

Technical Programme

Opening Ceremony	
9:00-9:15	Opening Address
	Hongbin Zhang, Chairmen 10IHC
Session	Industrial Workshop
Date	21-Jun-10
Time	0915-1030
Venue	Lecture Hall (No. 100)
Session Chairperson	Yongjing Li
9:15-9:20 Industrial Opening Speech	
	Yongjing Li
9:20-10:00	PLE-01 - Plenary Speaker
	New materials from polysaccharides and their applications
	Lina Zhang
10:00-10:30	PLE-02 - Plenary Speaker
	Recent developments in the application of microbial polysaccharides
	Graham Sworn
10:30-11:00	Coffee Break
Session	Industrial Workshop
Date	21-Jun-10
Time	1100-1200
Venue	Lecture Hall (No. 100)
Session Chairperson	Lilly D'Angelo
11:00-11:30	PLE-03 - Plenary Speaker r
	Laser microrheology for the study of the visco-elastic properties of SOFT MATERIALS
	Pascal Bru
11:30-12:00	PLE-04 - Plenary Speaker
	Novel Multi-function Stabilizer Systems for Beverage Applications
	C.Ronnie Yuan
Lunch	
Session	Industrial Workshop
Date	21-Jun-10
Time	1330-1500
Venue	Lecture Hall (No. 100)

Session Chairperson Graham Sworn

1:30-2:00 PLE-05 - Plenary Speaker

Direct accelerated and real-time evaluation of dispersion properties including stability, shelf-life, particle size distribution and particle properties

Arnold Uhl

2:00-2:30 PLE-06 - Plenary Speaker

Innovative applications of hydrocolloids developed in China during the last decade

Long Huang

2:30-3:00 PLE-07 - Plenary Speaker

Formation, properties and medicinal effect of supermolecular structures in traditional Chinese herbal medicine

Pingfan Rao

3:00-3:30 Coffee Break

3:00-5:30 Poster Session

3:00-5:30 Industrial Exhibition

Session	Food Hydrocolloids Trust Medal Speaker
Date	22-Jun-10
Time	0900-1050
Venue	Lecture Hall (No. 100)
Session Chairperson	Pingfan Rao
	Tributes to Food Hydrocolloids Trust Medal Speaker
9:00-9:15	Tribute to Katsuyoshi Nishinari Speech I
	Glyn O. Phillips
9:15-9:30	Tribute to Katsuyoshi Nishinari Speech II
	Kaoru Kohyama
9:30-9:45	Tribute to Katsuyoshi Nishinari Speech III
	Peter A. Williams
9:45-10:00	Tribute to Katsuyoshi Nishinari Speech IV
	Takahiro Funami
10:00-10:15	Tribute to Katsuyoshi Nishinari Speech V
	Yapeng Fang
10:15-10:30	Tribute to Katsuyoshi Nishinari Speech VI
	Hongbin Zhang
10:30-10:50	Food Hydrocolloids Trust Medal Speaker
	Katsuyoshi Nishinari
Session	Plenary Lectures
Date	22-Jun-10
Time	1050-1210
Venue	Lecture Hall (No. 100)
Session Chairperson	Lina Zhang
10:50-11:30	PLE-08 - Plenary Speaker
	A New Look at Old Gum Ghatti
	Glyn O. Phillips
11:30-12:10	PLE-09 - Plenary Speaker
	Design and potential applications of slowly digestible state carbohydrate
	Bo Jiang

Lunch

Session	Novel hydrocolloids: microstructure and applications
Date	22-Jun-10
Time	1330-1500
Venue	Room No. 114
Session Chairperson	Xiaojun Liao
1:30-2:00	KNS-01 - Keynote Speaker
	Hydrocolloid Functionality in Microstructure Design for Foods with Targeted Digestibility
	Tim Foster
2:00-2:20	D22-T5-O1 - Regular Speaker
	The introduction of gelatin into cocoa butter emulsions to preserve mouth feel and oral melt down
	Jennifer Norton, Phil Cox and Peter Fryer
2:20-2:40	D22-T5-O2 - Regular Speaker
	Thermogelling Behavior of Highly Branched Poly(N-isopropylacrylamide)
	Lifeng Yan and Wei Tao
2:40-3:00	D22-T5-O3 - Regular Speaker
	Production of Chitosan-Allicin Complexes for Using as Antimicrobial Agent: Preparation Method, Properties and Microstructure
	T. Pirak
3:00-3:30	Coffee Break
Session	Novel hydrocolloids: microstructure and applications
Date	22-Jun-10
Time	1530-1720
Venue	Room No. 114
Session Chairperson	Tim Foster
3:30-4:00	KNS-02 - Keynote Speaker
	Effects of microwave extraction on characteristics of polysaccharides from cherry, kiwi and wolfberry
	Xiaojun Liao
4:00-4:20	D22-T5-O4 - Regular Speaker
	Nanocapsulation of rose fragrance with polybutylanoacrylate as a carrier and its application in textiles
	Zuobing Xiao, Jing Hu, Mingxi Wang, Shuangshuang Ma, Zhen Li, Rujun Zhou, and

	Shuiping Dai
4:20-4:40	D22-T5-O5 - Regular Speaker
	Development and application of chitosan – palm - based edible film to extend the shelf-life of cherry tomato
	Ruzaina Ishak, Fang Zhong, Norizzah Abdul Rashid, Halimahton Zahrah Mohamed Som, Cheow Chong Seng and Adi Md. Sikin
4:40-5:00	D22-T5-O6 - Regular Speaker
	Novel Unimolecular Reverse Micelles Based on Amphiphilic Hyperbranched Amylopectin Derivatives
	Liqun Yang, Jizhou Fan, Zhibin Deng, Di Zeng and Li-Ming Zhang
5:00-5:20	D22-T5-O7 - Regular Speaker
	Fabrication of Polymerized Crystalline Colloidal Arrays through Click Chemistry and Their Application as Avidin Sensor
	Bin Sun, Libin Duan and Zhanyong Li
Session	Natural and biodegradable materials and recycling
Date	22-Jun-10
Time	1330-1500
Venue	Room No. 117
Session Chairperson	Kurt Ingar Draget
1:30-2:00	KNS-03 - Keynote Speaker
	AFM: a nanoscience tool in food design
	Vic J Morris
2:00-2:20	D22-T4-O1 - Regular Speaker
	Synthesis and characterization of sodium carboxymethylcellulose from oil palm empty fruit bunches (<i>Elaeis guineensis</i> Jacq)
	Djagal W. Marseno, Binardo Adiseno, Pepita Haryanti and Haryadi
2:20-2:40	D22-T4-O2 - Regular Speaker
	Study on effect of ultraviolet treatment on physical and mechanical properties of sago-mung bean starch blend film
	MS. Umami Shafiqah, A. A. Karim and A. Fazilah
2:40-3:00	D22-T4-O3 - Regular Speaker
	Synthesis and characterization of hemicellulose-based hydrogels
	Jingyi Yang, Xuesong Zhou and Ju Fang

