

# 第五界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 2025 International Forum on Food Security and Food Science and Technology Innovation (subject to the scene)

**2025年4月12日上午 (三楼北京厅)**

**On the Morning of April 12th, 2025 (Beijing Hall on the third floor)**

**论坛开幕 领导致辞 论文颁奖 现场合影 主题报告**

**The forum opening ceremony Leader's oration Award ceremony for outstanding papers Group photo Keynote speech**

**2025年4月12日下午**

**On the afternoon of April 12th, 2025**

**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：小麦及面制品新质加工产业发展 (五楼莫斯科厅)**

**Sub-forum 2: Development of New Quality Processing Industry of Wheat and its Flour Products (Moscow Hall, the fifth floor)**

**分论坛三：粮油食品质量安全与品控检测 (四楼巴黎1厅)**

**Sub-forum 3: Quality and Safety Testing of Cereals, Oils and Foods (Hall 1, 4th Floor, Paris)**

**分论坛四：粮食营养与健康产业发展科技专题 (四楼巴黎2厅)**

**Sub-forum 4: Food nutrition and health industry development science and technology (Paris Hall 2 on the fourth floor)**

主要日程

**分论坛五：粮食储藏技术与安全管理专题 (三楼伦敦2厅)**

**Sub-forum 5: Special Topic on Grain Storage Technology and Safety Management (London Hall 2, third floor)**

**分论坛六：青年研究生论坛《一》 (五楼华盛顿)**

**Sub-forum 6: Young Postgraduates Forum (Fifth Floor Washington)**

**2025年4月13日上午**

**On the Morning of April 13th, 2025**

**分论坛七：谷物与杂粮类专题 (三楼伦敦1厅)**

**Sub-forum 7: Cereals and miscellaneous grains (Hall 1, third floor, London)**

**分论坛八：生物加工和功能食品 (三楼伦敦2厅)**

**Sub-forum 8: Bio-processing and Functional Food (London Hall 2, third floor)**

分论坛九：油脂油料专题论坛（四楼巴黎1厅）  
Sub-forum 9: Special forum on oils and fats (Hall 1, 4th Floor, Paris)

分论坛十：膳食纤维与营养健康专题（四楼巴黎2厅）  
Sub-forum 10: Topic on Dietary Fiber and Nutritional Health (Paris Hall 2 on the fourth floor)

分论坛十一：青年研究生论坛《二》（五楼莫斯科厅）  
Sub-forum 11: Young Postgraduates Forum (Moscow Hall, the fifth floor)

4月12日  
上午

论坛开幕 领导致辞 论文颁奖 现场合影 主题报告（三楼北京厅）  
The forum opening ceremony Leader's oration Award ceremony for outstanding papers Group photo 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  
Dean and Professor of Green Grain and Oil Industry College, Wuhan Polytechnic University  
Director of the Editorial Department of the Journal of Wuhan Polytechnic University

08:30-09:00

大会致辞嘉宾（Conference guests）：  
武汉轻工大学 领导  
湖北省粮食科技与经济学会 领导  
湖北省粮食局 领导

## 主题报告 keynote speech

主持人：

主持人：

09:00-09:30

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  
Speaker: Li Peiwu, Academician of the Chinese Academy of Engineering, Researcher of Oil Crops Research Institute of Chinese Academy of Agricultural Sciences  
报告题目：大食物观下食品安全研究的思考

	<p><b>Title:Reflections on Food Safety Research under the Comprehensive Food Perspective</b></p>
09:30-10:00	<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><b>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</b></p> <p>报告题目：制糖工程与淀粉科学领域的思考</p> <p><b>Title:Thoughts on Sugar Engineering and Starch Science</b></p>
10:00-10:20	<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><b>Speaker: Bian Ke former President of Henan University of Technology / Academician of International Grains Science and Technology Association</b></p> <p>报告题目：全谷物与健康饮食</p> <p><b>Title:Whole Wheat and Health Diet</b></p>
10:20-10:40	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
主持人：	
主持人：	
10:40-11:00	<p>演讲嘉宾：Andreas Blennow 丹麦哥本哈根大学教授</p> <p><b>Speaker: Andreas Blennow University of Copenhagen, Denmark,Professor</b></p> <p>报告题目：在农作物中设计高直链淀粉、纯直链淀粉和“类直链淀粉”材料</p> <p><b>Title: Engineering high amylose pure amylose and “amylose-like” materials in crops</b></p>
11:00-11:20	<p>演讲嘉宾：顾正彪 江南大学副校长/教授</p> <p><b>Speaker: Gu Zhengbiao Vice President and Professor of Jiangnan University</b></p> <p>报告题目：淀粉与人体健康</p> <p><b>Title:Starch and Human Health</b></p>
11:20-11:40	<p>演讲嘉宾：刘贺 渤海大学党委副书记/教授</p> <p><b>Speaker:Liu He Deputy Secretary of the Party Committee/Professor of Bohai University</b></p> <p>报告题目：大豆豆清水综合利用研究初探</p> <p><b>Title:The Preliminary Study on the Comprehensive Utilization of Soy Whey</b></p>

11:40-12:00	<p>演讲嘉宾：周坚 武汉轻工大学原副校长  <b>Speaker:Zhou Jian Former Vice President of Wuhan Polytechnic University</b></p> <p>报告题目：全麦粉加工技术最新进展及未来展望  <b>Title:Latest Advances and Future Prospects in Whole Wheat Flour Processing Technology</b></p>
12:00-13:30	<p>自助午餐（一楼美苑厅）  <b>Lunch buffet (Meiyuan Hall on the first floor)</b></p>
4月12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）  <b>Sub-forum 1: New Quality Productivity Empowering Agricultural Science and Technology Industry Innovation and Food Security (Hall 1, third floor, London)</b></p>
主持人： 主持人：	
13:30-13:50	<p>演讲嘉宾：何东平 武汉轻工大学教授/中国粮油学会油脂分会会长  <b>Speaker:He Dongping Professor of Wuhan Polytechnic University/President of the grease Branch of the Chinese Cereals and Oils Association</b></p> <p>报告题目：中国油脂科技发展与展望  <b>Title:The Development and Prospects of Oil &amp; Fat Science and Technology in China</b></p>
13:50-14:10	<p>演讲嘉宾：林亲录 稻谷及副产物深加工国家工程研究中心主任  <b>Speaker: Lin Qinglu Director of the National Engineering Research Center for Deep Processing of Rice and By-products</b></p> <p>报告题目：稻米与大健康：从传统主食到精准营养载体  <b>Title: Rice and Holistic Health: From Traditional Staple Food to Precision Nutrition Carrier</b></p>
14:10-14:30	<p>演讲嘉宾：于寒松 吉林农业大学食品科学与工程学院院长/教授  <b>Speaker:Yu Hansong Dean/Professor School of Food Science and Engineering, Jilin Agricultural University</b></p> <p>报告题目：大豆精深加工技术、产业现状及发展趋势  <b>Title:Advanced Soybean Processing: Technologies Current Industry Landscape and Future Directions</b></p>
14:30-14:50	<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><b>Speaker: He Jinsong Professor Dean of the School of Food Science and Technology Yunnan Agricultural University</b></p> <p>报告题目：食品绿色加工技术开发与应用</p> <p><b>Title: Development and Application of Green Processing Technology of Food</b></p>
14:50-15:10	<p>演讲嘉宾：谭斌 国家粮食和物资储备局科学研究院首席科学家/二级研究员</p> <p><b>Speaker: Tan Bin Chief Scientist Academy of National Food and Strategic Reserves Administration P. R. C. Report</b></p> <p>报告题目：《国家全谷物行动计划（2024_2035）》</p> <p><b>Title: The 'National Whole Grains Action Plan (2024-2035)'</b></p>
15:10-15:30	<p>演讲嘉宾：沈汪洋 武汉轻工大学教务处处长/教授</p> <p><b>Speaker: Shen Wangyang Ph.D. Professor Director of the Academic Affairs Office at Wuhan Polytechnic University</b></p> <p>报告题目：即食型3D打印海藻酸钠共混凝胶的研究</p> <p><b>Title: Study of ready-to-use 3D printed sodium alginate blended gels</b></p>
15:30-15:40	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
15:40-16:00	<p>演讲嘉宾：王凤成 河南工业大学二级教授/小麦和玉米深加工国家工程研究中心首席专家</p> <p><b>Speaker: Wang Fengcheng Distinguished Professor National Engineering Research Center for Wheat and Corn Processing at Henan University of Technology</b></p> <p>报告题目：玉米干法加工技术突破性进展</p> <p><b>Title: Innovation Progress in Corn Dry Milling Technology</b></p>
16:00-16:20	<p>演讲嘉宾：段晓亮 国家粮食和物资储备局科学研究院粮食品质营养研究所所长/研究员</p> <p><b>Speaker: Duan Xiaoliang Director of the Food Quality and Nutrition Research Institute The Academy of National Food and Strategic Reserves Administration of China Research Professor</b></p> <p>报告题目：稻谷储藏品质变化机理及潜在标记物发掘</p> <p><b>Title: Mechanisms Underlying Quality Changes in Rice Storage and Identification of Potential Biomarkers</b></p>

