

Plenary/ Keynote Speakers

August 3 (Monday): 0800 – 0940

Moderators:

Fereidoon Shahidi (Memorial University of Newfoundland, Canada)

Amin Ismail (Universiti Putra Malaysia, Malaysia)

Oral	ID	Title/ Presenter
Keynote 1	4	Promises And Challenges of Nutraceuticals and Functional Foods: Sustainability, Zero Waste Processing and Environmental Concerns Fereidoon Shahidi – Memorial University of Newfoundland (Canada)
Keynote 2		Harnessing Bioeconomic Cycles for Resilient and Competitive Agri-Food Industries Ts. Soeraya Satem Ahmad – Bioeconomy Corporation (Malaysia)
PL1	167	Review Of Global Law and Regulations on Artificial Intelligence (AI), With Potential Applications to the Food Sector Jerzy Zawistowski - University of British Columbia (Canada)
PL2	118	Functional Foods Health Claims Regulations in Southeast Asia – Current Status, Challenges and Opportunities E Siong Tee - Federation of Asian Nutrition Societies (FANS) (Malaysia)
PL3	47	Sustainable Nutrition and the Future of Edible Oils: Palm Oil's Role in Healthy and Resilient Food Systems Wei Ping Khaw - Malaysian Palm Oil Council (Malaysia)

August 4 (Tuesday): 0800 – 0940**Moderators:**

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Chin-Kun Wang (Chung Shan Medical University, Taiwan)

Oral	ID	Title/ Presenter
PL4	168	Brown Seaweeds Lipids as Functional Food Ingredients Kazuo Miyashita - Hokkaido Bunkyo University (Japan)
PL5	111	Palm-Based Diacylglycerol Oils as Functional Lipids: Opportunities in Nutraceutical and Functional Food Development Chin Ping Tan - Universiti Putra Malaysia (Malaysia)
PL6	120	Postprandial Metabolism as a Therapeutic Target: Implications for Functional Food Innovation Mohd Yusof Nisak Barakatun – Universiti Putra Malaysia (Malaysia)
PL7	173	Germ Oils as a By-Product from Grain Milling for Healthy Applications Xuebing Xu - Wilmar (Shanghai) Biotechnology Research and Development Center Ltd. (China)
PL8	260	Old Flavones, New Discoveries Dejian Huang – National University of Singapore (Singapore)

August 5 (Wednesday): 0800 – 1000**Moderators:**

Zhen Yu Chen (Guangdong Pharmaceutical University, Hong Kong, China)

Ronald B. Pegg (University of Georgia, USA)

Oral	ID	Title/ Presenter
PL9	80	Dulse Protein Extract Hydrolysates: Potential Role in Glycaemic Management Richard J. FitzGerald - University of Limerick (Ireland)
PL10	51	Phytosterols: Absorption and Chemical and Enzymatic Structural Modifications Zhen Yu Chen - Guangdong Pharmaceutical University (Hong Kong, China)
PL11	36	From Interfaces to Gels: Designing Plant Proteins for Bioactive Function and Stability Cordelia Selomulya – University of New South Wales (UNSW Sydney) (Australia)
PL12	59	Phytochemicals for Functional Foods and Nutraceuticals: Prospects and Challenges Petras Rimantas Venskutonis - Kaunas University of Technology (Lithuania)
PL13	216	Safety of Traditional Fermented Food Products Ratih Dewanti-Hariyadi – IPB University (Indonesia)
PL14	261	Transforming Almond Hulls into Valuable Food Ingredients Guang Wei Huang - Almond Board California (USA)

Oral Presentations

August 3, 2026 (Monday)

Session 1: Proteins and Bioactive Peptides - 1

Moderators:

Jianping Wu - University of Alberta (Canada)

Carmen Lammi - University of Milan (Italy)

Oral	ID	Title/ Presenter
O1	41	Effect of Gamma-Glutamylation of Ovalbumin Hydrolysates on Bitterness and Glucose Metabolism Jianping Wu - University of Alberta (Canada)
O2	35	Casein Hydrolysate Modulates Calcium Transport Genes Expression in Caco-2 Cells Lye Yee Chew - ¹ Taylor's University, ² Universiti Putra Malaysia (Malaysia)
O3	20	Soybean Dipeptide Tyr-Pro can Prevent Amyloid-B-Induced Neurotoxicity: A Comprehensive Evaluation of A β Metabolism in Neuronal Cells Yuka Ichiba - Kyushu University (Japan)
O4	55	Bioactivity, Bioaccessibility, and Bioavailability of Multifunctional Olive Seed Protein Hydrolysates: An Integrated Approach Carmen Lammi - University of Milan (Italy)
O5	157	Valorization Of Mustard Seed Processing By-Products to Promote Circular Economy: Insights on the Bioactive Potential of Mustard Bran and the Effects of Solid-State Fermentation Joy Roasa - University of Guelph (Canada)
O6	11	Transport Routes of Neuroprotective Dipeptides Across the Blood-Brain-Barrier Toshiro Matsui - Kyushu University (Japan)

