

# Program – IFBT'10

Day 1: December 7, 2010		
8:30	Registration	Lobby
9:15	<b>Opening session</b>	Auditorium
9:30	-Welcome remarks by Prof. Athapol Noomhorm, Conference Chair -Conference Opening speech (AIT President) -Keynote speech by <i>Dr. Tipvon Parinyasiri, Director Food Control Division, FDA Thailand</i>	
10:15	Coffee break	
10:35	-Bio-fuels and food security - moving forward by <i>Prof. Sudip K. Rakshit, Thailand</i> -Bio-fuels Research: Challenges and Opportunities by <i>Dr. Avinash K Agarwal, India</i> -Keynote address <i>(to be confirmed)</i>	
12:00	Lunch Break	
Parallel Sessions		
13:00	<b>Physical Properties of Foods</b> Presentations A11-A15 (Room A)	<b>Functional Foods</b> Presentations A21-A27 (Room B)
14:40	Coffee break	
15:00	<b>Advances in Value added processing</b> Presentations B11-B15 (Room A)	<b>Food Bio-technology</b> Presentations B21-B25 (Room B)
17:30	<b>Welcome Dinner</b>	
Day 2: December 8, 2010		
9:15	<b>Keynote session</b> -Keynote speech by <i>Dr. Pichet Durongkaveroj</i> <i>Secretary General of National Science, Technology and Innovation Policy Office, Thailand</i> -Fluidized Bed Applications in Food Processing by <i>Dr. Rahmat Sotudeh-Gharebagh, Iran</i>	Auditorium
10:20	Coffee break	
10:45	<b>Food Safety from Asian Perspective</b> -Emerging trends in food safety by <i>Dr. Anil K. Anal, Thailand</i> -Food Safety Risk Assessment by <i>Dr. Megh Raj Bhandari, Nepal</i> -Nitrofurans Metabolites in Shrimp by <i>Dr. Mamta Dawlatana, Bangladesh</i> -Melamine – toxicity and analysis by <i>Dr. M. Niakousari, Iran</i>	108
11:40	<b>Poster session</b> <i>(presenters need to be beside their posters)</i>	Lobby
12:00	Lunch Break	
13:00	<b>Food Drying Technology</b> Presentations C11-C16 (Room A)	<b>Innovative Practices in Food &amp; Biomaterial Processing</b> Presentations C21-C27 (Room B)
14:40	Coffee Break	
15:00	<b>Modeling &amp; Quality Evaluation</b> Presentations D11-D15 (Room A)	<b>Advances in Postharvest Technology</b> Presentations D21-D26 (Room B)
16:30	<b>Closing Session</b> Distinguished Paper Awards, Best poster award Vote of Thanks	108
Day 3: December 9, 2010		
Field visit: <i>Kaset fair</i> (Kasetsart University Kampanaeng Campus)		

## List of presentations

<b>On-line condition monitoring of moisture contents in a fluidized bed dryer by acoustic emission signatures</b> Rahmat Sotudeh, University of Tehran, Iran
<b>Health hazard nitrofurans metabolites in shrimp and its source: Bangladesh aspect</b> Mamtaz Dawlatana, Bangladesh Council of Scientific and Industrial Research, Bangladesh
<b>Total Diet Study (TDS): Food Safety Risk Assessment from Pesticide Residues in Nepalese Diets</b> Megh Raj Bhandari, Department of Food Technology and Quality Control, Kathmandu Nepal
<b>Melamine: Description, Synthesis, Toxicity, Health effects and Analysis</b> Mehrdad Niakousari, Shiraz University, Shiraz, Iran

### Physical Properties of Food Materials

A1-1	<b>Physiochemical properties of sweet potato and mung bean starch, and their blends for noodle production</b> Ho Minh Thao, An Giang University, Vietnam
A1-2	<b>Physical properties of green bean (<i>Vigna radiata</i> L.)</b> Pham Tri Thong, Nong Lam University, Vietnam
A1-3	<b>Influence of Organic Salts and Their Coupled Acids on Mechanical Properties of Acid-Induced Kamaboko from Squid Mantle Muscle Meat</b> Bodin Techaratanakrai, Tokyo University of Marine Science and Technology, Japan
A1-4	<b>Thermal Properties of Asparagus</b> Rattapon Saengrayup, King Mongkut's University of Technology Thonburi, Thailand
A1-5	<b>Effects of plasticizer type and concentration on physical properties of edible film from squid (<i>Todarodes pacificus</i>) mantle muscle</b> Akasith Leerahawong, Tokyo University of Marine Science and Technology, Japan