16:20-16:40	<p>演讲嘉宾：马建中 陕西科技大学原校长</p> <p><b>Speaker : Ma Jianzhong Former President of Shaanxi University of Science and Technology</b></p> <p>报告题目：食品工业伴随物动物纤维基生物质材料高值化利用的关键技术——系列皮革化学品的研发</p> <p><b>Title: Key Technologies for High-Value Utilization of Animal Fiber-Based Biomass Materials Derived from Food Industry By-Products—Research of Series Leather Chemicals</b></p>
16:40-17:00	<p>演讲嘉宾:周 颖 湖南海联粮油科学技术有限公司总经理</p> <p><b>Speaker : Zhou Ying General manager of Hunan Hailian Grain and Oil Science and Technology Co., Ltd</b></p> <p>报告题目：多级分层分流风选在颗粒类粮食物料中的应用</p> <p><b>Title: The Application of winnowing grains by mutilevel layered diversion</b></p>
17:00-17:20	<p>演讲嘉宾：任贵兴 山西大学特聘教授</p> <p><b>Speaker: Ren Guixing Distinguished Professor Shanxi University</b></p> <p>报告题目：杂粮功能成分的研究与展望</p> <p><b>Title: Functional Ingredients of Coarse Cereals and Pulses</b></p>
17:20-17:40	<p>演讲嘉宾：魏益民 中国农业科学院农产品加工所研究员</p> <p><b>Speaker: Wei Yimin Researcher Institute of Agricultural Products Processing Chinese Academy of Agricultural Sciences</b></p> <p>报告题目：智能化制粉需要解决的科学技术问题</p> <p><b>Title:Scientific and Technological Challenges in the Intelligent Process of Wheat Flour Milling</b></p>
17:40-18:00	<p>演讲嘉宾：郭 芹 中国农业科学院农产品加工研究所研究员/中国粮油学会花生食品分会秘书长</p> <p><b>Speaker: Guo Qin Researcher Institute of Agricultural Products Processing CAAS/ Secretary General Peanut Food Branch, CCO</b></p> <p>报告题目：油脂反式脂肪酸的形成与控制最新进展</p> <p><b>Title:Recent Progress in The Formation and Control of Trans Fatty Acids in Oils and</b></p>

	<b>Fats</b>
<b>18:00-18:20</b>	<p>演讲嘉宾：杨丽萍 安徽科技学院 副教授/食品绿色技工技术团队负责人</p> <p><b>Speaker: Yang Liping, Associate professor of Anhui Science and Technology University</b></p> <p>报告题目：地方特色农产品研究与创新产品开发</p> <p><b>Title: Research on Local Characteristic Agricultural Products and Development of Innovative Products</b></p>
<b>18:20-20:00</b>	<p>自助晚餐（一楼美苑厅）</p> <p><b>Buffet dinner (Meiyuan Hall on the first floor)</b></p>
<b>4月12日下午</b>	<p>分论坛二：小麦及面制品新质加工产业发展（五楼莫斯科厅）</p> <p><b>Sub-forum 2: Development of New Quality Processing Industry of Wheat and its Flour Products(Moscow Hall, the fifth floor)</b></p>
主持人： 主持人：	
<b>13:30-13:50</b>	<p>演讲嘉宾：刘 锐 农业农村部食物与营养发展研究所副研究员、金沙河集团产业技术研究院执行院长</p> <p><b>Speaker:Liu Rui, Associate professor of Institute of Food and Nutrition Development, Ministry of Agriculture and Rural Affairs, China; Director of Cereal Industrial Technology Academy, Jinshahe Flour and Noodle Group (China)</b></p> <p>报告题目：小麦产业高质量发展战略思考及与中亚贸易合作潜力</p> <p><b>Title: Strategic thinking on high-quality development of wheat industry and potential for trade cooperation with Central Asia</b></p>
<b>13:50-14:10</b>	<p>演讲嘉宾：李 杨 吉林大学食品科学与工程学院教授/东北农业大学食品学院教授</p> <p><b>Speaker: Yang Li Professor College of Food Science and Engineering Jilin University Professor College of Food Science Northeast Agricultural University</b></p> <p>报告题目：我国大豆蛋白加工产业现状及新质生产发展趋势</p> <p><b>Title:Current Situation and Development Trends of New-Quality Production in China's Soybean Protein Processing Industry</b></p>
<b>14:10-14:30</b>	<p>演讲嘉宾：梁 赢 河南工业大学生物工程学院副院长</p> <p><b>Speaker: Liang Ying, Deputy Dean of the College of Bioengineering, Henan University of Technology</b></p>

	<p>报告题目：冷冻熟面加工过程面筋蛋白淀粉样纤维形成与调控研究</p> <p><b>Title: Formation and Regulation of Amyloid Fibrils from Gluten during the Processing of Frozen Cooked Noodles</b></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研究员</p> <p><b>Speaker: Zhang Kangyi Center of Agricultural Products Processing Henan Academy of Agricultural Sciences Researcher</b></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><b>Title: Research and Application of Key Technology of Sustainable Deep Processing of Wheat</b></p>
14:50-15:10	<p>演讲嘉宾：Nabil Grimi 法国贡比涅技术大学过程工程系农业工业技术团队教授/首席科学家</p> <p><b>Speaker: Nabil Grimi full professor in process engineering department and director of the agro-industrial technologies group at the University of Technology of Compiègne France</b></p> <p>报告题目：现代新技术在食品工业过程中的应用研究</p> <p><b>Title: Novel and Emerging Technologies for Food and Food Waste Processing</b></p>
15:10-15:30	<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><b>Speaker: Liu Jingke Deputy Director at the Institute of Biotechnology and Food Science Hebei Academy of Agriculture and Forestry Sciences</b></p> <p>报告题目：健康主食糖尿病食品的现状以及未来发展方向</p> <p><b>Title: Current Research Status and Future Development of Healthy Staple Diabetic Foods</b></p>
15:30-15:40	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
15:40-16:00	<p>演讲嘉宾：郭波莉 中国农业科学院农产品加工研究所 研究员</p> <p><b>Speaker: Guo Boli Institute of Food Science and Technology Chinese Academy of Agricultural Sciences</b></p> <p>报告题目：冷冻面制品产业发展及生产关键技术</p> <p><b>Title: Development of the Frozen Dough Product Industry and Key Production Technologies</b></p>
16:00-16:20	<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</p>



	<p><b>Speaker: Wei Fenglu 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</b></p> <p>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</p> <p><b>Title: Innovation in Yeast and Yeast-Derived Product Technology and Research on Their Application in Fermented Foodstuffs</b></p>
16:20-16:40	<p>演讲嘉宾：卢 露 中南林业科技大学副教授</p> <p><b>Speaker: Lu Lu Associate Professor of Central South University of Forestry and Technology</b></p> <p>报告题目：基于酵母代谢调控的冷冻面团冻融耐受性提升策略</p> <p><b>Title: Strategies for improving freeze-thaw tolerance of frozen dough based on yeast metabolic regulation</b></p>
16:40-17:00	<p>演讲嘉宾：邱 泼 浙江工业职业技术学院长三角功能性休闲食品研发中心主任/产业教授</p> <p><b>Speaker: Qiu po, Director of the Yangtze River Delta Functional Snacks Research Center Industrial Professor Zhejiang Institute polytechnic college</b></p> <p>报告题目：低GI功能主食及代餐食品的市场现状及研发应用</p> <p><b>Title: Current market status and research applications of low-GI staple foods and meal replacement products</b></p>
17:00-17:20	<p>演讲嘉宾：张影全 中国农业科学院农产品加工研究所副研究员</p> <p><b>Speaker: Zhang Yingquan Institute of Food Science and Technology Chinese Academy of Agricultural Sciences, Associate Professor</b></p> <p>报告题目：小麦Glu-D1位点高分子量麦谷蛋白亚基对鲜湿面品质影响机制研究</p> <p><b>Title: Study on the influence mechanism of high-molecular-weight glutenin subunits at Glu-D1 locus on fresh noodle quality</b></p>
17:20-17:40	<p>演讲嘉宾：何 毅 武汉轻工大学硒科学与工程现代产业学院教授</p> <p><b>Speaker: He Yi Professor School of Modern Industry for Selenium Science and Engineering Wuhan Polytechnic University</b></p> <p>报告题目：硒调控红曲菌次级代谢产物生物合成的机制研究</p> <p><b>Title: Study on the mechanism of selenium regulating the biosynthesis of secondary metabolites in Monascus spp.</b></p>

17:40-18:00	<p>演讲嘉宾：何勇林 湖北民族大学生物与食品工程学院讲师</p> <p>Speaker: Yonglin He Lecturer of the College of Biological and Food Engineering Hubei Minzu University</p> <p>报告题目：淀粉热膨化机制与调控研究</p> <p>Title: Study on Mechanism and Regulation of Starch Thermal Puffing</p>
18:00-18:20	<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> <p>Speaker: Yingying Zhang Lecturer College of Food and Bioengineering Zhengzhou University of Light Industry</p> <p>报告题目：微波处理改善玉米醇溶蛋白无麸质面团结构的机制研究</p> <p>Title: Mechanism of microwave treatment to improve the structure of gluten-free dough containing zein</p>
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Buffet dinner (Meiyuan Hall on the first floor)</p>
4月12日下午	<p>分论坛三：粮油食品质量安全与品控检测（四楼巴黎1厅）</p> <p>Sub-forum 3: Quality and Safety Testing of Cereals, Oils and Foods(Hall 1, 4thFloor,Paris)</p>
主持人： 主持人：	
13:30-13:50	<p>演讲嘉宾：徐振林 华南农业大学食品学院院长/教授</p> <p>Speaker: Xu Zhenlin, Dean/Professor of the College of Food Science at South China Agricultural University</p> <p>报告题目：粮油中生物毒素特异性抗体精准设计与快速检测研究</p> <p>Title: The rational design and preparation of specific antibodies for mycotoxins and development of rapid detection for oil and grain</p>
13:50-14:10	<p>演讲嘉宾：潘 坤 益海嘉里金龙鱼食品集团股份有限公司品管总监/高级工程师</p> <p>Speaker: Pan Kun Director of QA&amp;QC Department of Yihai Kerry Arawana Holdings Co.Ltd Senior engineer</p> <p>报告题目：全谷物质量安全与品质保障探索</p> <p>Title: Exploration on quality safety and quality assurance of whole grain</p>
14:10-14:30	<p>演讲嘉宾：谢云飞 江南大学食品学院副院长/教授</p>