Session 2: Functional Foods, Nutraceuticals, Health, and Well-Being -1

Moderators:

Chin-Kun Wang - Chung Shan Medical University (Taiwan)

Duhyeon Kim - Pukyong National University (Korea)

Oral	ID	Title/ Presenter
O7	10	Standardized <i>Gracilariopsis Chorda</i> Extract Enhances Non-Rapid Eye Movement Sleep Via Adenosine A1 Receptor-Mediated Mechanisms Duhyeon Kim - Pukyong National University (Korea)
O8	9	Clinical Study of Anti-Diabetic Potential of Thai Fish Soup for Overweight, Pre-Diabetic People: A Randomized, Double-Blind, Placebo-Controlled Trial Jasmin Naher - Prince of Songkla University (Thailand)
O9	119	Beyond Anemia: Addressing Iron Deficiency Through Functional Food Strategies Su Peng Loh - Universiti Putra Malaysia (Malaysia)
O10	12	Remission of Knee Osteoarthritis by the Intake of Glucosamine and Guilu Erxian Jiao Blended Chin-Kun Wang - Chung Shan Medical University (Taiwan)
O11	71	Integrated Modulation of Gluconeogenic Enzymes and Pro-Inflammatory Cytokines by Fermented Single-Bulb Garlic in Experimental Type 2 Diabetes Mellitus Shod Abdurrachman Dzulkarnain - Universitas Negeri Surabaya (Indonesia)
O12	126	Dietary Approach Using Probiotics in Mitigating Aflatoxin Exposure in Humans Mohd Redzwan Sabran - Universiti Putra Malaysia (Malaysia)

Session 3: Upcycling and Valorization of Food Coproducts

Moderators:

Sandra Lopez Arana - Universidad Finis Terrae (Chile)

Sui Kiat Chang - Universiti Tunku Abdul Rahman (Malaysia)

Oral	ID	Title/ Presenter
O13	133	Co-Occurrence Analysis of Global Sweet Potato Research: Insights into Sustainability, Nutrition, and Industrial Applications Sandra Lopez Arana - Universidad Finis Terrae (Chile)
O14	52	Antioxidant Potential of Selected Tropical Plants and Fruit By-Products: A Preliminary Comparative Study Azrina Azlan - Universiti Putra Malaysia (Malaysia)
O15	93	Dual-Action Antimicrobials: Prenylated Flavonoids from Paper Mulberry Fruit Targeting <i>Staphylococcus Aureus</i> Fatty Acid Synthesis Sui Kiat Chang - Universiti Tunku Abdul Rahman (Malaysia)
O16	91	Comparative Evaluation of Solvent Systems on the Antioxidant, Phytochemical and Toxicological Profiles of <i>R. Fraxinifolius</i> Extracts Oliver Dean John - Universiti Malaysia Sabah (Malaysia)
O17	72	Comparative Evaluation of Properties and Antioxidant Potential of <i>Patella Vulgata</i> and <i>Patella Caerulea</i> Protein Hydrolysates Gürkan Bilir - Ondokuz Mayıs University (Turkey)
O18	21	Impact of a Soya-Based Dietary Fibre Beverage on Adiposity and Systemic Inflammatory Markers in Overweight Adults: A Randomized Controlled Study Wan Rosli Wan Ishak - Universiti Sains Malaysia (Malaysia)

Session 4: Proteins and Bioactive Peptides - 2

Moderators:

Rotimi Aluko - University of Manitoba (Canada)

Kaustav Majumder - University of Nebraska-Lincoln (USA)

Oral	ID	Title/ Presenter
O19	56	Mechanistic Investigation of the Antihypertensive Properties of Hemp Seed Protein Derived Peptides Rotimi Aluko - University of Manitoba (Canada)
O20	25	Gamma-Glutamyl-Valine, a Dietary Kokumi Peptide, Activates AMPK and Improves Glucose Homeostasis in a Mouse Model of Type 2 Diabetes Kaustav Majumder - University of Nebraska-Lincoln (USA)
O21	100	Functional Peptide Thr Pro Phe Leu Pro in Caco-2 Cell Monolayers: Insights into the Tight Junction and its Potential Treatment for Inflammatory Bowel Disease Choirul Anwar - National Kaohsiung University of Science and Technology (Taiwan)
O22	155	Selective Upcycling of Mung Bean Albumin Byproduct into Multifunctional Bioactive Peptides with Immunomodulatory Activity Jirawat Yongsawatdigul - Suranaree University of Technology (Thailand)
O23	98	Physicochemical and Functional Properties of Barley and Rye Albumins Kazumi Ninomiya - Gunma University (Japan)
O24	156	γ -Glu-Leu and γ -Glu-Val Promote Phagocytic Activity and Attenuate Inflammatory Responses Via Calcium-Sensing Receptor (CaSR) in Macrophages J774A.1 Yudi Rahmadian - Kyoto University & Andalas University (Japan)
O25	64	The Effects of Food Protein-Derived Peptides on Glucolipid Metabolism: from Animal Studies to Clinical Trials Wang Liao - Southeast University (China)

