

**The 13th International Conference and Exhibition on
Nutraceuticals and Functional Foods - PROGRAM AT A GLANCE**

Zoom 1: Conference room ID:87653477339 Code:8439

Zoom 2: Conference room ID:82358947224 Code:8439

<p>SUNDAY – October 17 GMT+8 Beijing Time Registration (9:00 – 17:00)</p>	
<p>Pre-conference: English paper writing (14:00-17:00) Conference room 402 Zoom 1 How to prepare manuscript and successfully publish it in SCI journals?</p>	
<p align="center">Dinner (18:30-19:30) (dinner provided)</p>	
<p align="center">MONDAY (October 18) Conference room 303-305 Zoom 1 Opening and Award Ceremony 8:15-9:05</p>	
<p align="center">NUTRITION BREAK/POSTER PRESENTATIONS 9:05-9:20</p>	
<p align="center"><i>Plenary I (9:20-12:30) Conference room 303-305 Zoom 1</i> (Moderator: Bo Jiang) Fereidoon Shahidi- Memorial University of Newfoundland, St. John’s BeiWei Zhu-Dalian Polytechnic University, Dalian Young-Joon Surh- Seoul National University, Seoul Fengzhong Wang, Chinese Academy of Agricultural Sciences, Beijing Paul A Kroon - Quadram Institute Bioscience, Norwich Wei Chen-Jiangnan University, Wuxi F.A. Tomás-Barberán- CEBAS-CSIC, Campus de Espinardo, Edif Pingfan Rao-Zhejiang Gongshang University, Hangzhou</p>	
<p align="center">LUNCH BREAK (lunch provided) 12:30 – 13:30</p>	
<p><u>Session 1(13:30-15:30)</u> Conference room 303 Zoom 1 Functional carbohydrates and lipids (Moderator: Jiankang Wang)</p>	<p><u>Session 2(13:30-15:30)</u> Conference room 305 Zoom 2 Functional proteins and biopeptides (Moderator: Kenji Sato)</p>
<p align="center">NUTRITION BREAK/POSTER PRESENTATIONS 15:30-15:45</p>	
<p><u>Session 3(15:45-17:45)</u> Conference room 303 Zoom 1 Nuts: Bioactives, health, and well-being (Moderators: Cesarettin Alasalvar and Jordi Salas Salvadó)</p>	<p><u>Session 4 (15:45-17:45)</u> Conference room 305 Zoom 2 Bioactives and inflammation (Moderator: Bradley Bolling)</p>
<p align="center">Dinner (18:00-19:30) (dinner provided)</p>	

TUESDAY (October 19)	
<p style="text-align: center;"><u>Plenary II (7:30-10:10)</u></p> <p>Conference room 303 Zoom 1 (Moderator: Ying Li) Colin J Barrow - Deakin University, Waurn Ponds Ronald B. Pegg - University of Georgia, Athens Kazuo Miyashita- Obihiro University of Agriculture and Veterinary Medicine, Hokkaido Bo Jiang - Jiangnan University, Wuxi Bradley W. Bolling – University of Wisconsin-Madison, Madison Jerzy Zawistowski - University of British Columbia, Vancouver</p>	<p style="text-align: center;"><u>Session 5 (7:30-10:10)</u></p> <p>Conference room 305 Zoom 2</p> <p style="text-align: center;">Student Competition I (Moderator: Bo Jiang)</p>
NUTRITION BREAK/POSTER PRESENTATIONS 10:10 – 10:20	
<p><u>Session 6(10:15-12:15)</u></p> <p>Conference room 303 Zoom 1 Absorption, metabolism, and intestinal function (Moderator: Zhongyuan Zhang)</p>	<p><u>Session 7(10:15-12:15)</u></p> <p>Conference room 305 Zoom 2 Bioactive peptides I (Moderators: Rotimi Aluko and Jianping Wu)</p>
LUNCH BREAK (<i>lunch provided</i>) 12:20-13:00	
<p><u>Session 8(13:00-15:00)</u></p> <p>Conference room 303 Zoom 1 Bioactive peptides II (Moderators: Rotimi Aluko and Jianping Wu)</p>	<p><u>Session 9(13:00-15:00)</u></p> <p>Conference room 305 Zoom 2 Student Competition II (Moderator: Bo Jiang)</p>
NUTRITION BREAK/POSTER PRESENTATIONS 15:00-15:15	
<p><u>Session 10(15:15-17:15)</u></p> <p>Conference room 303 Zoom 1 Nutraceuticals and functional foods- general (Moderator: Wuyang Huang)</p>	<p><u>Session 11(15:15-17:15)</u></p> <p>Conference room 305 Zoom 2 Traditional Chinese medicine and treatment in China and other areas of Asia (Moderator: Feng Feng)</p>
Dinner (18:30-19:30) (<i>dinner provided</i>)	

