

# **1<sup>st</sup> Asia-Pacific ICC Grains Conference**

*Science and Innovations in Grains:  
From Asia-Pacific to the World*

**ICC and CCOA would like to thank all the endorsers,  
sponsors, exhibitors, organizations and participants for  
their generous contributions to this conference**

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## **Theme**

*Science and Innovations in Grains: From Asia-Pacific to the World*

## **Co-organizers**

### **International Association for Cereal Science and Technology (ICC)**

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MoniQA Association

Jimei University

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**Hamit Köksel**, ICC President 2017-2018, Turkey

**Zhang Guifeng**, CCOA President, China

**Fengcheng Wang**, Chair of ICC Governing Committee, China

## 1<sup>st</sup> APGC Scientific Committee

### Director

**Joël Abécassis**, Scientist, INRA, France

**Wang Ruiyuan**, Senior Scientist, CCOA; President of CCOA Sub-association of fats&oils, China

### Vice Director

**Yue Guojun**, Academician, Chinese Academy of Engineering; Chief Scientist, State Development & Investment CORP, China

### Members

**An Hongzhou**, Professor, Henan University of Technology, China

**Bian Ke**, Professor, Henan University of Technology; President, CCOA Sub-association of noodle products, China

**Bin Xiao Fu**, Senior Scientist, Canadian Grain Commission, Canada

**Charles Brennan**, Professor, Lincoln University, New Zealand

**Carlos Guzman**, Head of Wheat Chemistry and Quality Laboratory, CIMMYT, Mexico

**Dave Hatcher**, Canadian Grain Commission, Canada

**Floyd Dowell**, Senior Engineer, USDA-ARS-CGAHR-SPIERU, USA

**Fengcheng Wang**, Chair of ICC Governing Committee; Professor, Henan University of Technology, China

**Gary Hou**, Technical Director, Wheat Marketing Center, USA

**Gi Hyung Ryu**, Professor, Kongju National University, Korea

**Gu Zhengbiao**, Professor, Jiangnan University; President, CCOA Sub-association of corn refining, China

**Hamit Köksel**, President, ICC; Professor, Hacettepe University, Turkey

**He Dongping**, Professor, Wuhan Polytechnic University, China

**Huang Weining**, Professor, Jiangnan University, China

**Jan-Willem Van der Kamp**, TNO-HGF, Netherlands

**Kazunori Takamine**, Professor, Kagoshima University, Japan

**Larisa Cato**, Senior Scientist, Australian Export Grains Innovation Centre, Australia

**Liu Guangming**, Professor, Jimei University, China

**Michaela Pichler**, Secretary General, ICC, Austria

**Mu Taihua**, Research Scientist, Chinese Academy of Agricultural Sciences (CAAS), China

**Nese Sreenivasulu**, Senior Scientist, IRRI, Philippines

**Perry K.W.Ng**, Professor, Michigan State University-AACCI, USA

**Pierre Villeneuve**, CIRAD, France

**Robert Cracknell**, President, AACCI, Australia  
**Roland Poms**, Secretary General, MoniQA Association, Austria  
**Wang Qiang**, Research Scientist, Chinese Academy of Agricultural Sciences (CAAS), China  
**Wang Xingguo**, Professor, Jiangnan University, China  
**Wei Yimin**, Deputy Director, NCCFN; Research Scientist, CAAS, China  
**Xu Xuebing**, Professor, Wilmar Global R&D Center, Denmark  
**Yang Xiaoquan**, Professor, South China University of Technology, China  
**Yao Huiyuan**, Professor, Jiangnan University; President, CCOA Sub-association of foods, China  
**Yu Yanxia**, Deputy Secretary General, CCOA; Secretary General, CCOA Sub-association of rice products, China  
**Zhang Jianhua**, Research Scientist, Nutrition and Health Research Institute, COFCO Corporation, China  
**Qiang (Chong) Zhang**, PhD, PEng Professor, University of Manitoba, Canada  
**Zhao Siming**, Huazhong Agricultural University, China

## **1<sup>st</sup> APGC Organizing Committee**

**Michaela Pichler**, Secretary General, ICC, Austria  
**Yu Yanxia**, Deputy Secretary General, CCOA; Secretary General, CCOA Sub-association of rice products, China  
**Hamit K öksel**, ICC, President; Professor, Hacettepe University, Turkey  
**Fengcheng Wang**, Chair of ICC Governing Committee; Professor, Henan University of Technology, China  
**Hu Chengmiao**, Deputy Executive President, CCOA; Professor, China  
**Bian Ke**, Professor, Henan University of Technology; President, CCOA Sub-association of noodle products, China  
**Cao Minjie**, Vice President, Jimei University, China  
**Gu Zhengbiao**, Professor, Jiangnan University; President, CCOA Sub-association of corn refining, China  
**Guo Daolin**, Director, Sinograin Chengdu Grain Storage Research Institute; Vice President, CCOA Sub-association of grain storage, China  
**Hao Xiaoming**, President, Nutrition and Health Research Institute, COFCO Corporation; Vice President, CCOA Sub-association of grain and oil nutrition, China  
**Marcella Gross-Varga**, Communication and Event Management, ICC, Austria  
**Stefan Wagener**, Canadian Grain Commission, Canada  
**Gordon Bacon**, CEO, Pulse Canada, Canada  
**Yao Huiyuan**, Professor, Jiangnan University; President, CCOA Sub-association of food, China  
**Yu Junbo**, Secretary General, CCOA Sub-association of marketing, China  
**Yu Xuefeng**, Chairman, Angel Yeast Co., LTD; President, CCOA Sub-association of fermented foods China  
**Zhang Yuan**, Professor, Henan University of Technology; President, CCOA Sub-association of IT, China

## Conference Overview

Date	Time	Session	Venue	Date
20 <sup>th</sup> May	Afternoon	14:00-19:00	Onsite Registration	in the lobby, 1 <sup>st</sup> floor
			Exhibition Booths Arraying	2 <sup>nd</sup> & 3 <sup>rd</sup> floor
21 <sup>st</sup> May	All day	08:00-22:00	Onsite Registration	in the lobby, 1 <sup>st</sup> floor
	Morning	08:00-12:00	Exhibition Booths Arraying	2 <sup>nd</sup> & 3 <sup>rd</sup> floor
		09:00-10:00	1 <sup>st</sup> APGC Organizing and Scientific Committee Meeting	Meeting Room 308, 3 <sup>rd</sup> floor
		11:30-14:00	Lunch	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Building
	Afternoon	15:00-15:40	<b>Opening Ceremony</b>	Meeting Room 312, 3 <sup>rd</sup> floor
		16:00-16:30	Opening Ceremony of Exhibition	2 <sup>nd</sup> floor
		16:30-18:00	<b>Plenary Session</b>	Meeting Room 312, 3 <sup>rd</sup> floor
Evening	19:00-21:00	Welcome reception	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Building	
22 <sup>nd</sup> May	Morning	08:30-11:30	<b>Plenary Session</b>	Meeting Room 312, 3 <sup>rd</sup> floor
		11:30-14:00	Lunch	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Building
	Afternoon	13:30-17:10	<b>Session 1:</b> Wheat milling and wheat products	Interview Room, 2 <sup>nd</sup> floor
		13:30-16:50	<b>Session 2:</b> Healthy grains (I)	Meeting Room 207, 2 <sup>nd</sup> floor
		13:30-17:10	<b>Session 3:</b> Fats & Oils Science and Technology (I)	Meeting Room 208, 2 <sup>nd</sup> floor
		13:30-17:10	<b>Session 4:</b> Green Technologies for grain storage (I)	Meeting Room 205, 2 <sup>nd</sup> floor
		13:30-16:50	<b>Session 5:</b> Rice milling and rice products	Meeting Room 315, 3 <sup>rd</sup> floor
		13:30-16:50	<b>Session 6:</b> Eastern traditional foods	Press conference room, 3 <sup>rd</sup> floor
		13:10-17:30	<b>Session 7:</b> Research and Development of Potato and Sweet Potato Foods	Meeting Room 308, 3 <sup>rd</sup> floor
		13:00-16:50	<b>Session 14:</b> Whole industry chain and food nutrition & health	Meeting Room 307, 3 <sup>rd</sup> floor
		17:30-21:00	Dinner	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Building

