

Notification of Paer Acceptance for  
ASEAN-ASSET 2023: Global Summit on the Future of Future Food, 14 - 15 November 2023, Thailand

as of 10 October 2023

No.	For Sub-theme	Presentation Type	Abstract ID	Title	Firstname	Lastname	Institution	Country
1	Sub-theme 1: Frontiers in future food	Oral Presentation	OP-ST1-01	Improving Printing Performance and Textural Properties of Pea Protein-Based Meat Analogs by Using Rice Protein and κ-carrageenan	Supanut	Leelapunnawut	King Mongkut's University of Technology Thonburi	Thailand
2			OP-ST1-02	The Potential of Dried Noodles using Koro Peanut ( <i>Canavalia ensiformis</i> L.) Tempeh Flour and Oyster Mushroom ( <i>Pleurotus ostreatus</i> ) Flour, as Functional Staple Food	Anastasia Tatik	Hartanti	Atma Jaya Catholic University of Indonesia	Indonesia
3			OP-ST1-03	Properties of Clindamycin HCl loaded Wound Healing Hydrogel Film from Waste Gelatin	Prapaporn	Jarernsamrit	Faculty of engineering, Kasetsart university	Thailand
4			OP-ST1-04	Effect of <i>Cannabis sativa</i> Leaves on Kombucha Fermentation toward Microbial Community, Volatile Compounds, and Physicochemical Properties	Qurrata	Ayuni	Kasetsart University	Thailand
5			OP-ST1-05	Metabolomic Analysis Reveals Phenolic and Flavonoid Accumulation Induced by Salt Stress in <i>Morus sp.</i> Leaves to Ensure Food Security	Yasinta Ratna Esti	Wulandari	Atma Jaya Catholic University of Indonesia	Indonesia
6			OP-ST1-06	Functional Edible Film Incorporated with JAVA Spent Coffee Ground Extract to Extend Shelf-life of Strawberries	Muhammad	Rosyid Wardianto	Faculty of Science, Chulalongkorn University	Thailand
7		Poster Presentation	PP-ST1-01	Metabolomics-based Holistic Analysis of Microbial Cultures Fermenting Pea Protein-based Milk for Enhanced Flavor Profile	Andrea	Spaccasassi	TUM CREATE	Singapore
8			PP-ST1-02	Muscle food Protein Integrity: Influence of Growth-related Myopathies on in vitro Protein Digestion of Cooked Chicken Meat	Yanee	Srimarut	BIOTEC, NSTDA	Thailand
9	Sub-theme 2: Safety of future food	Oral Presentation	OP-ST2-01	The Occurrence of Six Regulated Mycotoxins in Different Rice Varieties and Processing Types from Thailand and Cambodia	Nazmi	Waesoh	Thammasat University	Thailand
10			OP-ST2-02	Challenges and Pathways to Resilient Shrimp Production	Emma	Campbell	Queen's University Belfast	United Kingdom
11			OP-ST2-03	Feed Additives for Sustainable Shrimp Production: Harnessing the Power of the Gut Microbiome	Wanilada	Rungrasamee	National Center for Genetic Engineering and Biotechnology	Thailand
12			OP-ST2-04	A Halal-Plant-Based Egg Substitute: Development, Nutritional Profile, and Potential Consumer Appeal	Kasinee	Katelakha	The Halal Science Center, Chulalongkorn University	Thailand
13			OP-ST2-05	Eco-Friendly Materials and Smart Sensors: Flexible Electrodes on a Glove and a Decomposable Electrodes	Itthipon	Jeerapan	Prince of Songkla University	Thailand
14			OP-ST2-06	Rapid Mass Spectrometry for the Safety Assurance of Future Foods	Nicholas	Birse	Queen's University Belfast	United Kingdom
15			OP-ST2-07	Geographical Region Traceability of Riceberry Using a Metabolomic Approach	Umaporn	Uawisetwathana	National Center for Genetic Engineering and Biotechnology	Thailand
16			OP-ST2-08	A quantification of Δ <sup>9</sup> -tetrahydro-cannabinol (THC) in cannabis-infused food using electrochemical detection	Vitsarut	Primpray	National Center for Genetic Engineering and Biotechnology	Thailand
17			OP-ST2-09	Novel High-Throughput Multiplex Detection for Bacterial Genes for Food Safety Using Peptide Nucleic Acids-Based Bead Array Platform	Prae	Noppakudrittidej	Chulalongkorn University	Thailand
18			OP-ST2-10	Bacteriophage Control Foodborne and Food Spoilage Bacteria: Alternative Approach in Food Safety	Diana Elizabeth	Waturangi	Atma Jaya Catholic University	Indonesia
19		Poster Presentation	PP-ST2-01	Microbial Diversity and Changes during Karanda Juice Kefir Fermentation	Ramon	Akharapreechanont	Thammasat University	Thailand
20			PP-ST2-02	Safety Properties of <i>Lactobacillus plantarum</i> BCC 47723 as a Promising Probiotic Strain	Warissara	Kasikonsunthonchai	Thammasat University	Thailand
21			PP-ST2-03	A Fluorimetric Method for Formaldehyde Detection in Seafood Samples	Titivan	Changsan	Prince of Songkla University	Thailand
22			PP-ST2-04	Modification of Poly(o-phenylenediamine)-Zn Composite on Plaswood Propeller as Sorbent for the Extraction of Polycyclic Aromatic Hydrocarbons in Coffee Drink	Phennapa	Khanaaekwichaporn	Prince of Songkla University	Thailand
23			PP-ST2-05	Polyvinylpyrrolidone-graphene-chitosan Porous Composite Beads for the Analysis of Parabens in Beverage Samples	Suwatchanee	Maneeratanachot	Center of Excellence for Trace Analysis and Biosensor	Thailand
24			PP-ST2-06	Solid Phase Extractor Based on Polypyrrole-coated Rubber Foam for the Determination of Carbendazim in Orange Juices	Teerayanee	Chaipet	Prince of Songkla University	Thailand
25			PP-ST2-07	Development of a Poly(o-phenylenediamine) Coated Aluminum Garter Spring Micro-solid Phase Sorbent for the Analysis of Pyrethroids in Chili Samples	Chongdee	Thammakhet-Buranachai	Prince of Songkla University	Thailand
26			PP-ST2-08	A Portable Histamine Sensor Using PVA@NDA Sol-gel Coupled with Smartphone Image Processing for Fish Quality Determination	Natha	Nontipichet	Prince of Songkla University	Thailand
27			PP-ST2-09	Simple and Rapid Determination of Borax in Processed Food Products Using an In-Tube Determination base on the Colorimetric Technique	Chanita	Boonkanon	International Joint Research Center on Food Security (IJC-FOODSEC)	Thailand

