



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
15–17 June 2017, BITEC Bangna, Bangkok, Thailand

The Food Innovation Asia Conference 2017

**“Innovative Food Science and Technology for Mankind:
Empowering Research for Health and Aging Society”**

**15-17 June 2017
at BITEC, Bangkok, Thailand**



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Conference Program

DAY 1	PLENARY SESSION (Grand Hall)	
08.30 - 09.15	Registration	
09.15 - 09.25	Opening Ceremony	
09.25 - 09.40	An example of HMK Rama 9's SEP: Royal Food Processing Factory Project for Rural Development By Assoc.Prof.Dr. Sakarindr Bhumiratana, President, KMUTT	
09.40 - 10.00	Awards ceremony & Group photograph	
10.00 - 10.30	Coffee break	
10.30 - 11.00	Keynote Speech: The Application of Physiological Ageing Changes For Food Innovations in Our Ageing World By Prof. Prasert Assantachai, M.D., Department of Preventive and Social Medicine, Faculty of Medicine, Siriraj Hospital, Mahidol University	
11.00 - 11.30	Keynote Speech: Gastrointestinal Biotransformation: the Key for Bioactivities of Nutraceuticals By Assoc.Prof.Dr. Hang Xiao, Honors Program Director, Department of Food Science, University of Massachusetts, Amherst, USA	
11.30 - 12.00	Keynote Speech: Utilization of surimi byproducts as a source of antioxidant peptides <i>(Ajinomoto Award for Outstanding Food Science & Technology Researcher Winner 2017)</i> By Assoc.Prof.Dr. Jirawat Yongsawatdigul, Suranaree University of Technology, Thailand	
12.00 - 13.30	Lunch	
13.00 - 14.00	Poster Session 1	
	Room 1: 214 - 215	Room 2: 216-217
	Division A 1: Food Chemistry, Nutrition, and Analysis Chair: Asst.Prof.Dr. Suched Samuhasaneetoo Silpakorn University Co-Chair: Dr. Sitthipong Nalinanon King Mongkut's Institute of Technology Ladkrabang	Division B: Food Processing and Engineering Chair : Assoc.Prof.Dr. Warangkana Sompongse Thammasat University Co-Chair: Prof.Dr. Sakamon Devahastin, King Mongkut's University of Technology Thonburi, Thailand
13.30 - 14.00	Invited Speaker: Antioxidant Effects of Herbal Tea Leaves from Yacon (<i>Smallanthus sonchifolius</i>) on Multiple Free Radical Assays By Assoc. Prof. Dr. Shin Yasuda School of Agriculture, Department of Bioscience, Tokai University, Japan	Invited Speaker: Crystalline Starch Nanoparticles: Review of Preparation, Characterization and Applications By Assoc. Prof. Dr. Buddhi P. Lamsal Food Science and Human Nutrition Department, Iowa State University, USA



