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	***Presiding: Michael Qian,*** *Oregon State University, U.S.A.* ***& Veronika Somoza,*** *University of Vienna, Austria*
09:00-09:45	**O1**：**Russell L. Rouseff** *Southwest University, Citrus Research Institute, Chinese Academy of Agricultural Sciences; China*. **Keynote speaker** **Title:** A historical perspective of flavor science
09:45-10:30	**O2**：**Gary K. Beauchamp** *Monell Chemical Senses Center, U.S.A.* **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** *Lyon Neuroscience Research Center, France* **Title:** Neural signature of disgust of cheese odors and pictures by French people – a fMRI study
11:25-11:50	**O4：Andrea Buettner** *Friedrich-Alexander-University Erlangen-Nürnberg, Germany* **Title:** Chemosensory perception today – how modern technological societies affect the human senses
11:50-12:00	**O5：Yulin Huang** *Shanghai Ocean University, P.R. China* **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*** *Monell Chemical Senses Center, U.S.A.* ***& Yan Xu,*** *Jiangnan University, China*
13:30-14:15	**O6：John E. Hayes** *The Pennsylvania State University, U.S.A.* **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** *Centre des Sciences du Goût et de l'Alimentation, INRA, France* **Title:** The flavor of fat: what about the olfactory component?
14:40-15:05	**O8：Peihua Jiang** *Monell Chemical Senses Center, U.S.A.*

	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** *University of Vienna, Austria* **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** *Zhejiang Gongshang University, P. R. China* **Title:** Impacts of capsaicin on the tongue surface temperature and oral sensation of food texture
16:45-17:10	**O11：Xiaogen Yang** *Anhui Agricultural University, P. R. China* Title: Review on discovery and applications of N-acylamino acids as umami enhancer and taste modifier
17:10-17:30	**O13: Yuan Liu** *Shanghai Jiao Tong University, P.R. China* **Title:** The development and reflection of the progress of umami research in foods
18:30-20:30	**Conference banquet**
May 29, 2018	
08:30-12:00	***Presiding: Keith Cadwallader,*** *University of Illinois at Urbana-Champaign, U.S.A.* ***Zuobing Xiao****, Shanghai Institute of Technology, P. R. China*
08:30-08:55	**O14: Yan Xu / Qun Wu** *Jiangnan University, P.R. China*

	Title: Flavor Chemistry of Chinese liquor - An Overview
08:55-09:20	**O15: Yanping L. Qian** *Oregon State University, U.S.A.* **Title:** Aroma comparison of Tibetan "Qingke" liquor with other Chinese Baijiu
09:20-09:30	**O16: Jia Zheng** *Wuliangye Yibin Co., Ltd., P.R. China* **Title:** Aroma-active compounds in rice husk assessed by aroma extract dilution analysis and quantitative analysis
09:30-09:40	**O17: Lijie Zhang** *Jiangnan University, P.R. China* **Title:** Biosynthetic pathway of 2,5-dimethylpyrazine in Bacillus subtilis 168
09:40-09:50	**O18: Mingquan Huang** *Beijing Technology and Business University, P. R. China* **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** *Oregon State University, U.S.A.* **Title:** C13-norisoprenoids from vine to wine
10:45-11:10	**O20: Hui (Helen) Feng** *E. & J. Gallo Winery, U.S.A.* **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** *Northwest A&F University, P.R. China* **Title:** Profiling of terpene glycosides in grapes by UPLC-Q-TOF/MS
11:20-11:30	**O22: Ke Tang** *Jiangnan University, P.R. China* **Title:** Sensory and chemical characterization of Cabernet Sauvignon wines from Chinese Loess Plateau
11:30-11:40	**O23: Zihan Qin** *University of Copenhagen, Denmark* **Title:** Impact of yeast strains on volatile and non-volatile compounds in sparkling apple ciders
11:40-11:50	**O24: Shuang Chen** *Jiangnan University, P.R. China* **Title:** Aroma characterization of low-alcohol "Qingke" wine from Tibet by aroma extract dilution analysis
11:50-12:00	**O25: Yue Ma** *Jiangnan University, P.R. China* **Title:** Effect of fermentation temperature on the flavor composition of Chinese ice wine
12:00-13:30	Lunch
13:30-17:30	***Presiding: Bob McGorrin,*** *Oregon State University, U.S.A.* ***& Hongyu Tian,*** *Beijing Business and Technology University, P. R. China*
13:30-13:55	**O26: Keith Cadwallader** *University of Illinois, U.S.A.* **Title:** Whiskey: flavor chemistry and challenges related to the determination of trace potent odorants

13:55-14:20	**O27: Michael Granvogl** *Technical University of Munich, Germany* **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** *Instituto Politécnico Nacional, Mexico* **Title:** Tequila: The chemistry of flavor that is conquering the world
14:40-14:50	**O29: Yanyan Zhang** *University of Hohenheim, Germany* **Title:** Flavor production by basidiomycetes: a novel nonalcoholic beverage fermented by shiitake
14:50-15:00	**O30: Jihong Wu** *China Agricultural University, P.R. China* 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** *Monash University, Australia* **Keynote speaker** **Title:** An integrated multidimensional approach to analysis and identification of aroma actives
16:15-16:40	**O32: Alain Chaintreau** *Firmenich, Switzerland* **Title:** Representativeness of odor sampling and the concept of olfactive camera
16:40-16:50	**O33: Henryk Jeleń** *Poznan University of Life Sciences, Poland*

