

SEA-ABT: SOUTH EAST ASIA ACADEMY FOR BEVERAGE TECHNOLOGY

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Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary

The aim of this International Conference was to focus on timely and trending topics that will address the opportunities and challenges in the emerging innovative technology for sustainable and safer production of food and beverage and to bring together researchers, industries and policy developers to discuss on challenges, trends and innovative approaches for safer and sustainable food and beverage production. The 1st day was dedicated mainly to the dissemination of outcomes of two ERASMUS+ capacity building projects (SEA-ABT and ASIFOOD), which are related to food quality and safety of food and beverages, as well as to a hot topic on sugar and sweeteners. The 2nd day was focused on research results.

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Project Coordinator:

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1 Motivation

The global food system today is beset by serious challenges and risks. Food demand is on rise due to population growth and changing consumption patterns; production and prices have become more volatile; hunger and poverty levels remain high and unsustainable practices exacerbate environmental challenges. Food produce is increasingly called upon to address a wide range of critical needs; safe and nutritious food for nine billion people by 2050; and higher and more resilient incomes for livelihoods. Although food-processing industries have grown tremendously, food safety and quality remain always the prime concerns of consumers and food processing industries. Unsafe food causes both acute and chronic illnesses, and reduces the bioavailability of nutrients, particularly for vulnerable consumers. An estimated 600 million (almost 1 in 10) people in the world fall ill after eating contaminated food and 420,000 die every year. Diarrheal diseases are the most common illnesses resulting from the consumption of contaminated food, causing 550 million people to fall ill and 230,000 deaths every year. Food-borne diseases impose a heavy social and economic burden on communities, especially affecting their health care systems, and economic productivity. Implementation of food safety standards is important for the food industry in order to meet the consumer expectations. Changes in food consumption patterns and the growth of international megabrands have put pressure on the food industry, especially in New Product Development (NPD). The industry's approach to NPD stems primarily from innovation sourced from either mergers and acquisitions or multinationals for products, or from suppliers for processes. With the variation across segments appearing to be competitive, it is crucial for manufacturers to understand that success is not only about marketing efforts or about the quality of a product, but also about the brand's capability to observe current trends for its products to reach potential consumers.

Considering the aforementioned reasons, the **1st International Conference on “Innovative Food Ingredients and Food Safety” (IFIFS 2018)** was organised and held on 12-13 September 2018 in Bangkok, Thailand.

2 Organisation

The Conference was jointly organised by the **Asian Institute of Technology (AIT)** and the **ISEKI-Food Association (IFA)**, in collaboration with partners from the **SEA-ABT** and **ASIFOOD** projects, and was co-funded by the ERASMUS+ Program of the European Union.

AIT was responsible for the local organisation of the conference in Bangkok (conference venue, venue contract, printing of Book of Abstracts and Conference Proceedings, registration desk, collection of registration fees etc.), while IFA was responsible for the conference website, the online registration, the abstract submission and selection, the preparation of the Book of Abstracts and the event dissemination.

2.1 Scientific Committee

The scientific committee of the conference consisted of the following persons:

- **Anil KUMAR ANAL**, Asian Institute of Technology (AIT), Thailand - **Chair**
- **Gerhard SCHLEINING**, ISEKI-Food Association (IFA), Austria - **Chair**
- **Sylvie AVALONE**, Montpellier SupAgro Higher School of Education, France
- **Chaleeda BOROMPICHAICHARTKUL**, Chulalongkorn University (CU), Thailand
- **Dario COMPAGNONE**, University of Teramo (UNITE), Italy
- **Kriskamol NA JOM**, Kasetsart University (KU), Thailand
- **Thi Minh Tu NGUYEN**, Hanoi University of Science and Technology (HUT), Vietnam
- **Navaphattra NUNAK**, King Mongkut University (KMUTL), Thailand
- **Paola PITTIA**, University of Teramo (UNITE), Italy
- **Marie-Luise SCIPPO**, University of Liège, Belgium
- **Sarn SETTACHAIMONGKON**, Chulalongkorn University (CU), Thailand
- **Suesut TAWEEPOL**, King Mongkut University (KMUTL), Thailand
- **Sasitorn TONGCHITPAKDEE**, Kasetsart University (KU), Thailand
- **Yves WACHE**, L'Institut agronomique, vétérinaire et forestier de France (IAVFF), France
- **Ulaiwan WITHAYAGIAT**, Kasetsart University (KU), Thailand

