

Schedule for EAFTA 2021 & Fsmile 2021

Oral: 8min presentation+2min discussion
Poster: 3min presentation+2min discussion

time		content		place
26th November (Friday)				
15:00-22:00 Beijing time		onsite registration 现场注册		维也纳国际酒店（海南三亚千古情免税城店）海南省三亚市吉阳区落笔洞路 72 号 0898-38281999
18:00		Welcome Party		果香四季
Daytime of 27th November (Saturday) Onsite:Vienna International Hotel/Online Zoom				
Beijing Time	Tokyo time	Speaker	title	place
8:20Beijing	9:20Tokyo	Open Ceremony	Chair:Yaqin Hu	Zoom ID:659 283 7473 PW: Fsmile0718 Please enter the meeting with your university name and your own name register for EAFTA&FSMILE 2021 Onsite: Meeting Room 3th Floor of Vienna International Hotel
			Welcome greetings from Vice Dean of HNTOU	
			Introduction of Sanya and Hainan Tropical Ocean University (HNTOU)	
			Introduction of EAFTA & Announcement of EAFTA 2022	
			Prospect greetings from Nha Trang University for EAFTA 2022	
			Photo Taken (1) English Background;(2)Chinese Background	
	Session 1	keynote speech		
9:00Beijing	10:00Tokyo	Shugo Watabe	Molecular Mechanisms Involved in Changes of Thermally Induced Gel Properties of Fish Meat Paste during Two-Step Heating Procedure	
9:40Beijing	11:00Tokyo	Minjie Cao	Effective utilization of shellfish processing byproducts	
10:20Beijing	11:20Tokyo	Hang Xiao	Potential adverse effects of foodborn engineered nanoparticles	
11:00Beijing	12:00Tokyo	Sootawat Benjakul	Use of plant phenolics as the additives in fish and fish products	
11:50Beijing	13:00Tokyo	lunch Vienna International Hotel		Onsite/Zoom
	Session 2		Chair: Shugo Watabe	
13:30Beijing	14:30Tokyo	Gaoshang Li	3D printing properties and printability definition of <i>Pennahia argentata</i> surimi and rice starch	

13:40Beijing	14:40Tokyo	Rui Duan	A new method for determining the denaturation temperature of collagen
13:50Beijing	14:50Tokyo	Shuyu Liu	Preventive Effects of Dietary Sea Cucumber and its Enzymatic Hydrolysate against Ultraviolet A-induced Skin Photoaging
	Session 3		Chair: Soottawat Benjakul Onsite/Zoom
14:00Beijing	15:00Tokyo	Huynh Nguyen Duy Bao	Physicochemical and sensory properties of biscuits with added fish protein isolate
14:10Beijing	15:10Tokyo	Zhiheng Hu	Antibacterial research of citral emulsion against <i>Shewanella putrefaciens</i> by invitro culture observation and gene expression analysis
14:20Beijing	15:20Tokyo	Mi Jie	Effect of Acetylated Distarch Adipate on the Physicochemical Characteristics and Structure of Shrimp (<i>Penaeus vannamei</i>) Myofibrillar Protein
	Session 4		Chair: Toru Ooizumi Onsite/Zoom
14:30Beijing	15:30Tokyo	La Ode M.Aslan	The use of seaweed, <i>Kappaphycus alvarezii</i> , in Indonesian Food and Beverages
14:40Beijing	15:40Tokyo	Mala Nurilmala	Optimization of Gelatin Extraction from Pangasius Skin and Its Utilization as Hard Capsules
14:50Beijing	15:50Tokyo	Ai Lang	Combined effects of ultrasound and slightly acidic electrolyzed water on quality of sea bass (<i>Lateolabrax Japonicus</i>) fillets during refrigerated storage
	Session 5		Chair: Mala Nurilmala Onsite/Zoom
15:00Beijing	16:00Tokyo	Kustiariyah Tarman	Immunostimulating Activity of the Extracts of Marine Resources
15:10Beijing	16:10Tokyo	Bingxue Hu	Dynamically optical and highly stable pNIPAM @ Au NRs substrate for sensitive SERS detection of malachite green in fish
15:20Beijing	16:20Tokyo	Wenhui Shang	Seasonal variation affects the gonad index and protein content related protein levels as revealed by iTRAQ
	Session 6		Chair: Hideo Ozawa Onsite/Zoom
15:30Beijing	16:30Tokyo	Thi Hoang Quyen Tran	Recovery of hydroxyapatite, chitosan and protein hydrolysate from blue crab shells (<i>Portunus pelagicus</i>)
15:40Beijing	16:40Tokyo	Qingqing Jiang	Variations in quality properties and oxidative stability of lightly salted fish meat during processing and storage
15:50Beijing	16:50Tokyo	Tanye Xu	The freshness-locked mechanism of cooling disposal during quality determination period of cultured <i>Scophthalmus maximus</i>
	Session 7		Chair: Hongshun Yang Onsite/Zoom
16:00Beijing	17:00Tokyo	Hui Wang	Physicochemical properties of fish gelatin-pectin -based edible films

