

# 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](http://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 University, Pharmaceutical Sciences Laboratory  
*Functional Materials for Healthcare*

9.50 – 09.55 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 Kortensniemi, 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 cfh.utu.fi](https://cfh.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