

大连工业大学

第三届食品科学与营养健康国际研讨会会议通知（第二轮）

2021年10月19-21日中国·大连

为推动食品科学与营养健康领域知识经验交流和食品产业的创新发展，构建食品营养健康研究领域的国际交流平台，由大连工业大学等单位主办，由国家海洋食品工程技术研究中心等单位承办的“第三届食品科学与营养健康国际研讨会（the 3rd International Symposium of Food Science and Nutrition Health, ISFSNH）”将于2021年10月19-21日在中国大连隆重召开。会议特邀美国肯塔基大学、马里兰大学、田纳西大学、马萨诸塞大学，加拿大纽芬兰纪念大学、阿尔伯塔大学，新加坡国立大学等世界著名食品科学领域研究机构的多位专家学者，紧紧围绕食品科学与营养健康基础研究领域前沿，聚焦食品营养与健康产业发展最新动态，针对食品营养与健康相关主题进行学术交流与探讨。同时就未来的国际食品科技合作和交流平台建设进行对话，总结经验、传播知识、思考未来，为推动食品科学与营养健康科技创新和可持续发展搭建交流合作平台。

一、会议主题及目的

会议主题：食品科学与营养健康

会议目的：传播食品科技创新理念，推动营养健康产业发展

二、主办单位与承办单位

主办单位：南京农业大学、东北农业大学、沈阳农业大学、吉林农业大学、浙江工商大学、郑州轻工业大学、福建农林大学、贺州学院、中国食品发酵工业研究院有限公司、辽宁省科学技术协会、大连市科学技术协会、辽宁省食品科学技术学会、大连工业大学

承办单位：国家海洋食品工程技术研究中心、海洋食品精深加工关键技术省部共建协同创新中心、中国-加拿大食品营养与健康国际联合实验室、国际杂志 Journal of Agricultural and Food Chemistry、国际杂志 eFood

三、参会嘉宾（排名不分先后）

国外与会嘉宾(线上)

序号	姓名	报告题目	单位
1	Prof. Fereidoon Shahidi	Characteristics and health benefits of functional food ingredients and co-products	Memorial University of Newfoundland, Canada
2	熊幼翎教授 Prof. Youling Xiong	Structural diversity of plant phenol side groups affects the efficacy of modifying muscle protein functionality	University of Kentucky, USA
3	俞良莉教授 Prof. Liangli (Lucy) Yu	Sustainable development of nutraceuticals and functional foods	University of Maryland, USA
4	肖航教授 Prof. Hang Xiao	Vegetable oil based emulsion delivery systems for bioactive food components	University of Massachusetts, USA
5	王彤教授 Prof. Tong Wang	The use of peptides for reducing freezing induced food quality deterioration	University of Tennessee, USA

6	Associate Prof. Curtis Luckett	Human texture perception: implications for food choice and health	University of Tennessee, USA
7	张国栋副教授 Associate Prof. Guodong Zhang	Dietary intake of linoleic acid increases risks of colon cancer: roles of the cytochrome P450 monooxygenase-lipid metabolizing pathway involved	University of Massachusetts Amherst, USA
8	吴建平教授 Prof. Jianping Wu	Bioactive peptide for mitochondrial biogenesis	University of Alberta, Canada
9	杨宏顺副教授 Associate Prof. Hongshun Yang	Application of metabolomics in elucidating the mechanism of seafood quality and safety changes	National University of Singapore, Singapore
10	Associate Prof. Vermont Dia	Lunasin's role on inflammatory- related gastrointestinal diseases	University of Tennessee, USA

国内与会嘉宾(线下)

序号	姓名	报告题目	单位
1	刘元法教授 Prof. Yuanfa Liu	Zero-trans special oil for food industry	江南大学 Jiangnan University
2	陈芳教授 Prof. Fang Chen	The role and mechanism of barley leaves as a dietary supplement in ulcerative colitis	中国农业大学 China Agricultural University
3	艾连中教授 Prof. Lianzhong Ai	Study on the functional characteristics of Lactobacillus plantarum AR113	上海理工大学 Shanghai University of Technology
4	方亚鹏教授 Prof. Yapeng Fang	Food hydrocolloids technologies for salt and sugar reduction	上海交通大学 Shanghai Jiao Tong University
5	汪少芸教授 Prof. Shaoyun Wang	Food-derived antifreeze peptides and the application in surimi	福州大学 Fuzhou University
6	赵广华教授 Prof. Guanghua Zhao	Design of novel ferritin nanocages for encapsulation of nutraceuticals	中国农业大学 China Agricultural University

