

	August 02	
12:00-22:00	Registration	
18:00-21:00	Dinner	
	August 03	
08:30-09:00	Opening Address	
09:00-10:35	Session 1 (Battino Maurizio, Haiyan Gao)	
09:00-09:15	OL1: Chao Zhao, Fujian A & F University, China <i>Enteromorpha prolifera</i> oligosaccharide improves glucose metabolism in aged-diabetic rats by regulating O-glycosylation	
09:15-09:30	OL2: Junjie Yi, Kunming University of Science and Technology, China Mechanism on high pressure processing combined pectin methylesterase inhibitor controlling orange juice cloud stability during storage	
09:30-09:45	OL3: Giovanni Enrico Lombardo, University of Messina, Italy Molecular pathways involved in the intestinal permeability and liver damage induced by high-fat diet in mice: focus on their modulation by a flavonoid-rich extract of Citrus bergamia juice	
09:45-10:05	IL1: Yi Chen, Nanchang University, China An integrated approach based on ¹ H NMR and UPLC-Q/TOF-MS to explore potential markers for Lushan Yunwu Tea	
10:05-10:35	PL1: Mingyong Xie, Nanchang University, China Structural characterization and bioactive evaluation of food-derived polysaccharides	
10:35-11:00	Coffee break	
11:00-12:40	Session 2 (Fang Chen, Hye-Kyung Na)	
11:00-11:15	OL4: Yuchen Zhu, China Agricultural University, China Exposure assessment of Chinese populations to areca alkaloids through chewing areca nut	
11:15-11:30	OL5: Huifan Liu, Zhongkai University of Agriculture and Engineering, China The potential role of extracellular vesicles in bioactive compound-based therapy: A review of recent developments	
11:30-11:50	IL2: José L. Quiles, University of Granada, Spain Exploring the antioxidant, neuroprotective and anti-inflammatory potential of olive leaf extracts from Spain, Portugal, Greece, and Italy: The SUSTAINOLIVE Project	
11:50-12:10	IL3: Jelena B. Popović-phil, University of Belgrade, Serbia Allium species from the Balkans - Phytochemistry and bioactive properties	
12:10-12:40	PL2: Battino Maurizio, Università Politecnica delle Marche, Italy The health effects of plant polyphenols: a focus on the molecular mechanisms involved	
12:40-14:00	Lunch	
14:00-16:00	Session 3 (Andrea Gomez-Zavaglia, Hye-Kyung Na)	Session 4 (Young-Joon Surh, Ana Sanches Silva)
14:00-14:15	OL6: Di Zhang, Jiangsu University, China Structure-dependent interaction between dietary polyphenols and N-alkylamides toward biological activity	OL8: Qing Zhang, Sichuan Agricultural University, China Curcumin-loaded soybean-dextran conjugate nanogels: Construction, Characterization, and incorporation in orange juice beverage

14:15-14:30	OL7: Luigi Milella, University of Basilicata, Italy Exploiting the potential of <i>Capsicum annuum</i> cv. Senise L. extract in the prevention of metabolic syndrome	OL9: Chunlin Long, Minzu University of China, China More than St. John's Wort (<i>Hypericum perforatum</i>)
14:30-14:50	IL4: Baojun (Bruce) Xu, BNU-HKBU United International College, China Anti-inflammatory effects of ultrasound-degraded polysaccharides from edible mushroom <i>Auricularia auricula</i>	IL6: Predrag Putnik, University North, Croatia Chemometrics and Sustainable Functional Food Production
14:50-15:10	IL5: Nandika Bandara, University of Manitoba, Canada Layered lipid-protein nanoemulsion system for the delivery of hydrophobic bioactives	IL7: Siau Hui Mah, Taylor's University, Malaysia Carotenoid-rich edible oil from palm-pressed mesocarp
15:10-15:40	PL3: Andrea Gomez-Zavaglia, Center for Research and Development in Food Cryotechnology, Argentina Valorization of underutilized products for obtaining prebiotic compounds enriched in phytochemicals	PL4: Esra Capanoglu, İstanbul Teknik Üniversitesi, Turkey Novel approaches for the improvement of bioactive properties and nutritional value of the food products
15:40-16:00	Coffee break	
16:00-17:55	Session 5 (Milen I. Georgiev, Anna Wai San Cheang)	Session 6 (Hang Xiao, Antonella Smeriglio)
16:00-16:15	OL10: Uganbayar Baatarsogt, Institute of traditional medicine and technology, Mongolia The study of effects of Indra-4 recipe in experimental model of acute enteritis	OL12: Pimolwan Siriparu, Khon Kaen University, Thailand Phytochemical content and in vitro α -glucosidase inhibitory activity and antioxidant activity of selected grains
16:15-16:30	OL11: Jingjing Tian, Nanjing Agricultural University, China One-pot controllable assembly of a baicalin-condensed aptamer nanodrug for synergistic anti-obesity	OL13: Haixia Yang, China Agricultural University, China Nuciferine attenuates colitis and colon cancer in mice
16:30-16:50	IL8: Haroon Khan, Abdul Wali Khan University Mardan, Pakistan <i>Vigna mungo</i> (Linn.) Hepper: Ethnobotanical, pharmacological, phytochemical, and nutritious profile	IL11: Adam Matkowski, Wrocław Medical University, Poland Weeds that practice dual wielding – on the potential and perspectives of investigations into the toxic two-component system in Caryophyllaceae
16:45-17:05	IL9: Shaden A.M. Khalifa, Stockholm University, Sweden The bee products and the broad spectrum activities	IL12: Mohamed Fawzy Ramadan, Umm Al-Qura University, Saudi Arabia Phytochemistry, functionality and techno-applications of clove
17:05-17:25	IL10: Xiumin Chen, Jiangsu University, China Valorization of Coffee Leaves: Recent Advances and Future Perspectives	IL13: Guillermo Schmeda Hirschmann, Universidad de Talca, Chile The Chile landrace of beans (<i>Phaseolus vulgaris</i> L.): chemistry and (bio)activity
17:25-17:55	PL5: Milen I. Georgiev, Bulgarian Academy of Sciences, Bulgaria The anti-psoriatic potential of natural compounds	PL6: Hesham R. El-Seedi, Uppsala University, Sweden The perspectives of Pharmacognosy between traditional and contemporary medicine: will they stay?
18:00-19:00	Poster session (1) PP1-60	
19:30-21:30	Welcome reception with dinner	

