Keynote speakers

Speaker
Shugo Watabe

School of Marine Biosciences
Kitasato University
Japan

He is Professor of Marine Biochemistry, Kitasato University School of Marine Biosciences and Professor Emeritus of the University of Tokyo. He is conducting researches on various aspects of marine organisms, including food science, muscle biochemistry and development, marine metagenomics and biomineralization. He is also participating in various academic societies of Japan such as Director of The Foundation of Agricultural Sciences of Japan and Member of Science Council of Japan. He graduated from Faculty of Agriculture, the University of Tokyo, in 1971 and got the Ph.D. degree (Agriculture) from the University of Tokyo in 1976. After he worked as Assistant and Associate Professor from 1977 to 1994, he organized his lab as Professor in the University of Tokyo until 2012. After retirement, he moved to Kitasato University and has been engaged as Professor to date.

Presentation Title:

Molecular Mechanisms Involved in Changes of Thermally Induced Gel Properties of Fish Meat Paste during Two-Step Heating Procedure

Speaker
Min-Jie Cao

College of Food and Biological Engineering
Jimei University
China

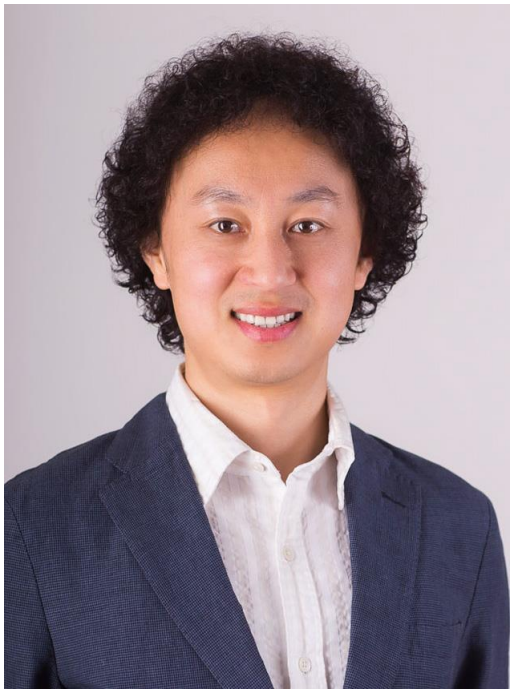
Professor Min-Jie Cao is working in the college of Food and Biological Engineering, Jimei University, China. His research area includes Protein Science, Enzymes, Aquatic Products Processing, Utilization of Marine Food Processing Byproducts. After graduation from Shanghai Fisheries College (Shanghai Ocean University) in 1985, he worked as an assistant in Xiamen Fisheries College (Jimei University). Professor Cao obtained his PhD from Nagasaki University, Japan in 2000 and then worked as a research fellow in National University of Singapore till 2002. From 2003 to date, he worked as a professor in Jimei University.

Presentation Title:

Effective utilization of shellfish processing byproducts

Speaker
Hang Xiao

Department of Food Science
University of Massachusetts Amherst
The United States



Dr. Hang Xiao is a professor of the Department of Food Science, University of Massachusetts Amherst. He obtained Ph.D. from the University of Wisconsin-Madison and had post-doctoral training at Rutgers University. His long-term research goal is to develop food-based strategies to prevent major chronic diseases in humans such as cancer. Currently, Dr. Xiao is working on identifying potential disease preventive food components (nutraceuticals) and elucidating their molecular mechanisms. Moreover, he is developing novel approaches to enhance the efficacy of nutraceuticals in fighting against chronic diseases by investigating possible synergistic interactions among nutraceuticals and pharmaceuticals and utilizing novel food delivery systems to increase the bioavailability of nutraceuticals. He has published more than 300 peer-reviewed manuscripts and is a highly cited scientist globally. He is Associate Editor of Comprehensive Reviews in Food Science and Food Safety, Critical Reviews in Food Science and Nutrition, and Food & Function. Dr. Xiao has received multiple research awards such as Fellow of Institute of Food Technologists (IFT) and American Chemical Society (ACS), Mary Swartz Rose Young Investigator Award from American Society for Nutrition (ASN), Samuel Cate Prescott Research Award, and Babcock-Hart Research Award from the Institute of Food Technologists (IFT), and International life Science Institute (ILSI) North America Future Leader Award.

Presentation Title:

Gut microbiota mediated metabolism of nutraceuticals is critical for their biological functions

Speaker
Soottawat Benjakul

International Center of Excellence in Seafood Science
and innovation (ICE-SSI)
Prince of Songkla University
Thailand

Prof. Dr. Soottawat Benjakul is a professor in Food Science and Technology, International Center of Excellence in Seafood Science and innovation (ICE-SSI), Faculty of Agro-Industry, Prince of Songkla University (PSU), Hat Yai, Songkhla, Thailand. He received his Ph.D. (Food Science and Technology) from Oregon State University, USA in 1997 under the support from the Fulbright scholarship. After graduation, he joined the Department of Food Technology (PSU). He has focused his research on seafood science and technology. His major fields of interest are the seafood quality as well as the valorization of fish processing byproducts. He is interested in tackling the problem associated with seafood quality loss. He has currently focused his research on non-thermal processes and natural additives for shelf-life extension of seafood and products. Moreover, he has emphasized his research in utilization of

seafood processing byproducts via conversion to value-added products, especially functional ingredients or nutraceuticals. He has received the research grants from national and international agencies. Within approximately 24 years of his career path, he has been named as several prestigious award recipients. He has published more than 830 research articles in peer-review international journal indexed by Web of Science with H-index of 80. He was also named as the winner of the invention awards related with the development of value-added products based on fish processing leftover from the international exhibition of invention. He has been listed as the top 1% of researchers for most cited documents in the field of Agricultural Sciences by Clarivate Analytics for 6 consecutive years. He has established 'International Center of Excellence in Seafood Science and Innovation, ICE-SSI' at PSU to strengthen the seafood research and extension in Thailand and southeast Asia. He has served as the reviewer for a number of journals as well as research proposals submitted to several granting agencies. He was appointed as editorial board for Journal of Food Biochemistry since 2000, for Fisheries Science since 2015, for Journal of Food Science since 2016, for Science Asia since 2020 and for Foods since 2021. He has also served as the associate editor for International Aquatic Research since 2010. He has been invited as the keynote speaker, particularly in the field of seafood processing and quality. He has more than 20 book chapters and two books.

Presentation Title:

Use of plant phenolics as the additives in fish/shellfish and products