

## Schedule and Program Sessions

### The 8<sup>th</sup> International Conference on Food and Applied Bioscience 2026

#### 5-6 February, 2026 The Empress Hotel, Chiang Mai, Thailand

<b>Thursday February 5, 2026</b>	
08.30 – 09.00	Registration
<b>Moderator</b>	Asst. Prof. Dr. Thanyaporn Siriwoharn Dr. Pipat Tangjaidee
09.00 – 09.30	<p>Opening Ceremony and Welcome</p> <p><b>Introductory Remark</b> By Assoc. Prof. Dr. Yuthana Phimolsiripol Dean of Faculty of Agro-Industry, Chiang Mai University, Thailand</p> <p><b>Opening Remark</b> By Prof. Pongruk Sribanditmongkol, M.D., Ph.D. President of Chiang Mai University, Thailand</p>
09.30 – 10.00	<p><b>Plenary 1:</b> Prof. Dr. Nenad Naumovski</p> <p>Agri-food science and human nutrition; leading the innovation for the planetary health</p>
10.00 – 10.30	<p><b>Plenary 2:</b> Prof. Dr. Alain LE-BAIL</p> <p>Upcoming topics for the food industry; PFAS ban project in the EU and non-conventional cold chain</p>
10.30 – 10.45	<b>Coffee Break</b>
10.45 – 11.15	<p><b>Plenary 3:</b> Mr. Samitti Chotsriliuecha</p> <p>Dietary Pattern Promoting Longevity</p>
11.15 – 12.00	<b>Poster Presentation</b>
12.00 – 13.00	<b>Lunch</b>
13.00 – 17.15	<b>Oral Presentation &amp; CNX Finex Exhibition (in separated rooms)</b>

# Oral Presentation Program

## Day 1: February 5, 2026

Room	Division A-1 Food, Nutrition and Health Bioscience <b>CHIANGMAI 2</b>	Division A-2 Food, Nutrition and Health Bioscience <b>CHIANGMAI 3</b>	Division B Sustainable Bioresource Processing and Engineering <b>BOARD ROOM 2</b>	Division C Bio-food Innovation and Product Development <b>BOARD ROOM 3</b>	Division F International Symposium on Sustainable Practices and Sensory Science <b>CHIANGMAI 1</b>	Division G Sustainable Food Biosystems, Packaging and Regulatory Frameworks <b>BOARD ROOM 4</b>
<b>Chairman</b>	Assoc. Prof. Dr. Francisco Juan Marti Quijal	Assoc. Prof. Dongyup Hahn	Assoc. Prof. Dr. Anbarasu Kumar	Asst. Prof. Dr. Rajnibhas Sukeaw-Samakradhamrongthai	Assoc. Prof. Dr. Sujinda Sriwattana	Prof. Dr. Woong-Ryeol Yu
<b>Co-chairman</b>	Asst. Prof. Dr. Suphat Phongthai	Asst. Prof. Ahmar Hashmi, MD, MPH	Dr. Teerasak Charoennapharat	Dr. Phatthawin Setthaya	Dr. Stephen Charles Mansbridge	Assoc. Prof. Dr. Dr. Kittisak Jantanarakulwong
13.00 – 13.15	<b>Invited Speaker</b>  Valorization of Agri-Food By-Products from the Valencian Community through Non-Conventional Extraction Technologies  Assoc. Prof. Dr. Francisco Juan Marti Quijal	<b>O-344</b>  Comparing the effect of $\alpha$ -lactalbumin and polysorbate 80 on intestinal barrier function and polychlorinated biphenyls (PCBs) absorption in Caco-2 cell model  Mr. Vivek Banjara	<b>O-187</b>  Green Extraction of Sacha Inchi Oil Using Subcritical Water: Process Optimization and Comparative Characterization  Dr. Mohd Zuhair Mohd Nor	<b>O-384</b>  Innovative AgriTech Approaches for Value-Added Sesame Oil: Enhancing Functional Compounds through Acid-Soaking and Microwave-Assisted Methods  Assoc. Prof. Dr. Phumon Sookwong	<b>Invited Speaker</b>  Informed Green Food Choice: Driver (emotion?), Signal (trust?) or Noise (rationale?)  Dr. Wilatsana Porsri	<b>Invited Speaker</b>  Support-Free 4D Printing of Shape Memory Polymer Composites for Smart Structures  Prof. Dr. Woong-Ryeol Yu  <b>O-181</b>  L-Cysteine Modified Carbon Dots from Duea Ching ( <i>Ficus Botryocarpa</i> Miq.) Fruit : A Multifunctional Nanomaterial in Active Chitosan/Gelatin Films for Enhancing the Shelf Life of Asian Seabass Slices  Ms. Varsha Likhar
13.15 – 13.30	<b>Invited Speaker</b>  GAPS in understanding safety and health claim regulation: Food Innovation and Regulation Network (FIRN) approach.  Prof. (emeritus) Pavinee Chinachoti	<b>O-364</b>  Effect of Nata de Coco Fiber Addition on Physical, Textural, and Structural Properties of Calcium Alginate Hydrogels  Ms. Pradithat Changpuen	<b>O-270</b>  Machine Learning-Aided Optimization of Longan Byproducts Extraction  Mr. Idris Kaida Zubairu	<b>O-238</b>  Omega-3 Enriched Shrimp Oil: Preparation, and Development of Dysphagia-Friendly Functional Food Via Application of 3D Printing Technology  Ms. Akanksha Rajeev Gautam		

