

## Symposium 6 — Food Chemistry

### Monday, 17 December 2007

<b>Technical Session</b>	Session 1		
<b>Date/Time</b>	Monday, 17 December 2007 / 11:00 – 12:30 hrs		
<b>Venue</b>	Room 304		
<b>Chair</b>	ONG Kheng Chuan Peter		
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<b>Sym6:01</b>	11:00 – 11:30	Flavor Science	6:155
Keynote		<i>Terry E. Acree</i>	
<b>Sym6:02</b>	11:30 – 11:45	The Asian World of Flavors	6:155
Invited		<i>Willi Grab</i>	
<b>Sym6:03</b>	11:45 – 12:00	Constituents and Biological Activities of Essential Oils of Three Citrus Species from South Africa	6:155
		<i>Oladipupo A. Lawal, Adebola O. Oyedeji and Anthony J. Afolayan</i>	
<b>Sym6:04</b>	12:15 – 12:30	Chemical Composition, Antioxidant and Antimicrobial Activities of Basil ( <i>Ocimum Basilicum</i> ) Essential Oils Depends on Seasonal Variations	6:155
		<i>Abdullah Ijaz Hussain, Farooq Anwar, Tufail Sherazi and Roman Przybylski</i>	

Lunch Break	12:30 – 14:00 hrs
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<b>Technical Session</b>	Session 2		
<b>Date/Time</b>	Monday, 17 December 2007 / 14:00 – 15:30 hrs		
<b>Venue</b>	Room 304		
<b>Chair</b>	RAO Pingfan		
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<b>Sym6:05</b>	14:00 – 14:30	Drugs from Plants: Asian Cruciferous Vegetables for Cancer Chemoprevention	6:156
Keynote		<i>Ong Choon Nam</i>	
<b>Sym6:06</b>	14:30 – 14:45	Anti-Obesity and Anti-Diabetic Activity of Polar Carotenoids	6:156
Invited		<i>K. Miyashita, H. Maeda, T. Sashima and M. Hosokawa</i>	
<b>Sym6:07</b>	14:45 – 15:00	Andrographolide Sensitizes Human Cancer Cells to TRAIL-Induced Apoptosis Through p53-Mediated Up-Regulation of DR4	6:156
		<i>J. Zhou, G. D. Lu, C. S. Ong, C. N. Ong and H. M. Shen</i>	
<b>Sym6:08</b>	15:00 – 15:15	The Effect of Polyphenolic Compounds on Human Leukemic Cell Apoptosis	6:157
Invited		<i>Ratana Banjerdpongchai, Kittiphon Suwannachot, Prachya Kontawelert and Prapon Wilairatt</i>	

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- Sym6:09** 15:15 – 15:30 Use of Na<sub>2</sub>EDTA for Improving Iron Absorption from Wheat Flour (Atta Flour) in Pakistan: A Stable Isotope Study in Young Adult Women 6:157  
Invited *T. Walczyk, R. F. Hurrell and R. Bilal*

Coffee Break	15:30 – 16:00 hrs
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<b>Technical Session</b>	Session 3		
<b>Date/Time</b>	Monday, 17 December 2007 / 16:00 – 17:15 hrs		
<b>Venue</b>	Room 304		
<b>Chair</b>	Yin-Jun ZHANG		
			<b>Page</b>
<b>Sym6:10</b>	16:00 – 16:15	Separation and Analysis of Total Soyasaponins, Enriched Soyasapogenols A and B from Soy Flour and the Cytoactive Effects on Hep-G2 Cells Proliferation and Apoptosis <i>W. Zhang and D. G. Popovich</i>	6:157
<b>Sym6:11</b>	16:15 – 16:30	Flow-Injection Analysis Method for the Determination of Fatty Acids in Palm Oil <i>Bahrudin Saad, Wan Tatt Wai and Boey Peng Lim</i>	6:158
<b>Sym6:12</b>	16:30 – 16:45	The Determination of Hydroxymethylfurfural of Maillard Reaction in Honey <i>Suthasinee Boonchiangma, Supalax Srijaranai and Saksit Chanthai</i>	6:158
<b>Sym6:13</b>	16:45 – 17:00	Aroma Active Compounds of Pontianak Orange Peel Oil (Citrus nobilis Lour. var. microcarpa Hassk) <i>Jorry Dharmawan, Stefan Kasapis and Philip Curran</i>	6:159
<b>Sym6:14</b>	17:00 – 17:15	Effect of Concentrated Goyasaponin Fraction on Reducing Proliferation and Inhibiting Adipogenesis of 3t3-L1 Cell Line <i>Lu Li and David G. Popovich</i>	6:159

