



ASEAN-ASSET 2023: GLOBAL SUMMIT ON THE FUTURE OF FUTURE FOOD

GLOBAL PROTEIN INTEGRITY

14 - 15 NOVEMBER 2023

QUEEN SIRIKIT NATIONAL CONVENTION CENTER (QSNCC), BANGKOK, THAILAND

ORGANIZED BY:



SPONSORED BY:





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ASEAN-ASSET 2023: GLOBAL SUMMIT ON
THE FUTURE OF FUTURE FOOD

WELCOME MESSAGE

The challenges to global food security keep rising. Conflicts and climate change means that many more in the world are now struggling to feed themselves and their families. Urgent actions are needed to ensure food can still be produced in sufficient amounts in a sustainable and safe way to combat the many challenges we face.

The way we produce food has to change to meet these challenges and calls for new ways of thinking and acting. Our future protein supply must come from a more diverse range of sources to ensure sustainability and the nutritional needs of the world's growing population.

Our Global Summit seeks to bring about high-level discussions and debate about:

- ◇ How our future protein needs can be supplied through innovative thinking
- ◇ How the application of cutting-edge science and technology will support future food production
- ◇ What the major risks are in terms of introducing new food safety risks

We, the organizing committee, wish you enjoy the conference program and together contribute towards the sustainable future of future food.

Yours sincerely,
ASEAN-ASSET 2023 Organizing Institutions



A blue ink signature of Dr. Wonnop Visessanguan.

Dr. Wonnop Visessanguan

Executive Director,
National Center for
Genetic Engineering and
Biotechnology, Thailand



A blue ink signature of Assoc. Prof. Gasinee Witoonchart.

Assoc. Prof. Gasinee Witoonchart

Rector,
Thammasat University, Thailand



A blue ink signature of Prof. Dr. Christopher Elliott, OBE.

Prof. Dr. Christopher Elliott, OBE

Founder, Institute for
Global Food Security (IGFS),
Queen's University Belfast,
United Kingdom

ABOUT THE CONFERENCE

ASEAN-ASSET 2023: Global Summit on the Future of Future Food “Global Protein Integrity”

The safety and sustainability of the world’s protein supply system are undergoing massive challenges, pressures and changes. Our increasing population, our climate crisis, the global pandemic as well as geopolitical and economic instability are the key causes for these pressures and the drivers for change. The need to produce more and more nutritious food for the world’s growing population in a safe and sustainable way has created new ways of thinking and acting around how we produce our proteins in the future.

We need to measure the real environmental and nutritional footprint of these changes and understand the new or increased food safety risks that may result.

At the Global Summit on the Future of Future Food, we will discuss, debate and analyses these important topics to help guide the food industry and regulators to make evidence-based decisions on how our future protein supplies should be produced to best protect planetary and human health.

Sub-themes:

- Sub-theme 1: Frontiers in Future Food
- Sub-theme 2: Safety of Future Food
- Sub-theme 3: Industrial and Educational Partnership for Future Food
- Sub-theme 4: Current and Future Trends

Date: 14 – 15 November 2023

Time Zone: Bangkok Local Time – GMT+7

Venue: Queen Sirikit National Convention Center (QSNCC), Bangkok, Thailand

Organized by:

- International Joint Research Center on Food Security (IJC-FOODSEC)
- Queen’s University Belfast (QUB), United Kingdom
- Program Management Unit for Human Resources & Institutional Development, Research and Innovation (PMU-B), Thailand
- Thammasat University (TU), Thailand
- National Center for Genetic Engineering and Biotechnology (BIOTEC), National Science and Technology Development Agency (NSTDA), Ministry of Higher Education, Science, Research, and Innovation (MHESI), Thailand
- Thai Academy of Science and Technology (TAST), Thailand

Event Location:**Conference located at 2nd floor**

Main conference	208, 209AC
Breakout rooms	208 AC 208 DB 209 AC 206
Presentation file uploading room	207
Exhibition and sponsor booths	209 BD
Poster session	Foyer
Registration counter	Foyer
Information counter	Foyer
Coffee break	209 BD & Foyer
Lunch place	Praewa Room

Official Language:

English will be the official language and translation facility will not be provided.

Security Policy:

For security policy reason, all participants need to produce their identification badge at the assigned checkpoint before entering the conference area

ASEAN-ASSET 2023 Scientific Committee:*(Sorted by Country)*

Prof. Dr. Chiara Dallasta	University of Parma	Italy
Dr. Benjamin Smith	Future Ready Food Safety Hub	Singapore
Prof. Dr. William Chen	Nanyang Technological University	Singapore
Prof. Dr. Nitsara Karoonuthaisiri	National Center for Genetic Engineering and Biotechnology	Thailand
	Queen's University Belfast	United Kingdom
Dr. Wonnop Visessanguan	National Center for Genetic Engineering and Biotechnology	Thailand
Asst. Prof. Dr. Awanwee Petchkongkaew	Thammasat University	Thailand
	Queen's University Belfast	United Kingdom
Prof. Dr. Christopher Elliott, OBE	Queen's University Belfast	United Kingdom

