

2024 粮食安全与食品科技创新国际论坛日程安排

(以现场为准)

Agenda of 2024 International Forum on Food Security and Food Science and
Technology Innovation

(subject to the scene)

主要日程

2024年9月21日上午 (三楼北京厅)

On the Morning of September 21st, 2024 (Beijing Hall on the third floor)

论坛开幕 领导致辞 主旨报告

The forum opening ceremony Leader's oration Keynote speech

2024年9月21日下午

On the afternoon of September 21st, 2024.

分论坛一：新质生产力赋能农业科技产业创新与粮食安全 (三楼伦敦1厅)

Sub-forum 1: New Quality Productivity Empowering Agricultural Science and Technology Industry Innovation and Food Security (Hall 1, third floor, London)

分论坛二：食品营养健康与全谷物创新 (三楼伦敦2厅)

Sub-forum 2: Food Nutrition, Health, and Whole Grain Innovation (London Hall 2, third floor)

分论坛三：小麦及面制品新质加工产业发展 (四楼巴黎1厅)

Sub-forum 3: Development of New Quality Processing Industry of Wheat and its Flour Products (Hall 1, 4th Floor, Paris)

分论坛四：生物加工和功能食品 (四楼巴黎2厅)

Sub-forum 4: Bio-processing and Functional Food (Paris Hall 2 on the fourth floor)

分论坛五：粮油食品质量与安全检测 (五楼莫斯科厅)

Sub-forum 5: Quality and Safety Testing of Cereals, Oils and Foods (Moscow Hall, fifth floor)

2024年9月22日上午

On the morning of September 22, 2024

分论坛六：杂粮加工技术与高值化利用 (三楼伦敦1厅)

Sub-forum 6: Processing Technology and High-value Utilization of Coarse Grains (Hall 1, 3rd Floor, London)

分论坛七：粮食储藏保鲜与食品包装（三楼伦敦2厅）

Sub-forum 7: Cereal Storage and Packaging (London Hall 2, third floor)

分论坛八：青年研究生论坛1（五楼莫斯科厅）

Sub-forum 8: Young Postgraduates Forum 1 (Paris Hall 1 on the fourth floor)

分论坛九：青年研究生论坛2（四楼巴黎2厅）

Sub-forum 9: Young Postgraduates Forum 2 (Paris Hall 2 on the fourth floor)

分论坛十：粮油食品加工与产业创新发展（四楼巴黎1厅）

**Sub-forum 10: Grain, Oil and Food Processing and Industrial Innovation and Development
(Paris Hall 1, Floor 4)**

9月21日上午

论坛开幕 领导致辞 主题报告（三楼北京厅）

The forum opening ceremony Leader's oration Keynote speech (Beijing Hall on the third floor)

主持人：王学东 粮食安全与食品科技创新国际论坛执行主席

武汉轻工大学绿色粮油产业学院院长、教授

武汉轻工大学学报编辑部主任

Host: Wang Xuedong Executive Chairman of the International Forum on Food Security and Food
Science and

Technology Innovation

Executive Chairman of the International Forum on Food Security and Food
Science and Technology Innovation

Director of the editorial Department of the Journal of Wuhan Light
Industry University

大会致辞嘉宾（Conference guests）：

武汉轻工大学领导

08:20-08:40	<p>Leaders of Wuhan University of Light Industry 湖北省粮食与经济学会领导</p> <p>Leaders of Hubei Grain and Economy Society 湖北省粮食局领导</p> <p>Leaders of Hubei Provincial Grain Bureau</p>
<p>主题报告 keynote speech</p>	
<p>主持人：丁文平 武汉轻工大学食品科学与工程学院院长</p> <p>Host: Ding Wenping, Dean of the School of Food Science and Engineering, Wuhan University of Light Industry</p> <p>主持人：刘昆仑 河南工业大学粮油食品学院院长</p> <p>Host: Liu Kunlun, Dean of School of Grain, Oil and Food, Henan University of Technology</p>	
08:40-09:10	<p>演讲嘉宾：李培武 中国工程院院士、中国农业科学院油料作物研究所研究员</p> <p>Speaker: Li Peiwu, Academician of China Engineering Institute, Researcher of Oil Crops Research Institute of Chinese Academy of Agricultural Sciences</p> <p>报告题目：食用油风味营养与健康食品产业发展展望</p> <p>Title: Edible oil flavor nutrition and development prospect of healthy food industry</p>
09:10-09:40	<p>演讲嘉宾：金征宇 中国工程院院士、江南大学食品学院教授、中国食品科学技术学会副理事长</p> <p>Speaker: Jin Zhengyu, Academician of China Engineering Institute, Professor of Food College of Jiangnan University, Vice Chairman of Chinese institute of food science and technology</p> <p>报告题目：颠覆性技术融合驱动食品行业变革</p> <p>Title: Disruptive technology integration drives the change of food industry</p>
09:40-10:00	<p>演讲嘉宾：卞科 河南工业大学原校长、国际谷物科技协会研究院院士</p> <p>Speaker: Bian Ke, former President of Henan University of Technology / Academician of International Grains Science and Technology Association</p>

	<p>报告题目：小麦及其制品的质量安全</p> <p>Title: Quality and safety of wheat and its products</p>
10:00-10:20	<p>演讲嘉宾：周 坚 武汉轻工大学原副校长、教授</p> <p>Speaker: Zhou Jian, former vice president and professor of Wuhan University of Light Industry</p> <p>报告题目：发展新质生产力，推动稻米加工产业革新</p> <p>Title: Developing new quality productivity and promoting the innovation of rice processing industry</p>
10:20-10:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
<p>主持人：和劲松 云南农业大学食品科学技术学院院长</p> <p>Host: He Jinsong, Dean/Professor of College of Food Science and Technology, Yunnan Agricultural University</p> <p>主持人：徐晓云 华中农业大学食品科学技术学院院长</p> <p>Host: Xu Xiaoyun, Dean of the School of Food Science and Technology at Huazhong Agricultural University</p>	
10:40-11:00	<p>演讲嘉宾：Krystian Marszałek 波兰农业与食品生物技术研究国家研究所教授、果蔬产品技术部主任</p> <p>Speaker: Krystian Marszalek, Professor of Institute of Agricultural and Food Biotechnology - State Research Institute, Head of Fruit and Vegetable Products Technology Department.</p> <p>报告题目：即食有机食品的创新型高压保存工艺</p> <p>Title: Innovative high pressure process to increase the preservation of ready-to-eat organic food</p>
11:00-11:20	<p>演讲嘉宾：顾正彪 江南大学副校长、教授</p> <p>Speaker: Gu Zhengbiao, Vice President and Professor of Jiangnan University</p> <p>报告题目：新型淀粉资源的开发与思考</p> <p>Title: Development and thinking of new starch resources</p>
	<p>演讲嘉宾：赵 钢 成都大学原副校长</p> <p>Speaker: Zhao Gang, former vice president of Chengdu University</p>

11:20-11:40	<p>报告题目：健康中国 杂粮力量——荞麦全产业链的研究与应用</p> <p>Title: Research and application of the whole industrial chain of buckwheat-the strength of miscellaneous grains in healthy China</p>
11:40-12:00	<p>演讲嘉宾：刘景圣 吉林农业大学副校长、教授</p> <p>Speaker: Liu Jingsheng, Vice President / Professor of Jilin Agricultural University</p> <p>报告题目：待定</p> <p>Title: To be determined</p>
12:00-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Lunch buffet (Meiyuan Hall on the first floor)</p>
9月21日下午	<p>分论坛一：新质生产力赋能农业科技产业创新与粮食安全（三楼伦敦1厅）</p> <p>Sub-forum 1: New Quality Productivity Empowering Agricultural Science and Technology Industry Innovation and Food Security (Hall 1, third floor, London)</p>
<p>主持人：唐培安 南京财经大学食品科学与工程学院院长</p> <p>Host: Tang Pei'an, Dean of the School of Food Science and Engineering, Nanjing University of Finance and Economics</p> <p>主持人：鲁玉杰 江苏科技大学粮食学院院长</p> <p>Host: Lu Yujie, Dean of Food College, Jiangsu University of Science and Technology</p>	
13:30-13:50	<p>演讲嘉宾：刘昆仑 河南工业大学粮油食品学院院长、教授</p> <p>Speaker: Liu Kunlun, Dean and Professor of College of Cereals, Oils and Foodstuffs, Henan University of Technology</p> <p>报告题目：米糠主要脂肪酶的酶学性质及其特异性结合肽的筛选研究</p> <p>Title: Enzymatic properties of main lipases from rice bran and screening of their specific binding peptides</p>
<p>演讲嘉宾：唐培安 南京财经大学食品科学与工程学院院长、教授</p> <p>Speaker: Tang Pei 'an, Dean and Professor, School of Food Science and Engineering, Nanjing</p>	

