

南京农业大学 2019 年研究生国际学术会议报告

会议主题：食品安全、营养与人类健康

会议特邀报告

时间： 10 月 30 日, 09:40-11:30 （October 30th , 14:00-18:00）

地点：金陵研究院三楼报告厅（Lecture Hall, 3rd Floor, Jinling）

报告 1（Topic 1）: Introduction of Nanjing Agricultural University

主讲人（Speaker）: 童敏，南京农业大学（TONG MIN, NAU）

报告 2（Topic 2）: Formation mechanism and toxicology of 3-MCPD
fatty acid esters

主讲人（Speaker）: 俞良莉，马里兰大学(YU LIANGLI, University
of Maryland)

报告 3（Topic 3）: The Nutrigenomics Journey are we there yet?

主讲人（Speaker）: Guido Hooiveld, 瓦赫宁根大学(Guido Hooiveld,
Wageningen University)

主题演讲 I : 食品加工新技术

Keynote Speech I : New technology in food processing

时间: 10月30日, 14:00-18:00 (October 30th, 14:00-18:00)

地点: 金陵研究院三楼报告厅 (Lecture Hall, 3rd Floor, Jinling)

Academy 大会秘书 (The Secretary): 王雪飞, 南京农业大学 (WANG XUEFEI, NAU)

点评人 (Commentator): Guido Hooiveld, 瓦赫宁根大学

(Guido Hooiveld, Wageningen University)

俞良莉, 马里兰大学 (YU LIANGLI, University of Maryland)

李春保, 南京农业大学食品科技学院

(LI CHUN BAO, College of Food Science and Technology, NAU)

胡冰, 南京农业大学食品科技学院

(HU BING, College of Food Science and Technology, NAU)

演讲人 Speakers:

1. Helena D.F.Q. Barros (Department of Food and Nutrition, University of Campinas): Polyphenols: from the recovery of the alimentary matrix to the beneficial effects.
2. Md. Nahidul Islam (Department of Food Science, Aarhus University): Non-destructive quality assessment of onion bulb and prediction of bulb quality.
3. Miilion Paulos Madebo (Nanjing Agricultural University): Melatonin Treatment Induce Storage Chilling Tolerance by Regulating Polyamines, γ -Aminobutyric Acid, and Proline Level in Cucumber.
4. Mustapha Muhammad Nasiru (Nanjing Agricultural University): Research and Development on High Voltage Electric Field Cold Plasma Sterilization and Preservation of Eggs.
5. Ummara Khan (Nanjing Agricultural University): Isolation, structure elucidation and antioxidant activity of bound phenolic compounds from corn silk extract.
6. Natasha Hall (Cardiff Metropolitan University): An investigation into Moisture Barriers within Baked Composite Products.
7. Ying Zhu (Northeast Agricultural University): Protein flexibility depends on physicochemical and conformational properties studied from various soybean cultivars.
8. Li Wang (Nanjing Agricultural University): Glycine betaine reduces chilling injury in peach fruit by enhancing phenolic and sugar metabolisms.
9. Dandan Zhou (Nanjing Agricultural University): Postharvest hot air and UV-C treatments enhance aroma-related volatiles by simulating the lipoxygenase pathway in peaches during cold storage.

主题演讲 II : 食品营养、生化及前沿技术

Keynote Speech II : Food nutrition, Biochemistry and Cutting-edge technology

时间: 10月30日, 14:00-18:00 (October 30th, 14:00-18:00)

地点: 国家肉品质量安全控制工程技术研究中心 101

101, National Center of Meat Quality and Safety Control

Academy 大会秘书 (The Secretary): 王雪飞, 南京农业大学 (WANG XUEFEI, NAU)

点评人 (Commentator): 金鹏, 南京农业大学食品科技学院

(JIN PENG, College of Food Science and Technology, NAU)

张万刚, 南京农业大学食品科技学院

(ZHANG WANGANG, College of Food Science and Technology, NAU)

李伟, 南京农业大学食品科技学院

(LI WEI, College of Food Science and Technology, NAU)

Ahmed Senan, 南京农业大学食品科技学院

(Ahmed Senan, College of Food Science and Technology, NAU)

演讲人 Speakers:

1.Vu Thi Bich Huyen (Hanoi National University of Education): Isolation and evaluation the potential as live attenuated vaccine candidate of rifampicin-resistant *Vibrio parahaemolyticus* strains.

2.Joseph Mwaniki Wambui (Institute for Food Safety and Hygiene, Vetsuisse Faculty, University of Zurich): Meta-analysis and meta-regression indicate dynamic prevalence and moderators of foodborne pathogens in African indigenous fermented milk.

3.Marita Preims (University of Natural Resources and Life Sciences, Vienna, Austria): Cellobiose dehydrogenase - a biocatalyst for the production of lactobionic acid.

4.Saad Sharief (Department of Biosystems and Agricultural Engineering, Michigan State University): Gold nanoparticles/DNA conjugates as unique anticounterfeiting tags for valuable food products.

5.Anna Kolkmann (Faculty of Health, Medicine & Life Sciences, Maastricht University): Developing a scalable process for proliferation of bovine mesenchymal stem cells.

6.Rada Mitic (Molecular Biology and Biotechnologies, University of Bonn, Germany): Dedifferentiated fat cells as an alternative cell source for cultured meat production.

7.Bowen Zheng (China Agricultural University): Designed Two- and Three-Dimensional Protein Nanocage Networks Driven by Hydrophobic Interactions Contributed by Amyloidogenic Motifs.