<b>23<sup>rd</sup> May</b>	Morning	08:30-11:50	<b>Session 8:</b> Food quality and safety	Interview room, 2 <sup>nd</sup> floor
		08:30-11:50	<b>Session 9:</b> Healthy grains (II)	Meeting Room 207, 2 <sup>nd</sup> floor
		08:10-11:30	<b>Session 10:</b> Fats& Oils Science and Technology (II)	Meeting Room 208, 2 <sup>nd</sup> floor
		08:35-11:25	<b>Session 11:</b> Green technologies for grain storage (II)	Meeting Room 205, 2 <sup>nd</sup> floor
		08:30-11:10	<b>Session 12:</b> Processing suitability evaluation of grain and oil raw materials	Meeting Room 315, 3 <sup>rd</sup> floor
		08:40-11:10	<b>Session 13:</b> AACC International Symposium: Utilization of Cereals and Pulses for Novel Healthy Food Products	Press conference room, 3 <sup>rd</sup> floor
		11:30-14:00	Lunch	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Buiding
	Afternoon	13:30-15:00	Closing and Award Ceremony	Meeting Room 312, 3 <sup>rd</sup> floor
		15:00-18:00	Technical Tour	Gathering in the lobby at 15:00
		17:30-21:00	Dinner	Lakeview restaurant, 1 <sup>st</sup> floor, No.8 Building
<b>24<sup>th</sup> May</b>	Leaving			



# **Pre-Conference Program**

## **Onsite Registration**

### **Registration Desk Open**

**Time:** 14:00-19:00, 20 May 2017

08:00-22:00, 21 May, 2017

**Venue:** in the lobby, 1<sup>st</sup> floor of Xing Lin Wan Hotel

## **Exhibition Booths Arraying**

**Time:** 14:00-19:00, 20 May, 2017

08:00-12:00, 21 May, 2017

**Venue:** 2<sup>nd</sup> and 3<sup>rd</sup> floor, Xing Lin Wan Hotel

## **1<sup>st</sup> APGC Organizing and Scientific Committee Meeting**

**Time:** 09:00-10:00, 21 May, 2017

**Venue:** Meeting Room308, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Participants:** Organizing and scientific committee members and invited guests

# Technical Program

Sunday Afternoon-21 May , 2017

## Opening Ceremony of 1<sup>st</sup> APGC

**Time:** 15:00-15:40

**Venue:** Meeting Room 312, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Yu Yanxia**, Deputy Secretary General, CCOA;  
Secretary General, CCOA Sub-association of rice products, China

-Welcome address by CCOA

-Welcome address by ICC

-Remark by official of China Association for Science and Technology (CAST)

-Remark by official of State Administration of Grain (SAG)

-Remark by the representative of Jimei University

## Opening Ceremony of Exhibition

**Time:** 16:00-16:30

**Venue:** 2<sup>nd</sup> floor, Xing Lin Wan Hotel

## Plenary Session

**Time:** 16:30-18:00

**Venue:** Meeting Room 312, 3<sup>rd</sup> floor , Xing Lin Wan Hotel

**Moderators:** **Hamit Köksel**, President, ICC; Professor, Hacettepe University, Turkey  
**Wei Yimin**, Deputy Director, NCCFN; Research Scientist, CAAS, China

### 16:30 Food Security and Modern Agriculture Development

Yin Chengjie, Special Researcher of Counsellors' Office of State Council, former vice Executive Minister of Ministry of Agriculture of China

### 17:00 Main Challenges for a Sustainable Cereal Sector

Jo ë Abécassis, ICC Past President; INRA, France

### 17:30 The industry of edible vegetable oils in China: Current development and future trends

Wang Ruiyuan, Senior Scientist, CCOA; President, CCOA Sub-association of fats&oils, China

## Welcome Reception

**Time:** 19:00-21:00

**Venue:** Lakeview restaurant, 1<sup>st</sup> floor, Xing Lin Wan Hotel

**Monday Morning-22 May, 2017**

***Plenary Session***

**Time:** 08:30-11:30

**Venue:** Meeting Room 312, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Michaela Pichler**, Secretary General, ICC, Austria

**Bian Ke**, Professor, Henan University of Technology;

President, CCOA Sub-association of noodle products, China

**08:30      **Biotechnology with Corn as Substrate****

Yue Guojun, Academician, Chinese Academy of Engineering; Chief Scientist, State Development & Investment CORP, China

**09:00      **New pathways for healthy food innovation****

Jan-Willem Van der Kamp, TNO-HGF, Netherlands

**09:30      **The Development of Food Industry and Application of Information Technology in China****

Wei Yimin, Deputy Director, NCCFN; Research Scientist, CAAS, China

**10:00      **Coffee Break****

**10:30      **The Meaning of Development of Grain Industry and Whole Grain Foods to the Structural Reforms on the Grains Supply Side****

Yao Huiyuan, Committee Member, Expert Advisory Committee on National Grain Security Policy; President, CCOA Sub-association of foods; Professor, Jiangnan University, China

**11:00      **The Role of Grain Storage in Global Food Security****

Qiang (Chong) Zhang, PhD, PEng Professor, Department of Biosystems Engineering University of Manitoba, Canada

## Parallel Sessions

### Monday Morning-22 May, 2017

#### Session 1: Wheat milling and wheat products

**Time:** 13:30-17:10

**Venue:** Interview Room, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Jo ã Abécassis**, Scientist, INRA, France

**Fengcheng Wang**, Chair of ICC Governing Committee;

Professor, Henan University of Technology, China

**Zhang Jianhua**, Research Scientist, Nutrition and Health Research Institute,  
COFCO Corporation, China

**Gu Zhengbiao**, Professor, Jiangnan University; President, CCOA  
Sub-association of corn refining, China

#### **13:30 Development of Functional Starch-based Saccharides**

Gu Zhengbiao, Professor, School of Food Science and Technology, Jiangnan University, China

#### **13:50 Effect of Cellulase, Xylanase and A-Amylase combinations on the Rheological and Breadmaking Properties of Bread Enriched in Wheat Bran**

Wengun Liu, Department of Wine, Food and Molecular Biosciences. Faculty of Agriculture and Life Sciences, New Zealand

#### **14:10 Characterization of Canadian Wheat Varieties' HMW& LMW-GS by LC-ESI-HRMS**

D.W. Hatcher, Research Scientist, Grain Research Laboratory, Canadian Grain Commission, Canada

#### **14:30 Rapid Determination of Wheat Quality Indices Using Glutopeak**

Zhao Renyong, Professor, College of Food Science and Technology, Henan University of Technology, China