3:00-3:30	Coffee Break
Session	Natural and biodegradable materials and recycling
Date	22-Jun-10
Time	1530-1700
Venue	Room No. 117
Session Chairperson	Vic J Morris
3:30-4:00	KNS-04 - Keynote Speaker
	Hydrocolloids as modulators of drug bioavailability;a dual case study
	Kurt Ingar Draget
4:00-4:20	D22-T4-O4 - Regular Speaker
	Preparation and Properties of Hydrogels from Lignin and NIPAAm
	Qinghua Feng, Fangeng Chen, Xuesong Zhou and Huiran Wu
4:20-4:40	D22-T4-O5 - Regular Speaker
	Effect of Ethanol Concentrations in Pre-treatment on Zein Film
	Ye Chen, Yue Du, Guan-Yu Wang and Yin Luo
4:40-5:00	D22-T4-O6 - Regular Speaker
	Efficient production, purification and application of Polysialic acid from the strain of E. coli K235-WXJY-11
	Jin-Long Liu, Jian-Rong Wu, Yi-Lin and Xiao-Bei Zhan
Session	Hydrocolloids as dietary fibre and prebiotics: from structural functionality to nutrition and health
Date	22-Jun-10
Time	1330-1500
Venue	Room No. 121
Session Chairperson	Charles Brennan
1:30-2:00	KNS-05 - Keynote Speaker
	Effects of fibre addition to dairy products on sensory properties, glycemic response and colonic fermentation
	H. Douglas Goff
2:00-2:20	D22-T9-O1 - Regular Speaker
	Optimization of the ultrasonically assisted extraction of inulin from salsify plant (Tragopogon pratensis)
	Elnaz. Milani, Rassou, Kadkhodae, Q. Ali. Golimovahhed and Fereshte. Hosseini

2:20-2:40	D22-T9-O2 - Regular Speaker
	Physicochemical Properties of Heat Moisture Treated Sweet Potato Starches of Indonesian Typical Varieties
	Yudi Pranoto, Haryadi and Sudip Kumar Rakshit
2:40-3:00	D22-T9-O3 - Regular Speaker
	Effect of enrichment of apple pomace fiber on rheological and fermentable characteristics of dough and quality of bread
	Guohua Zhao, Gang Zheng, Huan Song and Jian Ming
3:00-3:30	Coffee Break
Session	Hydrocolloids as dietary fibre and prebiotics: from structural functionality to nutrition and health
fDate	22-Jun-10
Time	1530-1700
Venue	Room No. 121
Session Chairperson	H. Douglas Goff
3:30-4:00	KNS-06 - Keynote Speaker
	Potential use of hydrocolloids in the regulation of glycaemic response of extruded breakfast cereals
	Charles Brennan
4:00-4:20	D22-T9-O4 - Regular Speaker
	Orange sweet potato (Ipomoea batatas) flour: Novelty ingredient in extruded fish cracker snacks
	Noorakmar Ab. Wahab , C.S. Cheow and Norizzah Abd. Rashid
4:20-4:40	D22-T9-O5 - Regular Speaker
	The Conformation and Aggregation of Cereal Bran Arabinoxylans in Water
	Cheng Yang, Pinthip Rumpagaporn, Haidi Xu, Madhuvanti Kale and Bruce R. Hamaker
4:40-5:00	D22-T9-O6 - Regular Speaker
	How to write a world class scientific paper
	Wendy Hurp
Session	Progress in starches and applications
Date	22-Jun-10
Time	1330-1500
Venue	Room No. 223
Session Chairperson	Bruce R. Hamaker

1:30-2:00	KNS-07 - Keynote Speaker
	Progress in starch modification in the last decade
	Abd Karim Alias
2:00-2:20	D22-T7-O1 - Regular Speaker
	Prebiotic properties of new enzyme-resistant dextrin from potato starch –from structure to functionality and health
	Janusz Kapusniak, Kamila Jochym, Renata Barczynskab, Katarzyna Slizewskab and Zdzislawa Libudziszb
2:20-2:40	D22-T7-O2 - Regular Speaker
	Effect of deproteinization on degree of oxidation of ozonated starch
	Hui-Tin Chan, Cheu-peng leh, Rajeev bhat and Alias A. Karim
2:40-3:00	D22-T7-O3 - Regular Speaker
	Maize and teff starches fatty acid complexes: properties and use as fat replacer
	Naushad M. Emmambux, Gyebi Duodu and Welday Hailu
3:00-3:30	Coffee Break
Session	Progress in starches and applications
Date	22-Jun-10
Time	1530-1740
Venue	Room No. 223
Session Chairperson	Abd Karim Alias
3:30-4:00	KNS-08 - Keynote Speaker
	Starch fine structure and digestion: Is there a case for slow digestion?
	Bruce R. Hamaker
4:00-4:20	D22-T7-O4 - Regular Speaker
	Effect of cross-linking on thermal and rheological properties of nano/submicron corn starch particles
	Jenq-Sheng Chang, Chung-Jen Chen and An-I Yeh
4:20-4:40	D22-T7-O5 - Regular Speaker
	Changes in pasting properties and freeze-thaw stability of tapioca starch - xanthan gum mixtures containing different pH
	Prawta Chantaro and Rungnaphar Pongsawatmanit
4:40-5:00	D22-T7-O6 - Regular Speaker
	Preparation, structure and enzyme digestibility of A- and B-type crystals from

	short-chain amylose
	Liming Cai and Yong-Cheng Shi,
5:00-5:20	D22-T7-O7 - Regular Speaker
	Structure and preparation of octenyl succinic anhydride modified starches with different physical forms
	Yanjie Bai and Yong-Cheng Shi
5:20-5:40	D22-T7-O8 - Regular Speaker
	Characterization of alcohol-alkali treated sago starch
	Bhupinder Kaur, Fazilah Ariffin and Alias A Karim

Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	0830-1000
Venue	Room No. 114
Session Chairperson	Liangli Yu

8:30-9:00 KNS-09 - Keynote Speaker

Molecular Behaviour of beta-Glucans in Aqueous Solution: Association, Aggregation and Gelation

Qi Wang

9:00-9:20 D23-T1-O1 - Regular Speaker

The Influence of Hydrocolloid Structure and Bulk-Rheology on Soft-Tribology

D. A. Garrec, P. W. Cox, B. Guthrie and I. T. Norton

9:20-9:40 D23-T1-O2 - Regular Speaker

Physicochemical properties of the water and alkali extracted mucilage from the leaves of *Asplenium australasicum* (J. Sm.) Hook

Lih-Shiuh Lai and Hui-Yuan Liang

9:40-10:00 D23-T1-O3 - Regular Speaker

Structure function relationships in ionotropic biopolymer networks

Leif Lundin, Kate Nairn, Yacine Hemar, Stephen Homer and James Mardel

10:00-10:30 Coffee Break

Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	1030-1200
Venue	Room No. 114
Session Chairperson	Qi Wang

10:30-11:00 KNS-10 - Keynote Speaker

Psyllium: chemistry and health benefits

Liangli Yu

11:00-11:20 D23-T1-O4 - Regular Speaker

Effects of cultural conditions on yield and properties of a microbial polysaccharides wl-26 in submerged fermentation

Wei, Jia, Zhiyong Zheng, Xiaobei, Zhan, Jin-Song Zhang

11:20-11:40	D23-T1-O5 - Regular Speaker Physico-Chemical Characterization of Soymilk Particles as a Function of Total Solids
	Elise Ringgenberg, Milena Corredig and Marcela Alexander

11:40-12:00	D23-T1-O6 - Regular Speaker Effects of high degree of hydroxypropylation on sago (Metroxylon sagu) starch and sago starch films
	Mohammadi. N, A. Reza, L. H. Cheng and Alias A. Karim

