

FULL CONFERENCE PROGRAMME

TIME	PRE-CONFERENCE - August 18, 2026 (Tuesday)
0800 - 1630	Pre-Conference Workshops (Parallel Session): WORKSHOP 1: Supercritical Fluid Extraction as a Sustainable Green Technology for High-Value Ingredient Recovery Speakers: • Prof. Dr. Richard Lee Smith Jr., Professor, Graduate School of Environmental Studies, Tohoku University, Japan • Ms. Fizreena Umanan, Engineer, Supercritical Fluid Centre, Faculty of Food Science and Technology, Universiti Putra Malaysia WORKSHOP 2: (Re)defining Malaysian Cuisine with a Nutritional Lens: Bridging Gastronomy, Health, and Culinary Innovation Speakers: • Chef Farouk Bin Othman, Programme Director - Diploma in Culinary Arts & Advanced Diploma in Patisserie and Gastronomic Cuisine, Taylor's University, Malaysia • Assoc. Prof. Dr. Nurul Shazini Ramli, Associate Professor, Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia WORKSHOP 3: Applied Principles and Practical Insights in High-Pressure Processing (HPP) and Food Plant Design Speakers: • Ms. Cloris Lei, HPP Food Applications Specialist, Hiperbaric Asia Pte Ltd • Mr. Low Boon Khoon, Adjunct Professor, Faculty of Food Science and Technology, Universiti Putra Malaysia WORKSHOP 4: Setup to Structured Meat Analogues: An Introductory Workshop for the Twin-Screw Extrusion & High-Moisture Meat Analogue (HMM) Processing Speakers: • Dr. Carl Dolgow, Product Manager for Food and Feed Extrusion, Collin Lab and Pilot Solutions, Germany • Assoc. Prof. Dr. Radhiah Shukri, Associate Professor, Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia WORKSHOP 5: Introduction to 3D Food Printing: Fundamentals and Practice Speakers: • Dr. Nurul Izzah Khalid, Senior Lecturer, Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia • Mr. Austin Yap, Senior Application Specialist, Anton Paar Malaysia Sdn. Bhd. WORKSHOP 6: Theory and Hands-On Workshop on Rheological Characterization Using HAAKE MARS 40 and MARS 60 Rheometers

	Speaker: • Ms. Tan Poi Teng, Regional Application Specialist, Thermo Fisher Scientific WORKSHOP 7: Innovative Permeation Technologies for Sustainable Food Packaging and Extended Shelf Life Speaker: • Mr. Alex He, Director, Sales & Marketing, China & SE Asia, AMETEK Mocon <i>Faculty of Food Science and Technology, UPM</i>
1400 - 1700	Poster and Booth Setup / Pre-Registration <i>Bangi Resort Hotel</i>
	CONFERENCE DAY ONE – August 19, 2026 (Wednesday)
0800	Registration / Poster Setup
0845	Arrival of Guest of Honour
0900	Welcoming Address Assoc. Prof. Ts. Dr. Noranizan Mohd Adzahan, Chairman, 4th IFRC 2026 <i>Grand Ballroom</i>
0915	Opening Address Dato' Prof. Ir. Dr. Ahmad Farhan Mohd Sadullah, FASc, Vice Chancellor, Universiti Putra Malaysia <i>Grand Ballroom</i>
0930	Keynote Address The Role of Food Staples in Nutritious Diets: Future Options for Healthier Rice Dr. Howarth Bouis, Emeritus Fellow, International Food Policy Research Institute (IFPRI), Philippines <i>Grand Ballroom</i>
1015	Tea and Coffee Break / Press Conference / Networking

