

Schedule and Program Sessions

The 8th International Conference on Food and Applied Bioscience 2026 5-6 February, 2026 The Empress Hotel, Chiang Mai, Thailand

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

Oral Presentation Program

Day 1: February 5, 2026

Room	Division A-1 Food, Nutrition and Health Bioscience CHIANGMAI 2	Division A-2 Food, Nutrition and Health Bioscience CHIANGMAI 3	Division B Sustainable Bioresource Processing and Engineering BOARD ROOM 2	Division C Bio-food Innovation and Product Development BOARD ROOM 3	Division F International Symposium on Sustainable Practices and Sensory Science CHIANGMAI 1	Division G Sustainable Food Biosystems, Packaging and Regulatory Frameworks BOARD ROOM 4
Chairman	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
Co-chairman	Asst. Prof. Dr. Suphat Phongthai	Asst. Prof. Ahmar Hashmi, MD, MPH	Dr. Teerasak Charoennapharat	Dr. Phatthawin Setthaya	Dr. Stephen Charles Mansbridge	Assoc. Prof. Dr. Kittisak Jantanasakulwong
13.00 – 13.15	Invited Speaker Valorization of Agri-Food By-Products from the Valencian Community through Non-Conventional Extraction Technologies Assoc. Prof. Dr. Francisco Juan Marti Quijal	O-344 Comparative Impact of Synthetic (polysorbate 80) and Protein-Based (α -lactalbumin) Emulsifiers on Intestinal Barrier Integrity and the Trans-Epithelial Transport of Polychlorinated Biphenyls Mr. Vivek Banjara	O-187 Green Extraction of Sacha Inchi Oil Using Subcritical Water: Process Optimization and Comparative Characterization Dr. Mohd Zuhair Mohd Nor	O-384 Innovative AgriTech Approaches for Value-Added Sesame Oil: Enhancing Functional Compounds through Acid-Soaking and Microwave-Assisted Methods Assoc. Prof. Dr. Phumon Sookwong	Invited Speaker Informed Green Food Choice: Driver (emotion?), Signal (trust?) or Noise (rationale?) Dr. Wilatsana Porsri	Invited Speaker Support-Free 4D Printing of Shape Memory Polymer Composites for Smart Structures Prof. Dr. Woong-Ryeol Yu
13.15 – 13.30	Invited Speaker GAPS in understanding safety and health claim regulation: Food Innovation and Regulation Network (FIRN) approach. Prof. (emeritus) Pavinee Chinachoti	O-364 Effect of Nata de Coco Fiber Addition on Physical, Textural, and Structural Properties of Calcium Alginate Hydrogels Ms. Pradithat Changpuen	O-270 Machine Learning-Aided Optimization of Longan Byproducts Extraction Mr. Idris Kaida Zubairu	O-238 Omega-3 Enriched Shrimp Oil: Preparation, and Development of Dysphagia-Friendly Functional Food Via Application of 3D Printing Technology Ms. Akanksha Rajeev Gautam		O-181 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

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13.30 – 13.45	O-291 Characterization of γ -Oryzanol Extracted Using Medium-Chain Triglyceride Oil for Enhanced Stability and Bioactive Delivery Ms. Pinthunicha Premkamon	Invited Speaker Structural Characterization and Optimized Extraction of Immunomodulatory Polysaccharides from Edible Insects Assoc. Prof. Dongyup Hahn	O-319 Sustainable Valorization of Corn cob Agricultural Residue for Co-Production of Sweeteners and Biofuel Ms. Violet Mbatudde	O-283 Development of Plant-Based Patty and Fortification with Chia Seed Powder Dr. Kartik Sharma	Invited Speaker Informed Green Food Choice: Driver (emotion?), Signal (trust?) or Noise (rationale?) Dr. Wilatsana Porsri	O-202 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	O-300 Effect of Fish Soup Formulations on In Vitro α -amylase, α -glucosidase, and Antioxidant Activities, and Characterization of Active Compounds Ms. Jasmin Naher	O-255 Validation of Capsaicin Binding to Eukaryotic Elongation Factor 2 and Its Antagonistic Interaction with Celastrol in Colorectal Cancer Cells Assoc. Prof. Pei-Fen Liu	Invited Speaker 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	O-287 Cassava-Based Mahewu: Physico-Chemical and Nutritional Improvement using Bambara Groundnut Protein Isolates Mr. Paul Ndubuisi Anyiam		O-173 Enhancement UV-Shielding Properties of PET Films with oPD/PEI-Modified HKUST-1 Ms. Jaeyoung Jang