### Functional Foods

A2-1	<b>Production of concentrated holy basil (<i>Ocimum sanctum</i> Linn.) extract by progressive freeze-concentration</b> Trairat Kaewsad, Thammasat University, Rangsit Campus, Thailand
A2-2	<b>Erythromycin Thiocyanate Production from Microfiltered Broth using Resin Technology</b> Maushmi Shailesh Kumar, School of Pharmacy and Technology Management, India
A2-3	<b>The effects of egg white on the aptitude of pink shrimp as a raw material for kamaboko product</b> Hirokazu Amemiya, Tokyo University of Marine Science and Technology, Japan
A2-4	<b>The volatile components in rabbit fish (<i>Siganus fuscescens</i>) organs</b> Jun-ichiro Shibata, Tokyo University of Marine Science and Technology, Japan
A2-5	<b>Study on blue shark (<i>Prionace glauca</i>) meat as a raw material for kamaboko products</b> Yuki Yasuda, Tokyo University of Marine Science and Technology, Japan
A2-6	<b>Antimicrobial Activity of <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> for Inhibit Food-borne Pathogens</b> Melada Supakijnoraset, Asian Institute of Technology, Pathumthani, Thailand
A2-7	<b>Studies on the effects of microbial transglutaminase on dough properties of wheat flour supplemented with hull-less barley flour</b> Kiana Pourmohammadi, University of IRAN-Gorgan, Iran

### Advancement in Value added processing

B1-1	<b>Biodiesel production from rubber seed oil on heterogenous catalyst Na<sub>2</sub>SiO<sub>3</sub>/SiO<sub>2</sub></b> Hong Khanh Dieu Nguyen, Ha noi University of Technology, Vietnam
B1-2	<b>Performance, emissions and combustion characterization of biodiesel in a generator engine</b> Avinash Kumar Agarwal, Indian Institute of Technology Kanpur, Kanpur, India
B1-3	<b>A feasibility study and business planning for the establishment of a new winery in Thailand</b> Vikramsinh Shinde, Asian Institute of Technology, Bangkok, Thailand
B1-4	<b>Styrene monomer migration from polystyrene packaging into the creamy cheese</b> Zahra Amirshaghghi, University of Tehran, Iran
B1-5	<b>A review of global wine trading: French and Australian wines perspective</b> Madhav D., Asian Institute of Technology, Bangkok, Thailand

### Food Bio-technology

B2-1	<b>Kinetics of Growth of the Fungus <i>Monascus ruber</i> on Rice Agar</b> Teerin Chysirichote, Tokyo Institute of Tokyo, Japan
B2-2	<b>In Vitro Antibacterial Activity of Crude Extracts of <i>Crescentia cujete</i></b> Rayhan Mahbub, Bangladesh Council of Scientific and Industrial Research, Bangladesh
B2-3	<b>Effects of microbial transglutaminase on the quality of wheat bread supplemented with hull-less barley flour</b> Kiana Pourmohammadi, University of IRAN-Gorgan, Iran
B2-4	<b>Effects of culture conditions on the production of ergothioneine from shiitake mushroom (<i>Lentinus edodes</i>) mycelia through liquid fermentation</b> Pramvadee Tepwong, Tokyo University of Marine Science and Technology, Japan
B2-5	<b>Investigating the drying rate and viability of starter culture of set yogurt during drying in a laboratory freeze-drier</b> M. Niakousari, Department of Food Science and Technology, Shiraz University, Iran
B2-6	<b>Biotechnological implications of the production of the (1-3)- and (1-6)-beta-glucanases by <i>Acremonium sp. IMI 383068</i></b> Jayus Jayus, University of Jember, Indonesia

### Food Drying Technology

C1-1	<b>Influence of damaged starch on agglomeration of cassava starch during pneumatic conveying drying</b> Sawanit Aichayawanich, King Mongkut's University of Technology Thonburi, Thailand
C1-2	<b>Effects of drying methods on heat resistance of <i>Salmonella</i> attached on vegetable surface during drying</b> Chanthima Phungamngoen, King Mongkut's University of Technology Thonburi, Thailand
C1-3	<b>Mass transfer analysis during osmotic drying of banana "kepok" in a variety of concentration and temperature of sucrose solutions</b> Iwan Taruna, University of Jember, Indonesia
C1-4	<b>A new model for vibro-fluidized bed and microwave vibro-fluidized bed drying of unfrozen and frozen cooked rice</b> Jiraporn Sripinyowanich, Asian Institute of Technology, Thailand
C1-5	<b>Design, manufacture and investigating functionality of a new batch Refractance Window system</b> Vahid Baeghbali, Department of Food Science and Technology, Shiraz University, Shiraz, Iran
C1-6	<b>Determination of a suitable thin layer drying model for coconut residue</b> Orawan Sopanattayanon, Asian Institute of Technology, Thailand

