

FOOD SESSION

Activity Program

Research Sharing in Food Session and Workshop: When Science Meets Creative Foods

Morning Activity

Locations: Meeting Room 4, Faculty of Agro-Industry, Chiang Mai University

Tentative Schedule

Time	Activities		
Room: Meeting Room 4, Faculty of Agro-Industry, Chiang Mai University			
09:00 – 09:15	Welcome speech and greeting from Chiang Mai University (CMU), Kagawa University (KU) and National Chiayi University (NCU) 1. Assoc. Prof. Dr. Yuthana Phimolsiripol (CMU) 2. Prof. Dr. Mika Nomura (KU) 3. Asst. Prof. Dr. Hsiaowen Wang (NCYU)		
	Topic	Speaker	Chair/Co-chair
09:15 – 09:30	Advancing the texture and functionality of plant-based meat: Investigating the synergistic effects of gluten quality, quantity, and food additives on cereal-based protein structures through innovative material engineering techniques	Asst. Prof. Dr. Pavalee Chompoorat Triditanakia (CMU)	Chair: Asst. Prof. Dr. Chunchi Chen (NCYU) Co-chair: Dr. Kridsada Unban (CMU)
09:30 – 09:45	How to improve crop productivity for sustainable agriculture	Prof. Dr. Mika Nomura (KU)	
09:45 – 10:00	Effect of harvest maturity on passion fruits quality	Asst. Prof. Dr. Hsiaowen Wang (NCYU)	
10:10 – 10:15	Combinatorial effects of longan peel extract and food additives on oxidative stability of edible oils	Asst. Prof. Dr. Kanyasiri Rakariyatham (CMU)	
10:15 – 10:30	Primary resin acids are involved in amber color formation of aged pine fatwood woodwork	Prof. Dr. Toshisada Suzuki (KU)	
10:30 – 10:45	Break and networking		

Time	Activities		
Room: Meeting Room 4, Faculty of Agro-Industry, Chiang Mai University			
10:45 – 11:00	<i>Saccharomyces</i> isolated from traditional fermented tea (Miang) and its feasible applications	Dr. Kridsada Unban (CMU)	Chair: Prof. Dr. Mika Nomura (KU) Co-chair: Asst. Prof. Dr. Kanyasiri Rakariyatham (CMU)
11:00 – 11:15	AI system image analysis to detect strawberry fruit development	Mr. Seigo Miya (KU)	
11:15 – 11:30	Proteomic analysis of <i>Mesona chinensis</i> polysaccharides-induced aggregation of milk proteins	Asst. Prof. Dr. Chunchi Chen (NCYU)	
11:30 – 11:45	Enhancing functionality of whey protein concentrate (WPC) with galacto-oligosaccharide (GOS) via the Maillard reaction	Ms. Nareekan Chaiwong (CMU)	
11:45 – 12:00	Selenium biotransformation and bioactivity of polysaccharide extraction from <i>Pleurotus ostreatus</i>	W.M.P.B.K. Warnasooriya (CMU)	
12:00 – 12:15	Unlocking academic opportunities: navigating study paths at the Faculty of Agriculture for international scholars & students	Prof. Dr. Peter Lutes (KU)	

Remarks: The program may be adopted as appropriate.

The presentation will be 10-12 min and Q&A for 3-5 min.

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Afternoon Activity

Locations: Future Food Lab, Food Innovation and Packaging Center (FIN), Faculty of Agro-Industry

Tentative Schedule

Time	Activities
13:00 – 13:15	Registration for the event “When Science Meets Creative Foods”
13:15 – 14:15	Demonstration and Hands-on Activity to create “Bouillabaisse de Chiang Mai” by Mr. Pathapee Moonkonkaew, Chef and owner of L’éléphant. Inspiration for creating Local to Global menu: French-style fish stew featuring seasonal fish, prawns, Chom Thong black-red native chicken, and Chiang Mai purple rice.
14:15 – 15:30	Workshop: Local Food Creation
15:30 – 16:30	Chef Special taste: Pairing food with beverage
16:30 – 17:00	Discussion in Topic “The Science behind fusion cuisine: Bouillabaisse de Chiang Mai” by Dr. Shitapan Bai-Ngew and Dr. Ponjan Walter, Lecturers of Faculty of Agro-Industry, Chiang Mai University <ul style="list-style-type: none"> • The culinary chemistry and the reaction behind “Bouillabaisse de Chiang Mai” • Local ingredients meet Global technique • The convergence of science and gastronomy
17:00 – 17:30	Leisure time on Mae-Hia campus, Leave to the Restaurant
17:30 – 20:00	Dinner at The View Village

Remarks: The program may be adopted as appropriate.

Dinner: The View Village