1\textsuperscript{st} 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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**Conference Guide (Chinese Version)**
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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FAX: +86 10 68357511
Email: lee@ccoaonline.com
Website: www.ccoaonline.com

Endorsers
AACC International
MoniQA Association
Jimei University
Sponsors

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- Sinograin Chengdu Grain Storage Research Institute / Anhui Brainware Changan Electronic Co., Ltd.

**Gold Sponsors**
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- Inner Mongolia Yangufang Ecological Agriculture Development (Group) Co., Ltd.

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- Henan Huatai Cereals and Oils Machinery Co., Ltd
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- Huaan Magnech Bio-Tech Co., Ltd.
- Angel Yeast Co., Ltd.
- Perten Instruments AB

**Bronze Sponsors**
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- Hebei Pingle Flour Machinery Group Co., Ltd.
- Xia Men Haijia Flour Mills Co., Ltd.
1st APGC Chairs

Hamit Köksel, ICC President 2017-2018, Turkey
Zhang Guifeng, CCOA President, China
Fengcheng Wang, Chair of ICC Governing Committee, China

1st 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-AACCIL, USA
Pierre Villeneuve, CIRAD, France
Robert Cracknell, President, AACC, Australia
Roland Poms, Secretary General, MoniQA Association, Austria
Wang Qiang, Research Scientist, Chinese Academy of Agricultural Sciences (CAAS), China
Wang Xingguo, Professor, Jiaogan 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

1st 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 Köksel, 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

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<th>Date</th>
<th>Time</th>
<th>Session</th>
<th>Venue</th>
<th>Date</th>
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<td><strong>20th May</strong></td>
<td><strong>Afternoon</strong></td>
<td>Onsite Registration</td>
<td>in the lobby, 1st floor</td>
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<tr>
<td></td>
<td>14:00-19:00</td>
<td>Exhibition Booths Arraying</td>
<td>2nd &amp; 3rd floor</td>
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<tr>
<td><strong>21st May</strong></td>
<td>All day</td>
<td>Onsite Registration</td>
<td>in the lobby, 1st floor</td>
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<tr>
<td></td>
<td>08:00-22:00</td>
<td>Exhibition Booths Arraying</td>
<td>2nd &amp; 3rd floor</td>
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<tr>
<td></td>
<td>08:00-12:00</td>
<td>1st APGC Organizing and Scientific Committee Meeting</td>
<td>Meeting Room 308, 3rd floor</td>
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<tr>
<td></td>
<td>09:00-10:00</td>
<td>Lunch</td>
<td>Lakeview restaurant, 1st floor, No.8 Building</td>
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<tr>
<td></td>
<td>15:00-15:40</td>
<td><strong>Opening Ceremony</strong></td>
<td>Meeting Room 312, 3rd floor</td>
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<tr>
<td></td>
<td>16:00-16:30</td>
<td>Opening Ceremony of Exhibition</td>
<td>2nd floor</td>
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<td></td>
<td>16:30-18:00</td>
<td><strong>Plenary Session</strong></td>
<td>Meeting Room 312, 3rd floor</td>
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<tr>
<td></td>
<td><strong>Afternoon</strong></td>
<td>Welcome reception</td>
<td>Lakeview restaurant, 1st floor, No.8 Building</td>
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<td>19:00-21:00</td>
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<tr>
<td><strong>22nd May</strong></td>
<td><strong>Morning</strong></td>
<td><strong>Plenary Session</strong></td>
<td>Meeting Room 312, 3rd floor</td>
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<td></td>
<td>08:30-11:30</td>
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<td>Lakeview restaurant, 1st floor, No.8 Building</td>
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<td></td>
<td>11:30-14:00</td>
<td>Lunch</td>
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<td></td>
<td>13:30-17:10</td>
<td><strong>Session 1</strong>: Wheat milling and wheat products</td>
<td>Interview Room, 2nd floor</td>
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<td></td>
<td>13:30-16:50</td>
<td><strong>Session 2</strong>: Healthy grains (I)</td>
<td>Meeting Room 207, 2nd floor</td>
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<td></td>
<td>13:30-17:10</td>
<td><strong>Session 3</strong>: Fats &amp; Oils Science and Technology (I)</td>
<td>Meeting Room 208, 2nd floor</td>
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<td></td>
<td>13:30-17:10</td>
<td><strong>Session 4</strong>: Green Technologies for grain storage (I)</td>
<td>Meeting Room 205, 2nd floor</td>
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<td></td>
<td>13:30-16:50</td>
<td><strong>Session 5</strong>: Rice milling and rice products</td>
<td>Meeting Room 315, 3rd floor</td>
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<td></td>
<td>13:30-16:50</td>
<td><strong>Session 6</strong>: Eastern traditional foods</td>
<td>Press conference room, 3rd floor</td>
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<td>13:10-17:30</td>
<td><strong>Session 7</strong>: Research and Development of Potato and Sweet Potato Foods</td>
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<td>13:00-16:50</td>
<td><strong>Session 14</strong>: Whole industry chain and food nutrition &amp; health</td>
<td>Meeting Room 307, 3rd floor</td>
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<td>17:30-21:00</td>
<td>Dinner</td>
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<tr>
<td>Time</td>
<td>Session Details</td>
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<td>08:30-11:50</td>
<td><strong>Session 8</strong>: Food quality and safety</td>
<td>Interview room, 2nd floor</td>
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<td>08:30-11:50</td>
<td><strong>Session 9</strong>: Healthy grains (II)</td>
<td>Meeting Room 207, 2nd floor</td>
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<td>08:10-11:30</td>
<td><strong>Session 10</strong>: Fats &amp; Oils Science and Technology (II)</td>
<td>Meeting Room 208, 2nd floor</td>
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<td><strong>Session 11</strong>: Green technologies for grain storage (II)</td>
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<td>08:30-11:10</td>
<td><strong>Session 12</strong>: Processing suitability evaluation of grain and oil raw materials</td>
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<tr>
<td>08:40-11:10</td>
<td><strong>Session 13</strong>: AACC International Symposium: Utilization of Cereals and Pulses for Novel Healthy Food Products</td>
<td>Press conference room, 3rd floor</td>
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<tr>
<td>11:30-14:00</td>
<td>Lunch</td>
<td>Lakeview restaurant, 1st floor, No.8 Building</td>
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<tr>
<td>13:30-15:00</td>
<td>Closing and Award Ceremony</td>
<td>Meeting Room 312, 3rd floor</td>
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<tr>
<td>15:00-18:00</td>
<td>Technical Tour</td>
<td>Gathering in the lobby at 15:00</td>
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<tr>
<td>17:30-21:00</td>
<td>Dinner</td>
<td>Lakeview restaurant, 1st floor, No.8 Building</td>
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24th May
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, 1st 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: 2nd and 3rd floor, Xing Lin Wan Hotel

