

## The 21<sup>st</sup> FOOD INNOVATION ASIA CONFERENCE 2019 (FIAC 2019)

**“Future food innovation for better health and wellness”**

**June 13-15, 2019**

**BITEC, BANGKOK, THAILAND**

### ABOUT THE CONFERENCE

Innovation is one of the key strategies required for the growth of future food industry in the 21<sup>st</sup> century. The purpose of the conference is to put emphasis on the innovation of future foods for better health and wellness. This conference focuses on food safety and security, green food processing, how big data is being adapted to meet the demands of the future food value chain. In addition, a series of presentation and discussion in plenary will be conducted in concurrent with poster sessions, informal gatherings, and graduate student oral and poster competitions. The conference will also be held concurrently with one of the biggest food equipment exhibition, ProPak Asia 2019.

Division (A) Food Chemistry, Nutrition, and Analysis

Division (B) Food Processing and Engineering

Division (C) Food Product Development, Sensory, and Consumer Research

Division (D) Food Microbiology, Food Biotechnology, Fermentation

Division (E) Related Topics (Food Packaging, Food Safety & Quality, Food Laws & Regulations, Food Policy, etc.)

Division (F) Industrial session

### CONCURRENT EVENTS

- ProPak ASIA 2019
- FoSTAT - Nestlé Quiz Bowl 2019
- Food Innovation Contest 2019 (final round)
- FIFSTA Annual meeting
- AIAC Annual meeting
- Food Innopolis & Food Business Clinic

### ORGANISERS

- Food Science and Technology Association of Thailand (FoSTAT)
- Agro-Industry Academic Council Association (AIAC)
- Khon Kaen University
- Suranaree University of Technology
- AOAC Thailand Section

### SUPPORTED BY

- UBM Asia (Thailand)
- The Federation of the Institute of Food Science and Technology in ASEAN (FIFSTA)

## ORGANIZING COMMITTEE

○ Asst.Prof.Dr. Anadi Nitithamyong (Chair)	Thailand
○ Asst. Prof. Dr. Anuvat Jangchud (Vice Chair)	Thailand
○ Ms. U-sarat Bunnag	Thailand
○ Associate Professor Dr. Saiwarun Chaiwanichsiri	Thailand
○ Assoc. Prof. Dr. Pornthap Thanonkeo	Thailand
○ Associate Professor Dr. Jirawat Yongsawatdigul	Thailand
○ Associate Professor Dr. Warangkana Sompongse	Thailand
○ Dr. Narintorn Boonbrahm	Thailand
○ Assoc. Prof.Dr. Anuchita Moongngarm	Thailand
○ Assistant Professor Dr. Manatchaya Sangsriin	Thailand
○ Ms. Daw Win Win Kyi	Republic of the Union of Myanmar
○ Prof. Umar Santoso	Republic of Indonesia
○ Ms. Viengxay Vansilalom	Lao People's Democratic Republic
○ Dr. Yew Ming Koh	Malaysia
○ Dr. Lotis Francisco	Republic of the Philippines
○ Mr. Richard Khaw	Republic of Singapore
○ Dr. Luu Dzuan	Socialist Republic of Vietnam
○ Mr. Kong Thong	Kingdom of Cambodia
○ Dr. Alastair Hicks	Commonwealth of Australia
○ Ms. Shisa Wiboonchat (Secretary)	Thailand

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○ Associate Professor Dr. Saiwarun Chaiwanichsiri	(Chair)
○ Associate Professor Dr. Jirawat Yongsawatdigul	(Vice Chair)
○ Associate Professor Dr. Borwonsak Leenanon	
○ Assistant Professor Dr. Ratchada Tungwongchai	
○ Assistant Professor Dr. Supawan Thawornchinsombut	
○ Dr. Triphop Phahom	
○ Dr. Patcharin Siringan	
○ Associate Professor Dr. Suntaree Suwonsichon	(Secretary)
○ Assistant Professor Dr. Kitipong Assatarakul	(Assistant Secretary)

## FIAC Scientific Division

### (A) Food Chemistry, Nutrition, and Analysis

○ Assistant Professor Dr. Suched Samuhasaneetoo	(Chair)
○ Assistant Professor Dr. Ratchadaporn Oonsivilai	(Vice Chair)
○ Associate Professor Voranuch Srijesdaruk	
○ Assistant Professor Dr. Kiattisak Duangmal	
○ Assistant Professor Dr. Utai Klinkesorn	
○ Dr. Kitipong Promyo	