	Title: Specificity of odorant analysis from fresh vegetables: A broccoli case
16:50-17:00	**O34: Wancui Xie** *Qingdao University, P. R. China* **Title:** On-line pyrolysis-GC-MS analysis of thermal degradation products of nerol-β-D-glucopyranoside
17:00-17:10	**O35: Liang Chen** *The University of Adelaide, Australia* Title: Flavor profiles of leaves from different varieties of Geraldton Wax
17:10-17:20	**O36: Xiaofang Zeng** *Zhongkai University of Agricultural and Engineering, P. R. China* **Title:** Analysis of volatile flavor compounds in Cantonese *Cordyceps Militaris* 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: Hansrudi Gygax** *Gesellschaft für analytische Sensorsysteme mbH, Germany/Jinan Hanon Instruments Co., Ltd, P.R. China* Gas chromatography-ion mobility spectrometry for flavor profiling
17:30-19:00	*Dinner*
19:00-21:00	**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** *Nestec Ltd., Nestle Research Center, Switzerland* **Title:** Studying reaction pathways in model systems and real food
11:00-11:25	**O42: Robert J. McGorrin** *Oregon State University, U.S.A.* **Title:** Key aroma compounds in oats and oat cereals
11:25-11:50	**O43: Xiaoming Zhang** *Jiangnan University, P.R. China* **Title:** Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediates
11:50-12:00	**O44: Hirotoshi Tamura** *Kagawa University, Japan* **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*** *Southwest University, P.R. China &* ***Zhenghong Xu****, Jiangnan University, P. R. China*
08:30-08:55	**O45: Zuobing Xiao** *Shanghai Institute of Technology, P.R. China* **Title:** Research on aroma synergy and release control

08:55-09:20	**O46: Shuqin Xia** *Jiangnan University, P.R. China* **Title:** Protection and controlled release of essential oil constituents by rationally designed micro/nano-encapsulation
09:20-09:30	**O47: Bertrand Muhoza** *Jiangnan University, P.R. China* **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** *Ewha Womans University, Republic of Korea* **Title:** Determination of volatile compounds as quality indicators in soy sauce during fermentation and aging
9:40-9:50	**O49: Yunzi Feng** *South China University of Technology, P.R. China* 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** *University of Otago, New Zealand* **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** *Memorial University of Newfoundland, Canada* **Keynote speaker**

	Title: Functional foods, nutraceuticals and natural antioxidants: chemistry and flavor effects
11:15-11:40	**O52: Lei Yao** *Shanghai Jiaotong University, P.R. China* **Title:** Aroma substances from flower of Chinese herbs
11:40-11:50	**O53: Nan Zhang** *Shanghai Jiaotong University, P.R. China* **Title:** Anxiolytic efficacy of rose essential oils on mice
11:50-12:00	**O54: Gang Fan** *Huazhong Agricultural University, P.R. China* **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** (Zuobing Xiao, Yan Xu, Michael Qian, Fereidoon Shahidi, Alain Chaintreau) **Research/collaboration discussion**
14:30-15:00	**Poster award** (Zuobing 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-1: Ping Yang, Mengchen You, Tingting Zou, Huanlu Song. *Beijing Technology and Business 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-2: Jinglin Zhang, Juan Li, Baoguo Sun, Fuping Zheng, Jinyuan Sun,Xiaotao Sun, Hehe Li, Mingquan Huang. *Beijing Technology and Business University, P.R. China* **Title:** Identification of aroma-active components in treemoss extracts from China
P-3: Li-XiaZhu[1,2,3],Meng-mengZhang [3], Ying-Shi[1,2], Chang-Qing Duan[1,2*] *[1] Key Laboratory of Viticulture and Enology, Ministry of Agriculture, PR China;[2]China Agricultural University, PR China; [3]Tarim University, Alar, Xinjiang, PR China.* **Title:** Aroma and volatiles of Msalais from traditional and modern fermentation processes
P-4: Yan Yang[1,2,*], Ke Yu [1], Ai-nong Yu [1], Yi-ni Yang [1], Bao-guo Sun [2], Hongyu Tian[2] *[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-5: Linhan Wang, Kaina Qiao, Qi Ding *Beijing Technology and Business University, PR China.* **Title:** The effect of different cooking methods on non-volatile taste components of sanhuang chicken and black-bone silky fowl
P-6: Juan Yang, Biqin Liu, Ya Dao and Yiyong Luo* *Kunming University of Science and Technology, P.R. China* **Title:** Improved Flavor of Douchi following Mixed Fermentation with Bacillus velezensis and Lactobacillus plantarum
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 Chen [3] *[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-8: Fuliang Han, Anque Guo, Hua Wang*, Yulin Zhang, Chunlong Yuan, Yunkui Li *Northwest A&F University, P.R. China*