13:50-14:10	<p>University of Finance and Economics</p> <p>报告题目：粮油食品中害虫监测与防控技术研发及应用</p> <p>Title: Research and development and application of pest monitoring and prevention and control technology in grain, oil and food</p>
14:10-14:30	<p>演讲嘉宾：鲁玉杰 江苏科技大学粮食学院院长、教授</p> <p>Speaker: Lu Yujie, Dean and Professor of College of Grain, Jiangsu University of Science and Technology</p> <p>报告题目：昆虫壳聚糖的抗氧化作用及其对食品的保鲜作用研究</p> <p>Title: Study on antioxidant effect of insect chitosan and its preservation effect on food</p>
14:30-14:50	<p>演讲嘉宾：王凤成 河南工业大学粮油食品学院教授、小麦和玉米深加工国家工程研究中心首席科学家/国际谷物科技协会研究院院士</p> <p>Speaker: Wang Fengcheng, Professor of College of Cereals, Oils and Foodstuffs, Henan University of Technology, Chief Scientist of National Engineering Research Center for Deep Processing of Wheat and Corn, Academician of Research Institute of International Grain Science and Technology Association</p> <p>报告题目：我国传统发酵面食的技术创新与高质量发展</p> <p>Title: Technical Innovation and High-quality Development of Traditional Fermented Pasta in China</p>
14:50-15:10	<p>演讲嘉宾：肖志刚 渤海大学粮油食品挤压技术研究所所长、教授、中国粮油学会食品分会副会长</p> <p>Speaker: Xiao Zhigang, Director and Professor of bohai university Institute of Extrusion Technology for Cereals, Oils and Foods, and Vice President of Food Branch of China Cereals and Oils Society</p> <p>报告题目：粮油关键组分的热及机械活化与产品创制</p> <p>Title: Thermal and mechanical activation of key components of grain and oil and product creation</p>
	<p>演讲嘉宾：胡 贵 深圳市创冷科技有限公司总监</p>

15:10-15:30	<p>Speaker: Hu Gui, Director of Shenzhen Chuangcold Technology Co., Ltd</p> <p>报告题目: 无电制冷技术在绿色储粮中的应用</p> <p>Title: Application of unelectric refrigeration technology in green grain storage</p>
15:30-15:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40-16:00	<p>演讲嘉宾: 王兴国 江南大学食品学院教授</p> <p>报告题目: 从脂肪母乳化进程谈母乳喂养的替代策略</p> <p>Speaker: Wang Xingguo, Professor, School of Food Science, Jiangnan University</p> <p>Title: The alternative strategies of breastfeeding from the process of fat breast milk modernization</p>
16:00-16:20	<p>演讲嘉宾: 潘 坤 益海嘉里集团品管总监</p> <p>Speaker: Pan Kun, Director of Yihai Kerry Group</p> <p>报告题目: 粮油绿色加工与可持续发展</p> <p>Title: Green Processing and Sustainable Development of Grain and Oil</p>
16:20-16:40	<p>演讲嘉宾: 和劲松 云南农业大学食品科学技术学院院长、教授</p> <p>Speaker: He Jinsong, Dean/Professor of College of Food Science and Technology, Yunnan Agricultural University</p> <p>报告题目: 基于微酸性电解水/中温并联处理下协同杀菌效应的绿色杀菌技术开发</p> <p>Title: Development of green sterilization technology based on synergistic sterilization effect under parallel treatment of slightly acidic electrolyzed water and medium temperature</p>
16:40-17:00	<p>演讲嘉宾: 邓 义 武汉轻工大学粮食经济研究中心副教授</p> <p>Speaker: Deng Yi, Associate Professor, Research Center of Grain Economy, Wuhan University of Light Industry</p> <p>报告题目: 以新质生产力促进粮食产业高质量发展</p> <p>Title: Promoting the high-quality development of grain industry with new quality productivity</p>

<p>17:00–17:20</p>	<p>演讲嘉宾：董 建 中国科学院理化技术研究所教授级高工</p> <p>Speaker: Dong Jian, Professor-level Senior Engineer, Institute of Physical and Chemical Technology, Chinese Academy of Sciences</p> <p>报告题目：低碳化助力农特产品加工干燥技术应用</p> <p>Title: Application of Low Carbonization in Processing and Drying Technology of Agricultural Special Products</p>
<p>17:20–17:40</p>	<p>演讲嘉宾：周巾英 江西省农业科学院农产品加工研究所副所长、粮油加工贮藏与装备研究室主任</p> <p>Speaker: Zhou Jinying, Deputy Director of Institute of Agricultural Products Processing, Jiangxi Academy of Agricultural Sciences, and Director of Research Office of Grain and Oil Processing, Storage and Equipment</p> <p>报告题目：不同油菜籽品种及生育期对菜籽油风味和品质的影响</p> <p>Title: Effects of Different Rapeseed Varieties and Growth Periods on the Flavor and Quality of Rapeseed Oil</p>
<p>17:40–18:00</p>	<p>演讲嘉宾：王 凝 四川轻化工大学生物工程学院副教授</p> <p>Speaker: Wang Ning, Associate Professor, School of Bioengineering, Sichuan University of Light Chemical Technology</p> <p>报告题目：联合组学技术解析酿酒专用粮对白酒风味及品质的调控机制</p> <p>Title: Analysis of the Regulation Mechanism of Liquor-making Special Grain on Liquor Flavor and Quality by Joint Genomics Technology</p>
<p>18:20–20:00</p>	<p>自助晚餐（一楼美苑厅）</p> <p>Buffet dinner (Meiyuan Hall on the first floor)</p>
<p>9月21日下午</p>	<p>分论坛二：食品营养健康与全谷物创新（三楼伦敦2厅）</p> <p>Sub-forum 2: Food Nutrition and Health and Whole Grain Innovation (London Hall 2, third floor)</p>

主持人：周裔彬 安徽农业大学食品与营养学院院长

Host: Zhou Yibin, Dean of the School of Food and Nutrition, Anhui Agricultural University

主持人：祝振洲 武汉轻工大学硒科学与工程现代产业学院院长

Host: Zhu Zhen Dean of Modern Industry College of Selenium Science and Engineering, Wuhan Light Industry University

13:30-13:50

演讲嘉宾：丁文平 武汉轻工大学食品科学与工程学院院长、教授、大宗粮油精深加工教育部重点实验室主任

Speaker: **Ding Wenping**, Dean/Professor of School of Food Science and Engineering, Wuhan University of Light Industry/Director of Key Laboratory of Deep Processing of Bulk Grain and Oil, Ministry of Education

报告题目：糯米营养制品的研究与开发

Title: **Research and Development of Glutinous Rice Nutritional Products**

13:50-14:10

演讲嘉宾：周裔彬 安徽农业大学食品与营养学院院长、教授

Speaker: **Zhou Yibin**, Vice President and Professor of School of Tea and Food Science and Technology, Anhui Agricultural University

报告题目：富硒谷物食品营养健康研究现状

Title: **Research Status of Nutrition and Health of Selenium-enriched Cereal Foods**

14:10-14:30

演讲嘉宾：吴 伟 中南林业科技大学食品科学与工程学院稻谷及副产物深加工国家工程研究中心副主任

Speaker: **Wu Wei**, Deputy Director, School of Food Science and Engineering, Central South University of Forestry and Technology/National Engineering Research Center for Deep Processing of Rice and Byproducts

报告题目：多酚调控米糠蛋白消化性和乳化性策略与实践

Title: **Strategies and Practice of Polyphenols Regulating the Digestibility and Emulsifiability of Rice Bran Protein**

演讲嘉宾：谭 斌 国家粮食和物资储备局科学研究院首席研究员

14:30-14:50	<p>Speaker: Tan Bin, Chief Researcher, Scientific Research Institute, State Grain and Material Reserve Bureau</p> <p>报告题目：全谷物国内外发展态势、问题及对策</p> <p>Title: Development Situation, Problems and Countermeasures of Whole Grains at Home and Abroad</p>
14:50-15:10	<p>演讲嘉宾：董志忠 中粮营养健康研究院研督员、正高级工程师</p> <p>Speaker: Dong Zhizhong, Research Supervisor and Senior Engineer of COFCO Institute of Nutrition and Health</p> <p>报告题目：健康老龄化与营养食品发展</p> <p>Title: Healthy aging and the development of nutritious food</p>
15:10-15:30	<p>演讲嘉宾：刘春 中南林业科技大学食品科学与工程系主任、副教授</p> <p>Speaker: Liu Chun, Head and Associate Professor of the Department of Food Science and Engineering, Central South University of Forestry and Technology</p> <p>报告题目：全谷物和低GI米粉蒸煮食用品质改良研究</p> <p>Title: Study on improvement of cooking and eating quality of whole grain and low GI rice noodles</p>
15:30-15:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40-16:00	<p>演讲嘉宾：谢健 国粮武汉科学研究设计院有限公司总工程师、研究员</p> <p>Speaker: Xie Jian, chief engineer and researcher of Wuhan Scientific Research and Design Institute Co., Ltd</p> <p>报告题目：大米精准智造技术</p> <p>Title: Rice Precision Intelligent Manufacturing Technology</p>
	<p>演讲嘉宾：冯思敏 浙江工业大学教务处特聘副处长</p> <p>Speaker: Feng Simin, Deputy Director of Academic Affairs Office of Zhejiang University of</p>