### (B) Food Processing and Engineering

○ Associate Professor Dr. Warangkana Sompongse	(Chair)
○ Assistant Professor Dr. Ratchada Tungwongchai	(Vice Chair)
○ Associate Professor Dr. Jirarat Anantagool	
○ Assistant Professor Dr. Thanakorn Rojanakorn	
○ Assistant Professor Dr. Savitree Ratanasumawong	
○ Dr. Jintana Sripui	
○ Dr. Peamsuk Suvarnakuta	
○ Assistant Professor Dr. Araya Chaoungrit	(Secretary)

### (C) Food Product Development, Sensory, and Consumer Research

○ Associate Professor Dr. Hathairat Rimkeeree	(Chair)
○ Assistant Professor Dr. Siwat Thaiudom	(Vice Chair)
○ Assistant Professor Dr. Parinda Penroj	
○ Assistant Professor Dr. Varapha Kongpensook	

- Dr. Phantipha Charoenthaikij
- Assistant Professor Dr. Amporn Sae-Eaw (Secretary)

**(D) Food Microbiology, Food Biotechnology, Fermentation**

- Professor Dr. Warawut Krusong (Chair)
- Associate Professor Dr. Borwonsak Leenanon (Vice Chair)
- Associate Professor Dr. Sumate Tantratian
- Assistant Professor Dr. Ornin Prachaiyo
- Associate Professor Dr. Orachorn Mekkerdchoo
- Dr. Patimakorn Phasuwan
- Dr. Pimnibha Hirunsorn (Secretary)

**(E) Related Food Topics (Food Packaging, Food Safety & Quality, Food Laws & Regulations, Food Policy, etc.)**

- Assistant Professor Dr. Chaleeda Borompichaichartkul (Chair)
- Associate Professor Dr. Manote Sutheerawattanonda (Vice Chair)
- Associate Professor Dr. Thawean Wittaya
- Assistant Professor Dr. Chitsiri Rachtanapun
- Assistant Professor Dr. Piyawan Gasaluck

**Competition Committee**

**(1) Poster Presentation Competition Committee**

- Associate Professor Dr. Jirawat Yongsawatdigul (Chair)
- Associate Professor Dr. Borwonsak Leenanon
- Associate Professor Dr. Weerachet Jittanit
- Associate Professor Dr. Jirarat Anantagool
- Assistant Professor Dr. Ornin Prachaiyo
- Dr. Kannapon Lopetcharat
- Associate Professor Dr. Manat Chaijan (Secretary)
- Dr. Thanawit Kulrattanarak (Assistant Secretary)

**(2) Oral Presentation Competition Committee**

- Associate Professor Dr. Wanna Choorit (Chair)
- Associate Professor Dr. Nantawan Terdthai
- Assistant Professor Dr. Juntanee Uriyapongson
- Assistant Professor Dr. Soisuda Pornpukdeewattana
- Assistant Professor Dr. Panida Ratanapitikorn
- Assistant Professor Dr. Ratchanee Charoen
- Assistant Professor Dr. Sunanta Tongta (Secretary)

## Conference Program

DAY 1	PLENARY SESSION (Grand Hall)
08.30 - 09.00	Registration
09.00 – 9.40	<b>OPENING CEREMONY</b> By Asst. Dr. Anadi Nitithamyong, FoSTAT President Awards ceremony Group photograph
9.40 - 10.00	Coffee break
10.00 – 10.40	<b>Keynote Speech 1:</b> Bioactive Peptides in Human Health and Disease Management: Recent Updates from <i>in Vitro</i> , Animal and Human Tests By Prof. Dr. Rotimi Aluko (University of Manitoba, Canada)
10.40 - 11.20	<b>Keynote Speech 2:</b> Data-Driven Decision Making by IoP (Internet of Persons) in the Cyber-Physical Integrated Society By Prof. Noboru Sonehara (Professor of Policy Studies, Director General of Research Institute of Policy Studies, Tsuda University (TU), and Honorary Professor of National Institute of Informatics (NII), Tokyo, Japan)
11.20 - 12.00	<b>Keynote Speech 3:</b> Environmental Monitoring Tools for Controlling <i>Listeria</i> spp. Contamination in Food Products By Prof. Dr. Suwimon Keeratipibul <i>Ajinomoto Award for Outstanding Food Science &amp; Technology Researcher Winner 2019</i>
12.00 - 13.30	<b>Lunch</b>
13.00 - 14.00	<i>Poster Session 1</i>

