FST INDUSTRY DAY 2024



APRIL 2024

2:30 PM - 6:00 PM



• VENUE •

LECTURE THEATRE 31

National University of Singapore
Faculty of Science
Block S16, Level 3, LT31
6 Science Drive 2
Singapore 117546



EVENT HIGHLIGHTS



Sharing by industry leaders



Poster presentation by FST Final Year graduating students



Exhibition Booths by Waters, SIFST and start-up companies



Innovative research and technological showcase



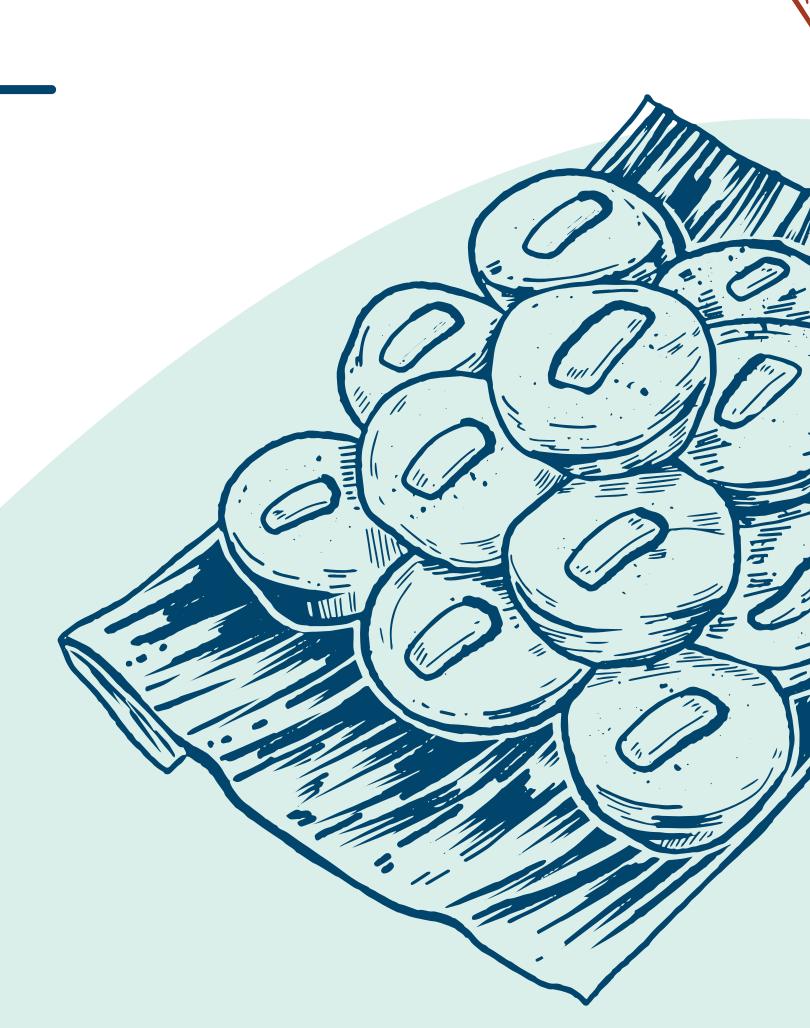
Innovative products for tasting



Tour of Waters-NUS Joint Lab



Dinner, networking and many more!





17 April, Weds LT 31

Register Now

Registration closing date: 3 April 2024



Programme

Registration | Final Year Student Poster Display | Booth Exhibition

Featuring NUS FST research and technological highlights, spin-off companies, SIFST, etc.

Opening Address

3.00 PM

2.30 PM



Prof Zhou Weibiao

Head of Department
Department of Food Science & Technology
National University of Singapore

Strengthening Singapore's Food Security and Safety

3.10 PM



Dr Ngin Hoon Tong

Senior Director
Science & Technology Division
Singapore Food Agency

Singapore – a Leading Food & Nutrition Hub in Asia

3.30 PM



Ms Joyce Lee

Senior Manager Consumer Singapore Economic Development Board

Growing our Future in Food: The Rapidly Evolving Singapore Landscape

3.50 PM



Ms Angelin Yeo

Deputy Director
Food Manufacturing & Agritech Division
Enterprise Singapore

Introduction to TTI and modes of collaboration with NUS

4.10 PM



Ms Yong Yoke Ping

Technology Commercialisation, Lead Technology Transfer and Innovation NUS Enterprise

Accelerating Innovation in Food Research with Industry Partnership

4.30 PM



Dr Zhang Wenlin

Food and Environment Market Development Manager SEA Waters Pacific Pte Ltd

Dinner | Tour of Waters – FST Joint | 4.50 PM Lab | Honours Project and Final Year Internship Presentation | Company Presentation & Product Exhibition | Networking

Application of visible light emitting diodes (LEDs) at 405 nm for the preservation of kai lan and lettuce

Chee Shi Min, Christabel

Development of a plant-based egg substitute with improved foaming properties for applications in baked cakes

Liu Xinran

Impact of different type of higher dietary protein intake on sleep quality in Singapore older adults

Michio Apollos Tan Abigail

Assessment of Protein
Nutritional Quality of Fava Bean
and Selected Plant-Based
Legumes: An In Vitro
Digestibility Study

Michiryu Aquila Tan Abigail

Development of hydroponics fertilizer from food waste valorization

Wong Jia Hui

Improving the texture of extruded snacks by gas injection

Isaac Yeo Kang Xing

Bridging the flavour gap in (cocoa-lite) chocolates made with carobs: A systematic approach in altering Maillard reaction conditions

Liu Xiangning

Physicochemical and Functional Properties of Phosphorylated Zein

Chen En Xin, Jonathan

Cell culture supports for cultivated meat

Tham Yen Kaye

Symrise Asia Pacific Pte Ltd (Intern, Research & Technology)

Kork Ling Hui

Firmenich Asia Pte Ltd (Savoury Application Intern)

Ochiai Yuka

Firmenich Asia Pte Ltd (Intern, Flavour Savoury Campus Application)

Teo Paulie

Legend:

Final Year Project

Final Year Internship