#### **14:50 Effects of Genotype and Environment on Grain, Flour, Dough Properties and Gluten Protein Composition of Canada Western Red Spring Wheat**

Filiz Koksel, University of Manitoba, Food Science Department, Canada

#### **15:10 Coffee Break**

#### **15:30 Effects of Waxy Wheat Flour Blends on Flour Physic-Chemical Properties and Dried Noodle Quality**

Liu Rui, Assistant Professor, Institute of Food and Nutrition Development, Ministry of Agriculture, China

- 15:50 Milling, Flour Properties and Applications of Waxy Wheat**  
Shi Yongcheng, Professor, Department of Grain Science and Industry, Kansas State University; Wuhan Polytechnic University, USA
- 16:10 High Throughput Dough Quality Evaluation Protocol for Wheat With Limited Sample Size**  
Bin Xiao Fu, Research Scientist, Grain Research Laboratory, Canadian Grain Commission, Canada
- 16:30 Whole Grain Staple Food and Nutrition**  
Qu Lingbo, President, Luoyang Institute Of Science And Technology, China
- 16:50 Establishment and application of ASAG Grain/Oil Nutrition and Health Database**  
Li Aike, Research Scientist, Academy of State Administration of Grain, China

**Session 2: Healthy Grains ( I)**

**(4th International Symposium on Whole Grains and Health)**

**Time:** 13:30-16:50

**Venue:** Meeting Room 207, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Jan-Willem Van der Kamp**, TNO-HGF, Netherlands

**Zhou Huiming**, Professor, Jiangnan University, China

**Wang Xiaoxi**, Professor, Henan University of Technology, China

- 13:30      Grains For The Future: How Grain Science And Technology Can Be Harnessed For The Health Of Our Nations**  
Charles Brennan, Professor, Lincoln University; South China University of Technology, New Zealand
- 13:50      Status and Development of Whole Grain Health Food in China**  
He Junguo, Inner Mongolia Yangufang Ecological Agriculture Development (group) Co., LTD, China
- 14:10      Ultra-Fine Grinding and Bacteria-Reducing of Grain Based on the High-Pressure Microchannel Fludizer**  
Li Juan, Jiangnan University, China
- 14:30      Research and Development of Whole Grain Nutrition Processing and Intelligent Comprehensive**  
Chen Zhicheng, Professor, College of Food Science and Technology, Henan University of Technology, China
- 14:50      The Role of Phytate in the Antioxidant Effect of Cereal Beta-Glucans**  
Yu-Jie Wang, Department of Food and Environmental Sciences, University of Helsinki, Finland
- 15:10      Coffee Break**
- 15:30      Application of Honey Powder in Cooked Wheatend Food**  
Chen Yan, chief engineer, Xiamen HaiJia Flour Co. Ltd., China
- 15:50      Research on the Quality Properties and Volatile Compounds of Whole Wheat Flour**  
Ren Guobao, COFCO Nutrition & Health Research Institute, China
- 16:10      Run to Artificial Intelligence (AI) sorting era--the "Black Technology" for agricultural products processing.**  
Lin Maoxian, General Manager, Hefei Meyer Optoelectronic Technology Inc., China
- 16:30      SIRT1 in POMC Neurons Promotes Insulin Sensitivity by Potentiating Their Glucose sensing**  
Xinfu Guan, Professor, Baylor College of Medicine, USA

### **Session 3: Fats & Oils Science and Technology (I)**

**Time:** 13:30-17:10

**Venue:** Meeting Room 208, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Xu Xuebing**, Professor, Wilmar Global R&D Center, Denmark  
**Gu Keren**, Henan University of Technology, China

**13:30 The Development Status and Trends of Specialty Fats and Oils in China**

Wang Xingguo, Professor, School of Food Science and Technology, Jiangnan University, China

**13:50 Oil Quality Considerations in Deep Fat Frying**

Rong Xuan Cai, The Schwan Food Company, USA

**14:10 Quality and Safety Control of the Processing of Vegetable Oilseed and Edible Oil**

Liu Yulan, Professor, College of Food Science and Technology, Henan University of Technology, China

**14:30 A Method To Reduce The Content Of Glycidyl Esters In Edible Oil By Adsorbent  
Materias**

Liu Guoqin, Professor, School of Food Science and Engineering, South China University of Technology, China

**14:50 Production And Chemical Characterization of Premium Quality Extra Virgin Olive Oil  
Extracted From Some Local varieties In Turkey**

Dile Sivri Ozay, Hacettepe University, Turkey

**15:10 Coffee Break**

**15:30 Risk and Control of Food Safety in Grain and Oils**

Jiang Yuanrong, Research Scientist, Wilmar global R&D Center, China

**15:50 Comparative Analysis of Physiochemical Property and Nutritional Components of Walnut  
Oils From Different Areas**

Qiao Xue, College of Food Science and Engineering, Wuhan Polytechnic University, China

**16:10 Production Practices and Application Research of Phytosterol**

Shi Xuanming, Research Scientist, Xi'an COFCO Engineering Research & Design Institute Co., Ltd., China

**16:30 Quantitative High-Resolution <sup>1</sup>H And <sup>31</sup>P Nuclear Magnetic Resonance  
Spectroscopy-Applications To Triacylglycerols And Phospholipids**

Wang Xiangyu, R&D specialist, Nutrition & Health Research Institute, COFCO Corporation, China

**16:50 Characteristics of Chinese Mango Kernel Fats and the Typically Fractionated  
Fractions**

Jin Jun, Jiangnan University, China

**Session 4: Green Technologies for Grain storage (I)**

**Time:** 13:30-17:10

**Venue:** Meeting Room 205, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Qiang(Chong) Zhang**, Department of Biosystems Engineering University of Manitoba, Canada

**Song Wei**, Nanjing University of Finance and Economics, China

**13:30**

**Research on Grain Storage Ecosystem Based on the Multi-Fields Coupling Theory**

Wu Zidan, Professor, Jilin University, China

**13:55**

**Biology and Management of Stored-Product Psocids**

James Throne, Professor, USDA-ARS, USA

**14:20**

**Application and Result Evaluation on Online Monitoring of Stored Grain Insect Pests**

Wang Dianxuan, Professor, Henan University of Technology, China

**14:45**

**Current Status of Australian Post-harvest Grain Storage and Research**

Ren Yonglin, Professor, Murdoch University, Australia

**15:10**

**Coffee Break**

**15:30**

**The Present Situation And Development Of Stored-Grain Pest Species And Monitoring And Prediction Technology Of Stored-Grain Pest Condition In China**

Guo Daolin, Researcher, Sinograin Chengdu Grain Storage Research Institute, China

**15:55**

**Innovative Strategies for Mitigating Contaminations of Mycotoxins in Grains: Biological Detoxifications of Deoxynivalenol**

Zhou Ting, Professor, Guelph University, Canada

**16:20**

**Quality Control of Postharvest Grain on Storage and Transportation Chain**

Cao Yang, Professor, Academy of State Administration of Grain, China

**16:45**

**The Moisture Migration of Heat and Humidity Grain Bulk and Granary Aeration Management**

Wu Wenfu, Professor, Jilin University, China



**Session 5: Rice milling and rice products**

**Time:** 13:30-16:50

**Venue:** Meeting Room 315, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** Nese Sreenivasulu, Professor, IRRI, the Philippines

An Hongzhou, Professor, School of Food Science and Technology, Henan University of Technology, China