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

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

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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	O-188 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	Invited Speaker Ginsenoside Rf Ameliorates Alopecia by Promoting Androgen Receptor Degradation Through Directly Inhibiting Deubiquitinating Enzymes Assoc. Prof. Dr. Tae Gyu Lim	O-362 Effect of Soaking Temperature on Gamma-Aminobutyric Acid (GABA) Content and Germination Rate in Ultrasonic-Assisted Germinated Brown Rice Ms. Wahyu Atmaja Kharisma Jati	Invited Speaker Transforming Food Processing by Products into Functional and Health Promoting Ingredients and Foods Using Novel Technologies Prof. Dr. Asgar Farahnaky	O-240 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	Invited Speaker Food Waste Utilization Towards Sustainable Food Systems Prof. Dr. Costas Stathopoulos
15.15 – 15.30	Invited Speaker Converging Green Technologies for Sustainable Valorization and Frontier Food Innovation Asst. Prof. Dr. Juan Manuel Castagnini	O-194 Developing Climate- Resilient Rice Varieties with Enhanced Nutritional Profiles and Controlled Heavy Metal Accumulation Dr. Mohd Ikmal Asmuni	O-182 Enhancing Yield and Quality of Sacha Inchi (<i>Plukenetia volubilis</i>) Seed Oil through Ohmic Heating Extraction Dr. Muhammad Hazwan Hamzah	Invited Speaker Recent Advances on Food Biosensors and Electrochemical Sensors on Food Bioactives, Nutrients and Toxicants Prof. Dr. Özlem Tokuşoğlu	O-286 Manufacturing Black Tea Hard Candy by Replacing Industrial Sugar with Honey using Non-Ultra Processed Foods Asst. Prof. Dr. Tunyaluk Bouphun	Invited Speaker Deep Eutectic Solvents for Green Extraction of Bioactive Compounds from Agri-Food By- Products Dr. Suwimol Chockchaisawasdee

Day 1: February 5, 2026 (cont'd)

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

Day 1: February 5, 2026 (cont'd)

Room	Division A-1 Food, Nutrition and Health Bioscience CHIANGMAI 2	Division A-2 Food, Nutrition and Health Bioscience CHIANGMAI 3	Division B Sustainable Bioresource Processing and Engineering BOARD ROOM 2	Division C Bio-food Innovation and Product Development BOARD ROOM 3	Division F International Symposium on Sustainable Practices and Sensory Science CHIANGMAI 1	Division G Sustainable Food Biosystems, Packaging and Regulatory Frameworks BOARD ROOM 4
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16.00 – 16.15	O-428 Impact of Different Milk Fat Levels on Caffeine, Antioxidant Capacity and Bioactive Profile of Turkish Coffee Mr. Hakan Atakan	O-346 Leaf Protein Concentrates as Alternative Source of Protein: Processing Method and Properties Asst. Prof. Dr. Kiattisak Duangmal	Invited Speaker Construction of DHA and ARA Cell Factories Based on Industrial Applications Assoc. Prof. Dr. Huidan Zhang	O-251 A Comprehensive Approach to Probiotic Supplement Development: Strain Screening, Functional Characterization, and Stability Testing Ms. Supriya H Yadav	O-293 Sustainable Product Development and Cradle-to-Gate Water Footprint Assessment of Choco-Natto Synbiotic Dr. Nuttinee Salee	O-329 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	O-440 Effect of Soybean Cultivars on the Physicochemical, Textural, Rheological, and Microstructural Properties of Soy Yogurt Thi Quyen Nguyen	O-507 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	O-272 Functional and Structural Properties of Pomelo Fiber Through Acid-Ultrasound Modification Ms. Kartika Sari Dewi	O-335 Herbal Mixed Tisanes as Functional Beverages: Antioxidant, Sensory Emotion, Relaxation, and Calmness TM. MD. Preechaya Phrommin	O-305 Development of a Snack Product from rice (<i>Oryza sativa</i> L.) cv. RD43, Enriched with Plant-Based Protein from Kai-Pum (<i>Wolffia globosa</i>) Dr. Threethip Chuensun	O-343 Preparation and Characterization of TiO ₂ /ZnO Nanoparticle Coating on Kraft Paper via Sparking Process for Packaging Application Ms. Mutita Witthayapak

Day 1: February 5, 2026 (cont'd)

