

National Pingtung University of Science and Technology

Report of Attendant Conference

the 6th conference on Thailand-Taiwan Academic cooperation on
“Food and Agricultural Innovation : Going Global”

November 13 - 17, 2010

Kasetsart University, Bangkhen Campus,
Bangkok, Thailand.

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November, 2010

I am pleased to present this report of attendance at the 6th conference on Thailand-Taiwan Academic cooperation on “Food and Agricultural Innovation : Going Global”

The principle aims of the Conference are:

- To discuss and be informed on matters related to food science and technology, Agro-Industry, Agribusiness and agricultural economics, and agricultural and natural resource to further the knowledge
- To foster co-operation between Kasetsart University researchers of Thailand and National Pingtung University of Science and Technology researchers of Taiwan.

In this conference, Kasetsart University has an honor to host the biennial conference entitled the 6th conference on Thailand-Taiwan Academic cooperation on “Food and Agricultural Innovation : Going Global” during November 13 - 17, 2010 at the Kasetsart Golden Jubilee Administration and Information Center, Kasetsart University, Bangkhen Campus, Bangkok, Thailand.

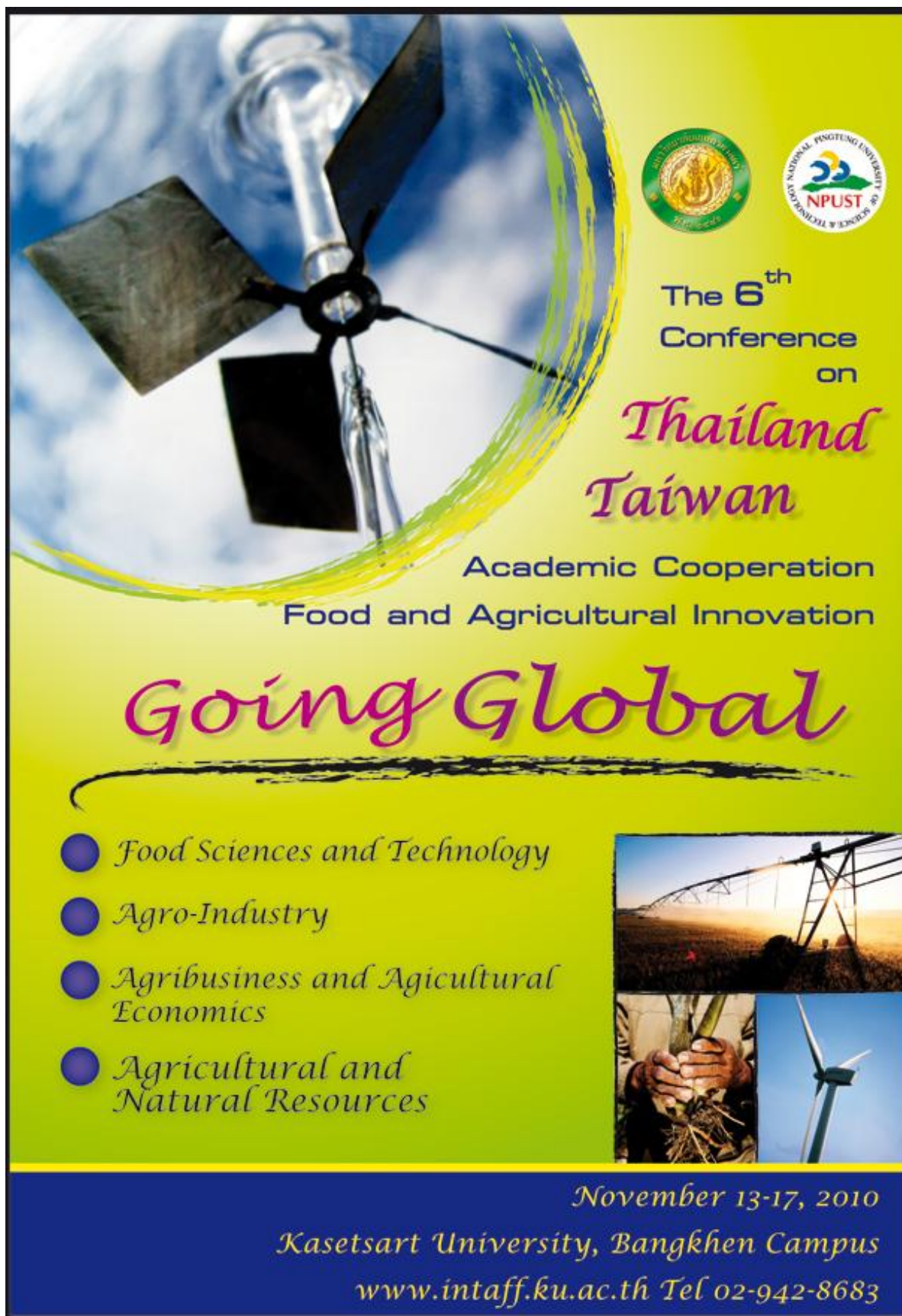


Figure 1. Poster and cover of book in conference

Before the conference started, Kasetsart University staffs have planned the field trip in Thailand during November 13-14, 2010.



Figure 2. Temple palace



Figure 3. Ampawa floating market



Figure 4. Siam Niramit theatre

Table 1. Conference program during Monday, November 15th,2010

8:00	Registration (Kamphol Adulavidhaya Conference Room)
8:45-9:00	Welcome address Associate Professor Vudtechai Kapilakanchana, KU President
9:00-9:30	Higher Education: Global Collaboration or Competition? Dr. Yuan-Kuang Mike Guu, NPUST President
9:30-10:00	Food and Agricultural Innovation: Going Global Dr. Sornprach Thanisawanyangkura, KU Vice President
10:00-10:15	Tea/Coffee break
10:15-10:45	Strategy to Increase the Competitiveness for Thai Agri-food Product Exporting Dr. Wichai Taechawattananan, President, C.S.G. Company Limited: an affiliated company of C.P Group of Companies