Session	Aggregation and self-assembly, carrier structures, controlled and responsive release
Date	23-Jun-10
Time	0830-1000
Venue	Room No. 117
Session Chairperson	Eric van der Linden

8:30-9:00	KNS-11 - Keynote Speaker Self-Assembly of Amphiphilic Copolymers
	Jiaping Lin

9:00-9:20	D23-T2-O1 - Regular Speaker Probing the Gellan gum texture profile after exposure to an acidic environment
	P.W. Cox, E.A.K Heuer, I.T. Norton and F. Spyropoulos

9:20-9:40	D23-T2-O2 - Regular Speaker Formation and controlled drug release characteristics of a self-assembled supramolecular hydrogel with biological activity
	Dong Ma, Kai Tu and Li-Ming Zhang

9:40-10:00	D23-T2-O3 - Regular Speaker Protein-based gel encapsulation of probiotic bacteria: in vitro, ex vivo and in vivo evidence for improved stability and targeted delivery
	S. B. Doherty, R. P. Ross, G. F. Fitzgerald, C. Stanton and A. Brodkorb

10:00-10:30	Coffee Break
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Session	Aggregation and self-assembly, carrier structures, controlled and responsive release
Date	23-Jun-10
Time	1030-1200
Venue	Room No. 117
Session Chairperson	Jiaping Lin

10:30-11:00	KNS-12 - Keynote Speaker Assembly of proteins and their peptides into fibrils for functional composite materials Eric van der Linden
11:00-11:20	D23-T2-O4 - Regular Speaker Interactions between Poly(dimethylsiloxane)-ethoxylate-propoxylate and Carbon Hydrogen Surfactants Yajing Wang, Jinyu Pang, Tingting Han and Guiying Xu
11:20-11:40	D23-T2-O5 - Regular Speaker pH/Temperature Dually Responsive Microgels with Interpenetrating Polymer Network Structure Liusheng Zha, Xiaoyun Liu, Weixia Yan, Li Zhang, Jie Yan and Lan Li
11:40-12:00	D23-T2-O6 - Regular Speaker Vesicle-like Particles Prepared by Novel Amphiphilic β-Cyclodextrins Hua-Cheng Zhang, Ming-Gang Zhao, Jian Shen, Hong-Yuan Sun, Wei An and Ai-You Hao
Session Gels, solutions, emulsions/ dispersions and processing relevant to hydrocolloids	
Date	23-Jun-10
Time	0830-1000
Venue	Room No. 121
Session Chairperson	Yapeng Fang
8:30-9:00	KNS-13 - Keynote Speaker Texture analysis of some food gels by human mastication measurements Kaoru Kohyama
9:00-9:20	D23-T3-O1 - Regular Speaker Combined rheological and optical investigation of Arrowroot (<i>Maranta arundinaceae</i>), corn, sweet potato, and wheat starch gelatinization Kemston Cato, Albert Linton Charles
9:20-9:40	D23-T3-O2 - Regular Speaker Effect of moisture on the structural properties of a non aqueous ethyl-cellulose gel L. Bruno, S. Kasapis and P.W.S Heng
9:40-10:00	D23-T3-O3 - Regular Speaker Rheological studies on papain-induced coagulation of soybean glycinin and β-conglycinin

Guangzhong Luan and Kaoru Kohyama

10:00-10:30 Coffee Break

Session Gels, solutions, emulsions/ dispersions and processing relevant to hydrocolloids

Date 23-Jun-10

Time 1030-1220

Venue Room No. 121

Session Chairperson Kaoru Kohyama

10:30-11:00 KNS-14 - Keynote Speaker

Controlling the acid gelation kinetics of hydrocolloids and their textural properties

J.F. Bradbeer, E.A.K. Heuer, A.B. Norton, F. Spyropoulos, P.W. Cox, I.T. Norton

11:00-11:20 D23-T3-O4 - Regular Speaker

Rheological properties of agar microgel dispersions prepared using water-in-oil emulsions

Eiko Suzawa and Isamu Kaneda

11:20-11:40 D23-T3-O5 - Regular Speaker

Viscosity behavior of soy protein isolate dilute solution

Hao Wang and Fei Zhang

11:40-12:00 D23-T3-O6 - Regular Speaker

Studies on the rheological property of Konjac glucomannan (KGM) with different acetyl substitution degree

Pan HE, Xuegang LUO and Xiaoyan LIN

Session Hydrocolloid safety and hydrocolloids as biofunctional and functional ingredients

Date 23-Jun-10

Time 0830-1000

Venue Room No. 223

Session Chairperson Mike Gidley

8:30-9:00 KNS-15 - Keynote Speaker

Thermogelling systems for pharmaceutical applications

Madeleine Djabourov

9:00-9:20 D23-T8-O1 - Regular Speaker

Emulsification using High-energy Impinging Jets

Shad W. Siddiqui and Ian T. Norton

9:20-9:40	D23-T8-O2 - Regular Speaker BC whisker / P(NIPAM-co-BMA) Nanogel Complex for Interventional Therapy of Hepatocellular Carcinoma
	Lei Wu, Yanbing Zhao, Xianglian Yang and Guang Yang

9:40-10:00	D23-T8-O3 - Regular Speaker A systematic study of the degradation behaviour of biopolymer gels under cell culture conditions
	Alan M Smith, Shiva H Jahromi and Liam M Grover

10:00-10:30	Coffee Break
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Session	Hydrocolloid safety and hydrocolloids as biofunctional and functional ingredients
Date	23-Jun-10
Time	1030-1200
Venue	Room No. 223
Session Chairperson	Madeleine Djabourov

10:30-11:00	KNS-16 - Keynote Speaker <i>In vitro</i> and <i>in vivo</i> digestive tract effects of cereal non-starch polysaccharides related to potential health benefits
	Mike Gidley

11:00-11:20	D23-T8-O4 - Regular Speaker The dynamic behaviour of emulsification in presence of hydrocolloids
	Nima Niknafs, Fotios Spyropoulos and Ian T. Norton

11:20-11:40	D23-T8-O5 - Regular Speaker Mechanism on lowering water activity of konjac glucomannan and its derivatives
	Heng Yan, Bing Cai, Yan Cheng, Guo-ning Guo, Dan Li and Fa-tang Jiang

11:40-12:00	D23-T8-O6 - Regular Speaker Enzymatic preparation and characterization of water-soluble soybean polysaccharides from soybean milk residue (okara)
	Jin-Hong Wu, Chun-Mei Yang and Zheng-Wu Wang

Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	1330-1500
Venue	Room No. 114
Session Chairperson	Madhav P. Yadav

