6-ISPMF online Program

https://us02web.zoom.us/j/9428372202?pwd=Z2psNG1zVEprOENTMIVwckdzSHhyZz09

topic: 6-ISPMF online meeting

time: 02:30 pm -12:00 pm (Beijing time, GMT+8:00), 08-05 to 08-13

Zoom ID: 942 837 2202

password: 202208

Beijing time	05 August			
15:00-15:20	Opening Address			
	Session 1			
15:20-19:20	(Esra Capanoglu, Maurizio Battino)			
15:20-16:20	PL01: Thomas Efferth, Johannes Gutenberg University, Germany			
	Basic knowledge of COVID-19 and therapeutic strategies against SARS-CoV-2			
16:20-17:00	PL02: Maria Daglia, University of Napoli Federico II, Italy			
	Efficacy of food supplement based on pomegranate extract, B vitamins and vitamin C against prolonged fatigue in			
	healthy subjects: a preliminary study			
17:00-17:40	PL03: Mohamed Ali Ali Farag, Cairo University, Egypt			
	Behind the scenes of symbiotic relationships, novel insights as revealed using metabolomics in plants, sea coral and humans			
17:40-18:10	IL01: Claudia Cerella, Fondation Recherche sur le Cancer et les Maladies du Sang, Luxembourg			
	Data-driven identification of predictive markers of response to natural compounds in cancer			
18:10-18:40	IL02: Patonay Katalin, Eszterhάzy Kάroly Catholic University, Hungary			
	Mints producing thymol isomers – New chemotypes in five Hungarian <i>Mentha longifolia</i> (L.) L. accessions involved to experimental cultivation			
18:40-19:00	OL01: Lijun Sun, Northwest A & F University, China			
	Inconsistency between polyphenol-enzyme binding interactions and enzyme inhibition: Galloyl moiety decreases			
10.00.10.20	amyloglucosidase inhibition of catechins			
19:00-19:20	OL02: Danila Cianciosi, Polytechnic University of Marche, Italy Effect of manuka honey on 5-fluorouracil chemosensitivity in colonspheres enriched with cancer stem (-like) cells			
10.20.21.50	Session 2			
19:20-21:50	(Sonia G. Sáyago-Ayerdi, Lu Li)			
19:20-19:50	IL03: Takao Nagano, Ishikawa Prefectural University, Japan			
	Impact of wet grinder-treated okara on obesity and gut microbiota in high-fat diet-fed mice			

19:50-20:20	IL04: Quancai Sun, Jiangsu University, China Permethrin promotes obesity via discrepting gut microbiota in C57RI /6I micro			
	Permethrin promotes obesity via disrupting gut microbiota in C57BL/6J mice			
20:20:-20:50	IL05: Predrag Putnik, University North, Croatia Trends in chemometrics and phytochemistry: agri-food business and sustainability			
20:50-21:10	OL03: Chantelle Human, Agricultural Research Council, South Africa			
20.50 21.10	Shelf-life storage of a functional ready-to-drink green <i>Cyclopia subternata</i> beverage - Assessment of phenolic stability			
21:10-21:30	OL04: Phaik Har Yong, MAHSA University, Malaysia Recent advances and challenges of <i>Platycladus orientalis</i> in health and medicines			
21:30-21:50	OL05: Siyuan Xiang, Dalian University of Technology, China Reversing Aβfibrillation and inhibiting A primary neuronal cell toxicity for neurodegenerative using amphiphilic polyphenylene dendrons			
	Session 3			
22:00-23:40	(Lillian Barros)			
22:00-22:30	IL06:Sonia G. Sáyago-Ayerdi, Tecnológico Nacional de México/IT de Tepic, Mexico			
	Discovering the relevance of food digestion and colonic fermentation evaluation in Mexican foods: Impact of bioactive compounds in health			
22:30-23:00	IL07: Edna Regina Amante, Federal University of Pará, Brazil			
	Use of by-products for the preparation of plant-based foods and beverages: opportunities x risks			
23:00-23:20	OL06: Lucia Caputo, University of Salerno, Italy Chemical characterization and antibiofilm activities of bulbs and leaves of two Aglione (<i>Allium ampeloprasum</i> var. holmense Asch. et Graebn.) Landraces grown in southern Italy			
23:20-23:40	OL07: Meenatai G. Kamble, National Institute of Food Technology Entrepreneurship and Management, India Effect of gastrointestinal resistant encapsulate matrix on spray dried microencapsulated Lacticaseibacillus rhamnosus GG powder and its characterization			
23:40-01:30	Workshop "How to write a scientific paper"			
	R. Verpoorte, Leiden University, Netherlands			
Beijing time	August 6			
Deijing time				
15:00-17:30	Session 4 (Senem Kamiloglu, Siyuan Xiang)			
15:00-15:40	PL04: Young-Joon Surh, Seoul National University, South Korea Anti-inflammatory, proresolving, and cancer chemopreventive effects of docosahexaenoic acid and its electrophilic metabolite			
15:40-16:10	IL08: Proestos Charalampos, University of Patras, Greece Use of essential oil from plants to produce nanostructures as active packaging materials for the food industry			
16:10-16:40	IL09: Iñaki Milton-Lask1bar, Campus of International Excellence, Spain Prebiotic-like effects of polyphenols in humans: Potential implications in metabolic syndrome management			
16:40-17:10	IL10: Alaa El-Din Bekhit, University of Otago, New Zealand Polyhydroxylated-1,4-naphthoquinones (PHNQs) from sea urchins: recent research and development			
17:10-17:30	OL08: Daniela Andrea Ramirez, Instituto de Biología Agrícola de Mendoza (IBAM), Argentina Raphanus sativus phytochemical potential upon consumption: influence of the aqueous endogenous myrosinase			

	method and in-vitro digestion
	Session 5
17:50-20:20	(Aline Priscilla Gomes da Silva, Elwira Sieniawska)
17:50-18:20	IL11: Haizhou Wu, University of Wisconsin-Madison, Sweden
	Inhibitory mechanism of quercetin against hemoglobin-mediated lipid oxidation in washed muscle model
18:20-18:50	IL12: Seid Mahdi Jafari, Gorgan University of Agricultural Science and Natural Resources, Iran
	Release of orange peel oil from whey protein-low methoxyl pectin nanocomplexes under different conditions
18:50-19:20	IL13: Nishant Kumar, National Institute of Food Technology Entrepreneurship and Management, India
	Functions of essential oils and nano technological approach: application in edible coating for extending the shelf life
	of khasi mandarins
19:20-19:40	OL09: Kiran Thakur, Hefei University of Technology, China
	Unveiling of dietary and gut-microbiota derived B vitamins: Metabolism patterns and their synergistic functions in
10.10.00	gut-brain homeostasis
19:40-20:00	OL10: Murni Nazira Binti Sarian, Universiti Kebangsaan Malaysia, Malaysia
••••	In vitro anti-diabetic activity of selected flavonoids: molecular and structure-activity relationship based study
20:00:-20:20	OL11: Ahmed Mediani, Universiti Kebangsaan Malaysia, Malaysia
	Metabolic signatures and mechanism associated with antidiabetic effects of <i>Annona muricata</i> using NMR-based
	metabolomics approach Session 6
20:30-23:50	(Haizhou Wu, Yoshinori Marunaka)
20:30-21:10	PL05: Li-Shu Wang, Medical College of Wisconsin, USA A food-based approach for cancer immunoprevention
21.10.21.40	
21:10-21:40	IL14: Hua Yu, University of Macau, Macau, China The "whole ingredients extract" of <i>Radix Astragali</i> improves the symptoms of dextran sulfate sodium-induced
	ulcerative colitis in mice through systemic immunomodulation
21:40-22:10	IL15: Aline Priscilla Gomes da Silva, Michigan State University, USA
21:40-22:10	Pre and postharvest treatment in apples (<i>Malus domestica</i>) to enhance the bioactive phenolics
22:10-22:40	IL16: Pharkphoom Panichayupakaranant, Prince of Songkla University, Thailand
22.10 22.40	α-Glucosidase inhibitory activity of cannabidiol, tetrahydrocannabinol and standardized cannabinoid extracts from
	Cannabis sativa
22:40-23:10	OL12: Zhuying Zhang, Zhejiang A & F University, China
	Effect of temperature and humidity on oil quality of harvested <i>Torreya grandis</i> cv. Merrillii nuts during the after-
	ripening stage
23:10-23:30	OL13: Hery Winarsi, Jenderal Sudirman University, Indonesia
	Yogurt based on tolo bean sprouts (Vigna unguiculata) controls blood glucose and total cholesterol levels in T2DM
	patients with hypercholesterolemic
23:30-23:50	OL14: Monica Rosa Loizzo, University of Calabria, Italy
	Valorization of food by-products as possible approach to embrace circular economy by functional food producers
Beijing time	August 07
	Session 7
15:00-18:20	(Ilkay Erdogan Orhan, Quncai Sun)
15:00-15:40	PL06: Yoshinori Marunaka, Kyoto Industrial Health Association, Japan
	Benefits of alkaline foods for prevention of insulin resistance and amyloid-beta accumulation: Molecular

