

**Tentative Conference Program**

**Food Innovation Asia Conference 2014 (Science and Innovation for Quality of Life)**

**June 12-13, 2014 - BITEC, Bangkok, Thailand**

TIME	PLENARY SESSION (Grand Hall)			
<b>Day 1 : Thursday, June 12, 2014</b>				
08.00 - 09.00	Registration			
09.00 - 09.30	<b>Morning Coffee</b>			
09.30 - 10.15	Opening Session - Conference introduction speech by President, FoSTAT : Mrs. Darunee Edwards - Welcoming remark by President, Kasetsart University : Assoc.Prof. Vudtechai Kapilakanchana - Opening remark by Privy Councilor Dr.Ampol Senanarong - Thailand Best Graduate Thesis Awards & Group photograph			
10.15 - 11.00	Keynote Speech 1: Professor Ricky Yada : Science and Innovation for Quality of Life Canada Research Chair in Food protein Structure and Scientific Director of Advance Foods and Materials Canada Topic : Science and Innovation for Quality of Life			
11.00 -11.45	Keynote Speech 2: Professor Edgar IV Chambers Director of Sensory Analysis Center, Kansas State University ,USA. Topic : Innovation and Development : the Customer Value Proposition			
13.00 - 14.00	<b>Poster session 1</b>			
	<b>ROOM 1</b>	<b>ROOM 2</b>	<b>ROOM 3</b>	<b>ROOM 4</b>
14.00 - 16.30	Session A : Food Product Development and Ingredient Innovation	Session B : 50 <sup>th</sup> Anniversary of Food Science and Technology, Kasetsart University	Session C : Invited Speakers / Technical Presentations	Session D : Presentation of Thailand Best Graduate Thesis (Best PhD and Best Master Degree)
14.00 - 14.30	<i>Invited Speaker 1 (from UPM) :                      Prof.Dr.Russly A. Rahman                      Director, Halal Product Research Institute Universiti Putra Malaysia, Malaysia                      Topic : Halal Food Product Research &amp; Development</i>	<i>Invited Speaker 2: Prof. Dr. Onanong Naivikul                      Kasetsart University, Thailand                      Topic : Carbohydrate -Innovative Products and Health</i>	<i>Invited Speaker 2 (BASF, China)</i>	<i>Best PhD Dissertation</i>

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14.30 - 16.30	Oral Presentation (Paper 1-5)	Invited Speaker3: Asst.Prof.Dr.Wooki Kim, Kyung Hee University, Korea	Oral Presentation (Paper 1-5)	Best Master Degree
15.10 - 15.30		Topic : <b>Anti-inflammatory Effects of Dietary Omega-3 PUFA through Modulation of Lipid Rafts</b> Invited Speaker4 : Assoc.Prof.Dr.Parichat Hongsaprabhas Faculty of Agro-Industry , Kasetsart University ,Thailand <b>Topic : Protein-Innovation Products and Health</b>		Certified Food Professional - CFoP, Thailand <i>*This session will be conducted in Thai</i>
16.00 - 18.00	FIFSTA Meeting			
17.00 - 18.00	AIAC Annual Meeting			
<b>TIME</b>	<b>PLENARY SESSION (Grand Hall)</b>			
<b>Day 2 : Friday, June, 13 2014</b>				
09.00 - 09.40	Keynote Speech 3: Dr.Imad A Farhat, VP Innovation, Firmenich, Shanghai and Visiting Professor at the Department of Food Science, University of Copenhagen. Topic : Taste Modulation for the Development of Healthy Food Products			
09.40 - 10.20	Keynote Speech 4: Professor Gaëlle ROUDAUT A group Dijon Universite' de Bourgogne ,France Topic : New Insights on the Thermal Analysis of Low Analysis Systems			
<b>TIME</b>	<b>ROOM 1</b>	<b>ROOM 2</b>	<b>ROOM 3</b>	<b>ROOM 4</b>
10.40 - 12.00	Session E : Technical Presentations Oral Presentation (Paper 1-4) Food Chem & Nutrition	Session F : 3rd International Seminar on Food & Agricultural Science 2014 (ISFAS)	Session G : International Food Agricultural Packaging Meeting 2014	Session H : The Role of Thailand in ASEAN Food Reference Laboratories (AOAC Thailand) <i>Dr. Panadda Silva</i>
09.00 - 12.00	<b>Food Innovation Contest 2014 "Innovation of OTOP Food Products for AEC"</b>			