1:30-2:00	KNS-17 - Keynote Speaker
	Stimuli-Responsive Polypeptide-Based Micelles and Hydrogels Mediated by Hydrogen-Bonding Interactions and/or Host-Guest Chemistry
	Changming Dong
2:00-2:20	D23-T1-O7 - Regular Speaker
	Effect of the starch-granule surface proteins on the physicochemical properties of rice starch
	Angkana Noisuwan, Supaluk Kesarut and Uthairat Phonto
2:20-2:40	D23-T1-O8 - Regular Speaker
	Extraction, Fractionation and Partially Physical-Chemical Characterization of Water-Soluble Polysaccharides from Artemisia Sphaerocephala Krasch Seed
	Qingbin Guo, Steve W Cui, Qi Wang, Xinzhong Hu, Qian Guo and Rickey Yada
2:40-3:00	D23-T1-O9 - Regular Speaker
	Structural Studies on Polysaccharide from Gum Ghatti by 1D, 2D NMR Spectroscopy and Methylation Analysis
	Ji Kang, Steve W. Cui ¹ , Glyn O. Phillips, Jie Chen and Qi Wang
3:00-3:30	Coffee Break
Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	1530-1700
Venue	Room No. 114
Session Chairperson	Changming Dong
3:30-4:00	KNS-18 - Keynote Speaker
	Formation of Corn Fiber Gum-Milk Protein Conjugates and Their Molecular Characterization
	Madhav P. Yadav
4:00-4:20	D23-T1-O10 - Regular Speaker
	Physical characterization and surface activity of hydrophobically modified pectin
	Kamonrak Cheewatanakornkool, Sathit Niratisai and Pornsak Sriamornsak
4:20-4:40	D23-T1-O11 - Regular Speaker
	Molecular Weight Alteration of Crystalline Cellulose via Prolonged Ultrasound Fragmentation – A Kinetic Study
	Shen Siung Wong, Stefan Kasapis and Dejian Huang

4:40-5:00	D23-T1-O12 - Regular Speaker
	Thermally responsive graft copolymer of soy protein isolate and N-isopropylacrylamide: Synthesis and self-assembly behavior in aqueous solution
	Ju-Zhen Yi, Hai-Ping Li, Li-Ming Zhang
Session	Aggregation and self-assembly, carrier structures, controlled and responsive release
Date	23-Jun-10
Time	1330-1500
Venue	Room No. 117
Session Chairperson	Dave Dunstan
1:30-2:00	KNS-19 - Keynote Speaker
	Aspects of the impact of combinations of proteins and polysaccharides to colloidal stability
	Brent S. Murray
2:00-2:20	D23-T2-O7 - Regular Speaker
	A model for soft pastes tribology
	Andrea Gabriele, Fotios Spyropoulos and Ian T. Norton
2:20-2:40	D23-T2-O8 - Regular Speaker
	Temperature-dependent complexation between sodium caseinate and gum arabic: role of hydrophobic interactions
	Aiqian Ye, Janiene Gilliland and Harjinder Singh
2:40-3:00	D23-T2-O9 - Regular Speaker
	W/O/W double emulsions stabilised by fat crystals and hydrophilic particles
	Sarah Frasc-Melnik, Fotios Spyropolous and Ian T Norton
3:00-3:30	Coffee Break
Session	Aggregation and self-assembly, carrier structures, controlled and responsive release
Date	23-Jun-10
Time	1530-1740
Venue	Room No. 117
Session Chairperson	Brent S. Murray
3:30-4:00	KNS-20 - Keynote Speaker
	The Effect of Flow on Protein Conformation

	Dave Dunstan
4:00-4:20	D23-T2-O10 - Regular Speaker
	Investigations Into The Potential Oxidative Damage From Novel Emulsification Processes And The Presence Of Air Filled Emulsions
	F. L. Tchuembou-Magaia and P.W. Cox
4:20-4:40	D23-T2-O11 - Regular Speaker
	Effect of Matrix Vitrification on the Diffusional Mobility of a Bioactive Compound
	Bin Jiang and Stefan Kasapis
4:40-5:00	D23-T2-O12 - Regular Speaker
	Chitosan Hydrogels with Anionic Polysaccharides and Clay Nanoparticles: Formation through Regulated Charging
	Yury Shchipunov
5:00-5:20	D23-T2-O13 - Regular Speaker
	Preparation of multilayer biopolymer coatings on uniformly-sized alginate microspheres via the layer-by-layer electrostatic deposition
	Takashi Kuroiwa, Ai Mey Chuah, Isao Kobayashi, Mitsutoshi Nakajima
5:20-5:40	D23-T2-O14 - Regular Speaker
	Cerasome Entrapping Paclitaxel: A Novel Drug-Carrier System for Cancer Therapy
	Zhong Cao, Yan Ma, Xiuli Yue, Shouzhu Li and Zhifei Dai
Session	Gels, solutions, emulsions/ dispersions and processing relevant to hydrocolloids
Date	23-Jun-10
Time	1330-1500
Venue	Room No. 121
Session Chairperson	Takahiro Funami
1:30-2:00	KNS-21 - Keynote Speaker
	Jellification of Polysaccharide Solutions through Mineralization of Carbohydrate Macromolecules
	Yury Shchipuno
2:00-2:20	D23-T3-O7 - Regular Speaker
	Flow and dynamic rheological properties of Corn Fiber Gum
	E. Rezvani, G. Schleining, A.R. Taherian and M.P. Yadav

2:20-2:40	D23-T3-O8 - Regular Speaker
	Effect of low molecular weight gelatin molecules and sorbitol on the mechanical properties of mammalian and fish gelatin gels
	Jonhard Eysturskarð, Ingvild J. Haug and Kurt I. Draget
2:40-3:00	D23-T3-O9 - Regular Speaker
	Influence of mixed hydrocolloids on rheological properties of chili sauce
	Waranit Pongjaruvat, Pawadee Methacanon, Asira Fuongfuchat, Nispa Seetapan, Chaiwut Gamonpilas and Nutthawee Thamjedsada
3:00-3:30	Coffee Break
Session	Gels, solutions, emulsions/ dispersions and processing relevant to hydrocolloids
Date	23-Jun-10
Time	1530-1720
Venue	Room No. 121
Session Chairperson	Yury Shchipuno
3:30-4:00	KNS-22 - Keynote Speaker
	Texture design using food hydrocolloids by means of new techniques in combination with classical rheology
	Takahiro Funami
4:00-4:20	D23-T3-O10 - Regular Speaker
	Effect of High Hydrostatic pressure on the Emulsifying Behaviour of Whey Protein Isolate-Chitosan Complex
	Fang Yuan, Duoxia Xu, Xin Hao and Yanxiang Gao
4:20-4:40	D23-T3-O11 - Regular Speaker
	The impact of preheating temperature on properties of cold-set soybean protein gel
	Xin Lu, Zhanhui Lu, Yongqiang Cheng and Lite Li
4:40-5:00	D23-T3-O12 - Regular Speaker
	Soluble caseins inhibit rennet-induced gelation of casein micelles.
	Valerie Massel, Zafir Gaygadzhev, Marcela Alexander and Milena Corredig
5:00-5:20	D23-T3-O13 - Regular Speaker
	Effects of Ultraviolet Irradiation on the Emulsifying and Foaming Properties of Soy Protein Isolate
	Yau-Hoong Kuan and Alias A. Karim

Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	1330-1500
Venue	Room No. 223
Session Chairperson	Rungnaphar Pongsawatmanit
1:30-2:00	KNS-23 - Keynote Speaker
	Polyelectrolyte complexes with potential applications in biomedicine
	Bjørn Torger Stokke
2:00-2:20	D23-T1-O14 - Regular Speaker
	The use of gum Arabic fractions as dietary fiber supplement for chronic renal failure patients
	I.A.Bashir, M.E.Osman, A.A.Abdelrahim and A.K.Muddathir
2:20-2:40	D23-T1-O15 - Regular Speaker
	A dynamic force balance model for smectite clay swelling, expansion and colloid generation
	Longcheng Liu, Ivars Neretnieks and Luis Moreno
2:40-3:00	D23-T1-O16 - Regular Speaker
	Effect of Okara Addition on the Texture of Tofu Coagulated by Glucono-delta-lactone and Calcium Sulfate
	Yongqiang Cheng, Xin Lu, Lite Li and Lijun Yin
3:00-3:30	Coffee Break
Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	23-Jun-10
Time	1530-1700
Venue	Room No. 223
Session Chairperson	Bjørn Torger Stokke
3:30-4:00	KNS-24 - keynote speak
	Application of hydrocolloids in food industry:Selected case studies for product development
	Rungnaphar Pongsawatmanit
4:00-4:20	D23-T1-O17 - Regular Speaker
	Gelatin Mechanism and Network Structures in polysaccharide solutions viewed using NMR
	Shingo Matsukawa