1040	Plenary 1: Bridging Policy, Science, and Practice: Pathways for Transforming Agri-food Systems in Southeast Asia Dr. Mercedita Sombilla, Center Director SEARCA, UPLB Campus, Philippines				
1110	Plenary 2: Southeast Asia: The New Center of the Innovative and Sustainable Food Supply Universe Prof. Emeritus Dr. Pavinee Chinachoti, Chair, Food Innovation and Regulation Network (FIRN), Thailand				
1140	Plenary 3: Safe Food, Trusted Systems, Sustainable Futures Ts. Noraini Ab Wahab, Director of the Policy, Strategic Planning and Codex Standard Division, Food Safety and Quality Programme, Ministry of Health Malaysia				
1210	Q&A session Chairperson: Prof. Dr. Tan Chin Ping, FASc <i>Grand Ballroom</i>				
1230	Lunch / Poster Viewing / Booth Exhibition / Networking				
	Concurrent Session 1 Food Chemistry and Food Biotechnology (FCFB) Chairperson: Assoc. Prof. Dr. Hanan Hasan <i>Grand Ballroom</i>	Concurrent Session 2 Non-thermal Processing and Green Technology (NPGT) Chairperson: Dr. Ezzat Mohamad Azman <i>Matahari 1</i>	Concurrent Session 3 Food Heritage, Food Service, and Hospitality (FHFSH) Chairperson: Dr. Chua Bee Lia <i>Matahari 2</i>	Concurrent Session 4 China-ASEAN Oils and Fats (COF) Chairperson: Dr. Tan Tai Boon <i>Cempaka 1 & 2</i>	Poster Session 1240-1400 <i>Grand Ballroom</i>
1400	IL FCFB 1 pH-Shift Processing as a Sustainable Platform for Recovering Functional Protein Isolates from Diverse Underutilized Raw Materials Invited Speaker: Prof. Dr. Manat Chaijan (Walailak University, Thailand)	IL NPGT 1 Pulsed Electric Field Processing for Improved Yield, Quality and Resource Efficiency in Vegetable and Palm Fruit Processing Invited Speaker: Prof. Dr.-Ing. Stefan Toepfl (Elea Technology GmbH, Germany)	IL FHFSH 1 Why Is Malaysian Cuisine Underrepresented Globally? A Systematic Review of Structural Barriers, Cultural Narratives, and Gastronomic Branding Invited Speaker: Prof. Dr. Muhammad Shahrin Ab Karim (Universiti Putra Malaysia)	IL COF 1 Regioselective Synthesis and Preparation of High Purity sn-1,3 diacylglycerol using Lipase Catalysis and Solvent Crystallization Invited Speaker: Prof. Dr. Yong Wang (Jinan University, China)	Poster Exhibition <i>Grand Ballroom</i>

1420	FCFB 027-014 Using Muti-omics to Explore Composition Difference of Freshly Squeezed, Non-thermally and Thermally Processed Orange Juice Prof. Dr. Zhenzhen Xu (Chinese Academy of Agricultural Sciences, China)	IL NPGT 2 Translating Regional High Pressure Processing Experiences to Build a Robust Commercial Ecosystem in Malaysia Invited Speaker: Assoc. Prof. Ts. Dr. Noranizan Mohd Adzahan (Universiti Putra Malaysia)	IL FHFSH 2 Redefining Malaysian Cuisine Through a Nutritional Lens: A Decolonial Gastronomic Perspective Invited Speaker: Chef Farouk Othman (Taylor's University, Malaysia)	COF 166-132 Analysis Method and Application of Oxylipins Based on Chromatography-Mass Spectrometry Technology Prof. Dr. Wei Fang (Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, China)	
1435	FCFB 139-116 GABA-Enrichment Technology in Broccoli Sprouts Prof. Dr. Feng Xu (Ningbo University, China)	NPGT ID 091-072 Modulation of Casein Functionality and Immunoreactivity through Cold Plasma-Assisted Maillard Reaction Dr. Lihui Du (Ningbo University, China)	FHFSH 078-062 Strategic Sourcing for Consistent Food Supply Strategies Among Micro Food Businesses: A Preliminary Study Dr. Mohd Aliff Abdul Majid (Universiti Teknologi MARA, Malaysia)	COF 157-127 Lipid Crystallization and Interfacial Engineering of Food Emulsions: from Supersaturation Maintenance to Programmable Release Prof. Dr. Xiao Jie (South China Agricultural University, China)	
1450	FCFB 118-096 Oolong Tea Polyphenols Affect the Inflammatory Response to Improve Cognitive Function by Regulating Gut Microbiota Dr. Xin Zhang (Ningbo University, China)	NPGT ID 099-087 Melatonin-Assisted Vacuum Impregnation Reduces Oxalate Content and Enhances Postharvest Quality of Carambola Under Cold Storage Dr. Noor Liyana Yusof	FHFSH 062-044 Young Adults Knowledge of Food Heritage and Its Impact on Food Identity in Sabah Dr. Adilah Md Ramli (Universiti Malaysia Sabah)	COF 081-063 Exploring Alternative Solvents to n-hexane for Green Extraction of Lipid: A Case Study of Camellia Oil Cakes Assoc. Prof. Dr. Li Ying (Jinan University, China)	