August 04		
08:30-10:25	Session 7 (Min-Hsiung Pan, Yuchen Zhu)	Session 8 (Haroon Khan, Danyue Zhao)
08:30-08:45	OL14: Uranzaya Dashzeveg, Institute of traditional medicine and technology, Mongolia The nephroprotective activity of <i>Juniperus sabina</i> L. extract using rat model	OL17: Hansong Yu, Jilin Agricultural University, China Structure, properties and potential prebiotic activity of high-purity insoluble fiber from soybean residue (Okara)
08:45-09:00	OL15: Wenchin Yang, Academia Sinica, Taiwan, China Phytochemistry, pharmacology and mode of action of the anti-bacterial <i>Artemisia</i> plants	OL18: Alessandro Maugeri, University of Messina, Italy Bisphenol A-induced damage in human umbilical vein endothelial cells is hampered by a red grape juice extract
09:00-09:15	OL16: Jihang Chen, Chinese University of Hong Kong, China Antioxidant and anti-metabolic syndrome effects of <i>Cynomorii Herba</i>	OL19: Baiyi Lu, Zhejiang University, China Single-Cell RNA sequencing reveals stigmaterol regulates foam cell formation in atherosclerosis
09:15-09:35	IL14: Pharkphoom Panichayupakaranant, Prince of Songkla University, Thailand Preclinical safety assessment of acute and subchronic exposures to high water-soluble curcuminoid extracts	IL16: Hui-Min Wang, National Chung Hsing University, Taiwan, China Biomedical therapeutic developments for melanoma- don't ignore lumps on your skin - know the deadliest type of melanoma
09:35-09:55	IL15: Suowen Xu, University of Science and Technology of China, China Urolithin A protects against endothelial dysfunction and atherosclerosis in mice	IL17: Danyue Zhao, The Hong Kong Polytechnic University, China Potentiating the bioefficacy of polyphenols through teaming up with functional gut bacteria
09:55-10:25	PL7: Yun Suk Huh, Inha University, South Korea Antioxidative effect of <i>Aloe vera</i> Against the Toxicity Induced by Malathion in Wistar Rats	PL8: Maria Daglia, University of Napoli Federico II, Italy, Invited Lecture A new combination of <i>Cistus x incanus</i> L. and <i>Scutellaria lateriflora</i> L. as protective agents against periodontal diseases
10:25-10:50	Coffee break	
10:50-12:25	Session 9 (Jelena B. Popović-phil, Chao Zhao)	Session 10 (Avi Shpigelman, Haixia Yang)
10:50-11:05	OL20: Wen Ma, Ningxia University, China Molecular interpretation of vegetable aroma in NingXia red wines	OL23: Ronghui Gu, Guizhou University, China UPLC-QTOF-MS based identification of chemical constituents, antioxidant, and antitumor activity of <i>Dendrobium nobile</i>
11:05-11:20	OL21: Olgica Nedic, University of Belgrade, Serbia Analytical approaches in studying interactions between antioxidants from food and human proteins from the blood	OL24: Jitkunya Yuenyong, Chiang Mai University, Thailand Development of Simultaneous Analysis for sesame (<i>Sesamum indicum</i> L.) phytochemicals using high performance liquid chromatography
11:20-11:35	OL22: Lingjun Ma, China Agricultural University, China Arecoline degradation mechanism and inhibition strategy	OL25: Yixi Xie, Xiangtan University, China A novel gallic acid electrochemical sensor based on glass carbon electrode modified by ZIF-67 derived carbon composite
11:35-11:55	IL18: Etil Güzelmeriç, Yeditepe University, Turkey Comparative evaluation of the chemical compositions and bioactivity profiles of pollen samples collected by honeybees from the flowers of herbaceous and woody plants in Türkiye and Slovenia	IL19: Nirajan Koirala, Gandaki Province Academy of Science & Technology, Nepal LC-MS based Metabolite profiling, In-vitro antioxidant and In-Vivo Anti-hyperlipidemic activity of <i>Nigella sativa</i> extract
11:55-12:25	PL9: Feng Chen, Clemson University, USA Characterization of volatile aromas of Wujiapi medicinal liquor	PL10: Mingfu Wang, Shenzhen University, China Polyphenol loaded β -D-glucan delivery systems and their potential immunomodulation of macrophage
12:30-14:00	Lunch	

14:00-16:00	Session 11 (Mingfu Wang, Etil Güzelmeriç)	Session 12 (Liao Pan, Simon Vlad Luca)
14:00-14:15	OL26: Shengxiang Yang, Zhejiang A&F University, China Targeted extraction and intelligent detection of active molecules from natural products	OL30: Rabia Durrانيا, Zhejiang A&F University, China Serum metabolomics combined with 16S rRNA sequencing to reveal the effects of <i>Torreya grandis</i> nut proteins on C57BL6J mice and gut microbiota
14:15-14:30	OL27: Monika Kalinowska, Bialystok University of Technology, Poland HP-β-cyclodextrin assisted extraction of bioactive compounds from apple pomace	OL31: Woraprapa Sriyotai, Chiang Mai University, Thailand Comparative Study of Chemical Properties and Constituents in Glutinous Rice Fermentation by Different Starter Cultures
14:30-14:45	OL28: Xiaodan Zhang, Zhejiang Sci-Tech University, China The application of Spatial-temporal metabolomics based on mass spectrometry imaging technology in the field of Food-Medicine Homologous Resources: A case study of <i>Ganoderma lingzhi</i>	OL32: Na Guo, Henan Agricultural University, China Blue honeysuckle (<i>Lonicera caerulea</i> L.) seeds oil: a potential source of healthy oils
14:45-15:00	OL29: Magdalena Grajzer, Wroclaw Medical University, Poland Evaluation of recovery methods for <i>Fragaria vesca</i> L. oil: characteristics, stability and bioactive potential	OL33: Ching-Yee Loo, Royal College of Medicine Perak, Malaysia Dual delivery of curcumin nanoparticles reduced toxicity effect of paclitaxel nanoparticles towards health lung cells
15:00-15:20	IL20: Ilkay Erdogan Orhan, Gazi University, Turkey Nanof ormulation-based studies on developing novel phytocosmetics/cosmeceuticals	IL22: Bunleu Sungthong, Mahasarakham University, Thailand A novel method to enhance extraction of bioactive compounds: cyclodextrin-assisted extraction
15:20-15:40	IL21: Amin Mousavi Khneghah, Azerbaijan State Oil and Industry University, Azerbaijan Transforming Sesame from Allergen to Functional Ingredient: The Role of Emerging Extraction Technologies	IL23: Mingquan Guo, Chinese Academy of Sciences, China Hypoglycemic and hypolipidemic bioactive compounds from edible TCMs and their action of mechanisms explored by multi-target affinity UF/LC-MS
15:40-16:00	Coffee break	
16:00-18:05	Session 13 (Guillermo Schmeda Hirschmann, Xiumin Chen)	Session 14 (Esra Capanoglu, Mingqian Tan)
16:00-16:15	OL34: Tiange Liu, National University of Singapore (Suzhou) Research Institute, China Anti-obesity effect and action mechanisms of sweet potato extract	OL37: Zuying Zhang, Zhejiang A & F University, China Transcription factors TgbHLH95 and TgbZIP44 co-target terpene biosynthesis gene TgGPPS in <i>Torreya grandis</i> nuts
16:15-16:30	OL35: Feng Lu, Peking University, China Ganoderic acid A alleviates lipid metabolism disorders by inhibiting intestinal farnesoid X receptor in mice	OL38: Yifen Lin, Fujian A & F University, China Dicyclohexylcarbodiimide and disodium succinate regulate the browning development in pericarp of fresh longan through modulating the antioxidant system and the metabolisms of membrane lipids and phenolics
16:30-16:45	OL36: Hui Wang, Guangdong Ocean University, China Celery soluble dietary fiber antagonize flavonoids ameliorative effect on dextran-sodium-sulfate-induced colitis in mice	OL 39: Juan Wei, Gansu Agricultural University, China Flavonoid compounds in extracts from Chinese sea buckthorn leaves and their antioxidant activities
16:45-17:05	IL24: Md. Shahidul Islam, University of KwaZulu-Natal, South Africa Kolaviron: A bioflavonoid complex from <i>Garcinia kola</i> nut with strong antidiabetic potentials	IL28: Miguel Ángel Prieto Lage, University of Vigo, Spain Revealing the Dynamic Interactions of Antioxidant Compounds in Food Additives: Synergy and Antagonism
17:05-17:25	IL25: Simon Vlad Luca, Technical University of Munich, Germany Spice research: Multi-methodological approaches to unveil the chemical and biological complexity of <i>Piper</i> genus	IL29: Celia-Vargas de la Cruz, National University of San Marcos, Peru Antibacterial and antioxidant activity of optimized extract of polyphenol compounds using an eco-friendly technique, from native Andean berries (<i>Vaccinium floribundum</i> Kunth)