Title: Umami and Kokumi peptides in food products: A review

P-9: Aygul Alim, Huanlu Song*, Ye Liu, Tingting Zou, Yu Zhang, Songpei Zhang
Beijing Technology and Business University, P.R. China
Title: Flavor-active compounds in thermally treated yeast extracts

P-10: Xiaodong Xu, Rui Xu, Ze Song, Qian Jia, Tao Feng, Shiqing Song
School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China
Title: Isolation, identification of taste and umami-enhancing peptides from mushroom Volvariella volvacea

P-11: Liang Zeng[2], Jun-feng Yin[1]，Yong-quan Xu[1]*
[1.]Tea Research Institute, Chinese Academy of Agricultural Sciences, National Engineering Research Center for Tea Processing, PR. China. [2.] Southwest University, PR, China.
Title: Quantitative analysis of astringent intensity of green tea catechins based on artificial saliva

P-12: Qing-qing Cao, Chun Zou, Yan-hong Zhang，Jian-xin Chen, Fang Wang, Jun-feng Yin，Yong-quan Xu*
Tea Research Institute, Chinese Academy of Agricultural Sciences, National Engineering Research Center for Tea Processing, P.R. China
Title: Improving the taste quality of green tea processed at autumn with tannase

P-13: Shaomin Liu , Ye Liu*, Huanlu Song
Beijing Technology and Business University, P.R. China
Title: Identification of aroma components of extra virgin olive oil by SPME versus SAFE with GC-MS/O

P-14: Ningxia Bu, Dunhua Liu, Yuhui Zhao, Hao Xu
Ningxia University, P.R. China
Title: Analysis of aroma components in traditional chicken jerky andchicken jerky fermented with different starter cultures

P-15: Yuhui Zhao, Yuan Gong, Dunhua Liu, Hao Xu
Ningxia University, P.R. China
Title: Comprehensive evaluation on volatile components in ozone and ultraviolet combined treatment wolfberry based on principal component analysis

P-16: Jinyuan Sun[1,2], Kai Guo[1,2], Zongyuan Wang[1,2], Qingwu Zhou[3], Xiaotao Sun[1,2], Baoguo Sun[1,2,*]
[1]Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, PR , China. [2]Beijing Laboratory for Food Quality and Safety, Beijing Technology & Business University, PR, China. [3]Anhui Gujing Distillery Co. Ltd., Bozhou 236000, Anhui, China.
Title: Quality grading of Chinese base Baijiu using electronic tongue and gas chromatography-mass spectrometry

P-17: Huayi Suo, Jianquan Kan*

College of Food Science, Southwest University, Chongqing P.R. China

Title: Aroma changes of Yongchuan Douchi aroma in the process of fermentation

P-18: Tao Feng, Yanzun Ton, Shiqing Song, Min Sun, Zhimin Xu, Linyun Yao

School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China

Title: The preparation and efficiency evaluation of dog food palatants

P-19: Jing Gao, Yurong Jiang, Sitong Liu, Xiaogen Yang, Qianying Dai*

Anhui Agricultural University, P.R. China

Title: Aroma characterization of aged green tea using headspace solid-phase microextraction combined with GC/MS and GC–olfactometry

P-20: Biao Li [1], Chengjie Li [1], Shuangyang Chen [1], Qiuhui Hu [1,2] , Liyan Zhao [1,*]

[1] College of Food Science and Technology, Nanjing Agricultural University, PR, China. [2] College of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing, China.

Title: Changes of non-volatile flavor substance in Lentinula edodes during boiling

P-21: Tao Feng, Yiwei Xia

No. 100 Hai Quan Road, Fengxian District Road, Shanghai, P.R. China

Title: Fast detection of Brett flavor in domestic wine by Flash E-Nose

P-22: Zhang Han, Chen Jieyu

Faculty of Bioresource Sciences, Akita Prefectural University, Shimoshinjo Akita City, , Japan

Title: Changes of oxidation volatile compounds in brown rice during storage

P-23: Yang Wu[1], Tao Feng[1], Shiqing Song[1], Zhiwen Zhang[1], Haining Zhuang[1],Zhimin Xu[1,3], Ran Ye[4],Min Sun[1], Yan Yang[2], Hanrong Huang[5]

[1]School of perfume and aroma technology, Shanghai Institute of Technology, China. [2]Institute of Edible Fungi, Shanghai Academy of Agricultural Sciences, Ministry of Agriculture, National Engineering Research Center of Edible Fungi, China.

[3]Louisiana State University Agriculture Center, USA. [4]University of Tennessee, USA. [5]Shanghai Chuanqi Food Co. Ltd.,PR , China.

Title: Identification and sensory evaluation of kokumi peptides from Agaricus bisporus mushroom

P-24: Ping Yang, Mengchen You, Tingting Zou, Huanlu Song*

Beijing Technology and Business University, P.R. China.

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-25: Jie Yu Chen, Han Zhang

Faculty of Bioresource Sciences, Akita Prefectural University , Japan.

