

The 2nd International Flavor and Fragrance Conference

May 28-31, 2018, Wuxi, China

Program

May 27, 2018	
08:00-22:00	Registration , Worldhotel Grand Juna Wuxi
18:00-21:00	Welcome reception: snack, drink , Worldhotel Grand Juna Wuxi
May 28, 2018	
08:30-09:00	Open ceremony
09:00-12:05	<i>Presiding: Michael Qian, Oregon State University, U.S.A. & Veronika Somoza, University of Vienna, Austria</i>
09:00-09:45	O1: Russell L. Rouseff <i>Southwest University, Citrus Research Institute, Chinese Academy of Agricultural Sciences; China.</i> Keynote speaker Title: A historical perspective of flavor science
09:45-10:30	O2: Gary K. Beauchamp <i>Monell Chemical Senses Center, U.S.A.</i> Keynote speaker Title: Flavor perception and preference: A central issue for human health

10:30-11:00	Coffee break/poster 1-45
11:00-11:25	O3: Tao Jiang <i>Lyon Neuroscience Research Center, France</i> Title: Neural signature of disgust of cheese odors and pictures by French people – a fMRI study
11:25-11:50	O4: Andrea Buettner <i>Friedrich-Alexander-University Erlangen-Nürnberg, Germany</i> Title: Chemosensory perception today – how modern technological societies affect the human senses
11:50-12:00	O5: Yulin Huang <i>Shanghai Ocean University, P.R. China</i> Title: The use of receptor dynamics method to study the distribution and sensitivity of umami receptors
12:00-12:30	Group photo
12:30-13:30	Lunch
13:30-17:30	Presiding: Gary Beauchamp <i>Monell Chemical Senses Center, U.S.A. & Yan Xu, Jiangnan University, China</i>
13:30-14:15	O6: John E. Hayes <i>The Pennsylvania State University, U.S.A.</i> Keynote speaker Title: There is a brain at the other end of those receptors: avoiding reductionism in flavor research
14:15-14:40	O7: Thierry Thomas-Danguin <i>Centre des Sciences du Goût et de l'Alimentation, INRA, France</i> Title: The flavor of fat: what about the olfactory component?
14:40-15:05	O8: Peihua Jiang <i>Monell Chemical Senses Center, U.S.A.</i>

	Title: Decoding the bad taste of drugs
15:05-15:35	Coffee break/Poster 1-45 (author must be present)
15:35-16:20	O9: Veronika Somoza <i>University of Vienna, Austria</i> Keynote speaker Title: Taste, smell and beyond -Strategies to identify metabolic targets of aroma and taste active compounds
16:20-16:45	O10: Jianshe Chen <i>Zhejiang Gongshang University, P. R. China</i> Title: Impacts of capsaicin on the tongue surface temperature and oral sensation of food texture
16:45-17:10	O11: Xiaogen Yang <i>Anhui Agricultural University, P. R. China</i> Title: Review on discovery and applications of N-acylamino acids as umami enhancer and taste modifier
17:10-17:30	O13: Yuan Liu <i>Shanghai Jiao Tong University, P.R. China</i> Title: The development and reflection of the progress of umami research in foods
18:30-21:30	conference banquet
May 29, 2018	
08:30-12:00	Presiding: Keith Cadwallader , <i>University of Illinois at Urbana-Champaign, U.S.A.</i> Zuobin Xiao , <i>Shanghai Institute of Technology, P. R. China</i>
08:30-08:55	O14: Yan Xu <i>Jiangnan University, P.R. China</i>

	Title: Flavor Chemistry of Chinese liquor - An Overview
08:55-09:20	O15: Yanping L. Qian <i>Oregon State University, U.S.A.</i> Title: Aroma comparison of Tibetan “Qingke” liquor with other Chinese Baijiu
09:20-09:30	O16: Jia Zheng <i>Wuliangye Yibin Co., Ltd., P.R. China</i> Title: Aroma-active compounds in rice husk assessed by aroma extract dilution analysis and quantitative analysis
09:30-09:40	O17: Lijie Zhang <i>Jiangnan University, P.R. China</i> Title: Biosynthetic pathway of 2,5-dimethylpyrazine in <i>Bacillus subtilis</i> 168
09:40-09:50	O18: Mingquan Huang <i>Beijing Technology and Business University, P. R. China</i> Title: Interactions between a tetrapeptide and aroma compounds from Sesame flavor-type Baijiu
09:50-10:20	Coffee break/Poster 46-90
10:20-10:45	O19: Michael C. Qian <i>Oregon State University, U.S.A.</i> Title: Farming wine flavor in vineyard- C13-norisoprenoids from vine to wine
10:45-11:10	O20: Hui (Helen) Feng <i>E. & J. Gallo Winery, U.S.A.</i> Title: Determination of polyfunctional thiols at ultratrace level in wine by derivatization and solid phase microextraction-gas chromatography-tandem mass spectrometry (SPME-GC-MS/MS)

11:10-11:20	O21: Yongsheng Tao <i>Northwest A&F University, P.R. China</i> Title: Profiling of terpene glycosides in grapes by UPLC-Q-TOF/MS
11:20-11:30	O22: Ke Tang <i>Jiangnan University, P.R. China</i> Title: Sensory and chemical characterization of Cabernet Sauvignon wines from Chinese Loess Plateau
11:30-11:40	O23: Zihan Qin <i>University of Copenhagen, Denmark</i> Title: Impact of yeast strains on volatile and non-volatile compounds in sparkling apple ciders
11:40-11:50	O24: Shuang Chen <i>Jiangnan University, P.R. China</i> Title: Aroma characterization of low-alcohol “Qingke” wine from Tibet by aroma extract dilution analysis
11:50-12:00	O25: Yue Ma <i>Jiangnan University, P.R. China</i> Title: Effect of fermentation temperature on the flavor composition of Chinese ice wine
12:00-13:30	Lunch
13:30-17:30	Presiding: Bob McGorin , <i>Oregon State University, U.S.A.</i> & Hongyu Tian , <i>Beijing Business and Technology University, P. R. China</i>
13:30-13:55	O26: Keith Cadwallader <i>University of Illinois, U.S.A.</i> Title: Whiskey: flavor chemistry and challenges related to the determination of trace potent odorants

13:55-14:20	O27: Michael Granvogl <i>Technical University of Munich, Germany</i> Title: Characterization of the key odorants of native cold-pressed and steam-treated canola oils with good sensory properties compared to canola oils eliciting a fusty/musty (native cold-pressed) or a fishy (steam-treated) off-flavor
14:20-14:40	O28: Pedro Vazquez-Landaverde <i>Instituto Politécnico Nacional, Mexico</i> Title: Tequila: The chemistry of flavor that is conquering the world
14:40-14:50	O29: Yanyan Zhang <i>University of Hohenheim, Germany</i> Title: Flavor production by basidiomycetes: a novel nonalcoholic beverage fermented by shiitake
14:50-15:00	O30: Jihong Wu <i>China Agricultural University, P.R. China</i> Title: Quality evaluation of Pu'er tea based on characteristic flavor analysis
15:00-15:30	Coffee break/Poster 46-90 (authors must be present)
15:30-16:15	O31: Philip J Marriott <i>Monash University, Australia</i> Keynote speaker Title: An integrated multidimensional approach to analysis and identification of aroma actives
16:15-16:40	O32: Alain Chaintreau <i>Firmenich, Switzerland</i> Title: Representativeness of odor sampling and the concept of olfactive camera
16:40-16:50	O33: Henryk Jeleń <i>Poznan University of Life Sciences, Poland</i>