DAY 1	Room 1:		Room 2:
	<b>Division A: Food Chemistry, Nutrition, and Analysis</b> Chair: Asst.Prof.Dr. Suched Samuhasaneetoo, Silpakorn University Co-Chair: Asst.Prof.Dr. Ratchadaporn Oonsivilai, Suranaree University of Technology		<b>Division B: Food Processing and Engineering</b> Chair: Assoc.Prof.Dr. Warangkana Sompongse, Thammasat University Co-Chair: Asst.Prof.Dr. Ratchada Tungwongchai, Khon Kaen University
13.30 - 14.00	<b>Invited Speaker:</b> Effects of Various Edible Salts on Gut Health and Microbiota By Prof. Dr. Kyung-Sik Ham Mokpo National University, South Korea	13.30 - 14.00	<b>Invited Speaker:</b> Microwave Food Processing: Opportunity and Challenge By Asst. Prof. Dr. Sirichai Songsermpong Kasetsart University, Thailand
14.00 - 14.20	<b>AOB80:</b> Vitamin A-Fortified Rice Modulating Gut Microbiota of Infant and Lactating Women in Thailand By Mr. Lukman Azis ©	14.00 - 14.20	<b>BOP 34:</b> Optimization of Microwave Heating of Liquid Enteral Nutrition Product Using Response Surface Methodology By Mr. Tanathep Leungtongkum
14.20 - 14.35	<b>AOB84:</b> Title: Effect of nitrogen supply and artificial lights on growth and nutritional qualities of hydroponic lettuce ( <i>Lactuca Sativa L.</i> ) By Ms. Aye Nwe Win ©	14.20 - 14.35	<b>BOP141:</b> Drying Time Reduction of Microwave-assisted Hot Air Dryer for Dehydrated 'Phulae' Pineapple By Senteni Babongile Mamba1©
14.35 - 14.50	<b>AOB113:</b> Antioxidant Activity of Mangosteen Pericarp Extract Mixed by <i>N,O</i> -Carboxymethylchitosan with Various Molecular Weights	14.35 - 14.50	<b>BOB45:</b> Combination of Microwave Heating and Boiling Reduced Gout-Inducing Compounds in Thai Bamboo Shoot