16:10Beijing	17:10Tokyo	Yaoxian Chin	Anti-obesity effects of <i>Kappaphycus alvarezii</i>
16:20Beijing	17:20Tokyo	Hideo Ozawa	The simulated interaction between myoglobin and ATP
	Session 8		Chair: Minjie Cao
			Onsite/Zoom
16:30Beijing	17:30Tokyo	Minh Van Nguyen	Optimisation of enzymatic hydrolysis conditions for yellowfin tuna rest raw materials using alcalase enzyme
16:40Beijing	17:40Tokyo	Xiaoqing Tian	Biosynthesis Gene Cluster Mining and Analysis of Secondary Metabolites of a rare fungus from South China Sea, in <i>Paraconiothyrium cyclothyrioides</i> 1-12
16:50Beijing	17:50Tokyo	Linyan Shi	Effect of self-assembled type II collagen fibrils on morphology and growth of pre-chondrogenic ATDC5 cells
	Session 9		Chair: Kiyoshi Osatomi
			Onsite/Zoom
17:00Beijing	18:00Tokyo	Thuan Anh Nguyen	Risk Assessment to nitrate of Khanh Hoa population due to raw vegetable consumption
17:10Beijing	18:10Tokyo	Wenzhao Li	Enhanced anti-inflammatory activity of glycated salmon myofibrillar protein with reducing sugars containing carboxyl group
17:20Beijing	18:20Tokyo	Pei-Yu Wang	Effects of Different Collagen on Osteoarthritis in Male Rats Induced by Anterior Cruciate Ligament Transection and Medial Meniscectomy
	Session 10		Chair: Huynh Nguyen Duy Bao
			Onsite/Zoom
17:30Beijing	18:30Tokyo	Fengzheng Gao	Microalgae as sustainable feedstocks for food, feed, and cosmetics
17:40Beijing	18:40Tokyo	Xin Yang	Effects of phenolic acid grafted chitosan on moisture state and protein properties of vacuum packaged sea bass (<i>Lateolabrax japonicus</i>) during refrigerated storage
17:50Beijing	18:50Tokyo	Ulfah Amalia	Allergenicity Change of Shrimp Tropomyosin During Production of Terasi, Indonesian Fermented Shrimp Paste
18:30Beijing	19:30Tokyo	dinner	
			Vienna International Hotel
Evening of 27th November (Saturday) All online Zoom			
	Session 11		Chair: Hui Wang
19:30Beijing	20:30Tokyo	Boxue Yang	Development of bio-functionally enhanced collagen by alginate oligosaccharide glycation
19:40Beijing	20:40Tokyo	Jiangyanrong	Identification of MT1-MMP in yellowtail muscle for utilization of low quality meat as surimi products
19:50Beijing	20:50Tokyo	Xue Zhao	Elucidating antimicrobial mechanism of nisin and grape seed extract against <i>Listeria monocytogenes</i> on shrimp through NMR-based metabolomics