17:25-17:45	IL26: Anna Wai San Cheang, University of Macau, China Ginsenoside RK1 activates PPAR to ameliorate endothelial dysfunction associated with diabetes and obesity	IL30: Liao Pan, Hong Kong Baptist University, China Release mechanisms of volatile organic compounds
17:45-18:05	IL27: Hui Ye, Nanyang Technological University, Singapore The potentials of Phyto-chemicals in stimulating thermogenesis and combating obesity	IL31: Ana Sanches Silva, National Institute of Agrarian and Veterinary Research (INIAV), Portugal Advantages and limitations of incorporating natural extracts obtained from plants and fruits by-products in active food packaging
18:05-19:00	Poster session (2) PP61-119	
	August 05	
08:30-10:05	Session 15 (Ilkay Erdogan Orhan, Adam Matkowski)	Session 16 (Maria Daglia, Yun Suk Huh)
08:30-08:45	OL40: Junfu Ji, China Agricultural University, China Designing core-shell nanoparticles for quercetin oral delivery to enhance absorption by paracellular pathway in obesity mice	OL46: Bing Cheng, Beijing Academy of Agriculture and Forestry Sciences, China Pathways to improve coffee quality: Through an improved understanding of the genetic and molecular basis
08:45-09:00	OL41: Hazrulrizawati Abd Hamid, Universiti Malaysia Pahang, Malaysia An insight on the traditional uses, phytochemistry and pharmacological properties of <i>Poyalthia Bullata</i> (Black Tongkat Ali)	OL47: Agnieszka Kumorkiewicz-Jamro, University of Adelaide, Australia Spinach-type <i>Atriplex hortensis</i> var. <i>rubra</i> : A novel source of natural betalain pigments with antioxidant and anti-inflammatory activities for potential application as functional food ingredients
09:00-09:15	OL42: Wentao Su, Dalian Polytechnic University, China Microfluidic techniques enabling precise evaluation and nanodelivery of carotenoids of marine origin	OL48: Hongxun Tao, Jiangsu University, China Study on the bio-active substances and mechanism of <i>Rhodiola crenulata</i> against ulcerative colitis
09:15-09:30	OL43: Yong Phaik Har, MAHSA UNIVERSITY, Malaysia The synergism of <i>Platyclusus orientalis</i> with selected medicinal plants in phytochemicals and antioxidant activity	OL49: Norazlan Mohamad Misnan, National Institute of Health, Malaysia Deciphering the Potential of <i>Eurycoma longifolia</i> Jack Extract and its Compounds: In Vitro Evaluation against SARS-CoV-2 Virus
09:30-09:45	OL44: Peng Lu, The University of Tokyo, Japan Natural spice-derived compound inhibits iron uptake to restrict growth of foodborne pathogenic <i>Vibrio</i> bacteria	OL50: Yan Zhang, China Agricultural University, China Diet Chlorophyll prevent high fat diet-induced lipid metabolism disorders by altering the gut microbiota
09:45-10:00	OL45: Jingjing Liu, Zhejiang A&F University, China Huangjing--From medicine to healthy food and diet	OL51: Yuanyuan Zhao, Beijing Academy of Agriculture and Forestry Sciences, China Microbiota response of pectin determined by its structural characteristics during in vitro fecal fermentation: a comparative study of various pectin sources
10:00-10:20	IL32: Weibin Bai, Jinan University, China The strategy of structural stabilization and bioactivity of anthocyanins	IL33: Alberto C.P. Dias, University of Minho, Portugal Functional neurofood: a possible role for <i>Hypericum perforatum</i>
10:20-10:40	Coffee break	
10:40-12:30	Session 17 (Hui-Min Wang, Hesham R. El-Seedi)	Session 18 (Amin Mousavi Khneghah, Monika Kalinowska)
10:40-10:55	OL52: Minglong Wang, Shanghai Institute of Technology, China Effect of tartary buckwheat starch-flavonoid	OL57: Daotong Li, China Agricultural University, China Sodium tanshinone-IIA sulfonate targets neutrophil extracellular traps to improve cardiac function in

	complex on glucose metabolism and intestinal flora in type 2 diabetic mice	myocardial infarction
10:55-11:10	OL53: Ploenthip Puthongking, Khon Kaen University, Thailand Antidiabetic effect of different varieties of corn (<i>Zea mays</i> L.)	OL58: Lijun Sun, Northwest A&F University, China Contribution of galloyl moiety to alpha-amylase inhibition of polyphenols
11:10-11:25	OL54: Qiang Yu, Nanchang University, China Exploration of the role of bound polyphenols on tea residues dietary fiber improving diabetic hepatorenal injury and metabolic disorders	OL59: Santos SAO, University of Aveiro, Portugal Towards a greener future: Sustainable extraction of natural bioactive compounds
11:25-11:40	OL55: Dejidmaa Buyantogtokh, Institute of traditional medicine and technology, Mongolia Evaluation of antihyperglycemic and anti-coagulation effect of <i>Sapparin tablet</i> on alloxan-induced diabetic rats	OL60: Qian Wu, Hubei University of Technology, China Inhibition mechanism of procyanidins on dietary AGEs absorption and toxicity
11:40-11:55	OL56: Zhenzhu Zhu, Nanjing University of Finance and Economics, China Garlic-derived exosomes alleviate DSS-induced colitis via TLR4/MyD88/NF- κ B pathway	OL61: Lu Li, Beijing Technology and Business University, China Beneficial effects of citrus flavonoids on cardiovascular health in overweight and obese adults
11:55-12:15	IL34: Pan Deng, Soochow University, China Microbiome-host interplay in the metabolism of inulin polysaccharide as revealed by 13C-stable isotope tracing	IL35: Gian Luigi Russo, National Research Council, Institute of Food Sciences, Italy Anticancer effects of flavonoid quercetin in preclinical models: from anti-leukemic to senolytic agent
12:15-12:45	PL11: Daniel Granato, University of Limerick, Ireland Cellular-based models in antioxidants research	PL12: Hye-Kyung Na, Sungshin Women's University, South Korea. Compound X inhibits the tumor growth of liver cancer cells by regulating the STAT1/3 signalling
12:45-14:00	Lunch	
14:00-15:40	Session 19 (Miguel Ángel Prieto Lage, Predrag Putnik)	Session 20 (Md. Shahidul Islam, Shaden A.M. Khalifa)
14:00-14:15	OL62: Ng Zhi Xiang, University of Nottingham Malaysia, Malaysia The anti-inflammatory role of <i>Peperomia pellucida</i> (L.) Kunth in advanced glycation end product-stimulated human retinal pigmented epithelium	OL64: Hao Wu, Xi'an Jiaotong University, China Novel food colloidal delivery systems enhance bioavailability of nutrients
14:15-14:30	OL63: Xuehua Wang, Wuhan Polytechnic University, China Gut microbiome and metabolome modulation by high hydrostatic pressure processed tomato juice	OL65: Muhammad Subhan, Khon Kaen University, Thailand In Vitro Antioxidant and Alpha-glucosidase Inhibitory Assays of the Five Local Thai Vegetables and In Silico Molecular Docking of the Its Phytochemical Contents
14:30-14:50	IL36: Avi Shpigelman, Israel Institute of Technology, Israel <i>In vitro</i> bioaccessibility of polyphenolic compounds: Processing impact in model systems and some challenges standing in the way of engineering polyphenol-rich products	IL38: Hidayat Hussain, Leibniz Institute of Plant Biochemistry, Germany Unravelling chemical diversity: A potential route to cancer drug discovery
14:50-15:10	IL37: Antonella Smeriglio, University of Messina, Italy A multi-step in vitro-in vivo approach to investigate the potential application of a Citrus flavanones' mix as new strategy to counteract inflammatory bowel diseases	IL39: Guoyin Kai, Zhejiang Chinese Medical University, China. Transcription regulation of valued-added products biosynthesis in <i>Salvia miltiorrhiza</i>
15:10-15:40	PL13: Young-Joon Surh, Seoul National University, South Korea Metabolism, pharmacologic properties, and cancer chemopreventive effects of capsaicin and structurally related vanilloids	PL14: Min-Hsiung Pan, National Taiwan University, Taiwan, China Chemopreventive effect of natural dietary compounds on carcinogen-induced tumorigenesis
15:40-16:00	Coffee break	

