

行政院及所屬各機關出國報告
(出國類別：其它)

赴美參加美國食品科技年會

	服務機關：	國立屏東科技大學
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摘要

為發表研究成果，觀摩其他食品科技專家的研究結果以及參觀食品展覽，於 2007 年 7 月 28 日至 8 月 1 日赴美國參加在伊利諾州芝加哥市所舉行之 IFT 年會，IFT 年會為食品界每年最重要的一次會議，今年總共有來自 75 個國家約二萬四千名會員與會，於 230 個分項單元中吸取食品新知；食品展則有一千家以上的廠商參展，非常盛大。本人在此會議以壁報方式發表題目為'Antitumor activity of extract of *Pinus Morrisonicola* Hay. on human hepatoma cell line Hep 3B'之論文，與會期間除有多位學者給予本人多項研究上的建議，並聆聽多場不同主題之食品科技論文演講及觀看其他食品科技研究人員之壁報論文發表，同時亦在食品展看到食品業界最新的研發產品及儀器，收集最新食品產業訊息，帶回作為教學參考資料，在研究及教學方面均收穫良多。

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一、目的

美國食品科技年會(IFT annual meeting & food expo)是由美國 Institute of Food Technologists 主辦，固定每年六月至七月於美國不同城市舉辦之國際性食品科技會議，每年均有來自世界各國約二萬名會員與會，更有上千家食品廠商參加展覽，會議當中不但可了解目前食品科學研究方向，與各國食品科學研究人員交換研究心得，更可由食品展覽得知食品產業發展趨勢，是從事食品研究與發展人士不可缺席的一年一次重要集會。

因受邀於 2007 年第 67 屆美國食品科技年會中以壁報方式發表論文，並期望能吸收食品科技與食品產業新知，故參加 2004 年 7 月 28 日至 8 月 1 日於美國在伊利諾州芝加哥市舉行之食品界一年一度盛會— IFT 年會。

二、參加會議過程

因受邀於 2007 年美國食品科技年會(IFT annual meeting & food expo)中以海報方式發表論文，並期望能吸收食品科技與食品產業新知，故於 2007 年 7 月 28 日至 8 月 1 日赴美參加於美國伊利諾州芝加哥市舉行之食品界一年一度盛會— IFT 年會。

IFT 年會是由美國 Institute of Food Technologists 主辦，每年於美國不同城市舉辦之國際性食品科技會議，為食品界每年最重要的一次會議。今年 IFT 年會於 2007 年 7 月 28 日至 8 月 1 日在美國伊利諾州芝加哥市 McCormick Place 會議中心舉行，總共有來自 75 個國家約二萬四千名會員與會，於 230 個分項單元中吸取食品新知；食品展則有一千家以上的廠商參展，非常盛大。會議中以大會論壇、口頭論文發表、海報論文發表、研討會、新產品開發論壇、圓桌會議等不同議程同時進行，議題分為生物技術、碳水化合物、乳品、肉品、食品微生物、保健食品、冷凍食品等百餘項主題(表一)，提供食品學界與業界最新之研究成果及產業相關訊息。

7 月 28 日下午六時由 IFT 主席 Dennis R. Heldman 主持開幕儀式，正式為此次年會揭開序幕。

7 月 29 日上由 Jason Jennings 發表 'Think Big, Act Small' 的大會演講，下午則有水產品、發酵食品及飲品、蛋白質與酵素、食品工程、健康食品、食品營養及產品開發等海報論文發表，健康食品、食品膠體、採收後處理、食鹽、微生物薄膜等研討會及乳品、食品工程、食

品微生物及包裝等議題之口頭論文發表。除此之外，規模盛大的食品展覽亦在 7 月 29 日中午揭幕，參展者包括世界各國的原料、機械、分析儀器、書籍、產品、研究單位、政府機構等食品相關廠商及單位，例如：日本味之素公司(Ajinomoto)、Alltech、ADM、Weber Flavors、Kraft、Elsevier 出版社、美國農業部(USDA)、康乃爾大學農業及食品園區、Ohio State university，展覽內容豐富，各參展單位無不以贈送小紀念品或產品試吃，吸引眾人參觀。

7 月 30 日有過敏源分析、乳品加工、食品微生物、食品抗氧化分析、產學合作、HACCP 分析、肉品化學、電子鼻應用、食品化學、體重調控、熱加工處理、非澱粉多醣的功能、食品氧化機制等報告發表。