Title: Application of electronic nose for quality evaluation of miso paste

P-26: Dongsheng Luo; Jihong Wu; Xinxing Xu; Wentao Zhang; Shuang Bi

China Agricultural University, P.R. China.

Title: Analysis of cooked off–flavor components and formation mechanism in melon juices during thermal treatment

P-27: Madeleine Y. Bee, Jessica P. Rafson, Jillian A. Jastrzembski, and Gavin L. Sacks

Department of Food Science, Cornell University, Ithaca, NY 14853, USA

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-28: Ting Xu[1], Shimin Wu[1*], Qingliang Niu[2], Danfeng Huang[2], Casimir C. Akoh[3]

[1] Department of Food Science and Technology, Shanghai Jiao Tong University, PR,China.

[2] Department of Plant Science, School of Agriculture and Biology, Shanghai Jiao Tong University , China

[3] Department of Food Science and Technology, University of Georgia, Athens, GA 30602-2610, USA.

Title: Discrimination of volatile flavor profiles of muskmelons under different grown and preprocessing conditions using GC-MS and electronic nose

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 Chen [3]

[1] Beijing Advanced Innovation Center for Food Nutrition and Human Health, China Agricultural University, China

[2] Key Laboratory of Functional Dairy, China Agricultural University, China.

[3] Beijing Laboratory for Food Quality and Safety, Beijing Technology & Business University, China.

Title: Flavor perception of white toast during oral processing

P-30: Hongwei Wang[1], Edgar Chambers IV[2]

[1]College of Food Science, Southwest University, China.[2]Sensory Analysis Center, Kansas State University, 1310 Research Park Dr., Manhattan, KS 66502.

Title: Sensory characteristics of phenolic compounds potentially associated with smoked aroma in foods

P-31: Sam Al-Dalali[1,2], Fuping Zheng[1], Feng Chen[1,3]

[1]Beijing Technology and Business University, China. [2]Department of Food Science and Technology, Ibb University, Yemen.

[3]Department of Food, Nutrition and Packaging Sciences, Clemson University, Clemson, South Carolina,USA.

Title: Qualification and quantification of volatile compounds in commercia Zhenjiang vinegar by SPME-GC-MS and GC-O

P-32: Fen Zhou, Long Zhang, Jiaqi Zhang, Xi-Chang Wang

College of Food Science and Technology, Shanghai Ocean University, P.R. China

Title: Effect of breeding patterns on volatile flavor compounds in steamed chinese mitten crab (Eriocheir sinensis)

P-33: [1]Mengyao Zhao, [1]Jianchun Xie*, [2]Jie Cheng, [1]Xuelian Yang, [1]Baoguo Sun,[2]Shi Wang, [1]Qunfei Xiao, [1]Tianze Wang, [1]Wenbin Du, [1]Yaxin Wang

[1]Beijing Technology and Business University, China. [2]Institute of Quality Standard and Testing Technology for Agro-products of CAAS, China.

Title: Aroma constituents in Chinese fried dough sticks (Youtiao)

P-34: Zhenli Xu, Xiaoji Zheng

Shihezi University, Shihezi , China.

Title: The development of flavor compounds during the ripening of the Kazak cheese

P-35: Tengfei Zhao, Shuang Chen, Huazhong Li* and Yan Xu*

Jiangnan University, P.R. China

Title: Taste-guided isolation and structure identification of non-volatile compounds in Chinese liquor

P-36: Shuang Chen, Xu Yan

Jiangnan University, P.R. China

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-37: Chengcheng Wang[1], Shuang Chen[1], Michael Qian[2], Li Zhou[1], and Yan Xu[1*]

[1]Jiangnan University, China. [2] Oregon State University, United States

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-38: Lulu Zhang, Houyin Wang, Bolin Shi, Longyun Liu, Shanshan Xu, Kui Zhong, Lei Zhao*

Food and Agriculture Standardization Institute, China National Institute of Standardization, P.R. China

Title: The relationship between alkylamide compound content and pungency intensity of Chinese Zanthoxylum bungeanum based on sensory evaluation and UPLC-MS/MS analysis

P-39:Kejing An*, Hao Zhang, Fu Manqing, Lin Xian, Gengsheng Xiao, Yujuan Xu

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

Title: Cultivar identification of mango (Mangifera indica L.) by GC-MS-olfactometry and electronic nose with principal component analysis

P-40: Sasa Liu[1], Ruiqi Bao[1], Chaofan Ji[1], Huipeng Liang[1], Song Yang[2], Xiaoming Yan[2], Xinping 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-41: Zhou Qi [1,2], Jia Xiao [1], Huang Fenghong [1,]

[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-42: Yan Zeng[1], Yan Men[1], Xue-cai Hao[2], Li Deng[2], Yuan-xia Sun[1]

[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-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-44: Cheng Fang[1], XiaojiaoZheng[2], Hai Du[1], Aihua Zhao[2], 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-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-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-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-48: Shubei Gong, Wenlai Fan[*], Yan Xu

Jiangnan University, P.R. China

Title: Volatile and non-volatile organic acids in different aroma type raw Baijius (Chinese liquors)

