

ISNFF 2025

POSTER PRESENTATIONS (September 15, 2025)

Poster No	Poster ID	Posters
1	ID: 1047	<p>Isolation of Bovine Muscle Satellite Cells using Magnetic-Activated Cell Sorting for Cell-Based Meat Production</p> <p><u>Sungkwon Park</u> [*]</p> <p><i>Food Science & Biotechnology, Sejong University, Seoul, South Korea</i></p>
2	ID: 1069	<p>Structure–Activity Relationship–Based Modulation of Aβ and Tau Pathology by Honokiol: Toward Multi-Target Prevention of Alzheimer's Disease</p> <p><u>Kumju Youn</u> [*] ¹, Eunkyo Hur², Mira Jun³</p> <p>¹ <i>Department of Food Science and Nutrition, Dong-A University, Busan 49315, Korea; Center for Food & Bio Innovation, Dong-A University, Busan 49315, Korea</i></p> <p>² <i>Department of Health Sciences, The graduate School of Dong-A University, Busan 49315, Korea</i></p> <p>³ <i>Department of Food Science and Nutrition, Dong-A University, Busan 49315, Korea; Center for Food & Bio Innovation, Dong-A University, Busan 49315, Korea; Department of Health Sciences, The graduate School of Dong-A University, Busan 49315, Korea</i></p>
3	ID: 1070	<p>Fucoxanthin Enhances Autophagic Flux and Ferroptosis-Related Antioxidant Defense in an Alzheimer's Disease Model</p> <p>Nayoung Lee¹, <u>Mira Jun</u> [*] ²</p> <p>¹ <i>Department of Health Sciences The Graduate School of Dong-A University Busan 49315 Korea</i></p> <p>² <i>Department of Health Sciences The Graduate School of Dong-A University Busan 49315 Korea, Department of Food Science and Nutrition Dong-A University Busan 49315 Korea, Center for Food & Bio Innovation Dong-A University Busan 49315 Korea</i></p>
4	ID: 1071	<p>A combination of Lagerstroemia and Cinnamomum vs. Standard Therapy in Prediabetes Management: A Retrospective Data</p> <p><u>Eduward Thendiono</u> [*], suryadi dharmawan, jeane thendiono-dharmawan</p> <p><i>Bunda Hospital Gorontalo, Gorontalo, Indonesia</i></p>
5	ID: 1074	<p>A Microbial Metabolite n-Butyrate Regulates Intestinal Claudin-23 Expression in Mouse Colon and Human Intestinal Caco-2 Cells</p> <p>Wenxi Xu, Dina Mustika Rini, <u>Takuya SUZUKI</u> [*]</p> <p><i>Graduate School of Integrated Sciences for Life, Hiroshima University, Hiroshima, Japan</i></p>
6	ID: 1084	<p>Lymphatic Absorption of Odd-Chain Plasmalogens from Microbial Sources in the Rat Small Intestine</p> <p><u>Megumi Nishimukai</u> [*] ¹, Nana Sato¹, Akiko Kashiwagi², Miwa Miwa¹</p> <p>¹ <i>Iwate University, Morioka, Japan</i></p> <p>² <i>Hirosaki University, Hirosaki, Japan</i></p>
7	ID: 1085	<p>Dietary Soybean Fiber Upregulate Antimicrobial Peptides in the Mouse Small Intestine via a Tuft Cells-ILC2 Axis</p>

		<u>Arslan Ahmad</u>[*] , Bambang Dwi Wijatniko, Adrian Hilman, Claudia Siueia, Yoshiki Ishii, Dina Mustika Rini, Takuya Suzuki <i>Graduate School of Integrated Sciences for Life, Hiroshima University, Higashi-Hiroshima, Japan</i>
8	ID: 1087	Integrative Evaluation of Marine Bioresources for Metabolic Syndrome: Evidence Synthesis and <i>in vitro</i> Validation Soo Hyun Park¹, Seon Kyeong Park², Jae-In Lee³, <u>Jin-Taek Hwang</u>^{* 3} <i>¹ Korea Food Research Institute</i> <i>² Korea Food Research Institute, Wanju-gun, Jeonbuk-do 55365, Republic of Korea</i> <i>³ Korea Food Research Institute, Republic of Korea</i>
