

Session 1

19th August 2026, (Wednesday)

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Board 1 (B1)	Board 2 (B2)	Board 3 (B3)	Board 4 (B4)
FCFB 032-019 A Comparative Study of Free and Bound Phenolics in Whole Fruit/Pulp Slurry of <i>Prunus domestica</i> L. Huimin Zhang	FCFB 071-052 Valorization of SCOBY Fermented Jackfruit (<i>Artocarpus heterophyllus</i> L.) pulp: <i>In vivo</i> safety and Antiviral Potential Against HSV-1 Norhazniza binti Aziz	FCFB 163-129 Developing Stable Natural Colorants from Mangosteen Pericarp Anthocyanins through Copigmentation-Assisted Spray Drying Nur Izzati Mohamed Nawawi	FCFB 164-149 Lipase-Catalyzed Covalent Grafting of Ellagic Acid onto Pectin: Structural Characterization, Interfacial Behavior, and Emulsifying Properties Linyan Zhou
FCFB 067-045 Synergistic Effects of Intermolecular Copigmentation and High-Pressure Processing on Stabilizing Mangosteen Pericarp Anthocyanins Giroon Ijod	FCFB 110-090 Alcalase-Assisted Enzymatic Modification Improves Protein Solubility and Functional Properties of Moringa (<i>Moringa oleifera</i>) Leaf Powder Amsal Abd Ghani	FCFB 162-130 Packaging-Driven Microenvironments Shape Bacterial and Fungal Succession During <i>Tapai</i> Fermentation: Insights from Culture-Dependent and Metagenomic Approaches Nivetha Rajendran	FCFB 173-156 Enhanced Carotenoid Production in <i>Rhodotorula mucilaginosa</i> through Tolerance Adaptation and Nitrogen Regulation Zhijia Liu

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FCFB 196-163 Conformation-Selective Polysaccharide Recognition and Starch-Binding Mechanisms of YG Repeat Domains In <i>Leuconostoc citreum</i> SJ-57 Cell-Surface GH70 Proteins Xiaomeng Wu	FCFB 012-194 The Flavor Chemistry of Different Off-Flavor Cocoa Liquor Shahirah Aziz	NPGT 107-086 Shelf-life and Quality Assessment of High Pressure Processed Sugarcane Juice Nur Ilida Mohamad	NPGT 210-179 Green NADES-Based Extraction of Bioactive- Rich Fractions from Marine Seaweed for Functional Food Applications Thilagavathy
FCFB 096-166 Bifunctional Saltiness–Umami Peptides Derived from <i>Lactobacillus Paracasei</i>-Fermented Defective <i>Hericium Erinaceus</i>: Peptidomic Characterization, Receptor-oriented Screening, and Mechanistic Validation Yali Dang	FCFB 226-195 Peptide Profiles and Relation to Flavour in Cocoa Khairul Bariah Sulaiman	NPGT 206-176 <i>Leuconostoc citreum</i> as a Novel Bioflocculant in Traditional Sour Liquid Starch Processing: From Molecular Mechanisms to Starch Modification Xiaomeng Wu	FHFSH 075-058 Enhancing Homestay Programme Activity in Selangor through the Integration of Gastronomic Slow Tourism Experiences Nabila Mohd Yunus

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FHFSH 201-172 Bridging Curriculum Design and Graduate Work Readiness: The Mediating Role of Graduate Employability Attributes Among Hospitality Graduates in Polytechnic Mohamed Haidrin bin Mohamed Aris	COF 076-059 Effects of Phenolic Content of Camellia Hainanica Oil on Ulcerative Colitis Ying Xu	SNFF 026-013 Dragon Fruit Postbiotic as a Microbiota-Targeted Strategy for the Management of Constipation Soo Peng Koh	SNFF 009-026 Development of Functional Cookies Using Spirulina Powder and Recycled Breadcrumbs Thed Swee Tee
COF 174-141 Two Birds with One Stone: Enzymatic Oil Degumming and Deacidification Using Immobilized Phospholipase Yi Zhang	SNFF 010-003 Development and Characterisation of Guava-Oil Blend Powder with Improved Fatty Acid Ratios Zhi Xuan Yuo	SNFF 028-015 Assessment of Total Phenolic Content, Antioxidant Capacity and Antimicrobial Properties of Kelulut Honey Lozenges Anisah Jamaluddin	SNFF 068-046 Development and Quality Evaluation of a Natural Isotonic Beverage from Pineapple (<i>Ananas comosus</i>) Juice Wan Nur Zahidah bt Wan Zainon