	mechanisms of body fluid pH regulation			
15:40-16:20	PL07: Hye-Kyung Na, Sungshin Women's University, South Korea 15-Keto-prostagladin E2 modulates STAT3 and Nrf2 signaling			
16:20-16:50	IL17: Ali Rashidinejad, Massey University, New Zealand Oral delivery of hydrophobic phytochemicals and their incorporation into functional foods: Opportunities and challenges			
16:50-17:20	IL18: Wai San Cheang, University of Macau, Macau, China AMPK activation mediates vasoprotective effects of <i>Portulaca oleracea</i> L. in diabetes			
17:20-17:50	IL19: Davide Barreca, Pharmaceutical and Environmental Sciences University of Messina, Italy Vicenin-2: antioxidant and biochemical characterization of its biological functions			
17:50-18:20	IL20: Dunja Šamec, University North, Croatia Biological activity of ginkgo (<i>Ginkgo biloba</i> L.) flavonoid dimers: current status and further directions			
19:20 21:20	Session 8			
18:30-21:20	(Li-Shu Wang, Jelena B. Popović-Djordjević)			
18:30-19:00	IL21: Fai-Chu Wong, Universiti Tunku Abdul Rahman, Malaysia Application of enzyme-digested soy protein hydrolysate on hydroponic-planted lettuce: effects on phytochemical contents, biochemical profiles and physical properties			
19:00-19:30	IL22: Afolayan Michael O, Chemistry Advanced Research Centre, Nigeria Phytochemical investigation of <i>Piliostigma thoningii</i> (schum.) leaves			
19:30-20:00	IL23: Shruti Shukla, The Energy and Resources Institute, India Therapeutic application of Myo-inositol with gold nanoparticles against cancer cell line			
20:00-20:30	IL24: Gokhan Zengin, Selcuk University, Turkey Investigating of the effects of extraction methods and solvents on the chemical profiling and biological ability of Alcea fasciculiflora from Turkey			
20:30-20:50	OL15: Tian Zhang, Guizhou Medical University, China SIRT3 and NAFLD: hit two birds with one stone?			
20:50-21:20	OL16: Giovanni Caprioli, University of Camerino, Italy Chemical characterization and biological activities of spent coffee ground and coffee silverskin: possible reuse as nutraceuticals and ingredients for fertilizer products			
21:30-23:50	Session 9 (Fai-Chu Wong, Yoshinori Marunaka)			
21:30-22:10	PL08: R. Verpoorte, Leiden University, Netherlands Trivia in metabolomics			
22:10-22:40	IL25: Ana Sanches Silva, National Institute for Agricultural and Veterinary Research, Portugal Releasing active food packaging: advantages and limitations of plant based active extracts			
22:40-23:10	IL26: Ilkay Erdogan Orhan, Gazi University, Türkiye Natural molecules – leading models on the way from lab bench to drugs and cosmetics			
23:10-23:30	OL17: Zhihui Feng, Institute of Tea Science, Chinese Academy of Agricultural Sciences, China Characterization of the key aroma compounds in infusions of four white teas by the sensomics approach			
23:30-23:50	OL18: Alessandro Di Minno, Università di Napoli Federico II, Italy S-adenosyl methionine and probiotic supplementation: A synergistic approach towards subthreshold depression			

Beijing time	08 August			
15:00-18:40	Session 10 (Ipek Süntar, Maurício A. Rostagno)			
	PL09: Maurizio Battino, Polytechnic University of Marche, Italy			
15:00-15:40	Honey: an old food and traditional medicine re-evaluated for preventive and therapeutic purposes			
15:40-16:20	PL10: Marc Diederich, Seoul National University, South Korea The double-edged sword of immunogenic cell death			
16:20-16:50	IL27: Jelena B. Popović-Djordjević, University of Belgrade, Serbia			
	Bioactive compounds and antioxidant properties of rosehip (<i>Rosa canina</i> L.) based tisanes with addition of hibiscus			
16:50-17:20	(Hibiscus sabdariffa L.) and saffron (Crocus sativus L.) IL28: Haroon Khan, Abdul Wali Khan University Mardan, Pakistan			
10.50-17.20	Dietary kaempferol in the management of inflammation: Current status and future prospects			
17:20-17:40	OL19: Irina Boksha, Mental Health Research Centre, Russia			
17:20-17:40	Post-hoc analysis of blood biochemistry in patients with late-onset psychosis treated with antipsychotics and			
	adjunctive medicines with antioxidant and neurometabolic properties			
17:40-18:00	OL20: Anurag Singh, Harcourt Butler Technical University, India			
	Ultrasound-assisted preparation of carnauba wax based soybean oleogel			
18:00-18:20	OL21: Guilin Chen, Wuhan Botanical Garden, Chinese Academy of Sciences, China			
	Gymnema sylvestre ameliorates streptozotocin-induced hyperglycemia in T2DM rats via gut microbiota			
18:20-18:40	OL22: Fan Yang, Nanjing University of Finance and Economics, China			
	Effect of sodium alginate and xanthan gum on rheological & 3D printing properties of potato starch composite gels			
	Session 11			
19:00-21:50	(Nataša Poklar Ulrih, Milen I. Georgiev)			
19:00-19:30	IL29: Giuseppina Chianese, University of Naples Federico, Italy			
	Exploring chemical space of phytocannabinoids from fiber hemp (Cannabis sativa L.) by MS-based molecular			
10.00.00	networking and NMR analysis			
19:30-20:00	IL30: Krzysztof Buksa, University of Agriculture in Kraków, Poland Application of HPSEC with post-column derivatization for detection of amylose			
20:00-20:30	IL31: Maurício A. Rostagno, University of Campinas, Brazil			
	Simultaneous extraction and purification of polyphenols by pressurized liquid extraction and in-line solid-phase extraction (PLE-SPE)			
20:30-20:50	OL23: Ahmed Mustafa, University of Camerino, Spain			
	A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and			
	their commercial products and determination of antioxidant activity			
20:50-21:10	OL24: Fengjiao Fan, Nanjing University of Finance and Economics, China			
	Roles of zein/gum arabian nanoparticles on encapsulation and activity regulation of selenium-containing peptides			
	TSeMMM			
21:10-21:30	OL25: Karla de Aleluia Batista, Federal University of Goiás, Brazil A peptide fraction from hardened common beans (phaseolusvulgaris) induces endothelium-dependent			
	antihypertensive and renal effects in hypertensive rats			
21:30-21:50	OL26: Lingyu Nian, China Pharmaceutical University, China			
	Regulation of the postharvest products quality by functional MOFs-based biodegradable films			
	Session 12			
22:00-00:30	(Maurício A. Rostagno, Pan Liao)			