10:45-12:00	KU-NPUST Presidents & Deans meeting
10:50-12:10	Oral Presentation I
12:10-13:20	Lunch
13:20-14:40	Oral presentations II
14:40-15:20	Poster presentations Tea/Coffee break
15:20-16:40	Oral presentations III
18:00-20:00	6 th Thailand-Taiwan Conference Reception hosted by Kasetsart University at the KU Gloden Jubilee Building

Table 2. Schedule of room 1- Food science and technology (Monday, November 15, 2010)- Kamphol Adulavidhaya Conference Room

No.	Time	ID	Title	Presenter	Authors
1	13:00-13:20	OFS2	Application of superheated steam on roasted sweet potatoes producing	Yang, Chi-Ching	Yang, Chi-Ching*; Wang, Tzu-Ching
2	13:20-13:40	OFS15	Kinetics of the reduction of pesticide residues in vegetables by ultrasonic cleaning	Songsermpong, Sirichai	Buakham, Ratikorn; Songsermpong, Sirichai*; Trevanich, Sudsai; Eamchotchawalit, Chutima
3	13:40-14:00	OFS18	Modeling of mass transfer of water and oil during microwave frying of frozen potato chips	Poparisut, Warachai	Poparisut, Warachai; Songsermpong, Sirichai
4	14:00-14:20	OFS3	Modified atmosphere drying for reduction browning in dried banana	Chen, Ho-Hsien	Chen, Ho-Hsien*; Huang, Tzou-Chi; Chung, Chao-Chin; Yu, Chen-Hsing; Tuntichumnan, Kunbodee
5	14:20-14:40	OFS7	Development of fish product using milkfish's flesh	Yu, Wei-Ming	Yu, Wei-Min*; Yang, Chi-Ching; Han, Chien-Kuo
6	14:40-15:00	OMC1	The study of the temperature flow field change by air-conditioning system in a round Indoor Stadium	Huang, Chih-Hung	Huang, Chih-Hung*; Yu, Wen-Long; Lee, Jia-Twu; Yu, Wu-Chou
	15:00-15:40	Poster Presentation			
7	15:40-16:00	OMC4	Product development of clear mangosteen juice	Udomsup, T	Udomsup, T., Therdthai, Nantawan*; Harnsilawat, T.
8	16:00-16:20	OFS21	Mathematical model of processing parameters for the mycelia growth and polysaccharides production from <i>Ganoderma tsugae</i> in submerged fermentation	Narkprasom, Nukrob	Narkprasom, Nukrob; Guu, Yuan-Kuang; Huang, Tzou-Chi; Guo, Jia-Hsin*
9	16:20-16:40	OFS12	Inhibitory effect of plant extracts on the growth of foodborne microorganisms in noodle	Suwanmanon, Kanintra	Suwanmanon, Kanintra; Rachtanapun, Chitsiri*; Surapat, Somjit; Chiu, Chiu-Hsia; Guu, Yuan-Kuang