**Tuesday, 18 December 2007**

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<b>Technical Session</b>	Session 4		
<b>Date/Time</b>	Tuesday, 18 December 2007 / 11:00 – 12:30 hrs		
<b>Venue</b>	Room 302		
<b>Chair</b>	Ratana BANJERDPONGCI		
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<b>Sym6:15</b>	11:00 – 11:30	PROANTHOCYANIDINS: Challenges in Understanding the Chemistry, Metabolism and Health Benefits <i>Ronald L. Prior</i>	6:159
Keynote			
<b>Sym6:16</b>	11:30 – 11:45	Maillard Reaction Products: Unlock the Secret of Traditional Chinese Medicine <i>Rao Pingfan</i>	6:160
Invited			
<b>Sym6:17</b>	11:45 – 12:00	Utilization of Seaweeds: Its Nutritional Aspects and Health Related Activities <i>Yumiko Yoshie-Stark</i>	6:160
Invited			
<b>Sym6:18</b>	12:00 – 12:15	Polyphenolic Antioxidants from Edible Plants and Tea in Southwest China <i>Ying-Jun Zhang, Da-Fang Gao, Gai-Mei She, Kai-Jin Wang and Chong-Ren Yang</i>	6:161
Invited			
<b>Sym6:19</b>	12:15 – 12:30	A Facile and User-Friendly Method for Depolymerization of Proanthocyanidins Using Mercaptoacetic Acid <i>Wei Chen, Caili Fu and Dejian Huang</i>	6:161

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<b>Technical Session</b>		Session 5	
<b>Date/Time</b>		Tuesday, 18 December 2007 / 14:00 – 15:15 hrs	
<b>Venue</b>		Room 302	
<b>Chair</b>		Ronald L. PRIOR	
			<b>Page</b>
<b>Sym6:20</b>	14:00 – 14:30	The Predictability of Acrylamide Formation in Heat Processed Food and its Implication on Food Safety <i>Bronek Wedzicha</i>	6:162
Keynote			
<b>Sym6:27</b>	14:30 – 14:45	Applications of Physical and Chemical Methods in Gamma Irradiated Food Research <i>Ijaz A. Bhatti and J. H. Kwon</i>	6:164
<b>Sym6:21</b>	14:45 – 15:00	Fluorescence Quenching and Blueing of Nanocrystalline CdSe Quantum Dots, a New Approach in Sensing Oxidants of Biological Relevancy <i>Dejian Huang, Ming Yong Han, Ong Choon Nam, Ong Wei Yi, Kai Xin Hay, Jia Xu, Pui Yee Lim and Suhua Wang</i>	6:162
<b>Sym6:45</b>	15:00 – 15:15	A Simultaneous Method for the Determination of Bisphenol A, Bisphenol F, Bisphenol A Diglycidyl Ether, and Bisphenol F Diglycidyl Ether and their Derivatives in Canned Foods by ESI-LC-MS/MS <i>C. Sun, L. P. Leong, S. H. Chan and B. C. Bloodworth</i>	6:170

Coffee Break	15:30 – 16:00 hrs
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**Wednesday, 19 December 2007**