Session 5: Functional Foods, Nutraceuticals, Health, and Well-Being - 2

Moderators:

Baojun Xu – Beijing Normal-Hong Kong Baptist University (China)

Musfira Muhsin - Hasanuddin University (Indonesia)

Oral	ID	Title/ Presenter
O26	238	Genistein Attenuates High Glucose Induced Neuronal Damage Via PI3K/Akt Signalling Pathway Baojun Xu - Beijing Normal-Hong Kong Baptist University (China)
O27	227	Assessment Of the Sugar Content of Sugar-Sweetened Beverages Served in Foodservice Operations in Malaysia Norhasmah Sulaiman – Universiti Putra Malaysia (Malaysia)
O28	166	Can a Diabetes-Specific Formula as a Functional Nutrition Strategy Improve Glycemic Variability in Type 2 Diabetes? Nur Maziah Hanum Osman - Universiti Putra Malaysia (Malaysia)
O29	175	Effects of <i>Moringa Oleifera</i> -Enriched Royal Jelly Supplementation on Hemoglobin Levels and Nutritional Status among Adolescent Girls in Coastal Communities: A Mid-trial Analysis from a Randomized Controlled Trial Musfira Muhsin - Hasanuddin University (Indonesia)
O30	176	Effects of <i>Moringa Oleifera</i> –Enriched Royal Jelly Supplementation on Premenstrual Syndrome Among Coastal Adolescent Girls in Indonesia: A Randomized Controlled Trial Veni Hadju - Hasanuddin University (Indonesia)
O31	73	From Traditional Garlic to Synbiotic Innovation: Fermented Single-Bulb Garlic as a Promising Antidiabetic Functional Food Prima Retno Wikandari -Universitas Negeri Surabaya (Indonesia)

Session 6: Fermented Foods for Nutrition and Health

Moderators:

Christofora Hanny Wijaya - IPB University (Indonesia)

Hasnah Haron - Universiti Kebangsaan Malaysia (Malaysia)

Oral	ID	Title/ Presenter
O32	68	Rapid Quantitative Analysis of Carotenoids from Red Oncom by UV-Vis Spectrophotometry and Its Implementation Christofora Hanny Wijaya - IPB University (Indonesia)
O33	204	Enhancing the Functional Potential of <i>Bidens pilosa</i> Through Integrated Decoction and Fermentation with <i>Lactiplantibacillus plantarum</i> Simon Anthony Kayombo - National Chung Hsing University, Taichung (Taiwan)
O34	206	Valorisation Of Mango Peel in Kombucha Fermentation Through Antioxidant Optimization Using Response Surface Methodology Mohamad Zulhafiz Shafiq Zulhilmi Cheng - Universiti Tun Hussein Onn Malaysia (UTHM) (Malaysia)
O35	82	TempeCalTM: High-Calcium Tempeh as a Functional Source of Calcium, Protein, And Isoflavones Hasnah Haron - Universiti Kebangsaan Malaysia (Malaysia)
O36	160	Highly Bioavailable Proline-Based Diketopiperazines from Fermented Foods Enhance Macrophage Phagocytosis While Attenuating Inflammatory Responses Via a Calcium-Sensing Receptor Pathway Ann Elaine Wagan - Kyoto University (Japan)
O37	34	Screening And Selection of Gamma-Aminobutyric Acid (GABA)-Producing Lactic Acid Bacteria for the Development of Functional Set-Yoghurt Therani Kumarasinghe - University of Peradeniya (Sri Lanka)

August 4, 2026 (Tuesday)

Session 7: Proteins and Bioactive Peptides - 3

Moderators:

Kenji Sato - Kyoto University/Pharma Foods International Co., Ltd. (Japan)

Restituto Tocmo - University of Reading (United Kingdom)