4:20-4:40	D23-T1-O18 - Regular Speaker
	Characterization of alcohol-alkali treated sago starch
	Bhupinder Kaur, Fazilah Ariffin and Alias A Karim
4:40-5:00	D23-T1-O19 - Regular Speaker
	Evaluation of hydrocolloid coating on oil uptake in deep fat fried mushroom
	Mohebbat, Mohebbi-Fakri, Shahidi-Zahra, Zolfaghari- Fereshteh and Dehghan Nasiri

Session	Plenary Lectures
Date	24-Jun-10
Time	0900-1020
Venue	Lecture Hall (No. 100)
Session Chairperson	Jingcheng Hao
9:00-9:40	PLE-10 - Plenary Speaker
	Polysaccharide – protein complexes
	Peter A. Williams
9:40-10:20	PLE-11 - Plenary Speaker
	Understanding the Conformation and Structure-Functionality Relationships of Polysaccharides: a Molecular Modelling Approach
	Steve W. Cui
10:20-10:50	Coffee Break
Session	Plenary Lectures
Date	24-Jun-10
Time	1050-1210
Venue	Lecture Hall (No. 100)
Session Chairperson	Peter A. Williams
10:50-11:30	PLE-12 - Plenary Speaker
	Vesicles from bulk solution to solid state
	Jingcheng Hao
11:30-12:10	PLE-13 - Plenary Speaker
	Biopolymer/co-Solute Interactions and Phase Behaviour from Low-Solid Gelled Systems to High-Solid Glassy Matrices
	Stefan Kasapis

Lunch

Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	24-Jun-10
Time	1330-1500
Venue	Room No. 114
Session Chairperson	Guang Yang

1:30-2:00	KNS-25 - Keynote Speaker
	Sugar and Spice: Adventures in Polysaccharide Biophysics
	M.A.K.Williams
2:00-2:20	D24-T1-O1 - Regular Speaker
	Characterization of composite hydrogels based on cross-linked sodium alginate and hyaluronic acid with optimum molecular weight
	Yong-Hao Chen, Su-Mei Zhou, Li Liu and Qiang Wang
2:20-2:40	D24-T1-O2 - Regular Speaker
	Rheological properties of different grade Chinese luzhou-flavor liquor body
	Chen Yan, Zhang Qian, Zhang Haitao and Lin Xiaoyan
2:40-3:00	D24-T1-O3 - Regular Speaker
	Preparation and Characterization of Acid Hydrolysed Konjac Mannan
	S. Takigami, R. Ojima, S. Komiya, R. Takahashi, M. Takigami and G. O. Phillips
3:00-3:30	Coffee Break
Session	Chemical, biochemical and physicochemical characterisation of hydrocolloids
Date	24-Jun-10
Time	1530-1720
Venue	Room No. 114
Session Chairperson	M.A.K.Williams
3:30-4:00	KNS-26 - Keynote Speaker
	Controllable Bio-Fabrication and Functionalization of Patterned Cellulose Nano-fibers Composites
	Guang Yang
4:00-4:20	D24-T1-O4 - Regular Speaker
	Small and large deformation rheology of cell wall material/xanthan dispersions
	Yacine Hemar, Li Day & Leif Lundin
4:20-4:40	D24-T1-O5 - Regular Speaker
	Spherulite formation in k-carrageenan dispersions
	Lingyan Kong and Gregory Ziegler
4:40-5:00	D24-T1-O6 - Regular Speaker
	The Structure Assay of Water-Soluble Polysaccharides Isolated from Semen

	Cassiae
	Yawei Fan, Jing Li, Zeyuan Deng, Juan Liua, Zheng Ruan, Steve W. Cui
5:00-5:20	D24-T1-O7 - Regular Speaker
	Small Angle X-ray Scattering Study of Milk Protein Concentrate (MPC) Powders: Structure of Casein Micelles
	Jitendra P. Mata, Michael G. Huson, Ingrid A. M. Appelqvist and Elliot P. Gilbert
Session	Polysaccharides and functionalities
Date	24-Jun-10
Time	1330-1500
Venue	Room No. 117
Session Chairperson	Steve W. Cui
1:30-2:00	KNS-27 - Keynote Speaker
	Interaction of Gum Arabic with Fatty Acid
	Yapeng Fang, Saphwan Al-Assaf, Glyn O. Phillips, Katsuyoshi Nishinari, and Peter A. Williams
2:00-2:20	D24-T-O1 - Regular Speaker
	Synthetic Hydrogel Scaffolds for Tuning Cell Behaviors
	Yong Mei Chen, Kun Dong, Zhen Li, Qi Zhen Liu, Yoshihito Osada, Jian Ping Gong
2:20-2:40	D24-T-O2 - Regular Speaker
	Ultrasonic induced supramolecular dissociation of exopolysaccharide from Cordyceps sinensis mycelial culture
	Zhaomei Wang, Kaijun Xiao, Siyuan Guo, Jianyong Wu
2:40-3:00	D24-T-O3 - Regular Speaker
	Soy protein/gelatin cold-set gels cross-linked by MTGase as controlled delivery devices for theophylline
	Xiao-Quan Yang, Xiao-Yuan Wang, Jun-ru Qi and Shou-wei Yin
3:00-3:30	Coffee Break
Session	Polysaccharides and functionalities
Date	24-Jun-10
Time	1530-1720
Venue	Room No. 117
Session Chairperson	Long Huang

3:30-4:00	KNS-28 - Keynote Speaker Yaping Zhao
	Preparation of Bioactive Component-Loaded Nanoparticle Using Supercritical CO₂
4:00-4:20	D24-T-O5 - Regular Speaker Preparation and structure analysis of noncrystalline granular starch Pei-ling Liu, Ben-shan Zhang, Xiao-song Hu, Qun Shen and Wenhao Li
4:20-4:40	D24-T-O6 - Regular Speaker Study on the properties and structure of konjac glucomannan in alcohol/water Shi-Yong Chen, Fa-Tang Jiang, Chao Wang, Xue-Wen Ni, Xiao-Ling Zhong and Dong-Sheng Li
4:40-5:00	D24-T-O7 - Regular Speaker Purification, Composition and Antioxidant Activity of Polysaccharides from Wolfberry, Cherry, Kiwi and Cranberry Fruits Huiping Fan, G.iuseppe Mazza and Xiaojun Liao
5:00-5:20	D24-T-O8 - Regular Speaker The preparation and molecular characteristics of arabinoxylans from different wheat milling fractions Xueling Zheng, Qi Wang, Steve W. Cui and Xiaoqing Huang
Session	Gels, solutions, emulsions/ dispersions and processing relevant to hydrocolloids
Date	24-Jun-10
Time	1330-1500
Venue	Room No. 121
Session Chairperson	Saphwan Al-Assaf
1:30-2:00	KNS-29 - Keynote Speaker In-situ gelation of polysaccharide-based hydrocolloids for biomedical applications Liming Zhang
2:00-2:20	D24-T3-O1 - Regular Speaker Manufacturing beta-lactoglobulin nanofibrils at 75 to 120°C: temperature effects on kinetics, morphology and rheological properties S.M. Loveday, X.L. Wang, M.A. Rao, S.G. Anema and H. Singh
2:20-2:40	D24-T3-O2 - Regular Speaker Structure-gelation research on gallate analogs and xyloglucan by rheology and thermal analysis