<b>Technical Session</b>		Session 6	
<b>Date/Time</b>		Wednesday, 19 December 2007 / 11:00 – 12:15 hrs	
<b>Venue</b>		Room 306	
<b>Chair</b>		Yoshie-Stark YUMIKO	
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<b>Sym6:22</b>	11:00 – 11:15	Form and Functionality of Starch <i>L. Copeland</i>	6:162
<b>Sym6:23</b>	11:15 – 11:30	Beyond the Free Volume Theory: Introduction of the Concept of Cooperativity to the Chain Dynamics of Biopolymers During Vitrification <i>S. Kasapis</i>	6:163
Invited			
<b>Sym6:24</b>	11:30 – 11:45	Novel Phase Transition Measurement Device for Solid Biological Materials: Thermal Mechanical Compression Test (TMCT) <i>Y. Liu, P. Intipunya, T. T. Truong, W. Zhou and B. Bhandari</i>	6:163
<b>Sym6:25</b>	11:45 – 12:00	Size Exclusion Chromatography of Ultrasound Fragmented Cellulose <i>S. S. Wong, S. Kasapis and Y. M. Tan</i>	6:163
<b>Sym6:26</b>	12:00 – 12:15	A Novel Soy Yoghurt Fermented from Fungal-Stressed and Germinated Black Soybeans <i>Shengbao Feng, Chin Lee Saw, Yuan Kun Lee and Dejian Huang</i>	6:164

Lunch Break	12:30 – 14:00 hrs
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<b>Technical Session</b>	Poster Session	
<b>Date/Time</b>	Wednesday, 19 December 2007 / 14:00 – 15:30 hrs	
<b>Venue</b>	Gallery	<b>Page</b>
<b>Sym6:28</b>	Challenges in Analysis of Some Compounds During Dehydration of Fruits and Vegetables <i>Mya Mya Khin, Weibiao Zhou and Conrad O. Perera</i>	6:165
<b>Sym6:29</b>	Scutellaria Baicalensis Enhances the Antioxidant and Anti-Diabetic Activity of Metformin <i>V. Y. Waisundara, A. Hsu, D. J. Huang and B. K. H. Tan</i>	6:165
<b>Sym6:30</b>	Evaluation of FASafe™ Kit for Determining Free Fatty Acid Content in Frying Oils <i>Geeta Bansal and Weibiao Zhou</i>	6:165
<b>Sym6:31</b>	Modification of Gelatinization Property of Selected Starches by Ultra High Pressure Treatment <i>Y. Liu, V. O. Selomulyo and W. Zhou</i>	6:166
<b>Sym6:32</b>	Potential Synergism of Ginseng ( <i>Panax ginseng</i> ) and Licorice ( <i>Glycyrrhiza uralensis</i> ) Extracts on HepG <sub>2</sub> Cell Viability and the Mechanisms of Cell Death <i>Shi Yun Yeo and David G. Popovich</i>	6:166
<b>Sym6:33</b>	Determination of Reduced, Oxidized and Protein-Bonded Glutathiones in Wheat Dough and their Interactions with Tea Catechins by HPLC Using Ortho-Phthalaldehyde Derivatization <i>R. Wang and W. Zhou</i>	6:166
<b>Sym6:34</b>	State Diagram of Freeze Dried Banana <i>L. Bruno, S. S. Sablani and S. Kasapis</i>	6:167
<b>Sym6:35</b>	Antioxidants and Phenolic Profiles of Mulberry Fruits <i>Mia Isabelle, Xueming Liu, Choon Nam Ong and Dejian Huang</i>	6:167
<b>Sym6:36</b>	Oligomeric Proanthocyanidins from Mangosteen Pericarps <i>Caili Fu, Alvin En Kiat Loo, Fiona Ping Ping Chia and Dejian Huang</i>	6:167
<b>Sym6:37</b>	Quality Control and Kinetics of Bioactive Compound Release in the Presence of a Carbohydrate Matrix Related to Food and Pharmaceutical Applications <i>S. M. Corerega, S. Hong and S. Kasapis</i>	6:168
<b>Sym6:38</b>	Antioxidant Proanthocyanidins from the Rhizomes of Selligee Feei <i>Ng Weiling, Fu Caili and Dejian Huang</i>	6:168
<b>Sym6:39</b>	Investigation of the Antioxidant Properties of Pereskia Bleo, Rhoec Spathacea and Fructus Lycii Using Different Extraction Methods and Solvents <i>L. E. Low, Y. Y. Loo, H. M. Lim and L. P. Leong</i>	6:168
<b>Sym6:40</b>	Polyphenols as Pro-Oxidants <i>Y. L. Quek and D. J. Huang</i>	6:168
<b>Sym6:41</b>	How Far can Alginate Function as a Stabilizer and Dietary Fiber in Starch Based Products? <i>L. W. Koh, S. Kasapis and K. M. Lim</i>	6:169