1st APGC Organizing and Scientific Committee Meeting

Time: 09:00-10:00, 21 May, 2017
Venue: Meeting Room308, 3rd 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 1st APGC

Time: 15:00-15:40  
Venue: Meeting Room 312, 3rd 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: 2nd floor, Xing Lin Wan Hotel

Plenary Session

Time: 16:30-18:00  
Venue: Meeting Room 312, 3rd 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  
Joël 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, 1st floor, Xing Lin Wan Hotel
Monday Morning-22 May, 2017

Plenary Session

Time: 08:30-11:30

Venue: Meeting Room 312, 3rd 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, 2nd floor of Xing Lin Wan Hotel
Moderators: Joël 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-Amylasecombinations on the Rheological and
       Breading 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, 2nd 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  

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 Fluidizer  
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, 2nd 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 Materials
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 1h And 31p 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, 2nd 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 Adminstration 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, 3rd 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 Extrusion with CO₂ 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, 3rd 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 Xinzhuang, 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 Properties 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, 3rd 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, 3rd 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
Session 8: Food quality and safety

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

**Venue:** Interview room, 2nd 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®, 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, 2nd floor of Xing Lin Wan Hotel  
**Moderators:** Hamit Kökse, 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 Wenyuan, 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, 2nd 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 Separation, 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 Components and Other Two Risk Components of Three 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, 2nd 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 Xingjun, 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, 3rd 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 Xiaquan, 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, 3rd 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 (Vigna subterranea) and Cowpea (Vigna unguiculata), 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, 3rd 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:** 3rd 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:**

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<th>Move-out</th>
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<td>13:00-19:00, May 21</td>
<td>08:00-17:30, May 22</td>
<td>17:30-18:00, May 22</td>
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<tr>
<td>Session 8-13</td>
<td>18:00-19:00, May 22</td>
<td>08:00-13:00, May 23</td>
<td>13:30-14:00, May 23</td>
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</table>

**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

2nd Floor Booth No.1-48
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### Exhibitors

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<td>40</td>
<td>Hefei Meyer Optoelectronic Technology Inc.</td>
<td><a href="mailto:xiaoka@bastak.com.tr">xiaoka@bastak.com.tr</a></td>
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<tr>
<td>45</td>
<td>Unity Scientific</td>
<td><a href="http://www.unityscientific.com">www.unityscientific.com</a></td>
</tr>
<tr>
<td>47</td>
<td>Fujian Anjoy Foods Co., Ltd.</td>
<td><a href="mailto:951247774@qq.com">951247774@qq.com</a></td>
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<tr>
<td>49</td>
<td>COFCO Fortune Sales &amp; Distribution Co., Ltd.</td>
<td><a href="mailto:xujingwei@cofco.com">xujingwei@cofco.com</a></td>
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<td>50</td>
<td>COFCO Tech Bioengineering (Tianjin) Co., Ltd.</td>
<td><a href="mailto:15122589503@163.com">15122589503@163.com</a></td>
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<tr>
<td>51</td>
<td>COFCO Nutrition &amp; Health Research Institute</td>
<td>case.iteuc.com/cofco/</td>
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<tr>
<td>52</td>
<td>Zhonghong Bioengineering Co., Ltd.</td>
<td><a href="mailto:liusihang@cofco.com">liusihang@cofco.com</a></td>
</tr>
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</table>

**Companies of Conference Bag Insert**

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Email Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guangzhou Weitong Industry Gases Technology Co., Ltd.</td>
<td><a href="mailto:2908805885@qq.com">2908805885@qq.com</a></td>
</tr>
<tr>
<td>China Grains &amp; Logistics Corporation Beiliang Co., Ltd.</td>
<td><a href="mailto:lirendong@beiliang.com">lirendong@beiliang.com</a></td>
</tr>
<tr>
<td>HNAC Technology Co., Ltd.</td>
<td><a href="mailto:gk@cshnac.com">gk@cshnac.com</a></td>
</tr>
</tbody>
</table>
General Information

Conference Venue
Xing Lin Wan Hotel
301 Xingbin Rood, 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, 1st floor, Xing Lin Wan Hotel

Participant Card
During the 1st 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 1st 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 1st APGC organizers cannot bear the responsibility for the delegate’s insurance.

Internet services
Free Wi-Fi (Hotel -chinaNet) is available in the hotel hobby 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.