2.2 Sponsors / Endorsers

The 1st International IFIFS 2018 Conference has been supported by the following sponsors:



Moreover, the conference has been supported by the following endorsers:



2.3 Topics

The IFIFS 2018 focused mainly on the following topics:

- Innovative Food Ingredients and Food Quality
- Traditional Foods and Beverage
- Functional Foods, Functional Beverages and Nutraceuticals
- Food Safety and Risk Assessment Analysis in Food Production and Food Supply Chain Systems
- Emerging Trends in Traceability Techniques in Food Systems
- Emerging Trends and Public Health Concerns of Use of Chemicals (Antibacterial compounds, pesticides, steroids etc) in Food Systems
- Medical Foods
- Exploration and Biotransformations of Bioresources for High Value Food Ingredients
- Application of Biotechnology and Nanotechnology in Sustainable and Safer Food Production
- Food Process Engineering and Non-thermal food processing technologies
- Reduce Food Loss and Postharvest Technology and Management
- Smart Food and Beverage Packaging System

2.4 Conference Programme

Wednesday 12 th September	
08:00-09:00	Registration and Networking, Video
09:00-09:40	Welcome notes
09:40-10:00	Project SEA-ABT dissemination
10:00-10:20	Project ASIFOOD dissemination
10:20-10:40	Potential savings in CIP of food production plants through Hygienic Design, Knuth Lorenzen, EHEDG (Germany)
10:40-11:00	Coffee break
11:00-12:30	STAKEHOLDER ROUNDTABLE
12:30-14:00	Lunch Break
Workshop: Sugars and Sweeteners in Beverages: Trends and Challenges	
14:00-14:15	Opening and Introduction (Paola Pittia & Sasitorn Tongchitpakdee)
14:15-14:45	Sugar Tax Insight, Natthakorn Utensute, Director of Tax planning Bureau (Thailand)
14:45-15:15	Technological role of sugars and saccharides in beverages, Paola Pittia, University of Teramo (Italy)
15:15-15:45	Coffee break
15:45-16:15	Modern analytical tools for evaluation sugars and sweeteners, Dario Compagnone, University of Teramo (Italy)
16:15-16:45	Update on sweetener applications for beverages, Virat Chatnithikul, Managing Director, Scent Cottage Co.Ltd. & Kanda Wanichkanjanakul, SEA Sales Manager, Mafco Worldwide
17:00-19:00	Welcome Cocktail in Hotel Windsor (Open for all participants and guests)
Thursday 13 th September	
08:00-08:30	Networking
08:45-09:00	Opening
Session Innovative Food Ingredients and Food Quality	

- 09:00-09:20 **Paola PITTIA, University of Teramo (Italy):** Innovative encapsulation strategies of bioactives in glassy matrices
- 09:20-09:40 **Thongkorn PLOYPETCHARA, Ehime University (Japan):** Effect of disaccharides on physical properties of rice starch edible film
- 09:40-10:00 **Nina Karla ALPARCE-JAIM, Asian Institute of Technology (Thailand):** Sequential Extraction of Hyaluronic Acid and Collagen from Chicken Eggshell Membrane
- 10:00-10:20 **Chen Wai WONG, UCSI University (Malaysia):** Enzymatic Processing and Spray Drying of Honey Jackfruit (*Artocarpus Heterophyllus*) Powder