	You-yu Yan, Longjiang Yu and Katsuyoshi Nishinari
2:40-3:00	D24-T3-O3 - Regular Speaker
	Stability, Release and Antioxidant Activity of Polyphenols in Polysaccharide-Based Microencapsulations
	Xiaoyong Wang
3:00-3:30	Coffee Break
Session	Novel hydrocolloids: microstructure and applications
Date	24-Jun-10
Time	1530-1720
Venue	Room No. 121
Session Chairperson	Liming Zhang
3:30-4:00	KNS-30 - Keynote Speaker
	Factors affecting the molecular association in LM pectin
	Saphwan Al-Assaf
4:00-4:20	D24-T5-O1 - Regular Speaker
	Gels prepared from CMC, acid and polyol
	Machiko Takigami, Akihiro Hiroki, Naotsugu Nagasawa, Shoji Takigami and Masao Tamada
4:20-4:40	D24-T5-O2 - Regular Speaker
	Gelling Mechanism of <i>Mesona Blumes</i> Gum and Rice Starch Mixture
	Tao Feng, Zhengbiao Gu, Zhengyu Jin, Haining Zhuang
4:40-5:00	D24-T5-O3 - Regular Speaker
	Starch hydroxyalkylation: Physicochemical properties and enzymatic digestibility of native and hydroxypropylated finger millet (<i>Eleusine coracana</i>) starch
	Olayide S. Lawal, Miki Yoshimura and Katsuyoshi Nishinari
5:00-5:20	D24-T5-O4 - Regular Speaker
	Study on rheological and structural properties of hydrocolloid extract from the seeds of <i>Lepidium Sativum</i>
	Hojjat Karazhiyan
Session	Polysaccharides and functionalities
Date	24-Jun-10
Time	1330-1500

Venue	Room No. 223
Session Chairperson	Stefan Kasapis
1:30-2:00	KNS-31 - Keynote Speaker Drug Delivery Nanoparticles Prepared from Protein and Polysaccharide Ping Yao
2:00-2:20	D24-T-O9 - Regular Speaker Pressure-induced gelation of methylcellulose and hydroxypropylmethylcellulose studied by fluorescence measurements L.Su, Z. Wang, Y.Minamikawa, N.Kometani and K.Nishinari
2:20-2:40	D24-T-O10 - Regular Speaker Rheology of Seed Polysaccharide Solutions from Delonix regia Keonakhone Khounvilay and Wancheng Sittikijyothin
2:40-3:00	D24-T-O11 - Regular Speaker An introduction to Patents for scientists, particularly specialists of hydrocolloids Roberto Cecchini
3:00-3:30	Coffee Break

POSTER SESSION

Monday, 21 June 2010. Time: 3:00-5:30

Poster-001

Effects of Iota- and Kappa-Carrageenan and Plasticizers on Mechanical Properties and Heat Sealability of Starch Films

Mohammadi. N, A. Reza; L. H, Cheng; Alias A. Karim

Poster-002

Determination of Trace and Macro Element Contents in Abundant Food Hydrocolloids in Turkey

Arzu Cicek

Poster-003

Effect of pH, temperature and additives on the rheological properties of water-soluble mucilage of yams

Szu-Lei Tung, Chien-Chun Huang, and Chiun-C. R. Wang

Poster-004

Steady shear and viscoelastic properties of Iranian gum tragacanth exudates from two Astragalus species: effect of salt

Hanieh Pourmand, Mohammad Amin Mohammadifar and Marzieh Molaesmaeili

Poster-005

Azobenzene-modified amylopectin and its photoresponsive nanogels

Rong Hu and Li-Ming Zhang

Poster-006

A novel polysaccharide derivative capable of photogelation in the absence of photoinitiator and its hydrogel properties

Rong Hu and Li-Ming Zhang

Poster-007

In vitro study on the resistance of starch preparations to digestion in the upper gastrointestinal tract

Janusz Kapusniak, Kamila Jochym and Sylwia Ptaka

Poster-008

Time-course analysis of texture and sourness of gummy jellies

Fumiyo Hayakawa, Yukari Kazami, Satoko Fujimoto, Hideo Kikuchi and Kaoru Kohyama

Poster-009

The influence of fenugreek gum and extrusion modified fenugreek gum on bread

K. T. Roberts , S. W. Cui , Y. H. Chang , P. Ng and T. Graham

Poster-010

Synthesis and aqueous solution behavior of a thermosensitive heparin derivative

Nan-Nan Li, Bing-Na Zheng and Li-Ming Zhang

Poster-011

Synthesis, gelation and drug delivery application of thiol-modified alginate derivative

Nan-Nan Li, Yi-Nan Ma and Li-Ming Zhang

Poster-012

New inclusion complexes formed from amylose and an amphiphilic block copolymer

Dong Ma and Li-Ming Zhang

Poster-013

Designing Novel Food Encapsulation Systems through Controlled Biopolymer Phase Separation

Mi-Jung Choi, Chutima Thongkae, Sang-Gi Min and Jochen Weiss,

Poster-014

An innovative application of chitosan to radish deodorization

Pu Jing, Dong Ying, Lihong Chen and Dan Ruan

Poster-015

Stability of oil-in-water emulsions using pectin as a polymeric emulsifier

Maneerat Juttulapa, Kanokporn Burapapadh, Somkamol Manchun and Pornsak Sriamornsak,

Poster-016

Viscometric behavior of pomelo peel and commercial pectins

Pornsak Sriamornsak, Panida Asavapichayont and Somkamol Manchun

Poster-017

Controlled drug release from matrix tablets containing chitosan lactate or chitosan glutamate

Pornsak Sriamornsak, Jurairat Nunthanid and Kamonrak Cheewatanakornkool

Poster-018

Degradation of red algal galactans in subcritical water

Rando Tuvikene, Marju Robal, Kalle Truus and Tõnis Pehk

Poster-019

The influence of fenugreek gum and extrusion modified fenugreek gum on bread

K. T. Roberts , S. W. Cui , Y. H. Chang, P. Ng and T. Graham

Poster-020

Thermo-Responsive Microgel with Chiral Functionality

Qingsong Zhang, Kun Chen, Yiping Zhao and Li Chen

Poster-021

Fabrication of Poly(3,4-ethylenedioxythiophene)-Polysaccharides Composites

Renliang Lv, Yinyi Sun, Hongbin Zhang

Poster-022

Dynamic rheological properties of sage seed gum as affected by concentration

S. M. A. Razavi and C. Gallegos

Poster-023

Effect of selected food hydrocolloids on the physical properties of mayonnaise

S. NikNia, S.M.A. Razavi and A. Koocheki

Poster-024

The time-independent rheological characteristics of reduced calorie pistachio butter

Bahareh Emadzadeh, Seyed M. A. Razavi and Majid Hashemi

Poster-025

Aggregation Behaviors of Branched Block Polyethers in Aqueous Souldion

Houjian Gong, Wenling Dou, Teng Liu, Guiying Xu

Poster-026

Drying of colloidal nanoemulsions in presence of sugars

Xiaoli Zhao and Song Miao

Poster-027

Physicochemical Characterization of Galactomannans from Some Legume Plants in Thailand