16:00-18:00	Session 21 (José L. Quiles, Esra Capanoglu)	Session 22 (Battino Maurizio, Junjie Yi)
16:00-16:15	OL66: Shanshan Zhang, Nanchang University, China Evaluation of the anti-colitis effect of four food hydrocolloids and their modulation of the intestinal microbiota	PL16: Haiyan Gao, Zhejiang Academy of Agricultural Sciences, China The mitigative effect of lotus root extract on acute alcoholism
16:15-16:30	OL67: Wing-Hin Lee, Universiti Kuala Lumpur, Malaysia Versatility of curcumin in food related applications	OL70: Suratchada Chanasophon, Mahasarakham University, Thailand Effectiveness of traditional Thai herbal formulas in the treatment of acute diarrhea in primary care: A randomized controlled study
16:30-16:45	OL68: Santa Cirmi, University of Messina, Italy Oleacein, a secoiridoid from <i>Olea europaea</i> , exerts anticancer effect in SH-SY5Y human neuroblastoma cells	OL71: Lujia Zhang, China Agricultural University, China Blueberry anthocyanins extract ameliorates acrylamide-induced toxicity by suppressing miR-27a-5p through NF- κ B1
16:45-17:05	OL69: Liang Zeng, Southwest University, China Exploring the functional components and health effects of Hawk tea	OL72: Sylwester Ślusarczyk, Wrocław Medical University, Poland <i>In vivo</i> microscopy imaging of <i>Iris domestica</i> roots (syn. <i>Belamcanda chinensis</i> , Iridaceae) after Pulse Electric Field (PEF) treatment
17:05-17:25	IL40: Shaoyun Wang, Fuzhou University, China pH-regulated peptide self-assembly behavior to design and discover new hydrogel	IL41: Mingqian Tan, Dalian Polytechnic University, China Novel food colloidal delivery systems enhance bioavailability of nutrients
17:25-17:55	PL15: Shaoping Nie, Nanchang University, China Prospects for the relationship of the structure of bioactive polysaccharides and their multifunctional effects	IL42: Seok-Geun Lee, Kyung Hee University, Korea A new herbal formula PSY: A promising therapeutic candidate for colorectal cancer?
19:00-22:00	Gala dinner & awards	
August 6		
08:00-18:00	Self-city tour	

Diet and Chronic Disease Prevention: Insights and Strategies for a Healthier Life **“饮食与慢性疾病预防：健康生活的见解和策略” Wiley 分论坛**

地点：西郊宾馆 1 号楼二层第六会议室

时间：2023 年 8 月 3 日下午 14:00-17:20

14:00 - 14:10 Opening remarks | Lijuan Wang, Head of Content Acquisition Team, Wiley & Marin Lo, Editor-in-Chief, Food Science & Nutrition

14:10 - 14:25 自然是人类和环境健康的关键 | Marin Lo, Editor-in-Chief, Food Science & Nutrition

14:25 - 14:55 生物活性肽，另一种益生元 | Jingli Xie, Professor, East China University of Science and Technology

14:55 - 15:25 黑莓补充剂在患有轻度阿尔茨海默病和幽门螺杆菌感染且超重患者中增强认知功能：一项随机安慰剂对照临床试验 | Li-shu Wang, Professor, The City of Hope Medical Center

15:25 - 15:45 Tea Break 茶歇

15:45 - 16:15 基于全食物的疾病预防政策 | Hang Xiao, Professor, University of Massachusetts Amherst

16:15 - 16:45 站在学术的最前沿-Wiley 食品科学高水平期刊和特刊助力学术影响力提升 | Stephen Shen, Team Lead, Life Sciences – Content Acquisition Team, Wiley

16:45 - 17:15 Engaging panel discussion 嘉宾讨论

17: 15 - 17: 20 Wrap up & Closing remarks

7-ISPMF online Program

Beijing time	August 1
15:00-15:20	Opening Address
15:20-19:20	Session 1 (Nilufar Z. Mamadalieva, Chao Zhao)
15:20-16:00	ePL01: Thomas Efferth, Johannes Gutenberg University, Germany Cancer as new indication for heart-active glycosides
16:00-16:40	ePL02: Jean-Luc Wolfender, University of Geneva, Switzerland New opportunities for the discovery of novel bioactive natural products through guided computational exploration of massive metabolomics datasets
16:40-17:20	ePL03: Mohamed Ali Ali Farag, Cairo University, Egypt The Cinderella story of Metabolomics in cancer research and drug discovery from natural sources
17:20-17:50	eIL01: Ali Rashidinejad, Massey University, New Zealand Unlocking the power of phytochemicals: Overcoming commercialization challenges in functional foods
17:50-18:20	eIL02: Charalampos Proestos, National and Kapodistrian University of Athens, Greece Edible insects trend or necessity for the food industry
18:20-18:50	eIL03: Nilufar Z. Mamadalieva, Institute of the Chemistry of Plant Substances, Uzbekistan Metabolic differences of Ferula species analyzed via UHPLC-MS, GC-MS and NMR techniques
18:50-19:20	eIL04: Elwira Sieniawska, Medical University of Lublin, Poland Plants secondary metabolites as adjuvants against Mycobacterium tuberculosis
19:20-23:20	Session 2 (Ipek Suntar, Lu Li)
19:20-19:50	eIL05: Erna Karalija, University of Sarajevo, Bosnia and Herzegovina Use of elicitors in production of secondary metabolites in plant culture
19:50-20:20	eIL06: Netticadan Thomas, Agriculture and Agri-Food Canada, Canada Potential of oats derived components in the prevention of hypertension and its cardiovascular complications
20:20-20:50	eIL07: Amir Reza Jassbi, Shiraz University of Medical Sciences, Iran Antidiabetic natural products from terrestrial plants and marine algae
20:50-21:20	eIL08: Ipek Suntar, Gazi University, Türkiye Plant extract or secondary metabolite? In the view of Preclinical Outcome
21:20-21:50	eIL09: Mario Martinez-Martinez, Aarhus University, Denmark Food structure and multicomponent interactions shape carbohydrate nutritional quality
21:50-22:20	eIL10: Mauricio Ariel Rostagno, Universidade Estadual de Campinas, Brazil Comprehensive analysis of phenolic compounds from natural products: Is there an end game for extraction methods?
22:20-22:50	eIL11: Abirami R. Ganesan, Norwegian Institute of Bioeconomy Research, Norway Creating Blue-Green connection for better food security using <i>Ascomyllum nodosum</i> on <i>Valerianella locusta</i>
22:50-23:20	eIL12: Nataša Poklar Ulrih, University of Ljubljana, Slovenia Olive leaves as a source of polyphenols in the light of circular economy
Beijing time	August 2