	By Ms. Nareekan Chaiwong		By Mr. Korakot Charoensri ©
14.50 – 15.10	<b>Coffee break</b>	14.50 – 15.10	<b>Coffee break</b>
15.10- 15.40	<b>Invited Speaker:</b> Anti-oxidant and Anti-Alzheimer Activities of <i>Gynura procumbens</i> and <i>Gynura divaricata</i> Leave Extracts in PC-12 Cells <b>By Dr. Dalad Siriwan</b> Deputy Director of Planning, Institute of Food Research and Product Development, Kasetsart University	15.10- 15.40	<b>Invited Speaker:</b> Innovation Processing of Membrane Filtration for Foods: Minimum-Thermal Pasteurization of Fruit Juice by Microfiltration <b>By Assoc.Prof. Dr. Wirote Youravong</b> Prince of Songkla University, Thailand
15.40 - 15.55	<b>AOB122:</b> Physicochemical Properties of Tilapia ( <i>Oreochromis niloticus</i> ) Actomyosin at Various NaCl Concentrations under High Intensity Ultrasound <b>By Ms. Ling Tang ©</b>	15.40 - 15.55	<b>BOJ 57:</b> Improving Tenderness of Breast Meat of Spent-Laying Hens Using Marination in Alkaline or Acidic Solutions <b>By Ms. Chatrapon Koeipudsa</b>
15.55 - 16.10	<b>AOB133:</b> Improvement of anthocyanin stability by rice bran hydrolysates prepared using mild-subcritical alkaline water extraction and proteolysis <b>By Ms. Priyanuch Khamwut</b>	15.55 - 16.10	<b>BOJ 64:</b> Physicochemical Properties and Antioxidant Activity of Spray Dried Encapsulated Curcumin Powder <b>By Alwani Hamad</b>
16.10-16.25	<b>AOB145:</b> Effect of Acidification and Concentration of Ethanol on The Antioxidant Properties of <i>Morinda citrifolia</i> Leaf Extract with Simultaneous Identification of Catechins by UPLC-TWIMS-QTOF <b>By Dr. Zamzahaila Mohd Zin</b>	16.10-16.25	<b>BOP 36:</b> Potential Use of Liquid Egg Yolk as an Encapsulating Material <b>By Ms. Jidapa Jaroensaensuai</b>
16.25-16.40	<b>AOP56:</b> Anti-Inflammatory Activity of <i>In Vitro</i> Gastrointestinal Digested Cold Pressed Rice Bran Oil in LPS-Stimulated THP-1 Macrophages <b>By Ms. Raweehorn Kaewsaeen ©</b>	16.25-16.40	<b>BPP 85:</b> Effect of Organic Acids on Color and Texture of Fresh Flat Rice Noodles Made from Long-Term Aged Rice <b>By Nutthida Noomtan</b>
<b>DAY 1</b>	<b>Room 3:</b>		<b>Room 4:</b>
	<b>Division (C) Food Product Development, Sensory, and Consumer Science Research and Sensory</b> <b>Chair:</b> Assoc.Prof.Dr. Hathairat Rimkeeree, Kasetsart University <b>Co-Chair:</b> Asst. Prof. Dr. Siwat Thaiudom, Suranaree University of Technology		<b>Division (D) Food Microbiology, Food Biotechnology, Fermentation</b> <b>Chair:</b> Prof.Dr. Warawut Krusong, King Mongkut's Institute of Technology Ladkrabang <b>Co-Chair:</b> Assoc.Prof.Dr. Borwonsak Leenanon, Khon Kaen University
13.30 - 14.00	<b>Invited Speaker:</b> Human Senses and Perceptions in Food Product Development Process <b>By Dr Wilatsana Posri</b> Harper Adams University, UK	13.30 - 14.00	<b>Invited Speaker:</b> Current and Future Global Emerging Microbial Food Safety Issues <b>By Prof. Dr. Francisco Diez-Gonzalez</b> Professor and Director, Center for Food Safety, College of Agricultural & Environmental Sciences
14.00 - 14.30	<b>Invited Speaker:</b> Talk to Me! Understand Consumer Through Network Analysis. <b>By Dr. Kannapon Lopetcharat</b> Neuveau Centrice Co. Ltd.	14.00 - 14.15	<b>DOJ165:</b> Oligosaccharides from Rice Straw and Rice Husk Produced by Glycoside Hydrolase Family 10 and 11 Xylanases <b>By Ms. Alisa Pattarapisitporn ©</b>

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14.30 - 14.45	<b>COB82:</b> Perspectives on Food Consumption in Dysphagia Patients through In-depth Interview: Case Study in Thailand <b>By</b> Ms. Sirikarn Wisetsuwannaphum	14.15 - 14.30	<b>DOP172:</b> Optimization of Ultrasound Microencapsulation by the Mixture of Maltodextrin and Gum Arabic for Enhanced Protein Riceberry Bran Extracts with Mixed Fungi and using Subcritical Water Extraction <b>By</b> Ms. Paerwa Phadungruangkij
14.45 - 15.00	<b>COP15:</b> Physicochemical Properties of Vietnamese Tamarind Fish Sauce Fortified with Iron and Zinc during Storage <b>By</b> Ms. Tien Phung Nguyen	14.30 - 15.00	<b>Invited Speaker:</b> Phage Applications for Food Safety <b>By</b> <b>Asst. Prof. Dr. Kitiya Vongkamjan</b> Prince of Songkla University, Thailand
15.00- 15.20	<b>Coffee break</b>	15.00- 15.20	<b>Coffee break</b>
15.05 -15.35	<b>Invited Speaker:</b> Linking usage to hedonic with machine learning strategies. <b>By</b> <b>Assoc. Prof. Dr. Sébastien Lê</b> Laboratoire de mathématiques appliquées, France		<b>Division A: Food Chemistry, Nutrition, and Analysis</b> <b>Chair:</b> Asst.Prof.Dr. Suched Samuhasaneetoo, Silpakorn University <b>Co-Chair:</b> Asst.Prof.Dr. Ratchadaporn Oonsivilai, Suranaree University of Technology
15.35 - 15.50	<b>COP136:</b> Effect of Batter Ageing on Physico-chemical and Sensory Properties of Sel-Roti <b>By</b> Mr. Arjun Adhikari	15.05 -15.35	<b>Invited Speaker:</b> Prebiotic Galacto-Oligosaccharides Feeds Enhance Animal Health, Production and Food Safety <b>By</b> <b>Prof. Dr. Ian Connerton</b> <b>School of Biosciences</b> University of Nottingham, UK
15.50- 16.05	<b>COJ164:</b> Healthier Cooked Mixed Rice: Comparison of Rate-All-That-Apply and Quantitative Descriptive Analysis Techniques for Different Cooking Methods on Sensory Characteristics, Consumer Acceptance and Purchase Intent <b>By</b> Ms. Sopheavi Mao	15.35 - 15.50	<b>AOP62:</b> Effect of Banana ( <i>Musa sapientum</i> L.) Peel Extract on Lipid Oxidation of Fried Mung Dalmoth during Storage <b>By</b> Mr. Padam Raj Bhusal
16.05-16.20	<b>AOP69:</b> Yield and Quality of Oil from Coconut Residue Extracted by Ethanol: Effect of Moisture Content and Solvent to Solid Ratio <b>By</b> Ms. Natcha Pilakjanyakul ©	15.50- 16.05	<b>AOP69:</b> Yield and Quality of Oil from Coconut Residue Extracted by Ethanol: Effect of Moisture Content and Solvent to Solid Ratio <b>By</b> Ms. Natcha Pilakjanyakul
		16.05-16.20	<b>AOP106:</b> Effect of Ascorbic Acid and Hydrogen Peroxide on Gel-Forming Ability from Sardine Surimi <b>By</b> Mr. Danou Pao ©