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SNFF 077-061 Enhanced Antioxidant and Anti-inflammatory Potential: <i>Schizophyllum commune</i> -myceliated Grain as a Novel Functional Food Ingredient Dang Lelamurni Abd Razak	SNFF 090-071 Influence of Jaboticaba Juice Fortification on Fermentation Dynamics, Bioactive Compounds, and Microbial Stability of Black Tea Kombucha Nur Addina Mohamad Rosli	SNFF 100-088 Enhancing Shelf-Stable Functional Beverages: Phytochemical Stability of a Retort-Processed Jamu-based Botanical Drink Nurhazwani Binti Sukram	SNFF 169-134 Development of a Malaysian Anti-Frailty Mediterranean Diet (AF-MedDiet) for Older Adults: A study Protocol Siti Nur Izzati Hamdan	SNFF 207-197 Raffinose-Linolenic Acid Ester: Digestive Fate, Safety, Gut Barrier Protection, and Microbiota Modulation in High-Fat Diet-Fed Mice Zhuohang Liu
SNFF 089-070 Textural and Nutritional Optimisation of Vegan Cereal Bars Enriched with Dry-Fractionated Durum Wheat Cake Antonella Pasqualone	SNFF 104-083 Valorisation of Agricultural By-Products: Nutritional and Physicochemical Evaluation of a High-Fiber, Protein-Rich Sacha Inchi Premix Syahida Maarof	SNFF 146-120 Nutritional Composition of Local Tuber Crops Sukirah Abdul Rahman	SNFF 178-142 Untargeted Metabolomic Profiling of Traditional Pigmented Rice Using Orbitrap HRLCMS Hemasri Senthil	SNFF 150-000 Protein improvements in fermented <i>Kappaphycus alvarezii</i> polysaccharide-protein composite Shaiful Adzni Sharifudin

Session 2

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FSQ 041-028 Predictive Monte Carlo Modelling to Support Acrylamide Mitigation in Fast-Food French Fries Nur Hidayah Jamaludin	FSQ 070-049 Rapid and Sensitive Determination of Aflatoxins in Commercial Seasoning Powders using Validated DLLME-LC-MS/MS Sofiyatul Akmal Salim	FSQ 214-186 Molecular Characterisation of Toxigenic Fungi Across Pre- and Post-Harvest Stages of the Malaysian Rice Supply Chain Khadija Zubairu Umar	FSQ 222-192 Putative Identification of Palmitamide as A Chemical Marker for Adulteration Detection in Palm Cooking Oil Using LC-MS/MS-Based Metabolomics Najwa Sulaiman
FSQ 065-047 Comprehensive Analysis of Global Challenges Affecting Hazard Analysis Critical Control Point (HACCP) Implementation in Food Industry Nurul Afza Izzah Zaidi	FSQ 082-099 Global Burden of <i>Bacillus cereus</i> and Cereulide Toxin: A Systematic Review Rashidah Sukor	FSQ 217-189 Determinants of Food Premise Hygiene Status in Selangor Using the Food Safety Information System of Malaysia (FoSIM) Database in 2023 Hakimah Dharwisyah Ramli	FOMSCS 105-084 Determinants of Dairy Products Purchase Decisions Among Polish Doctors: A Gender-Based Analysis Katarzyna Przybylowicz