P-49: Yuan Yuan, Wenlai Fan[*], Yan Xu

Jiangnan University, P.R. China

Title: Characterization of volatile aroma components in Zhenjiang aromatic vinegar by liquid-liquid extraction combined with GC-O and GC-MS

P-50: Yinye Wang, Wenlai Fan[*], Yan Xu

Jiangnan University, P.R. China

Title: An isolation and separation method of volatile compounds with astringent and bitter taste in Baijiu (Chinese liquor)

P-51: Yinye Wang, Wenlai Fan*, Yan Xu

Jiangnan University, P.R. China

Title: Characterization of volatile compounds contributing a bitter and astringent taste in roasted-sesame-like aroma type Baijiu (Chinese liquor)

P-52: Zhanglan He [1], Wenlai Fan[1*], Yan Xu[1], Songgui He[2], Xingyi Liu[2]

[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-53: Zhanglan He [1], Wenlai Fan [1*], Yan Xu [1], Songgui He [2], Xingyi Liu [2]

[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-54: Mengdie Fan, [1]Jianchun Xie*, [1]Baoguo Sun, [2]Jie Cheng, [1]Qunfei Xiao, [1]Wenbin Du, [1]Tianze Wang, [1]Yaxin Wang

[1]Beijing Technology and Business University, PR, China. [2]Institute 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-55: Yan Ping Chen*, Tsz Kei Chiang, Hau Yin Chung

The Chinese University of Hong Kong, Hong Kong SAR, China.

Title: Establishment of optimal conditions for plain sufus (fermented soybean curds) volatile analysis using headspace solid-phase micro-extraction (HS-SPME)-GC-MS

P-56: Zhong-Sheng Tang[1,2], Xin-An Zeng[1,2*], Ling-Fang Xu[1,2], Charles S. Brennan[3], Jin-Lin Cai[2], Qiang Wang[2]

[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-57: Ze Song, Xiaodong Xu, Rui Xu, Qian Jia, Tao Feng, Shiqing Song*

School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China

Title: Model studies on the formation of aroma compounds from the Maillard reaction of [$^{13}C_6$]glucose, cysteine and E-2-nonenal

P-58: Huaixiang Tian, Yuhua Shi, Chen Chen, Yan Zhang, Haiyan Yu

Department of Food Science and Technology, Shanghai Institute of Technology, P.R. China

Title: Screening of aroma-producing lactic acid bacteria and the use for improving the aromatic profile of yogurt

P-59: Huaixiang Tian, Yajing Zhang, Chen Chen, HaiYan Yu

Department of Food Science and Technology, Shanghai Institute of Technology, P.R. China

Title: Influence of herbs on the chicken broth flavor

P-60: Ke Wang[1], Songyi Lin[1*], Ruiwen Yang2, Na Sun[1], Sheng Cheng[3]

[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-61: Ruiwen Yang [1], Tiehua Zhang [1], 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 (*Pinus koraiensis*) peptide during storage

P-62: Dong Chen, Yu Guo, Songyi Lin* *Dalian Polytechnic University, Dalian, P.R. China*

Title: The effects of the frying and roasting conditions on the flavor of the pine-mushroom studied by gas chromatography-ion mobility spectrometry

P-63: Yu Guo[1, 2], Dong Chen[1], Songyi Lin[1] *

[1] Dalian Polytechnic University, PR, China. [2]Shanxi Agricultural University, PR, China.

Title: Water dynamics and changes of volatile compounds of Tricholoma matsutake Singer during hot air drying by GC-MS and GC-IMS

P-64: Tianpeng He[1], Yu Zhang[1*], Dandan Xue[1], Ping Yang[1], Huanlu Song[1], Qi Meng[1], Xu Chang[2], Zhijun Li[2]

[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 Zygosaccharomyces rouxii

P-65: Dongrui Zhao[1,3] , Jinyuan Sun[2,3] , Dongmei Shi[3] , 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-66: Ling Huang[1], Ke Tang[1], Jiming Li[2],Yan Xu[1]

[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 spectrometry

P-67: Huan Zhan[1], Shiqing Song[2], Xiaoxia Shi[1], Huangnv Chen[1], Xiaoming Zhang[*1]

[1]Jiangnan University, P.R. China.

[2]School of Perfume and Aroma Technology, Shanghai Institute of Technology, PR China.

Title: Controlled lipid oxidation to improve meat characteristic flavor

P-68: Haiyan Gao[1*], Yingying Gao[2], Wei Liang[3], Yang Wang[1]

[1]Shanghai University, PR China.

[2]Quality and Technical Supervision Bureau of Zhuolu County, Hebei, PR China. 3 Xinhua Hospital, Shanghai, PR China.

