

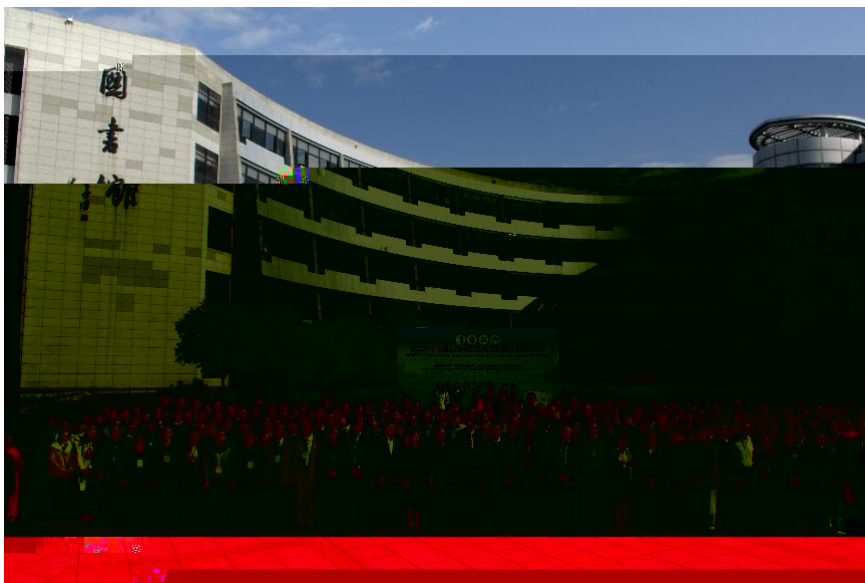
Food Industry Forum

by the University Consortium of Food Science and Nutrition

17-18 November 2017, Hangzhou, China

食品工业论坛





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| Prof. Beiwei Zhu | Academician, Zhejiang Gongshang University, China | To be confirmed |
| Dr. Juliet Ansell | Zespri, New Zealand | Incorporation of fresh whole plants in our diets for digestive comfort; the Zespri kiwifruit story |
| Dr. Ofir Benjamin | Tel Hai College, Israel | On the frontier of food sensory research using electronic tongue |
| Prof. Kees de Graaf | Head of Nutrition, Wageningen University, the Netherlands | Energy intake rate; a measure for the obesogenic capacity of a food? |
| Prof. Edith Feskens | Chair of Global Nutrition, Wageningen University, the Netherlands | Global Nutrition: opportunities and perspectives |
| Dr. Kelly Fourtouni | Associate Principal Scientist, Mondelèz International Research Centre, UK | Nutritional challenges in the food industry: well-being aspects |
| Prof. Manohar Garg | Massey University, New Zealand | Food Structure and Metabolic Health |
| Prof. Francisco Goycoolea | Food Chemistry and Biochemistry group leader, The University of Leeds, UK | Chitosan Biopolymers in Food: Where are we standing? |
| Dr. Mian Li | Research director, Huakang, China | |
| Prof. Alan Mackie | Head of School, The University of Leeds, UK | What is the role of dietary fibre in glycaemic response? |

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| Prof. Brent Murray | Food Colloids group leader, The University of Leeds, UK | Colloid and biopolymer complexes for delivery functionality in foods |
| Dr. Roberto Reniero | R&D Director, Nestle, China | Materials science as enabler for enhanced nutrition without compromising taste |
| Dr. Christos Ritzoulis | Zhejiang Gongshang University, China | Okra hydrocolloid rheology: from industrial application to oral processing |
| Dr. Ronald Skiff | Director of Beverage Innovation and Design, Firmenich, USA | Consumer insight based on tea innovation |
| Dr. Elena Simone | The University of Leeds | Characterization, monitoring and control of the manufacturing of crystalline materials and particulate products in the food industry |
| Prof. Harjinder Singh | Head of School, Massey University, New Zealand | Designing Food Structures for optimal delivery of nutrients |
| Dr. Markus Stieger | Wageningen University, the Netherlands | Food oral processing through the life span: Interplay between food structure, sensory perception and pleasure |