

The 7th International Symposium on Lipid Science and Health-Meeting agenda

| Nov. 11 Conference Centre Hall 2, 1F | | | | | | | |
|---|---|---------------|---|----------|---|--|---|
| Subject | No. | Time | reporter | | | report title | |
| | | 8:30 - 9:10 | Opening ceremony | | | | |
| Keynote Report | 1 | 9:10 - 9:20 | Guofang Pang | China | Academician of Chinese Academy of Engineering | Conference Opening Speech | |
| | 2 | 9:20 - 9:40 | Baoru Yang | Finland | Academician of the Academy of Finland | University of Turku | Decoding Molecular Structures of Fats and Oils for Precision Nutrition and Health |
| | 3 | 9:40 - 10:10 | Chi-Ping Tan | Malaysia | Academician of the Academy of Malaysia | Universiti Putra Malaysia | Occurrence and Factors Affecting 2-, 3-MCPD Esters and Glycidyl Esters during Frying and Baking Processes |
| | 10:10 - 10:20 Tea break/wall poster display | | | | | | |
| | 4 | 10:20 - 10:50 | He Huang | China | Professor | Nanjing Normal University | Biological Manufacturing and Industrialization of Functional Fatty Acids Under the Common Health Society |
| | 5 | 10:50 - 11:20 | Changzhu Li | China | Professor | Hunan Academy of Forestry | Progress in cascade collaborative bio-refining technology of woody lipid health products |
| | 6 | 11:20 - 11:50 | Fenghong Huang | China | Professor | Oil crops Research Institute, Chinese Academy of Agricultural Sciences | A Thought on the Future of Oilseed and Lipid Industry in the Perspective of "Greater Food" approach |
| | 7 | 11:50 - 12:20 | Yuanfa Liu | China | Professor | Jiangnan University | Nutritional quality characteristics of typical fats and oils and appropriately precise processing |
| 12:20 - 13:30 Lunch/wall poster display | | | | | | | |
| Lipid flavor and perception | 8 | 13:30 - 13:50 | Jianshe Chen | China | Professor | Zhejiang Gongshang University | Oral Sensory and Reducing Techniques of Lipid |
| | 9 | 13:50 - 14:10 | Xiuzhu Yu | China | Professor | Northwest A&F University | Unraveling the flavor characteristics, formation mechanism and regulation of fragrant rapeseed oil |
| | 10 | 14:10 - 14:30 | Jianchun Xie | China | Professor | Beijing Technology and Business University | Advances in analysis of flavor compounds in animal fat |
| | 11 | 14:30 - 14:50 | Changmo Li | China | Professor | Tianjin University of Science and Technology | Mechanism of initial oxidation of oleic acid |
| | 12 | 14:50 - 15:10 | Qi Zhou | China | Associate researcher | Oil crops Research Institute, Chinese Academy of Agricultural Sciences | Material Basis and Application of Vegetable Oil Flavor |
| 15:10 - 15:20 Tea break/wall poster display | | | | | | | |
| Lipid preparation and utilization | 13 | 15:20 - 15:40 | Xiangzhao Mao | China | Professor | Ocean University of China | Enzymatic mechanism and functional evaluation of phospholipid modification |
| | 14 | 15:40 - 16:00 | Xiaonan Sui | China | Professor | Northeast Agricultural University | Analysis of Protein Interfacial Behavior |
| | 15 | 16:00 - 16:20 | Yong Wang | China | Professor | Jinan University | Enzymatic preparation of plant-based interesterified oils and their application |
| | 16 | 16:20 - 16:40 | Shangde Sun | China | Professor | Henan University of Technology | Low-cost free and the immobilized lipase catalyzed to prepare food special-oil with low fatty acids and zero trans fatty acids |
| | 17 | 16:40 - 17:00 | Filip Van Bockstaele | Belgium | Professor | Ghent University | Structural design of wax-based oleogels and oleogel emulsions as fat mimetics |
| | 18 | 17:00 - 17:20 | Liqiang Zou | China | Professor | Nanchang University | Research on the masking and efficient delivery of strongly stimulating functional ingredients in food based on lipid delivery systems |
| | 19 | 17:20 - 17:40 | Xiaoqiang Zou | China | Associate professor | Jiangnan University | Study on preparation of LCPUFAs rich medium and long chain triglycerides by enzymatic method for infant powder preparation |
| Nov. 11 White Horse Lake Hall, 3F | | | | | | | |
| Matchmaking Conference | 14:30 - 17:00 | | Publication of scientific and technological achievements | | | | |
| | 17:00 - 17:30 | | Matchmaking Conference of Future Food Industry Achievements | | | | |
| | | 18:00 - 20:00 | Dinner | | | | |

