

International Symposium on Quality Analysis and Development of Food and Nutrition

November 20-22, 2019, Hiroshima University, Graduate School of Bioscience, Science Center
20-6, Honcho-1, Minami-ku, Hiroshima City, Hiroshima Prefecture, Hiroshima 731-8581, Japan

13:00-13:15

Our activities and the role of food engineering

Hiroshima University
Asst. Prof. Kiyoshi Kawai

13:35-13:50

**Volatiles as a compound profile of immature coconut water from
different cultivars and their potential in nutraceuticals**

University
Borabokku

Kasetsart U
Asst. Prof. Wannae J

13:55-14:02

Antioxidant activity of green tea polyphenols and their potential in nutraceuticals

University
mpagaporn

Kasetsart
Dr. Pinthip Rur

14:40-15:15

**Effect of food additives on the microstructure, texture
and sensory properties of rice noodles**

University
sumawong

Kasetsart
Asst. Prof. Savitree Ratanas

15:15-15:45

Texture control of deep-fried foods based on glass transition

University
Itana Jothi

Asst. Prof., Jakia Su

15:45-16:10

**Physical properties of a European ready-to-use powder for
bread**

Hiroshima University

Dr. Alex Eduardo Alvinó Granados