Session 3 (Sonia Guadalupe Sayago Ayerdi, Siyuan Xiang)	
15:00-18:30	
15:00-15:40	ePL04: Yoshinori Marunaka, Kyoto Prefectural University of Medicine, Japan Involvement of voltage-gated Ca ²⁺ channels in amroxol-induced enhancement of ciliary beating in mouse airway ciliated cells
15:40-16:20	ePL05: Vural Gökmen, Hacettepe University, Turkey Measurement and interactions of dietary fiber bound antioxidants
16:20-17:00	ePL06: Dominique Delmas, Université de Bourgogne Franche-Comté, France Resveratrol and omega-3 fatty acids as an innovative combination to counteract age-related macular degeneration (AMD).
17:00-17:30	eIL13: Nokwanda NP Makunga, Stellenbosch University, South African Rolling in the deep: lessons from medicinal plants of South Africa
17:30-18:00	eIL14: Sonia Guadalupe Sayago Ayerdi, Tecnológico Nacional de México, México Psidium guajava: A pathway into their Bioaccessibility and colonic fermentation of their bioactive compounds
18:00-18:30	eIL15: Sevgi Gezici, Gaziantep University, Turkey Current trends in pharmacoinformatic and molecular dynamics for the development of plant-based drugs against Alzheimer's Disease
Session 4 (Siau Hui Mah, Lei Chen)	
19:00-24:00	
19:00-19:30	eIL16: Maria H. Ribeiro, Universidade Lisboa, Portugal Sustainable complexation of curcumin in cyclodextrins towards improved bioavailability and bioaccessibility
19:30-20:00	eIL17: Shanmugam Munisamy, Norwegian Institute of Bioeconomy Research, Norway Distribution and quantification of Azadirachtin in different parts of neem tree (<i>Azadirachta indica</i>) with different solvent extraction systems
20:00-20:30	eIL18: Kadarkarai Murugan, Bharathiar University, India Green synthesized nanoparticles in the fight against mosquito-borne diseases and water purifications potential: An Experimental Approach
20:30-21:00	eIL19: Edna Regina Amante, Federal university of Para, Brazil Aspects of safety and legislation for Amazonian natural products used as functional food and medicine
21:00-21:30	eIL20: Giovanni Caprioli, University of Camerino, Italy New analytical method for the quantification of cholesterol-lowering phytosterols in 22 legume samples
21:30-22:00	eIL21: Kevser Taban, Sivas Cumhuriyet University, Turkey Chalcones: Promising anticancer compounds
22:00-22:30	eIL22: Lucian Hritcu, Alexandru Ioan Cuza University of Iasi, Romania 6-hydroxy-L-nicotine inhibits Aβ1-42 aggregation capacity in human cancer cells
22:30-23:00	eIL23: Thilaghavani Nagappan, Universiti Malaysia Terengganu, Malaysia Seagrapes, <i>Caulerpa racemosa</i> from Malaysia waters. Will it serve as a good source of functional food?
23:00-23:30	eIL24: Hammad Ullah, University of Napoli Federico II, Italy Efficacy of the combination of <i>Zea mays</i> L., <i>Gymnema sylvestre</i> (Retz.) R.Br. ex Sm., zinc and chromium on diabetes risk factors in subjects with slightly impaired fasting glucose: a randomized, placebo-controlled, double-blind, clinical trial
23:30-24:00	eIL25: Razvan Stefan Boiangiu, Alexandru Ioan Cuza University of Iasi, Romania Biological effects of 6-hydroxy-L-nicotine and cotinine in various experimental models of dementia: in silico and in vivo study
24:00-00:30	eIL26: Shivraj Hariram Nile, National Agri-Food Biotechnology Institute (NABI), India Sustainable utilization of biowaste bioactive compounds as natural therapeutic agents - A novel way to use biowaste to health

PhD students' Forum

05 August

Beijing time	No	PhD students' forum (1) (Avi Shpigelman, Antonella Smeriglio)
8:00-8:10	PF01	Manxi Wu, Zhejiang University, China Murine Models of Obesity-related Metabolic Syndrome in Natural Product Research
8:10-8:20	PF02	Bing Zheng, Nanchang University, China Effect of defatted rice bran dietary fiber supplementation on the regulation of microbiota-metabolism-transcription in obese mice
8:20-8:30	PF03	Yu Sun, Jiangsu University, China Coffee leaf extract inhibits advanced glycation end products and their precursors: A mechanistic study
8:30-8:40	PF04	Jingwen Wang, BNU-HKBU United International College, China Molecular mechanisms of genistein protecting nerve cells damage induced by hyperglycemia by regulating PI3K/Akt signaling pathway
8:40-8:50	PF05	Lingzhen Zeng, Fujian Agriculture and Forestry University, China Integrative analyses of transcriptome and metabolome reveal the mechanism of organic acid metabolism in the pulp of fresh longan fruit during storage
8:50-9:00	PF06	Chinnaphat Chaloeamram, Maharakham University, Thailand Phytochemical screening and biological activity of <i>Gymnopetalum chinensis</i> fruits
9:00-9:10	PF07	Chang Zhang, Guangdong Ocean University, China Release of microplastics from disposable drink cups and their effects on in vivo toxicity in rats
9:10-9:20	PF08	Yue Li, Zhejiang A&F University, China Identification and quantification of <i>Polygonatum kingianum</i> anthocyanins and the influence of copigments on them
9:20-9:30	PF09	Maidinai Sabier, Zhejiang A&F University, China Effect of "nine steaming nine sun-drying" on volatile composition of rhizome of <i>Polygonatum cyrtonema</i>
9:30-9:40	PF10	Duoduo Zhang, Nanchang University, China Intestinal barrier maintenance of glucomannan from Aloe vera gel based on the function of intestinal stem cells
9:40-9:50	PF11	Zhang Haolin, University of Macau, China Thermal degradation of (2R, 3R)-dihydromyricetin in neutral aqueous solution at 100 degrees
9:50-10:00	PF12	Ningyu Lei, Nanchang University, China Effects of thermal process on structure and physicochemical properties of legume starch
10:00-10:10	PF13	Lu Xiang, Shandong Agricultural University, China Identification, characterization, antihypertensive effects and potential mechanisms of the novel angiotensin I-converting enzyme inhibitory peptide derived from garlic proteins
10:10-10:20	PF14	William Kwame Amakye, South China University of Technology, China Soypeptide-induced improvement in prognostic nutrition status indices predicts quality of life among brain cancer patients in a pilot study
10:20-10:30	PF15	Jinhai Luo, BNU-HKBU United International College, China Revealing the molecular mechanism of the bioactive phyto-chemicals from adzuki bean (<i>Vigna angularis</i>) against obesity based on network pharmacology and molecular docking