22:00-22:30	IL32: Tatiana V. Matveeva, St.Petersburg University, Russia		
22.00 22.00	Homolog of the agrobacterial acs gene in the genome of <i>Nicotiana noctiflora</i> Hook. encodes the enzyme responsible		
	for the synthesis of agrocinopine A		
22:30-23:00	IL33: Nataša Poklar Ulrih, University of Ljubljana, Slovenia		
	Stability and liposomal encapsulation of quercetin obtained with green extraction from onion skin		
23:00-23:30	OL27: Muhammad Ayaz, University of Malakand Khyber Pakhtunkhwa, Pakistan		
23.00 23.30	Neuro-cognitive benefits of Phytochemicals in Alzheimer's disease		
23:30-23:50	OL28: Rabia Durrani, Zhejiang A & F University, China		
	Structural and functional characterization of novel bioactive peptides from <i>Torreya grandis</i> for industrial		
	applications		
23:50-00:10	OL29: Marcela Miranda, São Paulo State University, Brazil		
	Antifungal evaluation of essential oils and extracts from ginger, in association to carnauba nanoemulsions, as		
	protective postharvest nanocoatings on tangerines		
00:10-00:30	OL30: Milella Luigi, Università degli Studi della Basilicata, Italy		
(09 August)	Pharmacological effects of Gentiana lutea Linn. microencapsulated bitter molecules for regulating hunger and		
, ,	satiety		
Beijing time	09 August		
	Session 13		
15:00-18:00	(Adriana Trifan, Chao Zhao)		
15:00-15:40	PL11: Jesus Simal-Gandara, Universidade de Vigo, Spain		
	Untargeted and targeted metabolomics		
15:40-16:20	PL12: Randolph RJ Arroo, De Montfort University, UK		
	Cytochrome P450-mediated bioactivation of polymethoxy flavones from Citrus peel (Chenpi)		
16:20-16:50	IL34: Paolo Magni, Universita degli Studi di Milano, Italy		
	Evaluation of the beneficial effects of a herbal extract on glucose uptake: in vitro studies in different human cell-		
	based models		
16:50-17:10	OL31: Kegang Linghu, University of Macau, Macau, China		
	Leocarpinolide B attenuated the collagen type II-induced rheumatoid arthritis via regulating Keap1/Nrf2 signal		
	pathway in mice		
17:10-17:20	OL32: Siddabasave Gowda B. Gowda, Hokkaido University, Japan		
	Lipid fingerprinting in eleven dietary fish by untargeted LC/MS		
17:20-17:40	OL33: Rui Cai, Northwest University, China		
	Antibacterial activity and mechanism of thymol against <i>Alicyclobacillus acidoterrestris</i> vegetative cells and spores		
17:40-18:00	OL34: Sofia Parrasia, University of Padova, Italy		
	Pharmacological effects of pterostilbene supplementation in a murine model of diet-induced obesity		
40 40 40 50	Session 14		
18:10-20:50	(Satyajit D Sarker, Hongxun Tao)		
18:10-18:50	PL13: Esra Capanoglu, Istanbul Technical University, Turkey		
18:50-19:20	Functional food design: Effect of food matrix and processing II 35: Francesco Ciompioni Universidad Europea del Atléntico Spain		
10:30-19:20	IL35: Francesca Giampieri, Universidad Europea del Atlántico, Spain The effects of dietary bioactive compounds on breast cancer: the case of garlic		
10.20 10.50			
19:20-19:50	IL36: Adriana Trifan, Faculty of Pharmacy, Romania		
10.50 20.10	Natural compounds in dermatophytosis: the case of honokiol and magnolol		
19:50-20:10	OL35: Aurora Silva, University of Vigo, Spain Digment composition of pine brown alone from the Iberian porthwestern coastline: Influence of the extraction		
	Pigment composition of nine brown algae from the Iberian northwestern coastline: Influence of the extraction solvent		
	Solvein		

20:10-20:30	OL36: Arun Sharma, National Institute of Food Technology Entrepreneurship and Management, India		
	Fruit peel bioactives, valorisation into nanoparticles and potential applications		
20:30-20:50	OL37: Zhuo Wang, Guangdong Ocean University, China		
	Plasma selenium and the risk of first stroke in adults with hypertension: a secondary analysis of the China Stroke		
	primary prevention trial		
	Session 15		
20:40-23:40	(Francesca Giampieri, Esra Capanoglu)		
20:40-21:20	PL14: Hang Xiao, University of Massachusetts, USA		
	Identification of novel gut microbiota-derived metabolites of curcumin		
21:20-21:50	IL37: Bunleu Sungthong, Mahasarakham University, Thailand		
	Melatonin and its derivative contents in edible plants		
21:50-22:20	IL38: Siau Hui Mah, Taylor's University, Malaysia		
	Xanthone derivatives with anti-inflammatory activities		
22:20-22:40	OL38: Athena Dong, Medical College of Wisconsin, USA		
	A pilot study to investigate the hypomethylating properties of freeze-dried black raspberries in patients with		
	myelodysplastic syndrome or myeloproliferative neoplasm		
22:40-23:00	OL39: Hamizah Shahirah Hamezah, Universiti Kebangsaan Malaysia, Malaysia		
	Tocotrienol-rich fraction modulates proteome profile in the brain of APP/PS1 transgenic mice and improves		
	memory		
23:00-23:20	OL40: Saraswathy SD, Bharathidasan University, India		
	A comparative study on the phytochemical analysis, antioxidant and antibacterial effects of seaweed kappaphycus		
	alvarezii red and green variant		
23:20-23:40	OL41: Mohsen Gavahian, National Pingtung University of Science and Technology, Taiwan, China		
	Effects of emerging food processing technologies on phytochemicals of pineapple: a review on recent data		
Beijing time			
	August 10		
15:00-18:20	August 10 Session 16		
15:00-18:20	Session 16 (Nilufar Z. Mamadalieva, Jing Wang)		
15:00-18:20 15:00-15:40	Session 16 (Nilufar Z. Mamadalieva, Jing Wang) PL15: El-Seedi H.R., Uppsala University, Uppsala		
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15:00-15:40	Session 16 (Nilufar Z. Mamadalieva, Jing Wang) PL15: El-Seedi H.R., Uppsala University, Uppsala Recent insights into chemical and pharmacological studies of bee products		
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15:00-15:40 15:40-16:20 16:20-16:50 16:50-17:20 17:20-17:40	Session 16 (Nilufar Z. Mamadalieva, Jing Wang) PL15: El-Seedi H.R., Uppsala University, Uppsala Recent insights into chemical and pharmacological studies of bee products PL16: Lillian Barros, Campus de Santa Apolónia, Portugal Valorisation of Agrofood residues to obtain natural ingredients for food, cosmetic, and agriculture applications IL39: Adam Matkowski, Wroclaw Medical University, Poland Plenty is no dainty, or plenty is no plague - does stress adaptation improve quality of medicinal plants? IL40: José S. Câmara, Universidade da Madeira, Portugal Health benefits of bioactive compounds in foods. Highlights of emerging extraction and analytical techniques OL42: Ibdah Mwafaq, Newe Yaar Research Center, Israel Trilobatin dihydrochalcone as a new-class of phytochemical agent OL43: Xiaoyun He, China agricultural university, China		
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15:00-15:40 15:40-16:20 16:20-16:50 16:50-17:20 17:20-17:40 17:40-18:00 18:00-18:20	Session 16 (Nilufar Z. Mamadalieva, Jing Wang) PL15: EI-Seedi H.R., Uppsala University, Uppsala Recent insights into chemical and pharmacological studies of bee products PL16: Lillian Barros, Campus de Santa Apolónia, Portugal Valorisation of Agrofood residues to obtain natural ingredients for food, cosmetic, and agriculture applications IL39: Adam Matkowski, Wroclaw Medical University, Poland Plenty is no dainty, or plenty is no plague - does stress adaptation improve quality of medicinal plants? IL40: José S. Câmara, Universidade da Madeira, Portugal Health benefits of bioactive compounds in foods. Highlights of emerging extraction and analytical techniques OL42: Ibdah Mwafaq, Newe Yaar Research Center, Israel Trilobatin dihydrochalcone as a new-class of phytochemical agent OL43: Xiaoyun He, China agricultural university, China The regulation mechanism of allicin on energy metabolism and the establishment of a targeted delivery system OL44: Faridah Abas, Universiti Putra Malaysia, Malaysia Metabolic alterations in streptozotocin-nicotinamide induced diabetic rats treated with Muntingia calabura L. extract via ¹ H-NMR based metabolomics Session 17		
15:00-15:40 15:40-16:20 16:20-16:50 16:50-17:20 17:20-17:40 17:40-18:00 18:00-18:20	Session 16 (Nilufar Z. Mamadalieva, Jing Wang) PL15: El-Seedi H.R., Uppsala University, Uppsala Recent insights into chemical and pharmacological studies of bee products PL16: Lillian Barros, Campus de Santa Apolónia, Portugal Valorisation of Agrofood residues to obtain natural ingredients for food, cosmetic, and agriculture applications IL39: Adam Matkowski, Wroclaw Medical University, Poland Plenty is no dainty, or plenty is no plague - does stress adaptation improve quality of medicinal plants? IL40: José S. Câmara, Universidade da Madeira, Portugal Health benefits of bioactive compounds in foods. Highlights of emerging extraction and analytical techniques OL42: Ibdah Mwafaq, Newe Yaar Research Center, Israel Trilobatin dihydrochalcone as a new-class of phytochemical agent OL43: Xiaoyun He, China agricultural university, China The regulation mechanism of allicin on energy metabolism and the establishment of a targeted delivery system OL44: Faridah Abas, Universiti Putra Malaysia, Malaysia Metabolic alterations in streptozotocin-nicotinamide induced diabetic rats treated with Muntingia calabura L. extract via ¹ H-NMR based metabolomics Session 17 (Maria Daglia, Zhuosi Li)		

