

## Keynote Speaker

### Youling L. XIONG



Prof. Youling L. Xiong, Ph.D.  
University of Kentucky  
Lexington, KY, USA

Dr. Xiong received his B.S., M.S., and Ph.D. degrees from, respectively, Jiangnan University (1982), Oregon State University (1985), and Washington State University (1989). After completion of postdoctoral training at Cornell University, he joined the faculty of University of Kentucky in 1990. Dr. Xiong teaches food chemistry and meat processing and leads an internationally renowned research program on natural antioxidants and protein chemistry, functionality, and applications. Dr. Xiong has mentored over 70 graduate students and postdocs, published 280 original research papers and 28 book chapters, and given more than 140 invited/keynote presentations throughout the world. He has served on numerous global food and nutritional science committees, chaired the IFT Muscle Foods Division, and organized

countless international symposia. As a career achiever, Dr. Xiong has received many national and international awards, notably the Young Scientist Award (American Chemical Society), Distinguished Research Award (American Meat Science Association), Lectureship Award (IFT Food Chemistry Division), Bertebos Prize (Royal Swedish Academy of Agriculture and Forestry), and University Research Professor Award. Dr. Xiong is an elected Fellow of IFT, ACS AGFD, and IUFoST. He currently serves as the editor for Food Bioscience and is on the editorial boards of other scientific journals.

## Keynote Speaker

### Emiko OKAZAKI



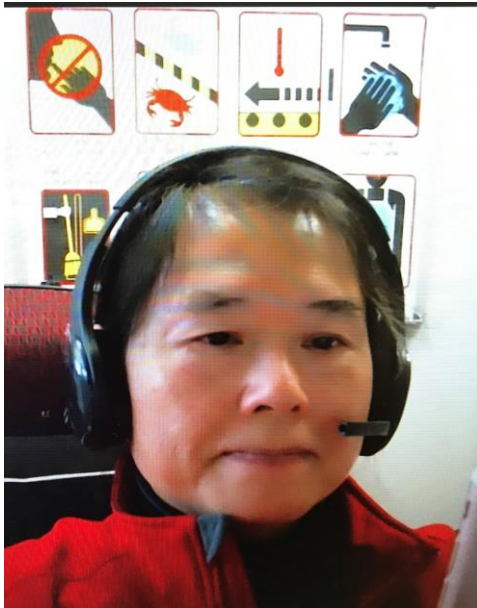
Invited Professor,  
Tokyo University of Marine Science and Technology,  
Japan

She has worked successively as a researcher at the National Research Institute of Fisheries Science, Fisheries Research Agency (-2008), director of the Seafood Processing and Development Center of the Nagasaki Prefectural Institute of Fisheries (2008-2010), and a professor of Tokyo University of Marine Science and Technology (2010-). Her main research interests are focused on (1) Emulsified surimi, especially the comprehensive utilization of lipid and protein from fish and shellfish; (2) Nondestructive and fast testing technology for food quality and safety; (3) Processing and utilization technology of aquatic products, including the freezing of seafood, freshness maintenance, and the development of new products with added value.

## Keynote Speaker

**Dr. Chengchu LIU**

Seafood Technology Specialist  
University of Maryland Extension  
Maryland, USA



Dr. Liu is a tenured Seafood Technology Specialist at University of Maryland Extension (UME) with 28 year experience in seafood science and technology education, research, extension and outreach service. Her major tasks at current position are to provide certification training and conduct applied research to support seafood industry (<https://www.youtube.com/watch?v=vs6Ew-yu3zY>).

Before joining the UME, Dr. Liu was a full Professor and Director for the Marine Bioresource Utilization Division in the College of Food Science at Shanghai Ocean University. Dr. Liu is the IFT Aquatic Food Products Division past chair and serves on the National Seafood HACCP Alliance Steering Committee. She has been an invited speaker in the USA, Canada, Singapore, Vietnam, China, and Japan. She holds five patents, published over 80 peer-reviewed articles, and received numerous awards at regional, national and international levels.

## Keynote Speaker

**Yoshihiro OCHIAI**

Professor  
Graduate School of Agric. Sci., Tohoku University  
Japan



He graduated from Graduate School of Agricultural Science, The University of Tokyo, where he got Ph.D. He worked as an assistant professor there, and then as a postdoctoral fellow at Brandeis University (MA, USA). In 1991, he moved to Ibaraki University as an associate professor, and came back to Department of Aquatic Biosciences, The University of Tokyo in 2001. He then moved to Department of Marine Science and Technology, Tokai University as a professor, and in 2015, he was assigned to the present affiliation.