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
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	Room 1: 214 - 215	Room 2: 216-217
14.00 - 14.30	Invited Speaker: Production of Trans-Free Margarine and Confectionery Fats via Fractionation, Enzymatic Interesterification and Blending By Asst.Prof.Dr. Sopark Sonwai, Department of Food Technology, Faculty of Engineering and Industrial Technology, Silpakorn University, Thailand	Invited Speaker: Use of Advanced Food Processing Technologies to Produce Dysphagia Diets By Prof.Dr. Sakamon Devahastin, King Mongkut's University of Technology Thonburi, Thailand
14.30 - 14.45	OA34: Cancer Preventive Property of Thai Fruits using A New Phenotypic Screening Assay By Dr. Dalad Siriwan, Kasetsart University, Thailand	OB287: Effects of Size and Weight Ratio of Ground Shrimp Feed Particles on Physical Properties of Alginate-Chitosan Core-Shell Capsules By Peerapong Srichai, King Mongkut's University of Technology Thonburi, Thailand
14.45 - 15.00	OA61: The Effect of Defatted Rice Bran and Alkaline-Treated Defatted Rice Bran Substitution in Batter on Chicken Nugget Quality By Jinta Chayawat, Kasetsart University, Thailand	OB94: Effects of Soybean and Transglutaminase on the Preparation of Gluten-Free Chalky Rice Breadstick By Molika Yin, Kasetsart University, Thailand
15.00 - 15.30	Coffee break	
	Division A: Food Chemistry, Nutrition, and Analysis Chair: Asst.Prof.Dr. Suched Samuhasaneetoo Silpakorn University Dr. Sitthipong Nalinanon King Mongkut's Institute of Technology Ladkrabang	Division B: Food Processing and Engineering Chair : Assoc.Prof.Dr. Warangkana Sompongse Thammasat University Co-Chair: Assoc. Prof. Dr. Buddhi P. Lamsal Iowa State University
15.30 - 15.45	OA64: Effect of Food Preparation Methods on In-Vitro Glycemic Index of Breads and the Consumption Habits in Singapore By Manchao Wu, Temasek Polytechnic, Singapore	OB155: Effects of Extrusion Process on Functionalities and Antioxidant Activities of Sacha Inchi Protein Meal Powder By Saranya Suwanangul, Naresuan University, Thailand
15.45 - 16.00	OA83: Characterization of Margarines Produced from Binary Lipid Systems of Rice Bran Oil and Fractionated Palm Stearin By Pawitchaya Podchong, Silpakorn University, Thailand	OB15: Incorporation of Shrinkage into Two Layer Diffusion Model for Air Drying By Bithika Saha, University of New South Wales, Australia
16.00 - 16.15	OA102: Effect of Hydrolysis Conditions on Production of Arabinoxylan Oligosaccharides from Commercially Defatted Rice Bran by Xylanase By Khanh Thi Phuong Truong, Kasetsart University, Thailand	OB40: Effect of High Pressure Homogenization on Properties of Nanofibrillated Cellulose from Cabbage Outer Leaves By Donnapa Khukutapan, King Mongkut's University of Technology Thonburi, Thailand



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

	Room 1: 214 - 215	Room 2: 216-217
16.15 - 16.30	OA116: Modification of the physical properties of egg white protein using rare sugars By Siwaporn O'Charoen, Kasetsart University, Thailand	
	Room 3: 218	Room 4: 219
	Division (C) Food Product Development, Sensory, and Consumer Research and Sensory and Consumer Research Joint Symposium 2017 Chair: Assoc.Prof.Dr. Hathairat Rimkeeree Kasetsart University Co-Chair: Asst.Prof.Dr. Withida Chantrapornchai Kasetsart University	Division (D) Food Microbiology, Food Biotechnology, Fermentation Chair: Assoc.Prof.Dr. Warawut Krusong King Mongkut's Institute of Technology Ladkrabang Co-Chair: Dr. Orachorn Mekkerdchoo King Mongkut's Institute of Technology Ladkrabang
13.30 –15.00	(13.30-14.10) Invited Speaker: Understanding Consumer Motivations for Eating in Order to Develop New Products and Change Behavior By Prof.Dr. Edgar IV Chambers, Kansas State University, USA	(14.00 -14.30) Invited Speaker: Diversified <i>Monascus</i> Fermented Rice Products as Effective Antiaging Food Supplement By Prof. Dr. Busaba Youngsmith, Professor in Fermentation Microbiology, Kasetsart University, Thailand
	(14.10-14.50) Invited Speaker: Which Value Can Be Granted to Sensory Profiles Given by Consumers? An Overview of 15 Years and Some Perspectives By Assoc.Prof.Dr. Sébastien Lê, Agrocampus Ouest, France	(14.30-14.45) OD97: Efficacy of Acidified Nitrite on the Contamination Reduction of <i>Salmonella</i> Typhimurium on Chicken Meat By Phanthiwa Thijai, Thammasat University, Thailand
		(14.45 -15.00) OD98: Antimicrobial Properties of Eugenol and Cinnamaldehyde in Binary and Tertiary System By Muna Lorheem, Thammasat University, Thailand
15.00 - 15.30	Coffee break	
	Division (C) Food Product Development, Sensory, and Consumer Research and Sensory Science and Consumer Research Joint Symposium 2017 Chair: Assoc.Prof.Dr. Hathairat Rimkeeree Kasetsart University Co-Chair:	Division (D) Food Microbiology, Food Biotechnology, Fermentation Chair: Prof.Dr. Busaba Youngsmith Kasetsart University Co-Chair: Prof.Dr. Lilis Nuraida Bogor Agricultural University