	Title: Specificity of odorant analysis from fresh vegetables: A broccoli case
16:50-17:00	O34: Wancui Xie <i>Qingdao University, P. R. China</i> Title: On-line pyrolysis-GC-MS analysis of thermal degradation products of nerol- β -D-glucopyranoside
17:00-17:10	O35: Carolyn Puglisi <i>The University of Adelaide, Australia</i> Title: Flavor profiles of leaves from different varieties of Geraldton Wax
17:10-17:20	O36: Xiaofang Zeng <i>Zhongkai University of Agricultural and Engineering, P. R. China</i> Title: Analysis of volatile flavor compounds in Cantonese <i>Cordyceps Militaris</i> chicken soup by solid phase microextraction in combination with GC-MS and comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry
17:20-17:30	O37: Jinna He <i>Gesellschaft für analytische Sensorsysteme mbH, Germany/Jinan Hanon Instruments Co., Ltd, P.R. China</i> Gas chromatography-ion mobility spectrometry for flavor profiling
17:30-19:00	<i>Dinner</i>
19:30-21:00	Editor's evening: How to successfully publish research in peer-reviewed journal Facilitator: Michael Qian, Oregon State University (ACS/AGFD members only, join AGFD for \$15 http://agfd.sites.acs.org/9-25-17/AGFD%20membership%20application.pdf)
	Veronika Somoza Associate Editor, J. Agric. Food Chem.

Alain Chaintreau	Editor-in-Chief, Flavour Fragrance J.
Fereidoon Shahidi	Editor, Food Chem.; Founding Editor-in-Chief, J. Functional Foods
Keith Cadwalladar	Associate Editor, J. Food Sci.
Jianshe Chen	Editor-in-Chief, J. Texture Studies
Sharon Shoemaker	Editor-in-Chief, npj: Science of Food, nature

May 30, 2018

08:30-12:00	Presiding: Philip J Marriott , Monash University, Australia & Fang Zhong , Jiangnan University, P.R. China	
08:30-09:15	O38: Thomas Hofmann /Andreas Dunkel Technical University of Munich, Germany	Keynote speaker
	Title: Decoding chemosensory systems for flavor and health innovations	
09:15-09:40	O39: Devin Peterson The Ohio State University, U.S.A.	
	Title: Identification of nonvolatile creaminess compounds in dairy products	
09:40-10:05	O40: Huanlu Song Beijing Technology and Business University, P.R. China	
	Title: Flavor precursor peptide from beef enzymatic hydrolysate in Maillard reaction: Identification, characterization and formation mechanism of taste-active peptides	

10:05-10:35	Coffee break/Poster 91-135
10:35-11:00	O41: Imre Blank <i>Nestec Ltd., Nestle Research Center, Switzerland</i> Title: Studying reaction pathways in model systems and real food
11:00-11:25	O42: Robert J. McGorin <i>Oregon State University, U.S.A.</i> Title: Key aroma compounds in oats and oat cereals
11:25-11:50	O43: Xiaoming Zhang <i>Jiangnan University, P.R. China</i> Title: Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediates
11:50-12:00	O44: Hirotohi Tamura <i>Kagawa University, Japan</i> Title: Honey flavor from the Maillard reaction of rare sugars and phenylalanine model solution
12:00-13:30	Lunch
13:30-18:00	Cultural exploration (optional, additional cost)
May 31, 2018	
08:30-12:00	Presiding: Russell Rouseff <i>Southwest University, P.R. China & Zhenghong Xu, Jiangnan University, P. R. China</i>
08:30-08:55	O45: Zuobing Xiao <i>Shanghai Institute of Technology, P.R. China</i> Title: Research on aroma synergy and release control

08:55-09:20	O46: Shuqin Xia <i>Jiangnan University, P.R. China</i> Title: Protection and controlled release of essential oil constituents by rationally designed micro/nano-encapsulation
09:20-09:30	O47: Bertrand Muhoza <i>Jiangnan University, P.R. China</i> Title: Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced heat stability
9:30-9:40	O48: Young-Suk Kim <i>Ewha Womans University, Republic of Korea</i> Title: Determination of volatile compounds as quality indicators in soy sauce during fermentation and aging
9:40-9:50	O49: Yunzi Feng <i>South China University of Technology, P.R. China</i> Title: Effects of carbohydrate metabolism on the flavor formation of high-salt liquid fermentation soy sauce -- Chinese traditional soy sauce
9:50-10:00	O50: Yuanyang Zhang <i>University of Otago, New Zealand</i> Title: Characterization of volatile compounds and Polycyclic Aromatic Hydrocarbons (PAHs) in Manuka smoke, a New Zealand native wood species
10:00-10:30	Coffee break/Poster 91-135 (authors must be present)
10:30-11:15	O51: Fereidoon Shahidi <i>Memorial University of Newfoundland, Canada</i> Keynote speaker

	Title: Functional foods, nutraceuticals and natural antioxidants: chemistry and flavor effects
11:15-11:40	O52: Lei Yao <i>Shanghai Jiaotong University, P.R. China</i> Title: Aroma substances from flower of Chinese herbs
11:40-11:50	O53: Nan Zhang <i>Shanghai Jiaotong University, P.R. China</i> Title: Anxiolytic efficacy of rose essential oils on mice
11:50-12:00	O54: Gang Fan <i>Huazhong Agricultural University, P.R. China</i> Title: Antidepressant-like effect of orange essential oil on chronic, unpredictable, mild stressed mice
12:00-12:30	Closing ceremony/announcing next meeting Santiago, Chile, October 1-4, 2019
12:30-13:30	Lunch
13:30-14:30	Poster competition all (Zuobing Xiao, Yan Xu, Michael Qian, Fereidoon Shahidi, Alain Chaintreau) Research/collaboration discussion
14:30-15:00	Poster award (Zuobin Xiao, Yan Xu, Michael Qian, Fereidoon Shahidi, Alain Chaintreau) First place: 3000 yuan (1) Second place: 2000 yuan (2)

	Third place: 1000 yuan (5)
15:00-17:00	Baijiu appreciation (Wenlai Fan, Fuping Zheng, Ke Tang, Shuang Chen)

