

The 5th International Symposium on Food Science and Human Health

(1st circular)

August 3-4, 2024

Wuhan, Hubei, China

Organizers:

Beijing Academy of Food Sciences (BAFS), China

Food Science, China Food Publishing Co., China (Indexed by EI)

Food Science and Human Wellness, China Food Publishing Co., China (Indexed by SCI)

Journal of Future Foods, China Food Publishing Co., China

International Association for Cereal Science and Technology (ICC)

Co-organizers:

Hubei Institute of Food Science and Technology, China

Huazhong Agricultural University, China

Wuhan Polytechnic University, China

Hubei University of Technology, China

Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, China

South-Central Minzu University, China

Hubei Academy of Agricultural Sciences, China

Hubei Minzu University, China

Jiangnan University, China

Hubei Engineering University, China

Hubei Key Laboratory of Fruit & Vegetable Processing & Quality Control, China

Wuhan Institute for Food and Cosmetic Control, China

Key Laboratory of Edible Oil Quality and Safety for State Market Regulation, China

Key Laboratory of Environment Correlative Dictology, Ministry of Education Huazhong Agricultural University, China

Supporting Sponsors:

Cereals & Grains Association (CGA)

Food Chemistry (Indexed by SCI) Journal

Food and Bioprocess Technology (Indexed by SCI)

Journal of Food Bioactives

Food & Medicine Homology

Advanced Exercise and Health Science

Health Engineering

Financial Sponsors:

Beijing Ensoul Tech. Co., Ltd., China

Thermo Fisher Scientific (China) Inc.

Gujing Group, China

Food is the most basic necessity of the people, among which health should be a priority. Diet has a crucial

impact on people's health and quality of life. With the rapid development of China's economy, the problem of food and clothing has been solved, and people's concept of food consumption has changed from eating enough to eating well, eating nutritiously and eating healthily. Meanwhile, as people's living standards improve, consumers are paying more attention to the freshness of food, the content of nutrients, the residue of harmful substances and whether the production process is safe and reliable. In order to conform to the changing trend of people's food structure and dietary concept, China will adopt an all-encompassing approach to food and improve the food supply system to form a modern agricultural production structure and regional layout that is compatible with market demand and matches the carrying capacity of resources and the environment, strengthen food safety governance, enhance food safety, develop a rich and diverse range of food varieties, so that there will be more nutritious and healthy food on the table of the general public, to satisfy the people's increasingly diversified demand for food consumption, and to continually enhance the sense of gain, happiness and security of the general public.

At present, China is in an important node and critical period of nutrition health and science and technology-led high-quality development. Scientific support and Sci-tech innovation are the foundation and driving force for improving the nutritional and health characteristics of food, and it is also a strong foundation for promoting the development of the food industry and the modernization of the economy. With the rapid development of China's food industry and the implementation of the "Greater Food" approach, a large number of new technologies new products, new forms and new business models have emerged. Against the backdrop of the global economic downturn, China's food industry is also facing huge challenges. In China's critical period of leapfrogging from "major nation" to "powerful nation" of food, the food industry's dependence on science and technology has never been as strong as it is today. How to strengthen the scientific and technological support of food science to industrial innovation practice has become a question of the times facing us. The main contradiction between the strong manufacturing capacity of the food industry and the lack of creative ability is also becoming increasingly conspicuous, so it is imperative to strengthen scientific and technological innovation in China's food industry.

In order to improve China's food nutrition and safety science and technology independent innovation capacity and food science and technology industry support capacity, to promote the upgrading of the food industry, and to help the 'Healthy China' strategy, on the basis of successful holding of the past eleven international symposiums of Food Science, four international symposiums of Food Science and Human Wellness and more than 20 foodthematic symposiums, Beijing Academy of Food Sciences, China and China Food Publishing Co., *Food Science*, *Food Science and Human Wellness* and *Journal of Future Foods* will be jointly organized "The 5th International Symposium on Food Science and Human Health" with International Association for Cereal Science and Technology (ICC), Hubei Institute of Food Science and Technology, Huazhong Agricultural University, Wuhan Polytechnic University, Hubei University of Technology, Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, South-Central Minzu University, Hubei Academy of Agricultural Sciences, Hubei Minzu University, Jiangnan University, Hubei Engineering University, Hubei Key Laboratory of Fruit & Vegetable Processing & Quality Control, Wuhan Institute for Food and Cosmetic Control, Key Laboratory of Edible Oil Quality and Safety for State Market Regulation, Key Laboratory of Environment Correlative Dictology, Ministry of Education Huazhong Agricultural University, China.

The conference continued to receive strong support from the Cereals & Grains Association (Formerly AACCI), and the editor-in-chiefs of many famous SCI journals in the international food field. The symposium will focus on the progress and dynamics of cutting-edge research in the field of food science and nutrition, with an eye on scientific and technological innovation in the food industry, pulling scientific and technological supply with industrial demand, and then creating effective demand with forward-looking and breakthrough scientific and technological supply. In view of the new problems, new challenges and new needs faced by the development of

food science and technological innovation, we will build a specialised and in-depth academic exchange platform for the majority of food researchers and producers, and promote the high-quality development of the food industry. In order to promote the high-quality development of China's food industry through science and technology.