7 月 31 日上午發表的論文包括肉品加工、微生物檢測技術、機能性食品、乳品加工、澱粉及消化性等口頭論文發表。在壁報論文方面則有碳水化合物、柑橘加工、營養保健食品、冷藏及冷凍食品品質等論文發表。本人的研究成果‘台灣五葉松對人類肝癌細胞株 Hep 3B 活性之評估’ (Antitumor activity of extract of *Pinus Morrisonicola* Hay. on human hepatoma cell line

Hep 3B)，也在今天以壁報方式發表，在三個半小時的發表期間，多位與會者瀏覽，亦有美國大學教授留下名片，索取論文及進行日後之討論，使本人大有收穫。

下午則有 13 項口頭報告主題登場，包括：抗菌薄膜、乳品加工、食品工程、歐洲食品研究發展現況、肉品安全、植物化學物質、產品開發、食品風味、水產加工等，壁報論文則以食品化學(食品風味、油脂及醣類化學)、食品毒性及安全評估、營養保健食品為主。由於時間的限制，只能從中挑選較有興趣的題目聽講，難免有遺珠之憾。

8 月 1 日為本次會期最後一天，今天雖然只有半天的議程，仍然有多項議程進行，包括：保健食品、食品微生物、非加熱加工、全球食品安全及品質、食品奈米技術、食品工程等論文發表，大家也把握最後半天的時間聆聽演講，帶著許多的新知和美好的回憶，離開芝加哥市，也結束了此次 IFT 年會參訪之旅。

三、與會心得

本人以壁報方式發表論文時，有多人瀏覽閱讀並給予本人許多研究上的建議，收穫良多。另外因整個會議期間議題眾多，

且有些相同主題以不同角度探討，讓人印象深刻，主辦單位也爲了與會者能盡量參與各項議題，特別在每天中午安排二個小時的空檔，使與會者可利用此段時間參觀食品展，而不致影響聆聽演講，若與會者想將議程完整紀錄，大會也將各議程錄製CD，供與會者購買，非常貼心，此種議程安排模式，可作為我們日後舉行大型研討會之參考。

在食品展方面，各參展廠商無不盡力推銷，吸引與會者注意，除了藉此次會議提高知名度外，還可能達成數筆交易。除了美國食品公司是最大多數的參展單位外，亞洲國家如：日本、香港、中國大陸，亦有多家廠商參展，尤其是中國大陸一口氣包下了一區展覽場，再劃分成多個小單位，提供給多家大陸廠商參展，統一設計，非常醒目，使參觀食品展來賓印象深刻，但綜觀全場卻不見任何台灣廠商參展，實應鼓勵國內廠商多多參與此種國際食品會議，提升我國食品工業之國際地位。

由於現代人日漸重視養生保健的觀念，因此本次大會主題以健康保健食品為主，在五天會議期間可發現有關營養保健食品的論文發表眾多，為目前世界各國食品科學家之研究主流，因為投稿踴躍，所以幾乎在每天議程中均有營養保健食品相關論文發表，此項訊息可作為國內食品學界研究之參考，以中草藥為材料，探討其抗氧化能力、抗腫瘤、免疫功能、改善腸胃道功能、

降血脂等保健功能，進行一系列評估，應是值得研究的方向。

四、建議

1. 政府機關應多鼓勵及補助國內學者參加國際會議，發表論文，以提升我國之國際學術地位。
2. 鼓勵或獎助國內食品廠商參與國際食品會議，增加廠商知名度並邁向國際化，提升我國食品工業之國際地位。
3. 由國際會議中論文發表情況，發現各國研究趨勢，作為我國計畫申請時之重點方向參考。