ASEAN-ASSET 2023 Organizing Committee:*(Sorted by Country)*

Asst. Prof. Dr. Montira Nopharatana	King Mongkut's University of Technology Thonburi	Thailand
Prof. Dr. Nitsara Karoonuthaisiri	National Center for Genetic Engineering and Biotechnology	Thailand
	Queen's University Belfast	United Kingdom
Dr. Yuwares Malila	National Center for Genetic Engineering and Biotechnology	Thailand
Dr. Weerapong Woraprayote	National Center for Genetic Engineering and Biotechnology	Thailand
Assoc. Prof. Dr. Chongdee Buranachai	Prince of Songkla University	Thailand
Dr. Kanyawim Kirtikara	Thai Academy of Science and Technology	Thailand
Asst. Prof. Dr. Awanwee Petchkongkaew	Thammasat University	Thailand
	Queen's University Belfast	United Kingdom
Dr. Benjarat Tepsongkrau	Thammasat University	Thailand
Prof. Dr. Christopher Elliott, OBE	Queen's University Belfast	United Kingdom
Dr. Di Wu	Queen's University Belfast	United Kingdom
Dr. Michael Hills	Queen's University Belfast	United Kingdom
Dr. Nicholas James Birse	Queen's University Belfast	United Kingdom

Product Development Competition Organizing Committee:

Asst. Prof. Dr. Peamsuk Suvarnakuta	Head of Department of Food Science and Technology, Thammasat University	Thailand
Dr. Athip Boonsiriwit	Food Science and Innovation, Thammasat University	Thailand
Assoc. Prof. Dr. Prapasri Theprugsa	Center of Excellence in Food Science and Innovation, Thammasat University	Thailand
Asst. Prof. Dr. Bootsrapa Leelawat	Food Science and Technology, Thammasat University	Thailand
Asst. Prof. Dr. Suteera Vatthanakul	Human Resources and Food Innovation Product Development, Thammasat University	Thailand
Asst. Prof. Dr. Awanwee Petchkongkaew	Human Resources and Food Innovation Product Development, Thammasat University	Thailand
Dr. Benjarat Tepsongkroh	Food Science and Innovation, Thammasat University	Thailand
Dr. Phatthira Sakamut	Food Science and Innovation, Thammasat University	Thailand

Product Development Competition Judge:

Prof. Dr. Christopher Elliott, OBE	Founder, Institute for Global Food Security (IGFS), Queen's University Belfast	Thailand
Dr. Lalana Thiranusornkij	Director Innovation and Business Development, Premier Group of Companies	Thailand
Asst. Prof. Dr. Pisit Dhamvithe	Director, TED Fellow at Srinakharinwirot University	Thailand
Miss Bhiramon Chuprapawan	Managing Director, 4Care Co., Ltd	Thailand
Mr. Santi Abakaz	CEO & Co-Founder, TASTEBUD LAB	Thailand
Assoc. Prof. Dr. Nawamin Pinpathomrat	Biomedical Sciences and Biomedical Engineering, Prince of Songkla University	Thailand
Asst. Prof. Dr. Puri Chukajorn	Top 3 Master Chef UK, 2018 Managing Director, CBA Academy Thailand	Thailand Thailand
	Chef Judge of Korea International Culinary Competition, South Korea	Thailand

PROGRAM AT A GLANCE

DAY 1: 14 NOVEMBER 2023

TIME	VENUE: 208, 209 AC		
08:00 – 09:00	Registration		
09:00 – 09:30	Opening Ceremony		
09:30 – 10:40	Plenary Talk 1 – 2		
10:40 – 11:00	Coffee Break		
11:00 – 12:00	Plenary Talk 3 – 4		
12:00 – 13:00	Lunch		
Parallel Sessions			
VENUE: 208 AC	VENUE: 208 DB	VENUE: 209 AC	VENUE: 206
13:00 – 14:00	13:00 – 14:20	13:00 – 14:00	13:00 – 15:15
Sub-theme 1: Frontiers in Future Food	Sub-theme 2: Safety of Future Food	Sub-theme 3: Industrial and Educational Partnership for Future Food	Sub-theme 4: Current and Future Trends 'Product Development Competition 2023'
14:00 -15:00	14:20 – 14:50	14:00 – 15:00	15:15 – 15:45
Coffee Break and Poster Presentation			Coffee Break
15:00 – 16:00	14:50 – 16:40	15:00 – 15:40	15:45 – 18:00
Sub-theme 1: Frontiers in Future Food	Sub-theme 2: Safety of Future Food	Sub-theme 3: Industrial and Educational Partnership for Future Food	Sub-theme 4: Current and Future Trends 'Product Development Competition 2023'
See Program on Page 12	See Program on Page 13	See Program on Page 15	See Program on Page 16
Dinner on Cruise (Registered Only)			
16:30 – 17:30	Transfer from QSNCC to Asiatique the Riverfront		
18:15 – 20:15	Conference Dinner on Cruise		

DAY 2: 15 NOVEMBER 2023

TIME			
08:00 – 09:00	Registration		
Parallel Sessions			
VENUE: 208 AC	VENUE: 208 DB	VENUE: 209 AC	VENUE: 206
09:00 – 10:25	09:00 – 10:20	09:00 – 10:00	09:00 – 11:50
Sub-theme 1: Frontiers in Future Food	Sub-theme 2: Safety of Future Food	Sub-theme 3: Industrial and Educational Partnership for Future Food	Sub-theme 4: Current and Future Trends Future Food System Synergies by TASTEBUD LAB
10:25 – 11:00	10:20 – 10:40	10:00 – 10:30	'Designing' a Sustainable Food System for the 'Future of Sustainable Protein'
Coffee Break and Poster Presentation			
11:00 – 11:15	10:40 – 12:10	10:30 – 11:40	
Sub-theme 1: Frontiers in Future Food	Sub-theme 2: Safety of Future Food	Sub-theme 3: Industrial and Educational Partnership for Future Food	Coffee Break 10:30 – 10:45
See Program on Page 18	See Program on Page 19	See Program on Page 20	See Program on Page 21
11:30 – 13:00	Lunch		
13:00 – 14:00	Networking		
	VENUE: 208, 209 AC		
14:00 – 15:00	Plenary Talk 5-6		
15:00 – 15:30	Coffee Break		
15:30 – 16:00	Plenary Talk 7		
16:00 – 16:30	Closing Ceremony		

