Joint Symposium on Food Science and Technology between NUS and Kasetsart University
LT 31, Block S16 National University of Singapore
23 February 2016

8:30 – 8:50 Opening Addresses

Dr Zhou Weibiao, Professor, Programme Director, Food Science and Technology Programme, NUS
Dr Sasitorn Tongchitpakdee, Vice Head, Department of Food Science and Technology, Kasetsart University

Oral Presentation
8:50 – 9:20 Photodynamic inactivation of Salmonella spp. using blue light emitting diode (LED) on cooked chicken at different storage temperatures
Mr. Zwe Ye Htut, PhD student, NUS

9:20 – 9:50 Development of probiotic microcapsules and their applications in functional foods and feeds
Mr. Akkaratch Rodklongtan, PhD student, Kasetsart University

9:50 – 10:20 Low concentration acidic electrolysed water combined with mild heat treatment for sanitising fresh organic broccoli (Brassica oleracea)
Ms. Liu Qin, PhD student, NUS

10:20 – 10:40 Tea break

10:40 – 11:10 Effects of cultivar and leaf age on phenolic compounds and angiotensin converting enzyme inhibitory activity of Mulberry leaves (Morus spp.)
Ms. Pitchaya Pothinuch, PhD student, Kasetsart University

11:10 – 11:40 Effect of co-culturing Bifidobacterium lactis with yeasts on the fermentation of skim milk
Mr. Toh Mingzhan, PhD student, NUS

11:40 – 12:10 Nonenzymatic browning prediction by non-linear kinetic models for food time-temperature integrator (TTI) application
Miss Jinnipar Choachamnan, PhD student, Kasetsart University

12:10 – 12:40 Phenolic group on A-ring is key for dracoflavan B as a selective noncompetitive inhibitor of α-amylase
Mr. Toh Zhi Siang, PhD student, NUS
12:40 – 1:40  Lunch break

1:40 – 2:10  Antimicrobial activity of chitosan film incorporated with fingerroot and holy basil essential oils in ready-to-eat meat product
Miss Juthamas Tantala, MS student, Kasetsart University

2:10 – 2:40  Development of a partial least squares-artificial neural network (PLS-ANN) hybrid model for the prediction of consumer liking scores of ready-to-drink green tea beverages
Mr. Yu Peigen, PhD student, NUS

2:40 – 3:10  Effect of gamma-ray irradiation on microstructure of cassava starch
Miss Pattra Janthanasakulwong, MS student, Kasetsart University

3:10 – 3:40  Retention of selected flavor compounds in mungbean starch matrices
Miss Wathanamon Chanjarujit, PhD student, Kasetsart University

3:40 – 5:40  Tea break and Poster presentation

P-1 Compatibility of three commercial strains of Oenococcus oeni with Torulaspora delbrueckii in durian wine fermentation
Mr. Chua Jian Yong, BS student, NUS

P-2 Major organoleptic properties of Szechuan pepper (Zanthoxylum simulans)
Dr. Yaowapa Lorjaroenphon, Kasetsart University

P-3 Determination of pesticides residue in vegetables using magnetic solid phase extraction coupled to HPLC
Ms. Yu Xi, PhD student, NUS

P-4 Effect of ultra violet (UV-C) irradiation to inactivate spore germination of Aspergillus flavus
Dr. Chitsiri Rachtanapun, Assistant Professor, Kasetsart University

P-5 Development of neutral electrolysed water using a portable electrochemical sanitising unit
Ms. Zhang Jufang, PhD student, NUS

P-6 Interactions between reactive aroma compounds in fresh herbs and packaging films
Miss Pattarin Leelaphiwat, PhD student, Kasetsart University

P-7 1,2,4-Trithiolane, found in stinky bean (Parkia speciosa), is a slow releasing hydrogen sulfide donor
Mr. Liang Dong, PhD student, NUS
P-8 Water soluble ferulic acid-grafted chitosan: An antioxidant for active biodegradable films
Dr. Rangrong Yoksan, Assistant Professor, Kasetsart University

P-9 Effect of P90 emulsifier (sucrose monopalmitate) on coffee aroma retention and release
Ms. Liu Xuesi, BS student, NUS

P-10 Microencapsulation of holy basil essential oil in gelatin coated with emulsion of palmitic acid in carboxymethyl cellulose
Dr. Pakamon Chitprasert, Assistant Professor, Kasetsart University

P-11 Biofilm formation and sanitizer resistance of Salmonella Enteritidis under mono-species and dual-species with Pseudomonas aeruginosa in the simulated poultry processing environment
Ms. Pang Xinyi, PhD student, NUS

P-12 Effect of UHT processing on quality and shelf life of coconut water
Dr. Sasitorn Tongchitpakdee, Assistant Professor, Kasetsart University

P-13 Effects of high-intensity ultrasound on maillard reaction in a model system of D-glucose and L-serine
Mr. Yu Hang, PhD student, NUS

P-14 Moderate-electric-field assisted extraction of antioxidants from Riceberry bran
Dr. Pitiya Kamonpatana, Kasetsart University

P-15 Exposure assessment of aflatoxins in peanut sold in Bangkok markets
Mr. Phakpoom Kooprasertying, PhD student, Dr. Warapa Mahakarnchanakul, Associate Professor, Kasetsart University

P-16 Antimicrobial and antioxidant activities of novel plant extracts from Cinnamomum javanicum and Syzygium antisepticum
Ms. Yuan Wenqian, PhD student, NUS

P-17 Allergenicity-decreasing potential of Bacillus spp. isolated from Thai fermented shrimp paste
Miss Pinpom Kongsom, Kasetsart University

P-18 Effect of heat treatment on volatile aroma compounds in mature coconut water
Ms. Zuraidah Nasution, PhD student, Kasetsart University

End

(5:40 – 8:00 Dinner reception for organizing committee and presenters)