

Department of Tropical Agriculture and International Cooperation  
National Pingtung University of Science and Technology

## Conference Attendance Report

The 6<sup>th</sup> Thailand-Taiwan Academic Cooperation  
Conference on “Food and Agricultural Innovation:  
Going Global”

Venue and Date:

Kasetsart University, Bangkok, Thailand  
November 12-16, 2010

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Advisor: Pi-Jen Tsai (Ph.D.)

November, 2010



Figure 1. The cover proceeding in the conference

## **Participation in conferences**

### **Oral presentation, 2010**

Narkprasom, K. and Tsai, P. J. 2010. Effect of organic acid on alcohol resistance of Djulis (*Chenopodium formosanum* Koidz.) pigment. The 6<sup>th</sup> Thailand-Taiwan Academic Cooperation Conference on “Food and Agricultural Innovation: Going Global”. 15 November 2010, Bangkok, Thailand.

### **Field Trip**

During the trip, I visited Grand Palace, Naraya Company, Siam Niramit: Journey to the enchanted kingdom of Siam, JJ Mall in Bangkok. In addition, we went to Floating Market, Amphawa in Ratchaburi Province. And meeting at the Faculty of Agro-Industry before came back to Taiwan. I show some pictures of the most relevant places I visited.

This international conference held in Thailand on “Food and Agricultural Innovation: Going Global” and has reflected the essence of agriculture toward the development of several countries. In the midst of the global economy, agricultural scientists, economists, and business entrepreneurs are always emphasizing in generating appropriate technologies and business environment to achieve the better quality products and livelihood for all mankind. The conference was covering a wide variety of topics related to Food Science and Technology, Product Development, Biotechnology, Food Engineering, and Packaging. The conference was brought together scientists and offered good opportunities, offered technology transfer and shared research results and experiences among participants from universities, other research organizations, businesses, and the wider community to enable creations of innovative products for good quality of life. And research results how innovation in food and agriculture will be positively impacted the global society.

Table 1. Time table activities on 6<sup>th</sup> Thailand-Taiwan Academic Cooperation Conference 12-16 November 2010 at Kasetsart University, Bangkok, Thailand

Date	Time	Events / Venue
2010/11/12 Friday	12:30	Kaohsiung Airport, Taiwan (Flight CI 839 KHH-BKK)
	15:05	Suvarnabhumi Airport, Thailand
	18:00	Dinner at the Ebina Hotel
2010/11/13 Saturday	08:30	Visited to the Grand Palace, Bangkok City
	12:00	Lunch
	13:30	Visited to Naraya Company
	17:00	Participation in the 30 <sup>th</sup> Agro-Industry Anniversary Celebration/Faculty of Agro-Industry at KU AI Building, 5 <sup>th</sup> floor
	18:00	Came back to the hotel
	21:00	Leave Kasetsart University
2010/11/14 Sunday	06:30	Visited to Floating Market, Amphawa in Ratchaburi Province
	12:00	Lunch
	13:30	Visited to the JJ Mall
	17:00	Visited to Siam Niramit: Journey to the Enchanted kingdom of Siam
	18:00	Dinner at Siam Niramit
2010/11/15 Monday	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 and Tea/Coffee break
	15:20-16:40	Oral presentations III
	18:00-20:00	6 <sup>th</sup> Thailand-Taiwan Conference Reception hosted by Kasetsart University at the KU Gloden Jubilee Building
2010/11/15 6 Tuesday	09:00	Picked up at the Ebina Hotel
	09:30-11:00	Meeting at the Faculty of Agro-Industry
	12:00-14:00	Lunch/Leaved for airport (Flight CI 840 BKK-KHH)

ROOM II- FOOD SCIENCE AND TECHNOLOGY (Monday, November 15, 2010)- Thira Sutabutra Conference Room

No.	Time	ID	Title	Presenter	Authors
1	13:00-13:20	OFS1	The anti-inflammation effect of chlorogenic acid in dextran sulfate sodium (DSS)-induced experimental mouse colitis	Huang, Tzou-Chi	Chuang, Kuo-Pin; Hong, Yi-Shun; Su, Gang-Sian; Lin, Mei-Jyun; Tsai, Shinn-Shyong; Tsai, Chin-Yen; Huang, Tzou-Chi*
2	13:20-13:40	OFS16	Physical and chemical characteristics of rambutan ( <i>Nephelium lappaceum</i> L.) kernel fat	Klinkesorn, Utai	Sirisompong, Wanrada; Klinkesorn, Utai*
3	13:40-14:00	OFS4	Immunomodulatory effect of <i>Hericium erinaceum</i> polysaccharide	Shyang-Chwen Sheu	Ying Lyu, Yi-Yang Lien, Shyang-Chwen Sheu*
4	14:00-14:20	OFS10	Oxalates in wild grape ( <i>Ampelocissus martinii</i> Planch) and the effect of processing on oxalate contents	Sangketkit, Chancherdchai	Sangketkit, Chancherdchai*
5	14:20-14:40	OFS5	Glycemic regulation and safety assessment of aqueous extract from <i>Gymnadenia conopsea</i> tuber	Ean-Tun Law	Su-Fang Cheng, Ean-Tun Law*
6	14:40-15:00	OFS9	Effect of organic acid on alcohol resistance of Djulis ( <i>Chenopodium formosanum</i> Koidz.) pigment	Narkprasom, Kanjana	Narkprasom, Kanjana; Tsai, Pi-Jen*
	15:00-15:40		Poster Presentation		
7	15:40-16:00	OMC5	Biodegradation of proteolytic enzyme treated PLA based composites by fungi	Sukyai, Prakit	Sukyai, Prakit; Lee, Byoung-Ho; Choi, Seung-Woo; Kim, Hyun-Joong*
8	16:00-16:20	OFS8	Study of morphology poly lactic acid (PLA) films surface after microorganism degradation by scanning electron microscopy (SEM)	Chaisu, Korawit	Chaisu, Korawit; Chiu, Chiu Hsia*; Charles, Albert Linton; Guu, Yuan Kuang

