The 21st 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 21st 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. Usarat Bunnag - 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 Dzuuan - Socialist Republic of Vietnam
- Mr. Kong Thong - Kingdom of Cambodia
- Dr. Alastair Hicks - Commonwealth of Australia
- Ms. Shisa Wiboonchat (Secretary) - Thailand

SCIENTIFIC COMMITTEE

- Associate Professor Dr. Saiwarun Chaiwanichsiri - (Chair)
- Associate Professor Dr. Jirawat Yongsawatdigul - (Vice Chair)
- Associate Professor Dr. Borwonsak Leenanon
- Assistant Professor Dr. Ratcada 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. Ratdachadorn 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

- Assistant Professor Dr. Warangkana Sompongse - (Chair)
- Assistant Professor Dr. Ratcada Tungwongchai - (Vice Chair)
- Associate Professor Dr. Jirarat Anantagool
- Assistant Professor Dr. Thanakorn Rojanakorn
- Assistant Professor Dr. Savitree Ratanasumawong
- Dr. Jintana Sriripi
- Dr. Peamsuk Suvarnakuta
- Assistant Professor Dr. Araya Chaoruangrit - (Secretary)

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

- Associate Professor Dr. Hathairat Rimkeeree - (Chair)
- Assistant Professor Dr. Siwat Thaideom - (Vice Chair)
- Assistant Professor Dr. Parinda Penroj
- Assistant Professor Dr. Varapha Kongpensook
The 21st Food Innovation Asia Conference 2019
13-15 June 2019, BITEC, Bangkok, Thailand

(D) Food Microbiology, Food Biotechnology, Fermentation

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

(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)

Competition Committee

(1) Poster Presentation Competition Committee

- Associate Professor Dr. Jirawat Yongsawatdigul (Chair)
- Associate Professor Dr. Borwonsak Leenanon
- Associate Professor Dr. Weeruchet 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 Terdrthai
- Assistant Professor Dr. Juntanee Uriyapongson
- Assistant Professor Dr. Soisuda Pornpudeewattana
- Assistant Professor Dr. Panida Ratanapitikorn
- Assistant Professor Dr. Rachaneed Charoen
- Assistant Professor Dr. Sunanta Tongta (Secretary)
# Conference Program

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<td>10.00 – 10.40</td>
<td>Keynote Speech 1: Bioactive Peptides in Human Health and Disease Management: Recent Updates from <em>in Vitro</em>, Animal and Human Tests</td>
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<td></td>
<td>By Prof. Dr. Rotimi Aluko</td>
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<td>(University of Manitoba, Canada)</td>
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<td>10.40 - 11.20</td>
<td>Keynote Speech 2: Data-Driven Decision Making by IoP (Internet of Persons) in the Cyber-Physical Integrated Society</td>
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<td>By Prof. Noboru Sonehara</td>
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<td>(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)</td>
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<tr>
<td></td>
<td>By Prof. Dr. Suwimon Keeratipibul</td>
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<td></td>
<td>Ajinomoto Award for Outstanding Food Science &amp; Technology Researcher Winner 2019</td>
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<tr>
<td>12.00 - 13.30</td>
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<td>Division A: Food Chemistry, Nutrition, and Analysis</td>
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<tr>
<td>Chair: Asst.Prof.Dr. Suched Samuhasaneetoo, Silpakorn University</td>
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<tr>
<td>Co-Chair: Asst.Prof.Dr. Ratchadaporn Oonsivilai, Suranaree University of Technology</td>
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<tr>
<td>13.30 - 14.00</td>
<td>Invited Speaker: Effects of Various Edible Salts on Gut Health and Microbiota</td>
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<tr>
<td>By Prof. Dr. Kyung-Sik Ham</td>
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<tr>
<td>Mokpo National University, South Korea</td>
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<tr>
<td>14.00 - 14.20</td>
<td>AOB80: Vitamin A-Fortified Rice Modulating Gut Microbiota of Infant and Lactating Women in Thailand</td>
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<td>By Mr. Lukman Azis ©</td>
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<tr>
<td>14.20 - 14.35</td>
<td>AOB84: Title: Effect of nitrogen supply and artificial lights on growth and nutritional qualities of hydroponic lettuce (<em>Lactuca Sativa L.</em>)</td>
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<td>By Ms. Aye Nwe Win ©</td>
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<tr>
<td>14.35 - 14.50</td>
<td>AOB113: Antioxidant Activity of Mangosteen Pericarp Extract Mixed by <em>N,O</em>-Carboxymethylchitosan with Various Molecular Weights</td>
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<tr>
<td>14.35 - 14.50</td>
<td>BOB45: Combination of Microwave Heating and Boiling Reduced Gout-Inducing Compounds in Thai Bamboo Shoot</td>
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<td>Division B: Food Processing and Engineering</td>
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<td>Chair: Asso.Prof.Dr. Warangkana Sompongse, Thammasat University</td>
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<td>Co-Chair: Asst.Prof.Dr. Ratchada Tungwongchai, Khon Kaen University</td>
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<tr>
<td>13.30 - 14.00</td>
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<tr>
<td>By Asst. Prof. Dr. Sirichai Songsermpong</td>
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<tr>
<td>Kasetsart University, Thailand</td>
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<td>14.00 - 14.20</td>
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<tr>
<td>By Mr. Tanathep Leungtongkum</td>
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<td>14.20 - 14.35</td>
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<td>By Senteni Babongile Mamba ©</td>
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<td>16.25-16.40</td>
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**DAY 1**