		<i>(Universiti Putra Malaysia)</i>			
1505	FCFB 134-112 Multi-omics Reveals Mechanisms of Color and Flavor Formation in Radish Sprouts and the Role of Selenium Treatment in Their Postharvest Quality Preservation Dr. Jiahui Chen <i>(Ningbo University, China)</i>	NPGT ID 165-148 Ultrasound-assisted Modulation of Aroma Release and Lipid "Volatile Interactions in Coconut Milk using Gum Arabic" Encapsulated Black Cardamom Oleoresin Dr. Parameswaran Gurumoorthi <i>(SRM Institute of Science and Technology, India)</i>	FHFSH 052-037 Digital Storytelling as a Social Practice in Hawker Heritage at Taman Selera, Petaling Jaya Old Town Rachel Yuen May Yong <i>(Universiti Putra Malaysia)</i>	COF 156-126 Efficient Degradation of Seaweed Polysaccharides and the Structure-activity Relationship of their Anti-Photoaging Activities Prof. Dr. You Lijun <i>(South China University of Technology, China)</i>	
1520	FCFB 197-164 Optimization of Whey Protein-Based Colloidal Gas Aphrons (CGAs) for Mangosteen Polyphenol Recovery Noorain Nasuha Omar <i>(Universiti Malaysia Terengganu)</i>	NPGT ID 144-118 High Hydrostatic Pressure for Post-Fermentation Stabilisation of Cheese Analogues with Enhanced Microbial Safety Raja Arief Deli <i>(Malaysian Agricultural Research and Development Institute)</i>		Satellite Meeting	
1535	FCFB 046-043 Effect of Coconut Oil Addition and Concentration on Resistant Starch Formation and Structural Characteristics of Cooked White Rice Didi Safina Ab Rahim <i>(Universiti Putra Malaysia)</i>				
1550	Tea and Coffee Break / Poster Viewing / Booth Exhibition / Networking				
1930	Conference Dinner Venue: Grand Ballroom, Theme: Celebrating Cultures, Connecting World				

*Participants are encouraged to wear traditional costumes

TIME	CONFERENCE DAY TWO - August 20, 2026 (Thursday)				
0800	Registration/ Poster Setup/ Breakfast				
0840	Plenary 4: Microbial Solutions for Future Foods: Translating Fermentation Heritage into Precision Innovation Prof. Ts. Dr. Anis Shobirin Meor Hussin, Dean, Faculty of Food Science and Technology, Universiti Putra Malaysia				
0900	Plenary 5: Nonthermal Processing Technologies in China: From Technological Evolution to Industrial Transformation Prof. Dr. Xiaojun Liao, China Agricultural University, China				
0920	Plenary 6: Rheology of Food: Recent Advancements and Future Perspectives Dr. Jasim Ahmed, Kuwait Institute for Scientific Research, Kuwait				
0940	Q&A session Chairperson: Assoc. Prof. Ts. Dr. Noranizan Mohd Adzahan <i>Grand Ballroom</i>				
1000	Technical talk (Ant Spirits Sdn. Bhd.) Advancing TVP From Legumes: Clean-Label Solutions for Improved Texture and Consumer Acceptance Dr. Carl Dolgow, Product Manager for Food and Feed Extrusion, Collin Lab and Pilot Solutions, Germany <i>Grand Ballroom</i>				
1020	Tea and Coffee Break / Networking				
	Concurrent Session 5 Sustainable Nutrition and Functional Food (SNFF) Chairperson: Assoc. Prof. Dr. Nurul Shazini Ramli <i>Grand Ballroom</i>	Concurrent Session 6 Food Safety and Quality (FSQ) Chairperson: Assoc. Prof. Dr. Noor Azira Abdul Mutalib <i>Matahari 1</i>	Concurrent Session 7 Food Operations Management and Sustainable-Driven Consumer Studies (FOMSCS) Chairperson: Prof. Dr. Muhammad Shahrir Ab Karim <i>Matahari 2</i>	Concurrent Session 8 Food Processing and Engineering (FPE) Chairperson: Assoc. Prof. Dr. Chong Gun Hean <i>Cempaka 1 & 2</i>	Poster Exhibition <i>Grand Ballroom</i>