8.Dan Song (Nanjing Agricultural University): Bisphenol A inhibits autophagosome-lysosome fusion and lipid droplet degradation.

9.Ruirui Guo (Nanjing Agricultural University): Discovery of highly active recombinant PNGase H+ variants through the rational exploration of unstudied acidobacterial genomes.

10.Ruijie Huang (Nanjing Agricultural University): Purification, Characterization and Degradation Performance of a Novel Dextranase from *Penicillium cyclopium* CICC-4022.

主题演讲 III : 食品加工新技术

Keynote Speech III : New technology in food processing

时间: 10月31日, 08:30-12:00 (October 31th, 08:30-12:00)

地点: 金陵研究院三楼报告厅 (Lecture Hall, 3rd Floor, Jinling)

大会秘书 (The Secretary): 王雪飞, 南京农业大学 (WANG XUEFEI, NAU)

点评人 (Commentator): Guido Hooiveld, 瓦赫宁根大学

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胡冰, 南京农业大学食品科技学院

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演讲人 Speakers :

1. Behannis Jasmin Mena Chalas (The University of Melbourne): DELIVERING HEALTHY MEAT PRODUCTS FOR ELDERLY CONSUMERS.
2. Jailson Aldacides Semedo Pereira (Nanjing Agricultural University): Quality of Fat-reduced Frankfurter Formulated with Unripe Banana By-products and Pre-emulsified Sunflower Oil.
3. Mohamed Ezzat Mohamed Abdin (Nanjing Agricultural University): Characterization of novel active sodium alginate-gum Arabic film incorporated with Syzygium cumini seeds polyphenols for increasing the shelf life of bread.
4. Fidelis Azi (Nanjing Agricultural University): Comparative study of the chemical and metagenomic composition of novel soy whey-based beverages produced using three different water kefir microbiota.
5. Xiaoye Bai (Inner Mongolia Agricultural University): Fermented milk containing Lactobacillus casei Zhang and Bifidobacterium animalis subsp. lactis V9 may alleviate constipation symptoms by altering the metabolome and inflammation level.
6. Linlin Cai (Nanjing Agricultural University): Morphophysiological responses of detached and adhered biofilms of Pseudomonas fluorescens to acidic electrolyzed water.
7. Xue Zhao (Nanjing Agricultural University): Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat.
8. Zongshuai Zhu (Nanjing Agricultural University): Formation analysis of N ϵ -carboxymethyllysine and N ϵ -carboxyethyllysine in prepared chicken breast by pan-frying.
9. Yaoyao Zhang (Nanjing Agricultural University): 1-(2-aminoethyl)-3-methyl-1H-imidazol-3-ium: Synthesis and application in carbohydrate analysis.
10. Chuanhai Tu (Nanjing Agricultural University): Transform soy whey into a novel functional beverage by water kefir grains fermentation.
11. Jing Qian (Nanjing Agricultural University): Action of Plasma-activated Lactic Acid on the Inactivation of Inoculated Salmonella Enteritidis and Quality of Beef.

主题演讲Ⅳ：食品营养、生化及前沿技术

Keynote Speech IV: Food nutrition, Biochemistry and Cutting-edge technology

时间：10月31日, 08:30-12:00 (October 31th, 08:30-12:00)

地点：国家肉品质量安全控制工程技术研究中心 101

101, National Center of Meat Quality and Safety Control

大会秘书 (The Secretary)：王雪飞，南京农业大学 (WANG XUEFEI, NAU)

点评人 (Commentator)：金鹏，南京农业大学食品科技学院

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Ahmed Senan，南京农业大学食品科技学院

(Ahmed Senan, College of Food Science and Technology, NAU)

演讲人 Speakers：

1. Robert Pellegrino (Department of Food Science, University of Tennessee, Knoxville, TN): Food Attitudes of Anosmic Patients Across Different Cultures.
2. Mara P.H. van Trijp (Nutrition, Metabolism & Genomics Group, Division of Human Nutrition and Health, Wageningen University): Personalized responses of human small intestinal microbiota to selected dietary fibers and their degradation patterns in vitro.
3. Ailsa Warwick (Cardiff Metropolitan University): Optimal Weight and Fertility; a systematic content analysis to assess the quality of online health information individuals are exposed to when using search engines.
4. Yadnyavalkya Patil (Department of Wine, Food & Molecular Biosciences, Faculty of Agriculture and Life Sciences, Lincoln University): Effect of chronic heat stress on faecal microbiota and pig production.
5. Jiahong Li (Jiangnan University): Modulation of Gut Microbiota by Low Methoxyl Pectin Attenuates Type 1 Diabetes in Non-obese Diabetic Mice.
6. Qixing Nie (Nanchang University): Metabolomics and lipidomics revealed hypocholesterolemic and hypolipidemic effects of arabinoxylan in type 2 diabetic rats.
7. Bo Ren (Northwest A&F University): Dietetic treatments alleviate aging-related cognitive dysfunction.
8. Ben Wu (Shanghai Jiao Tong University): Sensing Umami Taste: From Oral Cavity to Brain.
9. Long Xu (School of Food Science and Engineering, South China University of Technology): Furan fatty acids – Beneficial or harmful to health?
10. Yujia Peng (Nanjing Agricultural University): Long-term intake of anthocyanins from *Lycium ruthenicum* Murray improves the organism healthy and gut microbiota in vivo.
11. Yunting Xie (Nanjing Agricultural University): Effect of processed meat proteins on the composition and function of gut protein and physiological status of mice.