His professional interests are in the field of biochemistry and effective utilization of aquatic organisms. Especially, he has been occupied with the studies on muscle proteins for a long time.

Keynote Speaker  
Guiming FU

Professor  
Nanchang University  
China



He graduated from Nanchang University, where he got Ph.D, and worked as a professor. He has served as an executive vice president of International Food Innovation Research Institute of Nanchang University, and director of Department of Food Fermentation and Bioengineering of School of Food Science, Nanchang University. His major researches focus on (1)Brewing technology and brewing microorganisms of modern food, (2) Mechanism and regulation of fermented food flavor generation.

Keynote Speaker  
Ruhşan ÖZDEMİR ÇİFÇİ

Agriculture and Forestry Director of Bornova District  
Ministry of Agriculture and Forestry  
Turkey



She is the Director of Bornova District, Ministry of Agriculture and Forestry. She carries out the duties of collecting the necessary information and make proposals for the preparation of the programs and projects for the development of the district and the increase of the income and life quality of the farmers. She also prepares and implements extension programs for the training of farmers, performs food and feed inspection activities in the district and fight diseases and pests in order to protect plant and animal health. She got the Master degree (Agricultural Economics) from Ege University, Turkey in 2019. She has worked as an official Food Inspector and HACCP Trainer of Ministry of Agriculture and Forestry, Turkey to carry out food and food contact materials inspection activities in İzmir Province in 2004-2015. She has also attended a training program of Sustainable Fish Stocking Policies in 2011-2012, Kagoshima University, Japan.

## Keynote Speaker De-Xing HOU

Professor, Dr. De-Xing Hou

Kagoshima University, Japan



He is a Professor of Food Function and Nutrigenomics at Kagoshima University of Japan. He graduated from Hunan Agricultural University (1981), and received two kinds of Ph.D. from both Kagoshima University (1991) and The University of Tokyo (2006). He worked on transcriptional factors at RIKEN of Japan as a postdoc from 1991-1997. Then, he was appointed to the Department of Food Science and Biotechnology, Kagoshima University from an Associate Professor to Professor. Dr. Hou also worked at Cornell University, Pittsburgh University and NIH-NCI of U.S.A as Visiting Scientist (2006-2007). His current research interests include the identification of chemopreventive effects and molecular mechanisms of dietary foods and bioactive natural products using molecular and multi-omics analysis. Dr. Hou has published more than 170 peer-reviewed papers. His research in transcriptional factors are published in some highest-ranking journals such as *Nature*, *Nature Genetics* and *EMBO Journal*, and his works on bioactive natural products are highlighted in *Carcinogenesis*, *Free Radic Biol Med*, *Antioxid Redox Signal*. He is the Founding President of *Food for Health International Society (FOHIS)* and

Associate Editor of several journals and member of editorial boards of journals.

Invited Speaker

Hongshun YANG



Associate Professor  
National University of Singapore

He is an Associate Professor at the National University of Singapore (NUS). He obtained his Ph.D. in Refrigeration and Cryogenics Engineering from Shanghai Jiao Tong University in 2005 and worked as a Research Fellow at Auburn University from 2006 to 2008. He obtained his second Ph.D. in Food Science from the University of Minnesota in 2012 and was a faculty research assistant at the University of Maryland before joining NUS in 2013. Dr. Yang's research interests include food processing, safety engineering and foodomics, especially in seafood, fruit and vegetables, and cereal products. He is an Editor of *LWT-Food Science and Technology* and an editorial board member for *Journal of Food Science*. He is Chair Designate of IFT Aquatic Food Products Division.

Invited Speaker

Hui WANG



Associate Professor  
Food College, Nanchang University,  
China

Dr Wang received her B.S., M.S., and Ph. D. degrees from, respectively, Jilin University (2004), Nanchang University (2008), and Nanchang University (2011). She has been working ten years at Nanchang University and she interests in food processing include fish products, protein allergenicity and reduction methods. She has gained 10 project grants and published 80 papers. She has received 7 science and technology awards.

Invited Speaker

**Md. Golam RASUL**



Assistant Professor, Md. Golam RASUL  
Bangabandhu Sheikh Mujibur Rahman Agricultural  
University

He is a promising young researcher in fisheries science. He started his service in 2014 as a Lecturer in the Department of Fisheries Technology of Bangabandhu Sheikh Mujibur Rahman Agricultural University (BSMRAU), Gazipur, Bangladesh. Now, he is working as an Assistant Professor in the same department of BSMRAU. Rasul has a number of publications in scientific journals. He holds membership in quite number of professional societies. His major researches focus on biochemical and microbiological aspects of fish processing; quality, shelf life enhancement, microbiology and food safety of fish and fishery products.