表一、2007 年美國食品科技年會議程

Sunday, July 29, 2007															
9 AM	001 GENERAL SESSION Keynote session: Jason Jennings Grand Ballroom S-100														
2 PM	003 POSTER PRESENTATION Aquatic Food Products Poster Session 1 (Processing and Product Characterization) Hall A	004 POSTER PRESENTATION Education Poster Session 1 Hall A	005 POSTER PRESENTATION Extension & Outreach Poster Session 1 Hall A	006 POSTER PRESENTATION Fermented Foods and Beverages Hall A	007 POSTER PRESENTATION Food Chemistry Poster Session 1 (Proteins and Enzymes) Hall A	008 POSTER PRESENTATION Food Engineering: Food Process Engineering Hall A	009 POSTER PRESENTATION Nutraceuticals & Functional Foods Poster Session 1 Hall A	010 POSTER PRESENTATION Nutrition 1 Hall A	011 POSTER PRESENTATION Product Development Poster Session 1 Hall A	012 POSTER PRESENTATION Religious & Ethnic Foods Poster Session 1 Hall A	013 PANEL DISCUSSION Is a trans fat ban a healthy solution: Viewpoints from around the world S401ab T	014 PANEL DISCUSSION Linking food, nutrition and health: Perspectives from health focused associations S401cd T	015 SYMPOSIUM Global emergence of nutraceuticals and functional foods S504ab T	016 SYMPOSIUM Health food ingredients: When is food really a drug? S502ab T	017 SYMPOSIUM Healthy aspects of spices and herbs S404ab T
4 PM	032 PANEL DISCUSSION Impact on illness: Recent learning on safe food handling S401ab	033 PANEL DISCUSSION The WHO/FAO global strategy for diet, physical activity and health, and potential responses from the food industry S505ab T	034 PANEL DISCUSSION Global emergence of nutraceuticals and functional foods S504ab T	035 ROUNDTABLE Healthy aspects of spices and herbs discussion S405ab T	036 SYMPOSIUM Delivery system for nutraceuticals S502ab	037 SYMPOSIUM Engineering research priorities: Communication between academia and industry S401cd	038 SYMPOSIUM Food innovation in Europe: The Netherlands as role model driving regulation and health issues S403ab T	039 SYMPOSIUM Hydrocolloids in food and beverage (Block 2): Health properties of swelling fibers S503ab T	040 SYMPOSIUM Management of food storage, handling and distribution during times of crisis S501ab						

Monday, July 30, 2007															
8:30 AM	050 GENERAL SESSION Senior Executives Cut the Fat on Industry's Approach to Health, Wellness and Foods Grand Ballroom S100a T	051 POSTER PRESENTATION Allergen Analytical Methodology Hall A	052 POSTER PRESENTATION Aquatic Food Products Poster Session 2 (Processing and Quality) Hall A	053 POSTER PRESENTATION Biotechnology Poster Session Hall A	054 POSTER PRESENTATION Dairy Foods Poster Session 1 (fermented dairy products and applications) Hall A	055 POSTER PRESENTATION Dairy Foods Poster Session 2 (non-fermented dairy products and applications) Hall A	056 POSTER PRESENTATION Food Engineering: Drying and Kinetics Hall A	057 POSTER PRESENTATION Foodservice Poster Session 1 Hall A	058 POSTER PRESENTATION General Food Microbiology & John C. Ayres Student Competition Hall A	059 POSTER PRESENTATION Student Association Product Development Competition Hall A	060 PANEL DISCUSSION FAO/WHO experts decide to redefine dietary fiber as intrinsic plant cell wall polysaccharides S505ab SA	061 PANEL DISCUSSION Meeting the learning outcome assessment expectation for IFT program re-approval N426a	062 SYMPOSIUM Antioxidants in food preservation and in health promotion S401ab T	063 SYMPOSIUM Bacteriophage as an antilisterial treatment in ready-to-eat meats S401cd	
10:30 AM	077 PANEL DISCUSSION Research/development and food chemistry roles in response to crisis events S505ab	078 PANEL DISCUSSION What constitutes a fruit or vegetable serving equivalent in processed products? N426a	079 SYMPOSIUM An overview of the research base supporting the health benefits of cranberries, including clinical and mechanistic findings S504cd T	080 SYMPOSIUM Assessing risk of botulism in chilled foods and beverages S503ab	081 SYMPOSIUM Consumer food safety communications before, during and after the food safety crisis strikes N426b	082 SYMPOSIUM Fermented food in Europe (Part 2) N427d	083 SYMPOSIUM Innovative commercial applications in nutrition utilizing emerging science and technology S401cd	084 SYMPOSIUM Marketing natural health products and dietary supplements in Canada and the USA: A review of Canadian and American regulatory frameworks for natural health products and dietary supplements S502ab	085 SYMPOSIUM Role of nutraceuticals and natural health product in metabolic syndrome S402ab T						
2 PM	094 POSTER PRESENTATION Muscle Chemistry, Quality, Microbiology and Processing Hall A	095 POSTER PRESENTATION Food Chemistry Poster Session 2 (Antioxidants and Phytochemicals) Hall A	096 POSTER PRESENTATION Food Engineering: Rheology and Food Processing Hall A	097 POSTER PRESENTATION International Division Poster Session Hall A	098 POSTER PRESENTATION Microbiology & Foods of Animal Origin Hall A	099 POSTER PRESENTATION Nutrition 2 Hall A	100 POSTER PRESENTATION Processing/packaging Hall A	101 POSTER PRESENTATION Quality Assurance Poster Session 1 Hall A	102 PANEL DISCUSSION Food packaging and the quest for environmental sustainability N426a	103 PANEL DISCUSSION Health augmenting fermented dairy, indigenous and ethnic foods: New developments S505ab T	104 SYMPOSIUM Advances in spore inactivation by high pressure Processing for Commercial Sterility S502ab	105 SYMPOSIUM Chemistry of oxidation of foods S503ab	106 SYMPOSIUM Control of antimicrobial resistant pathogens in the food supply (Session 1) S401cd	107 SYMPOSIUM Diversity and multinational teams in the food industry and academia: A fashion or a real new way to operate? N427a SA	
4 PM	120 PANEL DISCUSSION Health augmenting alcoholic beverages S505ab T	121 PANEL DISCUSSION Vendor qualification: Streamlining information exchange between raw material vendors and manufacturers S504cd	122 PANEL DISCUSSION Is there life after the food contact notification program? What are the legal/regulatory alternatives to food additive petitions for new food packaging? N426a	123 ROUNDTABLE Retail HACCP, Part 2: Implementing HACCP in your retail operations - ask the experts S504ab	124 SYMPOSIUM Control of antibiotic resistant pathogens in the food supply (Session 2) S401cd	126 SYMPOSIUM Innovative approaches for microbial inactivation in food by HPP S502ab	127 SYMPOSIUM Mechanisms of antioxidants and oxidative stability in foods S503ab	128 SYMPOSIUM New developments in creating gluten-free foods and treatment of celiac disease S501ab T	129 SYMPOSIUM Nutrient rich foods: Applying nutrient navigation systems to improve public health N427bc T						