- 13:30      Systems Genetics of Starch Structure in Rice Grain**  
Nese Sreenivasulu, Professor, IRRI, the Philippines
- 13:50      Utilization of Rice Byproducts**  
Zhao Siming, Professor, Huazhong Agricultural University, China
- 14:10      Effect of Raw Material Pretreatment on Improving Efficiency of Soaking in Semidry Flour Milling of Rice**  
Zhou Sumei, Professor, Institute of Agro-Products Processing Science and Technology, Chinese Academy of Agricultural Sciences, China
- 14:30      Study on Bioactive Compounds in Germinated Brown Rice Cakes Produced by Pressure Drop Method**  
Umran Uygun, Hacettepe University, Turkey
- 14:50      Study on the Active Components of Rice by-products and Its Efficacy**  
Lin Qinlu, Professor, Central South University of Forestry and Technology, China
- 15:10      Coffee Break**
- 15:30      The Production & Processing Technology on Good Eating Taste of Rice**  
Liu Houqing, Comprehensive Planning Manager, SATAKE Manufacture (Suzhou) Co. Ltd, China
- 15:50      Fermentation-Assisted Cadmium Removal from Rice**  
Lin Lizhong, Chief Engineer, Jinjian Cereals Industry Co., Ltd., China
- 16:10      Effect of Col Eextrusion with CO<sub>2</sub> Gaz Injection on Characteristics of Extruded Rice with Vegetable**  
Gi Huyng Ryu, Professor, Department of Food Science and Technology, Kongju National University, Korea
- 16:30      Thoughts on the Current and Potential Uses of Stored Rice in Southern China**  
Yi Cuiping, Professor, School of Chemistry and Biological Engineering, Changsha University of Science and Technology, China

**Session 6: Eastern traditional foods**

**Time:** 13:30-16:50

**Venue:** Press conference room, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Gary Hou**, Technical Director, Wheat Marketing Center, USA

**Bian Ke**, Henan University of Technology, China

**13:30 The Role of selected Enzymes in No time Dough Baking with Australian Wheat**

Larisa Cato, Australian Export Grains Innovation Centre (AEGIC), Australia

**13:50 Research & Development of Chinese Tradition Cereal Food Under Room Temperature Storage**

Hu Xinzhong, Professor, College of Food Engineering and Nutritional Science, Shaanxi Normal University, China

**14:10 in vitro Digestibility of Various Rice and Wheat Products**

Tan Bin, Research Scientist, Academy of State Administration of Grain, China

**14:30 Consumption of Noodles Containing Tartary buckwheat Flour Improves Postprandial Capillary Glucose, Visceral Fat and Insulin Sensitivity in Patients with Type 2 Diabetes Mellitus**

Xu Bin, Professor, School of Food and Biological Engineering, Jiangsu University, China

**14:50 Effect of the Rice Function Propertyies on the Qualities of Batter Flour**

An Hongzhou, Professor, School of Food Science and Technology, Henan University of Technology, China

**15:10 Coffee Break**

**15:30 Study of Rice Processing and the Flavor of Cooked Rice**

Zhang Min, Professor, Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, China

**15:50 Effects of Different Sprouting States on Wheat Flour and Steamed Bread Quality**

Chang Liu, Academy of State Administration of Grain, China

**16:10 Effects of Wheat Kernel Traits on the Texture Properties of Lanzhou Hand-extended Noodle**

Zhang Yingquan, Chinese Academy of Agricultural Sciences, China

**16:30 The Impact of L-Ascorbic Acid on the Qualities of Buckwheat Noodles**

Wei Xiaoming, COFCO Nutrition and Health Research Institute, China

## **Session 7: Research and Development of Potato and Sweet Potato Foods**

**Time:** 13:10-17:30

**Venue:** Meeting Room 308, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Dr. Jaspreet Singh**, Senior Research Officer, Massey University, New Zealand

**Dr. Mu Taihua**, Researcher, Chinese Academy of Agricultural Sciences, China

**13:10      Research and Development Progress of the Key Technology and Equipment of Sweet Potato and Potato Staple Food Processing in China**

Mu Taihua, Researcher, Chinese Academy of Agricultural Sciences, China

**13:40      Maltose Generation In Sweet Potatoes: Its Relation To Eating Quality And Other Valuable Functions In Their Steamed Storage Roots From Recent Japanese Sweet Potato Cultivars**

Yoshiyuki Nakamura, Principal researcher, Institute of CropScience, National Agricultural Research Organization,, Japan

**14:10      The Development Of Potato Processing Technologyand The Future Trend Analysis**

Yang Yanchen, Researcher, Chinese Academy of Agricultural Mechanization Sciences, China

**14:40      Bioconversion Technology Of Sweetpotato**

Zhao Hai, Deputy director, Biomass Energy Committee, China Renewable Energy Society, China

**15:10      Coffee Break**

**15:30      Potato Processing in New Zealand: Current Status and Development Trends**

Jaspreet Singh, Senior Research Officer, Massey University, New Zealand

**16:00      Advances in Potato Nutrition and Protein Recovery Technology**

Liu Gang, Vice Director, R&D Center of Eco-material and Eco-chemistry of Lanzhou Institute of Chemical Physics of the Chinese Academy of Sciences, China

**16:30      The Coordination Reduction Of Acrylamide Formation In Fried Potato Chips**

He Jinsong, Dean, College of Food Science and Technology, Yunnan Agricultural University, China

**17:00      Create the First Brand of Sweet Potato Industry Based on the Innovation of Whole Industry Chain -- Introduction of Sweet Potato Industry Development of Henan Tianyu Sweet Potato Industry co., ltd**

Zhao Tianxue, Chairman, Henan TianYu Sweet Potato Industry Co., LTD, China

**Session 14: Whole Industry chain and food nutrition & health**

**Time:** 13:00-16:50

**Venue:** Meeting Room 307, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Xingen Lei**, Professor, Cornell University, USA

**Niu Xinghe**, Chief engineer, Nutrition and Health Research Institute, COFCO Corporation, China

**13:00      What Should We Expect From the Food Supply**

Patrick J Stover, Member of the National Academy of Sciences, President , American Society For Nutrition

**13:20      Do We Need to Biofortify Staples with Iron and Selenium**

Xingen Lei, Professor, Cornell University, USA

**13:40      Effects of Soy Supplement on Abdominal Obesity Prevention and Management Among Menopausal Women**

Meizi He, Professor, University of Texas – San Antonio, USA

**14:00      Soybeans for Prevention of Breast Cancer: Epidemiological Association and Experimental Evidence**

Jin-Rong Zhou, Professor, Harvard Medical School, USA

**14:20      Integrating Epigenetic Biomarkers and Metabolic Pathways for Nutritional Assessment of Optimal Health**

Hong Chen, University of Illinois-Urbana Champaign, USA

**14:40      Latest Advancement in Technology Innovation of Fine Grinding Hammer Mill**

Wang Weiguo, Professor, Bio-engineering college, Henan University of Technology, China

**15:00      Coffee Break**

**15:30      Influence of Ozone Treatment on The Property and Digestibility of Waxy Rice**

Ding Wenping, Professor, Wuhan Polytechnic University, China

**15:50      Recessive Hunger and Crop Biofortified Food Products**

Dong Zhizhong, COFCO Nutrition & Health Research Institute, China

**16:10      Pulse Ingredients in Novel Food Applications**

Mehmet C. Tulbek, Ph.D., A.Ag. Director, Research & Development, AGT Foods R&D Centre, Canada