WEDNESDAY (October 20)	
<u>Session 12(8:00-10:00)</u> Conference room 402 Zoom 1 Citrus Polymethoxyflavones and Health (Moderators: Chi-Tang Ho and Min-Hsiung Pan)	<u>Session 13(8:00-10:00)</u> Conference room 403 Zoom 2 Bioactive compounds from plant foods and by-products in the context of sustainable development goals (Moderator: Adriano Costa de Camargo)
NUTRITION BREAK/POSTER PRESENTATIONS 10:00-10:15	
<u>Session 14(10:15-12:15)</u> Conference room 402 Zoom 1 Obesity and metabolic syndrome: Role of nutraceuticals and functional foods (Moderators: Debasis Bagchi and Bernard W. Downs)	<u>Session 15(10:15-12:15)</u> Conference room 403 Zoom 2 Intensive processing of medicinal and edible agricultural products as functional foods and nutraceuticals (Moderators: Harold Corke and Ying Li)
LUNCH BREAK (<i>lunch provided</i>) (12:15-13:00)	
<u>Session 16(13:00-15:00)</u> Conference room 402 Zoom 1 Food bioactives and their health benefits (Moderator: Chin-Kun Wang)	
<u>Session 17(15:00-17:00)</u> Conference room 402 Zoom 1 Functional food ingredients, properties and activities (Moderators: Lucy Yu and Boyan Gao)	
Student Award Presentation and Closing (17:00-17:30)	



2021 ISNFF Conference and Exhibition

Platinum Hanjue Hotel

Nanjing, China

October 17-20, 2021

Sunday - October 17, 2021

Registration (9:00 – 18:00)

Pre-conference: How to prepare your manuscript and successfully publish it in SCI journals (14:30-18:00)

Moderator: Dr. Lizzy Li – Springer Nature BMC

Presenters:

Dr. Fereidoon Shahidi - Memorial University of Newfoundland, St. John's

Dr. Zhenyu Chen - Chinese University of HongKong, Hongkong

Dr. Ronald B.Pegg - University of Georgia, Athens

Dr. Bradley Bolling - University of Wisconsin-Madison, Madison

Dr. Duo Li - Qingdao University, Qingdao

Dr. Rotimi Aluko - University of Manitoba, Winnipeg

Monday - October 18, 2021

Opening and Award ceremony (8:15-8:9:05)

Plenary I (9:20 – 12:30)

Moderator: Bo JIANG

PL1. Nutraceuticals and functional food ingredients: Lipids, phenolics and lipophenols

Fereidoon Shahidi- Memorial University of Newfoundland, St. John's

PL2. Innovation and development of China's marine functional lipid industry by focusing on nutrition and health

BeiWei Zhu-Dalian Polytechnic University, Dalian

PL3. Immunomodulatory, proresolving, and anti-inflammatory substances in the diet

Young-Joon Surh- Seoul National University, Seoul

PL4. Functional food for neuromodulation: An R & D approach

Fengzhong Wang, Chinese Academy of Agricultural Sciences, Beijing

PL5. The need to understand metabolism and bioavailability when investigating the health benefits of polyphenol-based nutraceuticals
Paul A Kroon - Quadram Institute Bioscience, Norwich

PL6. Current situation and future trend of special food in China
Wei Chen-Jiangnan University, Wuxi