19:10-19:40	IL41: Bijesh Kumar Biswal, National Institute of Technology Rourkela, India
23120 23110	Piperlongumine attenuates epithelial to mesenchymal transition and stem-cell-like phenotype with potent anticancer
	activity by targeting SOX9 in human lung cancer
19:40-20:10	IL42: Nilufar Z. Mamadalieva, Academy Sciences of Uzbekistan, Uzbekistan
23110 20120	UPLC-MS based metabolite profiling of the oleo-gum-resins from Ferula foetida and F. tadshikorum
20:10-20:30	OL45: Ana Carolina de Aguiar, University of Campinas, Brazil
20110 20100	Characterization and quantification of phenolic compounds in BRS-Moema (<i>Capsicum chinense</i>) by HPLC-ESI-
	MS/MS
20:30-20:50	OL46: Bruno Melgar, Campus de Santa Apolónia, Portugal
	Screening analysis of bioactive compounds from olive pomace through ultrasound assisted extraction
20:50-21:10	OL47: Zhi Xiang Ng, University of Nottingham Malaysia, Malaysia
	In search of herbal plants combination with synergistic phytochemicals content and antioxidant activity: a case for
	Platycladus orientalis
	Session 18
21:20-23:50	(Didem Şöhretoğlu, Niranjan Koirala)
21:20-21:50	IL43: Shahidul Islam, University of KwaZulu-Natal, South Africa
	Roles of foods and food supplements in the management of uric acid and uric acid associated gout
21:50-22:20	IL44: Nishant Kumar, National Institute of Food Technology Entrepreneurship and Management, India
	Functions of essential oils and Nano technological approach: Application in edible coating for extending the shelf
	life of Khasi Mandarins
22:20-22:50	IL45: Lutfun Nahar, Institute of Experimental Botany ASCR & Palacký University, Czech Republic
	A-Z superfoods: why they are important
22:50-23:10	OL48: Alejandra Beatriz Camargo, Laboratorio de Cromatografía para Agroalimentos, Argentina
	Cruciferous microgreens: a novel and promissory source of sustainable bioactive compounds
23:10-23:30	OL49: Gael Neba, De Montfort University, United Kingdom
	Pharmacological potential of polymethoxy flavones from Artemisia annua L.
23:30-23:50	OL50: Daiana Almeida, Campus de Santa Apolónia, Portugal
	Antimicrobial activity of different onion landraces from Greece
Beijing time	August 11
4	Session 19
15:00-18:00	(Nataša Poklar Ulrih, Yakun Hou)
15:00-15:40	PL18: Mohamed Fawzy Ramadan, Umm Al-Qura University, Saudi Arabia
	Chemistry, bioactivity and industrial applications of Opuntia Spp
15:40-16:10	IL46: Shaden A. M. Khalifa, Stockholm University, Sweden
	Anti-viral and immunomodulatory properties of propolis: Chemical diversity, pharmacological properties,
	preclinical and clinical applications, and in silico potential against SARS-CoV-2
16:10-16:40	IL47: Simon Vlad Luca, Technical University of Munich, Germany
	Cannabidiol and minor cannabinoids: From process to bioactivity
16:40-17:00	OL51: Łukasz Świątek, Medical University of Lublin, Poland
	Biological activities and chemical profile of <i>Spathodea campanulata</i> extracts
17:00-17:20	OL52: William Kwame Amakye, South China University of Technology, China
	Pentapeptide WN5 targets the gut microbiota in alleviating Alzheimer's disease pathologies
17:20-17:40	OL53: Minxia Fan, Wuhan Botanical Garden, Chinese Academy of Sciences, China
	Antiparasitic activity of <i>Azadirachta indica</i> and its potential active compounds revealed by affinity ultrafiltration
	with acetylcholinesterase and lactate dehydrogenases

17:40-18:00	OL54: Xiaowan Yan, Jilin university, China		
17.40 10.00	Active composition and application of <i>Cyperus esculentus</i>		
	Session 20		
18:10-20:40	(Wai San Cheang, Avi Shpigelman)		
18:10-18:40	IL48: José L. Quiles, University of Granada, Spain		
	Do berries, curcumin, virgin olive oil and honey exert beneficial action in the elderly? Molecular bases for its use as		
	functional foods during aging		
18:40-19:10	IL49: Niranjan Koirala, Research Institute for Biotechnology and Biodiversity, Nepal		
10.40 17.10	Vitex negundo Linn.: phytochemical composition, nutritional analysis, and antioxidant and antimicrobial activity		
19:10-19:40	IL50: Aida Abd El Waheed, Plant Protection Research Institute, Agricultural Research Centre, Egypt		
17.10 17.40	Cosmetic applications of bee venom		
19:40-20:00	OL55: Shivraj Hariram Nile, Zhejiang Chinese Medical University, Hangzhou, India		
15.10 20.00	Utilization of fruit and vegetable waste bioactive compounds as anticancer natural drugs		
20:00-20:20	OL56: Zhiyou Yang, Guangdong Ocean University, China		
20.00 20.20	Heterophyllin B, a cyclopeptide from <i>Pseudostellaria heterophylla</i> , improves memory <i>via</i> immunomodulation and		
	neurite regeneration in i.c.v. Aβ-induced mice		
20:20-20:40	OL57: Cemil Aydoğan, Bingol University, Turkey		
20.20 20.10	What nano-scale LC systems see in biological assemblies?		
	Session 21		
21:00-23:50	(Adam Matkowski, Danyue Zhao)		
21:00-21:40	PL19: Milen I. Georgiev, Bulgarian Academy of Sciences, Bulgaria		
	Obesity management potential of plant natural compounds: from in vitro (human adipocytes) to in vivo		
	(Caenorhabditis elegans) studies		
21:40-22:10	IL51: Marija Glisic, University of Bern, Switzerland		
	Buckwheat and cardiometabolic health: a systematic review and meta-analysis		
22:10-22:40	IL52: Nermeen Yosri, Beni-Suef University, Egypt		
	Plants and foods mentioned in Holy Qurân and Ahadith: medicinal importance in contemporary times and its		
	potential against Covid-19		
22:40-23:10	IL53: Carlos L. Cespedes-Acuña, University of Bio-B10, Chile		
	Aristotelia chilensis (Mol) Stunz, "Maqui" a new advances in the search for bioactive molecules		
23:10-23:30	OL58: Min Wang, South China University of Technology, China		
	Functional interplay between gut microbiota, food-derived bioactive peptide, and Alzheimer's diseases		
23:30-23:50	OL59: Evgenia C.V. Stamati, University of Thessaly, Greece		
	OBP-guided identification of essential oils and bioactive compounds with mosquito repellent properties		
Beijing time	August 12		
	Session 22		
15:00-17:50	(Marija Glisic, Hye-Kyung Na)		
15:00-15:40	PL20: Yun Suk Huh, Inha University, South of Korea		
	Phytogenic fabrication of iron oxide nanoparticles: Their in vitro antibacterial and cytotoxic activity		
15:40-16:10	IL54: Ali Movahed, Bushehr University of Medical Sciences, Iran		
	Thomas Netticadan, Canadian Centre for Agri-Food Research in Health and Medicine, Canada		
	Therapeutic potential of Resveratrol in patients with Type 1 and Type 2 diabetes		
16:10-16:40	IL55: Avi Shpigelman, Technion, Israel		
	The structure-dependent degrading effect of pressure on polyphenols: potential implications to processing and		
	formulation		
16:40-17:10	IL56: Shashi Bhushan Tripathi, TERI School of Advanced Studies, India		
	Development of nutritionally improved Indian mustard (Brassica juncea) varieties with reduced glucosinolate and		
	erucic acid content using marker-assisted selection		