CONFERENCE PROGRAM

DAY 1: 14 NOVEMBER 2023

MORNING SESSION

VENUE: ROOM 208, 209 AC

TIME	
08:00 – 09:00	REGISTRATION
09:00 – 09:30	OPENING CEREMONY <ul style="list-style-type: none"> ○ Introduction of ASEAN-ASSET 2023 By Prof. Dr. Christopher Elliott, OBE Founder, Institute for Global Food Security (IGFS), Queen’s University Belfast, United Kingdom Dr. Wonnop Visessanguan Executive Director, National Center for Genetic Engineering and Biotechnology, Thailand ○ Welcome Remarks By Assoc. Prof. Gasinee Witoonchart Rector, Thammasat University, Thailand Prof. Dr. Sukit Limpijumnong President, National Science and Technology Development Agency, Thailand ○ Congratulatory Remarks By Prof. Dr. Aman Wirakartakusumah President, The International Union of Food Science and Technology (IUFoST) ○ Congratulatory Remarks, PMU-B Mission to Drive Future Food R&D and Strengthening Global Network in Thailand By Asst. Prof. Dr. Paripok Phitsuwan Deputy Director, Program Management Unit for Human Resources & Institutional Development, Research and Innovation (PMU-B), Thailand ○ Opening Remarks By Mr. Permsuk Sutchaphiwat Permanent Secretary of Ministry of Higher Education, Science, Research and Innovation, Thailand
09:30 – 10:10	PLENARY TALK 1 How Fragile in Our Global Food System? Prof. Dr. Christopher Elliott, OBE Founder, Institute for Global Food Security (IGFS), Queen’s University Belfast, United Kingdom
10:10 – 10:40	PLENARY TALK 2 Policy and Strategy Considerations for Future Foods Prof. Dr. Aman Wirakartakusumah President, The International Union of Food Science and Technology (IUFoST)
10:40 – 11:00	COFFEE BREAK

DAY 1: 14 NOVEMBER 2023

MORNING SESSION

VENUE: ROOM 208, 209 AC

TIME	
11:00 – 11:30	PLENARY TALK 3 Nurturing the Future: Novel Alternative Proteins and Traditional Animal Sourced Foods Prof. Dr. Nigel Scollan GRI Director, School of Biological Sciences, Institute for Global Food Security (IGFS), Queen's University Belfast, United Kingdom
11:30 – 12:00	PLENARY TALK 4 Safety Assessment of Plant-based Food: Does the Shift to Alternative Dietary Pattern Pose a Threat? Prof. Dr. Chiara Dall'Asta University of Parma, Italy
12:00 – 13:00	LUNCH

TIME	FRONTIERS R&D OF FUTURE PROTEIN
13:00 – 13:20	<p>The Landscape of Alternative Protein: Global and Regional Perspective</p> <p>Dr. Wasamon Nutakul APAC's SciTech Manager, Good Food Institute, Singapore</p>
13:20 – 13:40	<p>Tapping the Potential of Pulse Proteins: From Refinement Extraction to its Protein Functionality</p> <p>Dr. Chaiwut Gamonpilas Principal Researcher, National Metal and Materials Technology Center, Thailand</p>
13:40 – 13:50	<p>ORAL PRESENTATION: OP-ST1-01</p> <p>Improving Printing Performance and Textural Properties of Pea Protein-Based Meat Analogs by Using Rice Protein and K-carrageenan</p> <p>Mr. Supanut Leelapunnawut King Mongkut's University of Technology Thonburi, Thailand</p>
13:50 – 14:00	<p>ORAL PRESENTATION: OP-ST1-02</p> <p>The Potential of Dried Noodles using Koro Peanut (<i>Canavalia ensiformis L.</i>) Tempeh Flour and Oyster Mushroom (<i>Pleurotus ostreatus</i>) Flour, as Functional Staple Food</p> <p>Ms. Anastasia Tatik Hartanti Atma Jaya Catholic University of Indonesia, Indonesia</p>
14:00 – 15:00	COFFEE BREAK AND POSTER SESSION
15:00 – 15:20	<p>Leaf Protein from Biofortified Rice: A Game Changer</p> <p>Prof. Dr. Apichart Vanavichit Rice Science Center, Kasetsart University, Thailand</p>
15:20 – 15:40	<p>Future Protein: Nutritional Quality Assessment</p> <p>Assoc. Prof. Dr. Wantanee Kriengsinyos Program Director, Nutrition and Dietetics (M.Sc.), Institute of Nutrition, Mahidol University, Thailand</p>
15:40 – 16:00	<p>Regulating the Plate: Policies in the Age of Innovative Food Technologies</p> <p>Mr. Ankur Chaudhary Policy Specialist (APAC), Good Food Institute, Singapore</p>

DAY 1: 14 NOVEMBER 2023

AFTERNOON SESSION (PARALLEL SESSIONS)