9	ID: 1094	Novel Anti-atrophic Peptide Isolated from Olive Flounder Surimi as a Nutraceutical Additive against TNF-α Induced Muscle Atrophy <u>Nisansala Liyanage</u>^{* 1}, D.P Nagahawatta², Kyung-yuk Ko¹, You-Jin Jeon¹ <i>¹ Department of Marine Life Sciences, Jeju National University, Jeju 690-756, Republic of Korea</i> <i>² Department of Medicine, Faculty of Medicine and Dentistry, University of Alberta, Edmonton, AB, T6G 2B7, Canada</i>
10	ID: 1097	Effects of Hydrolysates Derived from Horse Mackerel (<i>Trachurus japonicus</i>) By-products on Serum Lipid Contents in Mice <u>Shunsuke Sonoda</u>^{* 1}, Ryota Hosomi¹, Izumi Iwata², Taikai Takahashi², Naoki Kadotani², Katsuou Kuroki³, Yuki Murakami⁴, Kenji Fukunaga¹ <i>¹ Department of Life Science and Biotechnology, Kansai University, Osaka, Japan</i> <i>² Kadoya Foods Co., Ltd., Japan</i> <i>³ Kandagiko Co., Ltd., Japan</i> <i>⁴ Department of Hygiene and Public Health, Kansai Medical University, Osaka, Japan</i>
11	ID: 1098	Tetrahydrocurcumin Improves Perfluorooctanesulfonic Acid-Impaired Glucagon-like Peptide 1 Expression and Intestinal Dysfunction <u>Yu-Hsien Hsieh</u>^{* 1}, Chi-Tang Ho², Ching-Shu Lai¹ <i>¹ Department of Seafood Science, National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan</i> <i>² Department of Food Science, Rutgers University, New Brunswick, NJ, USA</i>
12	ID: 1100	Marine Bioactive Hydrolysate from Blue Mussel (<i>Mytilus edulis</i>) Promotes Muscle Regeneration <u>R.P.G.S.K. Amarasiri</u>^{* 1}, Jimin Hyun², Sang-Woon Lee¹, Jun-Geon Je¹, Hye Won Yang¹, Young-Sang Kim¹, You-Jin Jeon¹ <i>¹ Department of Marine Life Sciences, Jeju National University, Jeju 63243, Republic of Korea</i> <i>² Department of Food Science and Nutrition, Pukyong National University, Busan 48513, Republic of Korea</i>
13	ID: 1103	Study on Anti-inflammatory Effects of Ethanol Extract from Diatom <i>Nitzschia cf. Inconspicua</i> <i>in vitro</i> and <i>in vivo</i> <u>Fu Jia</u>[*] , Wang Xueyu, Je Jun-Geon, Jeon You-Jin <i>Department of Marine Life Sciences, Jeju National University, Jeju Self-Governing Province 63243, Republic of Korea</i>
14	ID: 1109	Study of Fucoidan from Inedible Brown Seaweed <i>Sargassum thunbergii</i> on Immuno-enhancing Effect <i>in vitro</i> and <i>in vivo</i>

		<p><u>LI Yiqiao</u> * , Jun-Geon Je, You-Jin Jeon <i>Department of Marine Life Sciences, Jeju National University, Jeju Self-Governing Province 63243, Republic of Korea</i></p>
15	ID: 1112	<p>Antioxidant Effects of <i>Pseudoalteromonas piscicida</i> Extract via Nrf2/Keap1 Pathway in Oxidative Stress Zebrafish Models</p> <p><u>JUN-GEON JE</u> * ¹, R.P.G.S.K. Amarasiri¹, HYO GEUN LEE², YOU JIN JEON¹ ¹ <i>Department of Marine Life Sciences, Jeju National University, Jeju 63243, Korea</i> ² <i>Division of Marine Bio Industrialization, National Marine Biodiversity Institute of Korea, Seocheon 33662, Korea</i></p>