PL7. Optimized method for the analysis of (poly)phenol metabolites in human biological samples when authentic standards are not available: Application to olive leaf oleuropein.
F.A. Tomás-Barberán- CEBAS-CSIC, Campus de Espinardo, Edif

PL8. How can TCM herbal decoction be nanomedicine?
Pingfan Rao-Zhejiang Gongshang University, Hangzhou

Lunch Break and Poster Viewing 12:30-13:30

Session 1: Functional carbohydrates and lipids (13:30-15:30)

Moderator: Jiankang Wang

O1. *Lonicera caerulea* L. polyphenols alleviate oxidative stress-induced intestinal environment imbalance and lipopolysaccharide-induced liver injury in HFD-fed rats by regulating the Nrf2/HO-1/NQO1 and MAPK pathways
Bin Li — Shenyang Agricultural University, Shenyang

O2. Functional food glycoanalytics
Josef Voglmeir — Nanjing Agricultural University, Nanjing

O3. Marine green algal oligosaccharides and their pharmaceutical applications
Chao Zhao — Fujian Agriculture and Forestry University, Fuzhou

O4. Effects of ionic strengths on rheological, structural and gelation properties of rice glutelin/sugar beet pectin composite gels
Hanqing Chen — Hefei University of Technology, Hefei

O5. Recent development of stabilization technologies applied on omega-3 oils
Jiankang Wang — Shaanxi University of Science and Technology, Shanxi

O6. The Effects of sodium reduction on the gas phase of bread doughs using synchrotron x-ray microtomography
Xinyang Sun — Nanjing University of Finance and Economics, Nanjing

- O7. *GmPGL1*, a thiamine thiazole synthase, is required for the biosynthesis of thiamine in soybean
Xingxing Feng — Xuzhou University of Technology, Xuzhou

Session 2: Functional proteins and biopeptides (13:30-15:30)

Moderator: Kenji Sato

- O8. Identification of N-acyl amino acids in Japanese rice wine (sake) based on derivatization of carboxyl groups with 2-NPH and neutral loss scan by LC-MS/MS
Satoshi Miyauchi — Kyoto University, Kyoto
- O9. Effect of salt treatment on the structure and digestibility of myoglobin
Chunbao Li — Nanjing Agricultural University, Nanjing
- O10. Identification of cysteine-related peptides in exopeptidase digest of lactoferrin
Ken Nakamura — Kyoto University, Kyoto
- O11. Development and utilization of animal liver protein and its hydrolysates
Ye Zou — Jiangsu Academy of Agricultural Sciences, Nanjing
- O12. Reaction of short chain biological aldehydes to cysteine and selenocysteine
Arisa Katayama — Kyoto City
- O13. Freeze-thaw stability of quinoa pickering emulsion gel and its application in fish protein gels
Xiao Feng — Nanjing University of Finance and Economics, Nanjing

NUTRITION BREAK/POSTER PRESENTATIONS 15:30-15:45

Session 3: Nuts: bioactives, health, and well-being (15:45-17:45)

Moderators: Cesarettin Alasalvar and Jordi Salas Salvadó

- O14. Bioactives and health benefits of nuts
Cesarettin Alasalvar — TÜBİTAK Marmara Research Center, ebze/Kocaeli
- O15. Nut consumption, insulin resistance and type 2 diabetes
Jordi Salas Salvadó — Rovirai Virgili University, Calle San Lorenzo
- O16. Effect of tree nut consumption on the human gut microbiota
Giuseppina Mandalaria — University of Messina, Messina

O17. Fate of pecan proanthocyanidins after in vitro digestion and using a cell-based assay

Ronald B. Pegg — The University of Georgia, Athens

O18. Influence of almond ingestion on the skin

Raja Sivamani — University of California, Davis, Sacramento

O19. Effect of almond consumption on UVB resistance and photoaging

Zhaoping Li — University of California, Davis, Sacramento

Session 4: Bioactives and Inflammation (15:45-17:45)

Moderator: Bradley Bolling

O20. Regulation of redox signaling and inflammation by bioactive S-alk(en)ylmercaptocysteine species derived from *Allium*

Restituto Tocmo — University of Illinois at Chicago, Chicago

O21. Ginsenoside bioavailability is affected by particle size reduction and agglomeration

Chang Liu – Jiangnan University, Wuxi

O22. Recent advances in anti-inflammatory bioactives from dairy products.