1035	IL SNFF 1 Unlocking Nutraceutical Potential: A Metabolomics Approach to Bioactive Compound Discovery Invited Speaker: Prof. Dr. Faridah Abas, FRSC (Universiti Putra Malaysia)	IL FSQ 1 Bacteriophage: Innovative Biocontrol for Controlling <i>Salmonella</i> in Poultry Production Chain for Improving Food Safety Invited Speaker: Assoc. Prof. Dr. Kitiya Vongkamjan (Kasetsart University, Thailand)	IL FOMSCS 1 Malaysian Tourists' Perceptions of Tsuruoka's Gastronomic Heritage and Tourism: Evidence from a UNESCO Creative City of Gastronomy in Japan Invited Speaker: Dr. Chua Bee Lia (Universiti Putra Malaysia)	IL FPE 1 Transformation of Plant Materials into Sustainable Food Analogues Through Innovative Technologies Invited Speaker: Prof. Dr. Jaspreet Singh (Massey University, New Zealand)	
1055	SNFF 097-081 Dairy Products as Carriers of Functional Ingredients- health-promoting Components Prof. Dr. Justyna Zulewska (University of Warmia and Mazury in Olsztyn, Poland)	FSQ 132-109 Effects of Marine Oligosaccharides on the Regulation of Postharvest Storability of Peach Fruit Prof. Dr. Xingfeng Shao (Ningbo University, China)	FOMSCS 209-178 Critical Success Factors of Smart Food Safety Management System Using Dematel Assoc. Prof. Dr. Sarina Abdul Halim Lim (Universiti Putra Malaysia)	FPE 059-039 Comparison of Hybrid Meat- Lions Mane (<i>Hericium erinaceus</i>) Mushroom Patties Quality Characteristics Developed Using Different Types of Meat Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi (Universiti Putra Malaysia)	
1110	SNFF 101-085 Sugar and Nutrient Composition of Commercial UHT Milk Products in Indonesia: A Cross-Sectional Analysis by Consumer Category and Flavor Variant Dr. Hesti Ayuningtyas Pangastuti, (Institut Teknologi Sumatera, Indonesia)	FSQ 095-078 Natural Strategies for Controlling <i>Listeria monocytogenes</i> in Dairy Products: A Case Study using Bioprotective Cultures Dr. Adriana Lobacz (University of Warmia and Mazury in Olsztyn, Poland)	FOMSCS 172-137 Consumers Views, Preferences and Acceptance of Reformulated Barley Punten among Gen Z in Klang Valley, Malaysia Dr. Nurul Hanisah Juhari (Universiti Putra Malaysia)	FPE 127-106 Pre-structured Processing System for Enhancing Freeze Stability of Surimi Gel: Mechanisms and Multi-component Regulation Assoc. Prof. Dr. Ru Jia (Ningbo University, China)	