16	ID: 1114	<p>Fucoidan from <i>Ecklonia maxima</i> Attenuates Particulate Matter-Induced Inflammation via TLR-Mediated NF-κB/MAPK Pathway Inhibition</p> <p><u>Dinusha Shiromala Dissanayake</u> * ¹, Dineth Pramuditha Nagahawatta², Nisansala Madushani Liyanage¹, Young-Sang Kim¹, Kyung-Yuk Ko¹, You-Jin Jeon³ ¹ <i>Department of Marine Life Science, Jeju National University, Jeju, Republic of Korea</i> ² <i>Department of Medicine, Faculty of Medicine and Dentistry, University of Alberta, Edmonton, AB, T6G 2B7, Canada</i> ³ <i>Department of Marine Life Science, Jeju National University, Jeju, Republic of Korea</i></p>
17	ID: 1121	<p>Therapeutic Potential of Sesame and Perilla unsaponifiable Matter in Non-alcoholic Fatty Liver Disease (NAFLD)</p> <p><u>Junsoo Lee</u> * , Jihyeon Yang, Hana Lee, Seonghwa Hong <i>Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</i></p>
18	ID: 1127	<p>Type II Collagen from the Cartilage of Sturgeon and Type I Collagen from the Tilapia Skin Modulate Fibroblast Function to Promote Diabetic Wound Healing</p> <p><u>Minhui Wang</u> * , Chingshu Lai, Meilin Tsai <i>Department of Seafood Science, National Kaohsiung University of Science and Technology, No.142, Haijhuang Rd., Nanzih Dist., Kaohsiung City 811157, Taiwan</i></p>
19	ID: 1128	<p>Tetrahydrocurcumin Improves Perfluorooctanesulfonic Acid-induced Liver Damage in Adult Mice: Potential Treatment for Nonalcoholic Fatty Liver Disease</p> <p><u>Yu chen Huang</u> * ¹, Chi-Tang Ho², Ching-Shu Lai¹ ¹ <i>Department of Seafood Science, National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan</i> ² <i>Department of Food Science, Rutgers University, New Brunswick, NJ, USA</i></p>
20	ID: 1142	<p>Potential Effects of Tetrahydrocurcumin on Improving Non-Alcoholic Fatty Pancreas Disease</p> <p><u>Chen Jung</u> * ¹, Ching-Shu Lai¹, Chi-Tang Ho² ¹ <i>National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan</i> ² <i>Department of Food Science, Rutgers University, New Brunswick, NJ, USA</i></p>
21	ID: 1143	<p>Fermented Food Products Rich in Vitamin K Derivatives Modulate Cytokine Production in Raw 264.7 Macrophages</p> <p>Maja Grabacka, Hayat Hassen, Mathew Auta, Renata B. Kostogrys, <u>Magdalena Franczyk-Żarów</u> * <i>University of Agriculture in Krakow, 21 A. Mickiewicz Av. 31-120 Krakow, Poland</i></p>
22	ID: 1145	<p>An Evaluation of Gum Arabic as a Hyp-Peptide Absorbable Plant-Based Food by Human and Animal Study</p>

		<p><u>Kotoko Yamada</u> * ¹, Megumi Hosokawa¹, Yu Iwasaki², Yuki Taga², Yasutaka Shigemura¹ ¹ Department of Food and Nutritional Science, Tokyo Kasei University, Japan ² Nippi Research Institute of Biomatrix, Japan</p>
23	ID: 1147	<p>Type II Collagen from Cartilage of <i>Acipenser baerii</i> Protects Against MGO-Induced Inhibition of Osteoblast Maturation and Bone Matrix Mineralization</p> <p><u>Mei-Ling Tsai</u> * ¹, Jin-Wen Chen¹, Ching-Shu Lai¹, Kuo-Chuan Chen² ¹ Department of Seafood Science, National Kaohsiung University of Science and Technology, Kaohsiung, 81157, Taiwan ² TITAN BIOLOGICAL TECHNOLOGYCO., LTD. 4F-7. No. 181, Sec. 2, Taiwan Blvd., West Dist., Taichung City 403, Taiwan</p>
24	ID: 1159	<p>Evaluation of Multi-Nutrient Formulations for Relieving UVB-Induced Dry Eye Symptoms in a Mouse Model</p> <p><u>Yi-Ling Lin</u> * ¹, Tsung-Han Lu², Pei-Yi Lin³, Yi-Yun Hung¹, Yen-Ling Sun¹, Chan-Yi Yeh⁴, Han-Hsin Chang⁵, David Pei-Cheng Lin¹ ¹ Department of Medical Laboratory and Biotechnology, Chung Shan Medical University, Taichung City, Taiwan ² Institute of Medicine, Chung Shan Medical University, Taichung City, Taiwan ³ Department of Biomedical Sciences, Chung Shan Medical University, Taichung City, Taiwan ⁴ Shinemate Co., LTD., Tainan City, Taiwan ⁵ Department of Nutrition, Chung Shan Medical University, Taichung City, Taiwan</p>