### Innovative Practices in Food & Biomaterial Processing

C2-1	<b>In situ visualization of influence of pulse frequency on PEF-treated plant tissue</b> Suvaluk Asavasanti, King Mongkut's University of Technology Thonburi, Thailand
C2-2	<b>Extrusion of Fiber-Supplemented Snacks Using Food Processing By-products</b> Sopida Korkerd, King Mongkut's University of Technology Thonburi, Thailand
C2-3	<b>Development of a sugarcane juice extractor for processing of industrial sugarcane for cottage industries</b> Joshua O Olaoye, University of Ilorin, Nigeria
C2-4	<b>Drying Characteristics and Color Change Kinetics of Red Chilli (<i>Capsicum frutescens</i> L.) undergoing Different Drying Methods</b> Rattapon Saengrayup, King Mongkut's University of Technology Thonburi, Thailand
C2-5	<b>Drying Characteristics of Ginger Undergoing Microwave-Vacuum Drying</b> Patharanid Wongsupaluk, King Mongkut's University of Technology Thonburi, Thailand
C2-6	<b>Development of phosphorylated cross-linked starch foam by reactive supercritical fluid extrusion</b> Khanitta Ruttarattanamongkol, Naresuan University, Thailand
C2-7	<b>Quality Characteristics of Puffed Rice</b> Orrawan Rewthong, King Mongkut's University of Technology Thonburi, Bangkok, Thailand

### Modeling & Quality Evaluation

D1-1	<b>Parameter Estimation using Maximum Likelihood Estimation: Predictive models of chilled shrimp quality degradation during storage</b> Imran Ahmad, SIIT, Thammasat University, Thailand
D1-2	<b>The effects of operating conditions on pomegranate juice quality during the ohmic heating process</b> Theradech Lervilaianunt, Rajamongala University of Technology, Thailand
D1-3	<b>Data Based Mechanistic Modeling for Control of Three Dimensional Temperature Distribution of Products during Pasteurization Process</b> Vo tan Thanh, Cantho University, Vietnam
D1-4	<b>Mathematical Analysis of Particles Motion on an Inclined Conveyor Belt for Separation of Crop Components</b> Joshua O Olaoye, University of Ilorin, Nigeria
D1-5	<b>Modeling and effects of various drying methods on sweet potato starch properties</b> Ho Minh Thao, An Giang University, Vietnam

### Advances in Postharvest Technology

D2-1	<b>Study on quality grading of mangosteen by ultrasonic specific gravity controlling system</b> Preedawan Chaisrichonlathan, Agricultural Engineering Research Institute, Thailand
D2-2	<b>Detection of Defects on Eggplant caused by Butterfly Larva with Computer Vision System</b> Poonpat Poonnoy, Maejo University, Thailand
D2-3	<b>The effect of drought stress on assimilate remobilization, yield and components yield in wheat</b> Mohammad Hatim, Islamic Azad University, Iran
D2-4	<b>Changes in physicochemical property of germinated brown rice and parboiled germinated brown rice dried in a fluidized bed dryer</b> Ekkapong Cheevitsopon, Asian Institute of Technology, Thailand
D2-5	<b>Study on Electrical Properties as Dry Weight Determination of Durian</b> Preedawan Chaisrichonlathan, Agricultural Engineering Research Institute, Thailand
D2-6	<b>Migration of ohmic heating electrode components into a food</b> Mohsen Zandi, Department of Food Science and Technology, Shiraz University, Shiraz, Iran

### Posters

P-1	<b>Effect of Ca concentration, soaking temp, and acid addition on quality of calcium fortified rice</b> Porntip Sirisoontarak, Srinakharinwirot University, Thailand
P2	<b>A study of the removal of 4-aminophenol from aqueous solutions by using surfactants on micellar enhanced ultrafiltration</b> Waraporn Jaisai, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
P3	<b>Preparation of Candy from Green Matured Banana</b> Khagendra Bharambe, Dr.Ulhas Patil College of Agricultural Engineering, Jalgaon, India
P4	<b>Ionotropic cross-linked multilayer emulsion for encapsulation of fish oil</b> Sayali M. Yenkar, Asian Institute of Technology, Bangkok, Thailand
P5	<b>Production of probiotic fruit juice and study of the storage stability at refrigerated temperature</b> Arindam Haldar, Asian Institute of Technology, Bangkok, Thailand
P6	<b>Improvement the performance of biocomposites (pla – soy protein) reinforced with corn husk fiber</b> Paweena Saenghirunwattana, Asian Institute of Technology, Pathumthani, Thailand
P7	<b>Design and development of an evaporative cooling system for tropical fruits and vegetables in transport vehicles</b> Nattriya Supmoon, Asian Institute of Technology, Pathumthani, Thailand
P8	<b>Effects of mixed phosphate and trehalose treatment and freezing methods on quality changes of frozen white shrimp (<i>Litopenaeus vannamei</i>)</b> Punchira Vongsawasd, Department of Microbiology, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
P9	<b>Assessment of Pesticide Residues in the Selected Food Items collected from home food preparers of Ludhiana District, India</b> Jasvinder K Sangha, Department of Food and Nutrition, Punjab Agricultural University, Ludhiana, Punjab, India