1125	SNFF 064-055 Dietary Cyclic Organosulfides as H2S Donors: Modulating NF-κB Signaling Pathway to Exert Anti-Inflammatory Activity in RAW264.7 Macrophages Dr. Molan Zhang, (South China University of Technology, China)	FSQ 072-053 Refining of Solvent-extracted Sesame Cake Oil: Contaminant Dynamics and Quality Changes During Value-added Utilization of By-products Dr. Qingyang Zhang (Wuhan Polytechnic University, China)	FOMSCS 187-151 Exploring the Power Dynamics and Asymmetries between Food Safety Consultants and Stakeholders: A Malaysia Case Study Lai Chew Hoong (Taylor's University, Malaysia)	FPE 092-074 Advanced Process Technologies for Palm Oil Refining Xiaoguang Guo (Myande Group Co., Ltd., China)
1140	SNFF 131-111 Comparative Evaluation of Cereal Bran Supplementation on Techno-functional, Phyto-chemical and Shelf-life Properties of Bread Dr. Iram Hafiz (University of Sargodha, Pakistan)	FSQ 087-068 Innovative Design of an Adaptive Asian Swamp Eel Deboning Apparatus Integrating Biological Traits with Response Surface Optimization Qinyu Zhang (Wuhan Polytechnic University, China)	FOMSCS 093-073 Traceability Practices in the Shrimp Export Supply Chain: A Case Study of Malaysian Aquaculture Sector Suzana Mustafa (Universiti Putra Malaysia)	FPE 125-103 Effects of Konjac Gel-Based Fat Replacer on Physicochemical, Functional, and Sensory Properties of Low-Fat Turkey Sausages Ulil Afidah (Diponegoro University, Indonesia)
1155	SNFF 103-082 Evaluation of the Antioxidative and Hepatoprotective Activity of <i>Ulva lactuca</i> in a CCl₄-Induced Liver Injury Model Dr. Waqas Ahmed (University of Veterinary and Animal Sciences, Pakistan)	FSQ 175-138 Influence of Water Migration in Core and Crust for Determination of Acrylamide Content in Starchy Fried Food Puteri Nur Izzah Effandi Nazila (Universiti Putra Malaysia)		FPE 088-069 Effects of Osmotic Pretreatment on Freeze-dried Okra with Different Geometrical Cuts Muhammad Muhammad Abubakar (Universiti Putra Malaysia)
1210	SNFF 040-027 Prebiotic Potential of Maltooligosaccharides Derived from Orange-fleshed Sweet Potato (Beta 1 Variety)	FSQ 049-035		FPE 020-079 Impact of Heat-Moisture Treatment of Broken Rice on the Physicochemical Properties of Coating Batter and Fried Product

	Siti Basyariah Putri Lubis (Universitas Sumatera Utara, Indonesia)	Effects of Spray-Drying Parameters for the Production of Hydrolysed Goat Milk Powder Nurul Izza Nabilah Mohd Samsudin (Universiti Putra Malaysia)		Nurul Akmal Abdullah (Universiti Putra Malaysia)	
1225	SNFF 126-104 Volatile Compound Profile of Lemongrass Extract and The Effect of Lemongrass Extract towards Physical, Chemical, and Sensory Properties of Es Puter (Coconut Ice Cream) Swastika Dewi (Universitas Dipnagro, Indonesia)	FSQ 094-076 Corrective and Preventive Action in Food Safety Management Systems: Current Practices and Industry Trends Farhanna Mohammed (Universiti Putra Malaysia)		FPE 069-048 Process Integration of Subcritical Water Extraction and Microencapsulation for Valorization of Kale Processing Waste Nurul Faezawaty Jamaludin (Universiti Putra Malaysia)	
1240	Lunch / Poster Viewing / Booth Exhibition / Networking				
	Concurrent Session 9 Sustainable Nutrition and Functional Food (SNFF) Chairperson: Assoc. Prof. Dr. Rashidah Sukor <i>Grand Ballroom</i>	Concurrent Session 10 Food Safety and Quality (FSQ) Chairperson: Assoc. Prof. Dr. Sarina Abdul Halim Lim <i>Matahari 1</i>	Concurrent Session 11 Sustainable Food Packaging and Shelf Life (SFPSL) Chairperson: Assoc. Prof. Dr. Nur Hanani Zainal Abedin <i>Matahari 2</i>	Concurrent Session 12 Food Processing and Engineering (FPE) Chairperson: Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi <i>Cempaka 1 & 2</i>	Poster Session 1240-1400 <i>Grand Ballroom</i>

