

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