		PhD students' forum (2) (Celia-Vargas de la Cruz, Ilkay Erdogan Orhan)
10:30-10:40	PF16	Mengyun Xu, University of Science and Technology of China, China Urolithin A Promotes Atherosclerotic Plaque Stability by Limiting Endothelial Inflammation and Hypercholesteremia in Apolipoprotein E-Deficient Mice
10:40-10:50	PF17	Lingchao Miao, University of Macau, China Baicalin improves hepatic glucose metabolism and insulin resistance via modulating insulin signaling pathway in diabetic obese mice
10:50-11:00	PF18	Zhang Jingjing, School of Food & Wine, Ningxia University, China Rapid evaluation of texture parameters of mutton using hyperspectral imaging with optimization algorithms
11:00-11:10	PF19	Zudi Li, Beijing Academy of Agriculture and Forestry Sciences, China Evolution of microbial communities associated with quality properties and volatile organic compounds of fresh-cut peppers stored at different temperatures
11:10-11:20	PF20	Li Yang, University of Macau, China Myricetin attenuates the inflammatory bowel disease in pre-diabetic mice <i>via</i> inflammation inhibition and gut microbiota modulation
11:20-11:30	PF21	Biyang Zhu, South China University of Technology, China Insights into the mechanisms underlying the degradation of xylooligosaccharides in UV/H ₂ O ₂ system
11:30-11:40	PF22	Kemin Mao, Hebei Agricultural University, China Integrated network pharmacology and transcriptomic approach reveal the role of equol in reducing colorectal cancer via regulating multiple cell cycle genes in HCT116 cells
11:40-11:50	PF23	Zhangtie Wang, Zhejiang University, China Chrysanthemum as a remarkable edible flower resource with anti-glycation effects: Representative variety differences, phenolic compositions, and interactions
11:50-12:00	PF24	Tian Zhao, Zhejiang University, China The effect of whey protein isolate hydrolysate on digestive properties of phytosterol
12:00-12:10	PF25	Papada Nadee, Mahasarakham University, Thailand Phytochemical screening and antioxidant evaluation of the traditional Thai remedy 'Ya-Ha-Rak' and Its Plant Components
12:10-12:20	PF26	Di Chen, Hainan University, China Structural characterization of polysaccharide fractions in areca (<i>Areca catechu</i> L.) inflorescence and study of its molecular mechanisms of macrophage immunomodulation mediated
12:20-12:30	PF27	Lian Jiang, Hainan University, China From virtual screening and molecular simulation to the discovery and assemble of ionic liquids for papain extraction
12:30-12:40	PF28	Xiaoying Zhang, China Agricultural University, China Health benefits of proanthocyanidins linking with gastrointestinal modulation
12:40-12:50	PF29	Jiixin Li, Jilin Agricultural University, China Structure and rheology of foams stabilized by different soybean varieties deficient in β -conglycinin subunits trimers
12:50-13:00	PF30	Tong Zhao, China Agricultural University, China Nuciferine attenuates colitis and colon cancer in mice
13:00-13:10	PF31	Viktor A. Filatov, Moscow State University, Russian The development and research of a novel plant-based substance based on terpenes for the treatment of seborrheic dermatitis

Beijing time	No	PhD students' forum (3) (Etil Güzelmeriç Michele Navarra)
14:00-14:10	PF32	Jingyu Feng, Hefei university of technology, China Effect of DT-13 from <i>Liriope muscari</i> (Decne) Bailly on human colon cancer HCT116 and sericin-polycaprolactone conjugates on its loading and in vitro release
14:10-14:20	PF33	Runhui Ma, Hefei university of technology, China Structural characterization and stability of glycated bovine serum albumin- kaempferol nanocomplexes
14:20-14:30	PF34	Ployvadee Sripadung, Mahasarakham University, Thailand In silico molecular docking, ADMET properties and in vitro tyrosinase inhibitory activity of resveratrol and its derivatives
14:30-14:40	PF35	Hongtao Zhu, Hefei university of technology, China Insect products offer new options as functional food ingredients: Serine peptides enhance the storage stability of soy protein nutrition bars
14:40-14:50	PF36	Jingyi Zheng, Northwest University, China Non-polar compounds recovered from walnut oils prevents D-galactose-induced cognitive impairment via mediating the microbiota-gut-brain axis
14:50-15:00	PF37	Haihua Ji, Nanchang University, China <i>In vitro</i> digestion and fermentation characteristics of eight kinds of pulses and recommendations for different populations
15:00-15:10	PF38	Shuchen Huangfu, Jinan University, China Selenium-rich amino acids combined with enteral nutrition protects the intestinal barrier against inflammatory bowel disease by inhibiting ferroptosis
15:10-15:20	PF39	Jasmine Ting, De La Salle University, Philippines The pharmacognosy of the Barringtonia species found in Luzon through molecular simulations, chemical characterization, and in vitro assays
15:20-15:30	PF40	Xinyan Bai, Shandong Agricultural University, China Preparation and characterization of garlic polysaccharide-Zn(II) complex and its effect on zinc supplementation in zinc-deficient juvenile mice
15:30-15:40	PF41	Jianming Ye, Northwest University, China Alleviating Acute Pancreatitis by Polyphenols from <i>Auricularia</i> in Qinba Mountains <i>via</i> Promoting Antimicrobial Peptide Secretion
15:40-15:50	PF42	Xue Bai, Northwest University, China Ginsenoside Restrains Colorectal Tumorigenesis Through Modulating Gut Microbiota and Metabolites
15:50-16:00	PF43	María Carpena Rodríguez, University of Vigo, Spain Biological Significance and Characterization of Phenolic Compounds in Amaranthaceae family: A Comprehensive Study
		PhD students' forum (4) (Ana Sanches Silva, Milen I. Georgiev)
16:00-16:10	PF44	Shini Yang, China Agricultural University, China Comparative phytochemicals and antioxidant activity analysis of four cultivars of spine grape (<i>Vitis davidii</i> Foex) juice ingredients
16:10-16:20	PF45	Min Yang, Yunnan Agricultural University, China Molecular mechanism of <i>Moringa oleifera</i> Lam. seeds isothiocyanate against skin photoaging by regulating p38MAPK-dependent autophagy
16:20-16:30	PF46	Na Mao, Hebei Agricultural University, China The investigation of antitussive effect of boiled pear soup based on network pharmacology

		combined with molecular docking and cellular assay
16:30-16:40	PF47	Minghao Xu, Zhejiang University, China Correlation between the multiscale structure of cassava starch gel after freezing and its 3D printing precision
16:40-16:50	PF48	Chenyu Jiang, Zhejiang University, China Polyphenols from hickory nut reduce the occurrence of atherosclerosis in mice by improving intestinal microbiota and inhibiting trimethylamine oxide production
16:50-17:00	PF49	Yanchun Deng, Chinese Academy of Agricultural Sciences, China The prebiotic potential of nanocrystalline cellulose extracted from <i>Corchorus capsularis</i> : the protective effect on gut bacteria against antibiotics damage and viral infection
17:00-17:10	PF50	Yadan Zhang, Central South University of Forestry and Technology, China Rice bran oil rescue cognitive decline of D-galactose-induced aging mice by inhibiting A β accumulation and Tau hyper-phosphorylation induced oxidative stress and neuroinflammation
17:10-17:20	PF51	Feng Zhang, China Agricultural University, China Diallyl Trisulfide ameliorates bone loss and alters specific gut microbiota and serum metabolite in natural aging mice
17:20-17:30	PF52	Qianqian Jiang, Beijing Academy of Agricultural and Forestry Sciences, China Quality change of salted radish root during yellowing process and evaluation of yellow pigment antioxidant capacity
17:30-17:40	PF53	Bin Duan, Xiangtan University, China The accumulation of aromatic secondary metabolites reveals a novel resistance mechanism of the elicitor effect of octanal on postharvest citrus fruit
17:40-17:50	PF54	Anu A, Mongolian National University of Medical Science, Mongolia Total phenolic and flavonoid effect of Marchin-13 Tang on dexamethasone-induced hypertensive in rats
17:50-18:00	PF55	Xueliang Chen, Zhejiang A & F University, China Interactions between Endophytic fungus <i>Pestalotiopsis</i> sp. DO14 and <i>Dendrobium catenatum</i>
18:00-18:10	PF56	Xianxiang Chen, Nanchang University, China RNA-seq based elucidation of mechanism underlying <i>Cyclocarya paliurus</i> polysaccharide protected H ₂ O ₂ -induced oxidative damage in L02 cells
18:10-18:20	PF57	Yi Liu, Institute of Urban Agriculture, Chinese Academy of Agricultural Sciences, China Studies on phytochemicals, extraction, antioxidant and anti-inflammatory activities of Sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun)
18:20-18:30	PF58	Yuhang Zhu, Zhejiang University, China Nutricosmetics for skin beauty: A systematic review
18:30-18:40	PF59	Yunyang Zhu, Hefei university of technology, China Double-layer mucin microencapsulation enhances the stress tolerance and oral delivery of <i>Lactobacillus plantarum</i> B2

