Finland – China Food and Health network

Kick-off event, November 1, 2021

8:00 – 12:30 am Finnish Time and 2-6 pm Beijing time, timing in the programme in Finnish time
Links to the sessions 1-3 are sent to registered participants’ e-mails. There is an own link to each session.

Session 1: Opening session (please see the programme schedule fcfh.utu.fi).
8.00 – 9.00 am Finnish time/ 2.00 – 3.00 pm Beijing time

Session 2 a: Subtheme Nutrition and Food

Pitching and networking session 9.15 am – 12.00 pm Finnish time/ 3.15 pm – 6.00 pm Beijing time

9.15 – 9.20 Chair’s introduction to the session

9.20 – 9.25 Senior Advisor Helli Kitinoja; Seinäjoki University of Applied Science
Research activities in the fields of Nutrition and health and Food safety

9.25 – 9.30 Researcher Ying Gao; Zhejiang University, Department of Sports Science
Physical activity and health in Chinese children

9.30 – 9.35 Doctoral student Amruta Kulkarni; University of Turku, Food Chemistry and Food Development
Enantiopure triacylglycerols in chiral nature - Bioavailability and metabolic fate of docosahexaenoic (DHA 22:6n-3) acid in rats

9.35 – 9.40 Assistant Professor Ying Zheng; Zhejiang A&F University, Food and Health College
Research Progress of Food and Herbal Medicine in Zhejiang A&F University

9.40 – 9.45 Researcher Qinxue Ni; Zhejiang A&F University, Food and Health College
Intensive Processing and Industrialization Application of Gardenia jasminoides Ellis - A Traditional Chinese Medicinal Food

9.45 – 9.50 PHD Hongzhen Wang; Zhejiang A&F University, School of Food and Health
Secondary metabolites engineering of medicinal plant

9.50 – 9.55 Researcher Tao Wu; Peking University, Department of Epidemiology
Family-based study to understand the gene-environment interaction influencing cardiovascular risk

9.55 – 10.00 Professor Yumei Zhang; Peking University, School of Public Health; Food active ingredients, Nutrition & Health

10.00 – 10.05 Associate Director Jiangqiang Lai; China CDC, Institute of Nutrition and Health
Food, maternal and infant’s nutrition & Health

10.05 – 10.10. Associate professor Kirsi Laitinen, University of Turku, Institute of Biomedicine, Faculty of Medicine; Early Nutrition and Health - research group

10.10 – 10.20 BREAK
10.20 – 10.25 University teacher Marika Kalpio; University of Turku, Department of Life Technologies / Food Chemistry and Food Development
Method for analyzing chiral triacylglycerols (TAGs) in nutritionally important lipids

10.25 – 10.30 Professor Baoru Yang; University of Turku, Food Chemistry and Food Development Unit
Lipids in Infant Nutrition

10.30 – 10.35 Professor Qing Gu; Zhejiang Gongshang University, Food Microbiology
Probiotics and Human Health

10.35 – 10.40 Project Researcher Kaile Kubota University of Turku, Department of Nursing Science
AI-driven Gamified Intervention and Intelligent Intervention Support Module to Foster the Health Equity of Children - Nutrition Project (HEAL-nutrition)

10.40 – 10.45 Research fellow, Associated Professor Lina Zhang; Jiangnan University
Digestibility and allergenicity of milk proteins

10.45 – 10.50 Researcher Jie Zheng; Jinan University, Department of Food Science and Engineering:
Interactions between amino acids and polyphenols with reactive aldehydes in foods

10.50 – 10.55 Professor Guanghua Zhao; China Agricultural University, Food Science & Nutritional Engineering of food source human health and nutrition

10.55 – 11.00 Professor Jun Liu; China Agricultural University, College of Food Science and Nutritional Engineering; Functional Oligosaccharides