This conference sincerely invites experts, scholars, and entrepreneurs engaged in food science research from universities, research institutes, food companies and other units at home and abroad to conduct in-depth exchanges and promotion of achievements; also provides a platform for food enterprises and instrument vendors to exhibit and seek scientific and technological cooperation. The conference lasts for 2 days and is tentatively scheduled for August 3-4, 2024. Location: Wuhan, Hubei, China.

All accepted papers will be published in one of the following journals: *Food Science* (Indexed by EI), *Food Science and Human Wellness* (Indexed by SCI), *Journal of Future Foods* (Indexed by ESCI), *Food Science of Animal Products*, *Meat Research*, and *Journal of Dairy Science and Technology*. Relevant experts, scholars, and entrepreneurs are welcome to participate in this international seminar, and actively submit papers and exhibits.

Symposium Content

Theme: Theoretical studies on food science and human health

Sub-forum topics:

1) Food Nutrition and Immunology

- (1) Food Nutrition
- (2) Food and regulation of lipid and glucose
- (3) Dietary regulation and tumor suppression
- (4) Antioxidants, free radicals and aging
- (5) Nutrient regulation and immune cell metabolism

2) Sports nutrition and health Food

- (1) Formulation design ideas and theoretical basis for sports nutrition (functional) foods
- (2) The improvement of physical function by sports nutrition food
- (3) Research status and development trend of sports nutrition food at home and abroad
- (4) Development of new food ingredients, dual-use sports nutrition functional foods
- (5) Research and preparation of new raw materials related to sports nutrition (functional) foods
- (6) Interpretation of future sports nutrition food regulations and future opportunities

3) Research and innovative manufacturing of healthy food for the elderly

- (1) Nutritional needs and health problems of the elderly population
- (2) Mining of functional factors of health food for the elderly
- (3) Texture adjustment and design of food for the elderly
- (4) Innovative manufacturing and industrialization demonstration of nutritious and healthy food for the elderly
- (5) Specific efficacy evaluation models and product standards for nutritious and healthy foods for the elderly
- (6) Current status and prospect of food standards for the elderly

4) Research and innovative manufacturing of healthy food for children

- (1) Characteristics of children's nutritional health needs and dietary patterns
- (2) Malnutrition and obesity in children
- (3) Specific nutritional composition and texture control techniques of children's food
- (4) Research on key technologies and product innovative manufacturing for the manufacture of children's nutritious and healthy food
- (5) Specific efficacy evaluation models and product standards for children's nutritional health foods

5) Health function research and industrialization development of edible mushrooms

- (1) Excavation and development of new resources for edible mushrooms
- (2) Research and development of edible mushroom prepared dishes
- (3) Research of quality preservation and loss reduction technology for edible mushrooms
- (4) Quality safety monitoring and control of edible mushrooms
- (5) Active substances and health promoting effects of edible mushrooms
- 6) Research on bioactive peptide and their functions**
 - (1) Bioactive peptide product innovation and production application
 - (2) Bioactive peptides and foods for special medical purpose, health-care food
 - (3) Bioactive peptides in the metabolic syndrome
 - (4) Functional peptide preparation technology and product development
 - (5) Bioactive peptide health industry development
- 7) Development and utilization of new food resources**
 - (1) Mining and development of new animal food resources
 - (2) Mining and development of new plant-based food resources
 - (3) Mining and development of new microbial food resources
 - (4) Mining of new resources of dual-purpose medicine and food
 - (5) Approval and regulation of new food ingredients and new foods
- 8) Green manufacturing of functional food raw materials/ingredients**
 - (1) Efficient green preparation of functional protein and development of healthy foods
 - (2) Efficient preparation of functional oils and fats and development of healthy foods
 - (3) Efficient preparation of functional polysaccharides and development of health foods
 - (4) Green manufacturing of functional vitamins and development of healthy foods
 - (5) Functional food formula design and human health efficacy evaluation
- 9) Rapid detection and intelligent supervision of food safety**
 - (1) Current situation, effectiveness and prospects of the construction of intelligent food safety supervision
 - (2) Traceability system construction and application results in food safety intelligent supervision
 - (3) Food safety risk early warning big data analytics
 - (4) Construction of "Internet+" food safety intelligent testing platform
- 10) Identification and control of food safety risk substances**
 - (1) Food safety risk analysis and assessment
 - (2) Food label compliance management and risk control
 - (3) Food safety standards and risk monitoring and assessment
 - (4) Safety evaluation and regulatory technology research for new products such as alternative proteins
 - (5) Food safety and health risk analysis, early warning and risk communication
- 11) Identification for food authenticity assessment**
 - (1) Rapid detection of food adulteration
 - (2) Application of high-tech instrument in food authenticity identification
 - (3) Food traceability identification and geographical indication
 - (4) High-throughput non-targeted techniques for food authenticity identification
- 12) Food allergy**
 - (1) Food allergy and safety evaluation
 - (2) Effect of food processing on food sensitization
 - (3) Application of risk assessment techniques for food allergy
 - (4) Research and subtractive techniques of allergenic substances in food