Location: All Sessions: McCormick Place Convention Center															
Schedule: Symposia, Panel Discussions, Roundtables, Workshops and Oral Sessions: Begin 8:30 am, 10:30 am, 2:00 pm and 4:00 pm Poster Sessions: Begin 8:30 am & 2:00 pm															

Sunday, July 29, 2007													12 PM
002 ORAL SESSION IFTSA product development papers S403ab													SA
018 SYMPOSIUM Hydrocolloids in food and beverage (Block 1): Functionality and applications of swelling fibers S503ab	019 SYMPOSIUM Information for food scientists: The road map for 2007 S504cd	020 SYMPOSIUM Intellectual property rights and food technology N427a	021 SYMPOSIUM Produce safety: Problem and solution N426c	022 SYMPOSIUM Putting science to work in shaping product quality for dietary supplements and functional foods S501ab	023 SYMPOSIUM Technologies for improving the effectiveness and efficiency of teaching food processing N427d	024 SYMPOSIUM The food interface with pharmaceuticals S501cd	025 SYMPOSIUM The WHO/FAO global strategy for diet, physical activity and health, and potential impacts on the food industry S505ab	026 SYMPOSIUM The world and the future of nonthermal technologies for processing foods N426a	027 WORKSHOP The hitchhikers guide to carbohydrates, part 1: The glycemic galaxy and translating nutrition science into new product development S402ab	028 NEW PRODUCTS & TECHNOLOGIES NPT Forum RCA	029 NEW PRODUCTS & TECHNOLOGIES NPT Table Top Showcase Hall A	030 ORAL SESSION Dairy Foods Oral Session 2 (dairy food methods and applications) N426b	031 ORAL SESSION Food Microbiology Division Lecture - Dr. Thomas J. Montville N427bc
041 SYMPOSIUM Microbial biofilms and food safety N427a	042 SYMPOSIUM Post-harvest intervention technologies to improve produce safety N426c	043 SYMPOSIUM Salt: Biochemistry of taste perception N427d	044 SYMPOSIUM The pharmaceutical interface with functional foods S501cd	045 WORKSHOP The hitchhikers guide to carbohydrates, part 2: The intestinal galaxy and translating nutrition science into new product development S402ab	029 NEW PRODUCTS & TECHNOLOGIES NPT Table Top Showcase Hall A		046 ORAL SESSION Dairy Foods Oral Session 1 (cheese and fermented dairy products) N426b	047 ORAL SESSION Food Engineering: Emerging Technology N426a	048 ORAL SESSION Food Microbiology, Z. John Ordal, Student Competition N427bc	049 ORAL SESSION Packaging-MAP, recycling, and migration from resins S504cd			
												2 PM	
												4 PM	