Wancheng Sittikijyothin

Poster-028

Rheology of Seed Polysaccharide Solutions from

Wancheng Sittikijyothin

Poster-029

Physicochemical properties of β -glucan from different hull-less barley varieties widely cultivated in Tibet

Xueling Zheng, Qi Wang, Steve W. Cui and Xiaoqing Huang

Poster-030

Bacteriophage Felix O1 encapsulated in whey protein-alginate microspheres: preparation and characteristic evaluation

Z. Tang, X. Baxi, X. Huang, P.M. Sabour, Q. Wang

Poster-031

Co-encapsulation of bacteriophage K with antacids in alginate microspheres enhances protection against gastric acid under in vitro conditions

Yongsheng Ma, Jennifer C. Pacan, Qi Wang, Yongping Xu and Xiaoqing Huang

Poster-032

Acidified Milk Drink Stabilisation: Addition of Gold Kiwifruit Pectin

O Yuliarti, L Matia-Merino, K Goh, J Mawson, L Drummond and C Brennan

Poster-033

Effect of water content of starch on the degradation of waxy and normal corn starches acid-treated in methanol

Jheng-Hua Lin , Ciao-Ling Pan , You-Hong Hsu and Yung-Ho Chang

Poster-034

Effect of solvent type on the degradation of cotton and wood celluloses treated by hydrochloric acid

Yung-Ho Chang , You-Hong Hsu and Jheng-Hua Lin

Poster-035

Effect of acid-methanol treatment on pasting properties of rice starches differing in amylose content

Yung-Ho Chang , Ciao-Ling Pan and Jheng-Hua Lin

Poster-036

Physicochemical properties and gel characteristics of arrowroot

(*Marantha arundinacea* and *Canna edulis*) starches

Phan Thi Tu Anh, Yung-Ho Chang and Albert Linton Charles

Poster-037

The determine of chemical characteristics and in vitro gas production parameters of chemically treated cottonseed hulls

Vakili, A. R., Danesh Mesgaran, M., Faramarzi Garmroodi, A., Tahmasbi, A. M. and Jahani- Aziziabadi, H.

Poster-038

The determine of chemical characteristics of Iranian flaxseed

Vakili, A. R., Arshami, J. Pilevar, M

Poster-039

Aggregation Structure and Gelation Mechanism in Native Gellan

Ayaka Shinsho, Nobuki Ando and Shingo Matsukawa

Poster-040

Evaluation of Rheological and Sensory Properties of Yoghurt Fortified with Calcium Salts

Zade Ghorbani Hasansaraei, Hamid Bahador Ghoddosi, Ali Mortazavi, Seyed Ahmad Shahidi Yasaghi, Ali Motamedzadegan and Shabnam Hamzeh

Poster-041

Network Structure in Agarose Gels Studied by PFG NMR Technique

Bona Dai and Shingo Matsukawa

Poster-042

Impact of Supercritical Carbon Dioxide Treatment on Structural Modification of Whey Protein Isolate

Duoxia Xu, Fang Yuan, Junping Jiang, Xiaoya Wang and Yanxiang Gao

Poster-043

An investigation into the physicochemical stability and rheological properties of b-carotene emulsions stabilized by soybean soluble polysaccharides and chitosan

Zhanqun Hou, Yanxiang Gao, Yuwei Liu, Chunlin Li, Man Zhang and Bing Liu

Poster-044

Effect of resistant starch on gel textural properties of wheat flour

Fu Lei, Zhu Shuhua, Wang Hao and Tian Jichun

Poster-045

The heat-induced protein aggregation and dissociation of soybean protein isolate and its impact on the functional properties

Fengxian Guo, Jie Chen and Youling Xiong

Poster-046

Rheological properties of gum tragacanth (exudate from *Astragalus gossypinus*) and xanthan gum: effect of blending

Marzieh Esmaeili, Mohammad Amin Mohammadifar and Hanieh Pourmand

Poster-047

Application of Response surface methodology for optimization of inulin extraction From salsify plant

Elnaz. Milani, Q. Ali. Golimovahhed and Fereshte. Hosseini

Poster-048

Effect of microencapsulation and Fructooligosaccharide on the probiotic survival In synbiotic yog-ice cream during storage

Elnaz. Milani, Abbas, Ahmadi and S. Ali. Mortazavi

Poster-049

Effects of Oligofructose and encapsulated bacteria on textural properties of

Low fat Probiotic yog Ice Cream

Elnaz. Milani, Abbas, Ahmadi and S. Ali. Mortazavi

Poster-050

Production and characterization of emulsions stabilized by electrostatic whey protein isolate-pectin interfacial membrane

Jian Cui, Jinlong Li, Bin Chen and Lijun Yin

Poster-051

Preparation and Characterisation of pH-Sensitive Complex Gel of Polysaccharides

Wen-ping Chen, Chao Wang, Gui-lin Jiang, Fa-tang Jiang, Xiao-ling Zhong, Shi-yong Chen and Wen-ping Lv

Poster-052

Structural and rheological properties of beta-CD based polypseudorotaxane gels

Wan-Yuan Kuo and Hsi-Mei Lai

Poster-053

Preparation and application of cross-linked starch phosphate

J. Lokuwan and W. Koetkleuan

Poster-054

Preparation of starch acetate from tapioca starch and its application on film formation

J. Lokuwan and P. Promhitathron

Poster-055

Effects of Konjac Gel on Texture and Retentiveness of Restructured Meat Product

Jie Chen, Xue-wen Ni, Ke Zhang, Fa-tang Jiang

Poster-056

Rheological behaviour of the gels derived from enzymatic wheat gluten hydrolysate

Jin-shui Wang, Hua-li Jin, Chen-ling Qu and Ke Bian

Poster-057

Study on Rheological Properties and Viscoelasticity of Hyaluronic Acid

Li Liu, Yong-Hao Chen and Qiang Wang

Poster-058

Studies on the Textural and Pasting Properties of Rice Starch

QinLu Lin, HuaXi Xiao, Xiangjin Fu, LiHui Li and Fengxiang Yu

Poster-059

Substitution of carboxymethylcellulose and salep gums with *Lallemantia royleana* hydrocolloid in ice cream formulation

Maryam BahramParvar, Mohammad H. Haddad Khodaparast and Asad Mohammad Amini

Poster-060

Thermal stability of red algal polysaccharides: a structure-property study

Marju Robal, Rando Tuvikene, Kalle Truus, Olga Volobujeva, Enn Mellikov and Tõnis Pehk

Poster-061

Efficiency and ripeness of traditional white and ultrafiltration cheese as affected by psychrotrophic bacteria

Dezyani Masoud, Ezzati Roghie and Mortazavi Ali

Poster-062

Microstructure of iranian process cheese

M. Dezyani , R. Ezzati and H. A. Mirzaei

Poster-063

Rheological properties of reduced-fat model processed cheese spreads

R. Ezzati, M. Dezyani and H. A. Mirzaei

Poster-064

The effects of methyl cellulose, temperature and microwave pre-treatment on kinetic of mass transfer during deep fat frying of chicken nuggets