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FPE 037-024 Integrating Food Innovation: Development of A Shelf-Stable Gummy from Dayak Cucumber Cassandra Simah Paul	FPE 055-036 Valorization of Onion (<i>Allium cepa</i>) and Shallot (<i>Allium ascalonicum</i> L.) Bulbs for Development of an Optimized Seasoning cube Kazeem Koledoye Olatoye	FPE 063-042 Modeling The Hydration Kinetics of MR269 Malaysian Rice as Influenced by Soaking Conditions Rosnah Shamsudin	FPE 053-051 Optimization of Retort Sterilization Parameters for a Shelf-Stable Ready- to-Eat (RTE) Satay Set Zuwariah Ishak
FPE 043-030 Effect of Barley Inclusion on Quality Attributes of Extruded Rice Analogues Dianna Maxy	FPE 050-041 Development Of Plant-Based Miniature Cheese and Yoghurt for Standardized Food Security and Food Industry Infrastructure Usman Mir Khan	FPE 058-050 Development and Characterisation of Bambangan Pure Ganache for Filled Chocolate Applications Anis Syuhada Amri	FPE 066-060 Development And Characterisation of Otak-otak Fish Crackers: Processing, Physicochemical, Nutritional and Sensory Properties Norzaleha Kasim

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FPE 080-077 Metabolite Profiling and -Glucosidase Inhibitory Activity of Young and Mature <i>Anacardium occidentale</i> Leaves Noor Haslinda Noor Hashim	FPE 120-098 Mechanisation System in Watermelon, Ginger, and Chilli Puree Processing for Small and Medium Enterprises (SMEs) Masniza Sairi	FPE 147-123 Processing and Quality Assessment of Retort-Processed Fish Balls Enriched with VitAto (<i>Ipomoea batatas</i>) Nor Salasiah Mohamed	FPE 145-131 Rheology and Printability of 3D-Printed Dysphagia-Friendly High Protein Pudding Sharifah Hafiza Mohd Ramli
FPE 119-097 Influence of Batch Pasteurization Conditions on Microbial Safety, Colour Stability and Capsaicinoid Retention in Chilli Puree Ruwaida Abdul Wahid	FPE 106-110 Effect of Pre-Treatment Combined with Blanching on the Quality Characteristics of Frozen Young Jackfruit Nur Farah Hani Muhamad	FPE 149-124 Distribution Pattern and Influencing Factors of Dehydrated Sterols: Processing Degradation of Phytosterol Jie Mi	FPE 138-133 Retort Processing Parameters for Ready-to-Eat Nasi Lemak Khairunizah Hazila binti Khalid

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FPE 171-135 Low Alcohol Processing from Fermented Glutinous Aminuddin bin Hussin	FPE 177-155 Chemical Characterisation of Ajwain Oleoresin: Integration of Phytochemical Screening and GC-MS Analysis Yazhini Mohan	FPE 212-185 Influence of Salt Ionic Strength on the Freeze-Thaw Stability of Lipid-Sodium Caseinate Complex-Stabilized Emulsions: Interfacial Regulation and Structural Stabilization Xia Zhang	FPE 218-193 Inhibition of Post-Harvest Spoilage in <i>Rastrelliger kanagurta</i> using Latent-Heat Thermal Chambers: Preserving Protein Integrity and Lipid Stability Under Tropical Conditions Harini Ravi
FPE 183-147 Microwave Intensification of Hot Air Drying of Grated Coconut: Drying Kinetics, Quality Attributes, and Energy Assessment Taruna Varghese	FPE 205-175 Spatial Heterogeneity of Enzyme Deactivation in Three-Stage Series Packed Bed Microreactor Hongzeng Ai	FPE 216-188 Throughput Enhancement and Techno-Economic Assessment of Commercial Soymilk Production Using Process Simulation-Based Debottlenecking Strategies Norashikin Ab Aziz	SFPSL 189-153 Carbon Quantum Dot-Enhanced Slightly Acidic Electrolyzed Water Composite Hydrogel for Postharvest Preservation of <i>Tricholoma Matsutake</i>: Non-Destructive Quality Evaluation and Machine Learning-Assisted Prediction Yongli Jiang