Poster program
Monday, May 28 (10:30-11:00; 15:05-15:35); Thursday, May 31 (13:30-15:00)
<p>P-1: Ping Yang, Mengchen You, Tingting Zou, Huanlu Song. <i>Beijing Technology and Business University, P.R. China</i> Title: Characterization of key aroma-active compounds in four commercial Sachimas with different egg content by SPME/SAFE-GC-O-MS, AEDA, quantitative measurements, OAV and sensory evaluation</p>
<p>P-2: Jinglin Zhang, Juan Li, Baoguo Sun, Fuping Zheng, Jinyuan Sun, Xiaotao Sun, Hehe Li, Mingquan Huang. <i>Beijing Technology and Business University, P.R. China</i> Title: Identification of aroma-active components in treemoss extracts from China</p>
<p>P-3: Li-XiaZhu^{1,2,3}, Meng-mengZhang³, Ying-Shi^{1,2}, Chang-Qing Duan^{1,2*} ¹ Key Laboratory of Viticulture and Enology, Ministry of Agriculture, PR China; ²China Agricultural University, PR China; ³Tarim University, Alar, Xinjiang, PR China. Title: Aroma and volatiles of Msalais from traditional and modern fermentation processes</p>
<p>P-4: Yan Yang^{1,2,*}, Ke Yu¹, Ai-nong Yu¹, Yi-ni Yang¹, Bao-guo Sun², Hongyu Tian² ¹ Hubei University for Nationalities, PR, China. ² Beijing Technology and Business University, PR, China. Title: The effect of pH on non-enzymatic reaction between L-ascorbic acid and glycine</p>
<p>P-5: Linhan Wang, Kaina Qiao, Qi Ding <i>Beijing Technology and Business University, PR China.</i> Title: The effect of different cooking methods on non-volatile taste components of sanhuang chicken and black-bone silky fowl</p>
<p>P-6: Juan Yang, Biqin Liu, Ya Dao and Yiyong Luo* <i>Kunming University of Science and Technology, P.R. China</i> Title: Improved Flavor of Douchi following Mixed Fermentation with <i>Bacillus velezensis</i> and <i>Lactobacillus plantarum</i></p>
<p>P-7: Dandan Pu^{1,2,3}, Huiying Zhang^{1,2,3}, Yuyu Zhang^{3*}, Baoguo Sun^{1,3}, Fazheng Ren^{1,2,3}, Haitao Chen³ ¹ Beijing Advanced Innovation Center for Food Nutrition and Human Health, China Agricultural University, PR. China. ² Key Laboratory of Functional Dairy, China Agricultural University, Beijing, PR. China. ³ Beijing Technology & Business University, PR, China. Title: Identification the volatile markers of white toast during mastication (chewing) by combined GC-MS, PTR-MS technique in vivo analysis</p>
<p>P-8: Fuliang Han, Anque Guo, Hua Wang*, Yulin Zhang, Chunlong Yuan, Yunkui Li <i>Northwest A&F University, P.R. China</i></p>

<p>Title: Umami and Kokumi peptides in food products: A review</p>
<p>P-9: Aygul Alim, Huanlu Song*, Ye Liu, Tingting Zou, Yu Zhang, Songpei Zhang <i>Beijing Technology and Business University, P.R. China</i> Title: Flavor-active compounds in thermally treated yeast extracts</p>
<p>P-10: Xiaodong Xu, Rui Xu, Ze Song, Qian Jia, Tao Feng, Shiqing Song <i>School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China</i> Title: Isolation, identification of taste and umami-enhancing peptides from mushroom <i>Volvariella volvacea</i></p>
<p>P-11: Liang Zeng², Jun-feng Yin¹, Yong-quan Xu^{1*} ¹<i>Tea Research Institute, Chinese Academy of Agricultural Sciences, National Engineering Research Center for Tea Processing, PR. China.</i> ²<i>Southwest University, PR, China.</i> Title: Quantitative analysis of astringent intensity of green tea catechins based on artificial saliva</p>
<p>P-12: Qing-qing Cao, Chun Zou, Yan-hong Zhang, Jian-xin Chen, Fang Wang, Jun-feng Yin, Yong-quan Xu* <i>Tea Research Institute, Chinese Academy of Agricultural Sciences, National Engineering Research Center for Tea Processing, P.R. China</i> Title: Improving the taste quality of green tea processed at autumn with tannase</p>
<p>P-13: Shaomin Liu, Ye Liu*, Huanlu Song <i>Beijing Technology and Business University, P.R. China</i> Title: Identification of aroma components of extra virgin olive oil by SPME versus SAFE with GC-MS/O</p>
<p>P-14: Ningxia Bu, Dunhua Liu, Yuhui Zhao, Hao Xu <i>Ningxia University, P.R. China</i> Title: Analysis of aroma components in traditional chicken jerky and chicken jerky fermented with different starter cultures</p>
<p>P-15: Yuhui Zhao, Yuan Gong, Dunhua Liu, Hao Xu <i>Ningxia University, P.R. China</i> Title: Comprehensive evaluation on volatile components in ozone and ultraviolet combined treatment wolfberry based on principal component analysis</p>
<p>P-16: Jinyuan Sun^{1,2}, Kai Guo^{1,2}, Zongyuan Wang^{1,2}, Qingwu Zhou³, Xiaotao Sun^{1,2}, Baoguo Sun^{1,2,*} ¹<i>Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, PR, China.</i> ²<i>Beijing Laboratory for Food Quality and Safety, Beijing Technology & Business University, PR, China.</i> ³<i>Anhui Gujing Distillery Co. Ltd., Bozhou 236000, Anhui, China.</i> Title: Quality grading of Chinese base Baijiu using electronic tongue and gas chromatography-mass spectrometry</p>

<p>P-17: Huayi Suo, Jianquan Kan* <i>College of Food Science, Southwest University, Chongqing P.R. China</i> Title: Aroma changes of Yongchuan Douchi aroma in the process of fermentation</p>
<p>P-18: Tao Feng, Yanzun Ton, Shiqing Song, Min Sun, Zhimin Xu, Linyun Yao <i>School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China</i> Title: The preparation and efficiency evaluation of dog food palatants</p>
<p>P-19: Jing Gao, Yurong Jiang, Sitong Liu, Xiaogen Yang, Qianying Dai* <i>Anhui Agricultural University, P.R. China</i> Title: Aroma characterization of aged green tea using headspace solid-phase microextraction combined with GC/MS and GC-olfactometry</p>
<p>P-20: Biao Li¹, Chengjie Li¹, Shuangyang Chen¹, Qihui Hu^{1,2}, Liyan Zhao^{1,*} ¹ <i>College of Food Science and Technology, Nanjing Agricultural University, PR, China.</i> ² <i>College of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing, China.</i> Title: Changes of non-volatile flavor substance in Lentinula edodes during boiling</p>
<p>P-21: Tao Feng, Yiwei Xia <i>No. 100 Hai Quan Road, Fengxian District Road, Shanghai, P.R. China</i> Title: Fast detection of Brett flavor in domestic wine by Flash E-Nose</p>
<p>P-22: Zhang Han, Chen Jieyu <i>Faculty of Bioresource Sciences, Akita Prefectural University, Shimoshinjo Akita City, , Japan</i> Title: Changes of oxidation volatile compounds in brown rice during storage</p>
<p>P-23: Yang Wu¹, Tao Feng¹, Shiqing Song¹, Zhiwen Zhang¹, Haining Zhuang¹, Zhimin Xu^{1,3}, Ran Ye⁴, Min Sun¹, Yan Yang², Hanrong Huang⁵ ¹ <i>School of perfume and aroma technology, Shanghai Institute of Technology, China.</i> ² <i>Institute of Edible Fungi, Shanghai Academy of Agricultural Sciences, Ministry of Agriculture, National Engineering Research Center of Edible Fungi, China.</i> ³ <i>Louisiana State University Agriculture Center, USA.</i> ⁴ <i>University of Tennessee, USA.</i> ⁵ <i>Shanghai Chuanqi Food Co. Ltd., PR, China.</i> Title: Identification and sensory evaluation of kokumi peptides from Agaricus bisporus mushroom</p>
<p>P-24: Ping Yang, Mengchen You, Tingting Zou, Huanlu Song* <i>Beijing Technology and Business University, P.R. China.</i> Title: Characterizing the key aroma-active compounds in commercial egg-based Sachimas by DHS-GC-O-MS, DHDA, sensory evaluation and partial least squares (PLS) analysis</p>