**Room 3:**

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

**Chair**: Assoc.Prof. Dr. Hathairat Rimkeeree, Kasetsart University

**Co-Chair**: Asst. Prof. Dr. Siwat Thaiudom, Suranaree University of Technology

**Invited Speaker**: Human Senses and Perceptions in Food Product Development Process

**By Dr Wilatsana Posri**

Harper Adams University, UK

**Invited Speaker**: Talk to Me! Understand Consumer Through Network Analysis.

**By Dr. Kannapon Lopetcharat**

Neuveau Centrice Co. Ltd.

**Room 4:**

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

**Chair**: Prof. Dr. Warawut Krusong, King Mongkut's Institute of Technology Ladkrabang

**Co-Chair**: Assoc.Prof. Dr. Borwonsak Leenanon, Khon Kaen University

**Invited Speaker**: Current and Future Global Emerging Microbial Food Safety Issues

**By Prof. Dr. Francisco Diez-Gonzalez**

Professor and Director, Center for Food Safety, College of Agricultural & Environmental Sciences

**Invited Speaker**: Oligosaccharides from Rice Straw and Rice Husk Produced by Glycoside Hydrolase Family 10 and 11 Xylanases

**By Ms. Alisa Pattarapisitporn**
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<tr>
<th>Time</th>
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| 14.30 - 14.45 | **COB82**: Perspectives on Food Consumption in Dysphagia Patients through In-depth Interview: Case Study in Thailand  
By Ms. Sirikarn Wisetsuwannaphum |
| 14.15 - 14.30 | **DOP172**: 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  
By Ms. Paerwa Phadungruangkij |
| 14.45 - 15.00 | **COP15**: Physicochemical Properties of Vietnamese Tamarind Fish Sauce Fortified with Iron and Zinc during Storage  
By Ms. Tien Phung Nguyen |
| 14.30 - 15.00 | **Invited Speaker**: Phage Applications for Food Safety  
By Asst. Prof. Dr. Kitiya Vongkamjan  
Prince of Songkla University, Thailand |
| 15.00- 15.20  | **Coffee break**                                                                           |
| 15.05 - 15.35 | **Invited Speaker**: Linking usage to hedonic with machine learning strategies.  
By Assoc. Prof. Dr. Sébastien Lê  
Laboratoire de mathématiques appliquées, France |
| 15.35 - 15.50 | **COP136**: Effect of Batter Ageing on Physico-chemical and Sensory Properties of Sel-Roti  
By Mr. Arjun Adhikari |
| 15.05 - 15.35 | **Invited Speaker**: Prebiotic Galacto-Oligosaccharides Feeds Enhance Animal Health, Production and Food Safety  
By Prof. Dr. Ian Connerton  
School of Biosciences  
University of Nottingham, UK |
| 15.50 - 16.05 | **COJ164**: 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  
By Ms. Sopheavi Mao |
| 16.05- 16.20  | **AOP69**: Yield and Quality of Oil from Coconut Residue Extracted by Ethanol: Effect of Moisture Content and Solvent to Solid Ratio  
By Ms. Natcha Pilakjanyakul © |
| 16.05- 16.20  | **AOP106**: Effect of Ascorbic Acid and Hydrogen Peroxide on Gel-Forming Ability from Sardine Surimi  
By Mr. Danou Pao © |