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

	Asst.Prof.Dr. Withida Chantrapornchai Kasetsart University	
	Room 3: 218	Room 4: 219
15.30 - 15.45	OC196: The Sequential Agglomerative Sorting Task, A New Methodology for the Characterization of Huge Sets of Stimuli: Understanding Innovation When Developing New Recipes By Margot Brard, Centre Culinaire Contemporain, France	Invited Speaker: Tempe as A Health Beneficial Fermented Food for Aging Society By Prof.Dr. Lilis Nuraida, Department of Food Science and Technology, and SEAFAST Center, Bogor Agricultural University, Indonesia
15.45 - 16.00	OC41: The Effects of Date Palm Cultivars and Filtration Methods on Physicochemical and Sensory Properties of Date Palm Juice By Kristine Mangundayao, Assumption University, Thailand	
16.00 - 16.15	(16.00-17.00) Meeting of Thailand Sensory Network	OE38: Evaluation of Co-Cultural Growth of <i>Escherichia coli</i> O26:H11, <i>Listeria monocytogenes</i>, and <i>Bacillus cereus</i> in A Single Enrichment Medium By Linh Thi Phuong Le, Kasetsart University, Thailand
16.15 - 16.30		OE99: Effect of the Combination of Microbubble and Ozone on Washing Process of Shrimp By Linh Thuy Tran, Kasetsart University, Thailand
	Room 5: 213	
	Division A 2: Food Chemistry, Nutrition, and Analysis Chair: Prof. Dr. Jeong Hwa Hong, Department of Smart Foods and Drugs, Inje University, Korea Co-Chair: Asst. Prof. Dr. Soraya Kerdpiboon King Mongkut's Institute of Technology Ladkrabang	
13.30-14.00	Invited Speaker: The economic impact of rising obesity levels in South East Asia: challenges and opportunities for Public Private Partnerships to collaborate on solutions By Mr. Bruno Kistner, ARoFIIN, Germany	
14.00-14.15	OA240 Value adding to carob kibble; a low value food industry by-product rich in bioactive compounds By Prof. Vijay Jayasena, Western Sydney University, Australia	
14.15-14.30	OA76 The optimization of formulation for ready-to-drink beverage made from dried young leaves of Ma-kiang plant By Dr. Rattaphong Pokkaew, Maejo University-Phrae Campus, Thailand	



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

14.30-14.45	OA241 Physico-chemical Properties of Blends Organic Rice Flours and Noodles By Ms. Supaluck Kraithong, Mae Fah Luang University, Thailand
14.45.15.00	OA51 Effect of partial defatting on the sensory and rheological characteristics of low fat coconut yogurt fortified with inulin By Mr. Samuel Chetachukwu Adegoke, Prince of Songkla University, Thailand
15.00-15.15	OA232 Effect of Extraction Conditions on Color, pH, Flavor Description and Ribonucleotide Contents of Limnophila aromatica (Lam.) Merr. Extracts By Ms. Phantiwa Soimaloon, Kasetsart University, Thailand
	Room 6: 221
16.30-18.00	FIFSTA Annual Meeting

DAY 2	PLENARY SESSION (Joined room 214-215)
08.30 - 09.00	Registration
09.00 - 09.25	Keynote Speech: Smart Foods for Elderly Generation: Functional Food Materials to Slow Down Aging Process By Prof.Dr. Jeong Hwa Hong, Department of Smart Foods and Drugs, Inje University, Korea
09.25 - 09.50	Keynote Speech: Taste and the Aging Population By Prof.Dr. Russell Keast, Deakin University, Australia
09.50 - 10.15	Keynote Speech: Lactoferrin - Structure, Function, Denaturation and Digestion By Assoc.Prof.Dr. Benu Adhikari, Bioscience and Food Technology, RMIT University, Melbourne, Australia
10.15 - 10.30	Coffee break