<p>P-25: Jie Yu Chen, Han Zhang <i>Faculty of Bioresource Sciences, Akita Prefectural University, Japan.</i> Title: Application of electronic nose for quality evaluation of miso paste</p>
<p>P-26: Dongsheng Luo; Jihong Wu; Xinxing Xu; Wentao Zhang; Shuang Bi <i>China Agricultural University, P.R. China.</i> Title: Analysis of cooked off-flavor components and formation mechanism in melon juices during thermal treatment</p>
<p>P-27: Madeleine Y. Bee, Jessica P. Rafson, Jillian A. Jastrzembki, and Gavin L. Sacks <i>Department of Food Science, Cornell University, Ithaca, NY 14853, USA</i> Title: Speeding up SPME: Automating non-traditional solid phase microextraction geometries for high-throughput volatile analysis by direct analysis in real time mass spectrometry</p>
<p>P-28: Ting Xu¹, Shimin Wu^{1*}, Qingliang Niu², Danfeng Huang², Casimir C. Akoh³ ¹ <i>Department of Food Science and Technology, Shanghai Jiao Tong University, PR, China.</i> ² <i>Department of Plant Science, School of Agriculture and Biology, Shanghai Jiao Tong University, China</i> ³ <i>Department of Food Science and Technology, University of Georgia, Athens, GA 30602-2610, USA.</i> Title: Discrimination of volatile flavor profiles of muskmelons under different grown and preprocessing conditions using GC-MS and electronic nose</p>
<p>P-29: Dandan Pu^{1,2,3}, Huiying Zhang^{1,2,3}, Yuyu Zhang^{3*}, Baoguo Sun^{1,3*}, Fazheng Ren^{1,2,3}, Haitao Chen³ ¹ <i>Beijing Advanced Innovation Center for Food Nutrition and Human Health, China Agricultural University, China</i> ² <i>Key Laboratory of Functional Dairy, China Agricultural University, China.</i> ³ <i>Beijing Laboratory for Food Quality and Safety, Beijing Technology & Business University, China.</i> Title: Flavor perception of white toast during oral processing</p>
<p>P-30: Hongwei Wang¹, Edgar Chambers IV² ¹ <i>College of Food Science, Southwest University, China.</i> ² <i>Sensory Analysis Center, Kansas State University, 1310 Research Park Dr., Manhattan, KS 66502.</i> Title: Sensory characteristics of phenolic compounds potentially associated with smoked aroma in foods</p>
<p>P-31: Sam Al-Dalali^{1,2}, Fuping Zheng¹, Feng Chen^{1,3} ¹ <i>Beijing Technology and Business University, China.</i> ² <i>Department of Food Science and Technology, Ibb University, Yemen.</i> ³ <i>Department of Food, Nutrition and Packaging Sciences, Clemson University, Clemson, South Carolina, USA.</i> Title: Qualification and quantification of volatile compounds in commercial Zhenjiang vinegar by SPME-GC-MS and GC-O</p>

<p>P-32: Fen Zhou, Long Zhang, Jiaqi Zhang, Xi-Chang Wang <i>College of Food Science and Technology, Shanghai Ocean University, P.R. China</i> Title: Effect of breeding patterns on volatile flavor compounds in steamed chinese mitten crab (<i>Eriocheir sinensis</i>)</p>
<p>P-33: ¹Mengyao Zhao, ¹Jianchun Xie*, ²Jie Cheng, ¹Xuelian Yang, ¹Baoguo Sun, ²Shi Wang, ¹Qunfei Xiao, ¹Tianze Wang, ¹Wenbin Du, ¹Yaxin Wang <i>¹Beijing Technology and Business University, China. ²Institute of Quality Standard and Testing Technology for Agro-products of CAAS, China.</i> Title: Aroma constituents in Chinese fried dough sticks (Youtiao)</p>
<p>P-34: Zhenli Xu, Xiaoji Zheng <i>Shihezi University, Shihezi, China.</i> Title: The development of flavor compounds during the ripening of the Kazak cheese</p>
<p>P-35: Tengfei Zhao, Shuang Chen, Huazhong Li* and Yan Xu* <i>Jiangnan University, P.R. China</i> Title: Taste-guided isolation and structure identification of non-volatile compounds in Chinese liquor</p>
<p>P-36: Shuang Chen, Xu Yan <i>Jiangnan University, P.R. China</i> Title: Characterization of volatile components of Chinese rice wine by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry (GC x GC-TOFMS)</p>
<p>P-37: Chengcheng Wang¹, Shuang Chen¹, Michael Qian², Li Zhou¹, and Yan Xu^{1*} <i>¹Jiangnan University, China. ²Oregon State University, United States</i> Title: Characterization of the Key Aroma Compounds in Chinese Rice wine during the Aging Process by Gas Chromatography-Olfactometry-Comparative Aroma Extract Dilution Analysis</p>
<p>P-38: Lulu Zhang, Houyin Wang, Bolin Shi, Longyun Liu, Shanshan Xu, Kui Zhong, Lei Zhao* <i>Food and Agriculture Standardization Institute, China National Institute of Standardization, P.R. China</i> Title: The relationship between alkylamide compound content and pungency intensity of Chinese <i>Zanthoxylum bungeanum</i> based on sensory evaluation and UPLC-MS/MS analysis</p>
<p>P-39: Kejing An*, Hao Zhang, Fu Manqing, Lin Xian, Gengsheng Xiao, Yujuan Xu <i>Sericulture and Agri-Food Research Institute Guangdong Academy of Agricultural Sciences/Key Laboratory of Functional Foods, Ministry of Agriculture/Guangdong Key Laboratory of Agricultural Products Processing, P.R. China</i> Title: Cultivar identification of mango (<i>Mangifera indica</i> L.) by GC-MS-olfactometry and electronic nose with principal component analysis</p>

<p>P-40: Sasa Liu¹, Ruiqi Bao¹, Chaofan Ji¹, Huipeng Liang¹, Song Yang², Xiaoming Yan², Xinpeng Lin^{1*} ¹ Dalian Polytechnic University, PR China. ² Institute of Agro-products Processing, Anhui Academy of Agricultural Science, PR, China Title: Evolution of the volatile flavor compounds during an optimized fermentation process of Stinky Mandarin fish by E-nose and SPME-GC-MS</p>
<p>P-41: Zhou Qi^{1,2}, Jia Xiao¹, Huang Fenghong¹, ¹ Oil Crops Research Institute of the Chinese Academy of Agricultural Sciences, PR, China. ² Beijing Technology and Business University, PR China. Title: Determination of volatile compounds in cold-pressed rapeseed oil based on HS-SPME and GC×GC-TOFMS</p>
<p>P-42: Yan Zeng¹, Yan Men¹, Xue-cai Hao², Li Deng², Yuan-xia Sun¹ ¹ Tianjin Institute of Industrial Biotechnology, Chinese Academy of Sciences, PR, China. ² Tianjin Chunfa Bio-Technology Group, PR, China. Title: Application of electronic tongue on the taste characteristics of Laminaria japonica flavor samples from different preparation methods</p>
<p>P-43: Shunsuke Inenaga, Makiko Ito, Yamato Miyazawa, Keisuke Yoshikawa, Susumu Ishizaki R&D Center, T.Hasegawa Co.,Ltd., 29-7, Kariyado, Nakahara-ku, Kawasaki-shi, Japan Title: Identification of a novel aroma-active compound in roasted green teas</p>
<p>P-44: Cheng Fang¹, XiaojiaoZheng², Hai Du¹, Aihua Zhao², Wei Jia^{2,3*} & Yan Xu^{1*} ¹ Jiangnan University, PR, China. ² Shanghai Jiao Tong University Affiliated Sixth People's Hospital, PR, China. ³ University of Hawaii Cancer Center, USA. Title: Metabolomics profiling revealed composition differences and similarities between typical Chinese and Western liquors</p>
<p>P-45: Hui Wang Shanghai Botanical Garden; Shanghai Engineering Research Center of Sustainable Plant Innovation, P.R. China Title: Study on aroma components of edible rose 'Crimson Glory' flowers</p>
<p>P-46: Li Zhou, Shuang Chen, and Yan Xu* Jiangnan University, P.R. China Title: Characterization of the key aroma compounds in Chinese traditional fermented soy sauce by normal phase chromatographic fractionation followed by gas chromatography-olfactometry and chemical quantitative analysis</p>
<p>P-47: Ming Ning, Fengxian Tang, Qin Zhang, Xinxin Zhao, Chunhui Shan* Shihezi University, P.R. China Title: Aroma of cold-pressed Seabuckthorn oils evaluated by HS-SPME-GC/MS combined with ROAV calculation and sensory analysis</p>
<p>P-48: Shubei Gong, Wenlai Fan*, Yan Xu Jiangnan University, P.R. China Title: Volatile and non-volatile organic acids in different aroma type raw Baijiu (Chinese liquors)</p>
<p>P-49: Yuan Yuan, Wenlai Fan*, Yan Xu Jiangnan University, P.R. China</p>