16:00–16:20	<p>Technology</p> <p>报告题目：米糠中多形态植物甾醇的提取、鉴定与高值化利用</p> <p>Title: Extraction, identification and high-value utilization of polymorphic phytosterols in rice bran</p>
16:20–16:40	<p>演讲嘉宾：易翠平 长沙理工大学食品与生物工程学院教授、委员会主任</p> <p>Speaker: Yi Cuiping, Professor and Committee Director, School of Food and Bioengineering, Changsha University of Science and Technology</p> <p>报告题目：大豆分离蛋白对发酵籼米淀粉凝胶品质的影响及作用机制</p> <p>Title: Effect of Soy Protein Isolate on Gel Quality of Fermented Indica Rice Starch and Its Mechanism</p>
16:40–17:00	<p>演讲嘉宾：贾健斌 中粮营养健康研究院有限公司技术总监</p> <p>Speaker: Jia Jianbin, Technical Director of COFCO Nutrition and Health Research Institute Co., Ltd.</p> <p>报告题目：消费升级与营养健康产业发展趋势</p> <p>Title: Consumption upgrading and development trend of nutrition and health industry</p>
17:00–17:20	<p>演讲嘉宾：刘建华 浙江工业大学食品蛋白质结构与功能研究中心主任、教授</p> <p>Speaker: Liu Jianhua, Director and Professor, Research Center for Structure and Function of Food protein, Zhejiang University of Technology</p> <p>报告题目：全谷物粉加工关键技术研究进展</p> <p>Title: Research progress on key technologies of whole grain flour processing</p>
17:20–17:40	<p>演讲嘉宾：温文君 山西农业大学食品科学与工程学院副教授、硕士生导师</p> <p>Speaker: Wen Wenjun, Associate Professor and Master Supervisor, School of Food Science and Engineering, Shanxi Agricultural University</p> <p>报告题目：谷物热加工过程中组分互作对蛋白结构性质的影响</p> <p>Title: Effect of component interaction on protein structure and properties during grain</p>

	thermal processing
17:40-18:00	<p>演讲嘉宾: Douglas G. Hayes 美国油脂化学家协会 (AOCS) 生物技术分会主席、美国田纳西大学生物系统工程与土壤科学系教授</p> <p>Speaker: Douglas G. Hayes, President of the American Society of Grease Chemists (AOCS) / Professor, Department of Biosystems Engineering and Soil Science, University of Tennessee, USA</p> <p>报告题目: 抗菌多肽在微乳液中的运载</p> <p>Title: Delivery of antimicrobial polypeptides in a microemulsion</p>
18:00-18:20	
18:20-20:00	<p>自助晚餐 (一楼美苑厅)</p> <p>Buffet Dinner (Meiyuan Hall, First Floor)</p>
9月21日下午	<p>分论坛三: 小麦及面制品新质加工产业发展 (四楼巴黎1厅)</p> <p>Sub-forum 3: Development of New Quality Processing Industry of Wheat and flour Products (Hall 1, Paris, fourth floor)</p>
<p>主持人: 黄 强 华南理工大学食品科学与工程学院副院长</p> <p>Host: Huang Qiang, Vice Dean of School of Food Science and Engineering, South China University of Technology</p> <p>主持人: 郭永刚 河南工业大学机电工程学院副院长</p> <p>Host: Guo Yonggang, Vice Dean of School of Mechanical and Electrical Engineering, Henan University of Technology</p>	
13:30-13:50	<p>演讲嘉宾: 崔 波 齐鲁工业大学食品科学与工程学院院长</p> <p>Speaker: Cui Bo, Dean of the School of Food Science and Engineering, Qilu University of Technology</p> <p>报告题目: 缓升糖面制品的研究与开发</p> <p>Report title: Research and development of slow rising sugar noodle products</p>
	<p>演讲嘉宾: 黄 强 华南理工大学食品科学与工程学院副院长、教授</p> <p>Speaker: Huang Qiang, Associate Dean and Professor, School of Food Science and Engineering,</p>

13:50-14:10	<p>South China University of Technology</p> <p>报告题目：淀粉高值化利用技术与创新</p> <p>Title: High-value Utilization Technology and Innovation of Starch</p>
14:10-14:30	<p>演讲嘉宾：柯克·哈罗德 广东以色列理工学院生物技术和食品工程专业教授</p> <p>Speaker: Harold Corke, Professor of Biotechnology and Food Engineering, Guangdong Israel Institute of Technology</p> <p>报告题目：淀粉颗粒的新用途</p> <p>Title: New uses of starch granules</p>
14:30-14:50	<p>演讲嘉宾：张康逸 河南省农业科学院农产品加工研究中心/河南省小麦加工国际联合实验室主任</p> <p>Speaker: Zhang Kangyi, Director of Agricultural Products Processing Research Center of Henan Academy of Agricultural Sciences and Henan Wheat Processing International Joint Laboratory</p> <p>报告题目：小麦绿色精深加工关键技术研究与应用</p> <p>Title: Research and application of key technologies for green and deep processing of wheat</p>
14:50-15:10	<p>演讲嘉宾：张 剑 河南农业大学食品科学技术学院副院长、教授</p> <p>Speaker: Jian Zhang, Vice Dean and Professor at the College of Food Science and Technology, Henan Agricultural University</p> <p>报告题目：功能性面制食品加工技术与营养特性研究现状及展望</p> <p>Title: Current Status and Prospects of Processing Technology and Nutritional Characteristics of Functional Noodle Products</p>
15:10-15:30	<p>演讲嘉宾：郭永刚 河南工业大学机电工程学院副院长、教授</p> <p>Speaker: Yonggang Guo, Vice Dean and Professor at the College of Mechanical and Electrical Engineering, Henan University of Technology</p> <p>报告题目：小麦磨粉机磨辊耐磨技术现状与发展</p> <p>Title: Current Status and Development of Abrasion-Resistant Technology for Rollers in Wheat Flour Mills</p>

15:30-15:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40-16:00	<p>演讲嘉宾：游向荣 广西壮族自治区农业科学院农产品加工研究所副所长</p> <p>Speaker: Xiangrong You, Deputy Director at the Institute of Agricultural Product Processing, Guangxi Academy of Agricultural Sciences</p> <p>报告题目：广西特色大米制品加工关键技术研究</p> <p>Title: Research on Key Processing Technologies for Guangxi-Specialty Rice Products</p>
16:00-16:20	<p>演讲嘉宾：李丹丹 南京农业大学食品科技学院副教授</p> <p>Speaker: Dandan Li, Associate Professor at the College of Food Science and Technology, Nanjing Agricultural University</p> <p>报告题目：基于淀粉多尺度结构解析稻米加工专用品质形成机制研究</p> <p>Title: Research on the Formation Mechanism of Rice Processing Specialty Quality Based on Multi-Scale Structural Analysis of Starch</p>
16:20-16:40	<p>演讲嘉宾：李晓丹 青岛农业大学食品科学与工程学院副教授</p> <p>Speaker: Xiaodan Li, Associate Professor at the College of Food Science and Engineering, Qingdao Agricultural University</p> <p>报告题目：传统中式面点炸制过程中组分变化及品质控制研究</p> <p>Title: Study on Component Changes and Quality Control during the Frying Process of Traditional Chinese Pastry</p>
16:40-17:00	<p>演讲嘉宾：桑尚源 宁波大学食品科学与工程学院副教授</p> <p>Speaker: Shangyuan Sang, Associate Professor at the College of Food Science and Engineering, Ningbo University</p> <p>报告题目：面制品加工过程中大分子结构演化模型</p> <p>Title: Modeling the Evolution of Macromolecular Structures During the Processing of Flour Products</p>

17:00–17:20	<p>演讲嘉宾：任 菲 天津科技大学食品科学与工程学院副教授</p> <p>Speaker: Fei Ren, Associate Professor at the College of Food Science and Engineering, Tianjin University of Science and Technology</p> <p>报告题目：淀粉在离子液体溶剂体系中的溶解和相转变行为及应用</p> <p>Title: Dissolution and Phase Transition Behavior of Starch in Ionic Liquid Solvent Systems and Its Applications</p>
17:20–17:40	<p>演讲嘉宾：饶 欢 河北科技大学食品与生物学院副教授</p> <p>Speaker: Rao Huan, Associate Professor, School of Food and Biology, Hebei University of Science and Technology</p> <p>报告题目：膳食纤维对预发酵冷冻面团特性的影响及其机制研究</p> <p>Title: Study on the effect of dietary fiber on the characteristics of pre-fermented frozen dough and its mechanism</p>
17:40–18:00	<p>演讲嘉宾：游兆延 农业农村部南京农业机械化研究所副研究员</p> <p>Speaker : Zhaoyan You, Associate Researcher at the Institute of Nanjing Agricultural Mechanization, Ministry of Agriculture and Rural Affairs</p> <p>报告题目：基于CNN的水稻糙米全表面缺陷识别系统研究</p> <p>Title: Research on a CNN-Based System for Full Surface Defect Recognition of Rice Husk</p>
18:00–18:20	
18:20–20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Buffet Dinner (Meiyuan Hall, First Floor)</p>
9月21日下午	<p>分论坛四：生物加工和功能食品（四楼巴黎2厅）</p> <p>Sub-forum 4: Biological processing and functional food (Hall 2, Paris, fourth floor)</p>
<p>主持人：夏小乐 天津科技大学食品科学与工程学院院长</p> <p>Host: Xia Xiaole, Dean of the School of Food Science and Engineering, Tianjin University of Science and Technology</p> <p>主持人：任佳丽 中南林业科技大学食品科学与工程学院院长</p>	