	<p><b>Speaker: Xie Yunfei Associate Dean and Professor School of Food Jiangnan University</b>  <b>报告题目：光谱技术在食品安全与质量控制中的应用</b>  <b>Title: Application of spectroscopic techniques in food safety and quality control</b></p>
14:30-14:50	<p><b>演讲嘉宾：邢福国 中国农业科学院农产品加工研究所研究员/团队首席</b>  <b>Speaker: Xing Fuguo Professor of Institute of Food Science and Technology Chinese Academy of Agricultural Sciences</b>  <b>报告题目：粮油减损与真菌毒素防控</b>  <b>Title: Loss Reduction and Control of Mycotoxins in Grains</b></p>
14:50-15:10	<p><b>演讲嘉宾：陈翊平 大连工业大学教授</b>  <b>Speaker: Chen Yiping Professor Dalian Polytechnic University</b>  <b>报告题目：AI赋能的微球显微成像多重快检技术的研究进展</b>  <b>Title: Research progress of AI-enabled microsphere imaging with multiple rapid detection techniques</b></p>
15:10-15:30	<p><b>演讲嘉宾：金泉铁平 日本岐阜大学副教授农产品加工实验室主任</b>  <b>Speaker: Teppei Imaizumi associate professor Gifu university in Japan</b>  <b>报告题目：利用电阻抗光谱法检测加工蔬菜的细胞膜损伤</b>  <b>Title: Detection of cell membrane damage of processed vegetables using electrical impedance spectroscopy</b></p>
15:30-15:40	<p><b>茶歇&amp;巡展&amp;互动交流</b>  <b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
15:40-16:00	<p><b>演讲嘉宾：靳婧 中国农业科学院农产品加工研究所助理研究员</b>  <b>Speaker: Jin Jing Assistant researcher of Institute of Food Science and Technology, Chinese academy of agricultural sciences</b>  <b>报告题目：粮食中呕吐毒素污染、毒理学机制与防控</b>  <b>Title: Deoxynivalenol (DON) in Cereals: Contamination, Toxicology, and Control Strategies</b></p>
16:00-16:20	<p><b>演讲嘉宾：索志光 河南工业大学副教授食品质量与安全系副主任</b>  <b>Speaker: Suo Zhiguang Associate Professor and Deputy director of Henan University of Technonogy Department of Food Quality and Safety</b>  <b>报告题目：基于荧光/电化学的粮油食品安全快速检测方法</b></p>

	<p><b>Title:Rapid detection method of grain, oil and food safety based on fluorescence /electrochemistry</b></p>
16:20-16:40	<p>演讲嘉宾：王 刚 中国农业科学院农产品加工研究所副研究员</p> <p><b>Speaker: Wang Gang Associate Professor of Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences</b></p> <p>报告题目：农产品赭曲霉毒素发生机理与控制技术</p> <p><b>Title:Mechanisms and Control Technologies of Ochratoxin Contamination in Agricultural Products</b></p>
16:40-17:00	<p>演讲嘉宾：张道宏 鲁东大学食品工程学院教授</p> <p><b>Speaker: Zhang Daohong Professor of the School of Food Engineering Ludong University</b></p> <p>报告题目：纳米金提高策略在粮食真菌毒素快速检测中的应用研究</p> <p><b>Title: Application of Gold Nanoparticle-Based Enhancement Strategies for Rapid Detection of Mycotoxins in Grains</b></p>
17:00-17:20	<p>演讲嘉宾：王 蒙 北京市农林科学院质量标准与检测技术研究所研究员/团队首席</p> <p><b>Speaker: Meng Wang Institute of Quality Standard and Testing Technology Beijing Academy of Agriculture and Forestry Sciences Professor/Team Leader</b></p> <p>报告题目：粮食中镰刀菌毒素污染的快速识别与阻控技术</p> <p><b>Title: Rapid detection and control technology for Fusarium toxin in grain</b></p>
17:20-17:40	<p>演讲嘉宾：郭 鑫 沈阳农业大学副教授</p> <p><b>Speaker: Guo Xin Associate Professor Shenyang Agriculture University</b></p> <p>报告题目：食品中微塑料的检测方法建立及迁移规律</p> <p><b>Title:The Establishment of Detection Methods for Microplastics in Food and Their Migration Behavior</b></p>
17:40-18:00	<p>演讲嘉宾：王 龔 浙江工业大学食品科学与工程学院副教授</p> <p><b>Speaker: Wang Yan Associate professor of College of Food Science and Technology, Zhejiang University of Technology</b></p> <p>报告题目：脉冲强光阻控真菌毒素污染及其在粮油产品减损中的应用</p> <p><b>Title: Pulsed light reduce mycotoxin contamination and its application in grain and oil products</b></p>

18:00-18:20	<p>演讲嘉宾：王 晶 中国计量科学研究院研究员</p> <p>Speaker: Wang Jing Professor of National institute of Metrology China</p> <p>报告题目：生物计量学发展与食品质量安全检测数据有效性保证</p> <p>Title: Biometrology Development and How to ensure Analysis Data Validity on Food Safety &amp; Quality</p>
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Buffet dinner (Meiyuan Hall on the first floor)</p>
4月12日下午	<p>分论坛四：粮食营养与健康产业发展科技专题（四楼巴黎2厅）</p> <p>Sub-forum 4: Food nutrition and health industry development science and technology(ParisHall 2 on the fourth floor)</p>
主持人： 主持人：	
13:30-13:50	<p>演讲嘉宾：沈 群 中国农业大学食品科学与营养工程学院教授</p> <p>Speaker: Shen Qun Professor of College of Food Science and Nutritional Engineering China Agricultural University</p> <p>报告题目：精准营养在杂粮领域的应用</p> <p>Title: The application of precision nutrition in the field of minor cereals</p>
13:50-14:10	<p>演讲嘉宾：肖志刚 渤海大学粮食加工与储运研究所所长/教授/沈阳师范大学粮食学院创建院长</p> <p>Speaker: Xiao Zhigang Director of the Institute of Grain Processing and Storage and Transportation at Bohai University Professor Founding Dean of the College of Grain Science at Shenyang Normal University</p> <p>报告题目：粮油营养组分的结构活化及产品创制</p> <p>Title: Structural Activation of Nutritional Components in Grain and Oil and Product Innovation</p>
14:10-14:30	<p>演讲嘉宾：张 剑 河南农业大学食品科学技术学院教授/副院长</p> <p>Speaker: Jian Zhang, Professor and Associate Dean, College of Food Science and Technology, Henan Agricultural University</p> <p>报告题目：功能性面条制品的品质提升与营养改善技术研究进展.</p> <p>Title: Research Advances in Quality Improvement and Nutritional Enhancement</p>

	<b>Technologies for Functional Noodle Products.</b>
14:30-14:50	<p>演讲嘉宾：吴 伟 中南林业科技大学稻谷及副产物深加工国家工程研究中心副主任</p> <p><b>Speaker : Wu Wei Vice Dean of National Engineering Laboratory for Rice and By-product Deep Processing of Central South University of Forestry and Technology</b></p> <p>报告题目：机械预处理和EGCG介导不溶性米糠蛋白-多糖-酚天然复合物调控乳液稳定性的机制研究</p> <p><b>Title : Mechanistic Study on the Regulation of Emulsion Stability via Mechanical Pretreatment and EGCG-Mediated Insoluble Rice Bran Protein-Polysaccharide-Phenolic Natural Complexes</b></p>
14:50-15:10	<p>演讲嘉宾：安红周 河南工业大学粮油食品学部副主任、教授，兼中国粮油学会米制品分会副会长</p> <p><b>Speaker: An Hongzhou, Deputy Director and Professor of Grain Faculty, Henan University of Technology. Vice President of Rice Product, CCOA.</b></p> <p>报告题目：营养美味大米的技艺-稻米微观结构在加工过程中演变对其品质的影响</p> <p><b>Title : The Milling Technology for Delicious and Nutritive Rice-Effect of Its Micro-structural Changes on Rice Quality During Processing</b></p>
15:10-15:30	<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</p> <p><b>Speaker: Zhan Haoyu, Sales Manager at Wuhan Xinxingxing Scientific Instruments Co., Ltd.</b></p> <p>报告题目：鑫星星-华中领先的综合仪器供应商</p> <p><b>Title: Xinxingxing - A Leading Comprehensive Instrument Supplier in Central China</b></p>
15:30-15:40	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
15:40-16:00	<p>演讲嘉宾：刘 春 中南林业科技大学食品科学与工程学院 副教授/系主任</p> <p><b>Speaker: Chun Liu, Associate Professor/Department Head, School of Food Science and Engineering, Central South University of Forestry and Technology</b></p> <p>报告题目：乳酸菌发酵对糙米主要组分的改性作用及其对米粉品质的影响研究进展</p> <p><b>Title: Research progress on the modification of main components of brown rice via lactic acid bacteria fermentation and its effect on the quality of rice noodles</b></p>

16:00-16:20	<p>演讲嘉宾：周庆新 日照职业技术学院教授  <b>Speaker: Zhou Qingxin, Professor of Rizhao Polytechnic</b></p> <p>报告题目：虾青素营养递送体系研究及其多维应用  <b>Title: Research on nutrient delivery systems containing astaxanthin and their multidimensional applications</b></p>
16:20-16:40	<p>演讲嘉宾：王虹苏 吉林大学食品科学与工程学院教授  <b>Speaker : Wang Hongsu College of Food Science and Engineering, Jilin University Changchun, China</b></p> <p>报告题目：纳米酶基生物传感器构建及对食品营养检测研究  <b>Title: Construction of nanoenzyme-based biosensors and their application to food nutrition detection</b></p>
16:40-17:00	<p>演讲嘉宾：庄柯瑾 黑龙江八一农垦大学食品学院副教授  <b>Speaker: Zhuang Kejin, Associate Professor of College of Food Science, Heilongjiang Bayi Agricultural University</b></p> <p>报告题目：双蛋白膳食对大鼠肠道菌群-代谢组学的调控及肠屏障损伤的保护作用研究  <b>Title: Regulatory Effects of Blended-Protein Diet on Gut Microbiota-Metabolomics and Protective Role against Intestinal Barrier Damage in Rats</b></p>
17:00-17:20	<p>演讲嘉宾：刘仁杰 吉林农业大学食品科学与工程专业学院副教授  <b>Speaker:Liu Renjie College of Food Science and Engineering in Jilin Agricultural University associate professor</b></p> <p>报告题目：人体农药残留现状及分解代谢研究的趋势与展望  <b>Title:The Current Status of Pesticide Residues in The Human Body and The Trends and Prospects of Research on Ddecomposition Metabolism</b></p>
17:20-17:40	<p>演讲嘉宾：王 方 信阳农林学院博士/讲师  <b>Speaker: Wang Fang Xinyang Agriculture and Forestry University</b></p> <p>报告题目：不同物理技术对大豆副产物(豆渣)成分及特性的影响  <b>Title : Effects of different physical technology on compositions and characteristics of soybean byproduct (bean dregs)</b></p>
17:40-18:00	<p>演讲嘉宾：袁兴宇 浙江中医药大学生命科学院讲师/硕士生导师  <b>Speaker:Yuan Xingyu, Zhejiang Chinese Medical University, College of Life Sciences,</b></p>