25	ID: 1160	<p>Ishophloroglucin A Alleviates Hyperglycemia by Intracellular Calcium Level in <i>in-vitro</i> and <i>in-vivo</i> Models</p> <p><u>Hye-Won Yang</u> * ¹, Bomi Ryu², You-Jin Jeon¹ ¹ Department of Marine Life Science, Jeju National University, Jeju, 63243, Republic of Korea ² Department of Major of Food Science and Nutrition, Pukyong National University, Busan, 48513, Republic of Korea</p>
26	ID: 1162	<p>Revealing Molecular Mechanism of Guava Leaves in Combating Type 2 Diabetes</p> <p><u>Bincheng HAN</u> * , Baojun XU Food Science and Technology Program, Department of Life Sciences, Beijing Normal-Hong Kong Baptist University, China</p>
27	ID: 1163	<p>Soyasaponin Ba Alleviates Lipid Accumulation via Mitochondrial Remodeling: Multi-Omics Insights</p> <p><u>Jinhai LUO</u> * , Baojun XU Food Science and Technology Program, Department of Life Sciences, Beijing Normal-Hong Kong Baptist University, China</p>
28	ID: 1174	<p>Tetrahydrocurcumin Improves the Intestinal Barrier Dysfunction in the Male Offspring with Maternal Di-2-ethylhexyl Phthalate Exposure</p> <p><u>Ching-Shu Lai</u> * ¹, Yu-Chiao Wang¹, Chi-Tang Ho² ¹ Department of Seafood Science, National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan ² Department of Food Science, Rutgers University, New Brunswick, NJ, USA</p>
29	ID: 1175	<p>The Effect Sprats Addition to the Experimental Diets on Selected Vitamin Content in Serum of Rats</p> <p>Urszula Pomietło¹, Sylwester Smoleń², Ewa Piątkowska¹, <u>Aneta Kopec</u> * ¹ ¹ Department of Human Nutrition and Dietetics, Faculty of Food Technology, University of Agriculture in Kraków, Kraków, Poland</p>

		² <i>Department of Plant Biology and Biotechnology, University of Agriculture in Kraków, Al. Mickiewicza 21, 31-120 Kraków, Poland</i>
30	ID: 1181	<p>Neuroprotective and Cognitive Function-Enhancing Effects of Sarunashi (<i>Actinidia arguta</i>) Fruit-Derived Nanovesicles</p> <p><u>Kanami Sugimura</u> *, Mizuho Tanaka, Shigeru Katayama <i>Department of Agriculture, Graduate School of Science and Technology, Shinshu University, Japan</i></p>
31	ID: 1182	<p>Effect of Phosphorylation of Fag e 2, a Major Buckwheat Allergen, on intestinal IgA Production in Mice</p> <p><u>Kensuke Takamiya</u> *, Shigeru Katayama <i>Shinshu University, Japan</i></p>
32	ID: 1203	<p>Polyphenolic Extracts from South African Medicinal Plants: Antioxidant Capacity, Gut Microbiota Modulation, and Therapeutic Potential against Metabolic Syndrome</p> <p><u>Prof Samson Mashele</u> * <i>Central University of Technology State, South Africa</i></p>

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POSTER PRESENTATIONS (September 16, 2025)

Poster No	Poster ID	Posters