<b>DAY 1</b>	<b>Room 5: 212</b>
16.30 - 18.00	<b>FIFSTA Annual Meeting</b>

<b>DAY 2</b>	<b>PLENARY SESSION (Joined room 214-215)</b>
<b>08.30 - 09.00</b>	<b>Registration</b>
9.00 - 09.40	<b>Keynote Speech 4:</b> Application of Microbial Risk Assessment in Food Regulations <b>By</b> <b>Prof. Dr. Francisco Diez-Gonzalez</b> Director of UGA Center for Food Safety, the University of Georgia, Georgia, USA

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09.40 - 10.20	<b>Keynote Speech 5:</b> Bridging The Gap Between Research and Commercialization: Industry Perspectives <b>By Dr. Tunyawat Kasemsuwan</b> Director of the Global Innovation Center, Thai Union Group
10.20 - 10.40	<b>Coffee break</b>
10.40 - 11.20	<b>Keynote Speech 6:</b> Production and Use of Prebiotic Galacto-Oligosaccharides <b>By Prof. Dr. Ian Connerton</b> School of Biosciences, University of Nottingham, UK
Jun 14, 2019 11:20-12.00	<b>Keynote Speech 7:</b> Food Innopolis Thailand, A Global Food Innovation Hub as A Gateway to ASEAN <b>By Asst. Prof. Dr. Akkharawit Kanjana-Opas</b> Chief Executive Officer (CEO), Food Innopolis
12.00-13.30	<b>Lunch</b>
12.00-13.30	<b>Poster Session 2</b>

DAY 2	Room 1: 214 - 215		Room 2: 218
	<b>Division A: Food Chemistry, Nutrition, and Analysis</b> <b>Chair:</b> Asst.Prof.Dr. Suched Samuhasaneetoo, Silpakorn University <b>Co-Chair:</b> Asst.Prof.Dr. Ratchadaporn Oonsivilai, Suranaree University of Technology		<b>Division E: Related Topics (Food Packaging, Food Safety &amp; Quality, Food Laws &amp; Regulations, Food Policy, etc.)</b> <b>Chair:</b> Assoc.Prof. Dr. Chaleeda Borompichaichartkul, Chulalongkorn University <b>Co-Chair:</b> Assoc.Prof. Dr. Manote Sutheerawattanonda, Suranaree University of Technology
13.30-14.00	<b>Invited speaker:</b> Communicating Benefits of Functional Foods Using Health Claims – Regulatory Landscape in SEA Region <b>By Pauline Chan</b> Director International Life Science Institute, Southeast Asia Region, Singapore	13.30-14.00	<b>Invited Speaker:</b> Overcoming Challenges in Food Safety and Hygiene Management <b>By Dr. Heng Hui Gan</b> Senior Specialist (Food Chemistry & Safety), Nanyang Polytechnic (School of Chemical & Life Sciences), Singapore
14.00 -14.15	<b>AOP137:</b> The Effect of Ultrasonic-Assisted Extraction Condition on Bioactive Compounds and Antioxidant Activities of Colored Rice <b>By Ms. Kusalin Bandasakpibal</b>	14.00 -14.15	<b>EOJ67:</b> Combination of Lemongrass and Lemon Basil Essential Oils Inhibited Bacterial Growth and Improved Shelf Life of Chicken Fillets <b>By Mrs. Dwi Hartanti</b>
14.15 -14.30	<b>AOJ58:</b> Metabolic Profiles Analysis and DPPH Radical-Scavenging Assay of Mango Wine During Fermentation <b>By Mr. Nutthapol Wattanakul</b>	14.15 -14.30	<b>EOP16:</b> Contamination Characteristics of <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> on Radish Sprouts during Seed Germination <b>By Mr. Todsaphon Pimrat ©</b>
14.30 -14.45	<b>BOP 81:</b> Effect of Konjac Glucomannan Concentration and Oil-phase Volume Fraction on the Stability of Curcumin-Loaded-Oil-in- Milk System <b>By Afwa Hayuningtyas ©</b>	14.30 -15.00	<b>Invited speaker:</b> Fermentative Production of Succinic Acid for A Potential Use in Food Industry <b>By Assoc. Prof. Dr. Kaemwich Jantama</b> Suranaree University of Technology, Thailand
14.45 -15.00	<b>BOP114:</b> Effects of pH and Calcium Treatments on Firmness Retention and Physicochemical Properties of Frozen Mangoes <b>By Nawaporn Hongpan ©</b>		
15.00-15.20	<b>Coffee break</b>	15.00-15.20	<b>Coffee break</b>