1400	SNFF 130-108 Impact of Olive Oil-Whey Protein Isolate Emulsion Incorporation on the Functional, Textural, and Sensory Quality of Buffalo Milk Cheddar Cheese Prof. Dr. Mian Anjum Murtaza (University of Sargodha, Pakistan)	IL FSQ 2 No Antibiotics, No Compromise? The Reality of Poultry Without AGPs Invited Speaker: Prof. Dato' Dr. Zulkifli Idrus, FASc (Academy of Sciences Malaysia and Universiti Putra Malaysia)	IL SFPSL 1 High Pressure Processing (HPP): Retaining Functionality and Quality in Juices and Beverages to Meet Consumer Demands in Asia Invited Speaker: Ms. Cloris Lei (Hiperbaric Asia)	IL FPE 2 Green Extraction Technologies for Food Ingredients: Supercritical CO₂ and Mass-Transfer Modelling Invited Speaker: Prof. Dr. Richard Lee Smith Jr. (Tohoku University, Japan)	Poster Exhibition Grand Ballroom
1420	SNFF 083-066 Comprehensive Utilization of Flaxseeds: Microcapsule Powder Construction via Self-Assembly and Embedding Prof. Dr. Wei Yang (Jiangnan University, China)	FSQ 190-154 Effect of Functionalised Pure Aloe vera gel/ Essential Oil Coating on The Postharvest Storage of White Button Mushroom (<i>Agaricus bisporus</i>) Dr. Divyashree Jangam Seshagiri (SRM Institute of Science and Technology, India)	SFPSL 181-146 Ajwain Essential Oil Nanoemulsion-based Coating as Sustainable Postharvest Treatment for Sapota (<i>Manilkara zapota</i>) fruit Poojapushkarni Pannir Chaluvam (SRM Institute of Science and Technology, India)	IL FPE 3 Recovery of Xanthone from Mangosteen Pericarp as a Food Ingredient with Supercritical Carbon Dioxide and Vegetable Oil Invited Speaker: Assoc. Prof. Dr. Chong Gun Hean (Universiti Putra Malaysia)	

1435	SNFF 112-093 Ameliorative Effects of Flax Lignans on Hyperuricemia Assoc. Prof. Dr. Chen Jing <i>(Jinan University, China)</i>	FSQ 176-140 SmartSense: AI-Integrated Multi-sensor Monitoring for Real-Time Ripening Classification and Dynamic Shelf-life Prediction of Mango Fruits Dr. Dharini Venkatachalam <i>(SRM Institute of Science and Technology, India)</i>	SFPSL 179-143 Development of Aloe vera-Based Biocomposite Film and Modelling the Effect of Storage Temperature on the Respiration Rate of Avocado Fruits Arunkumar Kasirajan <i>(SRM Institute of Science and Technology, India)</i>	FPE 057-038 The Improving Effect of Hydrocolloids on the Quality of Frozen Dough Assoc. Prof. Dr. Shangyuan Sang <i>(Ningbo University, China)</i>
1450		FSQ 141-117 Ultrasound-assisted Laccase Covalent and Non-covalent Binding to Lactoferrin/pea Protein-proanthocyanidins: Structural and Functional Insights Liu Lianliang <i>(Ningbo University, China)</i>	SFPSL 180-144 Sustainable Microwave Assisted Extraction of Anthocyanin from Allium Cepa Pee Using NADES: Glycerol - Citric Acid Padmapriya Rasamani <i>(SRM Institute of Science and Technology, India)</i>	FPE 115-105 Modulating Mechanisms of Pea Protein Fibrils on the Interfacial Distribution of Diacylglycerol and Structural Rigidity of Emulsion Gel Bingjie Hu <i>(Jinan University, China)</i>
1505		FSQ 033-020 Rapid Detection of Malaysian Stingless Bee Honey Authenticity Using FTIR-ATR Spectroscopy Coupled with Multivariate Analysis Nur Hafizati Abdul Halim <i>(Malaysian Nuclear Agency)</i>	SFPSL 198-165 Controlled Release and Antifungal Efficacy of Cinnamon Bark Essential Oil Encapsulated in CNC-Reinforced Alginate-PVA Hydrogel Beads for Postharvest Preservation of Mulgoba Mango Abhishek Biswal Rajendra <i>(SRM Institute of Science and Technology, India)</i>	

1520			SFPSL 182-145 Optimization and Characterization of a Carnauba Wax-Sodium Alginate Composite Coating for the Post-Harvest Preservation of Custard Apple (<i>Annona squamosa</i>) Chetana Mangat <i>(SRM Institute of Science and Technology, India)</i>	
1535	Tea and Coffee Break / Networking			
1600	Closing Address and Award Ceremony <i>Grand Ballroom</i>			