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<b>Sym6:42</b>	Structural Properties and Phase Model Interpretation of the Tertiary System Comprising Gelatin, Agarose and a Lipid Phase <i>P. Shrinivas, T. Tongdang and S. Kasapis</i>	6:169
<b>Sym6:43</b>	Water Soluble Quantum Dot Functionalized with Catechol Group for Reactive Oxygen Species Detection <i>Jia Xu and Dejian Huang</i>	6:170
<b>Sym6:44</b>	Structural Relaxations of Hydrated Gluten Networks at Subzero Temperatures <i>B. Jiang, V. Kontogiorgos, S. Kasapis and H. Goff</i>	6:170
<b>Sym6:46</b>	Rhenium and <sup>99m</sup> Tc-Labeled Cholesterol and Gisenosides: A Step Towards Translation of Food-Based Bioactive Compounds into Clinical Drugs <i>M. M. Saw, N. K. Wi, D. G. Popovich, N. K. Eang and Y. Dahao</i>	6:171
<b>Sym6:47</b>	Quantification of Amorphous and Crystalline Components in Selected Mono-, Di- and Tri- Saccharides Using Fourier Transform Infrared (FTIR) Spectroscopy <i>P. Yu, Y. Liu, G. Lim, B. Bhandari and W. Zhou</i>	6:171
<b>Sym6:48</b>	Apoptotic Effects of Phytoestrogens on Human Promyelocytic and Monocytic Leukemic Cell Lines <i>R. Banjerdpongchai, D. Chockchaichamnankit, J. C. Srisomsap and J. Svasti</i>	6:171
<b>Sym6:49</b>	Taste of Neutral Salt <i>R. Kuramitsu</i>	6:172
<b>Sym6:50</b>	Characterization of Cadmium in the Mid-Gut Gland of the Scallops ( <i>Patinopecten Yessoensis</i> ) Under Different pH <i>Y. Ishizuka and Y. Yoshie-Stark</i>	6:172
<b>Sym6:51</b>	First Approach on Bioavailable Metals by Gastrointestinal Digestion in Oysters <i>K. Futagawa and Y. Yoshie-Stark</i>	6:173
<b>Sym6:52</b>	Inhibitory Activity of Essential Oils Toward Cellular Proliferation in a Lung Carcinoma Cell Line <i>Sue Chao</i>	6:173
<b>Sym6:53</b>	Effect of Inclusion of Extruded Chick Pea on the Glycaemic Index of Muesli Bars <i>G. Ravindran, P. Hammond and C. Ang</i>	6:173
<b>Sym6:54</b>	Physicochemical Effects of Fenugreek Polysaccharide Incorporation on The Functionality of Extruded Chickpea, Rice Combinations <i>G. Ravindran and S. Gamlath</i>	6:174
<b>Sym6:55</b>	Antioxidant and Antimicrobial Activities of the Essential Oil and Methanolic Extract of Spearmint ( <i>Mentha Spicata</i> L.) <i>A. I. Hussain, F. Anwar, M. I. Bhangar and M. Shahid</i>	6:174

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