Oral	ID	Title/ Presenter
O38	144	Identification of Food-Derived Peptides in Mouse Plasma After Ingestion of Edible Bird's Nest Peptides Kenji Sato - Kyoto University/Pharma Foods International Co., Ltd. (Japan)
O39	57	Modified Peptides in the Blood of Mice Orally Administered Fermented Plant Products Tomoko Asai - Kyoto University (Japan)
O40	152	Development of a Workflow for Comprehensive Identification of Food-Derived Peptides in Human Blood Using LC-MS/MS and MS-DIAL Satoshi Miyauchi - Tokyo Kasei University (Japan)
O41	140	A Functional Hybrid Plant-Based Beverage from Upcycled Coconut Protein and Chickpea Enhances Gut Barrier Function in a Sodium Butyrate-Induced Leaky Gut Model Restituto Tocmo - University of Reading (United Kingdom)
O42	121	Antidiabetic Potential of Optimized Functional Smoothies: The Enhancing Effect of Trigona Honey Muhammad Ibrahim - International Islamic University (Malaysia)

Session 8: Functional Foods, Nutraceuticals, Health, and Well-Being - 3

Moderators:

Lorenza d'Adduzio - University of Milan (Italy)

Wook-Chul Kim - Soonchunhyang (South Korea)

Oral	ID	Title/ Presenter
O43	89	Milk-Derived Peptides: New Insights into Bioactivity, Intestinal Safety and Nutritional Applications in Metabolic Disorders Lorenza d'Adduzio - University of Milan (Italy)
O44	37	Improvement Of Total Antioxidant Status Following the Perfect Heartio (TPH) Supplementation: Findings from a Prospective Clinical Trial Chung Keat Tan - UCSI University (Malaysia)
O45	74	Education-Based Heterogeneity in Nutrition-Related Cardiometabolic Pathways: Implications for Precision Nutrition Tan De Hui - Universiti Putra Malaysia (Malaysia)
O46	240	A Novel Hair Health-Promoting Peptide Derived from Chum Salmon (<i>Oncorhynchus keta</i>): Potential Application as a Functional Food Ingredient for Alopecia Management Wook-Chul Kim - Soonchunhyang University (South Korea)
O47	127	Regulation of Ras p21-Ral GTPase Pathway Through Bitter Receptor Agonist, Quinine Rajinder Bhullar - Universiti Putra Malaysia (Malaysia)
O48	150	Involvement Of an Indirect Gut–Liver Axis in the Antihyperuricemic Effect of a Food-Derived Pentapeptide (YLDNY) Wei Lin - Kyoto University (Japan)

Session 9: Food Production, Processing and Nutrition

Moderators:

Cesarettin Alasalvar - Gebze-Kocaeli (Türkiye)

Miguel Ángel Rincón Cervera - University of Almería (Spain)

Oral	ID	Title/ Presenter
O49	113	Upcycling Hazelnut Skin: Development of Functional Nutrition Bars for Athletes Cesarettin Alasalvar - TÜBİTAK MAM (Türkiye)
O50	13	Development of Gelatin-Based Films Incorporated with Different Concentrations of Zinc Oxide Nanoparticles Synthesized Using Wild Betel Leafs (<i>Piper betle</i>) as Active Packaging for Raw Chicken Nurmahani Mohd Maidin - Universiti Malaysia Terengganu (Malaysia)
O51	49	Hansen Solubility-Based Screening of Natural Deep Eutectic Solvents (NADES) for Selective Extraction of Methyl Gallate-Rich Fractions from <i>Paeonia</i> spp. Sana Abbas - Kaunas University of Technology (Lithuania)
O52	125	Enzymatic Synthesis of Structured Lipids Containing Gamma-Linolenic and Stearidonic Acids: Technological Optimization and Potential Health Benefits Miguel Ángel Rincón Cervera - University of Almería (Spain)
O53	107	Enzymatic Processing <i>Versus</i> Fermentation: Balancing Chemical Properties, Antioxidant Activity, and Sensory Quality in Beetroot Juice Pei Ling Tang - Tunku Abdul Rahman University of Management and Technology (Malaysia)
O54	145	Effects of Barohydration High-Pressure-Induced Proteolysis and Bioactive Compounds Release from <i>Stichopus Horrens</i> Body Wall Aimi Zafirah Binti Kamaruddin - Universiti Sains Malaysia (Malaysia)

Session 10: Development of Functional Foods and Nutraceuticals for Health Promotion - 1

Moderators:

Sing-Chung Li - Taipei Medical University (Taiwan)

Mohd Nazri Abdul Rahman - Universiti Malaysia Sabah (Malaysia)