7	邓泽元教授 Prof. Zeyuan Deng	Enzymatic synthesis of β -sitosterol laurate in reverse micellar system and its cholesterol-lowering function	南昌大学 Nanchang University
8	李斌教授 Prof. Bin Li	The effect of konjac oligosaccharides on osteoporosis and its mechanism	华中农业大学 Huazhong Agricultural University
9	徐宝才教授 Prof. Baocai Xu	The control and utilization of meat microbial	合肥工业大学 Hefei University of Technology
10	张德权研究员 Prof. Dequan Zhang	Technology and equipment of fresh meat losses reducing and preservation: current situation and trend	中国农科院加工所 Processing Institute of Chinese Academy of Agricultural Sciences
11	王明福教授 Prof. Mingfu Wang	Neuroprotective activity of some selected phytochemicals in experimental ischemic stroke	深圳大学 Shenzhen University
12	范大明教授 Prof. Daming Fan	Design of fluid dynamic food pipeline microwave heating method and its application in surimi products	江南大学 Jiangnan University
13	毛相朝教授 Prof. Xiangzhao Mao	Efficient expression of phospholipase D and its application in enzymatic modification of phospholipids	中国海洋大学 Ocean University of China
14	刘慧琳教授 Prof. Huilin Liu	Highland barley and its by-products enriched with phenolic compounds for inhibition of pyrraline formation by scavenging α -dicarbonyl compounds	北京工商大学 Beijing Technology and Business University
15	江凌教授 Prof. Ling Jiang	Engineering Clostridium tyrobutyricum as microbial cell-factory and its applications in food production and human health	南京工业大学 Nanjing Tech University
16	张文羿研究员 Prof. Wenyi Zhang	The protective effect and mechanism of probiotics on the host's intestinal tract after taking antibiotics	内蒙古农业大学 Inner Mongolia Agricultural University
17	陈卫教授 Prof. Wei Chen	Natural anthocyanis prevent metabolic diseases through ameliorating postprandial blood glucose and regulating lipid metabolism	浙江大学 Zhejinag University

18	程云辉教授 Prof. Yunhui Cheng	Mechanistic Study of Rice Immunopeptides Screened by Computational Simulation	长沙理工大学 Changsha University of Science & Technology
19	陈士国教授 Prof. Shiguo Chen	Healthy hydrocolloid: revisiting the role of RG-I pectin	浙江大学 Zhejiang University
20	李春保教授 Prof. Chunbao Li	The effect of meat protein diet on the abundance of intestinal bacteria <i>Akkermansia muciniphila</i>	南京农业大学 Nanjing Agricultural University
21	孙娜教授 Prof. Na Sun	Antarctic krill iron-binding peptide: In situ monitoring, iron-binding analysis and its digestion/absorption studies	大连工业大学 Dalian Polytechnic University
22	刘志刚教授 Prof. Zhigang Liu	High-fiber diet mitigates maternal obesity-induced cognitive and social dysfunction in the offspring via the gut-brain axis	西北农林科技大学 Northwest A&F University
23	赵伟教授 Prof. Wei Zhao	The influence of key enzymes and bacteria on the digestion and absorption of carbohydrates	江南大学 Jiangnan University
24	李兆丰教授 Prof. Zhaofeng Li	Starch molecular reassembly catalyzed by 1,4- α -glucan branching enzyme and digestion property of its product	江南大学 Jiangnan University
25	刘洪林教授 Prof. Honglin Liu	Using immiscible solution/liquid interface to co-assemble glycerides and nanoarrays for rapid recognition and identification of glyceride molecular isomers	合肥工业大学 Hefei Polytechnic University
26	李斌教授 Prof. Bin Li	The efficacy of anthocyanins, the main component of berries, and their steady-state maintenance and delivery technology	沈阳农业大学 Shenyang Agricultural University
27	孙志宏研究员 Prof. Zhihong Sun	Probiotics adjuvant therapy improved asthmatic patient clinical efficacy via modulating the metabolic potential of the blood and gut microbiota	内蒙古农业大学 Inner Mongolia Agricultural University
28	王书军教授 Prof. Shujun Wang	Interaction of starch with lipids and proteins during simulated thermal processing and its effect on starch function and nutritional	天津科技大学 Tianjin University of Science and Technology