Monday 8:30 AM, July 30, 2007												
064 SYMPOSIUM Bionutritional and biofunctional components in citrus S503ab T	065 SYMPOSIUM Botulism from carrot juice: Lessons that need revisiting S503ab	066 SYMPOSIUM Communicating in a crisis: What to say, how to say it and who to say it to N426b	067 SYMPOSIUM Factors affecting food intake, appetite, satiety and energy balance: Making sense of our own biology and the composition of the food we choose to eat S402ab T	068 SYMPOSIUM Fermented food in Europe (Part 1) N427d	069 SYMPOSIUM Health foods through functional proteins and peptides N427bc T	070 SYMPOSIUM How can E-Nose/tongue improve product development & quality control? S403ab	071 SYMPOSIUM Sustainability considerations in the food industry S501ab	072 ORAL SESSION Food Chemistry Oral Session 2 (Antioxidants and Lipids) S504cd	073 ORAL SESSION Meat Color and Lipid Oxidation S404abc	074 ORAL SESSION Nonthermal Processing and Food Quality S501cd	075 ORAL SESSION Storage/processing/packaging N426c	076 ORAL SESSION Student Association Graduate Research Paper Competition N427a SA
086 SYMPOSIUM Sustainability tools for the food industry S501ab	087 SYMPOSIUM Technology transfer: Translating food science research outcomes into industrial applications S401ab	088 SYMPOSIUM The changing face of organic consumers S404abc	089 SYMPOSIUM Will eliminating trans fats in the food supply result in improving the health of consumers? N427bc	090 NEW PRODUCTS & TECHNOLOGIES NPT: Innovations in Ingredients S403ab	091 ORAL SESSION Food Engineering: General N426c	092 ORAL SESSION Nonthermal Processing for Improving Microbial Food Safety S501cd	093 ORAL SESSION Student Association Undergraduate Research Paper Competition N427a SA					
108 SYMPOSIUM Healthy Aging and Foods-Webcast S403ab T	109 SYMPOSIUM Isoflavones and foods: Efficacy and safety N426b T	110 SYMPOSIUM Macronutrient approaches to weight management and reducing risk of metabolic syndrome: Emerging role of dairy and dairy protein S402ab T	111 SYMPOSIUM Retail HACCP, Part 1: How retail operators use HACCP S504cd	112 SYMPOSIUM Strategies for transfer and commercialization of food technologies in the developing world: A collaborative research approach N427d	113 SYMPOSIUM Taking the Pulse of QA and Food Safety Training: Improving The Health of Your Programs S501ab	114 SYMPOSIUM Translating food science research outcomes into industrial applications (Part 2) S401ab	115 WORKSHOP Practice makes perfect: Recall simulation workshop to learn quality, regulatory, legal and media requirements and practical tips in managing a successful recall S504ab	116 NEW PRODUCTS & TECHNOLOGIES NPT Forum 2 RCA	159 LATE BREAKING SESSION (Check Inside JFT for session updates) S404abc	117 ORAL SESSION Aquatic Food Products Oral Session 1 (Processing and Byproducts Utilization) N426c	118 ORAL SESSION Nonthermal Processes for Adding Value to Food Materials S501cd	119 ORAL SESSION Pursuits in Sensory Science: Factors Contributing to Performance, Preference and Perception N427bc
130 SYMPOSIUM Safety of Perishable, Refrigerated Food: A look at products, packaging, and processes that are leading to safer refrigerated foods N426b	131 SYMPOSIUM Strategies for weight regulation: Innovative solutions and technologies S402ab T	132 SYMPOSIUM The transition to next generation oils in food processing and food service S403ab	133 ORAL SESSION Food Engineering: Thermal Processing N426c	134 ORAL SESSION Marketing and Management Topics N427a	135 ORAL SESSION Nutraceuticals & Functional Foods Oral Session 1 S404abc	136 ORAL SESSION Produce Disinfection and Antimicrobials S401ab	137 ORAL SESSION Structure-function relationships of non-starch polysaccharides S501cd					