Title: Identification **and analysis of th**e aroma compounds in unfermented stinky tofu brine

P-69: Yunyun Nie, Eike KleineBenne

Gerstel GmbH & Co. KG, Eberhard-Gerstel-Platz 1, Germany

Title: Using two types of twister phases for stir bar sorptive extraction of whisky, wine and fruit juice

P-71: Hirokatsu Endo, Taro Kitaura and Takaya Nakagawa *R&D Division, Shiono Koryo Kaisha, Ltd., 17-75, Niitaka 5, Yodogawa-Ku, Osaka, Japan*

Title: Alkyl diols and their derivatives in pear fruits in Japan

P-72: Zhipeng Liu[1], Shuang Chen[1], Yan Xu[1*]

Jiangnan University, P.R. China

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-73: LI Wei,[1],[2], Lu Rong-rong[1], Zhu Xia[1], Ma Teng-zhen[1], Xie Zhi-zhong[1], HAN Shun-yu[*]

[1]College of Food Science and Engineering, Gansu Agricultural University, P.R. China

[2]College of Horticulture, Gansu Agriculture University, P.R. China

Title: Effects of different commercial yeasts on the generation of aroma compounds in model wine

P-74: Le Chen, Jing Wang, Jin-Pei Wei, Wen-ming Cao, Yuan-Rong Jiang[*]

Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China

Title: Volatile compounds in rice bran analyzed by headspace solid-phase microextraction coupled to gas chromatography–olfactometry– mass spectrometry

P-75: LI Tong, Wang Jing, CaoWenming[1]

Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China

Title: Volatile organic compounds in vegetable oil as potential indicator for oil adulteration

P-76: Tong Li, Jing Wang, Jinpei Wei, Wenming Cao, Yanrong Jiang

Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China

Title: Identification of beef tallow adulteration by volatile organic compounds and fatty acid profile in a binary mixture system

P-77: Peijin Tong, Jing Wang, Jinpei Wei, Wenming Cao, Yuanrong
Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China
Title: Changes in the volatile composition of sunflower oil during oxidation

P-78: Jing Wang, Jin-pei Wei, Wen-ming Cao, Yuan-rong Jiang*
Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China
Title: Identification of off-flavor compounds in edible oils by HS-SPME-GC-MS-Olfactometry

P-79: Jing Wang, Fang-yi Mei, wen-ming Cao, Yuan-rong Jiang*
Wilmar (Shanghai) Biotechnology Research & Development Center Co, Ltd. P.R. China
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-80: Wen Ma[1,2,3*], Pierre Waffo-Téguo[2,3], Michäel Jourdes[2,3], Pierre-Louis Teissedre[2,3]
[1] Ningxia University, Yinchuan, Ningxia, 750021, P.R. China
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[3]INRA, ISVV, USC 1366 OENOLOGIE, F-33882 Villenave d'Ornon, France
Title: Putative wine aroma precursor epicatechin vanillate identified in grape seed

P-81: Anque Guo[1, 2], Wanying Li[1, 2], Wang Hua[1, 2], Li Hua[1, 2]
[1]Northwest A&F University, Yangling, P.R. China
[2]Shaanxi Engineering Research Centre for Viti-viniculture, P.R. China
Title: Key aromatic descriptors in wines from Wuhai Region of China

P-82: Xiaohong Yu, Jingyang Yu, Wentian Chen, Karangwa Eric, Emmanuel Duhoranimana, Shuqing Xia, Xiaoming Zhang *Jiangnan University, P.R. China,*
Title: Food flavor research based on partial least squares regression (PLSR) analysis

P-83: Jinglin Zhang[1,2], Juan Wang[2], Juan Li[2], Hehe Li[2], Mingquan Huang[2] and Baoguo Sun[2]
[1]College of science, Beijing Technology and Business University, P.R. China
[2]Beijing 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-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-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-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-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-88: Shaofeng Rong, Mengze Wang, Shuo Zhang*

Shanghai Institute of Technology, P.R. China

Title: Comparation of the effect of vermiculite and organic solvents on the production of the γ-Decalactone from biotransformation

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-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-91: LingFang Xu[1,2], XinAn Zeng[1,2*], ZhongSheng Tang[1,2], Charles S. Brennan[3], JinLin Cai[2], Qiang Wang[2]

[1]School of Food Science and Engineering, South China University of Technology, P.R.China

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[3]Department of Wine, Food and Molecular Biosciences, Lincoln University, Lincoln, Canterbury, New Zealand

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-92: Qin Zhang, Fengxian Tang, Ming Ning, Xinxin Zhao, Chunhui Shan*

Shihezi University, P.R. China

Title: Research on the flavor of xinjiang gray jujubes and the source of their bitterness after heat treatment

P-93: Man Zhang, Jingyang Yu, Emmanuel Duhoranimana, Shuqin Xia, Xiaoming Zhang

Jiangnan University, P.R. China

Title: Flavor formation of pork bone soups affected by the heating mode of different stewpots

P-94: Wancui Xie[1], Chao Yin[1], Xihong Yang[1], Zhiying Xu[1], Junyi Zhang[2], Yujin Li[3]

[1]Qingdao University of Science & Technology, P.R. China

[2]Qingdao Xinheyuan Biotechnology Co., Ltd, P.R. China

[3]Rongcheng Taixiang Food Co., Ltd, P.R. China

Title: Flavor formation of fast fermented shrimp head paste and antioxidant activity of aqueous extraction