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15.20-15.50	<b>Invited Speaker:</b> Synchrotron Infrared Microspectroscopy for Food and Agricultural Sciences <b>By Dr. Kanjana Thammanu</b> Synchrotron Light Research Institute, Thailand	15.20-15.50	<b>Invited Speaker:</b> Hello! Are You Making Happy, Healthy and Green Food Choice? <b>By Dr Wilatsana Posri</b> Harper Adams University, UK
15.50-16.05	<b>AOP127 :</b> Application of Fourier Transform Infrared Spectroscopy for Analysis the Stability of Calcium Fortified Sterilized Goat, Cow and Soy Milk <b>By Ms. Fareeda Hawae ©</b>	15.50-16.05	<b>Invited Speaker:</b> An Application of Machine Learning to Identify the Active Users of Magic Fridge, The App to Cook Simple Meals, Save Money and Say Goodbye to Waste. <b>By Assoc. Prof. Dr. Sébastien Lê</b> Laboratoire de mathématiques appliquées, France
16.05-16.20	<b>AOP62:</b> Effect of Banana ( <i>Musa sapientum</i> L.) Peel Extract on Lipid Oxidation of Fried Mung Dalmoth during Storage <b>By Mr. Padam Raj Bhusal</b>	16.05-16.20	<b>EOB152:</b> Nitrogen level modification affecting on quality of iceberg lettuce grown in a plant factory system <b>By Mr. Takon Wittayatanalattana ©</b>

DAY 2	Room 3: 218	Room 4: 219
10.30-12.00	<b>Food Science Academic Session</b> By AIAC	<b>ORAL PRESENTATION COMPETITION (OPEN SESSION)</b> (10.20-10.23) Introduction
12.00 - 13.30	<i>Lunch</i>	
13.00 -14.00	<i>Poster Session 2</i>	
13.30-15.00	<b>Food Innovation and Regulation Network Forum</b> by FIRN	<b>ORAL PRESENTATION COMPETITION</b>
15.00 - 15.30	Coffee break	
15.30-16.00	<b>Food Innovation and Regulation Network Forum</b> by FIRN	<b>ORAL and POSTER Awards PRESENTATION</b>

	Grand Hall 203
DAY 2	Student Chapter I
10.30 - 16.00	<b>Food Innovation Contest 2019</b>





DAY 3	Student Chapter II	
	Room 1: Grand Hall 202-203	Room 1: Grand Hall 202-203
09.00 - 16.30	<b>FoSTAT- Nestlé Quiz Bowl 2019 (Screening Round)</b>	<b>FoSTAT- Nestlé Quiz Bowl 2019 (Final Round)</b>
	Division F: Industrial session	
	Room 2: EH106	
09.00 - 12.00	<b>Division (F) Food Business Clinic</b>	
	Room 3: EH106	
10.00 - 15.00	<b>Division (F) Food Business Clinic</b>	<b>Division (F) Food business clinic</b>