Session 12		Chair: Junjie Zhang	
20:00Beijing	20:50Tokyo	Shudan Huang	Effect of preparation factors on fish oil-loaded emulsions stabilized by natural silk fibroin
20:10Beijing	21:10Tokyo	Xiaowei Lou	<i>Shewanella baltica</i> has highly spoilage potential in fish, mainly via nitrogen and nucleotide pathways
20:20Beijing	21:20Tokyo	Mohamad Eshaghi Gorji	Photoinactivation of bacteriophage MS2 in oyster-derived matrices by microencapsulated rose bengal
Session 13		Chair: Rui Duan	
20:30Beijing	21:30Tokyo	Golam Rasul	Effects of Drying Methods on Physico-chemical, Microbiological and Sensory Properties of Torpedo Scad (<i>Megalaspis cordyla</i>)
20:40Beijing	21:40Tokyo	Faria Afrin	Shelf Life Extension of Refrigerated Nile Tilapia (<i>Oreochromis niloticus</i>) Fillets using Seaweed Extracts
20:50Beijing	21:50Tokyo	Zhuolin Wang	Actin denaturation in silver carp myofibrils affected by the stability of myosin bound
Morning of 28th November (Sunday) All online Zoom			
Poster Number		Poster session 1	Chair: Chunhong Yuan
8:00Beijing	No. PS21801	Chunli Gao	In Vitro Study of the Fibrinolytic Activity via Single Chain Urokinase-Type Plasminogen Activator and Molecular Docking of FGFC1
8:05Beijing	No. PS21802	Nguyen Thi My Huong	Nutritional and functional properties of protein hydrolysate from white leg shrimp head
8:10Beijing	No. PS21803	Riko Sato	Effect of Short-term Rearing on the energetic-related metabolites in Scallop adductor muscle during refrigerated storage
8:15Beijing	No. PS21804	Qiqi Dong	Extraction and characterization of chitin and chitosan from white shrimp (<i>Penaeus vannamei</i>) shell waste via microwave and ultrasound technology
8:20Beijing	No. PS21805	Huishu Zhang	Study on Percutaneous Absorption of Collagen in Medical Dressing
8:25Beijing	No. PS21806	Jialin Liu	Effects of different sources of anthocyanins on developing intelligent and active food packaging
Poster Number		Poster session 2	Chair: Kunihiko Konno
8:30Beijing	No. PS21807	Peipei Wang	Research progress of glycosaminoglycans from marine organism
8:35Beijing	No. PS21808	Minh-Thu Pham-Thi	Growth stimulation effect of chitosan on in vitro culture of mokara orchid
8:40Beijing	No. PS21809	Jintao Du	Effect of coating with apple polyphenols and chitosan on microbiological and quality properties of large yellow croaker (<i>Pseudosciaena crocea</i>)