33	ID: 1051	<p>Effect of Sprouting on the Nutritional Composition and Functional Properties of Pearl Millet (<i>Pennisetum glaucum</i>)</p> <p><u>Tawakaltu Abdulrasheed-Adeleke</u> *¹, Godwin Jimmy Monday² ¹ Department of Biochemistry, Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeria; Africa Centre of Excellence for Mycotoxin and Food Safety (ACEMFS), Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeri ² Department of Biochemistry, Federal University of Technology, P.M.B. 65, Minna 920001, Niger State, Nigeria</p>
34	ID: 1052	<p>Development of pH-Responsive Food Packaging from Chitosan Incorporated with Nano-Curcumin and Anthocyanin from Black Mulberry (<i>Morus nigra</i> L.)</p> <p><u>Vo Truong Duy Han</u> * , Ngoc Lieu Le School of Biotechnology, Department of Food Technology, International University - Vietnam National University, Ho Chi Minh City, Vietnam</p>
35	ID: 1054	<p>Occurrence and Risk Assessment of Arsenic, Mercury, Cadmium and Lead in Infant Foods in Nigeria</p> <p><u>Hadiza Kudu Muhammad</u> * , Susan Bekosai Salubuyi, Famous Ifeanyi Ossamulu, Rahina Garba, Hadiza Lami Muhammad, Hussaini Anthony Makun Africa Center of Excellence for Mycotoxin and Food Safety, Department of Biochemistry, Federal University of Technology, Minna, Nigeria</p>
36	ID: 1060	<p>Safety Evaluation of Quercetin in Food</p> <p><u>Joon-Goo Lee</u> * Seoul National University of Science and Technology, Seoul, South Korea</p>
37	ID: 1061	<p>Food Consumption in English Medium School Children During Covid-19</p> <p><u>Nabhira Aftabi Binte Islam</u> * Bangladesh Medical University, Dhaka, Bangladesh</p>
38	ID: 1068	<p>Selected Trace Elements Content in Rats Fed Diet with Addition of Sardines</p> <p>Urszula Pomietlo¹, Ewa Piątkowska¹, Kinga Dziadek¹, Sylwester Smoleń², <u>Aneta Kopeć</u> *¹ ¹ Department of Human Nutrition and Dietetics, Faculty of Food Technology, University of Agriculture in Kraków, Kraków, Poland ² Department of Plant Biology and Biotechnology, University of Agriculture in Kraków, Kraków, Poland</p>
39	ID: 1083	<p>Effects of Domestic Heating Method on Volatile, Non-Volatile Compounds, and Sensory Profiles of Katuk (<i>Sauropus androgynus</i>) Leaves</p> <p><u>Ardy Ardiansyah</u> *¹, Daivy Atiya Advisa¹, Agnissa Linggih Cahyani¹, Rizki Maryam Astuti¹, Nurul Asiah¹, Wahyudi David¹, Doddy Dwi Handoko², Bram Kusbiantoro³ ¹ Department of Food Science and Technology, Universitas Bakrie, Jakarta, Indonesia ² Indonesian Center for Rice Research, Ministry of Agriculture, Subang, Indonesia</p>

		³ Agroindustry Research Center, National Research and Innovation Agency, Tangerang Selatan, Indonesia
40	ID: 1096	<p>Cold Plasma-Treated Water Enables the Recovery of Bound Phenolics from Red Seaweed (<i>Mazzaella japonica</i>): Phenolic Profiling and Antioxidant Assessment</p> <p><u>Abul Hossain</u> *, Muhammad Yasir, Anubhav Pratap-Singh The University of British Columbia, Vancouver, BC, Canada</p>
41	ID: 1106	<p>Seasonal Variability in Essential Oil Composition of Scots Pine (<i>Pinus sylvestris</i>) Needles Isolated by Hydro-Distillation and Supercritical CO2 Extraction</p> <p>Jokūbas Kojelis¹, Laura Jūrienė², Renata Baranauskienė², <u>Petras Rimantas Venskutonis</u> * ²</p> <p>¹ Vilnius Lyceum, Lithuania ² Kaunas University of Technology, Kaunas, Lithuania</p>
42	ID: 1116	<p>Physicochemical Properties and Biological Activities of Different Parts of <i>Abelmoschus manihot</i></p> <p><u>Jung Yoon Jang</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</p>