Oral	ID	Title/ Presenter
O55	88	Phytochemical Composition, Antioxidant Activity, Lipase Inhibition, and Alcohol Formation in Kombucha, Jun (Mead), and Tepache: Functional Fermented Beverages for Anti-Obesity Applications Mohd Nazri Abdul Rahman - Universiti Malaysia Sabah (Malaysia)
O56	205	Utilization Of Powdered Okra (<i>Abelmoschus esculentus</i>) As a Supplementary Ingredient in Developing a Fiber-Fortified Fish Ball Kim Phillip Baldemor - Centro Escolar University (Philippines)
O57	131	Fermented <i>Aquilaria sinensis</i> (Agarwood) Leaf Tea: Physicochemical Characteristics, Volatile Compounds, Enzyme Inhibitory Potential, and Sensory Profile Sook Wah Chan - Taylor's University (Malaysia)
O58	92	Protective Effects of a Polyphenol-Rich Ethyl Acetate Extract from Juvenile <i>Ganoderma lucidum</i> on High-Glucose-Induced Morphological Alterations in ARPE-19 Cells Sing-Chung Li - Taipei Medical University (Taiwan)
O59	177	Stingless Bee Honey Extraction Optimisation: A Comparison of Antioxidant Activity Between UniSZA and Besut Community Apiary Farm Mohd Nur Nasyriq Anuar - University Sultan Zainal Abidin (Malaysia)

Session 11: Polyphenols, Dietary Bioactives, and Gut–Brain–Metabolic Health

Moderators:

Ronald Pegg - University of Georgia (USA)

Uswatun Hasanah Zaidan - Universiti Putra Malaysia (Malaysia)

Oral	ID	Title/ Presenter
O60	232	Pecan Phenolics Modulate the Inflammatory Response by Affecting the NF- κ B Signaling Pathway Ronald Pegg – University of Georgia (USA)
O61	16	Polyphenol–Microbiota Interactions and Neuroinflammatory Modulation in Young Adults: Implications for Mood Regulation and Cognitive Function Mumtahinah Juthi - Universiti Putra Malaysia (Malaysia)
O62	63	Effects of cis-trans Isomerization of Resveratrol and Piceatannol on Physicochemical Properties and Biological Activities Asih Darmawan - Meijo University (Japan)
O63	190	Nutritional Profile and Biofunctional Dietary Fibre Assessment Associated with <i>in vitro</i> Antidiabetic Potential of <i>Nigella Sativa</i> Seed Cake (NSSC) Uswatun Hasanah Zaidan - Universiti Putra Malaysia (Malaysia)
O64	112	Flavonoid-Mediated Redox Modulation in Reproductive Health: Mechanistic Insights and Translational Potential of Catechins, Anthocyanins and Quercetin Nik Nazif Hassan - Universiti Kebangsaan Malaysia (Malaysia)
O65	187	Bioavailability of α -aminobutyric acid (AABA) from Several Fish Sauces in the Abdominal Blood of Male C57bl/6 Mice After Single Administration Naufal Safwan Kamil - Kyoto University (Japan)

Session 12: Fruits, Spices, and Herbs in Nutraceuticals and Functional Foods - 1

Moderators:

Aida Hamimi Ibrahim – MARDI (Malaysia)

Zita Letviany Sarungallo - Papua University (Indonesia)

Oral	ID	Title/ Presenter
O66	246	Food Fermentation as a Strategic Technological Frontier for Global Food Security: The MARDI Perspective Aida Hamimi Ibrahim – Malaysia Agricultural Research and Development Institute (MARDI) (Malaysia)
O67	22	<i>Moringa oleifera</i> As a Functional Botanical for Addressing Nutritional Anemia Shao Hui Chong - Universiti Putra Malaysia (Malaysia)
O68	87	Phenolics Transformation and Accumulation Mechanism in <i>Phyllanthus emblica</i> L. During Processing Yao Tang - Tianjin University of Science and Technology (China)
O69	193	Protective Effects of Red Fruit (<i>Pandanus conoideus</i> Lamk.) Oil on Estrogen Deficiency–Induced Osteoporosis in Ovariectomized Rats Zita Letviany Sarungallo - Papua University (Indonesia)
O70	188	Therapeutic Potential of <i>Moringa oleifera</i> Aqueous Extract in Accelerating Diabetic Wound Healing Chai Yee Chin - Taylor's University, Malaysia (Malaysia)
O71	197	Toxicity Screening and Nutritional Evaluation of Fortified Pasta Incorporated with Selected Brunei Medicinal Plants Najeebah Az-Zahra Tashim - Universiti Teknologi Brunei (Brunei)

Session 13: Development of Functional Foods and Nutraceuticals for Health Promotion - 2

Moderators:

Magdalena Zielinska - University of Warmia and Mazury in Olsztyn (Poland)

Azhar Mat Easa – Universiti Sains Malaysia (Malaysia)