Host: Ren Jiali, Dean of School of Food Science and Engineering, Central South University of Forestry and Technology

<p>13:30-13:50</p>	<p>演讲嘉宾：夏小乐 天津科技大学食品科学与工程学院院长、教授 报告题目：生物技术赋能功能食品配料 Speaker: Xiaole Xia, Dean and Professor at the College of Food Science and Engineering, Tianjin University of Science and Technology Title: Biotechnology Empowering Functional Food Ingredients</p>
<p>13:50-14:10</p>	<p>演讲嘉宾：任佳丽 中南林业科技大学食品科学与工程学院院长、教授 报告题目：红汁乳菇多糖抗肝癌机制研究 Speaker: Jiali Ren, Dean and Professor at the College of Food Science and Engineering, Central South University of Forestry and Technology Title: Research on the Anti-Liver Cancer Mechanism of Polysaccharides from <i>Russula vinosa</i></p>
<p>14:10-14:30</p>	<p>演讲嘉宾：位凤鲁 安琪烘焙与健康食品技术中心总经理、中国粮油学会发酵面食分会副会长兼秘书长 Speaker: Fenglu Wei, General Manager of Angel Baking and Healthy Food Technology Center, Vice President and Secretary-General of the Fermented Food Branch of the China Cereals and Oils Association 报告题目：酵母与酵母加工制品技术创新及在发酵面食中的应用研究 Title: Innovation in Yeast and Yeast-Derived Product Technology and Research on Their Application in Fermented Foodstuffs</p>
<p>14:30-14:50</p>	<p>演讲嘉宾：詹浩宇 武汉鑫星星科学仪器有限公司销售经理 报告题目：鑫星星-华中领先的综合仪器供应商 Speaker: Haoyu Zhan, Sales Manager at Wuhan Xinxingxing Scientific Instruments Co., Ltd. Title: Xinxingxing - A Leading Comprehensive Instrument Supplier in Central China</p>
	<p>演讲嘉宾：陈 春 华南理工大学食品科学与工程学院副教授、博士生导师</p>

14:50–15:10	<p>Speaker: Chun Chen, Associate Professor and PhD Supervisor at the College of Food Science and Engineering, South China University of Technology</p> <p>报告题目: 甘蔗酚类物质功能活性及其在低GI月饼中的应用</p> <p>Title: Functional Activity of Phenolic Compounds in Sugarcane and Their Application in Low GI Mooncakes</p>
15:10–15:30	<p>演讲嘉宾: 梁丽松 中国林业科学研究院林业研究所研究员</p> <p>Speaker: Lisong Liang, Researcher at the Forestry Institute, Chinese Academy of Forestry</p> <p>报告题目: 新兴木本林粮坚果树种“榛子”——组分、营养与加工利用研究进展</p> <p>Title: Research Progress on the Components, Nutrition, and Processing Utilization of "Hazelnut" — An Emerging Woody Forestry and Food Nut Tree Species</p>
15:30–15:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40–16:00	<p>演讲嘉宾: 侯俊财 贵阳学院教授</p> <p>Speaker: Juncai Hou, Professor at Guiyang University</p> <p>报告题目: 山桐子精加工技术创新与实践</p> <p>Title: Innovation and Practice in the Refining Technology of Idesia polycarpa</p>
16:00–16:20	<p>演讲嘉宾: 赵海燕 青岛农业大学食品科学与工程学院副教授</p> <p>Speaker: Haiyan Zhao, Associate Professor at the College of Food Science and Engineering, Qingdao Agricultural University</p> <p>报告题目: 花生油掺伪鉴别及产地溯源研究</p> <p>Title: Research on the Identification of Adulteration in Peanut Oil and Tracing Its Origin</p>
16:20–16:40	<p>演讲嘉宾: 朱力杰 武汉轻工大学食品科学与工程学院副教授</p> <p>Speaker: Zhu Lijie, Associate Professor, School of Food Science and Engineering, Wuhan University of Light Industry</p> <p>报告题目: 大豆皂苷苦味的形成机制与调控途径</p> <p>Title: Formation Mechanism and Regulation Approach of Bitterness of Soybean Saponins</p>

16:40-17:00	<p>演讲嘉宾：杜英杰 南京林业大学化学工程学院副教授</p> <p>Speaker: Yingjie Du, Associate Professor at the College of Chemical Engineering, Nanjing Forestry University</p> <p>报告题目：固定化酶及植物基天然产物转化</p> <p>Title: Immobilized Enzymes and Conversion of Plant-Based Natural Products</p>
17:00-17:20	<p>演讲嘉宾：夏清 吕梁学院生物与食品工程系副教授</p> <p>Speaker: Qing Xia, Associate Professor at the Department of Biology and Food Engineering, Lvliang College</p> <p>报告题目：粮食功能成分挖掘与营养目标化育种研究</p> <p>Title: Research on the Exploration of Functional Components in Grains and Nutritional Targeted Breeding</p>
17:20-17:40	<p>演讲嘉宾：熊海容 湖北工程学院生命科学技术学院讲师</p> <p>Speaker: Xiong Hairong, Lecturer, School of Life Science and Technology, Hubei Engineering University</p> <p>报告题目：肿瘤细胞外泌体中IL-8 调控NF-kB信号通路诱导癌症恶病质脂肪消耗的机制研究</p> <p>Title: The mechanism of IL-8 regulating NF-kB signaling pathway to induce fat consumption in cancer cachexia</p>
17:40-18:00	<p>演讲嘉宾：程君丰 浙江农林大学食品与健康学院讲师</p> <p>Speaker: Cheng Junfeng, Lecturer, School of Food and Health, Zhejiang A & F University</p> <p>报告题目：生物质可食性功能膜的精深加工与应用</p> <p>Title: Deep processing and application of biomass edible functional film</p>
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Informal Dinner (Mei Yuan Hall on the First Floor)</p>
9月21日下午	<p>分论坛五：粮油食品质量与安全检测（五楼莫斯科厅）</p>

Sub-forum 5: Grain, oil and food quality and safety testing (Moscow Hall, the fifth floor)

主持人：张丽媛 黑龙江八一农垦大学食品学院院长

Host: Zhang Liyuan, Dean of Food College, Heilongjiang Bayi Agricultural Reclamation University

主持人：胥 伟 武汉轻工大学食品科学与工程学院副院长

Host: Xu Wei, Vice Dean of School of Food Science and Engineering, Wuhan Light Industry University

演讲嘉宾：张丽媛 黑龙江八一农垦大学食品学院院长、教授

Speaker: **Liyuan Zhang**, Dean and Professor at the College of Food Science, Heilongjiang Bayi Agricultural University

13:30-13:50

报告题目：基于“关-开”型荧光传感器快速检测杂豆中乙酰甲胺磷

Title: **Rapid Detection of Acephate in Mixed Beans Using a "Off-On" Fluorescent Sensor**

演讲嘉宾：谢岩黎 河南工业大学教授、省重点实验室主任

Speaker: **Yanli Xie**, Professor and Director of the Provincial Key Laboratory, Henan University of Technology

13:50-14:10

报告题目：黄曲霉毒素降解酶基因挖掘及其酶学特性研究

Title: **Mining of Aflatoxin Degradation Enzyme Genes and Study of Their Enzymatic Properties**

演讲嘉宾：陈士国 浙江大学农业现代研究院（山东） 副院长/教授

Speaker: **Shiguo Chen**, Vice Dean and Professor at the Institute of Agricultural Modernization, Zhejiang University (Shandong)

14:10-14:30

报告题目：植物多糖检测新方法

Title: **New Methods for the Detection of Plant Polysaccharides**

演讲嘉宾：庞林江 浙江农林大学食品与健康学院教授副院长

Speaker: **Linjiang Pang**, Professor and Vice Dean at the College of Food and Health, Zhejiang A&F University

14:30-14:50

报告题目：油脂储藏及其品质快速检测技术

	<p>Title: Oil Storage and Rapid Quality Detection Technology</p>
14:50-15:10	<p>演讲嘉宾: 许琳 武汉轻工大学食品科学与工程学院校聘副教授</p> <p>Speaker: Lin Xu, Associate Professor at the College of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目: 探针设计赋能食品安全高灵敏检测</p> <p>Title: Probe Design Empowers High-Sensitivity Detection in Food Safety</p>
15:10-15:30	<p>演讲嘉宾: 邢福国 中国农业科学院农产品加工研究所团队首席</p> <p>Speaker: Xing Fuguo, Chief team of the Institute of Agricultural Products Processing, Chinese Academy of Agricultural Sciences</p> <p>报告题目: 粮油减损与真菌毒素防控</p> <p>Title: Grain and oil loss reduction and mycotoxin prevention and control</p>
15:30-15:40	<p>茶歇&巡展&互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40-16:00	<p>演讲嘉宾: 任文洁 河南工业大学粮油食品学院讲师</p> <p>Speaker: Wenjie Ren, Lecturer at the College of Cereals, Oils, and Food, Henan University of Technology</p> <p>报告题目: 基于纳米抗体的免疫层析快速检测技术研究</p> <p>Title: Research on Rapid Detection Technology Based on Nanobodies Using Lateral Flow Immunoassay</p>
16:00-16:20	<p>演讲嘉宾: 钟武 武汉轻工大学食品科学与工程学院讲师</p> <p>Speaker: Wu Zhong, Lecturer at the College of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目: 精炼过程中微生物油脂品质变化与风味形成机制初探</p> <p>Title: Preliminary Exploration of the Quality Changes and Flavor Formation Mechanisms of Microbial Oils during Refining Process</p>