	<p>Lecturer, Master Supervisor.</p> <p>报告题目：粮油功能性多肽及脂质改善代谢性及退行性疾病的生理学功效研究</p> <p>Title: Functional peptides and lipids from grain and oil crops ameliorate metabolic and degenerative diseases</p>
18:00-18:20	<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: Liu Chaosai Lecturer at the College of Civil Engineering Henan University of Technology</p> <p>报告题目：玉米装载过程籽粒破碎与分级机制及其对热湿传递的影响</p> <p>Title: Mechanism of Maize Kernel Breakage and Segregation During Loading Process and Their Effects on Heat and Moisture Transfer</p>
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p>Buffet dinner (Meiyuan Hall on the first floor)</p>
4月12日下午	<p>分论坛五：粮食储藏技术与安全管理专题（三楼伦敦2厅）</p> <p>Sub-forum 5: Special Topic on Grain Storage Technology and Safety Management (London Hall 2, third floor)</p>
主持人： 主持人：	
13:30-13:50	<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 University of Finance and Economics</p> <p>报告题目：粮食储藏过程中害虫监测与防控技术研发及应用</p> <p>Title: Technological Innovation and Practical Implementation of Pest Monitoring and Management in Grain Storage System</p>
13:50-14:10	<p>演讲嘉宾：张忠杰 国家粮食和物资储备局科学研究院粮食储运研究所所长/首席研究员</p> <p>Speaker: Zhang Zhongjie, Director of the Institute of Grain Storage and Logistics, the Academy of National Food and Strategic Reserves Administration</p> <p>报告题目：“五位一体”绿色储粮技术集成体系创建</p> <p>Title: "Five-in-One" Green Grain Storage Technology Integrated System</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 of School of Grain Science and Technology Jiangsu University</p>



	<p><b>of Technology</b></p> <p>报告题目：智能化技术在粮食储运过程中的应用</p> <p><b>Title:Application of Intelligent Technology in Grain Storage and Transportation Process</b></p>
14:30-14:50	<p>演讲嘉宾：罗绍华 国家人事部注册专家教授/高级工程师</p> <p>湖北粮院粮仓应用人才技术交流中心/湖北元恒农业科技有限公司</p> <p><b>Speaker: Luo Shaohua Registered expert of the Ministry of Personnel of the People's Republic of China Professor/Senior Engineer</b></p> <p><b>Hubei Grain Institute Grain Warehouse Application Talent and Technology Exchange Center/Hubei Yuanheng Agricultural Technology Co., Ltd</b></p> <p>报告题目：粮仓通风系统的选择及应用</p> <p><b>Title:Selection and Application of Grain Storage Ventilation System</b></p>
14:50-15:10	<p>演讲嘉宾：李 楚 江苏丰尚钢板仓工程有限公司/IT技术总监</p> <p><b>Speaker: Li Chu IT Technology Director of Famsun Storage Engineering Co. Ltd.</b></p> <p>报告题目：从制造到智能丰尚数字化技术解决方案</p> <p><b>Title:From Manufacturing To Intelligence Famsun Digital Technical Solution</b></p>
15:10-15:30	<p>演讲嘉宾：刘兴泉 浙江农林大学食品与健康学院教授/国家粮食产业（中温高湿区优质稻谷储藏）技术创新中心主任</p> <p><b>Speaker:Xingquan Liu College of Food and Health, Zhejiang A&amp;F University Professor Director of the National Grain Industry (High-Quality Rice Storage in Moderate-Temperature &amp; High-Humidity Regions) Technology Innovation Center</b></p> <p>报告题目：仓储微生物群落演替规律及其对粮食品质的影响</p> <p><b>Title:Succession Patterns of Storage Microbial Communities and Their Impact on Grain Quality</b></p>
15:30-15:40	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
15:40-16:00	<p>演讲嘉宾：石 超 西北农林科技大学研究生培养处处长/教授</p> <p><b>Speaker: Shi Chao Professor Director of Graduate Education Office Northwest A&amp;F University</b></p> <p>报告题目：粮食储藏加工中致病菌特殊存活状态的形成机制与控制技术研究</p>

	<p><b>Title: Research on the Formation Mechanism and Control Techniques of Special Survival States of Pathogenic Bacteria in Grain Storage and Processing</b></p>
16:00-16:20	<p>演讲嘉宾: 关桦楠 江苏科技大学教授</p> <p><b>Speaker: Guan Huanan Professor of Jiangsu University of Science and Technology</b></p> <p>报告题目: 便携式电化学传感器在稻谷霉变预警中的应用</p> <p><b>Title: Application of portable electro chemical sensors in early warning of mould in rice grains</b></p>
16:20-16:40	<p>演讲嘉宾: 孙术国 中南林业科技大学稻谷及副产物深加工国家工程研究中心教授</p> <p><b>Speaker: Sun Shuguo, National Engineering Research Center of Rice and Byproduct Deep Processing, Central South University of Forestry and Technology, Professor.</b></p> <p>报告题目: 基于物化、感官特征以及线粒体功能和结构角度评价缓苏工艺对储藏稻谷品质影响机制</p> <p><b>Title: Influence mechanism of tempering for storage quality of dried rice based on the evaluation of physicochemical and sensory characteristics and mitochondrial function and structure</b></p>
16:40-17:00	<p>演讲嘉宾: 刘敏基 农业农村部南京农业机械化研究所副研究员</p> <p><b>Speaker: Liu Minji Associate Researcher Nanjing Institute of Agricultural Mechanization Ministry of Agriculture and Rural Affairs</b></p> <p>报告题目: 种业发展概况及装备研究现状</p> <p><b>Title: Overview of Seed Industry Development and Current Status of Equipment Research</b></p>
17:00-17:20	<p>演讲嘉宾: 刘霞 天津科技大学食品科学与工程学院研究员/团队首席</p> <p><b>Speaker: Xia Liu, Professor of College of Food Science and Technology, Tianjin University of Science and Technology</b></p> <p>报告题目: 基于原料分子互作的粮食功能化精深加工与储藏</p> <p><b>Title: Loss Processing and storage of grains based on the molecular interactions of raw material components</b></p>
17:20-17:40	<p>演讲嘉宾: 朱大伟 中国水稻研究所副研究员</p> <p><b>Speaker: Zhu Dawei, Associate Professor of China National Rice Research Institute</b></p> <p>报告题目: 储藏稻谷食味品质劣化的基因型差异研究</p>

	<p><b>Title: Study on genotype differences in the deterioration of rice eating quality during storage</b></p>
17:40-18:00	<p>演讲嘉宾：贺培欢 江苏科技大学粮食学院讲师/副主任</p> <p><b>Speaker : Peihuan He School of Grain Science and Technology Jiangsu University of Science and Technology PhD lecturer</b></p> <p>报告题目：储粮虫霉检测监测研究</p> <p><b>Title: Study on detection and monitoring of pests and fungi in the stored grain</b></p>
18:00-18:20	<p>演讲嘉宾：孙晨阳 农业农村部南京农业机械化研究所博士后</p> <p><b>Speaker: Sun Chenyang Postdoctor of Nanjing Institute of Agricultural Mechanization Ministry of Agriculture and Rural Affairs</b></p> <p>报告题目：粮食应急干燥技术装备研究现状及发展趋势</p> <p><b>Title: Research Status and Development Trends of Emergency Drying Technology Equipment for Grain</b></p>
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p><b>Buffet dinner (Meiyuan Hall on the first floor)</b></p>
4月12日下午	<p>分论坛六：青年研究生论坛《一》（五楼华盛顿）</p> <p><b>Sub-forum 6: Young Postgraduates Forum (Fifth Floor Washington)</b></p>
主持人： 主持人：	
13:30-13:40	<p>演讲嘉宾：潘明明 内蒙古农业大学硕士研究生</p> <p><b>Speaker: Pan Mingming Master Degree Candidate Inner Mongolia Agricultural University</b></p> <p>报告题目：植物蛋白源巯基肽抑制铅吸收作用研究</p> <p><b>Title: Study on inhibition of lead absorption by mercaptopeptide from plant protein</b></p>
13:40-13:50	<p>演讲嘉宾：程豪 西北农林科技大学硕士研究生</p> <p><b>Speaker: Cheng Hao Master's degree candidate Northwest A&amp;F University</b></p> <p>报告题目：面向三种人群的代餐粉配方研制及品质分析</p> <p><b>Title: Research and quality analysis of meal replacement powder formulations for three different groups of people</b></p>