<p>Title: Characterization of volatile aroma components in Zhenjiang aromatic vinegar by liquid-liquid extraction combined with GC-O and GC-MS</p>
<p>P-50: Yinye Wang, Wenlai Fan[*], Yan Xu <i>Jiangnan University, P.R. China</i> Title: An isolation and separation method of volatile compounds with astringent and bitter taste in Baijiu (Chinese liquor)</p>
<p>P-51: Yinye Wang, Wenlai Fan[*], Yan Xu <i>Jiangnan University, P.R. China</i> Title: Characterization of volatile compounds contributing a bitter and astringent taste in roasted-sesame-like aroma type Baijiu (Chinese liquor)</p>
<p>P-52: Zhanglan He¹, Wenlai Fan^{1*}, Yan Xu¹, Songgui He², Xingyi Liu² ¹ Jiangnan University, PR, China. ² Center of Technology in Guangdong Jiujiang Distillery Co., Ltd., Foshan, China. Title: Characterization of odorants in Cinnamomum cassia Presl leaf by GC-Olfactometry</p>
<p>P-53: Zhanglan He¹, Wenlai Fan^{1*}, Yan Xu¹, Songgui He², Xingyi Liu² ¹ Jiangnan University, PR, China. ² Center of Technology in Guangdong Jiujiang Distillery Co., Ltd., Foshan, China. Title: Characterization of odorants in the Folium Isatidis leaf by GC-olfactometry</p>
<p>P-54: Mengdie Fan, ¹Jianchun Xie[*], ¹Baoguo Sun, ²Jie Cheng, ¹Qunfei Xiao, ¹Wenbin Du, ¹Tianze Wang, ¹Yaxin Wang ¹Beijing Technology and Business University, PR, China. ²Institute of Quality Standard and Testing Technology for Agro-products of CAAS, PR, China. Title: Volatile flavors in stewed broths of Beijing fatty chicken and white-feather chicken</p>
<p>P-55: Yan Ping Chen[*], Tsz Kei Chiang, Hau Yin Chung <i>The Chinese University of Hong Kong, Hong Kong SAR, China.</i> Title: Establishment of optimal conditions for plain sufus (fermented soybean curds) volatile analysis using headspace solid-phase micro-extraction (HS-SPME)-GC-MS</p>
<p>P-56: Zhong-Sheng Tang^{1,2}, Xin-An Zeng^{1,2*}, Ling-Fang Xu^{1,2}, Charles S. Brennan³, Jin-Lin Cai², Qiang Wang² ¹ South China University of Technology, Guangzhou, PR China. ² Sino-Singapore International Joint Research Institute, Guangzhou, PR, China. ³ Department of Wine, Food and Molecular Biosciences, Lincoln University, Lincoln, New Zealand. Title: Determination of characteristic aroma of lychee wine during fermentation using headspace solid-phase microextraction (HS-SPME) coupled with gas chromatograph-ion mobility spectrometer (GC-IMS)</p>
<p>P-57: Ze Song, Xiaodong Xu, Rui Xu, Qian Jia, Tao Feng, Shiqing Song[*] <i>School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China</i> Title: Model studies on the formation of aroma compounds from the Maillard reaction of [¹³C₆]glucose, cysteine and E-2-nonenal</p>

<p>P-58: Huaixiang Tian, Yuhua Shi, Chen Chen, Yan Zhang, Haiyan Yu <i>Department of Food Science and Technology, Shanghai Institute of Technology, P.R. China</i> Title: Screening of aroma-producing lactic acid bacteria and the use for improving the aromatic profile of yogurt</p>
<p>P-59: Huaixiang Tian, Yajing Zhang, Chen Chen, Haiyan Yu <i>Department of Food Science and Technology, Shanghai Institute of Technology, P.R. China</i> Title: Influence of herbs on the chicken broth flavor</p>
<p>P-60: Ke Wang¹, Songyi Lin^{1*}, Ruiwen Yang², Na Sun¹, Sheng Cheng³ ¹ National Engineering Research Center of Seafood, Dalian Polytechnic University, P.R. China. ² College of Food Science and Technology, Jilin University, P.R. China. ³ Analysis and Test Center, Dalian Polytechnic University, P.R. China Title: Off-flavours and microbial growth induced by moisture absorption in sea cucumber peptide powders (SCPPs) during storage</p>
<p>P-61: Ruiwen Yang¹, Tiehua Zhang¹, Songyi Lin^{2*} ¹ College of Food Science and Engineering, Jilin University, P.R. China. ² School of Food Science and Technology, Dalian Polytechnic University, P.R. China. Title: Off-flavour formation in pine nut (<i>Pinus koraiensis</i>) peptide during storage</p>
<p>P-62: Dong Chen, Yu Guo, Songyi Lin* <i>Dalian Polytechnic University, Dalian, P.R. China</i> Title: The effects of the frying and roasting conditions on the flavor of the pine-mushroom studied by gas chromatography-ion mobility spectrometry</p>
<p>P-63: Yu Guo^{1,2}, Dong Chen¹, Songyi Lin^{1*} ¹ Dalian Polytechnic University, PR, China. ² Shanxi Agricultural University, PR, China. Title: Water dynamics and changes of volatile compounds of <i>Tricholoma matsutake</i> Singer during hot air drying by GC-MS and GC-IMS</p>
<p>P-64: Tianpeng He¹, Yu Zhang^{1*}, Dandan Xue¹, Ping Yang¹, Huanlu Song¹, Qi Meng¹, Xu Chang², Zhijun Li² ¹ Beijing Technology and Business University, PR, China. ² Institute of Brewing and Bioenergy, Hubei, China Title: Comparison of aroma compounds in Chinese commercial soy sauce and fermented soy sauce by yeast <i>Zygosaccharomyces rouxii</i></p>
<p>P-65: Dongrui Zhao^{1,3}, Jinyuan Sun^{2,3}, Dongmei Shi³, Hehe Li^{2,3}, Mouming Zhao^{1,2}, Baoguo Sun^{2,3} ² Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, China. ³ Beijing Laboratory for Food Quality and Safety, Beijing Technology and Business University, China. Title: Vanillin, 4-methylguaiacol and 4-ethylguaiacol protect HepG2 cells against oxidative stress via activating the Nrf2 pathway</p>
<p>P-66: Ling Huang¹, Ke Tang¹, Jiming Li², Yan Xu¹ ¹ Jiangnan University, PR China. ² ChangYu Group Company Ltd., Yantai 264000, Shandong, PR China Title: Investigation of volatile profiles of regional Vidal icewines by comprehensive two-dimensional gas chromatography with time-of-flight mass</p>