P-95: Wancui Xie[1], Chao Yin[1], Xihong Yang[1], Zhiying Xu[1], Junyi Zhang [2], Yujin Li[3]

[1]Qingdao University of Science & Technology, P.R. China

[2]Qingdao Xinheyuan Biotechnology Co., Ltd, P.R. China

[3]Rongcheng Taixiang Food Co., Ltd, P.R. China

Title: Effects of bacteria flavor formation during traditional shrimp paste fermentation

P-96: Wancui Xie, Mingshuang Li, Xihong Yang, Leixiang Ma

Qingdao University of Science & Technology, P.R. China

Title: Synthesis and structural characterization of one latent fragrant compound of citronellol-β-D-glucoside

P-97: Dong Xia[1], Dan-ni Zhang[2], Bei Li[2], Yuan Liu[2]

[1]Shanghai Ocean University, P.R. China

[2]Shanghai Jiao Tong University, P.R. China

Title: Study on flavor and categorization of Chinese dry-cured hams

P-98: Jing Wang[1], Bei Li[2], Wenli Wang[1], Ninglong Zhang[1], Yuan Liu[2]

[1]Shanghai Ocean University, P.R. China

[2]Shanghai Jiao Tong University, P.R. China

Title: Possible quantification of overall umami taste in foods

P-99: Ninglong Zhang[1], Bei Li[2], Wenli Wang[1], Yuan Liu[2]

[1]Shanghai Ocean University, P.R. China

[2]Shanghai 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-100: Hai Liu[1], Bei Li[2], Wenli Wang[1], Xiaqin Yu[1], Yuan Liu[2]

[1]Shanghai Ocean University, P.R. China

[2]Shanghai Jiao Tong University, P.R. China

Title: The application of the molecular stimulation in exploring the structure features of umami hexapeptides

P-101: Zhilei Zhou[1], Xiangwei Kong[1], Shuangping Liu[1], Zhongwei Ji[1], Xiao Han[1], Jian Mao[1,2]

[1]Jiangnan University Jiangsu, P.R. China

[2]National 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-102: Fareeya Kulapichitr[1], Inthawoot Suppavorasatit[1], Chaleeda Borompichaichartkul[1*]and Keith R.

[1] Chulalongkorn University, Thailand

[2]University of Illinois at Champaign-Urbana, United States

Title: An alternative low cost and feasible method for determination of Furaneol® in coffee

P-103: Huiying Zhang[1,2,3], Dandan Pu[1,2,3], Yuyu Zhang[3]

[1]Beijing Advanced Innovation Center for Food Nutrition and Human Health, College of Food Science & Nutritional Engineering, China Agricultural University, P.R China

[3]Key Laboratory of Functional Dairy, College of Food Science and Nutritional Engineering, China Agricultural University, P.R China

[3]Beijing 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-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-105: Ali Raza[1], Huanlu Song[1]

Beijing Technology and Business University, P.R. China.

Title: Is Glutathione meliorating meat flavors in complex Maillard systems? Unraveling the mechanistic secrets

P-106: Xin Guo[1], Shiling Lu[1], Qingling Wang[1*]

Shihezi University, PR China

Title: Determination of volatile compounds and quality parameters of Xinjiang dry-cured beef

P-107: Xin Guo[1], Shiling Lu[1], Qingling Wang[1*]

Shihezi University, PR China

Title: Study on main flavor composition during ripening processing of mutton dry-cured ham

P-108: ChengCheng Wang, Pu Zheng*, Pengcheng Chen

Jiangnan University, P.R. China

Title: Production of raspberry ketone in engineered Escherichia coli

P-109: Bowen Wang[1], Qun Wu1, Yan Xu[1*]
Jiangnan University, P.R. China
Title: Effects of glucoamylase in Jiuqu on volatile components formation in Chinese liquor fermentation

P-110: Zijie Chen[1], Huaijin Lu[1], Mouming Zhao[1], Yunzi Feng[1*]
South China University of Technology, P.R. China
Title: Identification and comparison of aroma-active compounds in different Chinese dark teas

P-111: Hanyu Lin[1], Zhiyao Chen[1], Yunzi Feng[1], Mouming Zhao[1*]
South China University of Technology, P.R. China
Title: Effects of koji-making with mixed strains on the key aroma active compounds evolution of high-salt liquid fermentation soy sauce

P-112: Yahui Wang[1], Yaozhou Zhu[2], Wenzheng Shi1[*], Xichang Wang[1]
[1]Shanghai Ocean University, P.R. China
[2]University of Florida, USA
Title: Quality evaluation of living and non-living Chinese mitten crabs (Eriocheir sinensis)

P-113: Jing Hu, Qinghe Liu, Zuobing Xiao
School of Perfume and Aroma Technology, Shanghai Institute of Technology, P.R. China
Title: Effect of drying methods on the thermal performance of osmanthus flavor- Hydroxypropyl-β-cyclodextrin inclusion complex

P-114: Huan Cheng, Wu Dan, Shiguo Chen, Donghong Liu, Xingqian Ye *
Zhejiang University, P.R. China
Title: Characterization and differentiation of free and bound volatiles in Chinese bayberry (Myrica rubra) by GC–MS–O combined with chemometrics