16:20-16:40	<p>演讲嘉宾：边 鑫 哈尔滨商业大学食品工程学院讲师</p> <p>Speaker: Bian Xin, lecturer, School of Food Engineering, Harbin University of Commerce</p> <p>报告题目：传统粘豆包细菌菌群变化规律及发酵对原料淀粉影响机制研究</p> <p>Title: Study on the flora change law of traditional sticky bean-coated bacteria and the influence mechanism of fermentation on raw starch</p>
16:40-17:00	<p>演讲嘉宾：彭宝玉 湖北工程学院生命科学技术学院</p> <p>Speaker: Peng Baoyu, School of Life Science and Technology, Hubei Engineering University</p> <p>报告题目：多元生境中产脂肪酶微生物筛选、酶活性检测及应用研究</p> <p>Title: Microbial screening, enzyme activity detection and application research in multiple habitats</p>
17:00-17:20	<p>演讲嘉宾：付 阳 武汉轻工大学食品科学与工程学院讲师</p> <p>Speaker: Yang Fu, Lecturer at the College of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：热干面在冷链储运下的劣变机理与品质改良研究</p> <p>Title: Study on the Degradation Mechanism and Quality Improvement of Hot Dry Noodles during Cold Chain Storage and Transportation</p>
17:20-17:40	<p>演讲嘉宾：胡高爽 河北科技大学食品与生物学院副教授</p> <p>Speaker: Hu Gaoshuang, Associate Professor, School of Food and Biology, Hebei University of Science and Technology</p> <p>发言题目：新型快速检测技术在食品安全检测中的应用</p> <p>Title: Application of new rapid detection technology in food safety detection</p>
17:40-18:00	<p>演讲嘉宾：刘华敏 河南工业大学粮油食品学院教授</p> <p>Speaker: Hu Gaoshuang, Associate Professor, School of Food and Biology, Hebei University of Science and Technology</p> <p>报告题目：芝麻皮木质素降解形成酚类化合物对芝麻油品质的影响研究</p> <p>Title: Application of new rapid detection technology in food safety detection</p>

18:00–18:20	
18:20–20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Informal Dinner (Mei Yuan Hall on the First Floor)</p>
9月22日上午	<p>分论坛六：杂粮加工技术与高值化利用（三楼伦敦1厅）</p> <p>Session 6: Coarse Grain Processing Technology and High-Value Utilization</p> <p>(London 1 Hall on the Third Floor)</p>
	<p>主持人：刘敬科 河北省农林科学院生物技术与食品科学研究所副所长</p> <p>Host: Liu Jingke, Deputy Director of the Institute of Biotechnology and Food Science, Hebei Academy of Agriculture and Forestry Sciences</p> <p>主持人：韩小苗 长沙理工大学食品与生物工程学院食品科学与工程系副主任</p> <p>Host: Han Xiaomiao, Deputy Director of the Department of Food Science and Engineering, School of Food and Biological Engineering, Changsha University of Science and Technology</p>
08:30–08:50	<p>演讲嘉宾：刘敬科 河北省农林科学院生物技术与食品科学研究所副所长</p> <p>Speaker: Jingke Liu, Deputy Director at the Institute of Biotechnology and Food Science, Hebei Academy of Agriculture and Forestry Sciences</p> <p>报告题目：杂粮加工产业创新及展望——从作物特性到营养加工</p> <p>Title: Innovation and Prospects in the Coarse Grain Processing Industry - From Crop Characteristics to Nutritional Processing</p>
08:50–09:10	<p>演讲嘉宾：韩小苗 长沙理工大学食品与生物工程学院食品科学与工程系副主任</p> <p>Speaker: Xiaomiao Han, Deputy Director of the Department of Food Science and Engineering, College of Food and Bioengineering, Changsha University of Science and Technology</p> <p>Title: Quality Improvement of Tartary Buckwheat Noodles and Development and Utilization of Camellia Seed Starch</p> <p>报告题目：苦荞面条品质改良及油茶籽淀粉开发利用</p>
	<p>演讲嘉宾：彭镡心 农业农村部杂粮加工重点实验室副主任、成都大学全国农产品质量安全与营养健康科普基地主任</p>

09:10-09:30	<p>Speaker : Lianxin Peng, Deputy Director of the Key Laboratory of Coarse Cereal Processing, Ministry of Agriculture and Rural Affairs, and Director of the National Science Popularization Base for Quality Safety and Nutritional Health of Agricultural Products, Chengdu University</p> <p>报告题目：杂粮营养功能研究与健康产品开发</p> <p>Title: Research on the Nutritional Functions of Coarse Grains and Development of Healthy Products</p>
09:30-09:50	<p>演讲嘉宾：任贵兴 中国农业科学院研究员/资深首席科学家/山西大学特聘教授</p> <p>Speaker: Ren Guixing, Researcher and senior chief scientist of China Academy of Agricultural Sciences, and distinguished professor of Shanxi University</p> <p>报告题目：杂粮功能成份检测及活性评价</p> <p>Title: Detection and Activity Evaluation of Functional Components of Miscellaneous Cereals</p>
09:50-10:10	<p>演讲嘉宾：杨修仕 中国农业科学院麻类研究所副研究员、植物功能成分研究室副主任</p> <p>Speaker : Xiushi Yang, Associate Researcher and Deputy Director of the Plant Functional Components Research Office, Institute of Bast Fiber Crops, Chinese Academy of Agricultural Sciences</p> <p>报告题目：藜麦的降压活性及苦味物质研究</p> <p>Title: Research on the Antihypertensive Activity and Bitter Compounds of Quinoa</p>
10:10-10:20	<p>茶歇&巡展&互动交流</p> <p>Tea Break & Exhibition Tour & Interactive Exchange</p>
10:20-10:40	<p>演讲嘉宾：闫宁 中国农业科学院烟草研究所学术带头人/特聘研究员</p> <p>Speaker: Ning Yan, Academic Leader and Distinguished Researcher at the Tobacco Research Institute, Chinese Academy of Agricultural Sciences</p> <p>报告题目：中国菰米和水稻类黄酮生物活性评价、关键合成基因鉴定与利用</p> <p>Title: Evaluation of Flavonoid Bioactivity in Chinese Wild Rice and Rice, Identification of Key Biosynthetic Genes, and Their Utilization</p>

10:40-11:00	<p>演讲嘉宾：叶树芯 云南农业大学食品科学技术学院讲师</p> <p>Speaker: Shuxin Ye, Lecturer at the College of Food Science and Technology, Yunnan Agricultural University</p> <p>报告题目：黑米基础理化性质、酚类物质含量及体外消化特性研究</p> <p>Title: Study on the Basic Physicochemical Properties, Phenolic Content, and In Vitro Digestion Characteristics of Black Rice</p>
11:00-11:20	<p>演讲嘉宾：李永辉 美国堪萨斯州立大学副教授</p> <p>Speaker: Yonghui Li Kansas State University, USA</p> <p>报告题目：美国硬小麦的质量评估与利用</p> <p>Title: Advances in Quality Assessment and Utilization for U.S. Hard Wheat</p>
11:20-11:40	<p>演讲嘉宾：张丽霞 江苏省农业科学院农产品加工研究所副研究员</p> <p>Speaker: Lixia Zhang, Associate Researcher at the Institute of Agricultural Product Processing, Jiangsu Academy of Agricultural Sciences</p> <p>报告题目：低温冲击磨制备豌豆粉及其淀粉理化、结构性质与体外消化特性研究</p> <p>Title: Preparation of Pea Flour by Low-Temperature Impact Milling and Study on the Physicochemical, Structural Properties, and In Vitro Digestion Characteristics of Its Starch</p>
11:40-12:00	
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Informal Dinner (Mei Yuan Hall on the First Floor)</p>
9月22日上午	<p style="text-align: center;">分论坛七：粮食储藏保鲜与食品包装（三楼伦敦厅2）</p> <p style="text-align: center;">Session 7: Grain Storage Preservation and Food Packaging (London Hall 2 on the Third Floor)</p>
<p>主持人：罗绍华 国家人力资源部注册专家</p> <p>Host: Luo Shaohua national Human Resources Department registered expert</p> <p>主持人：曹杰 国家粮食大数据采集与应用技术创新中心主任</p>	

Host: Jie Cao, Director of National Grain Big Data Collection and Application Technology Innovation Center