| Nov. 12 Conference Centre Hall 2, 1F | | | | | | | |
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| Lipid resources and evaluation | 20 | 8:30 - 8:50 | Da-Yong Zhou | China | Professor | Dalian Polytechnic University | Lipid and protein oxidation and its influence on the edible quality of seafood |
| | 21 | 8:50 - 9:10 | Jing Li | China | Professor | Nanchang University | Exploration and utilization of Camellia oleifera Abel resources |
| | 22 | 9:10 - 9:30 | Shimin Wu | China | Professor | Shanghai Jiao Tong University | Butter Quality Improvement and Functional Butter Development |
| | 23 | 9:30 - 9:50 | Jun Wang | China | Professor | Jiangsu Institute of Technology | Nutrition-oriented integrated bioprocessing technology of edible insect oil resources |
| | 24 | 9:50 - 10:10 | Zhijun Zhang | China | Professor | North University | Preparation and oxidative stability of high purity ALA from perilla seed oil |
| 10:10 - 10:20 Tea break/wall poster display | | | | | | | |
| Lipid synthesis and regulation | 25 | 10:20 - 10:40 | Jingwen Zhou | China | Professor | Jiangnan University | Synthetic biology of steroid compounds |
| | 26 | 10:40 - 11:00 | Ling Jiang | China | Professor | Nanjing Tech University | The construction of multi-enzyme assembly cascade system and its application in the preparation of lipid chemicals |
| | 27 | 11:00 - 11:20 | Wanmeng Mu | China | Professor | Jiangnan University | Highly-efficient biosynthesis of human milk oligosaccharides using metabolic engineering strategies |
| | 28 | 11:20 - 11:40 | Junjun Wu | China | Professor | Jiangnan University | Efficient Biosynthesis of Novel Healthy Oils Driven by Synthetic Biology |
| | 29 | 11:40 - 12:00 | Bo Wang | Australian | Associate professor | Australian Catholic University | In-vitro targeted delivery of flaxseed oil using protein-phenolic conjugate-based complex coacervates as a carrier |
| | 30 | 12:00 - 12:20 | Kim Lee-Chang | Australian | Professor | Commonwealth Scientific and Industrial Research Organisation | Australian single-cell organisms for sustainable lipid and protein production |
| 12:20 - 13:30 Lunch/wall poster display | | | | | | | |
| Lipid nutrition and health | 31 | 13:30 - 13:50 | Yulan Liu | China | Professor | Wuhan Polytechnic University | Regulatory role of fish oil on deoxynivalenol-induced intestinal injury and its mechanism in piglets |
| | 32 | 13:50 - 14:10 | Huiyong Yin | China | Professor | City University of Hong Kong | Metabolic Reprogramming of Lipid and Glucose Metabolism in Liver Cancer |
| | 33 | 14:10 - 14:30 | Jie Xu | China | Professor | Ocean University of China | The effects of gangliosides on neurodevelopment and neural injury |
| | 34 | 14:30 - 14:50 | Baiyi Lu | China | Professor | Zhejiang University | Functional lipids and chronic low-grade inflammation |
| 14:50 - 15:00 Tea break/wall poster display | | | | | | | |
| Lipid analysis and characterization | 35 | 15:00 - 15:20 | Wenpeng Zhang | China | Assistant professor | Tsinghua University | Approaches and applications of detailed structural lipidomics |
| | 36 | 15:20 - 15:40 | Yongjiang Xu | China | Professor | Jinan University | Multi-omics study on nerve repair function of Antarctic krill oil |
| | 37 | 15:40 - 16:00 | Fang Wei | China | Professor | Oil crops Research Institute, Chinese Academy of Agricultural Sciences | Analysis method and application of oxylipins based on chromatography-mass spectrometry technology |
| | 38 | 16:00 - 16:20 | Zhimin Long | China | Senior Manager | SCIEX | New techniques for large-scale and precise lipid identification and quantitative mass spectrometry |
| Industry forum | 39 | 16:20 - 16:35 | Xiangyu Wang | China | Director | Guangzhou Hanfang Pharmaceutical Co., Ltd | Better understand Chinese flavor, do a good job of COFCO flavor – Construction of rapeseed oil product system based on the differences of regional food culture in China |
| | 40 | 16:35 - 16:50 | Chao Yu | China | Senior Engineer | Cabio Biotechnology (Wuhan) Co., Ltd | Challenges and Progress in the Industrialization of the Biosynthesis of Omega-3 PUFA |
| | 41 | 16:50 - 17:05 | Yukang Mao | China | Project manager | Guangzhou Hanfang Pharmaceutical Co., Ltd | Research progress on activities and industrial development of functional lipid from Ganoderma lucidum, a traditional Chinese medicine |
| Closing ceremony | 17:05 - 17:15 Summary of the meeting/wall poster awards | | | | | | |
| 17:30 - 20:00 Dinner | | | | | | | |