	Room 1: 214 - 215	Room 2: 216-217
	Division (C) Food Product Development, Sensory, and Consumer Research and Sensory Science and Consumer Research Joint Symposium 2017 Chair: Assoc.Prof. Dr. Hathairat Rimkeeree Kasetsart University Co-Chair: Assoc.Prof.Dr. Suntaree Suwonsichon Kasetsart University	Division (E) Related Topics (Food Packaging, Food Safety & Quality, Food Laws & Regulations, Food Policy, etc.) and Asia Pacific Food Security Joint Symposium 2017 Chair: Asst.Prof. Dr. Chaleeda Borompichaichartkul Chulalongkorn University Co-Chair: Dr. Malik Hussain, Asia-Pacific Institute of Food Professionals
10.30 - 11.00	Invited Speaker: The Roles of Cultures and Health Benefit Statements on Consumer Perception - Liking, Emotion	Invited Speaker: Future Food Security in Developing Countries in Global Context



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

	<p>and Purchase Intent: A Case Study of Sponge Cake By Dr. Wannita Jirangrat, School of Food and Nutrition, Massey University, Auckland, New Zealand</p>	<p>By Prof. Dr. Ravi Gooneratne, Professor of Toxicology, Faculty of Agriculture & Life Sciences, Lincoln University, New Zealand</p>
		<p>Invited Speaker: Scientific Developments to tackle food security challenges By Dr. Malik Altaf Hussain, Executive Director, Asia-Pacific Institute of Food Professionals (APIFP), New Zealand</p>
11.00-11.15	<p>OC119: The Difference in Sorting Aroma of Cooked Rice by Visually Impaired People and Regular Eyesight People By Thanaporn Kantachan, King Mongkut's University of Technology Thonburi, Thailand</p>	<p>Invited Speaker: Scientific Developments to Tackle Food Security By Prof. Dr. Ida Idayu Muhamad, Head of Food and Biomaterial Research Group (FoBERG), Dept of Bioprocess & Polymer Engineering, Faculty of Chemical and Energy Engineering, Universiti Teknologi, Malaysia</p>
11.15 -11.30	<p>OC20: Cross-Cultural Validation of Food Liking Questionnaire By Uracha Wanich, Deakin University, Australia</p>	<p>OE219: Diversification of Carbohydrate Sources as a Strategy to Improve Food Security in Indonesia By Maria Laksmi Larasati, Gadjah Mada University, Indonesia</p>

	Room 1: 214 - 215	Room 2: 216-217
11.30-11.45	<p>OC283: Effect of Color, Flavor, and their Interactions on Sweetness and Aftertaste Intensity and Liking: A Case Study of Beverages By Aussama Soontrunnarudrungsri, Assumption University, Thailand</p>	<p>OE47: Halophilic Bacteria from Salty Fermented Foods as Potential Bio-Preservative Against <i>Staphylococcus aureus</i> Contamination in Foods By Vishal Chhetri, Chulalongkorn University, Thailand</p>
11.45-12.00	<p>OC128: Development of Fish Ball from Different Ratio of Mixed Mince of Pangas (<i>Pangasius hypophthalmus</i>) and Skipjack Tuna (<i>Sarda orientalis</i>): Effect of Different Washing and Heating Treatments on Physico-Chemical and Sensory Quality By Sazedul Hoque, Patuakhali Science and Technology University, Bangladesh</p>	<p>OE30: Evaluation of A-Glucosidase Inhibitory Assay using Different Sub-Classes of Flavonoids By Natnicha Promyos, Mahidol University, Thailand</p>
12.00 - 13.30	Lunch	



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

13.00 -14.00	<i>Poster Session 2</i>	
	Room 1: 214 - 215	Room 2: 216-217
	Division (C) Food Product Development, Sensory, and Consumer Research and Sensory Science and Consumer Research Joint Symposium 2017 Chair: Assoc.Prof.Dr. Hathairat Rimkeeree Kasetsart University Co-Chair: Assoc.Prof.Dr. Suntaree Suwonsichon Kasetsart University	Division (E) Related Topics (Food Packaging, Food Safety & Quality, Food Laws & Regulations, Food Policy, etc.) and Asia Pacific Food Security Joint Symposium 2017 Chair: Prof. Dr. Ravi Gooneratne Lincoln University, New Zealand Co-Chair: Prof. Dr. Ida Idayu Muhamad Universiti Teknologi Malaysia
13.30 - 14.00	(13.30 - 14.10) Invited Speaker: New Directions in Taste Research: A Role for Fat and Carbohydrate By Prof.Dr. Russell Keast, Deakin University, Australia	Invited Speaker: The Issues and Trends on Global Food By Assoc.Prof.Dr. Shahrin AI Karim, University of Putra Malaysia, Malaysia