<p>08:30-08:50</p>	<p>演讲嘉宾：罗绍华 国家人力资源部注册专家、湖北省政府项目评审专家、武汉粮食新技术研究中心教授/高级工程师</p> <p>Speaker: Shaohua Luo, Registered Expert of the National Human Resources Department, Hubei Provincial Government Project Review Expert, Professor and Senior Engineer at the Wuhan Grain New Technology Research Center</p> <p>报告题目：低温与粮食储藏品质的关系</p> <p>Title: The Relationship Between Low Temperature and the Quality of Grain Storage</p>
<p>08:50-09:10</p>	<p>演讲嘉宾：张博强 河南工业大学机电工程学院副院长、正高级工程师</p> <p>Speaker: Boqiang Zhang, Vice Dean and Senior Engineer at the College of Mechanical and Electrical Engineering, Henan University of Technology</p> <p>报告题目：双碳背景下智能粮食专用车辆技术发展</p> <p>Title: Development of Intelligent Grain-Specific Vehicle Technology in the Context of Dual Carbon Goals</p>
<p>09:10-09:30</p>	<p>演讲嘉宾：章建浩 南京农业大学教授</p> <p>Speaker: Jianhao Zhang, Professor at Nanjing Agricultural University</p> <p>报告题目：粮食霉菌及其毒素低温等离子体消杀降解关键技术装备研发进展</p> <p>Title: Progress in the Development of Key Technologies and Equipment for Low-Temperature Plasma Decontamination and Degradation of Mycotoxins in Grain</p>
<p>09:30-09:50</p>	<p>演讲嘉宾：杨丽萍 安徽科技学院食品工程学院副教授、实验室主任</p> <p>Speaker: Liping Yang, Associate Professor and Laboratory Director at the College of Food Engineering, Anhui Science and Technology University</p> <p>报告题目：阳离子乙酰化糯米淀粉的制备、表征及其在食品包装用纸涂布中的应用</p> <p>Title: Preparation, Characterization, and Application of Cationic Acetylated Glutinous Rice</p>

	<p>Starch in Coating for Food Packaging Paper</p>
09:50-10:10	<p>演讲嘉宾：王国珍 武汉轻工大学食品科学与工程学院副教授</p> <p>Speaker: Guozhen Wang, Associate Professor, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：甲壳素纳米纤维稳定的Pickering乳液改善明胶基食品包装膜性能的研究</p> <p>Title : Study on Improving the Properties of Gelatin based Food Packaging Film with Pickering Emulsion Stabilized by Chitin Nanofiber</p>
10:10-10:20	<p>茶歇&巡展&互动交流</p> <p>Tea Break & Exhibition Tour & Interactive Exchange</p>
10:20-10:40	<p>演讲嘉宾：曹 杰 国家粮食大数据采集与应用技术创新中心主任</p> <p>Speaker: Jie Cao, Director of National Grain Big Data Collection and Application Technology Innovation Center</p> <p>报告题目：粮库视频图像识别技术及应用</p> <p>Title: Grain Depot Video Image Recognition Technology and Application</p>
10:40-11:00	<p>演讲嘉宾：高 晴 云南农业大学食品科学技术学院讲师</p> <p>Speaker: Qing Gao, Lecturer, Faculty of Food Science and Technology, Yunnan Agricultural University</p> <p>报告题目：绿色杀菌技术在云南米线贮藏保鲜的应用</p> <p>Title: Application of Green Sterilization Technology in the Storage and Preservation of Yunnan Rice Noodles</p>
11:00-11:20	<p>演讲嘉宾：刘超赛 河南工业大学土木工程学院讲师</p> <p>Speaker: Chaosai Liu, Lecturer, Faculty of Civil Engineering, Henan University of Technology</p> <p>报告题目：仓储玉米粮堆内部热湿传递及局部热点的形成与发展</p> <p>Title: The formation amd development of internal heat and moisture transfer and local hot spots in Corn Grain Stacks</p>
	<p>演讲嘉宾：程小丽 山东鲁粮集团有限公司储备粮管理部副部长</p>

11:20-11:40	<p>Speaker: Xiaoli Cheng, Deputy Director of Reserve Grain Management Department, Shandong Luliang Group Co., Ltd</p> <p>报告题目: 科技赋能“藏粮于技” 建设更高水平的“齐鲁粮仓”</p> <p>Title: Science and Technology Enabling "Storing Food in Technology" and building a Higher Level of "Qilu Granary"</p>
11:40-12:00	<p>演讲嘉宾: 颜建春 农业农村部南京农业机械化研究所副研究员</p> <p>Speaker: Jianchun Yan, Assistant Researcher, Nanjing Agricultural Mechanization Research Institute, Ministry of Agriculture and Rural Affairs</p> <p>报告题目: 石墨烯远红外粮食干燥关键技术及装备研究</p> <p>Title: Graphene far-infrared grain drying key technology and equipment research</p>
12:20-13:30	<p>自助午餐 (一楼美苑厅)</p> <p>Lunch buffet (Meiyuan Hall, first floor)</p>
9月22日上午	<p>分论坛八: 青年研究生论坛1 (五楼莫斯科厅)</p> <p>Sub-forum 8: Youth Graduate Student Forum 1 (Moscow Hall, fifth floor)</p>
<p>主持人: 付阳 武汉轻工大学食品科学与工程学院讲师</p> <p>Host: Yang Fu, Lecturer at the College of Food Science and Engineering, Wuhan Polytechnic University</p> <p>主持人: 禹 晓 郑州轻工业大学食品与生物工程学院副教授</p> <p>Host: Yu Xiao, associate professor, School of Food and Biological Engineering, Zhengzhou University of Light Technology</p>	
08:30-08:40	<p>演讲嘉宾: 宋佳琪 哈尔滨商业大学食品工程学院博士研究生</p> <p>Speaker: Jiaqi Song, Ph.D. Candidate, Faculty of Food Engineering, Harbin University of Commerce</p> <p>报告题目: 谷物阿魏酰低聚糖抗氧化活性的电传感体系的构建</p> <p>Title: Construction of an electrosensing system for the antioxidant activity of cereal feruloyl oligosaccharides</p>

08:40-08:50	<p>演讲嘉宾：刘亦心 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Yixin Liu, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：α-淀粉酶共价固定在空心金属有机骨架包覆的磁性相变微胶囊上以改善其热稳定性</p> <p>Title: α-amylase covalently immobilized on magnetic phase change microcapsules coated with hollow metal organic framework to improve its thermal stability</p>
08:50-09:00	<p>演讲嘉宾：钱奖金 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Jiangjin Qian, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：用拉曼光谱检测茶油中多种植物油的掺假:化学计量学和深度学习方法的比较</p> <p>Title: Detection of Adulteration of Various Vegetable Oils in Tea Oil by Raman Spectroscopy: A Comparison of Chemometrics and Deep Learning Methods</p>
09:00-09:10	<p>演讲嘉宾：侯春鹏 河南工业大学粮油食品学院研究生</p> <p>Speaker: Chunpeng Hou, Graduate Student, Faculty of Grain, Oil and Food, Henan Industrial University</p> <p>报告题目：黄曲霉毒素B1降解菌株的筛选及其降解条件研究</p> <p>Title: Screening of Aflatoxin B1 Degrading Strains and Study on Their Degradation Conditions</p>
09:10-09:20	<p>演讲嘉宾：高 嫚 哈尔滨商业大学食品工程学院博士研究生</p> <p>Speaker: Man Gao Ph.D. Candidate, Faculty of Food Engineering, Harbin University of Commerce</p> <p>报告题目: 改性粳米淀粉对抗消化重组米品质及消化特性的影响</p> <p>Title: Effect of modified japonica starch on the quality and digestive characteristics of indigestible reconstituted rice</p>

<p>09:20-09:30</p>	<p>演讲嘉宾：冯学伟 郑州轻工业大学食品与生物工程学院硕士研究生</p> <p>Speaker : Xuwei Feng, Graduate Student , Faculty of Food and Biological Engineering, Zhengzhou University of Light Industry</p> <p>报告题目：超声绿豆蛋白-淀粉复合物作为脂肪替代物在搅打奶油中的应用</p> <p>Title: Ultrasonication of mung bean protein-starch complexes as a fat substitute in whipped cream</p>
<p>09:30-09:40</p>	<p>演讲嘉宾：岳志恒 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Zhiheng Yue, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：聚焦微纳米塑料暴露对钝顶螺旋藻的长期影响：生长曲线、逆境适应和藻蓝蛋白</p> <p>Title: Focusing on the long-term effects of micro nanoplastic exposure on Spirulina obtusulus: growth curves, adversity adaptation and cyanobacterial proteins</p>
<p>09:40-09:50</p>	<p>演讲嘉宾：杨玉岩 华中农业大学园艺林学学院硕士研究生</p> <p>Speaker : Yuyan Yang, Graduate Student , Faculty of Horticulture and Forestry, Huazhong Agricultural University</p> <p>报告题目：米斛活性成分鉴定及功能食品开发</p> <p>Title: Identification of active ingredients and functional food development of Dendrobium officinale</p>
<p>09:50-10:00</p>	<p>演讲嘉宾：刘 静 浙江工商大学食品生物与工程学院研究生</p> <p>Speaker : Jing Liu, Graduate Student , Faculty of Food Biology and Engineering , Zhejiang Gongshang University</p> <p>报告题目：苯并咪唑接枝壳聚糖对黄曲霉及黄曲霉毒素的抑制研究</p> <p>Title: Inhibition of Aspergillus flavus and aflatoxins by benzimidazole-grafted chitosan</p>
	<p>演讲嘉宾：罗小华 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Xiaohua Luo, Graduate Student, Faculty of Food Science and Engineering, Wuhan</p>