**16:30      Insect Technology Solutions**

Lilian Forbach, Head of Innovation Lab, Bühler China

Tuesday Morning-23 May, 2017

**Session 8: Food quality and safety**

**Time:** 08:30-11:50

**Venue:** Interview room, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Roland Poms**, Secretary General, MoniQA Association, Austria

**Liu Guangming**, Professor, Jimei University, China

**08:30 Food Authenticity and Food Fraud Prevention: Authenticity and Traceability Testing by Compound Specific Stable Isotope Analysis**

Roland Poms, Secretary General, MoniQA Association, Austria

**08:50 Method for Quantitative Detection of Oat Flour Content Based on Correlation of Fatty Acid Composition and Content**

Zhang Hui, Professor, School of Food Science and Technology, Jiangnan University, China

**09:10 Add Absolute Colors For Grain Quality Standards**

Ron Hadar, Ag-Tech Committee of the California Israel Chamber of Commerce, Israel

**09:30 Rapid Detection of Harmful Chemical Residues in Foods**

Huang Zhiyong, College of Food and Biological Engineering, Jimei University, China

**09:50 Coffee Break**

**10:10 The Research of Reducing Microorganisms of Wheat Bran by Different Ozone Treatment**

Liu Chong, Professor, Henan University of Technology, China

**10:30 Multiplex and Automatic Elisa Systems for the Quantitative Detection of Mycotoxins in Cereals**

M. Poleologo, CEO, Tecna<sup>®</sup>, Italy

**10:50 On-Site Detection of Heavy Metals, Mycotoxins and Pesticide Residues in Food and Construction of Risk Monitoring Network**

Zhang Yanming, Huaan Magnech Bio-Tech Co.,LTD, China

**11:10 Mycotoxin Reduction in Wheat**

Fritschi Philipp, Head, Grain Milling Technology, Buhler GroupAsia, Switzerland

**11:30 MyToolBox – Safe Food and Feed through an Integrated ToolBox for Mycotoxin Management**

Michaela Pichler, Secretary General, ICC, Austria

**Session 9: Healthy grains (II)**

**(4th International Symposium on Whole Grains and Health)**

**Time:** 08:30-11:50

**Venue:** Meeting Room 207, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Hamit Köksel**, ICC President 2017-2018, Turkey

**Xiao Zhigang**, Professor, Shenyang Normal University, China

**Liu Ying**, Professor, Wuhan Polytechnic University, China

- 08:30 Lowering Water Activity to Prolong the Shelf-Life of Semi-Dried Buckwheat Noodles**  
Zhou Huiming, Professor, School of Food Science and Technology, Jiangnan University, China
- 08:50 Healthgrain Definition of Whole Grain: Towards A Globally Endorsed Definition**  
Jan-Willem Van der Kamp, TNO-HGF, Netherlands
- 09:10 Preparation and Characterization of Nanofiber loaded with Hordein**  
Guan Xiao, School of Medical instrument and Food Engineering, University of Shanghai for Science and Technology, China
- 09:30 Insights Into Digestion Property of Oat Starch by Internal and External Factors**  
Xingxun Liu, Institute of Food Science and Technology (IFST), China
- 09:50 Study on Application of Wet Ultrafine Technology in Whole Grain Food Production**  
Zhang Yuzhong, Jiangnan University, China
- 10:10 Coffee Break**
- 10:30 Pulse Proteins Digestibility And Allergenicity: Influence Of Thermal Processing And Food Matrix Formulation**  
Lamia L'Hocine, Saint-Hyacinthe Research and Development Centre, Agriculture and Agri-Food Canada, Canada
- 10:50 Relationship Between The Bitter Taste In Oats And Oat Phenolics**  
Jin Wenyan, College of Food Engineering and Nutrition Science, Shaanxi Normal University, China
- 11:10 Extraction and in vitro Yellow Pigment from Millet**  
Xu Qian, College of Food Science and Engineering, Jilin Agricultural University, China
- 11:30 Effects of Different Light De-branning Degrees on the Qualities of Whole Wheat Flour and Steamed Bread**  
Zhao Jikai, Henan University of Technology, China

**Session 10: Fats& Oils Science and Technology (II)**

**Time:** 08:10-11:30

**Venue:** Meeting Room 208, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **He Dongping**, Professor, Wuhan Polytechnic University, China

**Tian Shaojun**, Professor, Henan University of Technology, China

**08:10 Quality Control of Frying Oils Based on New National Standard**

Jin Qingzhe, Professor, School of Food Science and technology, Jiangnan University, China

**08:30 Synthesis of Nanoparticles For Rapidly Detecting And Determining Pesticide Residues and Aflatoxin Contamination In Vegetable Oils**

Hongshun Yang, Food Science and Technology Programme, c/o Department of Chemistry, National University of Singapore, Singapore

**08:50 Study of Seperation、 Identification and Oil Production of A Candida Parapsilosis Strain**

Xie Xinlei, College of Food Science and Engineering, Wuhan Polytechnic University, China

**09:10 RBO Development in China**

Wang Yong, Wilmar global R&D Center, China

**09:30 Vegetable Oils As Alternative Solvents for the Green Extraction of Natural Products**

Li Ying, Department of Food Science and Engineering, College of Science and Engineering, Jinan University, China

**09:50 Coffee Break**

**10:10 Latest Research and Development in Palm Oil:Overcoming Challenges through Innovations**

Yoong Jun Hao, Malaysian Palm Oil Board, Malaysia

**10:30 Research on the Influence Factors of Chloropropanol Fatty Acid Ester'S Formation in Oil Processing**

Wang Fengyan, Manager, COFCO Nutrition &Health Research Institute, China

**10:50 Relationship between Polar Componentsand Other Two Risk ComponentsofThree Kinds of Edible Oils during Frying**

An Kejing, College of Food Science and Technology, Henan University of Technology, China

**11:10 Advance in Research and Application of Hainan Camellia Oil**

Tan Yunshou, Hainan Hou Biotechnology Co., Ltd, China

**Session 11: Green technologies for grain storage (II)**

**Time:** 08:35-11:25

**Venue:** Meeting Room 205, 2<sup>nd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Cao Yang**, Researcher, ASAG

**Wang Dianxuan**, Professor, Henan University of Technology, China

**08:35 Grain Situation Analysis System The Development And Application Practice**

Fu Pengcheng, Researcher, Sinograin Chengdu Grain Storage Research Institute, China

**09:00 A Study on the Equilibrium Moisture Content (EMC) of Chinese Wheat and Lowering Grain Temperature with Mechanical Aeration Guided by EMC Theory**

Li Xingjunn, Associate Researcher, Academy of State Administration of Grain, China

**09:25 Gene Cloning of Carboxylesterases and Mrna Expression Level in Liposcelis Bostrychophila**

Tang Peian, Associate Professor, Nanjing University Of Finance & Economics, China

**09:50 Coffee Break**

**10:10 Effect of Pulsed Light Treatment on the Inhibition of Mold for Rough Rice With High Moisture Content**

Ding Chao, Associate Professor, Nanjing University Of Finance & Economics, China

**10:35 Advances in Metabolic Resistance to Insecticides in Psocids (Psocoptera: Liposcelididae)**

Wei Dandan, Professor, Southwest University, China

**11:00 The Grain Moisture Sensor Base on the Principle of Dispersion Field and the Application in Grain Storage**

Li Zhen, Director, An Hui Brainware Chang An Electronics Co.. LTD, China



**Session 12: Processing suitability evaluation of grain and oil raw materials**

**Time:** 08:30-11:10

**Venue:** Meeting Room 315, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Syed Rizvi**, Professor, Cornell University, USA