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16.30 – 16.45	O-260 Ultrasound-Driven Maillard Conjugation for Enhancing Functional Properties of Plant Proteins Ms. Nareekan Chaiwong	-	O-435 Mapping and Utilization of Sugarcane Bagasse for Sustainable Bioenergy and Bioproduct Pathways in East Java, Indonesia Dr. Nimas Mayang Sabrina Sunyoto	O-246 When Plants Meet Pleasure: Sensory and Consumer Insights into Probiotic Ice Cream Formulated with Soy and Coconut milk Ms. Korapin Korkijthumrong	O-306 Sustainable Development of Ready-to-Use Miang Tao-Jiew Sauce from Traditional Fermented Soybean: Sensory and Carbon Footprint Evaluation Mrs. Natwalinkhol Settapramote	O-177 Gap Analysis for Enhancing Productivity in Cacao Growers in Chiang Mai Province Ms. Thirada Sonthako
16.45 – 17.00	-	-	-	-	O-309 Application of Hedonic, Just-About-Right, and Discriminative Analyses in Optimizing a Chocolate-Flavored Green Banana–Wolffia Protein Drink Mix Asst. Prof. Wantida Homthawornchoo	O-233 Biodegradation of synthetic Aromatic–Aliphatic PET-based Copolyesters under Composting Conditions: Structure–Properties Relationships Mr. Hojun Shin

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

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

Oral Presentation Program

Day 2: February 6, 2026

Room	Division B-1 Sustainable Bioresource Processing and Engineering CHIANGMAI 1	Division B-2 Sustainable Bioresource Processing and Engineering CHIANGMAI 2	Division D-1 Food Microbiology and Sustainable Food Safety Practice BOARD ROOM 4	Division D-2 Food Microbiology and Sustainable Food Safety Practice + Division E Microbial Biosystems and Biomanufacturing CHIANGMAI 3
Chairman	Assoc. Prof. Dr. Mohsen Gavahian	Asst. Prof. Dr. Pilairuk Intipunya	Prof. Dr. Hui Hong	Assoc. Prof. Dr. Paul V. Priyesh
Co-chairman	Assoc. Prof. Dr. Rattana Muangrat	Dr. Tabkrich Khumsap	Dr. Phatthanaphong Therdtatha	Assoc. Prof. Dr. Tri Indrarini Wirjantoro
10.45 – 11.00	Invited Speaker Food Singularity and Sustainability: Roles of Integrating AI with Emerging Food Processing Technologies Assoc. Prof. Dr. Mohsen Gavahian	O-394 Enhancing Honey Authentication in Thailand Through Combined Isotope Analysis and Pollen Profiling Assoc. Prof. Dr. Terd Disayathanoowat	O-285 Effect of Salt Concentration and Fermentation Temperature on the Microbiological and Chemical Properties during Watermelon Rind Fermentation Mr. Shankar Neupane	Invited Speaker 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	O-324 Ohmic Heating-Assisted Green Extraction of Polyphenols from Rambutan Peel Using Choline Chloride–Lactic Acid NaDES as an Emerging Solvent Mr. Minh Cao Tran	Invited Speaker Towards Industrialization: Advances in Efficient Bioconversion of Black Soldier Fly Protein Assoc. Prof. Longyu Zheng	O-259 Integrated Pest Management (IPM) in a Fruit Juice Factory: Monitoring, Documentation, and Risk Assessment Mr. Chaiamon Chantarapitak	Division D: O-387 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 CHIANGMAI 1	Division B-2 Sustainable Bioresource Processing and Engineering CHIANGMAI 2	Division D-1 Food Microbiology and Sustainable Food Safety Practice BOARD ROOM 4	Division D-2 Food Microbiology and Sustainable Food Safety Practice + Division E Microbial Biosystems and Biomanufacturing CHIANGMAI 3
Chairman	Assoc. Prof. Dr. Mohsen Gavahian	Asst. Prof. Dr. Pilairuk Intipunya	Prof. Dr. Hui Hong	Assoc. Prof. Dr. Paul V. Priyesh
Co-chairman	Assoc. Prof. Dr. Rattana Muangrat	Dr. Tabkrich Khumsap	Dr. Phatthanaphong Therdtatha	Assoc. Prof. Dr. Tri Indrarini Wirjantoro
11.15 – 11.30	O-353 Development of Whole Green Banana (<i>Musa Sapientum</i> Linn, ABB Group, cv. Klwai Namwa) Flour Using Spray Drying Ms. Trinh Kim Nguyen	O-311 Optimization of Pectinase-Assisted Hot Water Extraction for Anthocyanin Recovery from Black Goji Berries Mr. Feng Jiao	Invited Speaker From Waste to Wellness: Circular Bioprocessing of Animal-Source Proteins for Functional Biopeptides Prof. Dr. Hui Hong	Division E: O-426 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	O-441 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</i> <i>acedilactici</i> KUB-M6 Ms. Pattarapa Pummara	O-342 Cold Plasma and Plasma-Activated Water as Sustainable Green Technologies for Enhancing the Bioactivity and Antioxidant Potential of Butterfly Pea (<i>Clitoria</i> <i>ternatea</i>) Extracts Ms. Beenish Altaf	Division D: O-397 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