**DAY 1**

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**DAY 2**

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<th>Room 5: 214-215</th>
<th>PLENARY SESSION (Joined room 214-215)</th>
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| 09.00 - 09.40   | **Keynote Speech 4**: Application of Microbial Risk Assessment in Food Regulations  
By Prof. Dr. Francisco Diez-Gonzalez  
Director of UGA Center for Food Safety, the University of Georgia, Georgia, USA |
**Keynote Speech 5:** Bridging The Gap Between Research and Commercialization: Industry Perspectives  
**By Dr. Tunyawat Kasemsuwan**  
Director of the Global Innovation Center, Thai Union Group

**Keynote Speech 6:** Production and Use of Prebiotic Galacto-Oligosaccharides  
**By Prof. Dr. Ian Connerton**  
School of Biosciences, University of Nottingham, UK

**Keynote Speech 7:** Food Innopolis Thailand, A Global Food Innovation Hub as A Gateway to ASEAN  
**By Asst. Prof. Dr. Akkharawit Kanjana-Opas**  
Chief Executive Officer (CEO), Food Innopolis

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<th>Time</th>
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| 09.40 - 10.20 | **Keynote Speech 5:** Bridging The Gap Between Research and Commercialization: Industry Perspectives  
**By Dr. Tunyawat Kasemsuwan**  
Director of the Global Innovation Center, Thai Union Group |
| 10.20 - 10.40 | **Coffee break** |
| 10.40 - 11.20 | **Keynote Speech 6:** Production and Use of Prebiotic Galacto-Oligosaccharides  
**By Prof. Dr. Ian Connerton**  
School of Biosciences, University of Nottingham, UK |
| 11:00-11:20 | **Coffee break** |
| 11:20-12.00 | **Keynote Speech 7:** Food Innopolis Thailand, A Global Food Innovation Hub as A Gateway to ASEAN  
**By Asst. Prof. Dr. Akkharawit Kanjana-Opas**  
Chief Executive Officer (CEO), Food Innopolis |
| 12.00-13.30 | **Lunch** |
| 12.00-13.30 | **Poster Session 2** |

**DAY 2**  
**Room 1: 214 - 215**

**Division A: Food Chemistry, Nutrition, and Analysis**  
**Chair:** Asst.Prof.Dr. Suched Samuhasaneetoo, Silpakorn University  
**Co-Chair:** Asst.Prof.Dr. Ratchadaporn Oonsivilai, Suranaree University of Technology

**13.30-14.00 Invited speaker:** Communicating Benefits of Functional Foods Using Health Claims – Regulatory Landscape in SEA Region  
**By Pauline Chan**  
Director International Life Science Institute, Southeast Asia Region, Singapore

**14.00 - 14.15 AOP137:** The Effect of Ultrasonic-Assisted Extraction Condition on Bioactive Compounds and Antioxidant Activities of Colored Rice  
**By Ms. Kusalin Bandasapkisal**