10:20-10:40 Coffee break

Session Functional Foods and Beverages

- 10:40-11:00 **Sylvie AVALONE, MONTPELLIER SUPAGRO (France):** Stability of fortified infant formulas in the real food system
- 11:00-11:20 **Vijendra MISHRA, NIFTEM (India):** Bio-prospecting of riboflavin producing *Lactobacillus* strains of indigenous origin
- 11:20-11:40 **Theavy SREY, Royal University of Agriculture (Cambodia):** Quality Evaluation of Maltose Syrup Produced from Hydrolysis of Cassava (*Manihot esculenta* Crantz) Starch Using Malted Rice (*Oryza sativa* L.)
- 11:40-12:00 **Minh Xuan Hong NGUYEN, Nong Lam University (Vietnam):** Extraction of Anthocyanin from Mulberry Residue Using Aqueous Two-Phase System
- 12:00-12:20 **A. Niroula, NABIC/NEFoSTA (Nepal):** Status and prospects of Nepalese traditional foods and beverages
- 12:20-12:40 **Seema MEDHE, Asian Institute of Technology (Thailand):** Physicochemical and functional properties of raw and processed moth bean (*Vigna aconitifolia*)
- 12:40-13:00 **Manisha Anand, Nutrichefs, Gurugram (India):** Superfood supplementary source of nutrients

13:00-14:00 Lunch Break

13:30-14:00 POSTER PRESENTATIONS

Session Food Loss Reduction and Postharvest Technology and Management

- 14:00-14:20 **Nicolas KORSACK, University of Liège (Belgium):** The use of predictive models in the context of food spoilage: the case of white pudding
- 14:20-14:40 **Rakesh Rahul JADHAV, Asian Institute of Technology (Thailand):** Application of *Moringa oleifera* leaves powder to extend the storage life of tilapia (*Oreochromis niloticus*) fish
- 14:40-15:00 **Nilobon KOMONSING, Silpakorn University (Thailand):** Effects of Drying Temperature on Color and Total Curcuminoid Contents in Turmeric
- 15:00-15:20 **Nur ISTIANAH, Brawijaya University (Indonesia):** Simultaneous Vacuum Falling Film and Rotary Evaporation for Producing Sweet Sorghum Syrup

15:20-15:40 Coffee break

Session Food Safety and Risk Assessment Analysis in Food Production and Food Supply Chain Systems

- 15:40-16:00 **Dario COMPAGNONE, University of Teramo (Italy):** Nanostructured electrochemical sensors for the rapid detection of pesticides
- 16:00-16:20 **Saifon PHOTHISUWAN, Walailak University (Thailand):** Development of wood packaging box containing bergamot oil to control of gray mold in strawberries
- 16:20-16:40 **Prangthip PARICHANON, Walailak University (Thailand):** Effect of lime oil vapor against *L. monocytogenes* during cold storage

3 Book of Abstracts and Conference Proceedings

In total, 51 abstracts were submitted. The Scientific Committee selected 30 abstracts for poster presentation and 19 for oral presentation. A book of abstracts was printed and handed out to the participants. The front and back cover of the book can be seen in the following picture:



The electronic version of the whole Book of Abstracts can be downloaded from the following link: https://www.dropbox.com/s/texcnzvytgacI0d/IFIFS2018_BoA_FINAL.pdf

Some of the participants submitted full papers, in addition to the abstracts. In total, 23 full papers were received. These papers were included in the Conference Proceedings. The electronic version of the Conference Proceedings can be downloaded from the following link: <https://www.dropbox.com/s/funs3va0ylxnxm/BOP%20fullandfinal.pdf>

4 Awards

Several poster awards were granted to young researchers, teachers, PhD students and Post-docs. The criteria for the selection were defined by the Scientific Committee in agreement with the Poster Award Sponsors.