13) Improvement of the flavor and quality of prepared dishes

- (1) Improvement of taste and flavor of prepared foods
- (2) Development of prepared food and seasoning packet for dishes
- (3) Prepared dishes cold chain technology and logistics
- (4) Freshness preservation and green packaging of prepared dishes
- (5) Supply chain ecological construction of prepared dishes industry--Safety standards and regulatory development

14) Traditional food intelligent manufacturing

- (1) Intelligent manufacturing technology of traditional brewing food
- (2) Meat quality digital recognition and precision loss reduction technology
- (3) Complete sets of intelligent equipment for Chinese speciality staple dishes
- (4) Intelligent Enablement reconfiguration of food processing equipment

15) Probiotics and gut health

- (1) Probiotics, prebiotics, postbiotics and intestinal microecology
- (2) Ageing, influencing factors and interventions in intestinal microecology
- (3) Interaction between diet and intestinal flora
- (4) Health-promoting effects of probiotics and prebiotics
- (5) Industry status and regulatory management of probiotics and prebiotics

16) Research and innovative manufacturing of special foods

- (1) Medical food with a special life cycle
- (2) Innovative manufacturing of medical formula food for people with specific diseases
- (3) Nutritional formulation and accurate quantification of special medical food
- (4) Infant nutrition and formula food
- (5) Innovative manufacturing of whole grain nutritious and healthy food
- (6) Establishment and supervision of national standards for special foods in China

17) Research on the health function and development of Goji Berry

- (1) Mining of characteristic functional components and nutritional health evaluation of Goji Berry
- (2) Goji Berry deep processing and high value-added product development
- (3) New technology and new equipment for efficient extraction of functional components in Goji Berry
- (4) Control and safety testing of raw materials and product quality of Goji berry
- (5) Development of food safety-related standards for nutrition, safety and origin of goji berries

- Young Scientist Session
- Doctoral Session
- Postgraduate session

Note:

This forum is also arranged for posters of papers to be presented. All interested teachers and postgraduate students are welcome to apply, and places are limited, so please apply early.

Conference Styles

1. Delivering academic presentations by well-known experts and scholars at home and abroad.
2. Participants give presentation on related research results
3. Paper poster exhibition
4. Exhibition of instruments and equipment from participate enterprises.

Language

Chinese + English

Location

Wuhan, Hubei, China

Call for Papers

1) Manuscript submission

Papers shall be submitted in the attachment in “.doc” format only. Original research papers which have not been published or accepted for publication elsewhere will be published in *Food Science*, *Food Science and Human Wellness*, *Journal of Future Foods*, *Food Science of Animal Products*, *Meat Research*, or *Journal of Dairy Science and Technology* without extra charges after passing the peer review.

Food Science submission:

Please log in to the web (www.spkx.net.cn), to submit a manuscript.

Food Science and Human Wellness submission:

Please log in to the web (www.sciopen.com/journal/2097-0765), to submit a manuscript.

Journal of Future Foods submission:

Please log in to the web (www.editorialmanager.com/jfutfo), to submit a manuscript.

Food Science of Animal Products submission:

Please log in to the web (www.sciopen.com/journal/2958-4124), to submit a manuscript.

Meat Research submission:

Please log in to the web (www.rlyj.net.cn) to submit the manuscript.

Journal of Dairy Science and Technology submission:

Please log in to the web of (www.dairyst.net.cn) to submit the manuscript.

2) Publication fee for papers:

Once the manuscript has been approved, the author pays the page fee according to the written acceptance notice.

3) Registration

Delegates who submit conference papers, please submit the papers through the online journal editing system of six journals and obtain the manuscript number, then register for the conference in time, and fill in the title and number of the manuscript into the registration information.

Fees

Registration Fee (Program Book, Refreshments, Lunches, Welcome Dinner):

Personnel identity	Payment
Delegate registration	500 USD/person
Students registration	250 USD /person

Note: The accommodation during the conference will be arranged by the organizing committee at your own expenses. Conference fees include registration fees, materials fees and meals during the conference, but do not include paper publication fees.

Remittance matters

Participants are requested to remit the conference fee to China Food Publishing Co. as soon as possible after receiving the formal invitation letter (either paper or electronic version), so that the daily preparations for the conference can proceed smoothly.

Bank transfer information:

Beneficiary Banker's name: Industrial and Commercial Bank of China, Beijing Municipal Branch, Beijing, PRC

Beneficiary Banker's address: No. 48, Zhanlanguan Road, Xicheng District, Beijing 100050, PRC

Beneficiary's Name: China Food Publishing Co.

Address: No.70 Yangqiao, Fengtai District, Beijing 100068, China

Account Number: 0200049209024922112

Swift Code: ICBKCNBJBJM

Conference Important Information

1) Important Dates:

The paper submission deadline: July 15, 2024

Application deadline for oral presentation: July 15, 2024

Application deadline for poster: July 15, 2024

Registration deadline: July 31, 2024

2) Tentative agenda:

Time		Agenda
August 2, 2024	All-day	Registration
August 3-4, 2024	All-day	Conference

The Conference Secretary

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