spectrometry
<p>P-67: Huan Zhan¹, Shiqing Song², Xiaoxia Shi¹, Huangnv Chen¹, Xiaoming Zhang^{□1} ¹<i>Jiangnan University, P.R. China.</i> ²<i>School of Perfume and Aroma Technology, Shanghai Institute of Technology, PR China.</i> Title: Controlled lipid oxidation to improve meat characteristic flavor</p>
<p>P-68: Haiyan Gao^{1*}, Yingying Gao², Wei Liang³, Yang Wang¹ ¹<i>Shanghai University, PR China.</i> ²<i>Quality and Technical Supervision Bureau of Zhuolu County, Hebei, PR China.</i> ³<i>Xinhua Hospital, Shanghai, PR China.</i> Title: Identification and analysis of the aroma compounds in unfermented stinky tofu brine</p>
<p>P-69: Xin Tian, Yue Ma, Ling Huang, Ke Tang*, Yan Xu* <i>Jiangnan University, PR China</i> Title: Effect of growing altitude on sensory profiles and terpenes of Cabernet Sauvignon wines from Chinese loess plateau</p>
<p>P-70: Wangli Jin, Yang Ping, Songhuan Lu* <i>Beijing Technology and Business University, P.R. China</i> Title: Pasteurization on aroma-active compounds of Vaccinium uliginosum berry juice evaluated by gas chromatography–olfactometry–mass spectrometry (GC-O-MS)</p>
<p>P-71: Hirokatsu Endo, Taro Kitaura and Takaya Nakagawa <i>R&D Division, Shiono Koryo Kaisha, Ltd., 17-75, Niitaka 5, Yodogawa-Ku, Osaka, Japan</i> Title: Alkyl diols and their derivatives in pear fruits in Japan</p>
<p>P-72: Zhipeng Liu¹, Shuang Chen¹, Yan Xu^{1*} <i>Jiangnan University, P.R. China</i> Title: Headspace solid-phase microextraction coupled with comprehensive two-dimensional gas chromatography and time-of-flight mass spectrometry for the detailed investigation of volatile compounds in Moutai liquor</p>
<p>P-73: LI Wei,^{1,2}, Lu Rong-rong¹, Zhu Xia¹, Ma Teng-zhen¹, Xie Zhi-zhong¹, HAN Shun-yu* ¹<i>College of Food Science and Engineering, Gansu Agricultural University, P.R. China</i> ²<i>College of Horticulture, Gansu Agriculture University, P.R. China</i> Title: Effects of different commercial yeasts on the generation of aroma compounds in model wine</p>
<p>P-74: Le Chen, Jing Wang, Jin-Pei Wei, Wen-ming Cao, Yuan-Rong Jiang* <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i></p>

<p>Title: Volatile compounds in rice bran analyzed by headspace solid-phase microextraction coupled to gas chromatography–olfactometry– mass spectrometry</p>
<p>P-75: LI Tong, Wang Jing, Cao Wenming¹ <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i> Title: Volatile organic compounds in vegetable oil as potential indicator for oil adulteration</p>
<p>P-76: Tong Li, Jing Wang, Jinpei Wei, Wenming Cao, Yanrong Jiang <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i> Title: Identification of beef tallow adulteration by volatile organic compounds and fatty acid profile in a binary mixture system</p>
<p>P-77: Peijin Tong, Jing Wang, Jinpei Wei, Wenming Cao, Yuanrong <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i> Title: Changes in the volatile composition of sunflower oil during oxidation</p>
<p>P-78: Jing Wang, Jin-pei Wei, Wen-ming Cao, Yuan-rong Jiang[*] <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i> Title: Identification of off-flavor compounds in edible oils by HS-SPME-GC-MS-Olfactometry</p>
<p>P-79: Jing Wang, Fang-yi Mei, wen-ming Cao, Yuan-rong Jiang[*] <i>Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China</i> Title: Key odorants in peanut oil identified by solvent-assisted flavor evaporation (SAFE) coupled with gas chromatography-mass spectrometry-olfactometry and their changes during exposure storage</p>
<p>P-80: Wen Ma^{1, 2, 3*}, Pierre Waffo-Téguo^{2, 3}, Michäel Jourdes^{2, 3}, Pierre-Louis Teissedre^{2, 3} ¹ <i>Ningxia University, Yinchuan, Ningxia, 750021, P.R. China</i> ² <i>Univ. de Bordeaux, ISVV, EA 4577, Unité de recherche OENOLOGIE, F-33882 Villenave d'Ornon, France</i> ³ <i>INRA, ISVV, USC 1366 OENOLOGIE, F-33882 Villenave d'Ornon, France</i> Title: Putative wine aroma precursor epicatechin vanillate identified in grape seed</p>
<p>P-81: Anque Guo^{1, 2}, Wanying Li^{1, 2}, Wang Hua^{1, 2}, Li Hua^{1, 2} ¹ <i>Northwest A&F University, Yangling, P.R. China</i> ² <i>Shaanxi Engineering Research Centre for Viti-viniculture, P.R. China</i> Title: Key aromatic descriptors in wines from Wuhai Region of China</p>
<p>P-82: Xiaohong Yu, Jingyang Yu, Wentian Chen, Karangwa Eric, Emmanuel Duhoranimana, Shuqing Xia, Xiaoming Zhang <i>Jiangnan University, P.R. China,</i> Title: Food flavor research based on partial least squares regression (PLSR) analysis</p>

<p>P-83: Jinglin Zhang^{1,2}, Juan Wang², Juan Li², Hehe Li², Mingquan Huang² and Baoguo Sun² ¹College of science, Beijing Technology and Business University, P.R. China ²Beijing Key Laboratory of Flavor Chemistry, Beijing Technology and Business, P.R. China Title: Characterization of aroma compounds in jasminumsambac concretes by aroma extract dilution analysis and odor activity value</p>
<p>P-84: Shilei Wang, Qun Wu, Yao Nie, Yan Xu* Jiangnan University, P.R. China. Title: Revealing flavor-functional core microbiota in light aroma type Chinese liquor fermentation</p>
<p>P-85: Yujia He, Meng Wang, Chunbao Li, Guanghong Zhou* Nanjing Agricultural University, P.R. China Title: Volatile flavor compounds in low-sodium Jinhua ham</p>
<p>P-86: Zhihui Feng, Yifan Li, Yijun Wang, Xiaochun Wan, Xiaogen Yang* Anhui Agricultural University, P.R. China Title: Characterization of tea aroma formed by different production processes</p>
<p>P-87: Yu Xu, Ziyi Liu, Xiaochun Wan, Xiaogen Yang* Anhui Agricultural University, P.R. China Title: Enantiomeric isomerization of amino acids in tea products</p>
<p>P-88: Shaofeng Rong, Mengze Wang, Shuo Zhang* Shanghai Institute of Technology, P.R. China Title: Comparison of the effect of vermiculite and organic solvents on the production of the γ-Decalactone from biotransformation</p>
<p>P-89: Chunyu Hou, Xichang, Wang, Fen Zhou Shanghai Ocean University, P.R. China Title: Sodium carboxymethyl cellulose modulate the stability of cinnamaldehyde-loaded liposomes at high ionic strength</p>
<p>P-90: Xuejiao Wang, Shuqin Xia*, Li Liu, Emmanuel Duhoranimana, Xiaoming Zhang Jiangnan University, P.R. China Title: Characterization of key aroma-active compounds in four commercial Sachimas with different egg content by SPME/SAFE-GC-O-MS, AEDA, quantitative measurements, OAV and sensory evaluation</p>
<p>P-91: LingFang Xu^{1,2}, XinAn Zeng^{1,2*}, ZhongSheng Tang^{1,2}, Charles S. Brennan³, JinLin Cai², Qiang Wang² ¹School of Food Science and Engineering, South China University of Technology, P.R.China ²Sino-Singapore International Joint Research Institute, Guangzhou, P.R. China ³Department of Wine, Food and Molecular Biosciences, Lincoln University, Lincoln, Canterbury, New Zealand</p>