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13.30 – 13.45	<b>O-291</b>  Characterization of $\gamma$ -Oryzanol Extracted Using Medium-Chain Triglyceride Oil for Enhanced Stability and Bioactive Delivery  Ms. Pinthunicha Premkamon	<b>Invited Speaker</b>  Structural Characterization and Optimized Extraction of Immunomodulatory Polysaccharides from Edible Insects  Assoc. Prof. Dongyup Hahn	<b>O-319</b>  Sustainable Valorization of Corncob Agricultural Residue for Co-Production of Sweeteners and Biofuel  Ms. Violet Mbatudde	<b>O-283</b>  Development of Plant-Based Patty and Fortification with Chia Seed Powder  Dr. Kartik Sharma	<b>Invited Speaker</b>  Informed Green Food Choice: Driver (emotion?), Signal (trust?) or Noise (rationale?)  Dr. Wilatsana Porsri	<b>O-202</b>  pH-responsive Intelligent Indicator Using Fluorescent Nitrogen-doped Carbon dots for Monitoring of Chicken breast and Shrimp freshness  Dr. Ajit Kumar Singh
13.45 – 14.00	<b>O-300</b>  Effect of Fish Soup Formulations on In Vitro $\alpha$ -amylase, $\alpha$ -glucosidase, and Antioxidant Activities, and Characterization of Active Compounds  Ms. Jasmin Naher	<b>O-255</b>  Validation of Capsaicin Binding to Eukaryotic Elongation Factor 2 and Its Antagonistic Interaction with Celastrol in Colorectal Cancer Cells  Assoc. Prof. Pei-Fen Liu	<b>Invited Speaker</b>  Enhancement of Bioactive Properties in Banana ( <i>Musa paradisiaca</i> ) Flower Bract Extract through Fermentation with <i>Saccharomyces boulardii</i> and <i>Bacillus clausii</i>  Assoc. Prof. Dr. Anbarasu Kumar	<b>O-287</b>  Cassava-Based Mahewu: Physico-Chemical and Nutritional Improvement using Bambara Groundnut Protein Isolates  Mr. Paul Ndubuisi Anyiam		<b>O-173</b>  Enhancement UV-Shielding Properties of PET Films with oPD/PEI-Modified HKUST-1  Ms. Jaeyoung Jang