**Qiang Wang**, Professor, Deputy Director, Institute of Food Science and Technology, CAAS, China

**08:30 Study on Processing Characteristics and Quality Evaluation of Peanut Varieties**

Wang Qiang, Professor, Deputy Director, Institute of Food Science and Technology, CAAS, China

**08:50 A New Generation of Grain-based Food Products by Supercritical Fluid Extrusion**

Syed Rizvi, Professor, Cornell University, USA

**09:10 Extrusion Cooking Improve the Antidiabetic and Anticancer Effect of Protein From Adzuki Beans (*Vigna angularis*) and Mung Beans (*Vigna radiata*)**

Ren Guixing, Professor, Institute of Crop Sciences, CAAS, China

**09:30 Studies on The Bulk and Interfacial Rheology of Corn Fiber Gum Versus Popularly Used Polysaccharide Emulsifiers**

Zhang Hongbin, Professor, Shanghai Jiao Tong University, China

**09:50 Coffee Break**

**10:10 Isolation, Purification and Molecular Mechanism of A Peanut Protein-Derived Ace-Inhibitory Peptide**

Shi Aimin, Associate Professor, Institute of Food Science and Technology, CAAS, China

**10:30 Current Advance in Sustained Processing Technique on Plant-Based Proteins**

Yang Xiaoquan, Professor, South China University of Technology, China

**10:50 Modeling Study the Rheological Properties of Wheat Flour Dough**

Xingang Sun, Department of Food Science, University of Manitoba, Canada

**Session 13: AACC International Symposium:**

**Utilization of Cereals and Pulses for Novel Healthy Food Products**

**Time:** 08:40-11:10

**Venue:** Press conference room, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** **Perry K.W.Ng**, Professor, Michigan State University-AACCI, USA

**Zhao Renyong**, Professor, Henan University of Technology, China

**08:40            Traditional and Novel Food Products of The “Forgotten” Pulses of Africa, Bambara Ground Nut (*Vignasubterranea*) and Cowpea (*Vignaunguiculata*), and of Wheat and Maize**

Maryke Labuschagne, SARChI Chair in Quality and Diseases of Field Crops, Department of Plant Sciences, University of the Free State, Republic of South Africa

**09:10            Utilization of Wheat and Pulses for Healthy Food Products**

Gary Hou, Technical Director, Wheat Marketing Center, USA

**09:30            Optimizing Cereal and Pulse Formulations for Enhanced Health Benefits**

Nancy Ames, Agriculture and Agri-Food Canada, Canada

**09:50            Coffee Break**

**10:10            Health Concerns and Market Trends Driving Research Efforts of Grain Science in Europe**

Stefano D’Amico, Department of Food Science and Technology, University of Natural Resources and Life Sciences, Austria

**10:30            Exploring the Opportunity of Developing Resistant-Starch-Rich Food Ingredients From Pulses And Cereals**

Yongfeng Ai, Department of Food and Bioproduct Sciences, University of Saskatchewan, Canada

**10:50            Edible Grain Sprouts as A Dietary Source of Antioxidant Phenolics**

Harold Corke, Department of Food Science and Engineering, Shanghai Jiao Tong University, China

**Tuesday Afternoon-23 May, 2017**

**Closing Ceremony**

**Time:** 13:30-15:00

**Venue:** Meeting Room 312, 3<sup>rd</sup> floor of Xing Lin Wan Hotel

**Moderators:** Wang Ruiyuan, CCOA Senior Scientist

**13:30 Award Ceremony**

**Best Posters**

(Wudeli Flour Mill Group Co.,Ltd. , Inner Mongolia Hengfeng Group and Sinograin Chengdu grain storage research institute/ Anhui Brainware Changan Electronics Co., Ltd. )

**Best Youth Speakers**

(Wudeli Flour Mill Group Co.,Ltd. , Inner Mongolia Hengfeng Group and Sinograin Chengdu grain storage research institute/ Anhui Brainware Changan Electronics Co., Ltd. )

**15:00 Close**

**Technical Tour**

**Time:** Meet in the lobby of the Xing Lin Wan Hotel at 15:00

**Local Company:** HUIERKANG GROUP CO., LTD

Please note that all the participants who intend to join the activity must make reservation as registering on site at the lobby of the Xing Lin Wan Hotel on **21 May, 2017**.