Maryam Soorgi, Mohebbat Mohebbi, Fakhri Shahidi and Mahmoud Mousavi

Poster-065

The effect of hydrocolloids on oil uptake in doughnut

Zahra Zolfaghari, Mohebbat Mohebbi and Mohammad Hossein Haddad Khodaparast

Poster-066

Performance of methyl cellulose in coating batters for shrimp nugget

Fereshteh Dehghan Nasiri- Mohebbat Mohebbi- Ferideh Tabatabaee-Y and Mohammad Hossein Haddad-KH

Poster-067

Cantaloupe pastille: A novel fruity product; Evaluation of the effect of pectin and xanthan on water activity, moisture content and sensory characteristics with Multivariate method

Safie Khalilian, Fakhri Shahidi, Mohebbat Mohebbi and Majid Sarmad

Poster-068

The Study of Rice Starch as a Thickening Agent in Tangerine Juice

Piyada Achayuthakan

Poster-069

Influence of tapioca starch on quality of wheat flour based sponge cake

Busarawan Chaiya, Prawta Chantaro and Rungnaphar Pongsawatmanit

Poster-070

Effect of High Hydrostatic Pressure Mechanism on the Physico-Chemical Properties of Protein

Suvimol Surassmo, Sang-Gi Min, Jochen Weiss and Mi-Jung Choi

Poster-071

Investigated Properties on the Emulsion of Capsicum Oleoresin Loaded Protein under High Hydrostatic Pressure

Suvimol Surassmo, Sang-Gi Min, Jochen Weiss and Mi-Jung Choi

Poster-072

Application of resistant starch-rich powder from banana starch in cookie making

Tatdao Paseephol, Naruemon Sriwai and Aomjai Sornsakul

Poster-073

Content and molecular Characteristics of (1, 3)-b-D-glucan in mycelium culture of Ganoderma lucidum

Chung-Huang Wang, Yi-Ju Lin, Li-Lin Hsu, Been-Huang Chiang, Shing-Jy Tsao and Ting-Jang Lu

Poster-074

Rheological properties and phase behavior of GDL-induced soy glycinin/locust bean gum gels

Wei-Min, Xiao-Quan Yang and Jian-Hua Zhu

Poster-075

The Preparation and Functional Properties of octanoic acid Starch by using improved micro-wave assisted equipment

Xinpeng Bai, Weimin Zhang, Zhiyong Guo and Xiaoqin Liu

Poster-076

Preparation, Characterization and Gold Encapsulation of β -Casein-g-Dextran/Lysozyme Hydrocolloids

Xiaoyun Pan and Ping Yao

Poster-077

The relationship between the composing and physical properties of warm-water fish scales gelatin compared to mammalian gelatin

Fengxiang Zhang, Shiyong Xu and Zhang Wang

Poster-078

Pectins from *Canna edulis* Ker residue and their physicochemical property and antioxidant activity

Juan Zhang and Zheng-Wu Wang

Poster-079

The Interaction of Aqueous Suspension of Fumed Silica with Cationic Gemini Surfactants C12-s-C12×2Br

Ou Zheng, Nan-hong Wan, Yi You, Xiaowei Liu and Tixian Chen

Poster-080

A Lamellar Liquid Crystalline with Conjugated Linoleic Acid: Microstructure and Rheology

Feng Liu and Zhengwu Wang

Poster-081

Effects of food ingredients on Tapioca starch and Tapioca starch-Xanthan gum combinations

Ling Zhu, Yan Hong, Zhengbiao Gu and Yayuan Zhang

Poster-082

Pectin extraction from grapefruit peels assisted by microwave

Homa Bagerian, Farzin Zokaee Ashtiani and Mahdy Mohtashamy

Poster-083

Gelation Mechanism and Network Structure of Carrageenan Gels Studied by Gradient NMR

Qihua Zhao and Shingo Matsukawa

Poster-084

Functionality of Starch Granules of Commercial Wheat Flour Milling Streams

Xiaoxi Wang and Xueling Zheng

Poster-085

Temperature-sensitive properties of PNIPAm / PVA hydrogel fibers used for artificial muscles

Xia Feng, Li Chen, Houchang Zhao and Yiping Zhao

Poster-086

Preparation and evaluation of Ag⁺-loaded antimicrobial film using soy protein isolate

Qing-shen Sun, Pu Wang, De-quan Han and Hong-gang Fu

Poster-087

A New Variety of Food Hydrocolloid: modified lac resin by hydrogen peroxide oxidation

Kai Li, Hong Zhang, Hua Zheng, Mei-cun Zhou and Zhang Zheng

Poster-088

Effect of emulsifier type, polysaccharides, and chelators on stability of lycopene in oil-in-water emulsions

Xin Zhang, Jie Chen and Y.L. Xiong

Poster-089

Aggregation of Star-like Polyether in Aqueous Solution in the Absence and Presence of Shear: DPD Simulation Study

Xiaorong Cao and Guiying Xu

Poster-090

The effect of temperature on rheological properties of egg white

Wenkun Zhu, Xuegang Luo, Pan He

Poster-091

Rheology of 1-allyl-3-methylimidazolium Bromide Chitin Solutions*

Wei Li, Wenkai Zhang, Junsheng Chen and Liming Zhang

Poster-092

Amphiphilic Chitosan Derivatives: Synthesis, Characterization and Application for Drug Delivery

Liquan Yang, Liangzheng Chen, Zhihua Li, Jun Yang, Yuqing Lan, Huaisheng Zhou and Liming Zhang

Poster-093

Optimal microcapsulation of probiotic bacteria with alginate-micronized water caltrop pericarp

Jih-Ying Ciou, Jenq-Sheng Chang, Chang-Wei Hsieh, Po-Yuan Chiang and Chiun-C. R. Wang

Poster-094

Evaluation of survival microencapsulated probiotic bacteria by alginate-micronized water caltrop pericarp under simulated gastric conditions

Jih-Ying Ciou, Jenq-Sheng Chang, Chang-Wei Hsieh, George Chao-Chi Chuang, Chiun-C. R. Wang and Po-Yuan Chiang

Poster-095

Production of Boiling-Stable Resistant Starch from Sago Starch by Thermostable alpha-Amylase treatment

Yu-Chun Huang, Chao-Hsun Yang, Cheng-Yu Chen, Chia-Ying Wen and Yung-Ho Chang

Poster-096

Hydrolysis of Raw Sago Starch by Thermobifida fusca Raw Starch Digesting alpha-Amylase from Pichia pastoris Heterologous Expression System

Yu-Chun Huang, Chao-Hsun Yang, Cheng-Yu Chen, Chia-Ying Wen and Yung-Ho Chang

Poster-097

Preparation and rheological characterization of an auto-crosslinkable polysaccharide derivative

Guan-Hai Wang and Li-Ming Zhang

Poster-098

Gelation, microstructure and application of κ -carrageenan /poly(vinyl alcohol) blends crosslinked with potassium tetraborate

Guan-Hai Wang and Li-Ming Zhang

Poster-099

Production and Characterization of Lycopene Nanodispersions Prepared by Solvent Displacement Method

Pan Wang, Jian Cui, Bin Chen and Lijun Yin

Poster-100

Pasting viscosity, viscoelastic properties and gel texture of Chickpea (*Cicer arietinum* L.) starches grown in China

M. Miao, T. Zhang, and B. Jiang

Poster-101

The controlled release of filmicodin from silica nanoparticles

Meirong Song, Yanyan Li, Yifan Dong, Shumin Cui, Baoan Cui and Cailing Fai

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