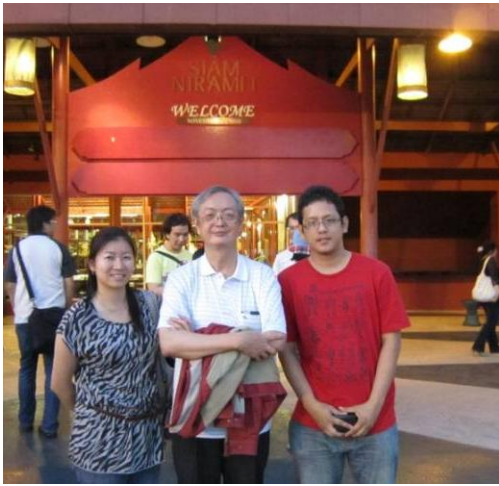
No.	Time	ID	Title	Presenter	Authors
9	16:20-16:40	OFS11	Physicochemical properties effect of pre-germinated brown rice flour on banana rice cake characteristics	Pinkaew, Hathairat	Pinkaew, Hathairat; Chaichaw, Chutima; Kupkanchanakul, Warunee;
10	16:40-17:00	OFS20	Rice starch isolation using proteases and its physicochemical properties	Dorglamud, Suchanya	Dorglamud, Suchanya; Suwannaporn, Prisana*; Huang, Tzou-Chi
11	17:00-17:20	OFS13	Effect of okra polysaccharide on physical properties of reduced-fat ice cream	Taechapattarakul, Pitchaya	Taechapattarakul, Pitchaya; Sajjaanantakul, Tanaboon*
12	17:20-17:40	OFS14	Factors affecting viscosity of malva nut gum and its utilization in restructured pork patty	Porkunpoolsin, Radjai	Porkunpoolsin, Radjai; Sajjaanantakul, Tanaboon*

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(b)



(c)

(d)



(e)

(f)

Figure 2. Field trip in Thailand visited to (a) the Grand Palace, (b) and (c) Siam Niramit: Journey to the enchanted kingdom of Siam (d) Amphawa temple, (e) and (f) Floating Market, Amphawa in Ratchaburi Province



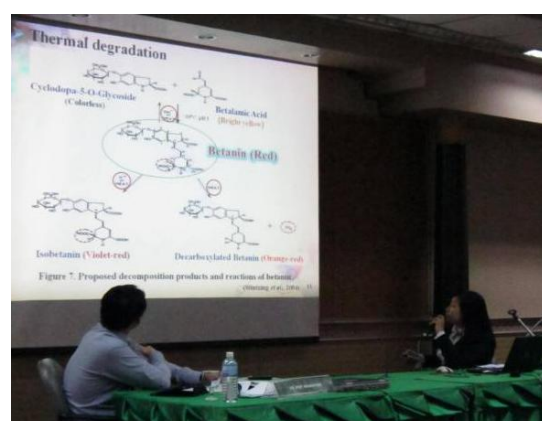
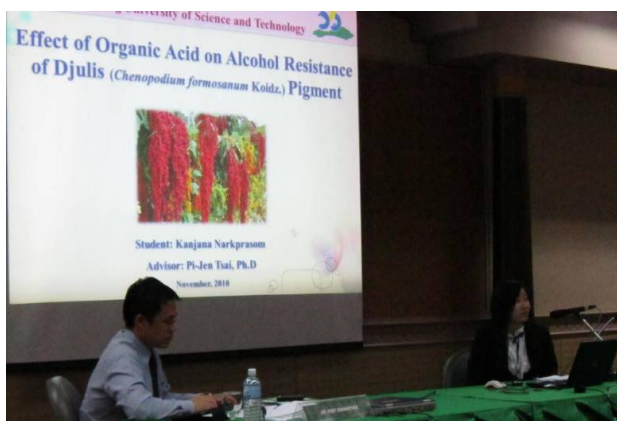


Figure 3. Oral presentation in ROOM II- Food Science and Technology at Kasetsart University, Bangkok, Thailand





Figure 4. The Authors and audience in 6<sup>th</sup> Thailand-Taiwan Academic Cooperation Conference



Figure 5. Professors and students from NPUST at the Faculty of Agro-Industry, Kasetsart University, Bangkhen Campus, Bangkok, Thailand