## Poster Presentation

**Venue:** 3<sup>rd</sup> floor, Xing Lin Wan Hotel

**Session 1: Wheat milling and wheat products**

**Session 2: Healthy grains (4th International Symposium on Whole Grains and Health) (I)**

**Session 3: Fats& Oils Science and Technology (I)**

**Session 4: Green technologies for grain storage (I)**

**Session 5: AACC International Symposium**

**Session 6: Eastern traditional foods**

**Session 7: Research and Development of Potato and Sweet Potato Foods**

**Session 8: Food quality and safety**

**Session 9: Healthy grains (4th International Symposium on Whole Grains and Health) (II)**

**Session 10: Fats& Oils Science and Technology (II)**

**Session 11: Green technologies for grain storage (II)**

**Session 12: Processing suitability evaluation of grain and oil raw materials**

**Session 13: Rice milling and rice products**

**Session 14: Whole Industry chain and food nutrition & health**

### Arrangement Schedule:

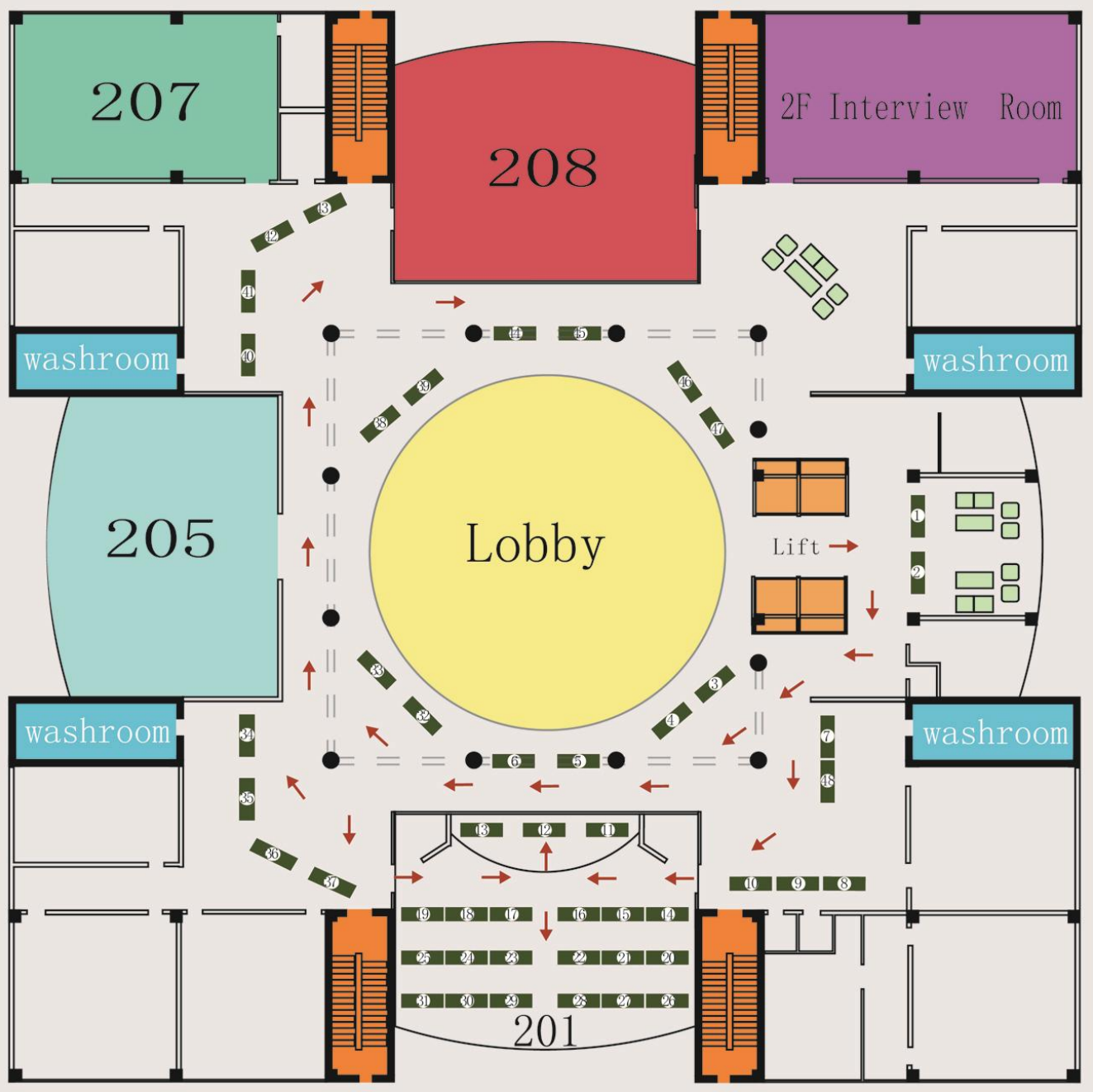
<b>Session</b>	<b>Preparation</b>	<b>Open</b>	<b>Move-out</b>
Session 1-7,14	13:00-19:00, May 21	08:00-17:30,May22	17:30-18:00,May 22
Session 8-13	18:00-19:00, May 22	08:00-13:00,May 23	13:30-14:00,May 23

### Exhibition

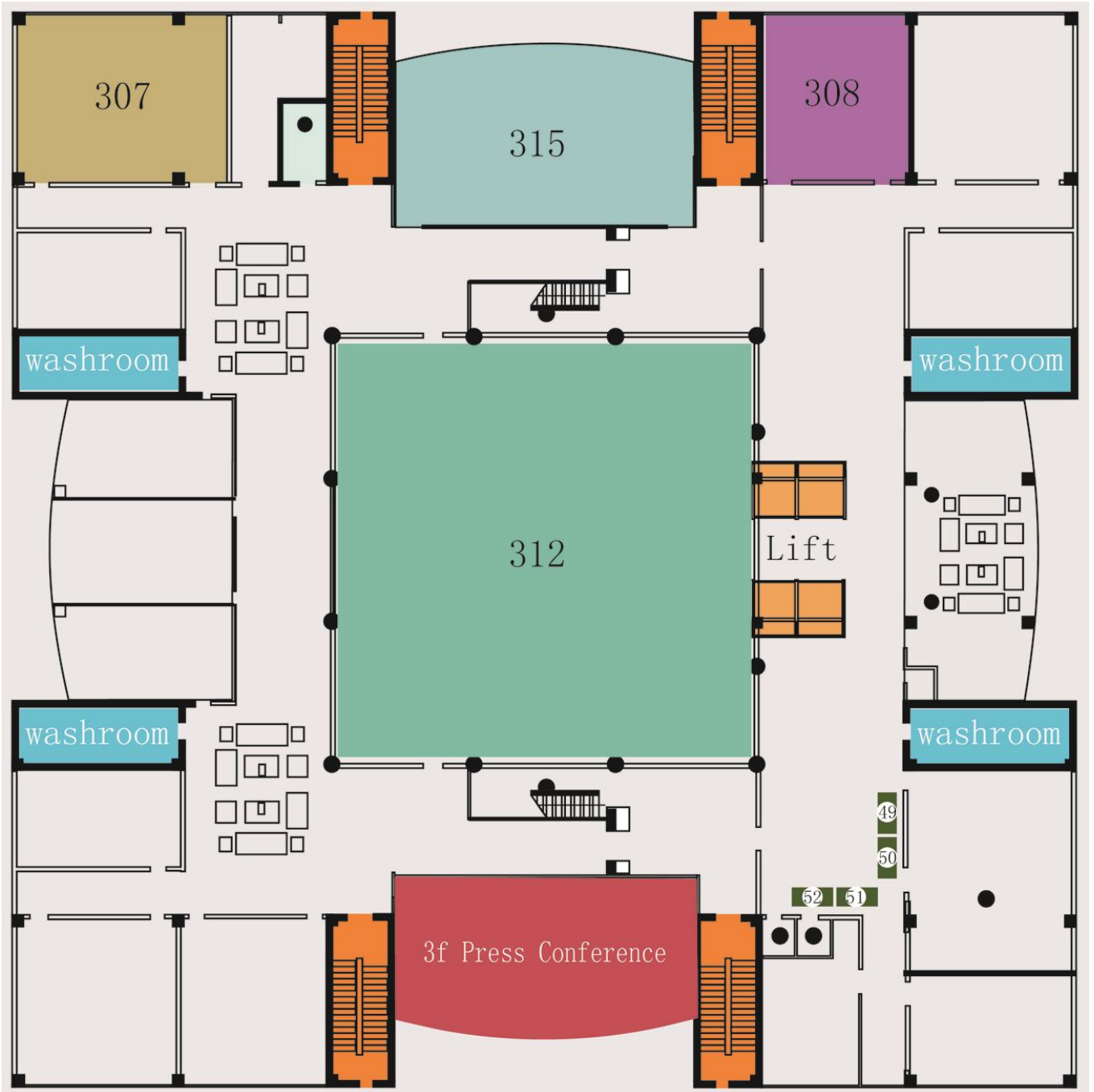
**Open Time:** 16:00, 21 May to 12:00, 23 May, 2017

**Exhibition Move-out:** 12:00, 23 May, 2017

# The Sketch Map of Exhibition



2<sup>nd</sup> Floor Booth No.1-48



**3<sup>rd</sup> Floor Booth No.49-52**

## The Exhibitors List

### Platinum Sponsors

2	Wudeli Flour Mill Group Co.,Ltd.	<a href="mailto:wdljtb@wudeli.com">wdljtb@wudeli.com</a>
4,5,6	Inner Mongolia Hengfeng Food Industry(Group)Co.,Ltd.	<a href="mailto:dsg5892@163.com">dsg5892@163.com</a>
8,9,10	Sinograin Chengdu Grain Storage Research Institute/Anhui Brainware Changan Electronic Co.,Ltd.	<a href="mailto:182444468@qq.com">182444468@qq.com</a>

### Gold Sponsors

32,33	Myande Group Co.,Ltd.	<a href="mailto:yjb@myande.com">yjb@myande.com</a>
38,39	Inner Mongolia Yangufang Ecological Agriculture Development (Group) Co., Ltd.	<a href="mailto:460274806@qq.com">460274806@qq.com</a>