VENUE: ROOM 208 BD

SUB-THEME 2: SAFETY OF FUTURE FOOD

TIME	
13:00 – 13:20	<p>Food Safety Aspects of Cell-based</p> <p>Dr. Sridhar Dharmapuri Food and Agriculture Organization of the United Nations, Regional Office for Asia and the Pacific, Thailand</p>
13:20 – 13:40	<p>Future of Food Safety: Aspect from Policy Maker</p> <p>Dr. Vanida Khumnirdpetch Bureau of Foreign Agricultural Affairs, Office of Permanent Secretary, Ministry of Agriculture and Cooperatives, Thailand</p>
13:40 – 14:00	<p>The WHO Updated Globe Food Safety Strategies (2023-2035) and National Implementation Roadmap - (Online)</p> <p>Prof. Dr. Yongning Wu CFSA/WHO, PR. China</p>
14:00 – 14:20	<p>Natural Alternaria Mycotoxins Production in Pathogen and Endophyte Fungi- (Online)</p> <p>Prof. Dr. Yanshen Li Yantai University, PR. China</p>
14:20 – 14:50	COFFEE BREAK AND POSTER SESSION
14:50 – 15:10	<p>Allergenic Risk Assessment and Management of Novel Foods - (Online)</p> <p>Prof. Hongbing Chen Nanchang University, PR. China</p>
15:10 – 15:30	<p>Key Technology Research and Food Safety Risk Analysis of Cell-cultivated Meat</p> <p>Dr. Yingying Li China Meat Research Center, PR. China</p>
15:30 – 15:50	<p>How Food Emulsifiers Increases Toxicity of Process Contaminants - (Online)</p> <p>Dr. Kevin WH Kwok Department of Food Science and Nutrition Research Institute for Future Food (RiFood), The Hong Kong Polytechnic University, Hong Kong SAR</p>
15:50 – 16:00	<p>ORAL PRESENTATION: OP-ST2-01</p> <p>The Occurrence of Six Regulated Mycotoxins in Different Rice Varieties and Processing Types from Thailand and Cambodia</p> <p>Mr. Nazmi Waesoh Thammasat University, Thailand</p>
16:00 – 16:10	<p>ORAL PRESENTATION: OP-ST2-02</p> <p>Challenges and Pathways to Resilient Shrimp Production</p> <p>Dr. Emma Campbell Institute for Global Food Security (IGFS), Queen's University Belfast, United Kingdom</p>

TIME	
16:10 – 16:20	<p>ORAL PRESENTATION: OP-ST2-03</p> <p>Feed Additives for Sustainable Shrimp Production: Harnessing the Power of the Gut Microbiome</p> <p>Dr. Wanilada Rungrassamee National Center for Genetic Engineering and Biotechnology, Thailand</p>
16:20 – 16:30	<p>ORAL PRESENTATION: OP-ST2-04</p> <p>A Halal-Plant-Based Egg Substitute: Development, Nutritional Profile, and Potential Consumer Appeal</p> <p>Ms. Kasinee Katelakha The Halal Science Center, Chulalongkorn University, Thailand</p>
16:30 – 16:40	<p>ORAL PRESENTATION: OP-ST2-05</p> <p>Eco-Friendly Materials and Smart Sensors: Flexible Electrodes on a Glove and a Decomposable Electrodes</p> <p>Asst. Prof. Dr. Itthipon Jeerapan Prince of Songkla University, Thailand</p>

DAY 1: 14 NOVEMBER 2023

AFTERNOON SESSION (PARALLEL SESSIONS)

VENUE: ROOM 209 AC

SUB-THEME 3: INDUSTRIAL AND
EDUCATIONAL PARTNERSHIP FOR FUTURE FOOD

TIME	
13.00 – 13:20	<p>Assessing Food System Risk and Fragility</p> <p>Dr. Richard Friend University of York, United Kingdom</p>
13:20 – 13:40	<p>Capacity Building in the Field of Food Safety, Authenticity, and Origin - <i>Online</i></p> <p>Dr. Christina Vlachou Food Safety and Control Laboratory (FSCL), Joint FAO/IAEA Centre of Nuclear Techniques in Food and Agriculture, Department of Nuclear Sciences and Applications, Austria</p>
13:40 – 14:00	<p>Duckweeds as Future Food: Reinvention of ASEAN's Local Wisdom</p> <p>Asst. Prof. Dr. Metha Meetam CEO/CTO, Advanced GreenFarm Co., Ltd, Thailand</p>
14:00 – 15:00	COFFEE BREAK AND POSTER SESSION
15:00 – 15:20	<p>Mitigating Off-flavor Notes in Rapeseed and Pea Protein Isolates by Means of the SENSOMICS Approach</p> <p>Prof. Dr. Corinna Dawid TUM School of Life Sciences, Technical University of Munich, Germany</p>
15:20 – 15:40	<p>Collaboration, the Secret to Building a Vibrant Foodtech Ecosystem</p> <p>Dr. Christopher Aurand Open Innovation Leader, Thai Union Group PCL., Thailand</p>

TIME	PRODUCT DEVELOPMENT COMPETITION 2023
13.00 – 13:15	Opening Ceremony
13:15 – 15:15	Undergraduate Presentation Competition (8 teams) TEAM: <ul style="list-style-type: none"> ◇ Up to Bean ◇ BaoJai (Thai Water Caltrop Custard) ◇ Pepperra ◇ Beyond Snack ◇ C Health (Plant-Based Tofu) ◇ Ang-Ang TubTim Siam Pomelo & Angkak Vinegar Drink ◇ INNOVUCHA (Kombucha Jelly Drink) ◇ SpiruLux Caviar
15:15 – 15:45	COFFEE BREAK
15:45 – 16:45	General Public Presentation Competition (4 teams) TEAM: <ul style="list-style-type: none"> ◇ TUFF Brand (Mixed Nuts Protein Balls) ◇ Milasri (Nutrient-dense Millet Pudding) ◇ ISO-PAUSE (Soft Creamy Tempeh) ◇ Cheesemung (Probiotic Vegan Cream Cheese)
16:45 – 17:30	BREAK
17:30 – 18:00	Award and Closing Ceremony

UNDERGRADUATE TEAM MEMBERS

1. Up to Bean | Faculty of Science and Technology, Thammasat University

- ◇ Yanisa Potisomporn
- ◇ Rinrada Sathong-on
- ◇ Suwikorn Bunkong
- ◇ Piyawan Kealkul
- ◇ Wannida Chaipunna