10:00–10:10	<p>Polytechnic University</p> <p>报告题目：微藻对大米淀粉理化性质、结构和流变学特性的影响机制研究</p> <p>Title: Mechanism of microalgae influence on the physicochemical, structural and rheological properties of rice starch</p>
10:10–10:20	<p>茶歇&巡展&互动交流</p> <p>Tea breaks & exhibition tours & interactive exchanges</p>
10:20–10:30	<p>演讲嘉宾：胡惠琳 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Huilin Hu, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：针尖效应促进了原位沉积银枝状大分子的柔性电化学传感器对食品中氯离子的检测</p> <p>Title : Needle tip effect facilitates the detection of chloride ions in food by a flexible electrochemical sensor with in situ deposited silver dendrimers</p>
10:30–10:40	<p>演讲嘉宾：宋天帅 河南农业大学食品科学技术学院硕士研究生</p> <p>Speaker: Tianshuai Song, Graduate Student, Faculty of Food Science and Technology, Henan Agricultural University</p> <p>报告题目：豆浆的加热程度对生鲜面条食用品质的影响</p> <p>Title: Effect of heating level of soymilk on the eating quality of fresh noodles</p>
10:40–10:50	<p>演讲嘉宾：张英慧 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Yinghui Zhang, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：脱脂米糠的微粒化及其对鱼糜凝胶品质影响的研究</p> <p>Title: Micronization of defatted rice bran and its effect on the quality of surimi gels</p>
10:50–11:00	<p>演讲嘉宾：李文静 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Wenjing Li, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p>

	<p>报告题目：基于拉曼光谱技术的虾青素稳定性评价</p> <p>Title: Stability evaluation of astaxanthin based on Raman spectroscopy</p>
11:00-11:10	<p>演讲嘉宾：朱田森 南京财经大学食品科学与工程学院硕士研究生</p> <p>Speaker: Tiansen Zhu, Graduate Student, Faculty of Food Science and Engineering, Nanjing University of Finance and Economics</p> <p>报告题目：响应面法优化油菜籽微波干燥工艺研究</p> <p>Title: Optimization of microwave drying process of rapeseed by response surface methodology</p>
11:10-11:20	<p>演讲嘉宾：丁先浩 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Xianhao Ding, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：襄阳鲜黄酒储藏期微生物与风味变化分析</p> <p>Title: Analysis of microbial and flavor changes during storage of Xiangyang fresh yellow wine</p>
11:20-11:30	<p>演讲嘉宾：余梦兰 南京财经大学硕士研究生</p> <p>Speaker: Menglan Yu, Graduate Student, Nanjing University of Finance and Economics</p> <p>报告题目：低血糖指数挤压荞麦面条品质及消化特性研究</p> <p>Title: Quality and digestive properties of low glycemic index extruded buckwheat noodles</p>
11:30-11:40	<p>演讲嘉宾：孙好嵩 郑州轻工业大学食品与生物工程学院硕士研究生</p> <p>Speaker: Hao Sun, School of Food and Biological Engineering, Zhengzhou University of Light Technology</p> <p>报告题目：可溶性亚麻籽胶多糖对亚麻籽OBs理化稳定性和体内消化特性的影响</p> <p>Title: Effect of soluble flaxseed gum polysaccharide on physicochemical stability and in vivo digestion properties of flaxseed OBs</p>
	<p>演讲嘉宾：王 瑞 河南工业大学河南工业大学粮油食品学院研究生</p> <p>Speaker: Wang Rui, Graduate student of School of Grain, Oil, Food and Food, Henan University,</p>

11:40-11:50	<p>Henan University of Technology</p> <p>报告题目：不同焙炒温度对芝麻皮中香气活性物质分布的影响</p> <p>Title: The influence of different roasting temperature on the distribution of aroma active substances in sesame peel</p>
11:50-12:00	<p>演讲嘉宾：叶媛 湖南农业大学食品科学技术学院硕士研究生</p> <p>Speaker: Yuan Ye Hunan Agricultural University, College of Food Science and Technology</p> <p>报告题目：不同聚合度菊粉对鲜湿米粉品质的影响</p> <p>Report title: Effect of different degree of polymerization inulin on the quality of fresh rice noodles</p>
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Lunch buffet (Meiyuan Hall, first floor)</p>
9月22日上午	<p>分论坛九：青年研究生论坛2（四楼巴黎2厅）</p> <p>Sub-forum 9: Youth Graduate Student Forum 2 (Hall 2, Paris, fourth floor)</p>
	<p>主持人：朱力杰 武汉轻工大学食品科学与工程学院副教授</p> <p>Host: Zhu Lijie, associate professor of School of Food Science and Engineering, Wuhan Light Industry University</p> <p>主持人：杨英 中南林业科技大学食品科学与工程学院副教授</p> <p>Host: Yang Ying, associate professor, School of Food Science and Engineering, Central South University of Forestry and Technology</p>
08:30-08:40	<p>演讲嘉宾：陈佳宇 黑龙江八一农垦大学食品学院博士研究生</p> <p>Speaker: Jiayu Chen, Ph.D. Candidate, Faculty of Food, Heilongjiang Bayi Agricultural University</p> <p>报告题目：基于核酸适配体的热氧化多孔硅/氧化锌微阵列芯片检测麦类粮食中的赭</p>

	<p>曲霉毒素A</p> <p>Title : Detection of ochratoxin A in wheat grains by thermal oxidized porous silicon/zinc oxide microarray chip based on nucleic acid aptamer</p>
08:40-08:50	<p>演讲嘉宾: 贾花婷 河南农业大学食品科学技术学院硕士研究生</p> <p>Speaker : Huating Jia, Graduate Student , Faculty of Food Science and Technology , Henan Agricultural University</p> <p>报告题目: 不同保鲜技术对山药原浆半干面保质期及品质的影响</p> <p>Title : Effects of different preservation techniques on the shelf life and quality of semi-dry noodles with yam stock</p>
08:50-09:00	<p>演讲嘉宾: 方 潇 武汉轻工大学食品科学与工程学院硕士研究生</p> <p>Speaker: Xiao Fang, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目: 臭氧诱导壳聚糖与糯米淀粉复合: 结构及性质研究</p> <p>Title : Ozone-induced chitosan complexation with glutinous rice starch: structural and property studies</p>
09:00-09:10	<p>演讲嘉宾: 高梦祥 河南工业大学粮油食品学院研究生</p> <p>Speaker: Mengxiao Gao, Graduate Student, Faculty of Grain, Oil and Food, Henan Industrial University</p> <p>报告题目: 多酚多铜氧化酶酶学性质及对木质素降解的研究</p> <p>Title : Enzymatic properties of polyphenol polycopper oxidase and studies on lignin degradation</p>
09:10-09:20	<p>演讲嘉宾: 王璇霏 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Xuanpei Wang, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目: 迷迭香酸共价偶联对蛋清蛋白结构及功能性质的影响</p> <p>Title : Effect of covalent coupling of rosmarinic acid on the structural and functional</p>

	properties of egg white proteins
09:20-09:30	<p>演讲嘉宾：赵 雪 黑龙江八一农垦大学食品学院研究生</p> <p>Speaker : Xue Zhao Graduate Student , Faculty of Food , Heilongjiang Bayi Agricultural University</p> <p>报告题目：基于电子鼻、电子舌与GC-MS对市售辣条、面包挥发性风味物质的分析</p> <p>Title: Analysis of Volatile Flavor Compounds in Spicy Strips and Breads on the Market Based on Electronic Nose, Electronic Tongue and GC-MS</p>
09:30-09:40	<p>演讲嘉宾：侯丽丽 武汉轻工大学食品科学与工程学院硕士研究生</p> <p>Speaker: Lili Hou, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：脂肪酸链长对小麦淀粉抗酶解及消化特性的研究</p> <p>Title: Study of fatty acid chain length on the anti-enzymatic and digestive properties of wheat starch</p>
09:40-09:50	<p>演讲嘉宾：丛中笑 黑龙江八一农垦大学食品学院研究生</p> <p>Speaker: Zhongxiao Cong, Graduate Student, Faculty of Food, Heilongjiang Bayi Agricultural University</p> <p>报告题目：市售面包、辣条品质评价体系的建立与应用</p> <p>Title : Establishment and Application of Quality Evaluation System for Commercially Available Bread and Spicy Sticks</p>
09:50-10:00	<p>演讲嘉宾：莫慧玲 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Huiling Mo, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：碳酸钾对热干面中淀粉理化性质的影响及其机理探究</p> <p>Title: Effect of Potassium Carbonate on the Physicochemical Properties of Starch in Hot-Dried Noodles and its Mechanistic Investigation</p>