	Room 1: 214 - 215	Room 2: 216-217
14.00 - 15.00	(14.10 - 14.50) Invited Speaker: Asian Perspective on Cross-Cultural Sensory and Consumer Science Research By Dr. Kannapon Lopetcharat, Nouveau Centric Co., Ltd., Thailand	(14.00-14.15) Invited Speaker: Potential Application and Utilization of Microbial Products and Metabolites in Food Security By Assoc.Prof.Dr. Marzieh Hosseini-zhad, Director of International Scientific Cooperation Office, Research Institute of Food Science and Technology, Mashhad, Iran. (14.15-14.30) Invited Speaker: Use Vegetarian of Food Products in Vietnam By Assoc.Prof.Dr. Dam Sao Mai, Dean, Institute of Biotechnology and Food Technology, Industrial University of Ho Chi Minh City, Vietnam (14.30-14.45) OE13: Quality Changes and Volatile Compounds in Fresh-Cut ‘Phulae’ Pineapple During Cold Storage By Shune Lei Thu, Mae Fah Luang University, Thailand



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
15–17 June 2017, BITEC Bangna, Bangkok, Thailand

		(14.45-15.00) OE226: Effects of Step Down Conditions on Delaying Physiological Disorders in Pineapple (<i>Ananas Comosus</i> L. Merr Cv. Phulae) during Cold Storage By Teuku Irawan Satria, Mae Fah Luang University, Thailand
15.00 - 15.30	Coffee break	
		Division (E) Related Topics (Food Packaging, Food Safety & Quality, Food Laws & Regulations, Food Policy, etc.) and Asia Pacific Food Security Joint Symposium 2017 Chair: Prof. Dr. Marzieh Hosseini-zhad Research Institute of Food Science and Technology Co-Chair: Assoc. Prof. Dr. Dam Sao Mai Industrial University of Ho Chi Minh City

	Room 1: 214 - 215	Room 2: 216-217
15.30 –15.45		OE14: Postharvest Quality of Honeydew Melon (<i>Cucumis Melo</i> L. Var. <i>Inoduros</i>) Under Aggregate Hydroponic System As Influenced By Inorganic And Organic Nutrient Solutions By Carlo M. Cabillo, Southern Leyte State University, Philippines
15.45 - 16.00		OE267: Preserving Quality of Fresh-Cut Carrot using Alginate Coating Combined with Modified Atmosphere Packaging (MAP) By Amanda Nasse, Mae Fah Luang University, Thailand



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

16.00 –16.15		OE230: Effects of Chitosan and Gum Arabic Combination as an Edible Coating on Changes in Total Phenolics, Anthocyanin and Characteristics of Fresh-Cut Purple Sweet Potato (<i>Ipomoea Batatas</i> L.) During Storage By Phan Thi Lan Khanh, Naresuan University, Thailand
16.15 –16.30		OE186: Efficacy of non-catalyzed indicator as smart label: Detecting ripeness of climacteric fruits By Dr. Chananpat Rardniyom, Maejo University, Thailand

	Room 3: 218	Room 4: 219
10.23 -10.45	(10.30-12.00) Brainstorm for Food Science and Technology Learning Outcomes By AIAC Audience participation and input is expected	ORAL PRESENTATION COMPETITION (OPEN SESSION) (10.20-10.23) Introduction
10.45-11.07	IFT Guideline for Core competencies in Food Science ผศ.ดร. ชนะบอุษี สัจจาอนันตกุล, มหาวิทยาลัยเกษตรศาสตร์ นายกสมาคมสภาวิชาการอุตสาหกรรมเกษตร	OA138: Inhibitions of Key Enzymes Relevant to Obesity and Diabetes of Thai Local Mushroom Extracts By Tanyaporn Pongkunakorn, Mahidol University, Thailand OA261: Cooked Korat-Chicken Breast as a Potential Source of Antioxidant and Angiotensin Converting Enzyme (ACE) Inhibitory Peptides upon in Vitro Gastrointestinal Digestion By Papungkorn Sangsawad, Suranaree University of Technology, Thailand
11.07-11.29	ดร. เข็ดศักดิ์ เมธาธโนสุวรรณย์, บริษัท เนชั่นเนล สตาร์ช แอนด์ เคมิคัล (ไทย แลนด์) จำกัด Audience and representatives from university input and discussion on Learning outcomes for	OB25: Physical and Functional Properties Improvement of Egg White Powder By Wattinee Katekhong, King Mongkut's University of Technology Thonburi, Thailand
11.29-11.51	1) Food chemistry and analysis 2) Food safety and microbiology 3) Food processing and engineering 4) Applied food science 5) Success skills	OC87: Development of rice spaghetti using propylene glycol alginate and soy flour by twin-screw extrusion By Phattarasuda Namthongthai, Kasetsart University, Thailand