13:50-14:00	<p>演讲嘉宾：周晓彤 内蒙古农业大学硕士研究生</p> <p><b>Speaker:Zhou XiaoTong Master Degree Candidate Inner Mongolia Agricultural University</b></p> <p>报告题目：亚麻籽蛋白源巯基肽与铅离子螯合作用及对铅中毒小鼠肝脏、肾脏的保护作用</p> <p><b>Title:Sulphydryl-rich flaxseed peptides protect the liver and kidney of lead-poisoned mice via chelation</b></p>
14:00-14:10	<p>演讲嘉宾：李铭博 武汉轻工大学经济学院硕士研究生</p> <p><b>Speaker:Li Mingbo Master candidate School of economics Wuhan Polytechnic University</b></p> <p>报告题目：食品安全治理理念的革新与实践路径</p> <p><b>Title:Innovation in Food Safety Governance Concepts and Their Practical Paths</b></p>
14:10-14:20	<p>演讲嘉宾：曹昕怡 湖北民族大学硕士研究生</p> <p><b>Speaker:Cao Xin Yi Hubei Minzu University Master Degree Candidate</b></p> <p>报告题目：煮制马铃薯食味品质特性研究</p> <p><b>Title:Research on the Taste Quality Characteristics of Cooked Potatoes</b></p>
14:20-14:30	<p>演讲嘉宾：江迪莎 浙江农林大学研究生</p> <p><b>Speaker: Jiang Disha Graduate student Zhejiang Agriculture and Forestry University</b></p> <p>报告题目：碱法与酶法协同超声对稻谷脱镉和淀粉提取效果的研究</p> <p><b>Title: Study on the Synergistic Effect of Alkaline and Enzymatic Methods Combined with Ultrasonic Treatment on Cadmium Removal and Starch Extraction from Rice</b></p>
14:30-14:40	<p>演讲嘉宾：王淼 大连工业大学硕士研究生</p> <p><b>Speaker: Wang Miao Master Degree Candidate Dalian Polytechnic University</b></p> <p>报告题目：桃胶对全麦面团特性及馒头品质的影响</p> <p><b>Title:Effect of peach gum on the characteristics of whole wheat dough and the quality of steamed bread</b></p>
14:40-14:50	<p>演讲嘉宾：王盟星 郑州大学硕士研究生</p> <p><b>Speaker: Mengxing Wang Master Zhengzhou University</b></p> <p>报告题目：黄芥子多糖抗缺氧作用研究</p> <p><b>Title: Study on the Anti-hypoxia Effects of Polysaccharide from Yellow Mustard Seeds</b></p>

14:50-15:00	<p>演讲嘉宾：廖 轩 农业农村部南京农业机械化研究所研究生</p> <p>Speaker: Liao Xuan Graduate student of Nanjing Institute of Agricultural Mechanization Ministry of Agriculture and Rural Affairs</p> <p>报告题目：花生低损机械化脱壳技术与装备研究</p> <p>Title: Research on technology and equipment of peanut low-loss mechanized shelling</p>
15:00-15:10	<p>演讲嘉宾：闫福洲 郑州大学大学硕士研究生</p> <p>Speaker: Fuzhou Yan Master Zhengzhou University</p> <p>报告题目：基于萜类小分子共组装纳米颗粒的制备表征及性能研究</p> <p>Title: Preparation characterisation and properties of co-assembled nanoparticles based on terpene small molecules</p>
15:10-15:20	<p>演讲嘉宾：田雪纯 西北农林科技大学硕士研究生</p> <p>Speaker: Tian Xuechun Master's degree candidate Northwest A&amp;F University</p> <p>报告题目：不同谷黍品种理化品质及相关性分析</p> <p>Title: Physicochemical quality and correlation analysis of different varieties of millet and broom corn millet</p>
15:20-15:30	<p>演讲嘉宾：莫炜玲 中南林业科技大学硕士研究生</p> <p>Speaker: Mo Weiling Master Degree Candidate Central South University of Forestry and Technology</p> <p>报告题目：EGCG-<math>\epsilon</math>-PL-SSPS纳米颗粒对湿米粉品质和保鲜效果的研究</p> <p>Title: Study on the effect of EGCG-<math>\epsilon</math>-PL-SSPS nanoparticles on the quality and freshness preservation of wet-fresh rice noodles</p>
15:30-15:40	<p>茶歇&amp;巡展&amp;互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
15:40-15:50	<p>演讲嘉宾：余俊兰 武汉轻工大学2023级研究生</p> <p>Speaker: Junlan Yu Wuhan Polytechnic University Class of 2023 Graduate Students</p> <p>报告题目：基于MOF-818 的纳米酶传感器用于检测食用藻类中微囊藻毒素-LR</p> <p>Title: A MOF-818-based nanozyme-linked aptasensor for microcystin-LR detection in edible algae</p>
15:50-16:00	<p>演讲嘉宾：景楠楠 郑州大学硕士研究生</p> <p>Speaker: Nannan Jing Master Zhengzhou University</p>

	<p>报告题目：桑色素纳米粒子的制备表征及其抗缺氧活性研究</p> <p><b>Title: Research on the Preparation Characterization and Anti-hypoxia Activity of Morin-based Nanoparticles</b></p>
16:00-16:10	<p>演讲嘉宾：李 杰 南京财经大学研究生</p> <p><b>Speaker: Li Jie Graduate student Nanjing University of Finance and Economics</b></p> <p>报告题目：数字金融与农业新质生产力：基于因地制宜的调节效应视角</p> <p><b>Title: Digital Finance and New Agricultural Productivity: Impact Effects and Pathways of Action</b></p>
16:10-16:20	<p>演讲嘉宾：赵明阳 河南农业大学食品科学技术学院研究生</p> <p><b>Speaker: Mingyang Zhao, Graduate student, College of Food Science and Technology, Henan Agricultural University, Research direction: Wheat deep processing</b></p> <p>报告题目：热处理对荞麦挂面质构感官品质的影响</p> <p><b>Title: Effect of heat treatment on texture sensory quality of buckwheat noodles</b></p>
16:20-16:30	<p>演讲嘉宾：邹伊晗 武汉轻工大学硒科学与工程现代产业学院研究生</p> <p><b>Speaker: Zou Yihan Wuhan Polytechnic University School of Modern Industry for Selenium Science and Engineering Master's candidate</b></p> <p>报告题目：高山芽孢杆菌LH18特性研究及其合成纳米硒对香椿品质的影响</p> <p><b>Title: Study on the characteristics of Bacillus altitudinis LH18 and the effect of synthesized SeNPs on the quality of Toona sinensis</b></p>
16:30-16:40	<p>演讲嘉宾：夏 添 长江大学研究生</p> <p><b>Speaker: Xia Tian Graduate student Yangtze University</b></p> <p>报告题目：乳清蛋白基乳液凝胶稳定性机制及其在无蛋黄沙拉酱中的应用</p> <p><b>Title : Stabilization mechanisms of whey protein-based emulsion gels and their application in yolk-free salad dressings</b></p>
16:40-16:50	<p>演讲嘉宾：毛依枫 郑州大学研究生</p> <p><b>Speaker: Mao Yifeng Graduate student Zhengzhou University</b></p> <p>报告题目：基于 CaRNA 的 CMV 病毒糖蛋白 H 复合物疫苗研究</p> <p><b>Title: Study on a CaRNA-Based CMV Glycoprotein H Complex Vaccine</b></p>
16:50-17:00	<p>演讲嘉宾：王一泉 武汉轻工大学硕士研究生</p>

	<p><b>Speaker:Wang Yixiao Master Degree Candidate Wuhan Polytechnic University</b>  <b>报告题目：不同金属离子对花青素水溶液稳定性影响的研究</b>  <b>Title: Effect of different metal ions on the stability of anthocyanin aqueous solution</b></p>
17:00-17:10	<p><b>演讲嘉宾：孔肖迪 郑州大学硕士研究生</b>  <b>Speaker: Kong Xiaodi, Graduate student, Zhengzhou University</b>  <b>报告题目：基于自复制mRNA的FPV、FCV、FHV-1候选疫苗的研究</b>  <b>Title: Self-replicating mRNA-based vaccine candidates for FPV, FCV and FHV-1</b></p>
17:10-17:20	<p><b>演讲嘉宾: 莫欣格 南昌大学硕士研究生</b>  <b>Speaker:Mo Xinge Master Candidate Nanchang University</b>  <b>报告题目：基于多色荧光信号开启型竞争免疫层析方法检测粮食中五种真菌毒素</b>  <b>Title： Detection of Five Mycotoxins in Grains by Multicolor Fluorescence "Turn on" Competitive Immunochromatographic Assay.</b></p>
17:20-17:30	<p><b>演讲嘉宾：杨 慧 西北农林科技大学博士研究生</b>  <b>Speaker: Yang Hui Ph.D. Candidate Northwest A&amp;F University</b>  <b>报告题目：超声物理场介导的储粮致病菌协同防控机制与绿色减损技术研究</b>  <b>Title: Ultrasonic Physical Field-Mediated Synergistic Prevention and Control Mechanism of Pathogenic Bacteria in Grain Storage and Green Loss Reduction Technology Research</b></p>
17:30-17:40	<p><b>演讲嘉宾: 王 瑞 内蒙古农业大学硕士研究生</b>  <b>Speaker: Wang Rui Master Candidate Inner Mongolia Agricultural University</b>  <b>报告题目：魔芋葡甘露聚糖改善燕麦传统食品-莜面鱼鱼冻融品质的研究</b>  <b>Title: Study of Konjac Glucomannan to Improve the Freeze-Thaw Quality of Traditional Oat-Based Food Youmian Yuyu (Fish-Shaped Naked Oat Noodles)</b></p>
17:40-17:50	<p><b>演讲嘉宾：李庆红 郑州大学硕士研究生</b>  <b>Speaker: Li qinghong Graduate student Zhengzhou University</b>  <b>报告题目：聚焦超声联合微泡辅助IL10mRNA脑部递送改善尼古丁戒断症状</b>  <b>Title: Focusing ultrasound combined with microbubble-assisted IL10 mRNA delivery to the brain improves the symptoms of nicotine withdrawal</b></p>
17:50-18:00	<p><b>演讲嘉宾：张薇璐 内蒙古农业大学研究生</b>  <b>Speaker:Zhang Weilu Graduate student Inner Mongolia Agricultural University</b></p>