Oral	ID	Title/ Presenter
O72	43	Carbon Source Complexity Controls the Structure and Properties of Kombucha-Derived Cellulose Magdalena Zielinska - University of Warmia and Mazury in Olsztyn (Poland)
O73	245	Common Bean Flours as Functional Ingredients in Synbiotic Yogurt: Effects on Probiotic Stability and Consumer Acceptability Sharareh Hekmat – Western University (Canada)
O74	58	Application Of Water-In-Oil-In Water Emulsions in the Development of Plant-Based Yogurt from Coconut Milk: Effect on Microbiological and Physicochemical Properties Nur Suaidah Mohd Isa - Universiti Malaysia Terengganu (Malaysia)
O75	202	Noodles Innovation: From Slimmee to SALTZERO® to Salt-Coated, Towards Functional Noodle Products Azhar Mat Easa - Universiti Sains Malaysia (Malaysia)
O76	191	Microencapsulation of Phenolic Compounds from Butterfly Pea (<i>Clitoria ternatea</i>) Flower Using Modified Sago Starch for Yoghurt Fortification Muhammad Ezzudin bin Ramli - Universiti Sains Malaysia (Malaysia)
O77	199	Impact of Pullulanase Enzymatic Treatment on Resistant Starch Content and Predicted Glycaemic Index of Sago (<i>Metroxylon sagu</i> Rottb) Starch Eunice Saban Sibal - Universiti Malaysia Sarawak (Malaysia)
O78	247	Pharmacological Evaluation of a Natural Flavonoid Targeting AMPK for the Treatment of MetS in Rats Rishabh Chalotra - Central University of Punjab (India)

Session 14: Bioactives in Foods and Nutraceuticals - 1

Moderators:

Trust Beta – University of Manitoba (Canada)

Crisan Del Bacay – Centro Escolar University (Philippines)

Oral	ID	Title/ Presenter
O79	122	Sustainable Dry Fractionation of Barley Enhances Polamines and Whole Grain Components with Implications for Gut Health Trust Beta - University of Manitoba (Canada)
O80	19	Valorization of Gac (<i>Momordica cochinchinensis</i>) Aril Powder as a Functional Ingredient in Beef Patties Faridah Yahya - Universiti Malaysia Terengganu (Malaysia)
O81	40	Bioactives in Atlantic Blue Mussels Amal Samarasinghe - Memorial University of Newfoundland (Canada)
O82	203	Comparative Analysis of Lakatan (<i>Musa acuminata</i> Colla), Latundan (<i>Musa acuminata</i> x <i>M. balbisiana</i>) and Saba (<i>Musa acuminata</i> x <i>M. balbisiana</i>) Flours in Muffin Production for Enhanced Dietary Fiber Content Crisan Del Bacay – Centro Escolar University (Philippines)
O83	143	Enhancing Bioactive Compounds and Bioprotective Effects in Coloured Carrots Using Pulsed Electric Fields Sze Ying Leong – Taylor’s University (Malaysia)
O84	222	Analysis of the Components and Functional Activities of the Stems, Leaves and Flowers of <i>Dendrobium purpureum</i> and Metabolomics Research Hangyi Zhou - Southwest Forestry University (China)

Session 15: Fruits, Spices, and Herbs in Nutraceuticals and Functional Foods - 2

Moderators:

Yan Huang - Jiangsu Academy of Agricultural Sciences (China)

Prashen Chelikani – University of Manitoba (Canada)

Oral	ID	Title/ Presenter
O85	217	<i>Lycium barbarum</i> (Goji Berry): A Typical Chinese Medicinal-Edible Resource - Research Progress, Functional Mechanisms and Application Prospects Yan Huang - Jiangsu Academy of Agricultural Sciences (China)
O86	212	Interaction Between <i>Panax notoginseng</i> Leaf Saponins and Gut Microbiota: Biotransformation, Anti-Obesity Effects, and Endophytic Fermentation Zhenxing Wang - Southwest Forestry University (China)
O87	225	Processing Quality, Functional Activity and Product Development of <i>Gastrodia elata</i> Blume Jinggui Nie - Southwest Forestry University (China)
O88	48	Role of Kinases in Bitter Taste Desensitization Prashen Chelikani - University of Manitoba (Canada)
O89	154	Dietary Supplementation of Javanese Temulawak (<i>Curcuma xanthorrhiza</i> Roxb.) Flour on DSS-Induced Colitis in Mice: Modulation of Pro-Inflammatory Cytokines Yunika Mayangsari - Gadjah Mada University (Indonesia)
O90	15	Unmasking the Threats: Investigating the Prevalence of Traditional Rice Diseases in Sarawak Lee San Lai - Department of Agriculture Sarawak (Malaysia)

August 5, 2026 (Wednesday)

Session 16: Development of Functional Foods and Nutraceuticals for Health Promotion - 3

Moderators:

Farnaz Maleky - Ohio State University (USA)

