International Symposium on Quality Analysis and Development of Food

13:00-16:10, WED, November 28th, 2018
Graduate School of Biosphere Science (C206)

13:00-13:15
Our activities and the role of food engineering
Hiroshima University
Assoc. Prof., Kiyoshi Kawai

13:15-13:50
Volatile aroma compound profile of mature coconut water from tall variety through thermal treatment
Kasetsart University
Assoc. Prof., Wannee Jirapakkul

13:50-14:25
Arabinoxylan and arabino-xylooligosaccharides extracted from defatted rice bran
Kasetsart University
Dr., Pinthip Rumpagaporn

14:40-15:15
Effects of food additives on the microstructure, texture and cooking properties of rice noodles
Kasetsart University
Asst. Prof., Savitree Ratanasumawong

15:15-15:45
Texture control of deep-fried foods based on glass transition
Chittagong Veterinary and Animal Sciences University
Asst. Prof., Jakia Sultana Jothi

15:45-16:10
Physical properties of a Peruvian agricultural powder “maca”
Hiroshima University
D1, Alex Eduardo Alvino Granados

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