2. Baojai (Thai Water Caltrop Custard) | Kasetsart University

- ◇ Nitiwadee Masanukornbut
- ◇ Thitimakorn Yaanan
- ◇ Urairak Tanpipat

3. Pepperra | Kasetsart University

- ◇ Napat Rimkeeree
- ◇ Tawan Tantiwit
- ◇ Pimaksorn Rotchettha
- ◇ Sorayut Kerdlapee
- ◇ Ratanawarin Vibulpaibul

4. Beyond Snacks | Faculty of Science and Technology, Thammasat University

- ◇ Jarinya Jitjuk
- ◇ Suwaporn Aekprasert
- ◇ Narumon Ekapongpaizit
- ◇ Praparart Porjai
- ◇ Parinya Panpat

5. C Health (Plant-based Tofu) | Panyapiwat Institute of Management

- ◇ Pluemhathai Jaisuesat
- ◇ Chanoknan Janthimart
- ◇ Yutthakan Kampang

6. Ang-Ang TubTim Siam Pomelo & Angkak Vinegar Drink | Faculty of Public Health, Mahidol University

- ◇ Mathurada yookerd
- ◇ Ganniga Sukjairungwattana
- ◇ Issariya Chomkit
- ◇ Siraphatsorn Phanphook

7. INNOVUCHA (Kombucha Jelly Drink) | Faculty of Agro-Industry, Prince of Songkla University

- ◇ Pannita Jaroenjaturong
- ◇ Naruepon Liewtrakul
- ◇ Jariya Ruangwicha

8. Spirulux Caviar | King Mongkut's University of Technology Thonburi

- ◇ Kulwadee Hiran
- ◇ Papatsara Dawan
- ◇ Buntharik Rattanapayat

GENERAL PUBLIC TEAM MEMBERS**1. TUFF Brand (Mixed Nuts Protein Balls) | T. Thai Snack Foods Co., Ltd**

- ◇ Pitchaporn Kunsub
- ◇ Sakaewan Tasana
- ◇ Thaworn Techakraisri
- ◇ Suchittra Dechachat
- ◇ Saowaluck Apisingha

2. Milasri (Nutrient-dense Millet Pudding)

- ◇ Nuti Hutasingh
- ◇ Siritwat Chanteerakul
- ◇ Kanitha Tananuwong
- ◇ Sukita Suksamran
- ◇ Thunyathorn Sirimaneekul

3. ISO-PAUSE (Soft Creamy Tempeh) | Faculty of Agriculture, Natural Resources and Environment, Naresuan University

- ◇ Jiratchaya Judphol
- ◇ Kanyarat Banyam
- ◇ Tipawan Thongsook
- ◇ Warathep Buasum
- ◇ Nutchannun Rakthanyakarn

4. Cheesemung (Probiotic Vegan Cream Cheese) | Prince of Songkla University

- ◇ Sabaitip Phimsen
- ◇ Asma Billateh
- ◇ Rawitsara Intasit
- ◇ Tanitta Techaniyom

TIME	INDUSTRIAL VIEWPOINTS OF FUTURE PROTEIN
09:00 – 09:10	<p>ORAL PRESENTATION: OP-ST1-03</p> <p>Properties of Clindamycin HCl loaded Wound Healing Hydrogel Film from Pharmaceutical Waste Gelatin</p> <p>Ms. Prapaporn Jarernsamrit Kasetsart University, Thailand</p>
09:10 – 09:20	<p>ORAL PRESENTATION: OP-ST1-04</p> <p>Effect of <i>Cannabis sativa</i> Leaves on Kombucha Fermentation toward Microbial Community, Volatile Compounds, and Physicochemical Properties</p> <p>Ms. Qurrata Ayuni Faculty of Agro-Industry, Kasetsart University, Thailand</p>
09:20 – 09:30	<p>ORAL PRESENTATION: OP-ST1-05</p> <p>Metabolomic Analysis Reveals Phenolic and Flavonoid Accumulation Induced by Salt Stress in <i>Morus</i> sp. Leaves to Ensure Food Security</p> <p>Asst. Prof. Yasinta Ratna Esti Wulandari Atma Jaya Catholic University of Indonesia, Indonesia</p>
09:30 – 09:40	<p>ORAL PRESENTATION: OP-ST1-06</p> <p>Functional Edible Film Incorporated with JAVA Spent Coffee Ground Extract to Extend Shelf-life of Strawberries</p> <p>Mr. Muhammad Rosyid Wardianto Chulalongkorn University, Thailand</p>
	COMPANY TECH FLASH TALK: ALL ABOUT START-UPS
09:40 – 09:55	<p>Milk Reinvented: Creating Dairy Proteins through Precision Fermentation with MUU</p> <p>Mr. Chanapol Tantakosol CEO & Founder of Regene Bio Pte. Ltd, and MUU, Thailand</p>
09:55 – 10:10	<p>Cultured Meat: Trends & Update</p> <p>Asst. Prof. Dr. Chenphop Sawangmake, DVM, MSc, PhD Faculty of Veterinary Science, Chulalongkorn University, and Director at Bio ink Co., Ltd, Thailand</p>
10:10 – 10:25	<p>A Continual Building Block of the New Formations of Protein – Because Eating Healthy Can Be More Fun!</p> <p>Ms. Natawan Panachuenvongsakul CCO and a co-founder, Eatvolution Co., Ltd, Thailand</p> <p>Mr. Isreya Liangkobkit CSO and a co-founder, Eatvolution Co., Ltd., Thailand</p>
10:25 – 11:00	<p>COFFEE BREAK AND POSTER SESSION</p>
	COMPANY TECH FLASH TALK: FOOD ENTERPRISES
11:00 – 11:15	<p>Future Foods: An Industry's Perspective on the Path to Sustainable and Nutritious Food</p> <p>Dr. Sunisa Chatsurachai Open Innovation Manager, CPF Food Research and Development Center Co., Ltd, Thailand</p>
11:30 – 13:00	LUNCH