17:10-17:30	OL60: María D. Navarro-Hortal, University of Granada, Spain			
	Effects of a strawberry extract on aging and aging-related diseases: focus on lifespan and locomotive behavior			
	associated with tau proteotoxicity in Caenorhabditis elegans			
17:30-17:50	OL61: Bimal Chitrakar, Hebei Agricultural University, China			
	Comparative study on the edible-part and by-products of Asparagus officinalis: Nutritional and phytochemical			
	composition			
	Session 23			
18:00-21:00	(Mohamed Ali Ali Farag, Yun Suk Huh)			
18:00-18:30	IL57: Elwira Sieniawska, Medical University of Lublin, Poland			
	Mycobacterial metabolic pathways altered by natural products			
18:30-19:00	IL58: Ipek Süntar, Gazi University, Türkiye			
	Preclinical approaches for bioactivities of medicinal plants			
19:00-19:30	IL59: Senem Kamiloglu, ursa Uludag University, Turkey			
	Investigating the effect of harvest season on the bioaccessibility of bee pollen polyphenols by ultra-high			
	performance liquid chromatography tandem mass spectrometry			
19:30-20:00	IL60: Lucian Hritcu, Alexandru Ioan Cuza University of Iasi, Romania			
	Molecular insights into memory-enhancing activities of 6-hydroxy-L-nicotine in the brain: involving of the			
	cholinergic system and oxidative stress			
20:00-20:20	OL62: Zhenzhu Zhu, Nanjing University of Finance and Economics, China			
	Greengage (Prunus mume) pectin ameliorate dextran sodium sulfate-induced colitis: from structure to anti-			
	inflammatory activity			
20:20-20:40	OL63: Rui Zhang, Guangdong Ocean University, China			
	A nutrition formula powder and its effect on the immune function, gut microbiota of mice			
20:40-21:00	OL64: Yit-Lai Chow, Universiti Tunku Abdul Rahman, Malaysia			
	Enhancement of phytochemicals biological activities screening using Caenorhabditis elegans			
	Session 24			
21:00-23:30	(Simon Vlad Luca, Yue Ma)			
21:00-21:30	IL61: Maria H. Ribeiro, Universidade Lisboa, Portugal			
	Sustainable encapsulation of curcumin in cyclodextrins towards antiviral activity against SARS-CoV2			
21:30-22:00	IL62: Didem Şöhretoğlu, Hacettepe University, Turkey			
	Tyrosinase inhibitory properties of polyphenols: Mechanistic approaches merged with enzyme kinetics and			
	molecular modelling			
22:00-22:30	IL63: Rakhi Singh, National Institute of Food Technology Entrepreneurship and Management, India			
22 20 22 50	Millets for the sustainable development of functional food			
22:30-22:50	OL65: Meivelu Moovendhan, Karpagam Academy of Higher Education, India			
	Biopolymers from Rohu fish (Labeo rohita) scales: Chemistry, structural features, surface morphology and			
22.50.22.10	antioxidant potential its hydrolysates			
22:50-23:10	OL66: Manuella Kouamo, University of Camerino, Italy			
22 10 22 20	Grape leaves: Chemical characterization of bioactive compounds and antioxidant activities			
23:10-23:30	OL67: Xu Lu, Fujian A & F University, China			
	Effect of maize additives on storage stability of coconut milk emulsion			

	August 13			
16:00-18:50	Session 25			
	(Maria H. Ribeiro, Antonella Smeriglio)			
16:00-16:40	PL21: Daniel Granato, University of Limerick, Ireland			
	Translational research for functional foods development and efficacy testing			
16:40-17:10	IL64: Ana Clara Aprotosoaie, Grigore T. Popa University of Medicine and Pharmacy Iasi, Romania			
	Development of bioactive polysaccharide-based cryogels with tailored architectures for embedding plant-derived			
	products			
17:10-17:40	IL65: Rita Choudhary, The Energy and Resources Institute, India			
	Exotic god fruit, persimmon (<i>Diospyros kaki</i>): Pharmacological importance and human health aspects			
17:40-18:10	IL66: Md. Moklesur Rahman Sarker, State University of Bangladesh, Bangladesh			
	Improvement of lipid profile, HMG-CoA, and hepatic oxidative stress by RYR-based novel formulation of			
	nutraceuticals (H-Card) in hyperlipidemic swiss Albino rats			
18:10-18:30	OL68: Soetan Kehinde Olugboyega, University of Ibadan, Nigeria			
	Comparative in vitro antioxidant activities of six accessions of African yam beans (Sphenostylis stenocarpa l.)			
18:30-18:50	OL69: Wing-Hin Lee, Universiti Kuala Lumpur, Malaysia			
	Modulation of curcumin nanoparticle toxicity against alveolar macrophages through surface charge modification			
	Session 26			
19:20-22:00	(Jianbo Xiao, Maurizio Battino)			
19:20-20:00	PL22: Andrea Gomez-Zavaglia, Center for Research and Development in Food Cryotechnology, Argentina			
	Adding value to natural underutilized products for the synthesis of prebiotic oligosaccharides. Fundamentals behind			
	their technological structure-function relationship			
20:00-20:30	IL67: Pan Liao, Purdue University, USA			
	Emission of volatiles from petunia flowers is affected by an extracellular lipid transfer protein			
20:30-21:00	IL68: Hidayat Hussain, Leibniz Institute of Plant Biochemistry, Germany			
	Combating cancer: Natural products and pseudo natural products-based strategies underpinned by medicinal			
	chemistry			
21:00-21:30	IL69: Antonella Smeriglio, University of Messina, Italy			
	Micro-morphological features, phytochemical profile and biological properties of Citrus lumia "pyriformis"			
	essential oil			
21:30-22:00	IL70: Sanmuga Priya E., Anna University, India.			
	Interactions of bioactive flavonoids of Alpinia calcarata Roscoe rhizomes with molecular targets of inflammation			
22:00-22:30	IL71: Sevgi Gezici, Gaziantep University, Turkey			
	Exosomes as phytochemical-based drug delivery carriers for cancer therapy			
22:30-23:00	IL72: Danyue Zhao, Hong Kong Polytechnic University, Hong Kong, China			
	Effect of oral administration of <i>Gordonibacter urolithinfaciens</i> on ellagic acid metabolism, urolithin bioavailability			
	and gut microbiota in mice			
23:00-23:20	Prizes' Award and Closing Remarks			
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PhD students' Forum