The ISEKI-Food Association sponsored 2 poster awards:

- **Nilobong Komonsing, Silpakorn University, Thailand** with the title “Prevention of Browning Formation in Fresh-Cut Cabbage”
- **Budtree Treesattayakul, Mahidol University, Thailand** with the title “Inadequate intake of Dietary Fiber, Vitamin B12, and Calcium in Thai Elders”

Also, the Asian Institute of Technology sponsored 2 poster awards:

- **Mishenki Rajapakse, Asian Institute of Technology, Thailand** with the title *“Development and Evaluation of Polysaccharide-Protein Based Encapsulation System to Enhance the Stability of Folic Acid in Food and Beverage”*
- **Win Nandar Thet, Yangon Technological University, Myanmar** with the title *“Box-Behnken Design Based Mango (*Mangifera indica*) Wine Preparation, Screening of Phytochemicals and Antioxidant Activity by DPPH Radical Scavenging Assay)”*

5 Dissemination

The IFIFS2018 Conference has been disseminated in several different dissemination channels, such as the ISEKI-Food Association Newsletter, Social Media (e.g. Facebook), distribution of leaflets and posters and the conference website. More than 100 participants including Academics, Scientists, Industrials, Policy Developers, Funders from more than 15 countries including Austria, Belgium, France, Germany, Italy, Thailand, Indonesia, Vietnam, Myanmar, Philippines, Cambodia, Nepal, India, Bangladesh, Sri Lanka and Pakistan attended the event.

5.1 Conference website

The conference website was designed to include all the important information for the participants of the event. The link was shared in every dissemination activity of the event. The website can be seen following the link: <https://ififs2018.meetinghand.com/en/>

5.2 Newsletters

The ISEKI-Food Association included information about the Conference in 4 different Newsletter issues (see Annex 1):

- Issue 24, December 2017
- Issue 25, March 2018
- Issue 26, July 2018
- Issue 27, October 2018

5.3 Leaflet & Poster

Leaflets and posters were designed and distributed within the areas of the project partners in order to attract more participants to the event. The leaflet can be seen in the following picture:



The poster can be seen in the following picture:



5.4 Social media

The event was also shared in the social media of the project partners, as well as in the private accounts of the participants. Some of the posts can be found in Annex 2.

5.5 Photos of conference

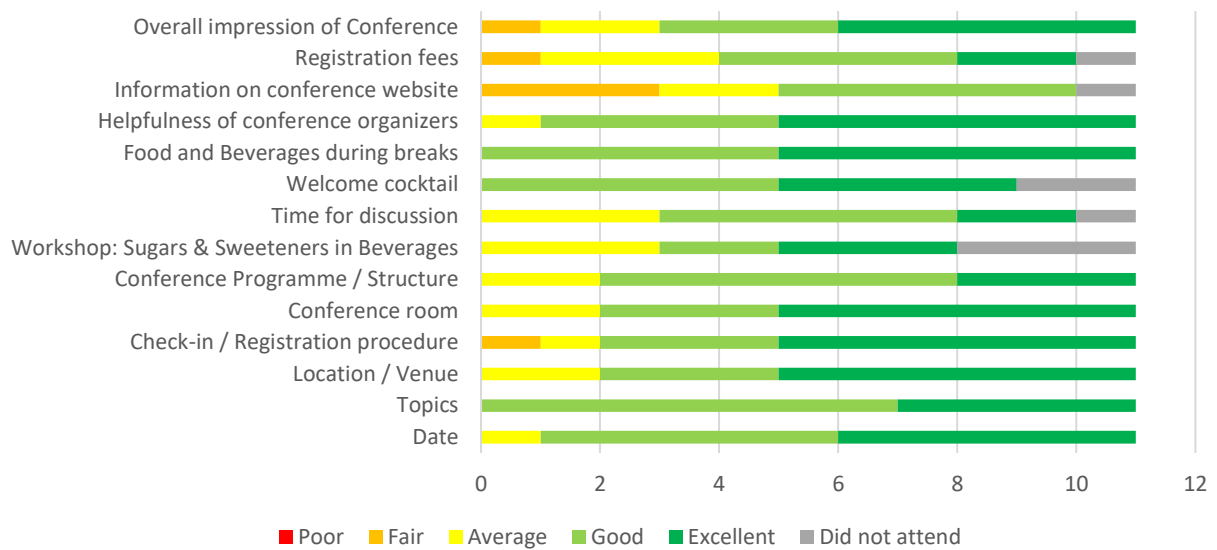
Several photos were taken by a professional photographer during the 2-day conference. Some of them can be seen below, while more photos can be downloaded by clicking on the link: <https://drive.google.com/open?id=1vihc6PMj34KNVaWTCrBcYKeeP5TU7ttY>



