

2021 食品科技與 安全國際研討會

International Conference on Food Technology
and Food Safety 2021, 30th September 2021,
Taichung, Taiwan



報名資訊

線上報名，網址：<https://bit.ly/2W24nBD>，或請至國立中興大學食生系網頁點選連結。即日起開放報名，至110年9月16日(四)截止，報名成功後，將會寄送本次研討會線上會議室連結至與會者信箱，報名時請務必填寫經常收信的電子郵件地址。

09:00-09:30 | 開幕式及長官致詞 Opening and Welcome remarks

題目 / 講者 Topic / Speaker

09:30-10:15	Food Safety Research, USDA-ARS-PSM 介紹美國農業部農業研究局農產品安全和微生物學研究部的食品安全研究 Dr. Vivian Chi-Hua Wu, Research Leader of USDA-ARS, Western Regional Research Center 吳啟華博士／美國農業部西岸研究中心農產品食品安全和微生物學研究部主任	Prof. Gow-Chin Yen, Department of Food Science and Biotechnology, National Chung Hsing University 顏國欽教授／國立中興大學食品暨應用生物科技學系
10:25-11:10	Traditional Korean diet can be an epigenetic diet through the modification of DNA methylation and microRNA 傳統韓國飲食如何透過DNA甲基化和microRNA進行表觀遺傳修飾 Prof. Sang-Woon Choi, Department of Food Science and Biotechnology, CHA University of Medicine Choi Sang-Woon 教授／CHA大學醫學院食品科學系	Prof. En-Pei Isabel Chiang, Department of Food Science and Biotechnology, National Chung Hsing University 蔣恩沛教授／國立中興大學食品暨應用生物科技學系
11:20-12:05	Strategies for developing various functional probiotics--in vivo screening and clinical study 多元功效益生菌素材的開發 General Manager Chin-Chu Chen, Grape King Biotech Research Institute 陳勁初總經理／葡萄王生技股份有限公司龍潭園區分公司	Prof. Min-Hsiung Pan, Institute of Food Science and Technology, National Taiwan University 潘敏雄教授兼任所長／國立臺灣大學食品科技研究所

休息時間 Break Time

會場A Session A

13:30-14:15	Global development of biotechnology derived food and genetically modified food safety 全球生物技術衍生食品之發展及基改食品之安全性 Prof. Mieko Kasai, Center for Environment, Health and Field Sciences, Chiba University 笠井美惠子教授／日本千葉大學環境健康領域科學中心	The application of plasma-activated water in degradation of pesticides in <i>Chrysanthemum orifolium</i> 食品污染物監控與風險評估 Prof. Hsu-Ling Chen, Department of Food Safety, Hygiene and Risk Management, National Cheng Kung University 陳秀玲教授兼任所長／國立成功大學食品安全衛生暨風險管理所
14:25-15:10	Development and commercialization of antioxidant superoxide dismutase (SOD) 具抗氧化能力的SOD酵素開發及商品化 Prof. Pao-Chuan Hsieh, Department of Food Science, National Pingtung University of Science and Technology 謝寶全教授／國立屏東科技大學食品科學系	Effects of pesticide exposure on gut inflammation 農藥暴露對腸道發炎之影響 Assistant Prof. Yu-Chen Hou, Master Program in Food Safety, Taipei Medical University 侯又禎助理教授／臺北醫學大學食品安全碩士學位學程
15:20-16:05	The application of stable isotopic tracers and mass spectrometry in tracking metabolic kinetics 穩定同位素質譜技術在生醫、營養與微生物代謝追蹤的應用 Prof. En-Pei Isabel Chiang, Department of Food Science and Biotechnology, National Chung Hsing University 蔣恩沛教授／國立中興大學食品暨應用生物科技學系	Nanotechnology-based food packaging materials developed by electrospinning 以靜電紡織技術開發奈米食品包裝材料 Prof. Hui-Huang Chen, Department of Food Science, National Ilan University 陳輝煌教授／國立宜蘭大學食品科學系
16:15-17:00	Improving the nutritional quality of cassava and rice for human health 透過新興生物科技有效提高木薯和稻米之營養品質促進人類健康 Prof. Wilhelm Gruissem, Department of Biology, Institute of Molecular Plant Biology, ETH Zurich, Switzerland 格魯·伊森姆教授／瑞士聯邦科技學院植物科學研究所	Development of innovative food preservation technology 創新食品保鮮技術開發 Prof. Chang-Wei Hsieh, Department of Food Science and Biotechnology, National Chung Hsing University 謝昌衛教授／國立中興大學食品暨應用生物科技學系

會場B Session B

13:30-14:15	Global development of biotechnology derived food and genetically modified food safety 全球生物技術衍生食品之發展及基改食品之安全性 Prof. Mieko Kasai, Center for Environment, Health and Field Sciences, Chiba University 笠井美惠子教授／日本千葉大學環境健康領域科學中心	The application of plasma-activated water in degradation of pesticides in <i>Chrysanthemum orifolium</i> 食品污染物監控與風險評估 Prof. Hsu-Ling Chen, Department of Food Safety, Hygiene and Risk Management, National Cheng Kung University 陳秀玲教授兼任所長／國立成功大學食品安全衛生暨風險管理所
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17:00-17:30 | 綜合座談 Forum Session

Dr. Vivian Chi-Hua Wu、Prof. Wilhelm Gruissem、Prof. Sang-Woon Choi、Prof. Mieko Kasai
陳勁初總經理、謝寶全教授、陳輝煌教授、陳秀玲教授、蔣恩沛教授、謝昌衛教授、侯又禎助理教授

17:30 | 閉幕