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14.00 – 14.15	<b>O-211</b>  Ultrasound-Assisted Extraction of Anthocyanins from Doi Saket Black Rice Husk  Ms. Inthira Watthanaworawit	<b>O-228</b>  Ultrasonic-Assisted Extraction of Selenium-Enriched Polysaccharides Obtained from Germinated Oat via Biotransformation  Ms. Napatsawan Singhadechachai	<b>O-310</b>  Comparative Effects of Drying Techniques on Bioactive Composition and Techno-Functional Properties of Kai ( <i>Cladophora glomerata</i> )  Ms. Yonn Pwint Phyu	<b>O-302</b>  Sensory and Molecular Insights of Odor-Induced Sweetness Enhancement by Mango Aroma  Dr. Fei Lao	<b>O-350</b>  From Viral Trends to Food Choices: Sustainability Awareness and Its Influence on Students' Healthy and Unhealthy TikTok Purchases  Asst. Prof. Dr. Wisuwat Wannamakok	<b>O-174</b>  Preparation of Novel Nanocomposite Films Based on PVA/Tea Leaves-Derived Carbon Quantum Dots (CQDs)  Mr. Mohammadreza Jozaghkar
14.15 – 14.30	<b>O-321</b>  Insight into the Impact of Ice-water Interface Dynamics on Myofibrillar Protein Stability in Grass carp ( <i>Ctenopharyngodon idella</i> ) Flesh  Assoc. Prof. Juan You	<b>O-171</b>  Qualities and Antioxidant Activity of Instant Healthy Plant-Based Soup Powder of <i>Gnetum gnemon</i> var. <i>tenerum</i> leaves mixed with Germinated Mung Bean Seeds  Ms. Rungnapa Anankarnkit	<b>O-314</b>  Effect of High-Pressure Processing on Microbial Inactivation and Physicochemical Quality of Green Soybean Milk  Ms. Tannaporn Jeenpitak	<b>O-307</b>  Production of Multi-Bioactive Functional Protein Hydrolysates from Tuna Dark Meat using Mixed-Enzyme Hydrolysis  Mr. Chanthearith Ny	<b>O-224</b>  Physicochemical, Phytochemical, Volatile Compounds, and Taste Profiles of <i>Apis mellifera</i> Honey from Longan ( <i>Dimocarpus longan</i> ) Flower  Mr. Gerry Renaldi	<b>O-247</b>  Reactive Blending of Thermoplastic Starch with Chlorhexidine Gluconate and Epoxidized Natural Rubber  Ms. Pimlapat Nanjai

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14.30 – 14.45	<b>O-340</b>  Effect of Heat Treatment on Color, Proximate Composition, and Bioactive Compounds of Three Selected Mushrooms  Ms. Pakjira Yawong	<b>O-326</b>  Development of Gluten-Free Bread from Extracted Barnyard Millet Starch Prepared from Different Drying Techniques  Mr. Abhishek Kishor Marathe	<b>O-349</b>  A Model for Pectin Extraction from Krung Kamo Leaves ( <i>Cissampelos pareira</i> )  Mr. Seksan Mangkalanan	<b>O-301</b>  Production of Papain- Hydrolyzed Chitooligosaccharides with Antioxidant and Anti- acetylcholinesterase Activities from Mantis Shrimp ( <i>Oratosquilla</i> <i>nepa</i> ) Chitosan  Ms. Supharada Khaisaat	<b>O-239</b>  Influence of Sweetness, Saltiness, and Sourness on Sensory and Volatile Profiles of an Orange Beverage Fortified with Rice Bran Protein Hydrolysate  Dr. Peeraporn Pakakaew	<b>O-254</b>  Modification of Cassava Starch and Gelatin Blended Films using Cold Plasma  Ms. Chonticha Srakam
14.45 – 15.00	<b>Break 15 min</b>					