DAY 2: 15 NOVEMBER 2023

MORNING SESSION (PARALLEL SESSIONS)

VENUE: ROOM 208 BD

SUB-THEME 2: SAFETY OF FUTURE FOOD

TIME	
09:00 – 09:20	Food in the Future: Evolution to Safety, Security and Sovereignty Asst. Prof. Dr. Racha Tepsorn Faculty of Science and Technology, Thammasat University, Thailand
09:20 – 09:40	Harnessing Algal Nutrients while Curtailing Toxin Risks: A Path Toward Sustainable and Safe Algal Food Products - (Online) Prof. Dr. Xin Liu Wuhan Poly University, PR. China
09:40 – 10:00	Development of Modern Fluorescent Sensors and Sensitivity Enhancement by Plasmonic Nanoparticles for Environmental and Food Security Protection Prof. Dr. Nantanit Wanichacheva Faculty of Science, Silpakorn University, Thailand
10:00 – 10:20	Study on Authenticity Detection of Animal-derived Food Based on CRISPR/Cas12a System - (Online) Prof. Dr. Guoliang Li Shaanxi University of Science and Technology, PR. China
10:20 – 10:40	COFFEE BREAK AND POSTER SESSION
10:40 – 11:00	Rising to the Challenge of Future Food Analytics Mr. Robin Philp Academia & Collaborations Manager, Southeast Asia, Agilent Technologies, Malaysia
11:00 – 11:20	FCC Dietary Proteins Expert Panel – Overview, Workplan, and Accomplishments - (Online) Dr. Eric Schwartz United States Pharmacopeia (USP) and Food Chemicals Codex (FCC), USA
11:20 – 11:30	Oral Presentation: OP-ST2-06
	Rapid Mass Spectrometry for the Safety Assurance of Future Foods Dr. Nicholas Birse Queen's University Belfast, UK
11:30 – 11:40	Oral Presentation: OP-ST2-07
	Geographical Region Traceability of Riceberry Using a Metabolomic Approach Dr. Umaporn Uawisetwathana National Center for Genetic Engineering and Biotechnology, Thailand
11:40 – 11:50	Oral Presentation: OP-ST2-08
	A Quantification of Δ^9-Tetrahydro-Cannabinol (THC) in Cannabis-Infused Food Using Electrochemical Detection Mr. Vitsarut Primpray National Nanotechnology Center, Thailand
11:50 – 12:00	Oral Presentation: OP-ST2-09
	Novel High-Throughput Multiplex Detection for Bacterial Genes for Food Safety Using Peptide Nucleic Acids-Based Bead Array Platform Ms. Prae Noppakuadrittidej Chulalongkorn University, Thailand
12:00 – 12:10	Oral Presentation: OP-ST2-010
	Bacteriophage Control Foodborne and Food Spoilage Bacteria: Alternative Approach in Food Safety Dr. Diana Elizabeth Waturangi Atma Jaya Catholic University of Indonesia, Indonesia
12:10 – 13:00	LUNCH

DAY 2: 15 NOVEMBER 2023

MORNING SESSION (PARALLEL SESSIONS)

VENUE: ROOM 209 AC

SUB-THEME 3: INDUSTRIAL AND
EDUCATIONAL PARTNERSHIP FOR FUTURE FOOD

TIME	DUEL: ACADEMIC VS PRIVATE SECTOR
09:00 – 09:20	Human-centric for Digital Transformation Asst. Prof. Dr. Diew Koolpiruck Faculty of Engineering, King Mongkut's University of Technology Thonburi, Thailand Dr. Korakot Thiwongkum Betagro Public Company Limited, Thailand
09:20 – 09:40	A Case Study: From Academic Research to Practical Commercialization Asst. Prof. Dr. Krittiya Khuenpet Faculty of Science and Technology, Thammasat University, Thailand Ms. Saruta Chanhan Managing Director Golden Peak Home Food Co., Ltd., Thailand
09:40 – 10:00	Translational Research: From Lab to Commercial Scale in the Case Study of White Mugwort (<i>Artemisia lactiflora</i> Wall.) Extracts Assoc. Prof. Dr. Tantawan Pirak Faculty of Agro-Industry, Kasetsart University, Thailand Ms. Sirivimol Kitaphanich Rai Ruen Rom Organic Farm, Thailand
10:00 – 10:30	COFFEE BREAK AND POSTER SESSION
10:30 – 10:50	Case Study: Research to Commercialization of Cricket Protein Assoc. Prof. Dr. Yuthana Phimolsiripol Faculty of Agro-Industry, Chiang Mai University, Thailand Mr. Thanaphum Muang-learn The Bricket Co., Ltd., Thailand
10:50 – 11:10	Assessing Bangkok Food System: from Research to Practice Dr. Pongtip Thiengburanathum School of Public Policy, Chiang Mai University, Thailand Ms. Pareena Prayukvong Co-founder of The Network for Sustainable Development Association and Bangkok Rooftop Farm Network, Thailand
11:10 – 11:30	Translational Research for Food Innovation Program in Thailand Assoc. Prof. Dr. Chaleeda Borompichaichartkul Program Management Unit for Competitiveness (PMUC), Thailand
11:30 – 11:40	ORAL PRESENTATION: OP-ST3-01 Evaluation of an Ecosystem-builder Accelerator Program to drive Research Translation Mr. Stephane Durand Queen's University Belfast, UK
11:40 – 13:00	LUNCH