Master students' forum

04 August

Master students' forum (1)		
8:00-8:10	MF1	蔡瑞鑫 南昌大学 The Molecular Mechanism of Yam Polysaccharide Protected H ₂ O ₂ -Induced Oxidative Damage in IEC-6 Cells
8:10-8:20	MF2	陈炜文 暨南大学 Enzymatic synthesis of propionyl-fructooligosaccharides and their evaluation as a gut microbiota modulator
8:20-8:30	MF3	武正芳 合肥工业大学 Effect of grape seed powder on edible quality, antioxidant, in vitro digestion properties, and starch structure in cooked noodle
8:30-8:40	MF4	林琼妮 南昌大学 Based on quality, energy consumption selecting optimal drying methods of mango slices and kinetics modelling
8:40-8:50	MF5	宋琳娜 宁夏大学 UHPLC-Q-ToF and sensory metabolomic analysis of tannin-derived compounds in red wine
8:50-9:00	MF6	王晓雨 北京农林科学院 Changes of volatile compounds and mechanism of off-flavor formation during storage of fresh-cut shallots
9:00-9:10	MF7	张芬 湖北工业大学 Inhibitory mechanism of CMC-LSOPC NPs on dietary AGEs released from glycated casein during digestion
9:10-9:20	MF8	邓官烽 四川农业大学 Identification of polyphenols from <i>Camellia oleifera</i> leaves, and purification of the major polyphenols using COSMO-RS in the design of deep eutectic solvents
9:20-9:30	MF9	张杰 四川农业大学 Green extraction of polysaccharides from <i>Camellia oleifera</i> fruit shell using tailor-made deep eutectic solvents
9:30-9:40	MF10	许迪雅 中南林业科技大学 <i>Lithocarpus polystachyus</i> Rehd. ethanol extract reduces amyloid- β toxicity and oxidative stress in human neuroblastoma cell and <i>Caenorhabditis elegans</i>
9:40-9:50	MF11	袁铠岚 暨南大学 The superior stability of Vitisin A under β -glucosidase degradation and the intermolecular interaction
9:50-10:00	MF12	张志毅 北京市农林科学院 Determining role of structure in the stability increase of purple sweet potato anthocyanins bound to proteins
10:00-10:10	MF13	唐玉杰 南昌大学 The oxidative degradation of arabinoxylan in the presence of ascorbic acid
10:10-10:20	MF14	李敏 南昌大学 Effect of monoglyceride monostearate on 3D printing adaptability of pea starch gel

Master students' forum (2)		
10:20-10:30	MF15	谈江莹 湖北工业大学 Inhibitory mechanism of advanced glycation end products by adducts formed between catechin and methylglyoxal
10:30-10:40	MF16	黄浩 合肥工业大学 Preparation of polyphenolic extract nanoparticles from <i>Lycium barbarum</i> leaves and their in vitro digestibility
10:40-10:50	MF17	何雨芯 南昌大学 Nutritional effects of fermentation of three lactic acid bacteria on the physicochemical properties of blueberries
10:50-11:00	MF18	王瑞 南昌大学 Synthesis, characterization of selenium nanoparticles coated with chitosan and sodium carboxymethyl cellulose
11:00-11:10	MF19	刘余亿 海南大学 Ultrasound extraction of <i>Alpiniae Oxyphyllae</i> Fructus active ingredients: optimization, antioxidant activity, enzyme inhibition activity and antibacterial activity
11:10-11:20	MF20	张惠丽 福建农林大学 Salicylic acid treatment enhanced the storability of fresh longan by regulating the metabolisms of respiration and energy
11:20-11:30	MF21	王裕鑫 暨南大学 Effects of thermal treatments on the extraction and in vitro fermentation patterns of pectins from Pomelo (<i>Citrus grandis</i>)
11:30-11:40	MF22	王思婷 海南大学 Screening of <i>Saccharomyces cerevisiae</i> strains and volatile flavor compounds analysis of noni wine
11:40-11:50	MF23	高诗洁 上海应用大学 Cellular antioxidant mechanism of fermented rice bran phenolic acid based on metabolomics
11:50-12:00	MF24	王景景 合肥工业大学 Effect of fermentation methods on the quality and in vitro antioxidant properties of <i>Lycium barbarum</i> and <i>Polygonatum cyrtonea</i> compound wine
12:00-12:10	MF25	龙怡炀 浙江农林大学 Identification of functional peptides regulating cardiovascular effect in <i>Torreya grandis</i> nut protein
12:10-12:20	MF26	李舜禹 上海应用大学 Research on mechanism of slow digestion of natural tartary buckwheat starch by molecular dynamics simulation
12:20-12:30	MF27	秦宇 昆明理工大学 Protective effect and mechanism of <i>Thamnia vermicularis</i> Ach extract on acute alcoholic liver damage in mice
12:30-12:40	MF28	胡嘉睿 南昌大学 Construction of anthocyanin sustained-release vector based on <i>Spirulina</i> and regulation of intestinal inflammation
Master students' forum (3)		
14:00-14:10	MF29	郝文迪 合肥工业大学 <i>Lycium barbarum</i> ethanol extraction: Application as cosmetic product ingredients

14:10-14:20	MF30	刘雨微 南昌大学 Kinetic analysis and prediction of thermal process contaminants in nuts under different roasting conditions
14:20-14:30	MF31	唐彤彤 合肥工业大学 Saikosaponin D exerts cytotoxicity on human endometrial cancer Ishikawa cells by inducing apoptosis and inhibiting metastasis through MAPK pathways
14:30-14:40	MF32	曹庆威 江苏大学 Deciphering the inhibitory mechanism of coffee leaves derived polyphenols against pancreatic lipase using multi-spectroscopy, chemometrics, and in silico approaches
14:40-14:50	MF33	黄 谊 上海应用大学 <i>In vitro</i> non-enzymatic glycoylation of tartary buckwheat flavonoids and <i>in vitro</i> digestion with Tartary buckwheat starch
14:50-15:00	MF34	罗 娜 贵州大学 Metabolites and bioactivities of the Acer species with edible and medicinal values
15:00-15:10	MF35	唐文倩 南京财经大学 Zein and gum arabic nanoparticles: A potential enhancer for the immunomodulatory functional activity of selenium-containing peptides
15:10-15:20	MF36	王紫琳 云南农业大学 Extraction of phenolics from <i>Moringa oleifera</i> Lam. Leaves using ultrasound-assisted deep eutectic solvent: characterization of deep eutectic solvent, optimization of phenolic extraction process and stability of phenolic extracts
15:20-15:30	MF37	郭 洁 昆明理工大学 Investigation on the volatiles and aromatic characteristic of Raw Pu-erh tea during storage by headspace solid-phase microextraction combined with gas chromatography-mass spectrometry (HS-SPME-GC-MS) and odor activity value
15:30-15:40	MF38	任鑫鑫 中国农业大学 Artemether attenuates HFHF diet-induced intestinal injury via inhibiting NF- κ B signaling-mediated inflammation
15:40-15:50	MF39	陈书朋 昆明理工大学 Identification, molecular docking and potential antihypertensive targets of novel angiotensin I-converting enzyme inhibitory peptide from walnut (<i>Juglans sigillata</i>) protein hydrolysates
		Master students' forum (4)
16:10-16:20	MF40	孟若楠 贵州大学 Affinity ultrafiltration combined with UPLC-QTOF-MS approach for screening and characterizing of AChE inhibitors from Acer truncatum Seed Oil Residue
16:20-16:30	MF41	陈小蝶 南昌大学 Apoptosis of colon cancer CT-26 cells induced alpha linolenic acid via intrinsic mitochondrial pathway
16:30-16:40	MF42	徐阳 湖北工业大学 Modulation of gut microbiota by chickpea-derived proteins and peptides with antioxidant capabilities
16:40-16:50	MF43	湛 祺 合肥工业大学 Untargeted metabolomics reveals the key regulatory alterations in Natto: improved nutritional bioaccessibility during <i>in vitro</i> digestion