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Co-chairman	Asst. Prof. Dr. Wannaporn Klangpetch Ueno	Asst. Prof. Dr. Akkasit Jongjareonrak	Assoc. Prof. Dr. Thanongsak Chaiyaso	Asst. Prof. Dr. Suthat Surawang	Dr. Kanjana Singh	Asst. Prof. Dr. Sarinthip Thanakkasaranee
15.00 – 15.15	<b>O-188</b>  Reparative Mechanisms of Collagen Peptides from Chinese Giant Salamander Skin in Counteracting UVB- Induced Skin Photoaging: <i>In Vitro</i> and <i>In Vivo</i> Insights  Dr. Yongjie Zhou	<b>Invited Speaker</b>  Ginsenoside Rf Ameliorates Alopecia by Promoting Androgen Receptor Degradation Through Directly Inhibiting Deubiquitinating Enzymes  Assoc. Prof. Dr. Tae Gyu Lim	<b>O-362</b>  Effect of Soaking Temperature on Gamma-Aminobutyric Acid (GABA) Content and Germination Rate in Ultrasonic-Assisted Germinated Brown Rice  Ms. Wahyu Atmaja Kharisma Jati	<b>Invited Speaker</b>  Transforming Food Processing by Products into Functional and Health Promoting Ingredients and Foods Using Novel Technologies  Prof. Dr. Asgar Farahnaky	<b>O-240</b>  Impact of Synergistic Encapsulated Green Tea and Black Rice Extracts on Sensory Profile and Consumer Acceptance of High- Pressure Processed Brown Rice Milk  Mr. Worrapob Chaisan	<b>Invited Speaker</b>  Food Waste Utilization Towards Sustainable Food Systems  Prof. Dr. Costas Stathopoulos
15.15 – 15.30	<b>Invited Speaker</b>  Converging Green Technologies for Sustainable Valorization and Frontier Food Innovation  Asst. Prof. Dr. Juan Manuel Castagnini	<b>O-194</b>  Developing Climate- Resilient Rice Varieties with Enhanced Nutritional Profiles and Controlled Heavy Metal Accumulation  Dr. Mohd Ikmal Asmuni	<b>O-182</b>  Enhancing Yield and Quality of Sacha Inchi ( <i>Plukenetia volubilis</i> ) Seed Oil through Ohmic Heating Extraction  Dr. Muhammad Hazwan Hamzah	<b>Invited Speaker</b>  Recent Advances on Food Biosensors and Electrochemical Sensors on Food Bioactives, Nutrients and Toxicants  Prof. Dr. Özlem Tokuşoğlu	<b>O-286</b>  Manufacturing Black Tea Hard Candy by Replacing Industrial Sugar with Honey using Non-Ultra Processed Foods  Asst. Prof. Dr. Tunyaluk Bouphun	<b>Invited Speaker</b>  Deep Eutectic Solvents for Green Extraction of Bioactive Compounds from Agri-Food By- Products  Dr. Suwimol Chockchaisawasdee

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Room	Division A-1 Food, Nutrition and Health Bioscience  <b>CHIANGMAI 2</b>	Division A-2 Food, Nutrition and Health Bioscience  <b>CHIANGMAI 3</b>	Division B Sustainable Bioresource Processing and Engineering  <b>BOARD ROOM 2</b>	Division C Bio-food Innovation and Product Development  <b>BOARD ROOM 3</b>	Division F International Symposium on Sustainable Practices and Sensory Science  <b>CHIANGMAI 1</b>	Division G Sustainable Food Biosystems, Packaging and Regulatory Frameworks  <b>BOARD ROOM 4</b>
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15.30 – 15.45	<b>O-266</b>  Ma-Kiang Kombucha Development: Influence of SCOBY Type on Bioactive Compounds and Antioxidant Properties	<b>O-401</b>  Protein Enrichment of Gluten-Free Bread from Brown Rice Flour Using Sacha Inchi Powder	<b>Invited Speaker</b>  Biomanufacturing for Food and agriculture: Alginate Oligosaccharide and Astaxanthin	<b>O-236</b>  Effect of Maltodextrin Concentration on Stability and Physicochemical Properties of Concentrated Mahachanok Mango Smoothie	<b>O-336</b>  Contextual Modulation of Emotional and Hedonic Responses to Functional Peach Tea Beverages Across Real and Immersive Consumption Environments	<b>O-395</b>  Chitosan and Coffee Skin: Synergy for High-Quality of Sustainable Edible Films for Food Packaging
	Mr. Prem Sangpichai	Mr. Nirut Tungsatapronkul	Prof. Dr. Ming Lyu	Mr. Niroth Oomnog	Dr. Kanjana Singh	Prof. Dr. Luh Suriati
15.45 – 16.00	<b>O-351</b>  Exploring the Volatile Aroma Profile of Chrysanthemum Leaf Tea	<b>O-429</b>  Determination of the Sensory and Physical Properties of Buckwheat, Einkorn and Quinoa Added Simit (Turkish Bagel)	<b>Invited Speaker</b>  Microbial Oil Production from Defatted Rice Bran Hydrosol using Oleaginous Yeast and Its Challenges	<b>O-241</b>  Effect of Tamarind Kernel Powder on Texture Formation of High-Moisture Extruded Soy Protein Meat Analogs	<b>O-357</b>  Decoding Chiang Mai's Khao Soi Experience: A Google Maps Review Analysis	<b>O-256</b>  Unpacking Biodegradable Plastic Claims in Indonesia: A Citizen Science Approach to Material Diversity and Policy Gaps
	Ms. Charintip Niemphol	Mr. Mustafa Kaan Doğan	Prof. Dr. Masanori Watanabe	Ms. Phimchanok Saisuwan	Dr. Ponjan Walter	Dr. Watumesa Agustina Tan