	<p>报告题目：复配胶体和包装方式对预制面条品质的影响</p> <p><b>Title: The influence of compound colloid and packaging methods on the quality of pre-prepared noodles</b></p>
18:00-18:10	<p>演讲嘉宾：原芝荷 湖北民族大学研究生</p> <p><b>Speaker: Yuan Zhihe, Graduate student Hubei Minzu University</b></p> <p>报告题目：莱茵衣藻粉对面团流变学特性及其面制品品质的影响规律研究</p> <p><b>Title: Study on the influence of chlamydomonas reinhardtii powder on rheological properties of dough and quality of wheat-based products</b></p>
18:10-18:20	
18:20-20:00	<p>自助晚餐（一楼美苑厅）</p> <p><b>Buffet dinner (Meiyuan Hall on the first floor)</b></p>
4月13日上午	<p>分论坛七：谷物与杂粮类专题（三楼伦敦1厅）</p> <p><b>Sub-forum 7: Cereals and miscellaneous grains (Hall 1, third floor, London)</b></p>
主持人： 主持人：	
08:30-08:50	<p>演讲嘉宾：谢 健 中国粮食行业协会大米专家委员会主任/教授、原国粮武汉科研设计院总工</p> <p><b>Speaker: Xie Jian Professor Chairman of Rice Expert Committee of China National Association of Grain Sector ( CNSGS ) and former Chief Engineer of China Grain Wuhan Scientific Research &amp; Design Inst</b></p> <p>报告题目：稻米万年，福泽五洲</p> <p><b>Title: Rice: for 10000 years benefiting the 5 continents</b></p>
08:50-09:10	<p>演讲嘉宾：翟立公 安徽科技学院食品科学与工程学院副院长</p> <p><b>Speaker: Zhai Ligong Associate Dean of the College of Food Science and Engineering Anhui Science and Technology University</b></p> <p>报告题目：杂豆糯米粉重构对低GI汤圆品质影响</p> <p><b>Title: Effect of Mixed Bean Glutinous Rice Flour Reconstruction on Quality of Low GI Tangyuan</b></p>
09:10-09:30	<p>演讲嘉宾：郑 敦 德国汉堡大学博士</p> <p><b>Speaker: Dr Dun Zheng Ph.D. from University of Hamburg Germany</b></p>



	<p>报告题目：基于AI与物联网的全景智控平台：粮仓安全绿色数字技术实践</p> <p><b>Title: Panoramic Intelligent Control Platform Based on AI and IoT: Digital Technology Practices for Safe and Green Grain Storage</b></p>
09:30-09:50	<p>演讲嘉宾：王建楠 农业农村部南京农业机械化研究所研究员</p> <p><b>Speaker: Wang Jiannan Researcher Nanjing Institute of Agricultural Mechanization Ministry of Agriculture and Rural Affairs</b></p> <p>报告题目：我国花生产后初加工关键技术装备研发进展</p> <p><b>Title: Research Progress on Key Technical Equipment for Post-Harvest Primary Processing of Peanuts in China</b></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/中国作物学会藜麦专委会副会长</p> <p><b>Speaker: Yang Xiushi Associate Professor of Institute of Bast Fiber Crops CAAS/Vice Director of the Quinoa Committee CSSC</b></p> <p>报告题目：GC-IMS用于不同颜色藜麦挥发性成分鉴定及藜麦粉掺假识别</p> <p><b>Title: Identification of volatile components in differently colored quinoa seeds and determination of quinoa flour adulteration by GC-IMS</b></p>
10:10-10:20	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
10:20-10:40	<p>演讲嘉宾：吕春茂 沈阳农业大学食品学院教授</p> <p><b>Speaker: Lu Chunmao Professor College of Food Shenyang Agricultural university</b></p> <p>报告题目：东北特色坚果榛子加工及副产物资源化利用</p> <p><b>Title: Northeast characteristic nut hazelnut processing and by-product resource utilization</b></p>
10:40-11:00	<p>演讲嘉宾：王青云 中南林业科技大学稻谷及副产物深加工国家工程研究中心副教授</p> <p><b>Speaker: Wang Qingyun, Associate Professor of National Engineering Research Center for Deep Processing of Rice and By-products /Central South University of Forestry and Technology</b></p> <p>报告题目：抗霉活性食用香料对黄曲霉及其毒素的抑制作用研究</p> <p><b>Title: Inhibitory Effect of Antifungal Active Edible Spices on Aspergillus flavus and Aflatoxins</b></p>

11:00-11:20	<p>演讲嘉宾：孙琦 重庆师范大学生命科学学院/现代山地智慧农业学院副教授</p> <p>Speaker: Dr. Sun Qi Associate Professor College of Life Sciences Chongqing Normal University</p> <p>报告题目：玉米赤霉烯酮快速检测与高效降解技术创新研究</p> <p>Title: Innovative Approaches for Rapid Detection and Efficient Degradation of Zearalenone (ZEN)</p>
11:20-11:40	<p>演讲嘉宾：任传顺 河南工业大学粮油食品学院/博士</p> <p>Speaker: Ren Chuanshun College of Food Science and Engineering Henan University of Technology</p> <p>报告题目：双螺杆挤压对米线品质特性影响研究</p> <p>Title: Study on the influence of twin-screw extrusion on the quality characteristics of Chinese rice noodles</p>
11:40-12:00	<p>演讲嘉宾：宋梦锲 郑州轻工业大学食品与生物工程学院讲师</p> <p>Speaker: Mengkun Song Lecturer College of Food and Bioengineering, Zhengzhou University of Light Industry</p> <p>报告题目：碱诱导的蛋白质交联行为对荞麦馒头品质改善的机理研究</p> <p>Title: Study on the Mechanism of Alkali-induced Protein Cross-linking to Improve the Quality of Buckwheat Steamed Bread</p>
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p>Buffet lunch (Meiyuan Hall, first floor)</p>
4月13日上午	<p>分论坛八：生物加工和功能食品健康专题（三楼伦敦2厅）</p> <p>Sub-forum 8: Bio-processing and Functional Food(LondonHall 2,third floor)</p>
主持人：	
08:30-08:50	<p>演讲嘉宾：魏雪团 华中农业大学食品科学技术学院副院长/副教授</p> <p>Speaker: Wei Xuatuan College of Food Science and Technology Huazhong Agricultural University Vice dean/Associate Professor</p> <p>报告题目：高效合成血红素的解淀粉芽胞杆菌细胞工厂构建</p> <p>Title: Construction of a Bacillus amyloliquefaciens cell factory for efficient synthesis of heme</p>

08:50-09:10	<p>演讲嘉宾：周 育 安徽农业大学食品与营养学院教授</p> <p>Speaker: Yu Zhou Professor of School of Food and Nutrition Anhui Agricultural University</p> <p>报告题目：沿淮地区粮食中主要真菌毒素污染与微生物解毒研究</p> <p>Title: Multi-contamination and microbial detoxification of main mycotoxins in grain in Huaihe River</p>
09:10-09:30	<p>演讲嘉宾：李安琦 东北农业大学工程学院教授</p> <p>Speaker: Anqi Li Professor College of Engineering Northeast Agricultural University</p> <p>报告题目：寒地稻谷产后加工关键理论创新与应用</p> <p>Title: Innovation and application of key theory of rice post-harvest processing in cold region</p>
09:30-09:50	<p>演讲嘉宾：于国萍 黑龙江省东方学院银龄教师三级教授</p> <p>Speaker: Yu Guoping Professor Silver Age Teacher of East University of Heilongjiang</p> <p>报告题目：超声辅助酶法合成MLM型结构脂及抗动脉粥样硬化作用研究</p> <p>Title: The synthesis of MLM type structured lipids by ultrasound-assisted enzymatic method and its anti-atherosclerosis mechanism</p>
09:50-10:10	<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: You Zhaoyan Associate researcher of Nanjing Institute of Agricultural Mechanization Ministry of Agriculture and Rural Affairs</p> <p>报告题目：基于PID控制的生物质烘干热源技术研究</p> <p>Title: Research on Biomass Furnace Drying Heat Source Technology Based on PID Control</p>
10:10-10:20	<p>茶歇&amp;巡展&amp;互动交流</p> <p>Tea Break, Exhibition Tour, Interactive Exchange</p>
10:20-10:40	<p>演讲嘉宾：吕扬勇 河南工业大学教授/河南省生物物理学会理事</p> <p>Speaker: Lv Yangyong Professor of Henan University of Technology/Council Member of the Henan Provincial Biophysics Society</p> <p>报告题目：黄曲霉毒素的表观遗传调控及绿色防控机理研究</p> <p>Title: Epigenetic Regulation of Aflatoxin and Mechanisms of Green Control</p>

10:40-11:00	<p>演讲嘉宾：徐静雯 上海海洋大学食品学院副教授</p> <p><b>Speaker: Jingwen Xu College of Food Science at Shanghai Ocean University Associate professor.</b></p> <p>报告题目：热处理全谷青稞膳食纤维的理化、功能性质及其对肠道菌群的调节作用</p> <p><b>Title: Effect of thermal treatments on physiochemical and functional properties and gut microbiota regulation of dietary fiber of highland barley</b></p>
11:00-11:20	<p>演讲嘉宾：张 怡 上海市农业科学院副研究员</p> <p><b>Speaker: Zhang Yi Associate Researcher, Shanghai Academy of Agricultural Sciences</b></p> <p>报告题目：玉米副产物功能多糖的研究及应用</p> <p><b>Title: Research and Application of Functional Polysaccharides of Corn By-products</b></p>
11:20-11:40	<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><b>Speaker: Gaoshuang Hu College of Food and Biology Hebei University of Science and Technology Associate Professor</b></p> <p>报告题目：新型免疫分析技术在小分子危害物残留检测中的应用</p> <p><b>Title: Application of novel immunoassay technique in detection of small molecule hazardous substance residues</b></p>
11:40-12:00	<p>演讲嘉宾：陈 旭 武汉轻工大学硒科学与工程现代产业学院副教授</p> <p><b>Speaker: Xu Chen associate professor School of Modern Industry for Selenium Science and Engineering Wuhan Polytechnic University</b></p> <p>报告题目：葡萄皮花青素智能包装膜的制备与应用研究</p> <p><b>Title: Study on preparation and application of grape skin anthocyanin-based intelligent packaging film</b></p>
12:00-12:20	<p>演讲嘉宾：邓炎春 中国农业科学院麻类研究助理研究员</p> <p><b>Speaker: Deng Yanchun Institute of Bast Fiber Crops Chinese Academy of Agricultural Sciences Doctor</b></p> <p>报告题目：黄麻纳米纤维素通过调节肠道共生菌衍生的5-HIAA介导G蛋白偶联受体改善学习能力的机制</p> <p><b>Title: Jute nanocellulose regulates gut symbiont-derived 5-HIAA to mediate G protein-coupled receptor for improving learning ability</b></p>