Location: All Sessions: McCormick Place Convention Center
Schedule: Symposia, Panel Discussions, Roundtables, Workshops and Oral Sessions: Begin 8:30 am, 10:30 am, 2:00 pm and 4:00 pm **Poster Sessions:** Begin 8:30 am & 2:00 pm

Tuesday, July 31, 2007															
8:30 AM	138 POSTER PRESENTATION Carbohydrate Division Poster Session 1	139 POSTER PRESENTATION Carbohydrate Division Poster Session 2	140 POSTER PRESENTATION Citrus Products Division Poster Session	141 POSTER PRESENTATION Food Engineering: Modeling, Simulation and Novel Technology	142 POSTER PRESENTATION Food Microbiology, Antimicrobials & Sanitizers	143 POSTER PRESENTATION Food Packaging Division Poster Session	144 POSTER PRESENTATION Nutraceuticals & Functional Foods Poster Session 2	145 POSTER PRESENTATION Nutraceuticals & Functional Foods Poster Session 3	146 POSTER PRESENTATION Phytochemical composition	147 POSTER PRESENTATION Refrigerated & Frozen Foods Quality	148 GENERAL SESSION Food Technology Presents: Where Do We Go From Here? The Experts Speak Out!	149 PANEL DISCUSSION Innovation and commercialization clusters: A competitive advantage for food science and technology development	150 PANEL DISCUSSION Interface between food and pharmaceuticals: Roundtable session	151 SYMPOSIUM Challenges and impact of food safety assurance in Latin America and the Caribbean (Session 1): Food safety challenges and FBD surveillance	152 SYMPOSIUM Design of products that will delight consumers I: Consumer research in product development
	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Grand Ballroom S100a	SS05ab	S407ab	SS04cd	S402ab
10:30 AM	168 SYMPOSIUM Asian health (functional) foods: new proposed simplified approval procedures and R&D trends	169 SYMPOSIUM Challenges and impact of safety assurance in Latin America and the Caribbean (Session 2): Food safety implementation case studies	170 SYMPOSIUM Clinical dynamics of health risk reduction functional foods and pharmaceutical agents	171 SYMPOSIUM Consumer trends: Are they global or regional	172 SYMPOSIUM Design of products that will delight consumers II: Advances in consumer research and application of new ideas in sensory measurements	173 SYMPOSIUM Farm-to-fork agro-management	174 SYMPOSIUM Functional beverages and human health	175 SYMPOSIUM Health benefits or heightened risks: Evaluating the odds	177 SYMPOSIUM The applications of nonthermal processing technology (Part 2): Process improvements	178 SYMPOSIUM Use and quality assessment of novel Asian and African grain crops					
	N426b	SS04cd	N426c	T S404abc	S402ab	SS02ab	N427bc	T N427a	SS03ab	S401cd					
2 PM	125 SYMPOSIUM Health and nutrition around the globe	187 POSTER PRESENTATION Food Chemistry Poster Session 3 (Flavors and Analysis)	188 POSTER PRESENTATION Food Chemistry Poster Session 4 (Lipids, Carbohydrates, and Dispersions)	189 POSTER PRESENTATION Nonthermal Processing Poster Session	190 POSTER PRESENTATION Nutraceuticals & Functional Foods Poster Session 4	191 POSTER PRESENTATION Nutraceuticals & Functional Foods Poster Session 5	192 POSTER PRESENTATION Posters in Sensory Science: Protocols and Product-Specific Approaches	193 POSTER PRESENTATION Toxicology and Safety Evaluation Poster Session	194 SYMPOSIUM A primer on nitrites and nitrates in foods	195 SYMPOSIUM Emerging food-borne pathogens in muscle foods I	196 SYMPOSIUM Kimchi: Fermentation and industrial processing	198 SYMPOSIUM Primer on nanoscale science for food	199 SYMPOSIUM Professional development 101: How to interview and negotiate for your first job	200 SYMPOSIUM Research-based best teaching practices applied to food science undergraduate education	201 SYMPOSIUM Scientific strategies for health claims
	S401cd	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	Hall A	N426a	SS01cd	SS04cd	S402ab	N427bc SA	SS03ab	N426c
4 PM	214 PANEL DISCUSSION Probiotics for enhancing health and functionality	215 PANEL DISCUSSION Professional development 101: How to successfully transition into your first job	216 SYMPOSIUM Emerging food-borne pathogens in muscle foods II	217 SYMPOSIUM Expanding the functionality of whey protein in foods and beverages	218 SYMPOSIUM Kimchi: Health benefits and safety	219 SYMPOSIUM Natural processed meats: Understanding the hype and the product development challenges	220 SYMPOSIUM Making ethics visible: Participation, governance, and corporate social responsibility part II	221 SYMPOSIUM Use of low glycemic carbohydrates in new product development (Block 2): Physiological and health aspects							
	SS03ab T	N427bc SA	SS01cd	S401ab	SS04cd	N427a	SS05ab T	N427d T							