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16.00 – 16.15	<b>O-428</b>  Impact of Different Milk Fat Levels on Caffeine, Antioxidant Capacity and Bioactive Profile of Turkish Coffee  Mr. Hakan Atakan	<b>O-346</b>  Leaf Protein Concentrates as Alternative Source of Protein: Processing Method and Properties  Asst. Prof. Dr. Kiattisak Duangmal	<b>Invited Speaker</b>  Construction of Chassis and Cell Factory for Lipid- Producing Microorganisms  Assoc. Prof. Dr. Huidan Zhang	<b>O-251</b>  A Comprehensive Approach to Probiotic Supplement Development: Strain Screening, Functional Characterization, and Stability Testing  Ms. Supriya H Yadav	<b>O-293</b>  Sustainable Product Development and Cradle-to-Gate Water Footprint Assessment of Choco- Natto Synbiotic  Dr. Nuttinee Salee	<b>O-329</b>  Dual-Function Smart Biodegradable Film Integrated with Kradon and Anthocyanin Extract for Quality Monitoring of Chilled Fresh-Cut Pork  Dr. Subhash Vishwanath Pawde
16.15 – 16.30	<b>O-440</b>  Effect of Soybean Cultivars on the Physicochemical, Textural, Rheological, and Microstructural Properties of Soy Yogurt  Thi Quyen Nguyen	<b>O-507</b>  Association Between Maternal Exposure to Fine Particulate Matter (PM2.5) During Pregnancy and Birth length in Offspring: A Retrospective Study in Chiang Mai, Northern Thailand  Suwinai Saengyo	<b>O-272</b>  Functional and Structural Properties of Pomelo Fiber Through Acid-Utrasound Modification  Ms. Kartika Sari Dewi	<b>O-335</b>  Herbal Mixed Tisanes as Functional Beverages: Antioxidant, Sensory Emotion, Relaxation, and Calmness  TM. MD. Preechaya Phrommin	<b>O-305</b>  Development of a Snack Product from rice ( <i>Oryza sativa L.</i> ) cv. RD43, Enriched with Plant-Based Protein from Kai-Pum ( <i>Wolffia globosa</i> )  Dr. Threethip Chuensun	<b>O-343</b>  Preparation and Characterization of TiO <sub>2</sub> /ZnO Nanoparticle Coating on Kraft Paper via Sparking Process for Packaging Application  Ms. Mutita Witthayapak