12:20-13:30	自助午餐（一楼美苑厅） Buffet lunch (Meiyuan Hall, first floor)
4月13日上午	分论坛九：油脂油料专题论坛（四楼巴黎1厅） Sub-forum 9:Special forum on oils and fats(Hall 1, 4thFloor,Paris)
主持人： 主持人：	
08:30-08:50	演讲嘉宾：庞林江 浙江农林大学食品与健康学院（现代粮食产业学院）副院长/教授 Speaker: Linjiang Pang Professor and Vice Dean College of Food and Health (Modern Grain Industry College) Zhejiang A&F University 报告题目：油脂储藏及品质检测技术研究 Title:Advanced Technologies in Oil Preservation and Quality Assessment
08:50-09:10	演讲嘉宾：罗 凯 湖北民族大学生物与食品工程学院副院长/教授 Speaker: Luo kai Vice Dean and Professor of the College of Biological and Food Engineering Hubei Minzu University 报告题目：木本油料山桐子油脂加工及副产物开发利用 Title:Processing of Oil from Idesia polycarpa (Woody Oilseed Tree) and Development & Utilization of Its By-products
09:10-09:30	演讲嘉宾：刘华敏 河南工业大学教授 Speaker: Hua-Min Liu Professor of Henan University of Technology 报告题目：脱色耦合细辛素高效转化精炼芝麻油技术与应用潜能评价 Title: Refining technology of sesame oil for decolorization coupled with efficient conversion of ararinin and its application potential
09:30-09:50	演讲嘉宾：侯俊财 贵阳学院食品科学与工程学院教授 Speaker: Hou Juncai Professor of College of Food Science and Engineering Guiyang University 报告题目：油脂体稳定性影响因素分析及应用 Title:Analysis and application of factors affecting the stability of oil bodies
09:50-10:10	演讲嘉宾：杨维巧 国家粮食和物资储备局科学研究院粮食品质营养研究所副研究员 Speaker: Weiqiao Yang Associate Researcher Academy of National Food and Strategic Reserves Administration

	<p>报告题目：粮油食品功能性包装膜保鲜技术与应用</p> <p><b>Title: Fresh-keeping Technology and Application of Functional Packaging for Grain, Oil and Food</b></p>
10:10-10:20	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
10:20-10:40	<p>演讲嘉宾：贾才华 华中农业大学食品科学技术学院/教育部环境食品学重点实验室 副教授</p> <p><b>Speaker: Jia Caihua Associate Professor Key Laboratory of Environment Correlative Dietology (Ministry of Education) College of Food Science and Technology Huazhong Agricultural University China</b></p> <p>报告题目：炸制过程中煎炸油品质变化及南美白对虾中AGEs的形成与控制研究</p> <p><b>Title: Changes in the quality of the shrimps fried with high-oleic sunflower oil</b></p>
10:40-11:00	<p>演讲嘉宾：许朵霞 北京工商大学食品与健康学院教授院长助理</p> <p><b>Speaker: Xu Duoxia, Professor of Beijing Technology and Business University</b></p> <p>报告题目：基于天然植物油脂体的结构化设计及其创新应用研究 <b>Title: Structural design and innovative applications based on natural plant oil bodies</b></p>
11:00-11:20	<p>演讲嘉宾：赵 祎 石河子大学食品学院讲师/中级工程师</p> <p><b>Speaker: Zhao Yi Lecturer and Intermediate Engineer College of Food Science Shihezi University</b></p> <p>报告题目：新疆特色粮油资源加工利用现状及展望</p> <p><b>Title: Current Status and Prospects of Processing and Utilization of Xinjiang's Characteristic Grain and Oil Resources</b></p>
11:20-11:40	<p>演讲嘉宾：戴 煌 武汉轻工大学讲师</p> <p><b>Speaker: Dai Huang Lecturer of Wuhan Polytechnic University</b></p> <p>报告题目：粮食有害物的电化学快速检测方法研究</p> <p><b>Title: Research into rapid electrochemical detection of contaminants in cereals</b></p>
11:40-12:00	<p>演讲嘉宾：朱翔鹭 Wiley food science 领域副主编 /Food Science and Nutrition, Journal of food biochemistry 主编</p> <p><b>Speaker: Xianglu Zhu Deputy Editor in Wiley Food Science EIC of Food Science and Nutrition Journal of Food Biochemistry</b></p>

	<p>报告题目：食品科学在Wiley的期刊发表</p> <p><b>Title: Publishing in Wiley - Food Science and Technology</b></p>
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p><b>Buffet lunch (Meiyuan Hall, first floor)</b></p>
4月13日上午	<p>分论坛十：膳食纤维与营养健康专题（四楼巴黎2厅）</p> <p><b>Sub-forum 10: (ParisHall 2 on the fourth floor)</b></p>
主持人： 主持人：	
08:30-08:50	<p>演讲嘉宾：赵仁勇 河南工业大学科技处处长</p> <p><b>Speaker: Zhao Renyong, Director of the Science and Technology Department, Henan University of Technology</b></p> <p>报告题目：糯小麦淀粉产业化瓶颈分析：从提取工艺到应用场景的优化策略</p> <p><b>Title: Challenges and Solutions for Industrializing Waxy Wheat Starch: From Extraction to End-Use Applications</b></p>
08:50-09:10	<p>演讲嘉宾：闫宁 中国农业科学院烟草研究所研究员</p> <p><b>Speaker: Yan Ning Professor of Tobacco Research Institute Chinese Academy of Agricultural Sciences</b></p> <p>报告题目：中国菰米类黄酮生物活性评价及生物合成关键基因鉴定与利用</p> <p><b>Title: Bioactivity evaluation of flavonoids in Chinese wild rice (<i>Zizania latifolia</i>) and identification and utilization of key genes for their biosynthesis</b></p>
09:10-09:30	<p>演讲嘉宾：刘洁 北京工商大学食品与健康学院教授/系主任</p> <p><b>Speaker: Liu Jie Director of Food Nutrition &amp; Health, the School of Food and Health, Beijing Technology &amp; Business University</b></p> <p>报告题目：全麦食品特征功能因子烷基间苯二酚的挖掘及应用</p> <p><b>Title: The exploration and application of alkylresorcinol a characteristic functional component of whole wheat foods</b></p>
09:30-09:50	<p>演讲嘉宾：邵雅芳 中国水稻研究所副研究员</p> <p><b>Speaker: Shao Yafang, Associate Professor of China National Rice Research Institute</b></p> <p>报告题目：不同颜色稻米多酚类物质的分布、积累和消化特性</p> <p><b>Title: Distribution, accumulation and digestion characteristics of polyphenols in rice with</b></p>

	<b>different colors</b>
<b>09:50-10:10</b>	<p>演讲嘉宾：任传英 黑龙江农业科学院食品加工研究所室主任/副研究员</p> <p><b>Speaker: Ren Chuanying Director and Associate Researcher of Food Processing Research Institute Heilongjiang Academy of Agricultural Sciences</b></p> <p>报告题目：全谷物发芽糙米通过调节肠道微生物缓解高脂血症研究</p> <p><b>Title: Study on whole grain germinated brown rice alleviating hyperlipidemia by regulating gut microbiota</b></p>
<b>10:10-10:20</b>	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>
<b>10:20-10:40</b>	<p>演讲嘉宾：钟 宝 吉林农业科技学院副教授</p> <p><b>Speaker: Zhong Bao Associate of Jilin Agricultural Science and Technology University</b></p> <p>报告题目：微生物发酵转化人参稀有皂苷及功效研究</p> <p><b>Title: Study on transformation of ginseng rare saponins by microbial fermentation and its efficacy</b></p>
<b>10:40-11:00</b>	<p>演讲嘉宾：周 勇 湖北工程学院生命科学技术学院（农学院）系主任</p> <p><b>Speaker: Yong Zhou Department Chair of the College of Life Science and Technology (Agricultural College) Hubei Engineering University; Member of Hubei Provincial Doctoral Service Group</b></p> <p>报告题目：不同有色糯米孝感米酒酿造性能分析</p> <p><b>Title: Brewing Performance Analysis of Different Colored Glutinous Rice Varieties in Xiaogan Rice Wine</b></p>
<b>11:00-11:20</b>	<p>演讲嘉宾：华武杨 吉林农业科技学院讲师</p> <p><b>Speaker: Wuyang Hua Lecturer of Jilin Agricultural Science and Technology University</b></p> <p>报告题目：食品天然产物在癌症治疗领域的研究</p> <p><b>Title: Study of food natural products on the cancer treatment</b></p>
<b>11:20-11:40</b>	<p>演讲嘉宾：田 雨 南京财经大学食品科学与工程学院博士后</p> <p><b>Speaker: Tian Yu Postdoc College of Food Science and Engineering Nanjing University Of Finance &amp; Economics</b></p> <p>报告题目：基于界面酶动力学探究淀粉抗消化机制</p>