Invited Speaker

**Xuelan CHEN**



Professor  
school of Life Science, Jiangxi Normal University,  
China

She obtained her Ph.D degree from Jiangnan University in 2005, and then joined the Jiangxi Normal University. Dr. Chen obtained the title of professor in 2014 and her researches focus on the metabolic engineering of amino acids and food safety monitoring.

Invited Speaker

Hayato MAEDA

Associate Professor  
Faculty of Agriculture and Life Science,  
Hirosaki University, Japan



He graduated from Graduate School of Fisheries Sciences, The Hokkaido University, where he got Ph.D. He worked as an assistant professor at Faculty of Agriculture and Life Science Hirosaki University in 2008. Then he was assigned to the present affiliation in 2016.

His professional interests are in the field of food sciences, food nutrition, and oil chemistry. In particular, he has been studied food ingredients preventing obesity and obesity related diseases. He have reported anti-obesity and anti-diabetic effects of several carotenoids contained in seaweeds, vegetables, and fruits.

Invited Speaker

Xiaoyang LI

Professor  
Nanchang University  
China



She received her B.S. degree from the School of Chemistry and Chemical Engineering, South China University of Technology in 2015 and received her Ph.D. degree from the Department of Chemical Engineering, Tsinghua University in 2020. She joined the School of Food, Nanchang University in 2020. Her research focuses on the Enzymatic Catalysis, Enzyme immobilization, Chemoenzymatic cascade reactions and their applications in food processing and safety control.

## Invited Speaker

### Yuya KUMAGAI



Assistant Professor  
Graduate School of Fish. Sci., Hokkaido University  
Japan

He graduated from Graduate School of Fisheries Science, Hokkaido University, where he got Ph.D. He worked as a postdoctoral fellow at Research Institute for Biological Sciences, Okayama, Graduate School of Agriculture, Hokkaido University, Technical University of Denmark and National Agriculture and Food Research Organization. In 2018, he was assigned to the present affiliation.

His professional interests are in the field of biochemistry of marine organisms. Especially, he has been studied on polysaccharide-degrading enzymes from marine bacteria and the protein functions from red algae.

## Invited Speaker

### Xiaolin HUANG



Professor  
Nanchang University  
China

He obtained his Ph.D. degree in Nanchang University in 2018. In 2016, Dr. Huang joined the Laboratory of Molecular Imaging and Nanomedicine (LOMIN), National Institute of Biomedical Imaging and Bioengineering (NIBIB), National Institutes of Health (NIH), as a pre-doctoral fellow under the supervision of Dr. Xiaoyuan (Shawn) Chen. In 2018, Dr. Huang joined the Nanchang University as a “Young Jinggang Scholar” Professor. After that, he worked with Prof. Benzhong Tang as a postdoctoral fellow at the Hong Kong University of Science and Technology (HKUST). His research interest focuses on the fabrication of high-sensitivity optical nanoprobe for biosensing, bioimaging and theranostics. Dr. Huang currently serves as a Guest Editor of *Frontiers in Chemistry*.



## Invited Speaker

### M Ananta Nuryansyah

Fresh Graduated Student.

The National Forestry Vocational High School-  
Kadipaten, Indonesia.



Muhammad Ananta Nuryansyah, from Surabaya, East Java, Indonesia. Now he is living in Kitakami city since January 2020. He is 20 years old and just graduated from The Forestry Vocational High school with a major in natural resource conservation. He studied diving, fish species classification and fish breeding as well as learning about sea turtles living at the Takabonerate Marine National Park for about 3 months in 2018. He loves outdoor activities, and he is interested in fisheries and conservation, especially to keep better our surrounding environment.

## Invited Speaker

### Kefeng YU

Research Fellow, Kefeng Yu, Ph.D.

Sanriku Fisheries Research Center, Iwate University  
Japan



Dr Yu, is presently working as Research fellow at Sanriku Fisheries Research Center, Iwate University. Dr. Yu received his B.S., M.S., and Ph.D. degrees from, respectively, Shanghai Ocean University (1998), Hokkaido University (2005), and Tokyo University (2008). He specialized in seafood biology and processing. In recent years, he has increasingly focused his research on the seafood nutrients, keeping of freshness, and Sanriku fisheries resources utility. Facing climate change and the impacts on Sanriku fisheries, his work combines fisheries aquaculture and food science contributing to food security and nutrition.