

2020 臺加全穀豆類營養保健與創新加工國際研討會
 2020 Canada –Taiwan bilateral conference on nutrition, health benefit and
 innovative processing of whole grains and pulses – 22nd September 2020,
 Taichung, Taiwan

議程 Agenda

09:00~09:30	報到 Registration	
09:30~10:00	開幕式及長官致詞 Opening and Welcome remarks / 合照	
09:50~10:00	主持人：臺中區農業改良場 李紅曦場長 Plenary session I: Director Hung-His Lee, TDARES	
10:00~10:30	以豆類介入主食對升糖指數與健康的影響 Beneficial effects of pulses on glycemic responses and long term health. (via video conference)	Dr. Dan Ramdath 加拿大農部貴湖研究中心副所長 Dr Dan Ramdath, Associate Director, Guelph Research and Development Centre (RDC), AAFC.
10:30~11:00	促進健康的全穀與豆類加工技術 Health promoting processing techniques of whole grains and pulses. (via video conference)	Dr. Steve Cui 加拿大農部貴湖研究中心研究員 Dr. Steve Cui, Guelph RDC, AAFC.
主持人：中興大學農資學院 詹富智院長 Plenary session II: Prof. Fuh-Jyh Jan, National Chung Hsing University		
11:00~11:30	飲食與健康 Diet and health	成功大學生命科學系 張素瓊特聘教授 Distinguished Professor Su-Joan Chang, National Cheng-Kung University
11:30~12:00	政府在推動食農教育與健康飲食的作法 The role of government in food and agriculture education and healthy diet.	日本東北大學宮澤陽夫榮譽教授 Prof. Teruo Miyazawa, Research Professor and Professor Emeritus, Tohoku University
12:00~13:30	午餐及海報競賽 (會場外) Lunch and Poster Presentation	穀物協會會員大會 General Assembly of TGIA

場地A：食生大樓演講廳

Session A: 穀物豆類營養與保健 Session A: Nutrition and health-promoting effects of whole grains and pulses		
主持人：中興大學食品暨應用生物科技學系蔣恩沛教授 Chair: Prof. En-Pei Chiang, National Chung Hsing University		
13:30~13:55	以豌豆及扁豆為主成分之產品及磨粉技術的影響 Opportunities for pea and lentil based products and the influence of milling technology	Ms. Tanya Der 加拿大豆類協會食品創新與行銷總監 Ms. Tanya Der, Director, Food Innovation & Marketing, Pulse Canada
13:55~14:20	不同穀物豆類調節血脂功效之評估 Effects of whole grain and soybean on ameliorating hyperlipidemia in high fat high cholesterol fed hamsters.	台北醫學大學保健營養學系 陳玉華教授 Prof. Yue-Hua Chen, Taipei Medical University
14:20~14:45	穀物萃取物及乳酸菌對 DNBS 誘導小鼠腸炎的效果評估 The effects of grain extracts and <i>Lactobacillus paracasei</i> on alleviating colitis in DNBS-induced mice.	輔仁大學營養科學系 羅慧珍教授 Prof. Hui-Chen Lo, Fu Jen Catholic University
14:45~15:10	臺灣素食飲食者之健康結果與健保支出 Vegetarian diets, health outcomes and medical expenditure in Taiwan	輔仁大學營養科學系 邱雪婷助理教授 Prof. Hsueh-Ting Chiu, Fu Jen Catholic University
15:10~15:40	休息	
主持人：臺中區農業改良場 洪梅珠副場長 Chair: Deputy Director Mei-Chu Hong, TDARES		
15:40~16:05	紅薏仁之益生質特性 The prebiotic property of Job's tears.	陽明大學醫學生物技術暨檢驗學系 黃琇副教授 Prof. Cheng Huang, National Yang-Ming University
16:05~16:30	蕎麥中2 號應用於抗第二型糖尿病之活性研究 Study on the activity of buckwheat Taichung No.2 apply to anti type 2 diabetes.	國家中醫藥研究所 劉慧康博士 Dr. Hui-Kang Liu, National Research Institute of Chinese Medicine
16:30~16:55	國產良質米全穀營養與升糖指數研析 Nutrition and glycemic index of Taiwan high quality rice.	行政院農業委員會農業試驗所 李雅琳研究員 Dr. Ya-Lin Lee, Taiwan Agricultural Research Institute
16:55~17:20	雜糧糙米飯對高血脂病患保健功效之評估 The beneficial effects of brown rice, buckwheat and adlay on hyperlipidemia patients.	臺中區農業改良場 陳裕星副研究員 Dr. Yuhsin Chen, Taichung District Agricultural Research and Extension Station
17:20~18:00	海報競賽頒獎及閉幕 Poster awards & closing ceremony	

場地B：防檢局台中分局1樓演講廳

Session B: 穀物豆類創新加工		
Session B: Innovation on whole grain and pulse procession		
主持人：中華穀類食品技術工業研究所 施坤河所長		
Chair: Director Kun-He Shih, CGPRDI		
13:30~13:55	高解析質譜技術應用於黑豆中活性成分的結構鑑別 High resolution mass spectrometry for structural identification of bioactive components in black	臺灣大學食品科技研究所 呂廷璋教授 Prof. Ting-Jang Lu, National Taiwan University
13:55~14:20	國產硬質玉米之特性與應用 The characteristic and application of domestic flint corn.	臺灣大學農業化學系 賴喜美教授 Prof. Shi-Mai Lai, National Taiwan University
14:20~14:45	以單軸擠壓機製備高膳食纖維銀髮族膨發穀物 Preparation of high dietary fiber expanded cereals for senior citizen with a single-screw extruder.	國立嘉義大學食品科學系 黃健政副教授 Prof. Jan-Jeng Huang, National Chiayi University
14:45~15:10	特殊營養需求穀物產品技術創新 The creative technology of cereal products for special nutritional requirements.	中華穀類食品技術工業研究所 蘇梅英博士 Dr. Mei-Ying Su, China Grain Products Research & Development Institute
15:10~15:40	休息	
主持人：食品工業發展研究所 廖啟成所長		
Chair: Director Chii-Cherng Liao, FIRDI		
15:40~16:05	大豆豆渣多元加工產品開發及加值應用 Development and application of multi-processed products of soybean okara.	中興大學食品暨應用生物科技學系 江伯源教授 Prof. Po-Yuan Chiang, National Chung Hsing University
16:05~16:30	台灣預熟粳米的製備與特性 Preparation of parboiled rice and its biophysical properties.	國立宜蘭大學食品科學系 陳時欣教授 Prof. Shih-hsin Chen, National Ilan University
16:30~16:55	台灣藜加工後機能性成分之新穎研究 Novel studies of Djulis after processing based on functional compositions.	國立屏東科技大學食品科學系 蔡碧仁教授 Prof. Pi-Jen Tsai, National Pingtung University of Science and Technology
16:55~17:20	穀豆類銀髮友善食品之發展 Development of grains and legumes food for senior citizen.	食品工業發展研究所 王怡晶博士 Dr. I-Chin Wang, Food Industry Research and Development Institute