

Online International Symposium of FSMILE 2020

Current Trends on Food Processing, Safety and Nutrition

Date: November 24-25, 2020

Venue: Meeting room of each organization connected by Zoom Online

**Free
Submission**

Faced with the COVID-19 pandemic, this event provides an excellent opportunity for Master's and Ph.D. students and scientists to share scientific thoughts and findings with the international research community from all over the world.

The topics include:

- Food loss
- Food quality
- Food safety
- Food processing
- Functional food
- Food and nutrition education

For more information, please visit the www.fsmlie.org
We look forward to seeing you online!

Participation is free, but pre-registration is required.

Sponsored by NPO FSMILE



國際食育交流促進協會

FOOD SOCIETY OF MODERN INTERNATIONAL LIFESTYLE EDUCATION

Co-organized by Iwate University, Shanghai Ocean University, Kagoshima University, Zhejiang University, Bangabandhu Sheikh Mujibur Rahman Agricultural University, University of Maryland Extension, Republic of Turkey The Ministry of Agriculture and Forestry, Izmir Province Directorate, Tohoku University, Hokkaido University, Nanchang University.

Organizer & Contact: Dr.Chunhong Yuan (Iwate University, Japan) E-mail: chyuan@iwate-u.ac.jp



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**Submission
deadline:
October
31st**

Keynote speech:

- 1) Innovation of local food resources for human health: From lab bench studies to healthy table, Kagoshima University, Prof. De-xing HOU
- 2) Scientific aspects of the traditional seafood processing in Japan, Tohoku University, Prof. Yoshihiro OCHIAI
- 3) Challenges and opportunities of seafood production and consumption in the United States. University of Maryland-UME Sea Grant Extension, Dr. Catherine (Chengchu) LIU
- 4) Studies for reduction of fruit and vegetable losses throughout the supply chain at the global scale and evaluation for Turkey, Republic of Turkey The Ministry of Agriculture and Forestry, Izmir Province Directorate, Ruhsan Ozdemir CIFCI
- 5) Utilization of seafood in Japan, Tokyo University of Marine Science and Technology, Prof. Emiko OKAZAKI
- 6) Functional activity of fermented tannic acid product: trigalloylglucose, Nanchang university, Prof. Guiming FU
- 7) Designing novel food structures for the delivery of functionalities, Teagasc Food Research Centre, Ireland, Dr. Song MIAO

Invited speech:

- 1) Advanced applications of engineered M13 phages in food safety, Jiangxi Normal University, Prof. Xuelan CHEN
- 2) Anti obesity and anti diabetic effects of fucoxanthin from brown algae, Hirosaki University, Associate Prof. Hayato MAEDA
- 3) Application of metabolomics in seafood quality and microbial safety, National University of Singapore, Dr. Hongshun YANG
- 4) Healthy functional materials in red algae, Hokkaido University, Dr. Yuya KUMAGAI
- 5) Effect on the allergenicity of the protein with nonthermal treatment and glycation reaction, Nanchang University, Associate Prof. Hui WANG
- 6) Chemical composition and nutritional value of dried fish in Bangladesh, Bangabandhu Sheikh Mujibur Rahman Agricultural University, Assistant Prof. Golam RASUL
- 7) Situation and consumption trend of seafood products in Indonesia. Nuryansyah ANANTA

Deadline for registration and abstract submission: October 31st, 2020

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