Yu Hasegawa — University of Wisconsin-Madison, Madison

O23. Technological role and metabolic potential of two EPS-producing strains in yogurt: Impact on rheology and bioactive peptides release

Elisa Ale — Instituto de Lactología Industrial, Santiago del Estero

O24. Milk polar lipids: potential for management of dysfunctional lipid metabolism, gut dysbiosis, and chronic inflammation

Christopher N. Blesso — University of Connecticut, Storrs

O25. Dietary intake of whole strawberry inhibited uric acid-induced colonic inflammation in mice

Hang Xiao — University of Massachusetts, Amherst

Tuesday – October 19, 2021

Plenary II – (7:30 – 10:10)

Moderator: Ying Li

- PL9. High Value Marine Bioproducts – Omega-3 Oils as the Gold Standard
Colin J Barrow - Deakin University, Waurn Ponds
- PL10. Tree nuts and peanuts are functional foods that should be consumed in our daily diet
Ronald B. Pegg - University of Georgia, Athens
- PL11. Novel bio-activity of sphingoid base and its possible source
Kazuo Miyashita- Obihiro University of Agriculture and Veterinary Medicine, Hokkaido
- PL12. Enzymatic preparation of alginate oligosaccharides and its potential applications in functional foods
Bo Jiang - Jiangnan University, Wuxi
- PL13. Dietary modulation of Th17 for inhibiting chronic inflammation
Bradley W. Bolling – University of Wisconsin-Madison, Madison
- PL14. Coniferous phytosterols and their health benefits in the risk reduction of coronary heart disease
Jerzy Zawistowski - University of British Columbia, Vancouver

Session 5: 2021 Global Food Science Student Virtual Competition (7:30-10:10)

Moderator: Bo Jiang

- O26. Investigating the antioxidant potential and bioactivities of underexplored tropical fruits and their by-products
Renan Danielski — Memorial University of Newfoundland, St. John's
- O27. Development of a sweet walnut paste with skillful oxidative stability and sensory properties
Julio Einar Santillán — National University of Córdoba, Cordoba
- O28. Insecticidal potentials of some GRAS essential oils against maize weevil in organic corn grains during storage
Sawo Eesiah — North Carolina A&T State University, Greensboro

- O29. Selecting effective drying strategies for small-scale hop growers: aroma and quality considerations
Xueqian Su — Virginia Tech, Blacksburg
- O30. Development of a complementary frequency-shifting strategy to improve microwave heating performance on foods in a solid-state system
Ran Yang — University of Tennessee, Nashville
- O31. Oxidation and Degradation of (epi)gallicocatechin gallate (EGCG/GCG) and (epi)catechin gallate (ECG/CG) in alkali solutions
Han Peng — Memorial University of Newfoundland, St John's
- O32. Comparative evaluation of volatile profiles and microbial communities in the traditional production of Hongqu rice wine fermented with Wuyi Qu and Gutian Qu
Gui-Mei Chen — Fuzhou University, Fuzhou
- O33. Bioinformatics analysis of the mechanisms of aloe polysaccharides on mitigating ulcerative colitis in mice via gut metabolism and Nrf2/HO-1 signaling pathway
Chang Liu — Jiangnan University, Wuxi
- O34. Adoption of 3D printing technology and formulation design for pureed meat products
Arianna Dick — The University of Queensland, Brisbane
- O35. One-pot production of maltoheptaose from starch by sequential addition of cyclodextrin glucotransferase and cyclomaltodextrinase
Mohammed Abdalla— University of Elimam Elmahadi¹ Jiangnan University², Wuxi
- O36. Separation and purification of aglycone soy isoflavones from soy sauce residue by MIL-100(Fe)
Shihua Luo — Changsha University of Science & Technology, Changsha
- O37. Synergistic effect of combined oyster peptide and ginseng extracts on anti-fatigue and promotion of sexual interest activity in male mice
Xianliang Luo — Zhejiang University, Hangzhou