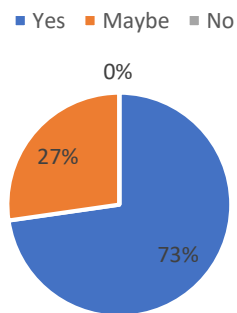
6 Feedback from the participants

The Organisation committee asked all the participants to fill out an online questionnaire and share their experience of the conference by answering a few questions. Only 11 of the participants answered the questionnaire and the results are depicted in the following figures.

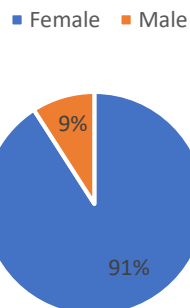
How would you rate the following?

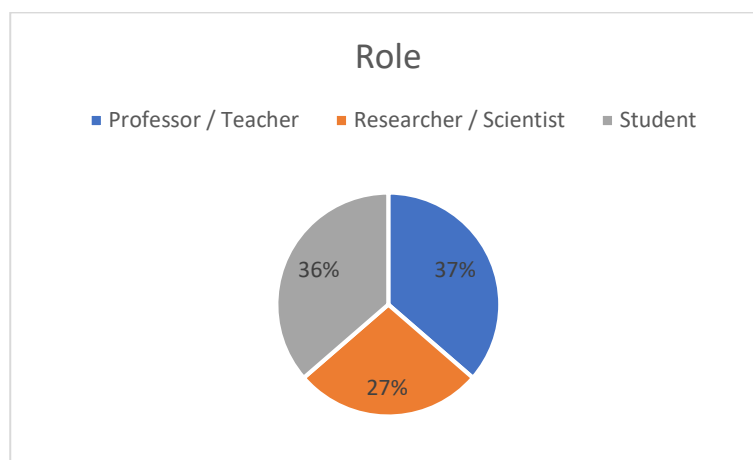
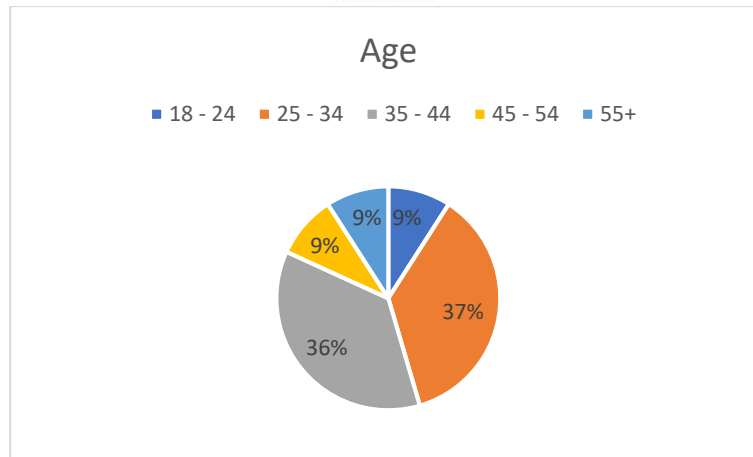


Would you attend this event again?



Gender





7 Conclusions

The 1st International Conference on “Innovative Food Ingredients and Food Safety” which took place in Bangkok from 12-13 September 2018 ended with a great success. All the participants were satisfied and excited with the organisation and the interesting presentations during the 2-day event. Therefore, the organisation committee is considering organising a second international conference in the future.