No.	Time	ID	Title	Presenter	Authors
10	16:40-17:00	OFS6	An ELISA method to identify and quantify ACP-1, a polysaccharide produced by <i>Antrodia camphorata</i> NPU-50 in solid-state fermentation	Chen, Yi-Rung	Chen, Yi-Rung, Tseng, Wei-Ting, Guo, Jia-Hsin*
11	17:00-17:20	OFS17	The responses of acid-stressed cells of <i>Listeria monocytogenes</i> against acid, heat and washing process	Pongkanpai, Viboon	Pongkanpai, Viboon; Makakarnchanakul, Warapa*; Garnjanagoonchorn, Wunwiboon
12	17:20-17:40	OFS19	Inactivation of <i>Penicillium citrinum</i> and <i>Aspergillus flavus</i> spores by using UV-C irradiation	Kingchaiyaphum, Wisaruta	Kingchaiyaphum, Wisaruta; Rachtanapun, Chitsiri*

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The atmospheric figure at the 6th KU-NPUST conference



Figure 5. Professor Yuan-Kuang Mike Guu, NPUST President presented about “Higher Education: Global Collaboration or Competition”.



Figure 6. Professor Tzou-Chi Huang from NPUST presented about “The Anti-Inflammation Effect of Chlorogenic Acid in The Dextran Sulfate Sodium Colitis Mouse Model”.

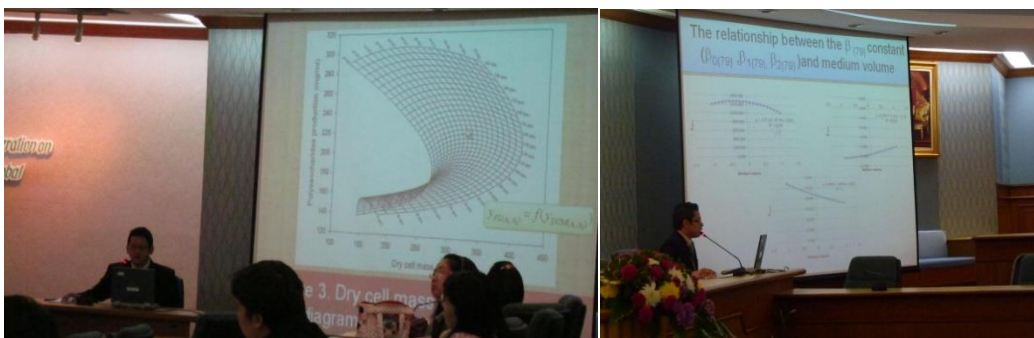


Figure 7. My presentation talked about my research in the topic that “Mathematical Model of Processing Parameters for the Mycelia Growth and Polysaccharides Production from *Ganoderma tsugae* in Submerged Fermentation”



Figure 7. Take the photos with my family and my friends in KU-NPUST conference.

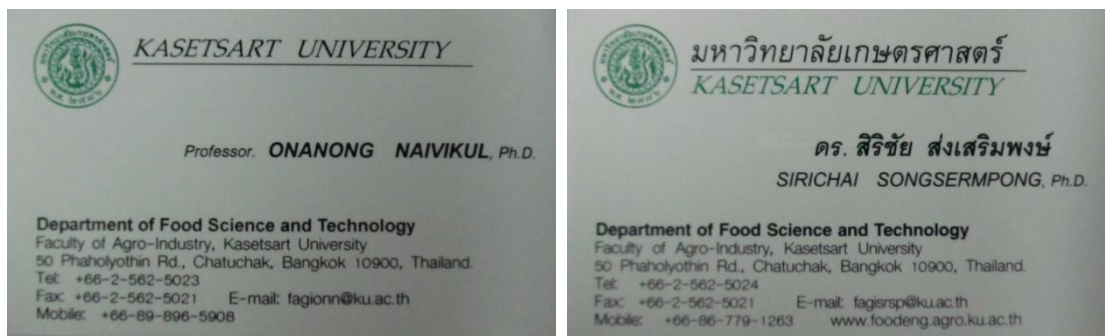


Figure 8. Business cards received from Kasetsart University instructors

After finish in presentation, Professor Onanong Naivikul and Dr. Sirichai Songsermpong who instructors at department of food science and technology, Kasetsart University, Thailand have interested my idea about used the mathematical models to predict the microbiology production. They said that “ In the future, we may can co-operation about develop the mathematical model in food industry researches”.