Nutrition Break and Poster Presentations: 10:10 – 10:20

Session 6: Absorption, Metabolism, and Intestinal Function (10:20-12:20)

Moderators: Zhongyuan Zhang

- O38. Studies on gut microbiota modulation and anti-inflammatory properties of anthocyanins from the fruits of *Lycium ruthenicum* Murray
Xiaoxiong Zeng — Nanjing Agricultural University, Nanjing
- O39. Strain-specific effects of *Bifidobacterium longum* on hypercholesterolemic rats and potential mechanisms
Yonghong Hu — Nanjing Tech University, Nanjing
- O40. The localized delivery for bioactive compounds and probiotics to achieve precision nutrition
Yuan Li — China Agricultural University, Beijing
- O41. Interaction between polyphenols and protein fibrils results in hybrid supermolecules to target gut microbiota for precise nutrition
Bing Hu — Nanjing Agricultural University, Nanjing
- O42. Recent advances in improving the bioavailability of carotenoids
Zhongyuan Zhang — Jiangsu Academy of Agricultural Sciences, Nanjing
- O43. Bioavailability of stevioside-encapsulized lutein and its mechanism
Zhuqin Dai — Jiangsu Academy of Agricultural Sciences, Nanjing
- O44. Carotenoids production in *Saccharomyces cerevisiae* by metabolic engineering
Xiao Bu — Jiangsu Agri-Animal Husbandry Vocational College, Taizhou

Session 7: Bioactive peptides I (10:20-12:20)

Moderators: Rotimi Aluko and Jianping Wu

- O45. Plant-derived bioactive peptides: study of mechanism of action, intestinal stability, and transepithelial transport
Carmen Lammi — University of Milan, Milan
- O46. The interplay between γ -glutamyl peptides and calcium sensing receptor (CaSR) in modulating vascular inflammation.
Kaustav Majumder — University of Nebraska, Lincoln
- O47. Intestinal and brain-transportable peptides
Toshiro Matsui — Kyushu University, Kyushu
- O48. Phase-specific inhibition of islet amyloid polypeptide fibrillation by tetrapeptides
Raliat O. Abioye — University of Ottawa, Ottawa

O49. The effect of lactic acid bacteria growth stages on the released of bioactive peptides from amaranth seed proteins

Apollinaire Tsopmo — Carleton University, Ottawa

O50. Impact of pH control on peptide release and the in vitro bioactive properties of whey protein enzymatic hydrolysates

Thanyaporn Kleekayai — University of Limerick, Limerick

Lunch Break 12:20-13:00

Session 8: Bioactive peptides II (13:00-15:00)

Moderators: Rotimi Aluko and Jianping Wu

O51. Generation of bioactive peptides from fish co-products

Fidel Toldrá — Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Paterna

O52. Physicochemical and surface properties of rice albumin with suppressive effect on postprandial hyperglycemia

Hitomi Kumagai — Nihon University, Fujisawa-shi

O53. In vitro and in vivo antidiabetic potential of boarfish (*Capros aper*) protein hydrolysates and peptides

Pádraigín A. Harnedy-Rothwella – University of Limerick, Limerick

O54. IRW improves glucose tolerance in high fat diet fed C57BL/6 mice via activation of insulin signaling and AMPK pathways in skeletal muscle

Jianping Wu – University of Alberta, Edmonton

O55. Structure-function properties of antioxidant mung bean peptides

Rotimi Aluko — University of Manitoba, Winnipeg

Session 9: 2021 Global Food Science Student Virtual Competition (13:00-15:00)

Moderator: Bo Jiang

O56. Determination of volatile compounds in three different Mozzarella cheeses by GC-MS and GC-IMS