43	ID: 1117	<p>Physicochemical Properties of Sesame and Perilla Seed Meal Protein Hydrolysates</p> <p><u>Eunchae Oh</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</p>
44	ID: 1118	<p>Optimization of Ingredient Mixing Ratio for Textured Vegetable Protein Based on Isolated Soybean Meal Protein by Mixture Experimental Design</p> <p><u>Dong Hyeon Jeong</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</p>
45	ID: 1119	<p>Quality Characteristics of Isolated Protein from Soybean (<i>Glycine max</i> L. Merr.) Processing By-Products</p> <p><u>Seung Yeon Lee</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</p>
46	ID: 1120	<p>Physicochemical Properties of Protein Isolate from Defatted Peanut Flour with Different Extraction Conditions</p> <p><u>Gaon Park</u> *, Yeon Jae Jo, Yun Jo Jung, Heon Sang Jeong Department of Food Science and Biotechnology, Chungbuk National University, Cheongju, South Korea</p>
47	ID: 1122	<p>Metabolic Engineering of <i>Saccharomyces cerevisiae</i> for Co-Fermentation of Mixed Sugars from Lignocellulosic Biomass for Enhanced Bio-Ethanol Production</p> <p><u>Shweta Singh</u> *¹, Colin Barrow¹, Brendan Holland¹, Ajay K. Sharma² ¹ Deakin University, Australia ² Indian Oil Corporation Limited, India</p>
48	ID: 1123	<p>Changes in Polyphenol Content and Antioxidant Activity in Wasabi Flowers at Five Growth Stages from Bud to Post-Blooming</p>

		<p><u>China Minoshima</u> * ¹, Megumi Hosokawa¹, Yuri Nakagawa², Kenta Suzuki³, Yoshio Sato¹, Yasutaka Shigemura¹</p> <p>¹ Department of Food and Nutritional Science, Tokyo Kasei University, Japan</p> <p>² S&B Foods Inc.</p> <p>³ S&B Foods Inc., Tokyo, Japan</p>
49	ID: 1124	<p>Upcycling of Discarded Wakame Stipes: Extraction of Fucoidan and Its Ice Recrystallization Inhibition Properties</p> <p><u>Misaki Shiba</u> * , Mario Shibata, Tomoaki Hagiwara</p> <p>Tokyo University of Marine Science and Technology, Tokyo, Japan</p>
50	ID: 1139	<p><i>In Vitro</i> Evaluation of Rosmarinic and Carnosic Acid-Enriched Food Matrices: Antioxidant, Cytoprotective, and Shelf-Life Enhancing Effects</p> <p><u>Olatunji Salako</u> *</p> <p>University of West Attica, Athens, Greece</p>
51	ID: 1140	<p>Detection of Rice Derived Major γ-Oryzanol, Cycloartenyl Ferulate and 24-Methylene Cycloartenyl Ferulate in Hen Eggs after Feeding Brown Rice and Rice Oil</p> <p><u>Haruka Oikawa</u> * , Ayaka Iga, Megumi Hosokawa, Satoshi Miyauchi, Yasutaka Shigemura</p> <p>Department of Food and Nutritional Science, Tokyo Kasei University, Osaka, Japan</p>
52	ID: 1150	<p>Sustainable Fermentation of <i>Cordyceps militaris</i> using Agricultural Byproducts to Enhance Functional Bioactives</p> <p><u>Shu-Yao Tsai</u> * , Hsin-Ling Ko, Shu-Xuan Wang, Liu Yun-An</p> <p>Department of Biotechnology, National Formosa University, 64, Wunhua Rd., Huwei Township, Yunlin County, Taiwan</p>
53	ID: 1156	<p>Ice Recrystallization Inhibition Activity of Mucopolysaccharides Derived from Squid Ink</p> <p><u>Haruna Kinjo</u> * , Mario Sshibata Shibata, Tomoaki Hagiwara</p> <p>Tokyo University of Marine Science and Technology, Tokyo, Japan</p>