**14.15 - 14.30 AOJ58:** Metabolic Profiles Analysis and DPPH Radical-Scavenging Assay of Mango Wine During Fermentation  
**By Mr. Nutthapol Wattanakul**

**14.30 - 14.45 BOP 81:** Effect of Konjac Glucomannan Concentration and Oil-phase Volume Fraction on the Stability of Curcumin-Loaded-Oil-in- Milk System  
**By Afwa Hayuningtyas ©**

**14.45 - 15.00 BOP114:** Effects of pH and Calcium Treatments on Firmness Retention and Physicochemical Properties of Frozen Mangoes  
**By Nawaporn Hongpan ©**

**15.00-15.20 Coffee break**

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| 13.30-14.00 | **Invited Speaker:** Communicating Benefits of Functional Foods Using Health Claims – Regulatory Landscape in SEA Region  
**By Pauline Chan**  
Director International Life Science Institute, Southeast Asia Region, Singapore |
| 14.00 - 14.15 | **EOJ67:** Combination of Lemongrass and Lemon Basil Essential Oils Inhibited Bacterial Growth and Improved Shelf Life of Chicken Fillets  
**By Mrs. Dwi Hartanti** |
| 14.15 - 14.30 | **EOP16:** Contamination Characteristics of *Listeria monocytogenes* and *Salmonella Typhimurium* on Radish Sprouts during Seed Germination  
**By Mr. Todsaphon Pimrat ©** |
| 14.30 - 14.50 | **Invited speaker:** Overcoming Challenges in Food Safety and Hygiene Management  
**By Dr. Heng Hui Gan**  
Senior Specialist (Food Chemistry & Safety), Nanyang Polytechnic (School of Chemical & Life Sciences), Singapore |
| 14.45 - 15.00 | **Invited speaker:** Fermentative Production of Succinic Acid for A Potential Use in Food Industry  
**By Assoc. Prof. Dr. Kaemwich Jantama**  
Suranaree University of Technology, Thailand |
| 15.00-15.20 | **Coffee break** |
### Invited Speaker: Synchrotron Infrared Microspectroscopy for Food and Agricultural Sciences
**By Dr. Kanjana Thammanu**
Synchrotron Light Research Institute, Thailand

### Invited Speaker: Hello! Are You Making Happy, Healthy and Green Food Choice?
**By Dr Wilatsana Posri**
Harper Adams University, UK

### AOP127: Application of Fourier Transform Infrared Spectroscopy for Analysis the Stability of Calcium Fortified Sterilized Goat, Cow and Soy Milk
**By Ms. Fareeda Hawae ©**

### AOP62: Effect of Banana (Musa sapientum L.) Peel Extract on Lipid Oxidation of Fried Mung Dalmoth during Storage
**By Mr. Padam Raj Bhusal**

### EOB152: Nitrogen level modification affecting on quality of iceberg lettuce grown in a plant factory system
**By Mr. Takon Wittayatanalattana ©**

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<td><strong>Food Science Academic Session</strong>&lt;br&gt;<strong>By AIAC</strong></td>
<td><strong>ORAL PRESENTATION COMPETITION</strong>&lt;br&gt;(OPEN SESSION)&lt;br&gt;(10.20-10.23) Introduction</td>
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<td><strong>Food Innovation and Regulation Network Forum</strong>&lt;br&gt;<strong>by FIRN</strong></td>
<td><strong>ORAL PRESENTATION COMPETITION</strong></td>
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<tr>
<td>15.30-16.00</td>
<td><strong>Food Innovation and Regulation Network Forum</strong>&lt;br&gt;<strong>by FIRN</strong></td>
<td><strong>ORAL and POSTER Awards PRESENTATION</strong></td>
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<td><strong>Student Chapter I</strong></td>
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<td><strong>Food Innovation Contest 2019</strong></td>
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<td>FoSTAT- Nestlé Quiz Bowl 2019 (Screening Round)</td>
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<td>09.00 - 12.00</td>
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