11.00 – 11.05 Professor Wen Peng; Qinghai university, Nutrition and Health Promotion Center, Department of public health, Medical College
Nutrition and Health Promotion Center and Department of Public Health, Medical College, Qinghai University, Xining, China

11.05 – 11.15 BREAK

11.15 - 12.00 Discussions and networking continue

Session 2b: Sustainability and Technology related to food

Pitching and networking session 9.15 am – 12.00 pm Finnish time/ 3.15 pm – 6.00 pm Beijing time

9.15 – 9.20 Chair’s introduction to the session

9.20 -9.25 Professor and head of engineering center Lirong Zheng; Fudan University, School of Information Science and Technology
Food safety and quality management by IOT

9.25 – 9.30 Professor Pasi Kallio; Tampere University, Faculty of Medicine and Health Technology
Organ-on-chip technology for food research

9.30 – 9.35 Dr. Shixin Chen; SIMIT, CAS, State Key Lab of Transducers Technology
High performance micro-nano sensor
9.35 – 9.40  Professor Yunfei Xie; Jiangnan University, School of Food Science and Technology Food safety: Detection and quality control

9.40 – 9.45  Professor Wenguo Cui; Shanghai Jiaotong University, Ruijin Hospital International Centre of Advanced Biomedical Materials

9.45 – 9.50  Professor Hongbo Zhang; Åbo Akademi Univerity, Pharmaceutical Sciences Laboratory Functional Materials for Healthcare

9.50 – 9.55  Professor Xuetao Wei; Peking University, Department of toxicology Food safety and functional ingredients

09.55 – 10.00 Professor Yiming Zhang; Zhejiang A&F University, FOOD and Health college Paper microfluidic flow device for food safety analysis

10.00 – 10.15 BREAK

10.15-10.20  Professor Baoqing Zhu; Beijing Forestry University, Department of Food Science The Quality Formation Mechanism of Forest Fruit and its Processed products -- from the five-year cooperation between Beijing Forestry University and University of Turku, Finland

10.20 – 10.25 Director responsibility for R&D Lijun Chen; Sanyuan Food Company, Associate Center of Chinese key engineering on health maternal & Infant's diary food Sustainable diary food in Beijing Sanyuan company

10.25 – 10.30 Professor Liwei Pan; Dalian University, College of Environmental and Chemical Engineering The development of sustainable solutions in Dalian University

10.30 –10.35 Professor Wenyi Tan; Nanjing Institute of Technology, School of Environmental Engineering Food sustainable production and reclaim of kitchen waste in China

10.35 – 10.40 Associate Professor Wei Yang; Jiangnan University, School of Food Science and Technology Enzymatic Acylation of Anthocyanins from Multiple Sources

10.40 – 10.45 Associate researcher Dasong Liu; Jiangnan University, State Key Laboratory of Food Science and Technology; Structure and digestion of casein micelles

10.45 – 10.50 Professor Marina Heinonen; University of Helsinki, Department of Food and Nutrition Food ingredients and technologies for sustainable food production

10.50 – 10:55 Associate Professor Yue Huang; China Agricultural University, College of Food Science and Nutritional Engineering; Nondestructive assessment on food quality and safety

10.55 – 11.00. Assistant professor Maaria Kortesniemi, University of Turku, Food Chemistry and Food Development Unit Applications of NMR metabolomics in food authentication and quality control

11.00 – 11.05 Senior researcher Silvia Gaiani; University of Helsinki, Ruralia Entrepreneurship and innovation towards sustainable food systems

11.15 – 11.15 BREAK

11.15 - 12.00 Discussions and networking continue
Session 3. Closing remarks

12.05 – 12.20 pm Finnish time, 6.05 – 6.15 pm Chinese time here fcfh.utu.fi

Please rejoin the seminar for closing remarks.

Professor Baoru Yang, University of Turku
Professor Marina Heinonen, University of Helsinki
Professor Marjukka Kolehmainen, University of Eastern Finland
Professor Pasi Kallio, Tampere University