https://us02web.zoom.us/j/9428372202?pwd=Z2psNG1zVEprOENTMIVwckdzSHhyZz09

topic: PhD students' forum August 08-09

time: 08:00 am -07:00 pm (Beijing time, GMT+8:00), 08-08 to 08-09

Zoom ID: 942 837 2202

password: 202208

5	N	8 August
Beijing time	No	(Chair: Fang Wang & Huifan Liu)
9.00 9.10	PF1	Li Yang, University of Macau, China
8:00-8:10	PFI	Myricetin ameliorated prediabetes via immunomodulation and gut microbiota interaction
		Guoxin Cui, Dalian Polytechnic University, China
8:10-8:20	PF2	Protein coronas formed by blood proteins and food-borne carbon dots from roast mackerel: Effects on
		cytotoxicity and cellular metabolites
		Yuanyuan Liu, Fujian agriculture and Forestry University, China
8:20-8:30	PF3	Treponema primitia α1-2-fucosyltransferase-catalyzed one-pot multienzyme synthesis of fucosylated
		oligosaccharide lacto-N-fucopentaose-I with antiviral activity against enterovirus 71
8:30-8:40	PF4	Xiaodan Lu, Fujian agriculture and Forestry University, China
0.30-0.40	114	The anti-fatigue effect of glycoproteins from hairtail on BALB/c mice
8:40-8:50	PF5	Haolin Zhang, University of Macau, China
0.40-0.50	113	Discovery of nitrogenous derivatives of dihydromyricetin in cell culture medium
		Shuling Zhang, Guizhou Medical University, China
8:50-9:00	PF6	Pirfenidone targeting TGF-β1 inhibits the crosstalk between glycolysis and epithelial-mesenchymal
		transformation of lung adenocarcinoma
	PF7	Ruimin Wang, Hainan University, China
9:00-9:10		Phenolics from noni (Morinda citrifolia L.) fruit alleviate obesity for high fat diet-fed mice via modulating
		the gut microbiota and mitigating intestinal damage
	PF8	Runhui Ma, Hefei University of Technology, China
9:10-9:20		6-shogaol as ferroptosis activator, suppresses metastasis through the PI3K/AKT pathway in human
		endometrial carcinoma Ishikawa cells
	PF9	Yunyang Zhu, Hefei University of Technology, China
9:20-9:30		Riboflavin bioenriched soymilk alleviates oxidative stress mediated liver injury, intestinal inflammation,
		and gut microbiota modification in B2 depletion-repletion mice
9:30-9:40	PF10	Biyang Zhu, South China University of Technology, China
, , , , , , , , ,		Degradation mechanism of isomaltooligosaccharides by hydroxyl radicals in UV/H ₂ O ₂ system
		Zhiwei Liu, South China Agricultural University, China
9:40-9:50	PF11	Development of lateral flow immunoassays based on several nanomaterials for rapid and sensitive
		quantification of mycotoxins in cereals
10:00-10:10	PF12	Mengxue Diao, Jilin University, China
10.00 10.10		Studies of the interaction between isolated α -Lactalbumin from milk with polyphenols
10:10-10:20	PF13	Ruijing Liu, Jinan University, China
10.10-10.20		Effects of cyaniding 3-O-glucoside on BPA-induced liver lipid metabolism disorder in rats based on

		lipidomics analysis
		Chang Liu, Jiangnan University, China
10:20-10:30	PF14	Role of the gut microbiome in long-term dietary patterns rich in torularhodin
10:30-10:40		Shenkang Chen, Nanchang University, China
	PF15	Comprehensive analysis in the nutritional composition, phenolic species and <i>in vitro</i> antioxidant activities
10.00 10.10	1110	of different pea cultivars
		Min Yang, Yunnan Agricultural University, China
10:40-10:50	PF16	Molecular mechanism of <i>Moringa oleifera</i> Lam. seeds isothiocyanate against skin photoaging by
10.10 10.50	1110	regulating p38MAPK-dependent autophagy
		Jinjin Liu, Nanchang University, China
10:50-11:00	PF17	Cassia obtusifolia seeds water extract by processing and adsorption treatment for removal anthraquinones:
10.50 11.00	1117	comparison of chemical composition, polysaccharide characterization and antioxidation activities
		Bolun Sun, Ningbo University, China
11:00-11:10	PF18	Absorption of iron from <i>Tegillarca granosa</i> using an in vitro simulated digestion and Caco-2/HepG2 co-
11.00 11.10	1110	culture system
		Hui Guan, Shandong Agricultural University, China
11:10-11:20	PF19	Simultaneous binding of quercetin and catechin to FOXO3 enhances IKKa transcription inhibition
11.10-11.20	1117	ameliorating oxidative stress
		Jiebiao Chen, Zhejiang University, China
11:20-11:30	PF20	Evaluation of antioxidant capacity and gut microbiota modulatory effects of different kinds of berries
		Jue Xu, Ningbo University, China
11:30-11:40	PF21	A novel strain of <i>Levilactobacillus brevis</i> PDD-5 isolated from salty vegetables has beneficial effects on
11.50-11.40	1121	hyperuricemia through anti-inflammation and improvement of kidney damage
		Yunyi Chen, Zhejiang University, China
11:40-11:50	PF22	Cyanidin 3-O-glucoside extracted from the Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) alleviates
11.40-11.30		antibiotic-associated diarrhea by regulating gut microbiota and down-regulating inflammatory factors in
		NF-κB pathway
11:50-12:00	PF23	Carlos Eduardo Camacho-González, Mexico
11.30-12.00	11.23	Ent-kaurenes: novel nutraceuticals with potential anti-inflammatory and anti-proliferative effects
		8 Aug
Beijing time	No	
		(Chair: Lei Chen & Lingjun Ma)
	PF24	Fangwei Liu, Nanchang University, China
13:20-13:30		In vitro Digestion and fermentation characteristics of low GI biscuits incorporated with three different
		polysaccharides
13:30-13:40	PF25	Zhiying Li, Shenyang Agricultural University, China
		Hypoglycemic bioactivity of anthocyanins: A review on proposed targets and potential signaling pathways
	PF26	Mingming Zhao, University of Macau, China
13:40-13:50		GC-MS-based metabolomics and anti-inflammatory investigations to characterize the quality of essential
		oils from Bupleuri chinense DC. and B. scorzonerifolium Willd
13:50-14:00	PF27	Yujia Ou, Fujian agriculture and Forestry University, China
		Porphyra haitanensis glycoprotein attenuates hyperglycemia in diabetes mice
14:00-14:10	PF28	Hongtao Zhu, Hefei University of Technology, China
		Anti-hardening effect and mechanism of sericin peptide in early storage of high protein nutritional bars
14:10-14:20	PF29	Huamai Qiu, South China University of Technology, China
		Physicochemical properties and potential beneficial effects of porphyran from <i>Porphyra haitanensis</i> on
		intestinal epithelial cells
14:20-14:30	PF30	Yuan Liang, Jilin University, China
		Identification of ginsenosides as potential EGFR tyrosine kinase inhibitors