Zhijie Yang — Beijing Technology and Business University, Beijing

- O57. A novel fluorescent biosensor for lead (II) detection based on peptide-oligonucleotide conjugate recognition
Kaimin Peng — University of Shanghai for Science and Technology, Shanghai
- O58. Reaction mechanism of atmospheric cold plasma (ACP) on seed germination and increase γ -aminobutyric acid
Yu-Jou Chou — Taiwan University, Taipei
- O59. Polysaccharide-protein complexes extracted from peanut meal: molecular properties, interfacial adsorption and emulsion characteristics
Jianfen Ye — Jiangnan University, Wuxi
- O60. Improvement of Gac fruit aril oil on eyes and skin
Yi-Hsiu Wu — Chung Shan Medical University, Taichung
- O61. Polyphenols from Fu brick tea reduces obesity via modulation of gut microbiota and gut microbiota-related intestinal oxidative stress and barrier function
Fang Zhou — Hunan Agricultural University, Changsha
- O62. Untargeted LC-QTOF-MS/MS based metabolomics approach coupled with *in vitro* bioactivity assays to discover postbiotics and substantiate functionalities of probiotic fermented coffee brews
Mei Zhi Alcine Chan — National University of Singapore, Singapore
- O63. Developing high-quality sweet dumplings by germination treatment of glutinous brown rice flour
Jing Zhang — Zhengzhou University of Light Industry, Zhengzhou
- O64. Wet-mixing improved reconstitution of powdered cocoa malted beverage
Ruo Xin Chan — National University of Singapore, Singapore
- O65. Polysaccharide from *Flammulina velutipes* attenuates markers of metabolic syndrome by modulating the gut microbiota and lipid metabolism in high fat diet-fed mice
Ruiqiu Zhao — Nanjing Agricultural University, Nanjing
- O66. Exploitation of pulses in the production of extruded snacks
Andrea Bresciani — University of Milan, Milan
- O67. Bioconservation of ready-to-eat salmon fish using *Thymus zygis* subsp. *gracilis* essential oil
Aziz Bouymajane — ¹Moulay Ismail University, Meknes; ²University of Messina, Messina

NUTRITION BREAK/POSTER PRESENTATIONS 15:30-15:45

Session 10: Nutraceuticals and functional foods- general (15:15-17:15)

Moderator: Wuyang Huang

O68. Regulation of the quality of fruits and vegetables by functional MOFs-based biodegradable films

Chongjiang Cao — China Pharmaceutical University, Nanjing

O69. Anthocyanin composition in blueberries and their functions on preventing cardiovascular disease and diabetes

Wuyang Huang — Jiangsu Academy of Agricultural Sciences, Nanjing

O70. Studies on non-targeted screening technology for foodborne pathogenic bacteria based on cell sensing

Hui Jiang — Nanjing Institute for Food and Drug Control, Nanjing

O71. Detoxification of mycotoxins by enzymatic approaches

Yu Xia — Jiangnan University, Wuxi

O72. Lipophilic fractions from berry pomace – valuable ingredients for functional foods and nutraceuticals

Petras Rimantas Venskutonis — Kaunas University of Technology, Kaunas

O73. Hypoglycemic potency of blueberry leaf polyphenols based on the inhibitory activity against α -amylase and α -glucosidase

Xiaoli Liu — Jiangsu Academy of Agricultural Sciences, Nanjing

O74. Java Tea (*Orthosiphon aristatus*) Extract-Based Functional Drink: Consumer Preference

C. Hanny Wijaya- Bogor Agricultural University, Bogor

Session 11: Traditional Chinese Medicine and Treatment in China and Other Areas of Asia (15:15-17:15)

Moderators: Feng Feng

O75. A nutricosmetic shot drink from Thai Lanna medicinal plant recipes for anti-aging, rejuvenation and COVID-19 prevention