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16.30 – 16.45	<b>O-260</b>  Ultrasound-Driven Maillard Conjugation for Enhancing Functional Properties of Plant Proteins  Ms. Nareekan Chaiwong	-	<b>O-322</b>  High Efficient Protein Recovery from Surimi Rinsing Wastewater by Coupling isoelectric and Electrophoretic effects in an Electric Field  Prof. Ru Liu	<b>O-246</b>  When Plants Meet Pleasure: Sensory and Consumer Insights into Probiotic Ice Cream Formulated with Soy and Coconut milk  Ms. Korapin Korkijthumrong	<b>O-306</b>  Sustainable Development of Ready-to-Use Miang Tao-Jiew Sauce from Traditional Fermented Soybean: Sensory and Carbon Footprint Evaluation  Mrs. Natwalinkhol Settapramote	<b>O-177</b>  Gap Analysis for Enhancing Productivity in Cacao Growers in Chiang Mai Province  Ms. Thirada Sonthako
16.45 – 17.00	-	-	-	-	<b>O-309</b>  Application of Hedonic, Just-About- Right, and Discriminative Analyses in Optimizing a Chocolate-Flavored Green Banana–Wolfenia Protein Drink Mix  Asst. Prof. Wantida Homthawornchoo	<b>O-233</b>  Biodegradation of Synthetic Aromatic- Aliphatic PET-Based Copolymers in Soil: Structure-Properties Relationships  Mr. Hojun Shin

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17.00 – 17.15	-	-	-	-	<b>O-303</b>  Dark Chocolate Hi Enrich Protein from <i>Wolffia Globosa</i> , A New Prototype for Future Food  Asst. Prof. Dr. Tiparat Tikapunya	-

<b>Friday February 6, 2026</b>	
08.30 - 09.00	Registration
<b>Moderator</b>	Asst. Prof. Dr. Sorraya Khiewnavawongsa Asst. Prof. Dr. Akkasit Jongjareonrak
09.00 – 09.30	<b>Plenary 4:</b> Prof. Dr. Dave Stone  Advances in Food and Agricultural Sustainability Across the Pacific Northwest, U.S.A.
09.30 – 10.00	<b>Plenary 5:</b> Prof. Dr. Jonghwan Suhr  From Cork to High-Value Materials: Eco-Friendly Sandwich Composites and Suberin-Enhanced PLA Packaging
10.00 – 10.30	<b>Plenary 6:</b> Dr. Stephen Charles Mansbridge  Sustainable Livestock Production for New Food Product Development
10.30 – 10.35	<b>INFORMA Stage Presentation</b>
10.35 – 10.45	<b>Coffee Break</b>
10.45 – 11.45	<b>Oral Presentation (in separated rooms)</b>
11.45 – 12.00	<b>Best Poster Awards, CNX FINEX Awards (Grand Prizes) &amp; Closing Ceremony</b>
<b>Moderator</b>	Asst. Prof. Dr. Kanyasiri Rakariyatham Dr. Sukan Braspaiboon
12.00	<b>Lunch</b>

## Oral Presentation Program

### Day 2: February 6, 2026

Room	<b>Division B-1</b> Sustainable Bioresource Processing and Engineering	<b>Division B-2</b> Sustainable Bioresource Processing and Engineering	<b>Division D-1</b> Food Microbiology and Sustainable Food Safety Practice	<b>Division D-2</b> Food Microbiology and Sustainable Food Safety Practice + <b>Division E</b> Microbial Biosystems and Biomanufacturing
Chairman	<b>CHIANGMAI 1</b>	<b>CHIANGMAI 2</b>	<b>BOARD ROOM 4</b>	<b>CHIANGMAI 3</b>
Co-chairman	Assoc. Prof. Dr. Rattana Muangrat	Dr. Tabkrich Khumsap	Dr. Phatthanaphong Therdtatha	Assoc. Prof. Dr. Tri Indrarini Wirjantoro
10.45 – 11.00	<b>Invited Speaker</b> Food Singularity and Sustainability: Roles of Integrating AI with Emerging Food Processing Technologies Assoc. Prof. Dr. Mohsen Gavahian	<b>O-394</b> Enhancing Honey Authentication in Thailand Through Combined Isotope Analysis and Pollen Profiling Assoc. Prof. Dr. Terd Disayathanoowat	<b>O-285</b> Effect of Salt Concentration and Fermentation Temperature on the Microbiological and Chemical Properties during Watermelon Rind Fermentation Mr. Shankar Neupane	<b>Invited Speaker</b> Bridging Food Bioscience Education and Industry-Accredited Food Safety Training to Address the Global Shortage for Food Safety Professionals in an Evolving Regulatory Landscape to Meet the Sustainable Food Systems Demand Assoc. Prof. Dr. Paul V. Priyesh
11.00 – 11.15	<b>O-324</b> Ohmic Heating-Assisted Green Extraction of Polyphenols from Rambutan Peel Using Choline Chloride–Lactic Acid NaDES as an Emerging Solvent Mr. Minh Cao Tran	<b>Invited Speaker</b> Towards Industrialization: Advances in Efficient Bioconversion of Black Soldier Fly Protein Assoc. Prof. Longyu Zheng	<b>O-259</b> Integrated Pest Management (IPM) in a Fruit Juice Factory: Monitoring, Documentation, and Risk Assessment Mr. Chaiamon Chantarapitak	<b>Division D: O-387</b> Mitigating Mineral Oil Hydrocarbon (MOH) Contamination in Palm Oil: An Integrated Farm-to-Mill Strategy for Safe and Sustainable Food Systems Dr. Maznah Zainol