	1	Danahas Cai Tinan Unimonita China
14:30-14:40	DE21	Dongbao Cai, Jinan University, China
	PF31	The protective effects of cyaniding 3-O-glucoside and its metabolite on heat stress-induced spermatogenic
		epithelium injury
14:40-14:50	2500	Yen T. H. LAM, Leibniz Institute of Plant Biochemistry, Germany
	PF32	New peptaibols from Sepedonium ampullosporum Damon KSH534 exhibit promising antifungal and
		anticancer activities
		Francesca Guzzo, University of Campania, Italy
14:50-15:00	PF33	Bio-guided approach as a valuable strategy in the search of antibacterial compounds from three Myrtaceae
		plants
15:00-15:10	PF34	Hammad Ullah, University of Napoli Federico II, Italy
13.00 13.10		In vitro and in vivo assessment of antidiabetic effects of Prunus domestica L.
		Diletta Piatti, University of Camerino, Italy
15:10-15:20	PF35	Method development for extraction and quantification of melatonin in <i>Hypericum perforatum</i> (L.) by
		UHPLC-MS/MS
15 20 15 20	DE26	Jie Zheng, Seoul National University, South Korea
15:20-15:30	PF36	Sulforaphane promotes chemically induced hepatocarcinogenesis in mice
		Eng Huan Hau, Taylor's University, Malaysia
15:30-15:40	PF37	Physicochemical and functional properties of flavourzyme-extracted protein hydrolysate from oil palm
		leaves
		Rili Hao, Shandong Agricultural University, China
15:40-15:50	PF38	Caffeic acid phenethyl ester against cadmium-induced kidney toxicity in mice: Role of miR-34a/Sirt1/p53
		signaling pathway
		Anne Liong, Interdisciplinary Centre of Marine and Environmental Research, Matosinhos
16:00-16:10	PF39	Direct pathway cloning (DiPaC) to discover new natural products from cyanobacteria
		Justyna Szczepańska, Institute of Agricultural and Food Biotechnology, Poland
16:10-16:20	PF40	Stability of apple juice preserved by static and multi-pulsed high pressure processing
		Dušan D. Vasić, University of Belgrade, Serbia
16:20-16:30	PF41	Chemical composition and antioxidant potential of <i>Rosa canina</i> L. pseudo-fruit
		Nenad Mićanović, University of Belgrade, Serbia
16:30-16:40	PF42	Chemical characteristics and biological properties of saffron (<i>Crocus sativus</i> L.)
		Wang Xiang, National University of Singapore, Singapore
16:40-16:50	PF43	Anti-inflammatory activity of dietary phytochemicals evaluated by a three-dimensional (3D) cell culture
10.40 10.50	1143	model
		Seong Hoon Kim, Seoul National University, South Korea
17:00-17:10	PF44	Protective effects of taurine chloramine on experimentally induced colitis and dermatitis
17:10-17:20	PF45	Kevser Taban Akç, Gazi University, Türkiye
		Pharmacognostic research on the cytotoxic effects of some Apiaceae plants growing in Türkiye
17:20 17:20	DE46	Cristiano G. S. Mateus, Instituto Politécnico de Bragança, Portugal
17:20-17:30	PF46	Development of a QSAR model to evaluate the antioxidant activity di(hetero)aryl compounds
		Reem Ghonaim, Menoufia University, Egypt
17:30-17:40	PF47	Phytonanotechnology: a greener approach for biomedical applications
	PF48	Omar M. Khattab, Uppsala University, Sweden
17:40-17:50		Extraction, isolation, synthesis and structure elucidation of bioactive polypeptides from royal jelly&
		bacillus subtills
	PF49	Asmaa Elebishehy, Menoufia University, Egypt
17:50-18:00		Biochemical and molecular study on the effect of <i>Cymbopogon schoenanthus</i> (L) extract on high fat diet
		induced obesity
18:00-18:10	PF50	Kunlun Li, Zhejiang Chinese Medical University, China
10.00-10.10	1150	Kumun Li, Zhejiang Cimiese Meurcai Omversity, Ciiilia

		Characterization of a methyltransferase involved in benzylisoquinoline alkaloid biosynthesis in <i>Stephania tetrandra</i>
18:10 18:20	PF51	Zhaojun Wang, Zhejiang Chinese Medical University, China
18:10-18:20	11.31	Protective role of Chinese Medicine in NSAIDs induced intestinal injury
		Liuming Xie, Nanchang University, China
18:20-18:30	PF52	Genistein supplementation effectively boosted the immunomodulatory activity and production of
		exopolysaccharides by Monascus purpureus
19.20 19.40	PF53	Xiankang Fan, Ningbo University, China
18:30-18:40		Characterization of the effects of binary probiotics and wolfberry dietary fiber on the quality of yogurt
D (No	9 Aug
Beijing time		(Chair: Hongxun Tao & Chao Ai)
		Hui Liu, Shandong Agricultural University, China
8:00-8:10	PF54	MicroRNA-based regulatory mechanisms in combination of quercetin and EGCG synergistically
0.00 0.10	1151	attenuated insulin resistance by targeting FOXO1
		Shan Zheng, Zhejiang agriculture and Forestry University, China
8:10-8:20	PF55	Transcriptome-referenced association study of Torreya grandis provides insights into the genetic basis of
0.10 0.20	1133	the mechanism of kernel oil biosynthesis
		Yaxi Ye, Suzhou University, China
8:20-8:30	PF56	Glutathione-responsive prodrug conjugates for image-guided combination in cancer therapy
		Xiumei Zhu, Nanchang University, China
8:30-8:40	PF57	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid
		Qihui Huang, Vigo University, China
8:40-8:50	DE59	Regulatory mechanisms of the edible alga <i>Ulva lactuca</i> polysaccharide via modulation of gut microbiota in
6.40-6.30	PF58	diabetic mice
		Ting Zhang, Northwest University, China
8:50-9:00	PF59	Identification of mouse metabolic variations related to patulin-induced acute and subacute hepatotoxicity
8.30-9.00	11.39	by ultra-high performance liquid chromatography-high resolution mass spectrometry
		Junyu Liu, Tianjin University, China
9:00-9:10	PF60	Application of Nano Drug Delivery System (NDDS) in Cancer Therapy: A Perspective
		Shenyang Ji, Zhejiang University, China
9:10-9:20	PF61	Investigation of the mechanism of casein protein to enhance 3D printing accuracy of cassava starch gel
		Xueliang Chen, Zhejiang agriculture and Forestry University, China
		Interactions between <i>Endophytic fungus</i> Pestalotiopsis sp. DO14 and <i>Dendrobium catenatum</i> : Deciphering
9:20-9:30	PF62	plant growth promotion and underlying mechanisms <i>via</i> comparative transcriptome and metabolome
		analyses
		Baiqi Yang, Zhejiang Academy of Agricultural Sciences, China
9:30-9:40	PF63	Impact of melatonin application on lignification in water bamboo shoot during storage
		Qingyan Ruan, Zhejiang Chinese Medical University, China
9:40-9:50	DE64	Differential transcriptome analysis of genes associated with the rhizome growth and sesquiterpene
9.40-9.30	PF64	biosynthesis in Atractylodes macrocephala
10.00 10.10	PF65	Hongyun Lu, Zhejiang University, China
10:00-10:10		Extraction and evaluation anti-hypoxia efficacy of phenolic acid compounds from novel macrofungi
		Agaricus sinodeliciosus var. Chaidam
10:10-10:20	PF66	Ruxin Gao, China Agricultural University, China Sergening and mechanism application of natural products for anti-chesity effect
		Screening and mechanism exploration of natural products for anti-obesity effect
10.20 10.20	PF67	Yue Li, Zhejiang agriculture and Forestry University, China Research on processing methods effect on an edible resource with nutritional characteristics and functional
10:20-10:30		
		properties in Polygonatum cyrtonema Hua flower