Aranya Manosroi — North – Chiang Mai University, Chiang Mai

- O76. Development of lylose, a 3 mechanisms in 1 weight loss nutraceutical product from Thai edible plants in the Manosroi IV database
Jiradej Manosroi — North – Chiang Mai University, Chiang Mai
- O77. Study of fine structures and conformational properties of a complex polysaccharide gum ghatti
Ji Kang — Tianjin University of Science and Technology, Tianjin
- O78. Discovery of novel anti-HIV agents from traditional medicinal plants
Wei Li — Toho University (Japan)
- O79. Diosmetin ameliorates nonalcoholic steatohepatitis through modulating lipogenesis and inflammatory response in a STAT1/CXCL10-dependent manner
Baoshun Zhang — Southwest University, Chongqing
- O80. Prenatal exposure of phytoestrogens affect body mass and brain development on mice
Zhengui Zheng — Southern Illinois University, Carbondale

Wednesday – October 20, 2021

Session 12: Citrus Polymethoxyflavones and Health (8:00-10:00)

Moderators: Chi-Tang Ho and Min-Hsiung Pan

- O81. Anticancer effect of polymethoxyflavones
Min-Hsiung Pan — Taiwan University, Taipei
- O82. Anti-obesity effect of polymethoxyflavones
Yen-Chen Tung — Ilan University, Yilan
- O83. The protective effects of polymethoxyflavones against food toxicant-induced aging acceleration and neurodegenerative disease
Chia-Cheng Wei — Taiwan University, Taipei
- O84. Neuroprotective effects of nobiletin and tangeretin
Wei-Lun Hung — Taipei Medical University, Taipei
- O85. Nobiletin and vascular health
Shiming Li — Huanggang Normal University, Huanggang

Session 13: Bioactive compounds from plant foods and by-products in the context of sustainable development goals (8:00-10:00)

Moderators: Adriano Costa de Camargo

- O86. Food additives and bioactive compounds from plant food by-products: Where are we?
Adriano Costa de Camargo — University of Chile, Santiago
- O87. Recovery of anthocyanins from jaboticaba processing by-product using pressurized natural deep eutectic solvent
Acácio Antonio Ferreira Zielinski — Federal University of Santa Catarina, Florianópolis
- O88. Unexplored Brazilian fruits: bioaccessibility and bioavailability of phenolics compounds
Alan Giovanini de Oliveira Sartori — University of São Paulo, São Paulo
- O89. What happens with non-germinated and germinated black mustard phenolic compounds and their antioxidant potential after in vitro digestion?

Gabriela Boscarior Rasera — University of Campinas, Campinas

O90. Honeybee pollen extract: phenolic composition, antioxidant capacity, bioaccessibility, and inhibition of DNA damage upon in vitro digestion
Raquel Bridi — Pontificia Universidad Católica de Chile, Santiago

O91. Bioactive compounds in Chilean bean landraces
Guillermo Schmeda-Hirschmann — Universidad de Talca, Santiago

NUTRITION BREAK/POSTER PRESENTATIONS 10:00-10:15

Session 14: Obesity and metabolic syndrome: Role of nutraceuticals and functional foods (10:15-12:15)

Moderators: Debasis Bagchi and Bernard W. Downs

O92. Understanding obesity: A genetically induced metabolic survival defense due to unhealthy food habits and sedentary life style: aerobic vs anaerobic metabolic events

Bernard W. Downs — Victory Nutrition International, Inc. Bonita Springs

O93. Efficient body recomposition vs. misconceptions of the traditional weight management Strategies: TRCAP21 — A legendary technological breakthrough in body recomposition and weight management

Debasis Bagchi — Texas Southern University, Houston

O94. Advanced glycation end products (AGEs) as harbingers of cellular toxicity: Implications in diabetes, obesity and neurological disorders

Samudra Prosad Banik — Maulana Azad College, Kolkata

O95. Probiotics in prevention and treatment of type 2 diabetes and its complications: Current perspective and future prospects

Sonal Sekhar M — Manipal Academy of Higher Education, Madhav Nagar

O96. The decrease in Vitamin D and changes in white matter integrity leads to cognitive decline and impairment in metabolic syndrome in elderly population from Northern India

Abhai Kumar — Banaras Hindu University, Varanasi

O97. The impact of insomnia in occurrence of obesity in elderly population in Northern part of India

Smita Singh — Banaras Hindu University, Varanasi

O98. Efficacy of a novel combination of *Sphaeranthus indicus* and *Garcinia mangostana* in weight management