		digestion / fermentation characteristics and related molecular mechanism	
29	曹锦轩教授 Prof. Jinxuan Cao	The structure of myofibril and the quality of its meat products	宁波大学 Ningbo University
30	李国梁教授 Prof. Guoliang Li	Sample pre-processing technology for food safety testing based on new nanomaterials	陕西科技大学 Shanxi University of Science and Technology
31	方勇教授 Prof. Yong Fang	Protective mechanism of wheat alkylresorcinol homologs against oxidative damage in HT22 neuron cells	南京财经大学 Nanjing University Of Finance & Economics
32	郭新光教授 Prof. Xinguang Guo	The standardization and compliance of functional food ingredients	中国食品发酵工业研究院有限公司 China National Research Institute of Food and Fermentation Industries
33	顾青教授 Prof. Qing Gu	Antibacterial effect and application prospects of lactic acid bacteria bacteriocins	浙江工商大学 Zhejiang Technology and Business University
34	李成副教授 Associate Prof. Cheng Li	Combination of parallel and sequential digestion kinetics reveals the nature of starch digestive characteristics of foods	上海理工大学 Shanghai University of Technology
35	尚晓敏博士 Assistant Prof. Xiaomin Shang	Mechanism of egg white protein/dextran sulfate electrostatic composite induction of egg white protein gel	吉林大学 Jilin University
36	吴超副教授 Associate Prof. Chao Wu	Preheat-induced soy proteins with enhanced thermal stability	大连工业大学 Dalian Polytechnic University
37	郑明明研究员 Prof. Mingming Zheng	Enzymatic preparation and activity study of functional lipids	中国农科院武汉油料所 Wuhan oil Crops Institute of Chinese Academy of Agricultural Sciences

38	张婷副教授 Associate Prof. Ting Zhang	A new strategy for computer aided screening of bioactive peptides	吉林大学 Jilin University
39	王星宇博士 Assistant Prof. Xingyu Wang	Stability of plant-derived miRNAs in digestive conditions and the protective effects of food matrix	陕西师范大学 Shaanxi Normal University
40	朱振军博士 Assistant Prof. Zhenjun Zhu	Functional analysis of dietary polysaccharides: the complexes and their role in modulation of gut microbiota	暨南大学 Jinan University
41	秦磊副教授 Associate Prof. Lei Qin	Coated direct inlet probe coupled with high resolution mass spectrometry for targeted and untargeted analysis	大连工业大学 Dalian Polytechnic University
42	沐万孟教授 Prof. Wanmeng Mu	Physiological function and biological manufacture of breast milk oligosaccharides	江南大学 Jiangnan University
43	王小英教授 Prof. Xiaoying Wang	3D printed bacterial cellulose-based functional food with probiotic delivery	华南理工大学 South China University of Technology
44	周大勇教授 Prof. Dayong Zhou	Rules and mechanisms of the variation of sea cucumber physical properties	大连工业大学 Dalian Polytechnic University
45	杜明教授 Prof. Ming Du	Peptides from marine-derived protein: structure-function relationship and bioactivity mechanism	大连工业大学 Dalian Polytechnic University
46	谭明乾教授 Prof. Mingqian Tan	Nanocarrier prepared by ultrasonic self-emulsification method for mitochondrion-targeted astaxanthin delivery	大连工业大学 Dalian Polytechnic University

四、会议时间及地点

会议时间：2021年10月19-21日，10月19日全天报到。

会议地点：大连香洲花园酒店（大连市西岗区长春路 171 号（大连市恒隆广场东门对面），电话：0411-88856688，传真：0411-88856688）。

五、会议论文

1. 论文主题：

(1) 食品加工理论与技术；(2) 食品营养组分变化与控制；(3) 食品与健康精准营养；(4) 功能性食品与配料；(5) 青年学者食品营养健康论坛；(6) 博士研究生论坛。

2. 征集形式及要求：

(1) 论文摘要集。论文摘要要求以电子版形式提交，word 文档（见附件 1），请 2021 年 10 月 8 日前发至会务组邮箱 nercsf@163.com，请注明是食品科学与营养健康国际研讨会投稿，word 文档标题为“主题-姓名-单位”。

(2) 现场 poster 展示。请自行打印，大小为 120 cm x 90 cm（竖版）。

六、会议费用

1. 会务费收费标准：

普通代表：1800（RMB）

学生代表：1200（RMB）

注：可银行转账或现场缴费

2. 银行汇款账号：

账户名称：欣光方略(大连)会展有限公司

账号：7519 0078 8019 0000 1199

开户银行：浦发银行大连中山广场支行

注：(1) 汇款时请标明“食品科学与营养健康国际研讨会会务费、参会人员姓名-单位”；

(2) 食宿由会务组统一安排，费用自理。

(3) 在校学生需出示学生证。

七、参会办法

会议主办和承办单位诚挚地邀请国内外食品科学领域的研究人员积极参与。参会者请于10月8日前注册会议。

注册方式：微信注册（见推送）

回执注册（发送回执到邮箱 nercsf@163.com，见附件2）

现场注册

八、会务组联系方式

联系人：董秀萍：13942855668

李明峰：13842646640

通信地址：大连市甘井子区轻工苑1号大连工业大学，国家海洋食品工程技术研究中心，116034

联系电话：0411-86318785

会议邮箱：nercsf@163.com

附件1：论文摘要模板

附件 2：参会回执

大连工业大学

国家海洋食品工程技术研究中心

2021 年 10 月 9 日