54	ID: 1169	<p>LED-UVB Irradiation at 295 and 310 nm Enhances Vitamin D₂ and Bioactive Compounds in Golden Oyster Mushroom Extracts for Capsule-Based Nutraceutical Development</p> <p><u>Yun-An Liu</u> * ¹, Zhi-Qun Huang¹, Erh-Wen Huang², Chien-Yang Wu³, Shu-Yao Tsai¹</p> <p>¹ Department of Biotechnology, National Formosa University, Yunlin, Taiwan</p> <p>² LeShroom Corporation Limited, Taipei, Taiwan</p> <p>³ Violumas Taiwan Incorporation, Taoyuan, Taiwan</p>
55	ID: 1171	<p>Enhancing Oil Retention in Structured Fats <i>via</i> MRI and Rheological Characterization</p> <p><u>Farnaz Maleky</u> * , Siddharth Vishwakarma, Melissa Marsh, Silvana Martini</p> <p>Oregon State University, Columbus, OH, USA</p>
56	ID: 1187	<p>Determination of the Glycemic Index (GI) of Purple Yam (<i>Dioscorea alata</i>) in Vietnam</p> <p><u>Khanh Cao Cong</u> * ¹, Son Tran Cao¹, Anh Nguyen Thi Kieu², Hao Le Thi Hong¹</p> <p>¹ National Institute for Food Control, Hanoi, Vietnam</p> <p>² Hanoi University of Pharmacy, Hanoi, Vietnam</p>
57	ID: 1194	<p>Variation in Bioactive Compounds, Antioxidant, and Antimicrobial Activities of Extract of Peel and Pulp of Pakistani Apple Varieties</p> <p><u>Asma Sabir</u> *</p> <p>Innovation Academy of Precision Measurement Science and Technology Wuhan, University of Chinese Academy of Sciences, Beijing, China</p>

58	ID: 1198	<p>Barley as a Model for Mapping Polyamines in Cereal Grain Tissues</p> <p>Si Nhat Nguyen¹, Matthew Bakker¹, Ana Badea², <u>Trust Beta</u> * ¹ ¹ <i>University of Manitoba, Winnipeg, MB, Canada</i> ² <i>Agriculture & Agri-Food Canada</i></p>
59	ID: 1199	<p>Antifungal Properties of <i>Asparagus officinalis</i> extracts against Food-Contaminating Fungal Pathogens: A Natural Approach to Improving Food Safety and Quality</p> <p><u>Agnieszka Waskiewicz</u> * ¹, Elsie Ayamoh Enow², Monika Urbaniak², Łukasz Stępień² ¹ <i>Department of Chemistry, Poznan University of Life Sciences, Wojska Polskiego 28, 60-637 Poznań, Poland</i> ² <i>Department of Pathogen Genetics and Plant Resistance, Institute of Plant Genetics, Polish Academy of Sciences, Strzeszyńska 34, 60-479 Poznań, Poland</i></p>
60	ID: 1200	<p>The Effect of Mulberry (<i>Morus L.</i>) Leaf Extract on <i>Fusarium proliferatum</i> Growth and Mycotoxins Biosynthesis</p> <p><u>Agnieszka Waskiewicz</u> * ¹, Monika Urbaniak², Maria Kwiatkowska², Łukasz Stępień² ¹ <i>Department of Chemistry, Poznan University of Life Sciences, Wojska Polskiego 28, 60-637 Poznań, Poland</i> ² <i>Department of Pathogen Genetics and Plant Resistance, Institute of Plant Genetics, Polish Academy of Sciences, Strzeszyńska 34, 60-479 Poznań, Poland</i></p>
61	ID: 1202	<p>Design of Innovative Fermented Beverages Based on Bakery Waste and Chokeberry Pomace</p> <p><u>Daniela Gwiazdowska</u> * ¹, Krzysztof Juś¹, Katarzyna Marchwińska¹, Paulina Gluzińska², Aleksandra Olejniczak², Wiktoria Studenna¹, Mateusz Adamczak² ¹ <i>Department of Natural Science and Quality Assurance, Institute of Quality Science, Poznań University of Economic and Business, Poznan, Poland</i> ² <i>Scientific Student Association "Inventum", Department of Natural Science and Quality Assurance, Institute of Quality Science, Poznań University of Economics and Business, Poznan, Poland</i></p>