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

11.51-12.13		OC114: Consumer Behavior and Acceptance Towards Different Unifloral Honey By Burinphat Ketwaropaskul, Assumption University, Thailand
12.00 - 13.30	<i>Lunch</i>	
13.00 - 14.00	<i>Poster Session 2</i>	
13.15-13.37	Food Science Academic Session Chair: Asst.Prof.Dr. Tanaboon Sajjaanatakul, Kasetsart University, Thailand	OD171: Production of Xylooligosaccharides from Riceberry Husk and Evaluation of Their Effects on Probiotic Growth Promotion By Khanh Thi Nguyen, Nong Lam University, Vietnam
13.37-13.59		OE142: Effect of Dry Electro Mist Humidifying System on Quality of Fresh ‘Phulae’ Pineapple during Cold Storage By Kittiya Boonrod, Mae Fah Luang University, Thailand

	Room 3: 218	Room 4: 219
	Food Science Academic Session Chair: Asst.Prof.Dr. Tanaboon Sajjaanatakul, Kasetsart University, Thailand	ORAL PRESENTATION COMPETITION (OPEN SESSION)
13.30-15.00	Harmonization in Teaching Contents By AIAC Teaching content harmonization for quality standard (How to?) Asst. Prof. Dr. Suchonchuen Sringam, Kasetsart University Experience sharing from sensory working group harmonization Asst. Prof. Dr. Sujinda Sriwattana, Chiang Mai University <i>Moderate by</i> Asst. Prof. Dr. Suched Samuhaseneeto, Silapakorn University Audience and representatives from university input and discussion on 1) Teaching textbooks 2) Teaching content/ outlines 3) Teaching tools 4) Quality framework 5) etc.	(13.59-14.21) OE117: Development of Synbiotic Edible Film from Konjac Glucomannan By Patthasarun Pruksarojanakul, Chulalongkorn University, Thailand (14.21-15.00) Oral Presentation Competition - Committee Meeting
15.00 - 15.30	Coffee break	ORAL and POSTER AWARDS PRESENTATION (at GH 203)
15.30-17.00	AIAC Annual Meeting	



The 19th Food Innovation Asia Conference 2017 (FIAC 2017)
 15–17 June 2017, BITEC Bangna, Bangkok, Thailand

	Grand Hall 203	
DAY 2	Student Chapter I	
10.30 - 16.00	Food Innovation Contest 2017	
DAY 3	Student Chapter II	
	Room 1: Grand Hall 202-203	Room 1: Grand Hall 202-203
09.00 - 16.30	FoSTAT- Nestlé Quiz Bowl 2017 (Screening Round)	FoSTAT- Nestlé Quiz Bowl 2017 (Final Round)
	Division F: Industrial session	
	Room 2: 214-215	
09.00 - 12.00	Division (F) Novel Food (Thai language) Nutraceutical and Novel Food ผศ.ดร. ปรีชญ์ชัช ชนวิญญ์ภักดิ์ ศูนย์ประเมินความเสี่ยงประเทศไทย Novel Food Regulation นางสาว จิรรัตน์ เทศะศิลป์ นักวิชาการอาหารและยาชำนาญการพิเศษ Novel Food Risk Assessment ผศ.ดร. ชนิพรรณ บุตรยี่ ศูนย์ประเมินความเสี่ยงประเทศไทย	
	Room 3: 213	
10.00 - 15.00	Division (F) Food business clinic	Division (F) Food business clinic