10:00-10:10	<p>演讲嘉宾：陆春苗 中南林业科技大学食品科学与工程学院硕士研究生</p> <p>Speaker: Chunmiao Lu, Graduate Student, Faculty of Food Science and Engineering, Central South University of Forestry Technology</p> <p>报告题目：添加魔芋葡甘露聚糖对早籼米粉理化性质及其方便干米粉品质的影响</p> <p>Title: Effect of adding konjac glucomannan on physicochemical properties of early indica rice flour and its quality of convenient dry rice flour</p>
10:10-10:20	<p>茶歇&巡展&互动交流</p> <p>Tea breaks & exhibition tours & interactive exchanges</p>
10:20-10:30	<p>演讲嘉宾：封 琴 中南林业科技大学食品科学与工程学院硕士研究生</p> <p>Speaker: Qin Feng, Graduate Student, Faculty of Food Science and Engineering, Central South University of Forestry Technology</p> <p>报告题目：脱除过敏性蛋白对α-淀粉酶水解婴幼儿米粉组分、粒度分布、热稳定性、冲调性、感官品质和淀粉消化性的影响</p> <p>Title: The effect of removing allergenic protein on the composition, particle size distribution, thermal stability, dispersal, sensory quality and starch digestibility of α-amylase hydrolyzed infant rice flour</p>
10:30-10:40	<p>演讲嘉宾：孙 静 武汉轻工大学食品科学与工程学院硕士研究生</p> <p>Speaker: Jing Sun, Graduate Student, Faculty of Food Science and Engineering, Wuhan Polytechnic University</p> <p>报告题目：油酸和乳清蛋白对改性淀粉理化特性和微观结构的研究</p> <p>Title: Study of physicochemical properties and microstructure of modified starch by oleic acid and whey protein</p>
10:40-10:50	<p>演讲嘉宾：高恩红 河南农业大学食品科学技术学院硕士研究生</p> <p>Speaker: Gao Enhong, graduate student of School of Food Science and Technology, Henan Agricultural University</p> <p>报告题目：杂豆特性研究及对饼干品质的影响</p>

	<p>Title: miscellaneous bean characteristics and the impact on the quality of biscuits</p>
10:50-11:00	<p>演讲嘉宾: 郝小童 武汉轻工大学食品科学与工程学院硕士研究生</p> <p>Speaker: Hao Xiaotong, School of Food Science and Engineering, Wuhan Light Industry University</p> <p>报告题目: 基于定向抗体偶联策略的电化学免疫传感器检测AFB1</p> <p>Title: Detection of AFB 1 by an electrochemical immunosensor based on a directed antibody conjugation strategy</p>
11:00-11:10	<p>演讲嘉宾: 安继友 农业农村部南京农业机械化研究所学生</p> <p>Speaker: Jiyou An, Nanjing Agricultural Mechanization Research Institute, Ministry of Agriculture and Rural Affairs</p> <p>报告题目: 微波热风组合干燥技术在粮油物料处理中的创新应用</p> <p>Title: Innovative Application of Microwave Hot Air Combined Drying Technology in Grain and Oil Material Processing</p>
11:10-11:20	<p>演讲嘉宾: 甘成云 武汉轻工大学食品科学与工程学院硕士研究生</p> <p>Speaker: Gan Chengyun, School of Food Science and Engineering, Wuhan Light Industry University</p> <p>报告题目: 甲壳素衍生物对预煮湿碱性面条品质及抗氧化褐变影响的研究</p> <p>Title: Study on the effects of chitin derivatives on the quality of pre-boiled and alkaline noodles</p>
11:20-11:30	<p>演讲嘉宾: 周 静 武汉轻工大学硕士研究生</p> <p>Speaker: Zhou Jing, Master student of Wuhan University of Light Industry</p> <p>报告题目: 月桂酸对鲜湿面品质的影响</p> <p>Title: Effect of lauric acid on the quality of fresh and wet surface</p>
11:30-11:40	<p>演讲嘉宾: 全振阳 扬州大学食品科学与工程学院博士研究生</p> <p>Speaker : Zhenyang Quan Ph.D. Candidate , Faculty of Food Science and Engineering , Yangzhou University</p> <p>报告题目: 火龙果皮面包研发及组分相互作用</p> <p>Title: Development of Pitaya Fruit Peel Bread and Component Interactions</p>

11:40-11:50	<p>演讲嘉宾：罗雪燃 武汉轻工大学食品科学与工程学院研究生</p> <p>Speaker: Luo Xuerong, graduate student of School of Food Science and Engineering, Wuhan Light Industry University</p> <p>报告题目：谷物制品血糖生成指数调控策略</p> <p>Title: Regulation strategy of glycemic index in grain products</p>
11:50-12:00	<p>演讲嘉宾：郭炳馨 河南工业大学粮油食品学院研究生</p> <p>Speaker: Guo Bingxin, Graduate student, School of Grain, Oil and Food Science, Henan University of Technology</p> <p>报告题目：富含辣椒籽压榨饼的新型火锅蘸料新配方：物理特性和风味特征</p> <p>Title: New hot pot dipping material rich in chili seed pressed cake New formula: physical characteristics and flavor characteristics</p>
12:00-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Lunch buffet (Meiyuan Hall, first floor)</p>
9月22日上午	<p>分论坛十：粮油食品加工与产业创新发展（四楼巴黎1厅）</p> <p>Sub-forum 10: Grain, Oil and Food Processing and Industrial Innovation and Development (Paris Hall 1, Floor 4)</p>
<p>主持人：张正茂 湖北工程学院生命科学技术学院院长助理</p> <p>Host: Zhang Zhengmao, Deputy Dean of School of Life Science and Technology, Hubei Engineering University</p> <p>主持人：常云鹤 贵阳学院副教授</p> <p>Host: Yunhe Chang, Associate Professor at Guiyang University</p>	
08:30-08:50	<p>演讲嘉宾：常云鹤 贵阳学院副教授</p> <p>Speaker: Yunhe Chang, Associate Professor at Guiyang University</p> <p>报告题目：山桐子高温烹饪过程中品质变化规律</p> <p>Title: Quality Change Patterns of Idesia polycarpa During High-Temperature Cooking</p>
	<p>演讲嘉宾：张莹莹 郑州轻工业大学食品与生物工程学院讲师</p>

08:50-09:10	<p>Speaker : Yingying Zhang, Lecturer at the College of Food and Bioengineering, Zhengzhou University of Light Industry</p> <p>报告题目: 乙醇增塑对无麸质面团中玉米醇溶蛋白网络构建和面团结构的影响机制</p> <p>Title: The Mechanism of Ethanol Plasticization on the Glutenin Network Formation and Dough Structure in Gluten-Free Dough</p>
09:10-09:30	<p>演讲嘉宾: 刘 览 广州市疾病预防控制中心副主任医师</p> <p>Speaker: Lan Liu, Deputy Chief Physician at Guangzhou Center for Disease Control and Prevention</p> <p>报告题目: 广州市监测鱼生虾生中食源性致病菌污染及其影响因素分析</p> <p>Title: Monitoring of Foodborne Pathogen Contamination in Raw Fish and Shrimp in Guangzhou and Analysis of Influencing Factors</p>
09:30-09:50	<p>演讲嘉宾: 王燕燕 广州市疾病预防控制中心主管医师</p> <p>Speaker: Yanyan Wang, Chief Physician at Guangzhou Center for Disease Control and Prevention</p> <p>报告题目: 广州市市售植物油食品安全风险监测结果分析</p> <p>Title: Analysis of Food Safety Risk Monitoring Results for Retail Vegetable Oils in Guangzhou</p>
09:50-10:10	<p>演讲嘉宾: 申慧珊 郑州轻工业大学食品与生物工程学院讲师</p> <p>Speaker : Huishan shen Lecturer, Faculty of Food and Biological Engineering, Zhengzhou University of Light Industry</p> <p>报告题目: 电子束辐照对淀粉多层次结构和理化特性的影响研究</p> <p>Title: Study on the effect of electron beam irradiation on the multilevel structure and physicochemical properties of starch</p>
10:10-10:20	<p>茶歇&巡展&互动交流</p> <p>Tea breaks & exhibition tours & interactive exchanges</p>
	<p>演讲嘉宾: 孙立斌 吉林工商学院粮食学院教师/粮油食品深加工吉林省高校重点实验室成员</p>

10:20-10:40	<p>Speaker: Sun Libin, Teacher of Grain College of Jilin Institute of Technology / Member of Key Laboratory of Grain, Oil and Food Deep Processing of Jilin Province</p> <p>报告题目：区域特种油料加工关键技术的研究与产品的开发</p> <p>Title: Research and product development of key technologies of regional special oil processing</p>
10:40-11:00	<p>演讲嘉宾：李 蓓 湖北工程学院生命科学技术学院讲师</p> <p>Speaker: Li Bei, Lecturer, School of Life Science and Technology, Hubei Engineering University</p> <p>报告题目：布拉氏酵母在结肠炎模型中调控宿主肠道屏障功能与炎症的机制研究</p> <p>Title: Studies of the mechanisms of regulating host intestinal barrier function and inflammation in a model of colitis</p>
11:00-11:20	
11:20-11:40	
11:40-12:00	
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Lunch buffet (Meiyuan Hall, first floor)</p>
<p>9月 22 日</p> <p>下午</p>	<p>代表返程</p> <p>The End of the General Assembly</p> <p>大会议程结束：14:00前退房，返程。</p> <p>agenda: check out by 14:00 and return</p>