Wednesday, August 1, 2007													
8 AM	229 OPTIONAL SESSION - REGISTRATION FEE REQUIRED IFT International Food Nanoscience Conference S105bcd												
9:30 AM	232 STUDENT ORAL PROFESSIONAL DEVELOPMENT SESSION Nutraceuticals and Functional Foods SS01ab SA						233 STUDENT ORAL PROFESSIONAL DEVELOPMENT SESSION Food Microbiology SS01cd SA						

Tuesday, July 31, 2007														
153 SYMPOSIUM Evolving consumer nutrition needs: What can the food industry do? SS04ab	154 SYMPOSIUM Foods from the Indian subcontinent that inherently promote wellness and reduce disease risk S401cd	155 SYMPOSIUM Poly-phenomenal foods: Tea, grapes, wine and chocolate N427bc	156 SYMPOSIUM Risk assessment and regulatory challenges of functional foods: Global, industry and government perspectives S403ab	157 SYMPOSIUM Sensor technologies for process control SS01ab	158 SYMPOSIUM Taking safety and quality systems into the 21st century developing systematic thinking on how to do process audits SS02ab	160 SYMPOSIUM The applications of nonthermal processing technology (Part 1): Innovative products SS03ab	161 PROFESSIONAL DEVELOPMENT How to Negotiate with Vendors and Suppliers S405ab	162 ORAL SESSION Carbohydrate division paper competition N427d	163 ORAL SESSION Food Chemistry Oral Session 3 (Food Polymers and Carbohydrates) N426a	164 ORAL SESSION Meat Processing N427a	165 ORAL SESSION Microbial Detection Methodology N426b	166 ORAL SESSION Nutraceuticals & Functional Foods Oral Session 3 N426c	167 PANEL DISCUSSION Pointcounterpoint: Where science meets funding (I) S100c	176 SYMPOSIUM It may be healthful, but how do we know it's safe to eat? (I) SS01cd
179 WORKSHOP Adapting to evolving consumer nutrition needs SS04ab	180 SYMPOSIUM Advances in analytical techniques to measure food and flavors using GC and LC Time-of-Flight mass spectrometry SS05ab	181 NEW PRODUCTS & TECHNOLOGIES NPT: Innovations in Processing S403ab	182 PROFESSIONAL DEVELOPMENT The Essentials of Communicating with Diplomacy and Professionalism S405ab	183 ORAL SESSION Dairy Foods Oral Session 4 (Manfred Kroger Competition) S401ab	184 ORAL SESSION Food Chemistry Oral Session 1 (Proteins and Enzymes) N426a	185 ORAL SESSION Food Engineering: Food Process Engineering SS01ab	186 ORAL SESSION Starch structure and digestibility N427d	187 PANEL DISCUSSION Point counterpoint: Where science meets funding (II)-10:15AM Start Time S100c	213 SYMPOSIUM It may be healthful, but how do we know it's safe to eat? (II) SS01cd					
202 SYMPOSIUM Making ethics visible: Participation, governance, and corporate social responsibility part I SS05ab	203 SYMPOSIUM Use of low glycemic carbohydrates in new product development (Block 1): Physico-chemical and functional aspects N427d	204 NEW PRODUCTS & TECHNOLOGIES NPT: Innovations in Analytical Methods S403ab	205 PROFESSIONAL DEVELOPMENT Conflict Resolution and Confrontation Management S405ab	206 ORAL SESSION Antimicrobial and Nanocomposite Films S401ab	207 ORAL SESSION Dairy Foods Oral Session 3 (dairy proteins and applications) S404abc	208 ORAL SESSION Food Engineering: Modeling and Simulation SS01ab	209 ORAL SESSION International Division Oral Session - Food Research in Europe and Int. Div. Business Meeting N427d	210 ORAL SESSION Meat Quality and Safety N427a	211 ORAL SESSION Phytochemical composition/ Chemistry N426b	212 ORAL SESSION Product Development Oral Session 1 SS02ab	231 PROFESSIONAL DEVELOPMENT Asset Protection and Retirement Planning-1 PM Start Time S105bc			
222 PROFESSIONAL DEVELOPMENT Excelling as a Highly Effective Team Leader S405ab	223 ORAL SESSION Aquatic Food Products Oral Session 2 (Processing and Quality) N426b	224 ORAL SESSION Food Chemistry Oral Session 4 (Analytical methods and Flavors) N426a	225 ORAL SESSION Food Engineering: Rheology and Texture SS01ab	226 ORAL SESSION International Division Oral Session - Food Research Around the Globe S401cd	227 ORAL SESSION Nutraceuticals & Functional Foods Oral Session 4 N426c	228 ORAL SESSION Quality Assurance Oral Session 1 SS02ab								