8:45Beijing	No. PS21810	Lingping Hu	Differentiation of three commercial tuna species through Q-Exactive Orbitrap mass spectrometry based lipidomics and chemometrics
8:50Beijing	No. PS21811	Yabin Niu	Study on biochemical and sensorial changes of fresh and frozen-thawed scallop adductor muscle as raw materials for sashimi during cold storage
8:55Beijing	No. PS21812	Yulu Zheng	Fish oil emulsion and millimeter capsules prepared from sodium alginate / Span: effects of span type on physicochemical stability
	Poster Number	Poster session 3	Chair: Asami Yoshida
9:00Beijing	No. PS21813	Bingjie Zhang	Effects of slightly acidic electrolyzed water combined with compound preservative on the protein characteristics of Pacific white shrimp (<i>Litopenaeus vannamei</i>) during refrigerated storage
9:05Beijing	No. PS21814	Nai-Lian Wu	Effect of <i>Ulva nitidum</i> hydrolysed polysaccharide sulfate on High-Fat Diet Induced Obese Rats after Developing Osteoarthritis Caused by Ligamentous/ Meniscal Injury
9:10Beijing	No. PS21815	Tatenda Allen Chawafambira	Effects of ascorbic acid and sodium citrate treatments on the lipid stability and quality of snakehead fish (<i>Channa striata</i>) fillets during refrigerated storage
9:15Beijing	No. PS21816	Li Hu	Microwave assisted optimization of chitosan extraction from <i>Portunus trituberculatus</i> shell
9:20Beijing	No. PS21817	Jiamin Xu	Effect of Transglutaminase Crosslinking on the Structural, Physicochemical, Functional, and Emulsion Stabilization Properties of Three Types of Gelatins
9:25Beijing	No. PS21818	Yumeng Lin	Partial purification and biochemical properties of enzyme responsible for melanosis of <i>Euphausia Pacifica</i>
	Poster Number	Poster session 4	Chair: Hiroki Saeki
9:30Beijing	No. PS21819	Jiixin Zhao	Slightly acidic electrolytic water pretreatment combined with compound preservatives on the quality and microflora changes of Pacific white shrimp (<i>Litopenaeus vannamei</i>) during refrigerated storage
9:35Beijing	No. PS21820	Chi-Shung Tseng	Anterior Cruciate Ligament Transection and Medial Meniscectomy induced Osteoarthritis in High Fat Diet-induced Obese Rats: Effect of <i>Lactobacillus plantarum</i> Fermented Lemon Peel Extract
9:40Beijing	No. PS21821	Xinyu Zhao	Multi-frequency ultrasound: A potential method to improve the effects of surface decontamination and structural characteristics on large yellow croaker (<i>Pseudosciaena crocea</i>) during refrigerated storage
9:45Beijing	No. PS21822	Qu qinkun	Quality-determination-period handling in less organized local shrimp supply chains
9:50Beijing	No. PS21823	Yun He	Effect of slightly acid electrolyzed water ice on microbiota composition and quality of shrimp (<i>Litopenaeus Vannamei</i>)

9:55Beijing	No. PS21824	Zhongzhuan Yin	Effect of oxygenated seawater on the 4°C cold storage of scallop (<i>Mizuhopecten yessoensis</i>) adductor muscle
Poster Number		Poster session 5	Chair: Faria Afrin
10:00Beijing	No. PS21825	Xuening Chen	Antibacterial mechanism of ε-polylysine hydrochloride against <i>Shewanella putrefaciens</i>
10:05Beijing	No. PS21826	Kuei-Tse Tseng	Effects of Black Lemon Water Extracts on Anti-inflammation in RAW264.7 Macrophages and Adipogenesis in 3T3-L1 Preadipocytes
10:10Beijing	No. PS21827	Ye Zi	Effect of octenyl succinic anhydride modified bovine bone gelatin and interaction with surfactants on the oil/water interface of fish oil-loaded emulsion
10:15Beijing	No. PS21828	Mengxia Duan	Active-intelligent food packaging nanofibers containing double indicators
10:20Beijing	No. PS21829	Yi-Li Gao	The quality improvement of threadfin bream (<i>Nemipterus virgatus</i>) surimi-gel with soy protein as a natural food additive
10:25Beijing	No. PS21830	Chaoyang Zhang	Preparation and Quality of Astaxanthin Self-microemulsion Functional Yogurt
Poster Number		Poster session 6	Chair: Kustya Tarman
10:30Beijing	No. PS21831	Xiaomin Li	Separation and Preparation of Japanese Eel Skin Collagen by Different Methods and Characterization of Its Structural Characteristics
10:35Beijing	No. PS21832	Yu-Hsuan Kao	Ameliorative Effects of <i>Eucheuma cottonii</i> Extract on Osteoarthritis Induced by Meniscal/Anterior Cruciate Ligament Injury in Obese Male Rats
10:40Beijing	No. PS21833	Huong Thi Thu Dang	Effect of sorbitol, ethanol, and vitamin C on sensory quality, water content, peroxide value and microorganism of semi-dried tilapia fillet
10:45Beijing	No. PS21834	Chunhong Yuan	Current Status and Issues of <i>Shokuiku</i> in Japan
10:50Beijing	No. PS21835		
10:55Beijing	No. PS21836		
11:30Beijing	12:30Tokyo	Closing Ceremony & Best Oral Reward and Best Poster Reward on Zoom	