		Wainin I : China Aminakunal University China
10:30-10:40	DEC9	Kaixin Li, China Agricultural University, China
	PF68	Cyanidin 3-O-glucoside quinone induced covalent conjugate by pea protein: the structural formation and
		functional properties
10:40-10:50		Yangyang Hu, Ningbo University, China
	PF69	pH shifting treated curcumin-modified goose liver protein complex and its impact on the protein-lipid co-
		oxidation of emulsion
		Jia Xu, China Agricultural University, China
10:50-11:00	PF70	Artemether ameliorates non-alcoholic steatohepatitis by repressing lipogenesis, inflammation, and fibrosis
		in mice
11:00-11:10	PF71	Yuchao Tang, Chinese Academy of Agricultural Sciences, China
		Potential health benefits of Lilium Plants
		Yadan Zhang, Central South University of Forestry and Technology, China
11:10-11:20	PF72	Rice bran oil attenuates cognitive impairment in D-galactose mice via modulating cerebral β-amyloid
		accumulation and Tau protein phosphorylation
		Minghao Xu, Zhejiang University, China
11:20-11:30	PF73	Constraints and improvement progress of brown rice texture quality
		Lourdes del Carmen Ramos-Sustaita, Mexico
11.20 11.40	PF74	
11:30-11:40	PF/4	DNA extraction protocols proposal for the study of metagenomics on in vitro colonic fermentation samples
		of Psidium cultivars
11:40-11:50		Jun Yang, Nanchang University, China
	PF75	Mesona chinensis polysaccharide-based pH-sensitive composite nanoparticles for effective oral
		administration of curcumin in the treatment of ulcerative colitis
11.50 12.00		Yan Liu, Zhejiang University, China
11:50-12:00	PF76	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health
		implications
		9 Aug
Beijing time	No	
Beijing time	No	(Chair: Xiaojun Huang & Hui Wang)
		(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China
Beijing time 13:20-13:30	No PF77	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening,
		(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms.
		(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China
13:20-13:30	PF77	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation
13:20-13:30 13:30-13:40	PF77 PF78	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China
13:20-13:30	PF77	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity
13:20-13:30 13:30-13:40	PF77 PF78	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target
13:20-13:30 13:30-13:40 13:40-13:50	PF77 PF78 PF79	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China
13:20-13:30 13:30-13:40	PF77 PF78	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom
13:20-13:30 13:30-13:40 13:40-13:50	PF77 PF78 PF79	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates
13:20-13:30 13:30-13:40 13:40-13:50	PF77 PF78 PF79 PF80	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China
13:20-13:30 13:30-13:40 13:40-13:50	PF77 PF78 PF79	(Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00	PF77 PF78 PF79 PF80	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring
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13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00	PF77 PF78 PF79 PF80	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00 14:00-14:10	PF77 PF78 PF79 PF80 PF81	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Viwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring Van Shi, Zhejiang agriculture and Forestry University, China
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00 14:00-14:10	PF77 PF78 PF79 PF80 PF81	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring Yan Shi, Zhejiang agriculture and Forestry University, China Co-expressed gene network analysis revealed the MeJA-mediated biosynthesis mechanism of
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00 14:00-14:10	PF77 PF78 PF79 PF80 PF81	Chair: Xiaojun Huang & Hui Wang) Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring Yan Shi, Zhejiang agriculture and Forestry University, China Co-expressed gene network analysis revealed the MeJA-mediated biosynthesis mechanism of carbohydrates in Dendrobium catenatum
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00 14:00-14:10 14:10-14:20 14:20-14:30	PF77 PF78 PF79 PF80 PF81 PF82 PF83	Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring Yan Shi, Zhejiang agriculture and Forestry University, China Co-expressed gene network analysis revealed the MeJA-mediated biosynthesis mechanism of carbohydrates in Dendrobium catenatum Bowen Yang, Zhejiang University, China
13:20-13:30 13:30-13:40 13:40-13:50 13:50-14:00 14:00-14:10	PF77 PF78 PF79 PF80 PF81	Lu Xiang, Shandong Agricultural University, China Two novel angiotensin I-converting enzyme inhibitory peptides from garlic proteins: in silico screening, stability, antihypertensive effects in vivo and underlying mechanisms. Xinyu Liu, China Agricultural University, China Non-enzymatic browning induced by chlorogenic acid quinone mediated catechin oxidation Hui Zhang, Wuhan Botanical Garden, Chinese Academy of Sciences, China Screening for α-glucosidase and pancreatic lipase ligands from mulberry leaves using bio-affinity ultrafiltration with multi-target Mengya He, RMIT University, China Molecular characterization of interactions between lectin-a protein from the common edible mushroom (Agaricus bisporus) - with dietary carbohydrates Yiwen Bao, Shenyang Agricultural University, China Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate copigmentation for shrimp freshness monitoring Yan Shi, Zhejiang agriculture and Forestry University, China Co-expressed gene network analysis revealed the MeJA-mediated biosynthesis mechanism of carbohydrates in Dendrobium catenatum Bowen Yang, Zhejiang University, China Impact of photosensitizers and light wavelength on photooxidation of phytosterols in soymilk emulsions

		biosynthesis in hickory
		Carlos S. H. Shiraishi, Instituto Politécnico de Bragança, Portugal
14:40-14:50	PF85	Fig (<i>Ficus carica</i> L.) fruit bioresidues as sources of bioactive compounds for the food industry
14:50-15:00		Lima, L.A, Instituto Politécnico de Bragança, Portugal
	PF86	Antibacterial potential of Eucalyptus globulus leaf extracts against clinical bacterial strains
15:00-15:10	PF87	Bruno Melgar, Instituto Politécnico de Bragança, Portugal
		screening analysis of bioactive compounds from olive pomace through ultrasound assisted Extraction
15 10 15 20	PF88	Monalisa Sahoo, Indian Institute of Technology Delhi, India
15:10-15:20		Effect of different drying techniques on the bioactive compounds and techno-functional characteristics of
		yam (Dioscorea pentaphylla) flours
15 20 15 20	DEGG	Yongbing Xu, Wuhan Botanical Garden, Chinese Academy of Sciences, China
15:20-15:30	PF89	Screening for potential bioactive components from <i>Rheum tanguticum</i> using affinity ultrafiltration with
		four target enzymes
15.00 15.40	PEGG	Doaa Abouelenein, University of Camerino, Italy
15:30-15:40	PF90	Plasma activated water treatment of rocket-salad leaves: Enhancement of phenolic profile, vitamins
		content, antioxidant and enzymatic activities
15:40-15:50	PF91	Adel S. Gadallah, University of Karachi, Pakistan
		Anti-inflammatory principles from <i>Tamarix aphylla</i> : a bioassay-guided fractionation study
15.50.16.00	DE02	Yimei Zheng, Guangdong Ocean University, China
15:50-16:00	PF92	TPGS-based self-nanoemulsifying drug delivery system loaded with luteolin: Insights to their formulation
		stability
44004440	DE0.4	Yazhen Chen, Fujian Agriculture And Forestry University, China
16:00-16:10	PF93	The role of cell wall polysaccharides disassembly in <i>Phomopsis longanae</i> Chi-induced the developments of
		breakdown and softening in pulp of fresh longan
16101620	DE0.4	Mohamed F. El-Mallah, Menoufia University, Egypt
16:10-16:20	PF94	Screening for natural and derived bio-active compounds in preclinical and clinical studies: one of the
		frontlines of fighting the coronaviruses pandemic
16:20-16:30	PF95	Aya A. Shetaia, Menoufia University, Egypt
		Nile crab Potamonautes niloticus soft tissue extract abolishes early obesity markers
16:30-16:40	PF96	Hanan R. Ahmed, Menoufia University, Egypt
		Bee stressors from an immunological perspective and strategies to improve bee health
16:40-16:50	PF97	Asmaa El-Asar, Menoufia University, Egypt
		The immunomodulatory effects of <i>Cornus officinalis</i> Torr. Ex Dur and <i>Nelumbo nucifera</i> Gaertn.
16:50-17:00	PF98	Esraa H. Elshafiey, Menoufia University, Egypt
		Overview of bee pollination and its economic value for crop production
		Nehal Eid, Menoufia University, Egypt
17:00-17:10	PF99	Honey bee products: Preclinical and clinical studies of their anti-inflammatory and immunomodulatory
		properties
		Saumya Sonam Sinha, NIFTEM, India
17:10-17:20	PF100	Development and optimization of oleogel made with soya protein isolate and xanthum gum using emulsion
		template approach
17:20-17:30	PF101	Yixin Zheng, Shanghai Jiao Tong University, China.
		Concentration-dependent fibrillation of soy protein: Structure and in vitro digestion
	PF102	David Teixeira, National Institute for Agricultural and Veterinary Research, Portugal.
17:30-17:40		Antioxidant properties of pulp and by-products of apple (M. domestica): comparison between commercial
		and regional varieties
17:40-17:50	PF103	Javier Echave, University of Vigo, Spain
		Seaweeds as novel & nutritious protein sources

17:50-18:00	PF104	Paula Garcia-Oliveira, Univeristy of Vigo, Spain
		Re-valorization of Carpobrotus edulis as a source of rich-phenolic extracts with biological properties
18:00-18:10	PF105	Maria Carpena, Univeristy of Vigo, Spain
		Response surface methodology as a tool to optimize the microwave-assisted extraction of Sargassum
		muticum
18:10-18:20	PF106	Ana Rita Soares Mateus, National Institute for Agricultural and Veterinary Research, Portugal
		Herbal infusions and their potential for active food packaging: assessment of their antioxidant capacity
18:20-18:30	PF107	Marcin Ziomek, Medical University of Lublin, Poland
		Comparison of mycolic acids pattern in control culture and mycobacteria exposed to garlic essential oil