

FA-Food, Agriculture and Cosmetics

Saturday, 27 January 2024, Room: Amber 1

Chair: Utai Klinkesorn, Kasetsart University

Co-Chair: Wanchai Pluempanupat, Kasetsart University

Time	Code	Title	Presenter
13.00 – 13.30	FA-I-01	Science behind plant-based foods	Kamolwan Israkarn
13.30 – 14.00	FA-I-02	Toward sustainability in cosmetic industry: trends and case studies	Naphatsorn Ditthawutthikul
14.00 – 14.15	FA-O-01	Development of coffee silver skin into food beverage and testing antioxidant activity	Kimsuy Vang
14.15 – 14.30	FA-O-02	Characteristics of pomelo cellulosepectin and its application in plant-based chicken nugget	Rattana Yooberg
14.30 – 14.45	FA-O-03	The application of coffee silver skin extract in pomegranate juice and study for its bioactivities	Thavy Kit
14.45 – 15.00	FA-O-04	Construction and application of digital platform for predicting metabolism and toxicity of pesticides	Jianhua Yao
15.00 – 15.15	Coffee Break		
15.15 – 15.45	FA-I-03	Vitamin D analysis in fish and mushrooms by Liquid Chromatography-Tandem Mass Spectrometry (LC-MS/MS)	Kunchit Judprasong
15.45 – 16.00	FA-O-05	The effect of ion exchange of clinoptilolite as a soil on the physiological response of radish	Yuri Kalvachev
16.00 – 16.15	FA-O-06	Extracting bioactive protein from fish head using enzymatic hydrolysis	Photawan Chaodee