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28			PP-ST2-10	A Novel High-Performance [5]Helicene Fluorescence Sensor for Selective Detection of Fe3+ in Fertilizers and Agricultural products for Food Safety	Raveewan	Kittiyaphong	Silpakorn University	Thailand
29			PP-ST2-11	Identification of Sea Cucumber Species in Raw and Dried Food Product in Thailand Using Mitochondrial DNA Markers	Nittaya	Jaeram	Prince of Songkla University	Thailand
30	Sub-theme 3: Industrial and educational partnership for future food	Oral Presentation	OP-ST3-01	Evaluation of an Ecosystem-builder Accelerator Program to Drive Research Translation	Stephane	Durand	Queen's University Belfast	United Kingdom
31		Poster Presentation	PP-ST3-01	Analysis of Nutritional Composition and Chitosan Content in Crickets ( <i>Acheta domestica</i> ) from Laos	Sysay	Palamy	Faculty of pharmacy, University of Health Sciences	Laos
32	Sub-theme 4: Current and future trends	Poster Presentation	PP-ST4-01	Development of the Nutrient Rich Rice Porridge for Dysphagia and Elderly from the Mixed Dough and Mature Whole-Grain Rice	Siriluck	Wattanananitchakorn	Kasetsart University	Thailand
33			PP-ST4-02	Development of Karanda kefir Sorbet Ice cream	Awanwee	Petchkongkaew	Thammasat University (Rangsit Campus)	Thailand
34			PP-ST4-03	The Effect of Fermentation Duration on the in vitro Antioxidant Activities and Total Phenolic Compound Properties of Fermented Sweet Black Rice ( <i>Oryza sativa L.</i> ).	Kawisara	Siwarak		Thailand
35			PP-ST4-04	Multi-bioactive Functions of Chicken Hydrolysate	Niwana	Wangsawat		Thailand
36			PP-ST4-05	Sustainable Shrimp Farming through Genomic Advancement	Kanchana	Sittikankaew	BIOTEC, NSTDA	Thailand