DAY 2: 15 NOVEMBER 2023

MORNING SESSION (PARALLEL SESSIONS)

VENUE: ROOM 206

SUB-THEME 4: CURRENT AND FUTURE TRENDS

Future Food System Synergies by TASTEBUD LAB
'Designing' a Sustainable Food System for the 'Future of Sustainable Protein'

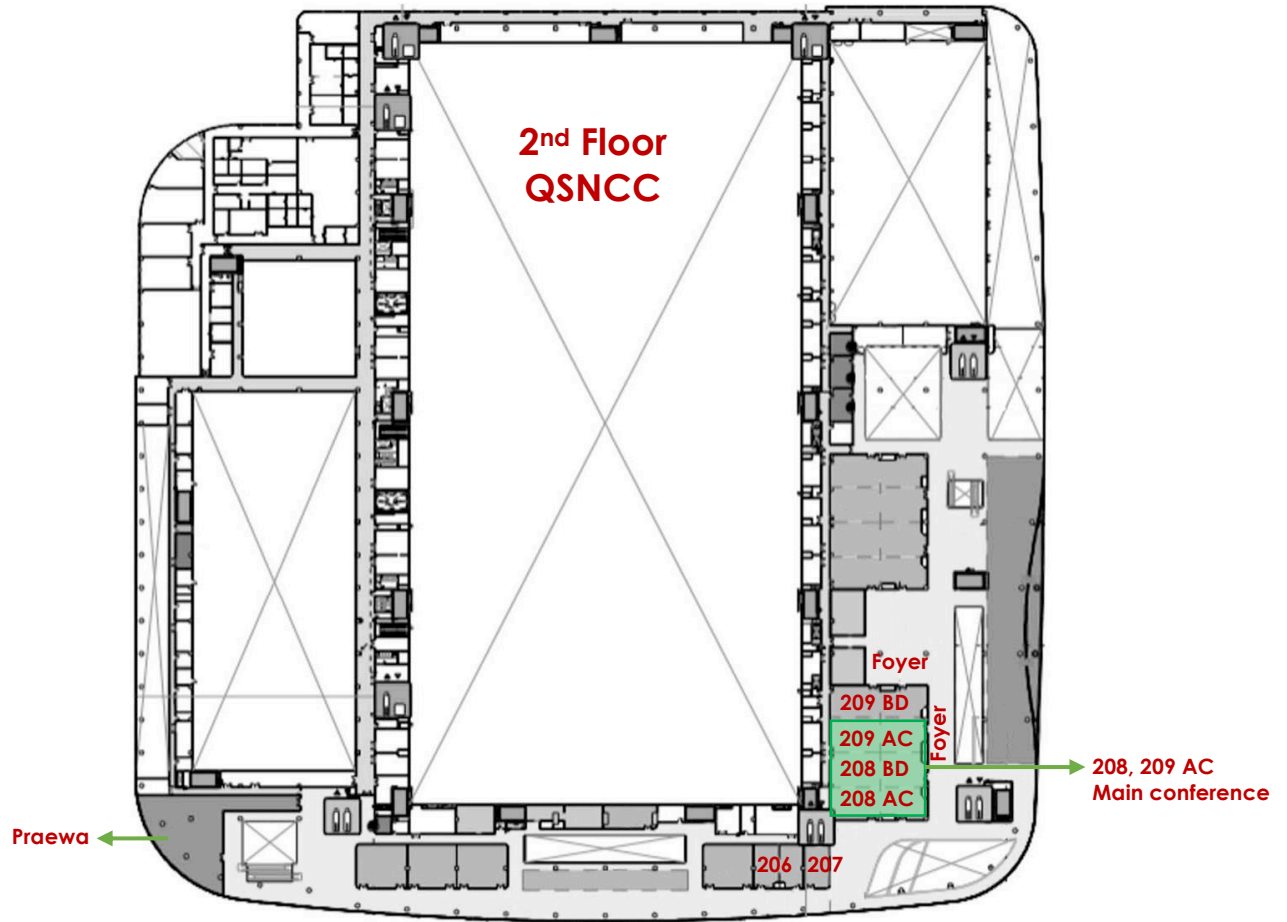
TIME	
09:00 – 09:30	Register and get to Know
09:30 – 10:30	Future Food System Synergies Workshop
10:30 – 10:45	COFFEE BREAK
10:45 – 11:50	Draw Key Initiatives on Future Food System Canvas

SPEAKERS

- ◇ **Chef Chumpol Jangprai**
Sustainability Food Ambassador to Feed Up @UN
- ◇ **Ms. Rungphech Chitanuwat**
Regional Portfolio Director in ASEAN Informa Markets
- ◇ **Mr. Santi Abakaz**
CEO / Co-Founder TASTEBUD LAB / BIO BUDDY
- ◇ **Mr. Pariya Sirikul**
Managing Director, Inno4 Co., Ltd
- ◇ **Dr. Siwarutt Boonyarattanakalin**
Assistant Innovation Director, Siam Modified Starch Co., Ltd
- ◇ **Mr. Phontakorn Wongcharoen**
Vice President, Betagro Food Innovation Center

TIME	
13:00 – 14:00	NETWORKING
14:00 – 14:30	PLENARY TALK 5 Natural Precision Fermentation: Looking for Specific Glycolytic Activities from Bacteria Prof. Dr. Yves Wache Institut Agro, France
14:30 – 15:00	PLENARY TALK 6 Roadmap of Global Proteins & Alternative Proteins at Local and Global Scales: Partnership of Academia, Research, and Industry Dr. Visit Limlurcha The Thai Chamber of Commerce, Thailand
15:00 – 15:30	COFFEE BREAK
15:30 – 16:00	PLENARY TALK 7 Old Enemies, Novel Challenges: Food Safety in the 21st Century Prof. Dr. Doris Marko University of Vienna, Austria
16:00 – 16:30	CLOSING CEREMONY