<p>Title: Comparison and analysis of aroma components of Noni pulp and juice at different mature stages by headspace solid-phase microextraction and gas chromatography-mass spectrometry</p>
<p>P-92: Qin Zhang, Fengxian Tang, Ming Ning, Xinxin Zhao, Chunhui Shan* <i>Shihezi University, P.R. China</i></p> <p>Title: Research on the flavor of xinjiang gray jujubes and the source of their bitterness after heat treatment</p>
<p>P-93: Man Zhang, Jingyang Yu, Emmanuel Duhoranimana, Shuqin Xia, Xiaoming Zhang <i>Jiangnan University, P.R. China</i></p> <p>Title: Flavor formation of pork bone soups affected by the heating mode of different stewpots</p>
<p>P-94: Wancui Xie¹, Chao Yin¹, Xihong Yang¹, Zhiying Xu¹, Junyi Zhang², Yujin Li³ ¹<i>Qingdao University of Science & Technology, P.R. China</i> ²<i>Qingdao Xinyuan Biotechnology Co., Ltd, P.R. China</i> ³<i>Rongcheng Taixiang Food Co., Ltd, P.R. China</i></p> <p>Title: Flavor formation of fast fermented shrimp head paste and antioxidant activity of aqueous extraction</p>
<p>P-95: Wancui Xie¹, Chao Yin¹, Xihong Yang¹, Zhiying Xu¹, Junyi Zhang², Yujin Li³ ¹<i>Qingdao University of Science & Technology, P.R. China</i> ²<i>Qingdao Xinyuan Biotechnology Co., Ltd, P.R. China</i> ³<i>Rongcheng Taixiang Food Co., Ltd, P.R. China</i></p> <p>Title: Effects of bacteria flavor formation during traditional shrimp paste fermentation</p>
<p>P-96: Wancui Xie, Mingshuang Li, Xihong Yang, Leixiang Ma <i>Qingdao University of Science & Technology, P.R. China</i></p> <p>Title: Synthesis and structural characterization of one latent fragrant compound of citronellol-β-D-glucoside</p>
<p>P-97: Dong Xia¹, Dan-ni Zhang², Bei Li², Yuan Liu² ¹<i>Shanghai Ocean University, P.R. China</i> ²<i>Shanghai Jiao Tong University, P.R. China</i></p> <p>Title: Study on flavor and categorization of Chinese dry-cured hams</p>
<p>P-98: Jing Wang¹, Bei Li², Wenli Wang¹, Ninglong Zhang¹, Yuan Liu² ¹<i>Shanghai Ocean University, P.R. China</i> ²<i>Shanghai Jiao Tong University, P.R. China</i></p> <p>Title: Possible quantification of overall umami taste in foods</p>

<p>P-99: Ninglong Zhang¹, Bei Li², Wenli Wang¹, Yuan Liu² ¹Shanghai Ocean University, P.R. China ²Shanghai Jiao Tong University, P.R. China Title: The determination of non-volatile taste components from two bred puffer fish (Takifugu Obscurus and Takifugu Rubripes)</p>
<p>P-100: Hai Liu¹, Bei Li², Wenli Wang¹, Xiaqin Yu¹, Yuan Liu² ¹Shanghai Ocean University, P.R. China ²Shanghai Jiao Tong University, P.R. China Title: The application of the molecular stimulation in exploring the structure features of umami hexapeptides</p>
<p>P-101: Zhilei Zhou¹, Xiangwei Kong¹, Shuangping Liu¹, Zhongwei Ji¹, Xiao Han¹, Jian Mao^{1,2} ¹Jiangnan University Jiangsu, P.R. China ²National Engineering Research Center for Chinese Rice Wine, P.R. China Title: Comparison of odor characteristics and key odorants of the four famous Chinese vinegars</p>
<p>P-102: Fareeya Kulapichitr¹, Inthawoot Suppavorasatit¹, Chaleeda Borompichaichartkul^{1*} and Keith R. ¹ Chulalongkorn University, Thailand ²University of Illinois at Champaign-Urbana, United States Title: An alternative low cost and feasible method for determination of Furaneol® in coffee</p>
<p>P-103: Huiying Zhang^{1,2,3}, Dandan Pu^{1,2,3}, Yuyu Zhang³ ¹Beijing Advanced Innovation Center for Food Nutrition and Human Health, College of Food Science & Nutritional Engineering, China Agricultural University, P.R China ³Key Laboratory of Functional Dairy, College of Food Science and Nutritional Engineering, China Agricultural University, P.R China ³Beijing Laboratory for Food Quality and Safety, Beijing Technology & Business University (BTBU), P.R China Title: Aroma-active compounds in boletus edulis (boletus edulis bull. : Fr.) and their changes during the hot air drying process</p>
<p>P-104: Youfeng Zhang, Zhuoneng Huang, Yating Lv, Qingzhe Jin, Xingguo Wang Jiangnan University, Jiangsu, P.R. China Title: Volatile compounds and other indicators of quality for commercial fragrant rapeseed oils in China</p>
<p>P-105: Ali Raza¹, Huanlu Song¹ Beijing Technology and Business University, P.R. China. Title: Is Glutathione meliorating meat flavors in complex Maillard systems? Unraveling the mechanistic secrets</p>
<p>P-106: Xin Guo¹, Shiling Lu¹, Qingling Wang^{1*} Shihezi University, PR China</p>