8 Annex 1



ISEKI Food Association *NEWSLETTER Issue 24, December 2017*






Co-funded by the
Erasmus+ Programme
of the European Union



**THE FIRST INTERNATIONAL CONFERENCE ON
“INNOVATIONS IN FOOD INGREDIENTS AND FOOD SAFETY (IFIFS)”
12-14 SEPTEMBER 2018, BANGKOK, THAILAND**

The theme of the International Conference is “Innovations in Food Ingredients and Food Safety” (IFIFS)-2018. The aim of this International Conference is to focus on timely and trending topics that will address the opportunities and challenges in the emerging innovative technology for sustainable and safer production of food and beverages. Therefore, this International Conference aims to bring researchers, industries and policy developers to the same platform to discuss challenges, trends and innovative approaches for safer and sustainable food and beverage production.

The IFIFS-2018 will focus, but not limited to, the following themes:

- Innovative Food Ingredients and Food Quality
- Traditional Foods and Beverage
- Functional Foods, Functional Beverages and Nutraceuticals
- Food Safety and Risk Assessment Analysis in Food Production and Food Supply Chain Systems
- Emerging Trends in Traceability Techniques in Food Systems
- Emerging Trends and Public Health Concerns of Use of Chemicals (Antibacterial compounds, pesticides, steroids etc) in Food Systems
- Medical Foods
- Exploration and Biotransformations of Bioresources for High Value Food Ingredients
- Application of Biotechnology and Nanotechnology in Sustainable and Safer Food Production
- Food Process Engineering and Non-thermal Food Processing Technologies
- Reduce Food Loss and Postharvest Technology and Management
- Smart Food and Beverage Packaging Systems

Conference Chairs:

Dr. Anil Kumar Anal

&

Dr. Gerhard Schleining

Asian Institute of Technology (AIT)

ISEKI-FOOD Association (IFA)

Website, online registration and abstract submission will be available soon
at <http://ififs2018.meetinghand.com/>

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ISEKI Food Association

NEWSLETTER Issue 25, March 2018

NEWS ABOUT IFA SUPPORTED EVENTS

1ST INTERNATIONAL CONFERENCE ON INNOVATIONS IN FOOD INGREDIENTS & FOOD SAFETY (IFIFS 2018)



AIT
Asian Institute of Technology



ISEKI Food Association



ASIFOOD



SEA-ABT
South East Asia Academy for
Beverage Technology

Co-funded by the
Erasmus+ Programme
of the European Union



12-13 September 2018, Bangkok, Thailand

<https://ififs2018.meetinghand.com>

This conference is co-organized by the ISEKI-Food Association (IFA, Austria, <https://www.iseki-food.net>) and the Asian Institute of Technology (AIT, Thailand, <https://www.ait.ac.th>).

The scientific programme is complemented with the final conference of 2 ERASMUS+ Capacity Building projects, which will present their major outcomes:

- The SEA-ABT project: South East Asian Academy of Beverage Technology (<https://www.sea-abt.eu>)
- The ASIFOOD project: Universities as key partners for the new challenges regarding food safety & quality in ASEAN (<http://www.asifood.org>)

The aim of this international conference is to focus on timely and trending topics that will address the opportunities and challenges in the emerging innovative technology for sustainable and safer production of food and beverage. Therefore, this International Conference aims to bring researchers, industries and policy developers at the same platform to discuss on challenges, trends and innovative approaches for safer and sustainable food and beverage produce.

For registration and abstract submission please visit: <https://ififs2018.meetinghand.com>

(2 members of each Project Partner Institution and Associated Partners will be free. IFA members and SEA-ABT Academy members will get 20% reduction)

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

July 2018

NEW! 18-20 July 2018

INTE 2018

More information: <http://www.int-e.net/>

Novotel Paris, Paris, France

August 2018

NEW! 06-08 August 2018

2nd International Conference on Food Science, Nutrition & Probiotics

More information: <https://www.cenetronline.org/conference/International-Conference-on-Food-Science-Nutrition-and-Probiotics>

Mercure Hotel Berlin Tempelhof, Berlin, Germany

NEW! 12-17 August 2018

One Health International Summer Course

More information: <http://healthsciences.ku.dk/education/summercourses/one-health/>