16:50-17:00	MF44	郑亚茹 昆明理工大学 Ultra-high performance liquid chromatography-triple quadrupole-tandem mass spectrometry and headspace solid-phase microextraction coupled with gas chromatography-mass spectrometry to reveal the flavor characteristics of ripened Pu-erh tea by co-fermentation
17:00-17:10	MF45	管子璟 合肥工业大学 Enrichment of Sodium alginate-gum Arabic composite films with oregano/citronella essential oils for fresh goji berry (<i>Lycium barbarum L.</i>) preservation
17:10-17:20	MF46	王甜 上海应用大学 Anti-inflammatory activity and mechanism of flavonoids on RAW 264.7 induced by LPS: research on structure-activity relationship
17:20-17:30	MF47	孟雅楠 北京农林科学院 Changes of volatile compounds and mechanism of off-flavor formation during storage of fresh-cut ginger
17:30-17:40	MF48	牛梦遥 湖北工业大学 One-step interfacial assembly based on tannic acid and chitin nanofibers
17:40-17:50	MF49	罗慧 南昌大学 The preparation of composite of Navel Orange Pectin/carrageenan and characterization of basic structure and rheological properties
17:50-18:00	MF50	汪怿璇 浙江大学 Identification, quantitative and anti-melanogenesis activity analyses of bioactive components in different herbaceous peony (<i>Paeonia lactiflora</i> Pall.) flowers varieties.
18:00-18:10	MF51	岳荣博森 西南大学 HPLC-UV combined molecular docking and multispectral techniques were used to study the potential mechanism of Hepatogenous diabetes effects of Chongqing Tuo Cha
18:10-18:20	MF52	陈美洁 中国科学技术大学 Isoginkgetin, a bioactive constituent from <i>Ginkgo biloba</i> , reduces atherosclerosis via dual mechanism of anti-inflammation and lipid-lowering

Poster

August 03, 18:00-19:30

No	Author/Titles
PP1	Bin Sun, Shanghai Institute of Technology, China Trimethylamine N-oxide induces oxidative stress in HaCaT cells
PP2	Bo Wang, Jiangsu Normal University, China Combined activation of polyamines and perillaldehyde in defense against sweet potato black rot
PP3	Caiyu Zhang, Hebei Agricultural University, China Effects of different thermal processing methods on flavor characteristics of <i>Penaeus vannamei</i>
PP4	Chenqi Gu, Shenyang Normal University, China Effects of calcium ion induced black bean polyphenols on its biological activity and starch digestion property based on metabolomics
PP5	Chenyu Jiang, Zhejiang A&F University, China Polyphenols from hickory nut reduce the occurrence of atherosclerosis in mice by improving intestinal microbiota and inhibiting trimethylamine oxide production
PP6	Ning Liu, Gansu Agricultural University, China Salicylic acid is involved in the regulation of reactive oxygen species homeostasis during early wound healing in potato tubers
PP7	Chi Xuelu, Beijing Technology and Business University, China Linalool and mushroom alcohol confer specific flavor sensation in fermented milk
PP8	Cobzac Simona Codruța Aurora, Babeș-Bolyai University, Romania Potential use of micro-HPTLC-IA for the antioxidant activity evaluation of some medicinal plant extract from Romanian flora
PP9	Hua Chen, Hainan University, China Development and characterization of pectin/sodium carboxymethyl cellulose composite films incorporated with tannic acid
PP10	Erdenechimeg Chuluunbaatar, Institute of traditional medicine and technology, Mongolia Results of quality control parameters of Monflu granule
PP11	Erdenechimeg Chuluunbaatar, Institute of Traditional Medicine and Technology, Mongolia Physicochemical study of Rheum undulatum Pall. from Mongolia
PP12	Eun Heo, Yonsei University, Korea Combining LC-MS/MS with bioinformatic approaches for understanding bioactivities of propolis
PP13	Ewelina Gołębiewska, Białystok University of Technology, Poland Potassium salt of synapic acid – structural and antioxidant study
PP14	Fengjiao Fan, Nanjing University of Finance and Economics, China Enhanced antibacterial and antioxidant activity of gelatin-dextran-based films for biodegradable active packaging by incorporating cinnamaldehyde and α -tocopherol
PP15	Guanfeng Deng, Sichuan Agricultural University, China Identification of polyphenols from Camellia oleifera leaves, and purification of the major polyphenols using COSMO-RS in the design of deep eutectic solvents
PP16	Han Li, Suzhou University, China Protective effects of Isodon Suzhouensis extract and glaucocalyxin A on chronic obstructive pulmonary disease through SOCS3 – JAKs/STATs pathway
PP17	Han Yang, Zhejiang University, China Research on Disease and Inhibition Methods of Neofusicoccum parvum in Postharvest Chinese Bayberry Fruit
PP18	Hongmei Yin, Jiangxi Normal University, China

	Dietary polysaccharides attenuate Chronic Kidney Disease : An review
PP19	Hongyu Li, Beihua University, China Anti-colon cancer effect of total flavonoids from Qinglongyi <i>in vitro</i> and <i>in vivo</i> and its mechanism
PP20	Huixian Wang, Hainan University, China Screening and characterization of potential xanthine oxidase and α -glucosidase inhibitors from <i>Opuntia ficus-indica</i> using bioaffinity ultrafiltration coupled with HPLC and <i>in silico</i> analysis
PP21	Jinrong Zhao, Hebei Agricultural University, China Pear pomace soluble dietary fiber suppresses fat deposition in high fat diet-fed mice by regulating the ADPN-AMPK/PPAR α signaling pathway
PP22	Jay-Young Jo, Yonsei University, Korea Activation of TBK1-IRF3 and NF- κ B signaling pathways by <i>Lactobacillus salivarius</i> HHuMin-U enhances the antiviral innate immune response against norovirus infection
PP23	Ji Su Lee, Yonsei University, Korea Selective killing of mTORC1-hyperactive cancer cells through targeting the RUVBL1/2-TTT pathway
PP24	Junyong Xuan, Guangdong Ocean University, China Effect of hydrolyzed acylglycerol on the characteristics of tuna oil gelatin O/W emulsion and formed microcapsule using complex coacervation
PP25	Jiaojiao Liang, Zhejiang University, China Advances in extraction and purification of Citrus flavonoids
PP26	Jiatao Guo, Harbin Normal University, China Flavonoids, antioxidant potential, acetylcholinesterase inhibition activity and volatile components with HS-SPME-GC-MS of <i>Matteuccia struthiopteris</i> (L.) Todaro
PP27	Jiebiao Chen, Zhejiang University, China Extracts of honeysuckle (<i>Lonicera japonica</i> Thunb.) alleviated DSS-induced colitis by modulating the gut microbiota
PP28	Jie Zhang, Sichuan Agricultural University, China Green extraction of polysaccharides from <i>Camellia oleifera</i> fruit shell using tailor-made deep eutectic solvents
PP29	Jing Sun, Beijing Academy of Agriculture and Forestry Sciences, China Tomato pectin attenuates obesity-induced non-alcoholic fatty liver disease through modulating bile acid metabolism
PP30	Jingwen Wang, BNU-HKBU United International College, China Molecular mechanisms of genistein protecting nerve cells damage induced by hyperglycemia by regulating PI3K/Akt signaling pathway
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PP46	Myadagbadam U, Institute of Traditional Medicine and Technology, Mongolia Results of standardization study of Khurtsiin deed-6 traditional medicine
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