Nov. 12 White Horse Lake Hall, 3F

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| Youth forum | 1 | 8:30 - 8:45 | Junbo He | China | Associate professor | Wuhan Polytechnic University | Preparation and application of lipid-based nano-delivery systems stabilized by modified proteins | |
| | 2 | 8:45 - 9:00 | Xiaolong Li | China | Senior Engineer | Guangzhou Hanfang Pharmaceutical Co., Ltd | Key Technology System and Industrialization of Soybean Oil Processing with Green and Flexible performance | |
| | 3 | 9:00 - 9:15 | Li Zhou | China | Associate professor | South-Central MinZu University | Key Technology System and Industrialization of Soybean Oil Processing with Green and Flexible performance | |
| | 4 | 9:15 - 9:30 | Fengyan Wang | China | Assistant director | Guangzhou Hanfang Pharmaceutical Co., Ltd | Application of biotechnology in enhancing the flavor and quality improvement of special oils and fats | |
| | 5 | 9:30 - 9:45 | Zhan Ye | China | Associate professor | Jiangnan University | Study on the characteristics of soybean oil fume components in hot cooking based on the moderate processing technology of oil | |
| | 6 | 9:45 - 10:00 | Yi Zhang | China | Assistant Researcher | Oil crops Research Institute, Chinese Academy of Agricultural Sciences | Design and fabrication of innovative enzymatic bioreactor for functional lipids preparation | |
| | 7 | 10:00 - 10:15 | Xixiang Shuai | China | Assistant Researcher | South Subtropical Crop Research Institute, China Academy of Tropical Agricultural Sciences | Study on the composition and hypolipidemic activity of macadamia (<i>Macadamia integrifolia</i>) oil | |
| | 10:15 - 10:25 Tea break/wall poster display | | | | | | | |
| | 8 | 10:25 - 10:40 | Binbin Nian | China | lecturer | Pharmaceutical Sciences, Nanjing Tech university | Hydrophobic deep eutectic solvents-lipase synergistically catalyze the synthesis of Vitamin E succinate via hbonds | |
| | 9 | 10:40 - 10:55 | Qian Hu | China | postdoctor | Chinese Academy of Inspection and Quarantine | Pseudotargeted oxidative lipidomics reveals the evolution of lipid profiles during thermal processing in the four vegetable oils | |
| | 10 | 10:55 - 11:10 | Jiayue Xia | China | Doctoral student | Southeast University | Effects of Fish oil-derived Omega-3 Fatty Acids on Gut Microbiota and serum lipid Metabolome in Type 2 Diabetes Mellitus: A Randomized, Double-blind, Placebo-Controlled Clinical Trial | |
| | 11 | 11:10 - 11:25 | Zuojian Qin | China | Doctoral student | Oil crops Research Institute, Chinese Academy of Agricultural Sciences | Comprehensive analysis of triglyceride isomers in different vegetable oils based on UPLC-EAD-MS/MS technique and characteristic fragment database | |
| | 12 | 11:25 - 11:40 | Mengjiao Jian | China | Master student | Wuhan Polytechnic University | Structural basis and stability studies of loaded β -carotene emulsions based on molecular interactions | |
| | 13 | 11:40 - 11:55 | | | | | | |
| 14 | 11:55 - 12:10 | | | | | | | |
| 12:20 - 13:30 Lunch/wall poster display | | | | | | | | |