Nina Naquiah Ahmad Nizar – UiTM (Malaysia)

Oral	ID	Title/ Presenter
O91	165	Reinventing Teh Tarik: Red Palm Oil–Enriched Premix Powder Nina Naquiah Ahmad Nizar – Universiti Teknologi MARA (Malaysia)
O92	117	Effects of Soaking and Ultrasonication on Physicochemical Properties of Mango Seed Starch Aida Safina Aridi - Universiti Tun Hussein Onn Malaysia (Malaysia)
O93	23	In Vitro Dissolution Behaviour and Release Kinetics of <i>Moringa oleifera</i> Chewable Tablets: Implications for Functional Nutraceutical Delivery Yus Aniza Yusof - Universiti Putra Malaysia (Malaysia)
O94	170	Rheology-Guided Design of Starch, Protein, and Combined Food Inks for High-Fidelity 3D Printing of Overhang Structures Farnaz Maleky - Ohio State University (USA)
O95	86	Physicochemical and Functional Integrity of Chickpea-Based Tofu via Enzymatic Pre-Treatment and Variable Aquafaba Concentrations Muhamad Hanif Rawi - Universiti Malaysia Sabah (Malaysia)

Session 17: Bioactives in Foods and Nutraceuticals - 2

Moderators:

Aneta Kopeć – University of Agriculture (Poland)

Shiqi Liu – China Agricultural University (China)

Oral	ID	Title/ Presenter
O96	79	The Effect of Sprats' Addition to Experimental Diets on the Function of the Thyroid Gland in Rats Aneta Kopeć - University of Agriculture (Poland)
O97	233	Anti-Diabetic Potential of <i>Leucosyke capitellata</i> Polar Extracts: <i>In Vivo</i> Efficacy, <i>In Vitro</i> Glucose Uptake, and Gene Expression Analysis Ruzaidi Azli Mohd Mokhtar - Universiti Malaysia Sabah (Malaysia)
O98	252	Natural Self-Assembled Pentacyclic Triterpene Nanostructures as Delivery Vehicles for Bioactive Compounds Shiqi Liu – China Agricultural University (China)
O99	106	Augmenting Functional, Rheological, and Thermal Properties of Fish Gelatin via Incorporation of Durian Seed Mucilage Kaiser Mahmood - Universiti Putra Malaysia (Malaysia)
O100	99	Optimized Extraction, Purification, and Biological Evaluation of Phycoerythrin from <i>Agardhiella subulata</i> Pitchurajan Krishna Perumal - National Kaohsiung University of Science and Technology (Taiwan)

Session 18: Smart Packaging, Controlled Release, and Delivery of Functional Ingredients

Moderators:

Nandika Bandara - University of Manitoba, Winnipeg (Canada)

Abul Hossain - The University of British Columbia (Canada)

Oral	ID	Title/ Presenter
O101	116	Hemp Protein Gel-Based Co-Encapsulation of Resveratrol and EGCG for Enhanced Functional Delivery Nandika Bandara - University of Manitoba (Canada)
O102	29	Salt-Hydrocolloid Coatings as Controlled-Release Delivery Systems for Sodium Retention in Yellow Alkaline Noodles Siti Nurraihan Azli Zulhasanain - Universiti Sains Malaysia (Malaysia)
O103	130	<i>Moringa oleifera</i> as a Local Functional Food Strategy to Improve Nutritional Status Across the Life Cycle: Narrative Review in Banggai District, Indonesia Eman Salim - 1. Department of Immunology, The National Ribat University, Khartoum, Sudan, 2. Faculty of Public Health, Hasanuddin University, Makassar, Indonesia
O104	234	Ionic Liquid-Driven Synthesis of Barium Sulphate Nanoparticles Using 1-Ethyl-3-Methylimidazolium Chloride for Pharmaceutical, Biomedical and Food Application Megawati Zunita - Institut Teknologi Bandung (Indonesia)
O105	7	Fabrication and Characterization of Colorimetric Gelatin-Based Hydrogel Beads Using Different Types of Gelatins for Potential Smart Packaging Applications Norizah Mhd. Sarbon - Universiti Malaysia Terengganu (Malaysia)
O106	109	Cold Plasma-Treated Water as a Green Platform for Bound Phenolic Release, Food Safety, and Sustainable Packaging Abul Hossain - The University of British Columbia (Canada)

Session 19: Functional Lipids, Omega-3, and Other Lipophilic Bioactives

Moderators:

Jaroslav Kralovec – Appolo Advanced Bioscience (Canada)

Zhuliang Tan – Zhejiang Xingye Group Co. Ltd (China)

