

Comprehensive Report on Attending the 27th Food Innovation Asia Conference

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1. Introduction

The 27th Food Innovation Asia Conference (FIAC 2025), held in Bangkok, Thailand, on June 12–13, brought together international scholars, researchers, and professionals to discuss the latest innovations and trends in food science and technology. The conference helped as a vital platform for knowledge exchange, networking, and academic collaboration in the field of food Science and Technology.

2. Purpose of Attendance

The primary objective of attending this conference was to present my current research findings, engage with experts in the domain of food science, and explore emerging technologies and sustainable practices in food product development. It was also an opportunity to represent my institution at an international level and gain insights that could contribute to my ongoing academic and professional growth.

3. Detailed Outline and Learning Outcomes of FIAC 2025

3.1 Oral Presentation and Recognition

I had the privilege of delivering an oral presentation about 12 minutes followed by 3 minutes Q & A session, during which I presented on “*Formulation of Gluten-Free Extrudates with*

Mung Bean and Buckwheat: Investigation of Physicochemical and Textural Properties” during one of the technical sessions. The presentation was well-received, and I was honored to receive recognition for my work. This platform allowed me to share my research findings on gluten-free extrudates using mung bean and buckwheat with a diverse audience of food scientists and industry professionals.

My Presentation was on Division B: Food Processing and Engineering, which was chaired by Associate professor Dr. Weerachet Jittanit (Kasetsart University, Thailand) and Co-Chaired by Professor Dr. Sakamon Devahastin and Assistant Professor Dr. Sumethee Songsamoe from Thailand.

3.2 Making Connections

Throughout the conference, I had valuable interactions with researchers from various countries such as, Thailand, Japan, Malaysia, Taiwan, Vietnam and India which opened opportunities for future academic collaborations. The exchange of ideas and experiences helped broaden my understanding of global food system challenges and innovations.

3.3 Learning Different Approaches and Aspects

The sessions covered a wide range of topics, including Food Chemistry Nutrition and Analysis, Food Processing and Engineering, Food Product development, sensory and consumer research and Industrial Session. Attending keynote lectures and technical sessions allowed me to learn about interdisciplinary approaches and novel methodologies being adopted in the food sector.

3.4 Acknowledgment

I would like to extend my sincere gratitude to my professor Dr. Lin Jenshinn and Dr. Mohsen Gavahian for their unwavering support and mentorship through my research journey. Their guidance has been an important role in shaping the direction of my research. I also wish to

express my gratitude to National Pingtung University and Science and Technology (NPUST) for their financial support, which enables me to attend this Food Innovation Asia Conference.

4. Conclusion

Attending the 27th Food Innovation Asia Conference was an enriching and inspiring experience. It not only provided me with an opportunity to showcase my research and receive constructive feedback but also helped me build international academic connections and gain deeper insights into innovative trends in food science. The knowledge and experience gained from this conference will significantly contribute to the advancement of my research and professional development.

Conference Highlights