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13.00 - 13.30	Poster session 2			
TIME	ROOM 1	ROOM 2	ROOM 3	ROOM 4
13.30 - 16.30	Session I : Invited Speakers / Technical Presentations (Food chem and Nutrition)	Session F : 3rd International Seminar on Food & Agricultural Science 2014  <i>Prof.Dr. Abdul Salam Bin Babji</i> <b>Topic: Research on Functional Properties and productdevelopment from Swiftlet edible Bird Nest</b>	Session K : International Food Agricultural Packaging Meeting 2014 Panel discussion : Food and Agricultural Packaging Research Platform for Asian	Session L : Invited Speakers / Technical Presentations (Food process and engineering)
13.30 - 14.00	<i>Invited Speaker 3 (FST, KU)</i>			<i>Invited Speaker 5: Professor Weibiao Zhou, Derector of Food Science and Technology Program, National University of Singapore</i>
14.00 - 14.40	<i>Oral Presentation (Paper 1-2)</i>			<b>Topic : Innovative Food Processing Technologies for developing functional foods</b>
				Oral Presentation (Paper 1-2)
TIME	ROOM 1	ROOM 2	ROOM 3	ROOM 4
15.00 - 15.30	<i>Invited Speaker 4 Dr.Pornthipa Ongkunaruk : Agri-Food Supply chain risk management</i>	Session F : BEST Practice sharing of Food Science Education	Session K : International Food Agricultural Packaging Meeting 2014 International Packaging Awards Competition	<i>Invited Speaker 6 (Dr.Mika Fukuoka) Tokyo University of Marine Science and Technology</i> <b>Topic : Application of Ohmic Heating for Semi-Solid Food Processing - Producing the High-Quality Noodle Using Ohmic Heating</b>
15.30 - 16.30	<i>Oral Presentation (Paper 3-5)</i>			<i>Oral Presentation (Paper 3-5)</i>
TIME	<b>PLENARY SESSION (Grand Ballroom)</b>			
<b>Day 3 : Saturday, June 14, 2014</b>				
09.00 - 12.00	<b>FoSTAT - Nestle Quiz Bowl 2014 (Screening Round)</b>			
13.00 - 16.30	<b>FoSTAT - Nestle Quiz Bowl 2014 (Final Round)</b>			

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**Registration online at <http://www.fostat.org>**

Delegate	Early bird rate	Regular rate(After May 31,2014)
Participant	200 USD	250 USD
Student	100 USD	120 USD
Accompany / Visitors (Student only- Not included coffee & lunch conference bag and book of abstract)	60 USD	60 USD

(Bank charges must be paid by the delegate)

**Deadline for Registration Fee Payment May 31,2014**

## Methods of Payment

### 1. Bank Transfer to:

Food Science and Technology Association of Thailand

Bank of Ayudhaya Public Company Limited

Branch: Kasetsart University

Account No. 374-1-60907-6

SWIFT Code No. AYUDTHBK

Bank Address: Kasetsart University, 50 Phaholyothin Rad, Ladyao, Chatuchak, Bangkok 10900, THAILAND

### 2. Crossed Check made payable to:

'Food Science and Technology Association of Thailand'

Please send a copy of bank slip/cheque with name of participant by fax or email to:

## Secretariat committee Food Science and Technology

P.O. Box 1037 Kasetsart, Chautuchak, Bangkok 10903, THAILAND

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