<p>Title: Determination of volatile compounds and quality parameters of Xinjiang dry-cured beef</p>
<p>P-107: <u>Xin Guo</u>¹, <u>Shiling Lu</u>¹, <u>Qingling Wang</u>^{1*} <i>Shihezi University, P.R. China</i> Title: Study on main flavor composition during ripening processing of mutton dry-cured ham</p>
<p>P-108: <u>ChengCheng Wang</u>, <u>Pu Zheng</u>*, <u>Pengcheng Chen</u> <i>Jiangnan University, P.R. China</i> Title: Production of raspberry ketone in engineered Escherichia coli</p>
<p>P-109: <u>Bowen Wang</u>¹, <u>Qun Wu</u>¹, <u>Yan Xu</u>^{1*} <i>Jiangnan University, P.R. China</i> Title: Effects of glucoamylase in Jiuqu on volatile components formation in Chinese liquor fermentation</p>
<p>P-110: <u>Zijie Chen</u>¹, <u>Huaijin Lu</u>¹, <u>Mouming Zhao</u>¹, <u>Yunzi Feng</u>^{1*} <i>South China University of Technology, P.R. China</i> Title: Identification and comparison of aroma-active compounds in different Chinese dark teas</p>
<p>P-111: <u>Hanyu Lin</u>¹, <u>Zhiyao Chen</u>¹, <u>Yunzi Feng</u>¹, <u>Mouming Zhao</u>^{1*} <i>South China University of Technology, P.R. China</i> Title: Effects of koji-making with mixed strains on the key aroma active compounds evolution of high-salt liquid fermentation soy sauce</p>
<p>P-112: <u>Yahui Wang</u>¹, <u>Yaozhou Zhu</u>², <u>Wenzheng Shi</u>^{1*}, <u>Xichang Wang</u>¹ ¹<i>Shanghai Ocean University, P.R. China</i> ²<i>University of Florida, USA</i> Title: Quality evaluation of living and non-living Chinese mitten crabs (<i>Eriocheir sinensis</i>)</p>
<p>P-113: <u>Jing Hu</u>, <u>Qinghe Liu</u>, <u>Zuobing Xiao</u> <i>School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China</i> Title: Effect of drying methods on the thermal performance of osmanthus flavor- Hydroxypropyl-β-cyclodextrin inclusion complex</p>
<p>P-114: <u>Huan Cheng</u>, <u>Wu Dan</u>, <u>Shiguo Chen</u>, <u>Donghong Liu</u>, <u>Xingqian Ye</u> * <i>Zhejiang University, P.R. China</i> Title: Characterization and differentiation of free and bound volatiles in Chinese bayberry (<i>Myrica rubra</i>) by GC–MS–O combined with chemometrics</p>
<p>P-115: <u>Tiandan Wu</u>, <u>Keith Cadwallader</u> <i>Department of Food Science and Human Nutrition, University of Illinois, USA</i></p>

<p>Title: Characterizing aroma components of roasted chicory “coffee”</p>
<p>P-116: <u>HauYin Chung</u>, <u>ShukFan Kam</u>, <u>YanPing Chen</u> <i>The Chinese University of Hong Kong, P.R. China</i> Title: Changes in free fatty acids and esters in the model system of plain fermented soybean curd</p>
<p>P-117: <u>Sam Al-Dalali</u>^{1,2}, <u>Fuping Zheng</u>^{1*}, <u>Baoguo Sun</u>¹, <u>Fen Chen</u>^{1,3} ¹<i>Beijing Technology and Business University, P.R. China</i> ²<i>Ibb University, Yemen</i> ³<i>Clemson University, South Carolina, USA</i> Title: Characterization of volatiles in commercial Zhenjiang vinegar by SPME-GC-MS and GC-O</p>
<p>P-118: <u>Pimonpan Pengsuriya</u>¹, <u>Arporn Jarunrattanasri</u>¹, <u>Phichayaphorn Pinyapath</u>², <u>Jetsada Wichaphon</u>¹ ¹<i>Naresuan University, Thailand.</i> ²<i>Maejo University Phrae Campus, Thailand.</i> Title: The effect of thermal processing on the volatile profiles of Arabica and Robusta canned coffee</p>
<p>P-119: <u>Shuai Wang</u>^{1,2}, <u>Yu He</u>², <u>Xugan Wu</u>¹, <u>Xichang Wang</u>¹ ¹<i>Shanghai Ocean University, China</i> ²<i>Xuzhou University of Technology, P.R. China</i> Title: Flavor quality evaluation of Chinese mitten crabs fattened under different salinity</p>
<p>P-120: <u>Irais Ortega-Olguin</u>¹, <u>Gloria Davila.Ortiz</u>², <u>Adriana Tapia-Ochoategui</u>², <u>Pedro Vazquez-Landaverde</u>¹ ¹<i>Centro de Investigacion en Ciencia Aplicada y Tecnologia Avanzada Unidad Queretaro, Instituto Politecnico Nacional, Queretaro, Mexico.</i> ²<i>Escuela Nacional de Ciencias Biologicas, Instituto Politecnico Nacional, Mexico.</i> Title: Study of the aroma impact compounds in six wild chemotypes of vanilla (<i>Vanilla planifolia</i>)</p>
<p>P-121: <u>Houjiu Wu</u>, <u>Yulin Zhai</u>, <u>Yujiao Cheng</u>, <u>Russell Rouseff</u> <i>Southwest University, P.R. China</i> Title: Effects of fruit photosynthesis on lemon peel oil volatiles and peel color</p>
<p>P-122: <u>Jixiu Zhang</u>¹, <u>Xiufeng He</u>¹, <u>Meitong Lin</u>¹, and <u>Xia Chen</u>¹ <i>Firmenich Aromatics (China), P.R. China</i> Title: Development of highly sensitive analytical methods to quantify trace amounts of axillary malodor compounds</p>
<p>P-123: <u>Hedwig Schlichtherle-Cerny</u>¹, <u>Hui Li</u>¹, <u>Bénédicte Le Calve</u>², <u>Guillaume Legay</u>², <u>Jean-Luc Gelin</u>² ¹<i>Firmenich Aromatics (China), P.R. China,</i></p>

<p>²<i>Firmenich SA, Switzerland</i> Title: Off-odorants in vegetable proteins</p>
<p>P-124: Danting Yin¹, Bénédicte LE CALVE², Christie De Laura³ ¹<i>Firmenich Aromatics (China), P.R. China</i> ²<i>Firmenich SA, Switzerland</i> ³<i>Firmenich INC, USA</i> Title: How to better transfer the off-flavor definition of sweeteners across cultures</p>
<p>P-125: Hatairat Thongpanja¹, Mutita Meenune¹ <i>Prince of Songkla University, Thailand.</i> Title: Changes in flavor of brown and milled rice (cultivars) during storage</p>
<p>P-126: Yaowapa Lorjaroenphon[*], Tram Hong Le Bao and Siree Chaiseri <i>Kasetsart University, Thailand</i> Title: Salt Reduction in fried potato Sticks with the addition of szechuan pepper (<i>Zanthoxylum simulans</i>)</p>
<p>P-127: Yunzi Feng, Zijie Chen, Mouming Zhao^{1*} <i>South China University of Technology, P.R. China</i> Title: The challenges of modern industrial production in traditional fermented food industries: Chinese traditional soy sauce</p>
<p>P-128: Yunyun Nie, Eike KleineBenne <i>Gerstel GmbH & Co. KG, Eberhard-Gerstel-Platz 1, Germany</i> Title: Using two types of twister phases for stir bar sorptive extraction of whisky, wine and fruit juice</p>
<p>P-129: JinSong Zhao^{1,2}, Caihong Shen², Rongqing Zhou^{2,3} ¹<i>Sichuan University of Science & Engineering, P.R. China</i> ²<i>National Engineering Research Center of Solid-State Brewing, P.R. China</i> ³<i>College of Light Industry, Textile & Food Engineering, Sichuan University, P.R. China</i> Title: Comparison of the microbial communities of different typical Daqu according to their phospholipid fatty acid profiles</p>
<p>P-130: Xiaoting Zhai¹ and Michael Granvogl² ¹<i>Technische Universität München, Germany</i> ²<i>Technische Universität München, Lehrstuhl für Analytische Lebensmittelchemie, Germany</i> Title: Characterization of the Key Aroma Compounds in Dried <i>Toona sinensis</i> (A. Juss.) Roem. Using the Molecular Sensory Science Concept</p>
<p>P-131: Yu Ma, Yongguang Huang <i>Guizhou University, P.R. China</i> Title: Study on flavor characteristics and active functional components of honeysuckle pure flower solid-state fermentation liquor</p>

P-132: Yongguang Huang, Huan Wang

Guizhou University, P.R. China

Title: The study of volatile aroma compounds and fragrant characteristics in the Jiangxiang Xijiu liquors