

NUS FST PRESENTS

FST INDUSTRY DAY

2024

• DATE •

17 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!

FREE ENTRY
REGISTRATION REQUIRED

FST Industry Day 2024

17 April, Weds
LT 31

[Register Now](#)

Registration closing date:
3 April 2024



simin@nus.edu.sg

Programme

**Registration | Final Year Student
Poster Display | Booth Exhibition**
Featuring NUS FST research and technological
highlights, spin-off companies, SIFST, etc.

2.30 PM

Opening Address

3.00 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
Lab | Honours Project and Final
Year Internship Presentation |
Company Presentation & Product
Exhibition | Networking**

4.50 PM

STUDENT POSTER PRESENTATION

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