Oral	ID	Title/ Presenter
O107	149	From Marine Foods to Medicines: Translating Nutritional Bioactives into Therapeutic Agents Jaroslav Kralovec - Apollo Advanced Biosciences (Canada)
O108	142	Bridging Short- and Long-Chain ω -3 Fatty Acids: Synergistic Health Effects of Hemp Oil and Fish Oil in Nutraceutical Applications Zhuliang Tan - Zhejiang Xingye Group Co.Ltd (China)
O109	67	Redox-Active Conjugated Fatty Acids as Functional Food Bioactives Regulating Human T Helper 17 (Th17)-Mediated Inflammation Restituto Tocmo - University of Reading (United Kingdom)
O110	162	Natural Vitamin E Antioxidants in Enhancing Lipid Stability and Food Quality: From Mechanisms to Applications Kar Lin Nyam - UCSI University (Malaysia)
O111	42	Structured Lipids Containing Medium-Chain and Long-Chain Omega-3 Fatty Acids Lanh Nguyen - Memorial University of Newfoundland (Canada)
O112	94	Dietary Omega-3 Fatty Acids, Serum Lipidomic Remodeling, and Diabetic Retinopathy Risk in Adults with Diabetes Yilu Chen - Southeast University (China)
O113	134	Advances in Omega-3 Bioprocessing and Bioproducts Colin Barrow – Deakin University (Australia)

Session 20: Bioactives in Foods and Nutraceuticals - 3

Moderators:

Zulfitri Azuan Mat Daud – Universiti Putra Malaysia (Malaysia)

Sadaf Shakoor – University of Agriculture Faisalabad (Pakistan)

Oral	ID	Title/ Presenter
O114	129	Tocotrienol-Rich Fraction Improves Restless Legs Syndrome in Hemodialysis Patients: A Randomized Controlled Trial Zulfitri Azuan Mat Daud - Universiti Putra Malaysia (Malaysia)
O115	124	Utilization of Bitter Gourd (<i>Momordica charantia</i> L.) Aril Powder as a Functional Ingredient in Noodle Snack Abegail Balaguer - Bicol State College of Applied Sciences and Technology (Philippines)
O116	8	Fabrication and Characterization of Fiber Fortified Meat Balls for Physicochemical, Biofunctional and Organoleptic Properties Sadaf Shakoor - University of Agriculture Faisalabad (Pakistan)
O117	221	Study on the Whitening Mechanism of Extracts from Dianhong Rose Flowers Xianqi Yu - Southwest Forestry University (China)
O118	213	Sustainable Utilization of Citrus Biowaste Through Pharmacoinformatic and Green Extraction Approaches to Develop Polymethoxyflavones-Rich Extract Targeting Xanthine Oxidase in Gouty Arthritis Shivraj Nile - BRIC-National Agri-Food and Biomanufacturing Institute (India)
O119	239	Evaluation of Antidiabetic Activity of <i>Skeletonema costatum</i> on Antioxidant and Tissue Injury in Nicotinamide-Streptozotocin-Induced Diabetic Mice Eko Susanto - Universitas Diponegoro (Indonesia)

Session 21: Functional Food Ingredients, Bioactives, and Innovative Delivery Systems for Metabolic Health

Moderators:

Ardy Ardiansyah – University of Bakrie (Indonesia)

Hui Ye - Nanyang Technological University (Singapore)

Oral	ID	Title/ Presenter
O120	30	Rice Bran-Derived Food Ingredients Improve Metabolic-Related Diseases in Animal Models Ardy Ardiansyah - Universitas Bakrie (Indonesia)
O121	114	Raspberry Ketone Attenuates Glial Inflammation by Modulating NF-κB Signaling and Lipid Metabolism in Microglia Hui Ye - Nanyang Technological University (Singapore)
O122	192	Ultrasound-Assisted Extraction of <i>Lasia spinosa</i> : Unveiling Its Anti-Hyperuricemic Activity Fazleen Izzany Abu Bakar - Universiti Tun Hussein Onn Malaysia (Malaysia)
O123	45	Synergistic Effects of Epigallocatechin Gallate-Ascorbic Acid and Modified Atmosphere Packaging on Color Restoration in Pre-Discolored Longtail Tuna Slices Suguna Palanisamy - Prince of Songkla University (Thailand)
O124	244	Characterization of Phenolic Metabolites and Enzyme Activities During Growth of Milk Thistle (<i>Silybum marianum</i>) Mohammad Asif Gawhari - Punjabi University (India)
O125	253	From Lifespan to Healthspan: Rethinking the Future of Healthy Longevity Yuki Yong – GK Bio International Sdn. Bhd. (Malaysia)
O126	6	Development, Quality, and Physico-Mechanical Evaluation of Functional Edible Potato Starch-Based Packaging Compositized with Mango and Orange Rinds Kunle Oni - Federal University Oye-Ekiti (Nigeria)