	<b>Title: Deciphering the Mechanism Behind Enzymatic Resistance of Starch Based on Interfacial Enzyme Kinetics</b>
<b>11:40-12:00</b>	
<b>12:20-13:30</b>	自助午餐（一楼美苑厅） <b>Buffet lunch (Meiyuan Hall, first floor)</b>
<b>4月13日上午</b>	分论坛十一：青年研究生论坛《二》（五楼莫斯科厅） <b>Sub-forum 11: Young Postgraduates Forum(Moscow Hall, the fifth floor)</b>
<b>主持人：</b> <b>主持人：</b>	
<b>08:30-08:40</b>	演讲嘉宾：张晋娜 郑州轻工业大学学生 <b>Speaker: Zhang Jinna student of Zhengzhou University of Light Industry</b> 报告题目：全麦鲜湿面条腐败菌相分析及保鲜技术研究 <b>Title: Analysis of spoilage bacteria phase and preservation technology of whole wheat fresh wet noodles</b>
<b>08:40-08:50</b>	演讲嘉宾：常凯锐 武汉轻工大学研究生 <b>Speaker:Chang Kairui Graduate student Wuhan University of Light Industry</b> 报告题目：为植物性肉制品定制混合油：大豆油与玉米油、葵花籽油和亚麻籽油混合后的营养和抗氧化特性研究 <b>Title:Tailoring oil blends for Plant-based meat products: A study on nutritional and antioxidant properties of soybean oil mixed with corn, sunflower and flaxseed oils</b>
<b>08:50-09:00</b>	演讲嘉宾：张浩宇 南京财经大学研究生 <b>Speaker: Zhang Haoyv Graduate student Nanjing University Of Finance &amp; Economics</b> 报告题目：谷蠹触角传感器的扫描电镜观察 <b>Title:Scanning electron microscopy observation on the antennal sensilla of Rhizopertha dominic</b>
<b>09:00-09:10</b>	演讲嘉宾：周正林 武汉轻工大学研究生 <b>Speaker: Zhou ZhengLin Graduate student Wuhan University of Light Industry</b> 报告题目：油炸性能比较分析：评估高油酸菜籽油的稳定性、营养价值和安全性及相互作用 <b>Title:Comparative Analysis of Frying Performance: Assessing Stability Nutritional Value</b>

	<b>and Safety of High-Oleic Rapeseed Oils</b>
<b>09:10-09:20</b>	<p>演讲嘉宾：赵亮星 中国农业大学博士研究生</p> <p><b>Speaker:Zhao Liangxing Ph.D. Candidate China Agricultural University</b></p> <p>报告题目：不同摄入量青稞对小鼠抗疲劳能力的研究</p> <p><b>Title:Effect of Different Intake Levels of Highland Barley on Anti-Fatigue Ability in Mice</b></p>
<b>09:20-09:30</b>	<p>演讲嘉宾：杨 澳 湖北民族大学研究生</p> <p><b>Speaker: Yang Ao Graduate student Hubei Minzu University</b></p> <p>报告题目：黄粉虫蛋白粉对面团流变学特性及其面制品品质的影响规律研究</p> <p><b>Title:Study on the influence of mealworm protein powder on rheological properties of dough and quality of wheat-based products</b></p>
<b>09:30-09:40</b>	<p>演讲嘉宾：尚芮仙 河南农业大学食品科学技术学院研究生</p> <p><b>Speaker: Ruixian Shang College of Food Science and Technology Henan Agricultural University Graduate student Research direction: Wheat deep processing.</b></p> <p>演讲题目：复合菌发酵对燕麦非油炸方便面品质及风味的影响</p> <p><b>Title:The impact of composite bacterial fermentation on the quality including flavor of non-fried instant noodles made from oats.</b></p>
<b>09:40-09:50</b>	
<b>09:50-10:00</b>	<p>演讲嘉宾：杨晨晓烨 浙江农林大学研究生</p> <p><b>Speaker: Yang Chenxiaoye Graduate student Zhejiang A &amp; F University</b></p> <p>报告题目：西藏汉纳酵母降解玉米赤霉烯酮的效果及作用机制研究</p> <p><b>Title:Elucidating the Biodegradation Effects and Mechanisms of Zearalenone by Tibetan Plateau-Derived Yeast Hannaella zeae</b></p>
<b>10:00-10:10</b>	<p>演讲嘉宾：丁先浩 武汉轻工大学硕士研究生</p> <p><b>Speaker:Ding Xianhao Master Degree Candidate Wuhan Polytechnic University</b></p> <p>报告题目：地理标志性黄酒感官特性及风味研究</p> <p><b>Title:Research on the Sensory Characteristics and Flavor of Geographical Indication Huangjiu</b></p>
<b>10:10-10:20</b>	<p><b>茶歇&amp;巡展&amp;互动交流</b></p> <p><b>Tea Break, Exhibition Tour, Interactive Exchange</b></p>

10:20-10:30	<p>演讲嘉宾：史 歌 长江大学研究生</p> <p><b>Speaker: Shi Ge Graduate student Yangtze University</b></p> <p>报告题目：毛细作用驱动下瓜尔胶-卵磷脂-大豆油凝胶体系的构建及其在蛋糕中的应用</p> <p><b>Title: Construction of Guar Gum-Lecithin-Soybean Oil Gel System Driven by Capillary Action and Its Application in Cakes.</b></p>
10:30-10:40	<p>演讲嘉宾：单求文 武汉轻工大学硕士研究生</p> <p><b>Speaker:Shan Qiuwen Master Degree Candidate WuHan Polytechnic University</b></p> <p>报告题目：襄阳应时黄酒储藏期间分子结构和电子感官特性分析</p> <p><b>Title:Molecular structure and electrosensory characterisation of Xiangyang timely Huangjiu during storage</b></p>
10:40-10:50	<p>演讲嘉宾：霍金杰 渤海大学博士研究生</p> <p><b>Speaker:Huo Jinjie Ph.D. Candidate Bohai University</b></p> <p>报告题目：不同多酚对挤压条件下大米淀粉理化和结构特性的影响</p> <p><b>Title:Different effects of polyphenols on hydration, pasting and rheological properties of rice starch under extrusion condition: From the alterations in starch structure</b></p>
10:50-11:00	<p>演讲嘉宾：于晓宇 郑州大学研究生</p> <p><b>Speaker: Yu Xiaoyu Graduate student Zhengzhou University</b></p> <p>报告题目：<math>\lambda</math>N-FokI 系统的优化及对小鼠胚胎基因编辑的研究</p> <p><b>Title: Optimization of the <math>\lambda</math>N-FokI System and Its Application in Gene Editing of Mouse Embryos</b></p>
11:00-11:10	<p>演讲嘉宾：朱 颖 武汉轻工大学硒科学与工程现代产业学院研究生</p> <p><b>Speaker:Zhu Ying Wuhan Polytechnic University School of Modern Industry for Selenium Science and Engineering Master's candidate</b></p> <p>报告题目：重金属污染土壤修复中的微生物与植物协同作用研究</p> <p><b>Title:Microbe-Plant Synergy in Heavy Metal Contaminated Soil Rehabilitation</b></p>
11:10-11:20	<p>演讲嘉宾：Sameh Gamil Mohamed Sharafeldin 中国农业大学博士研究生/埃及 Damanhour 大学食品和乳品科学与技术系助教</p> <p><b>Speaker: Sameh Gamil Mohamed Sharafeldin, PhD candidate of the College of Food Science and Nutritional Engineering, China Agricultural University Teaching assistant at</b></p>

	<p>the Department of Food and Dairy Sciences and Technology, Faculty of Agriculture, Damanhour University, Damanhour 22516, Egypt</p> <p>报告题目：蛋白质组成、比例及结构对馒头品质的影响</p> <p><b>Report Title: Gluten Composition, Subunit Proportions, and Structural Traits Govern Chinese Steam Bun Quality</b></p>
11:20-11:30	<p>演讲嘉宾：赵嘉晨 武汉轻工大学硕士研究生</p> <p><b>Speaker:Zhao Jiachen Master Degree Candidate Wuhan Polytechnic University</b></p> <p>报告题目：PtNP增强Fe-MOF结合多碳壁纳米管的电化学传感器对N-亚硝胺类物质的灵敏检测</p> <p><b>Title:Sensitive Detection of N-Nitrosamines using a PtNP-Enhanced MWCNTs/Fe-MOF Electrochemical Sensor</b></p>
11:30-11:40	<p>演讲嘉宾：杨润东 武汉轻工大学硒科学与工程现代产业学院硕士研究生</p> <p><b>Speaker:Yang Rundong Master Candidate College of Selenium Science and Engineering Wuhan Polytechnic University Wuhan Hubei PR China</b></p> <p>报告题目：藻类多糖硒化修饰及其抗氧化和免疫调节活性的研究</p> <p><b>Title: Study on the Selenium-Modified Alginate Polysaccharides and Their Antioxidant and Immune Regulatory Activities</b></p>
11:40-11:50	<p>演讲嘉宾：郭小涵 首都医科大学博士研究生</p> <p><b>Speaker:Guo Xiaohan PhD Candidate Capital Medical University</b></p> <p>报告题目：二酰甘油基番茄红素脂质载体的表征、稳定性及消化特性研究</p> <p><b>Title:Research on the characterization, stability and digestibility of diacylglycerol-based lycopene lipid carriers</b></p>
11:50-12:00	<p>演讲嘉宾：宋亚坤 中南林业科技大学研究生</p> <p><b>Speaker:Song Yakun postgraduate of Central South University of Forestry and Technology</b></p> <p>报告题目：基于生物加工的大豆呈味基料提质增效：超声波预处理与多酶复合系统的协同处理</p> <p><b>Title:Enhancing Quality and Efficiency of Soy Flavor Base Material via Bioprocessing: Synergistic Treatment Combining Ultrasonic Pretreatment and Multi-Enzyme Complex System</b></p>

12:00-12:10	<p>演讲嘉宾：纪 超 武汉轻工大学硕士研究生</p> <p><b>Speaker: Ji Chao Master Degree Candidate Wuhan Polytechnic University</b></p> <p>报告题目：非晶态阳离子淀粉/虫胶纳米粒子混合物稳定Pickering乳液凝胶：制备和β-胡萝卜素递送</p> <p><b>Title: Amorphous cationic starch/shellac nanoparticles mixtures stabilized Pickering emulsion gel: preparation and β-carotene delivery</b></p>
12:10-12:20	
12:20-13:30	<p>自助午餐（一楼美苑厅）</p> <p><b>Buffet lunch (Meiyuan Hall, first floor)</b></p>
4月13日 下午	<p>代表返程</p> <p>大会议程结束：14:00前退房，返程</p> <p>会务组联系人：李老师 13366715002</p>