Sreenath Kundimi — Laila Nutraceuticals R&D Centre, Vijayawada

Session 15: Intensive processing of medicinal and edible agricultural products as functional foods and nutraceuticals (10:15-12:15)

Moderators: Harold Corke and Ying Li

O99. Millets and blueberries: A tale of plant phytochemicals in exemplary grains and berries

Trust Beta — University of Manitoba, Winnipeg

O100. Effects of ω -3 polyunsaturated fatty acids on atherosclerosis in type 2 diabetic patients and model animals

Guiju Sun — Southeast University, Nanjing

O101. Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments

Harold Corke — Guangdong Technion-Israel Institute of Technology, Shantou

O102. Bioconversion of inulin to difructose dianhydride by microbial inulin fructotransferase

Wanmeng Mu — Jiangnan University, Wuxi

O103. Effects of anthocyanins from the fruit of *Lycium ruthenicum* Murray

Yamei Yan — Ningxia Academy of Agriculture and Forestry, Yinchuan

O104. Processing of burdock and its effect on glucose and lipid metabolism

Ying Li — Jiangsu Academy of Agricultural Sciences, Nanjing

Session 16: Food bioactives and their health benefits (13:00-15:00)

Moderator: Chin-Kun Wang

O105. Preclinical bioavailability and tissue distribution of Erinacines A and S, bioactive compounds from *Hericium erinaceus* mycelia

Fannie C. F. Kuo, — Shih Chien University, Taipei

O106. 4-Acetylanthroquinonol B enhances gemcitabine chemosensitivity by downregulating

autophagy and the MDR1 in pancreatic cancer cells

Gow-Chin Yen — Chung Hsing University, Taichung

O107. Anti-diabetic activity of vescalagin from pink wax apple

Szu-Chuan Shen — Taiwan Normal University, Taipei

O108. Regulatory effects of activated water on particulate matter (PM_{2.5})-casuse oxidative senescence and apoptosis through mitophagy and autophagy in endothelial cells

Chia-Jui Weng — Tainan University of Technology, Tainan

O109. Antiobesity effects of functional ingredient on high-fat diet-induced obese rats

Chin-Lin Hsu — Chung Shan Medical University, Taichung

O110. Fermented *Chenopodium formosanum* Koidz and its bioactivity

Kuan-Chen Cheng — Taiwan University, Taipei

Session 17: Functional food ingredients, properties and activities (15:00-17:00)

Moderators: Lucy Yu and Boyan Gao

O111. Red cabbage microgreens modulation of the gut microbiota is associated with attenuation of high fat diet-induced risk factors in a diet-induced obesity mouse model

Yanbei Wu — Beijing Technology and Business University, Beijing

O112. Green tea suppresses amyloid β levels and alleviates cognitive impairment by inhibiting APP cleavage and preventing neurotoxicity in 5XFAD mice

Yijun Wang — Anhui Agricultural University, Hefei

O113. Effect of physical treatment on structure and functional properties of laccase-crosslinked α -lactalbumin

Ruijie Shi — Northeast Agricultural University, Harbin

O114. Preparation and characterization of multi-layered pH-sensitive alginate/chitosan gel microspheres for regulated release of vitamin B₂ and β -carotene

Huan Wang — Northeast Agricultural University, Harbin

O115. Compositional analyses of chrysanthemum teas and the antioxidant and anti-inflammatory properties

Yanfang Li — Shanghai Jiao Tong University, Shanghai¹/University of Maryland College Park, Washington D. C.²

O116. Small peptides and phenolics from common bean milk and yogurt: bioaccessibility, absorption and anti-inflammatory effects and the underlying mechanisms

Yuhuan Chen, Rong Tsao, Guelph Research & Development Centre, Agriculture & Agri-Food Canada, Guelph

O117. Improved digestive stability and bioaccessibility of aronia berry
proanthocyanidins through self-assembled protein-proanthocyanidin aggregates
Changmou Xu, University of Nebraska, Lincoln

Student Award Presentation and Closing (17:00-17:30)