### Silver Sponsors

44	Chopin Technologies	<a href="mailto:Jmn@chopinchina.com">Jmn@chopinchina.com</a>
37	Hebei Jinshahe Flour Manufacturing Industry Group Company Limited	<a href="mailto:liurui891106@163.com">liurui891106@163.com</a>
3	Satake Manufacturing (Suzhou) Co.,Ltd.	<a href="mailto:ella@satake.cn">ella@satake.cn</a>
7	Shanghai Spring Valley Mechanism Manufacture Co., Ltd	<a href="mailto:yuxinguk@126.com">yuxinguk@126.com</a>
43	Henan Huatai Cereals and Oils Machinery Co.,Ltd.	<a href="mailto:hnhtxzb@126.com">hnhtxzb@126.com</a>
35	Hubei Ye Wei Grain and Oil Machinery Co.,Ltd.	<a href="mailto:ccwssyw@126.com">ccwssyw@126.com</a>
36	Huaan Magnech Bio-Tech Co.,Ltd.	<a href="mailto:shanling.hu@magnech.com">shanling.hu@magnech.com</a>
1	Angel Yeast Co., Ltd.	<a href="mailto:hedj@angelyeast.com">hedj@angelyeast.com</a>
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48	Xia Men Haijia Flour Mills Co.,Ltd.	<a href="mailto:469158629@qq.com">469158629@qq.com</a>

### Exhibitors

11,12,13	Brabender GmbH & Co. KG/Melchers Industrial (Shanghai) Ltd.	<a href="mailto:helenzhao@shmelchers.com.cn">helenzhao@shmelchers.com.cn</a>
14	Ronghai Biotechnology Co., Ltd.	<a href="mailto:huawei@ronghai-health.com">huawei@ronghai-health.com</a>
15	Hefei Taihe Optoelectronic Technology Co., Ltd.	<a href="mailto:2355242377@qq.com">2355242377@qq.com</a>
16	Yangzhou Muyang Storage Engineering Co., Ltd.	<a href="mailto:tianggq@muyang.com">tianggq@muyang.com</a>

17	Zhejiang Bethlehem Apparatus Co., Ltd.	<a href="mailto:liuchangxs@163.com">liuchangxs@163.com</a>
18	Zhengzhou Beibo Electronics Co.,Ltd.	<a href="mailto:953412492@qq.com">953412492@qq.com</a>
19	NCS Testing Technology Co., Ltd.	<a href="mailto:suihongyan@ncschina.com">suihongyan@ncschina.com</a>
20	Hainan Hou Biotechnology Co., Ltd.	<a href="mailto:549434684@qq.com">549434684@qq.com</a>
21	Zhengzhou Hualiang Technology Co.,Ltd.	<a href="mailto:40625034@qq.com">40625034@qq.com</a>
22	Institute of Food Science and Technology CAAS	<a href="mailto:huhui@caas.cn">huhui@caas.cn</a>
23	Zhengzhou Xinsheng Electronice Teachnology Company Limited	<a href="mailto:8784707@163.com">8784707@163.com</a>
24	COFCO Eastocean Oils & Grains Industries (Zhangjiagang) Co.,Ltd.	<a href="mailto:jinwenjing@cofco.com">jinwenjing@cofco.com</a>
25	Beijing Bioshome Co.,Ltd.	<a href="mailto:buqingjing@bioshome.cn">buqingjing@bioshome.cn</a>
26	Huaihua Tiantian Rice Noodles Co.,Ltd.	<a href="mailto:47203676@qq.com">47203676@qq.com</a>
27	Shanghai Biochemmu Technology Co.,Ltd	<a href="mailto:dabao@biochemmu.com">dabao@biochemmu.com</a>
28	Beijing Liang'an Technology Co., Ltd.	<a href="mailto:wanglq@bjggs.com.cn">wanglq@bjggs.com.cn</a>
29	Shandong Jinsheng Cereals and Oils Group Co.,Ltd.	<a href="mailto:zouyefei@163.com">zouyefei@163.com</a>
30	Beijing Shuofang Technology Development Co.,Ltd.	<a href="mailto:huangqiang@bjsfkj.cn">huangqiang@bjsfkj.cn</a>
31	China Grains & Logistics Corporation Beiliang Co.,Ltd.	<a href="mailto:lirendong@beiliang.com">lirendong@beiliang.com</a>
34	BASTAK Food Machine Co.	<a href="mailto:suzan@bastak.com.tr">suzan@bastak.com.tr</a>
40	Hefei Meyer Optoelectronic Technology Inc.	<a href="mailto:xiaoka@qq.com">xiaoka@qq.com</a>
45	Unity Scientific	<a href="http://www.unityscientific.com">www.unityscientific.com</a>
47	Fujian Anjoy Foods Co., Ltd.	<a href="mailto:951247774@qq.com">951247774@qq.com</a>
49	COFCO Fortune Sales & Distribution Co.,Ltd	<a href="mailto:xujingwei@cofco.com">xujingwei@cofco.com</a>
50	COFCO Tech Bioengineering (Tianjin) Co., Ltd.	<a href="mailto:15122589503@163.com">15122589503@163.com</a>
51	COFCO Nutrition & Health Research Institute	<a href="http://case.iteuc.com/cofco/">case.iteuc.com/cofco/</a>
52	Zhonghong Bioengineering Co.,Ltd.	<a href="mailto:liusihang@cofco.com">liusihang@cofco.com</a>

<b>Companies of Conference Bag Insert</b>	
Guangzhou Weitong Industry Gases Technology Co.,Ltd.	<a href="mailto:2908805885@qq.com">2908805885@qq.com</a>
China Grains & Logistics Corporation Beiliang Co.,Ltd.	<a href="mailto:lirendong@beiliang.com">lirendong@beiliang.com</a>
HNAC Technology Co.,Ltd.	<a href="mailto:gk@cshnac.com">gk@cshnac.com</a>





# General Information

## **Conference Venue**

### **Xing Lin Wan Hotel**

301 Xingbin Road, Jimei District, Xiamen, Fujian, China

Tel: +86 592-6198888

## **Meals**

**Breakfast:** 07:00-09:00

**Lunch:** 11:30-14:30

**Dinner:** 17:30-21:00

**Location:** Lakeview restaurant, 1<sup>st</sup> floor, Xing Lin Wan Hotel

## **Participant Card**

During the 1<sup>st</sup> APGC, all the delegates are required to wear the participant cards issued by the conference, which serves as a pass for all the sessions ,exhibition and **welcome reception**.

## **Working Language**

English and Chinese are the official working languages of the 1<sup>st</sup> APGC.

## **Simultaneous Interpretation**

Simultaneous interpretation will be available on Plenary Session. To operate the interpretation receiver, just wear the headset, select the channel for appropriate session and adjust the volume.

ID card or passport is required when borrowing the simultaneous interpretation devices (a receiver and a headset). Please return the devices while leaving the conference room.

## **Insurance**

Please check the validity of your own insurance, because 1<sup>st</sup> APGC organizers cannot bear the responsibility for the delegate's insurance.

## **Internet services**

Free Wi-Fi (Hotel -chinaNet) is available in the hotel lobby and conference rooms.

## **Telephone Dialing-out**

Hotel accommodations are reserved by the conference secretariat at special reduced price and the accommodations fee are not cover the telephone dialing-out. The delegates who dial the telephone number outside the hotel would be charged with accessional fee in his/her bill.

## **Electricity**

The electrical voltage in China is 220V.

## **Notes**

To ensure the convening of the conference on time, delegates should come to the conference room 10 minute before each session. Please swish off all the mobile phones.

Please note that the program of each session might be subject to change. And if there is any change, we will inform the delegates the final arrangement timely.