FLOOR PLAN



Venue: 2nd Floor, Queen Sirikit National Convention Center (QSNCC)

Location:

Main conference	208, 209 AC
Breakout rooms	208 AC 208 DB 209 AC 206
Presentation file uploading room	207
Exhibition and sponsor booths	209 BD
Poster session	Foyer
Registration counter	Foyer
Information counter	Foyer
Coffee break	209 BD & Foyer
Lunch place	Praewa Room

SPONSOR ACKNOWLEDGEMENT

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Thai Union Group PCL	Thailand
TASTEBUD LAB	Thailand

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Intelligence that Inspires Insight and Confidence

LC/MS Innovations Seminar

November 22 & 23, 2023 | Bangkok, Thailand.



22 November 2023 |
Wednesday

**Thailand Science Park Convention
Centre**

Room: CC405, Level 4

130 Paholyothin Road, Khlong Luang,
Pathum Thani 12120, Thailand

[Maps & Transport](#)

23 November 2023 |
Thursday

Avani Sukhumvit Bangkok Hotel

Room: Grand Chambray Ballroom

2089 Sukhumvit Road, Phra Khanong
Nuea, Watthana, Bangkok 10260

[Maps & Transport](#)

Time:

9.00 am – 4.30 pm

Registrations start at 8.30 am

[Register Now](#)

Join us to discover Agilent innovations and comprehensive workflows that will enhance data quality and productivity, giving you the peace-of-mind to focus on what inspires you.

We are excited to welcome you to join our exclusive seminar today. With the new [Agilent Revident quadrupole time-of-flight LC/MS system \(LC/Q-TOF\)](#) and [Agilent 6495 triple quadrupole LC/MS \(LC/TQ\)](#), their easy-to-use onboard intelligence, harmonized operation, and complete workflow capabilities let you look beyond instrumentation and expand your lab's potential.

Key Takeaways:

- ✓ Gaining time-saving efficiencies and meeting future challenges with instrument intelligence
- ✓ Advancing capabilities with a complementary solution for omics workflows to analyze your most complex samples.
- ✓ Implementing end-to-end workflows of LC/TQ in targeted omics and LC/Q-TOF in food safety to produce meaningful results.
- ✓ Gain insights from our guest speakers, and Agilent comprehensive food safety, metabolomics, and environmental application.

Join us for a chance to win exclusive prizes!

Seats are limited! Reserve yours now.

Agenda

9.00 - 9.20 a.m.	Intelligence that Inspires –New Agilent LC/MS Solutions, Smart Features, New Possibilities Mark Richards, Applications Director, Agilent Technologies.
9.20 - 9.45 a.m.	Efficiency at a whole new level: Lab Software for Optimizing Laboratory Operations Shane Linkerhof, Regional Sales Director, Thailand & Digital Lab.
9.45 - 10.15 a.m.	Mass Spectrometry in Modern Food Research: Driving Forward Food Research at the Food and Feed Innovation Center Dr. Atikom Panya, National Center for Genetic Engineering and Biotechnology (BIOTEC).
10.15 - 10.35 a.m.	Coffee Break

Intelligence that Inspires Insight and Confidence

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Nuea, Watthana, Bangkok 10260

[Maps & Transport](#)

Time:

9.00 am – 4.30 pm

Registrations start at 8.30 am

[Register Now](#)

Agenda

10.35 - 11.05 a.m.

Elucidating Cellular Metabolism with a Full Suite of Next- Generation Omics Tools

Erhan Simsek, Academia & Collaborations Specialist, Agilent
Technologies.

11.05 - 11.15 a.m.

"Guess the Part", Win a Prize

11:15 – 12.00 p.m.

New solutions for your metabolomics data analysis from Agilent: MassHunter Explorer & ChemVista.

Erhan Simsek, Academia & Collaborations Specialist, Agilent
Technologies.

12.00 - 1.00 p.m.

Lunch Break.

1.00 – 1.30 p.m.

Challenges and solutions in sample prep for PFAS analysis.

Wimut Serm Sri, Business Development Specialist, Chemistries and
Supplies, Agilent Technologies

1.30 - 2.00 p.m.

The ASEAN food security situation.

Dr. Awanwee Petchkongkaew, Co-Founder and Co-Director
The International Joint Research Center on Food Security (IJC-
FOODSEC)

2.00 – 2.45 p.m.

Unravelling the PFAS puzzle – Agilent Complete Workflow Solution in targeted and untargeted analysis

Thanong Phueaouan, LC/MS Product Specialist, Agilent
Technologies.

2.45 – 3.05 p.m.

Coffee break

3.05 – 3.35 p.m.

New LC-MS Technologies to Improve Performance and Efficiency in the Routine Pesticide Testing Laboratory

Mark Richards, Applications Director, Agilent Technologies.

3.35 – 4.05 p.m.

From Screening to Confirmation: A comprehensive Food Safety workflow

Thanong Phueaouan, LC/MS Product Specialist, Agilent
Technologies.

4:05 - 4:30 p.m.

"Guess the Part", Win a Prize, Lucky Draw

4.30 p.m.

End of Seminar



CONFERENCE SECRETARIAT:

National Center for Genetic Engineering and Biotechnology (BIOTEC)
113 Thailand Science Park, Phahonyothin Rd.,
Klong Nueng, Klong Luang,
Pathum Thani 12120, Thailand



(66) 2564 6700 ext. 3379 - 3382



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