Wednesday, August 1, 2007	
230 OPTIONAL SESSION - REGISTRATION FEE REQUIRED Global Food Safety and Quality Conference S402ab	9 AM
234 STUDENT ORAL PROFESSIONAL DEVELOPMENT SESSION Nonthermal Processing SS02ab	9:30 AM
235 STUDENT ORAL PROFESSIONAL DEVELOPMENT SESSION Food Engineering SS03ab	SA

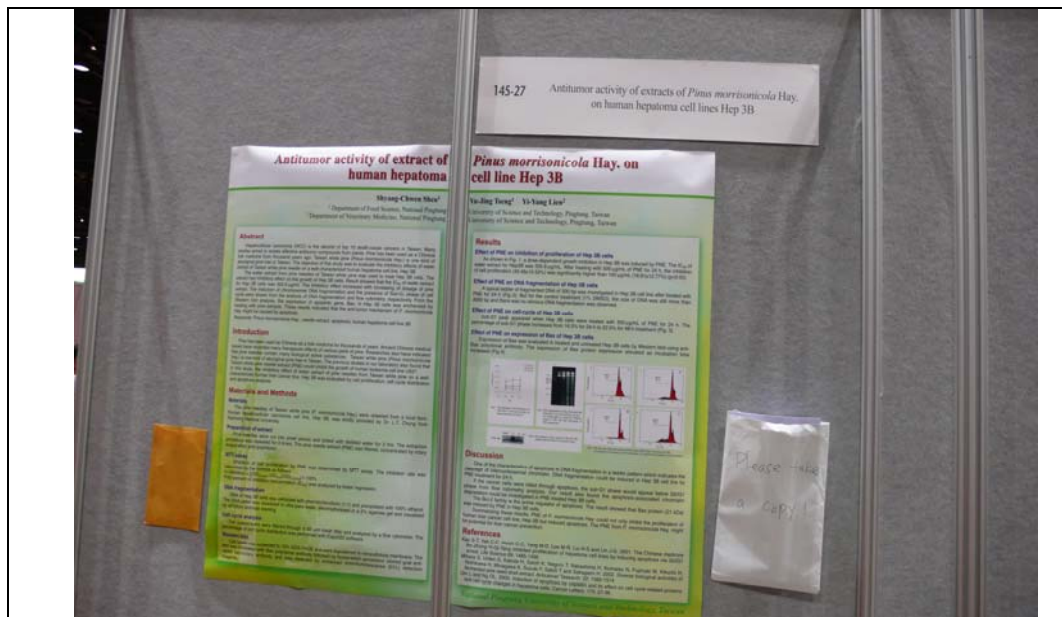
五、活動紀實



IFT 年會會場入口



IFT Food Expo 會場



作者之壁報發表



IFT 與會者眾多



冷凍蔬菜展示



食品展廠商