Technical University of Denmark, Copenhagen, Denmark

September 2018

02-05 September 2018

8th European Conference on Sensory and Consumer Research

More information: <http://www.eurosense.elsevier.com/>

Centro Congressi VeronaFiere, Verona, Italy

NEW! 06-08 September 2018

International Conference on Food Safety & Hygiene

More information: <http://foodsafety-hygiene.alliedacademies.com/>

Holiday Inn Edinburgh, Edinburgh, United Kingdom

09-14 September 2018

14th Conference of Food Engineering (CoFE 2018)

More information: <https://www.iseki-food.net/event/6068>

Minneapolis, United States

12-13 September 2018

1st international conference on innovations in food ingredients & food safety

More information: <https://ififs2018.meetinghand.com>

Bangkok, Thailand

17-18 September 2018

6th Asia Pacific Congress on Chemical and Biochemical Engineering

More information: <https://chemicalengineeringconference.com/>

Harbour Plaza Resort City, Hongkong, China



NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

IFIFS 2018 - First International Conference on Innovations in Food Ingredients and Food Safety – A great success

by Gerhard Schleining, ISEKI-Food Association



This conference, jointly organized by the **Asian Institute of Technology (AIT)** and the **ISEKI-Food Association (IFA)**, in collaboration with **SEA-ABT** and **ASIFOOD** Project partners, and co-funded by the ERASMUS+ Program of the European Union gathered more than 130 participants including Academics, Scientists, Industrials, Policy Developers, Funders etc. from more than 15 countries including Austria, Belgium, France, Germany, Italy, Thailand, Indonesia, Vietnam, Myanmar, Philippines, Cambodia, Nepal, India, Bangladesh, Sri Lanka, Pakistan.

We would like to sincerely thank all partners, sponsors, speakers, poster presenters, staff and students for their support and enthusiasm which made it a great success.

You can find pictures of the event at: <https://ififs2018.meetinghand.com/preview/en/960-pictures>

Electronic versions of the Book of Abstracts and the Proceedings are available for a handling fee of EUR 30. Just contact us by sending an email to: office@iseki-food.net

We plan to continue, and we aim to organize another edition of the conference by the end of 2019 or early 2020. Stay in touch for updates at <https://ififs2018.meetinghand.com/en/>.

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Anil Kumar Anal is with Gerhard Schleining. 7 June 2018 · 🌐

FOR YOUR KIND ATTENTION!!!
 DEADLINES EXTENDED
 PLEASE NOTE (IMPORTANT DATES)
 ABSTRACT SUBMISSION: 20 JULY 2018... See more



👍❤️👤 Gerhard Schleining, Paola Pittia and 85 others 1 comment 16 shares

Sushil Koirala is with Anil Kumar Anal and 3 others. 17 September 2018 · 🌐

An amazing end to last week participating at International Conference on Food Ingredients and Food Safety (IFIFS-2018) in Bangkok, Thailand. New approach to tackle lifestyle diseases through the use of food science and future trends in food safety and innovative ingredients were on basic agendas.
 #IFIFS2018



👍❤️👤 Gerhard Schleining, Paola Pittia and 357 others 19 comments

Anil Kumar Anal is with Paola Pittia and 8 others. 20 September 2018 · 🌐

The First International Conference on Innovations in Food Ingredients and Food Safety (IFIFS 2018) was successfully organized during 12-13 September 2018 in Bangkok, Thailand. The conference, jointly organized by the Asian Institute of Technology (AIT) and ISEKI Food Association in collaboration with ASIFOOD and SEA-ABT Project partners, co-funded by ERASMUS PLUS Program of European Union witnessed by more than 130 participants including Academics, Scientists, Industrials, P... See more



👍❤️👤 243 38 comments 17 shares

ISEKI-Food is in Bangkok, Thailand. 20 September 2018 · 🌐

IFIFS 2018 Conference was completed with great success! Among several poster presentations, two presenters received awards sponsored by ISEKI-Food Association! Congratulations 🎉