## Day 2: February 6, 2026 (cont'd)

Room	Division B-1 Sustainable Bioresource Processing and Engineering	Division B-2 Sustainable Bioresource Processing and Engineering	Division D-1 Food Microbiology and Sustainable Food Safety Practice	Division D-2 Food Microbiology and Sustainable Food Safety Practice + Division E Microbial Biosystems and Biomanufacturing
	CHIANGMAI 1	CHIANGMAI 2	BOARD ROOM 4	CHIANGMAI 3
<b>Chairman</b>	Assoc. Prof. Dr. Mohsen Gavahian	Asst. Prof. Dr. Pilairuk Intipunya	Prof. Dr. Hui Hong	Assoc. Prof. Dr. Paul V. Priyesh
<b>Co-chairman</b>	Assoc. Prof. Dr. Rattana Muangrat	Dr. Tabkrich Khumsap	Dr. Phatthanaphong Therdtatha	Assoc. Prof. Dr. Tri Indrarini Wirjantoro
11.15 – 11.30	<b>O-353</b>  Development of Whole Green Banana ( <i>Musa Sapientum</i> Linn, ABB Group, cv. Kluai Namwa) Flour Using Spray Drying  Ms. Trinh Kim Nguyen	<b>O-311</b>  Optimization of Pectinase-Assisted Hot Water Extraction for Anthocyanin Recovery from Black Goji Berries  Mr. Feng Jiao	<b>Invited Speaker</b>  From Waste to Wellness: Circular Bioprocessing of Animal-Source Proteins for Functional Biopeptides  Prof. Dr. Hui Hong	<b>Division E: O-426</b>  Enhancement of <i>Spirulina platensis</i> Biomass and Metabolite Production through Co-Culture with <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i>  Dr. Nur Ida Panca Nugrahini
11.30 – 11.45	<b>O-441</b>  Change in microbiological and biochemical properties of Jincao grass during ensiling by the lactic acid bacterial co-cultures: <i>Lactiplantibacillus plantarum</i> KUB-SP1-3 and <i>Pediococcus acedilactici</i> KUB-M6  Ms. Pattarapa Pummara	<b>O-342</b>  Cold Plasma and Plasma-Activated Water as Sustainable Green Technologies for Enhancing the Bioactivity and Antioxidant Potential of Butterfly Pea ( <i>Clitoria ternatea</i> ) Extracts  Ms. Beenish Altaf	<b>Division D: O-397</b>  Salicylic Acid Alleviates Chilling Injury and Enhances Antioxidant Capacity in 'Nam Dok Mai' Mango during Cold Storage  Ms. Rungdarunlak Charatsaengphaibun	-

**Remark:**

- (A) Food, Nutrition and Health Bioscience
- (B) Sustainable Bioresource Processing and Engineering
- (C) Bio-food Innovation and Product Development
- (D) Food Microbiology and Sustainable Food Safety Practice
- (E) Microbial Biosystems and Biomanufacturing
- (F) Biosensory and Consumer Insights
- (G) Sustainable Food Biosystems, Packaging and Regulatory Frameworks