P-115: Tiandan Wu, Keith Cadwallader
Department of Food Science and Human Nutrition, University of Illinois, USA
Title: Characterizing aroma components of roasted chicory “coffee”

P-116: HauYin Chung, ShukFan Kam, YanPing Chen
The Chinese University of Hong Kong, P.R. China
Title: Changes in free fatty acids and esters in the model system of plain fermented soybean curd

P-117: Sam Al-Dalali[1],[2], Fuping Zheng[1*], Baoguo Sun[1], Fen Chen[1],[3]
[1]Beijing Technology and Business University, P.R. China
[2]Ibb University, Yemen

[3]*Clemson University, South Carolina, USA*
Title: Characterization of volatiles in commercial Zhenjiang vinegar by SPME-GC-MS and GC-O

P-118: Pimonpan Pengsuriya[1], Arporn Jarunrattanasri[1], Phichayaphorn Pinyapath[2], Jetsada Wichaphon[1] [1]*Naresuan University, Thailand.*
[2]*Maejo University Phrae Campus, Thailand.*
Title: The effect of thermal processing on the volatile profiles of Arabica and Robusta canned coffee

P-119: Shuai Wang[1],[2], Yu He[2], Xugan Wu[1], Xichang Wang[1]
[1]*Shanghai Ocean University, China*
[2]*Xuzhou University of Technology, P.R China*
Title: Flavor quality evaluation of Chinese mitten crabs fattened under different salinity

P-120: Irais Ortega-Olguin[1], Gloria Davila.Ortiz[2], Adriana Tapia-Ochoategui[2], Pedro Vazquez-Landaverde[1]
[1]*Centro de Investigacion en Ciencia Aplicada y Tecnologia Avanzada Unidad Queretaro, Instituto Politecnico Nacional, Queretaro, Mexico.*
[2]*Escuela Nacional de Ciencias Biologicas, Instituto Politecnico Nacional, Mexico.*
Title: Study of the aroma impact compounds in six wild chemotypes of vanilla (Vanilla planifolia)

P-121: Houjiu Wu, Yulin Zhai, Yujiao Cheng, Russell Rouseff
Southwest University, P.R. China
Title: Effects of fruit photosynthesis on lemon peel oil volatiles and peel color

P-122: Jixiu Zhang[1], Xiufeng He[1], Meitong Lin[1], and Xia Chen[1]
Firmenich Aromatics (China), P.R. China
Title: Development of highly sensitive analytical methods to quantify trace amounts of axillary malodor compounds

P-123: Hedwig Schlichtherle-Cerny[1,] Hui Li[1], Bénédicte Le Calve[2], Guillaume Legay[2], Jean-Luc Gelin[2]
[1]*Firmenich Aromatics (China), P.R. China,*
[2]*Firmenich SA, Switzerland*
Title: Off-odorants in vegetable proteins

P-124: Danting Yin[1], Bénédicte LE CALVE[2], Christie De Laura[3]
[1]*Firmenich Aromatics (China), P.R. China*
[2]*Firmenich SA, Switzerland*
[3]*Firmenich INC, USA*
Title: How to better transfer the off-flavor definition of sweeteners across cultures

P-125: Hatairat Thongpanja[1], Mutita Meenune[1]
Prince of Songkla University, Thailand.

Title: Changes in flavor of brown and milled rice (cultivars) during storage
P-126: <u>Yaowapa Lorjaroenphon</u>[*], Tram Hong Le Bao and Siree Chaiseri *Kasetsart Unive，rsity, Thailand* **Title:** Salt Reduction in fried potato Sticks with the addition of szechuan pepper (Zanthoxylum simulans)
P-127: Yunzi Feng, Zijie Chen, Mouming Zhao[1*] *South China University of Technology, P.R. China* **Title:** The challenges of modern industrial production in traditional fermented food industries: Chinese traditional soy sauce
P-128: <u>Xin Tian</u>, Yue Ma, Ling Huang, Ke Tang*, Yan Xu* *Jiangnan University, PR China* **Title:** Sensory Characteristics of Chinese Cabernet Sauvignon Wines from Four Regions using Rapid Profiling Technique: Napping®
P-129: JinSong Zhao[1,2], Caihong Shen[2], Rongqing Zhou[2,3] *[1]Sichuan University of Science & Engineering, P.R China* *[2]National Engineering Research Center of Solid-State Brewing, P.R China* *[3]College of Light Industry, Textile & Food Engineering, Sichuan University, P.R China* **Title:** Comparison of the microbial communities of different typical Daqu according to their phospholipid fatty acid profiles
P-130: <u>Xiaoting Zhai</u>[1] and Michael Granvogl[2] *[1]Technische Universität München, Germany* *[2]Technische Universität München, Lehrstuhl für Analytische Lebensmittelchemie, Germany* **Title:** Characterization of the Key Aroma Compounds in Dried Toona sinensis (A. Juss.) Roem. Using the Molecular Sensory Science Concept
P-131: Yu Ma, Yongguang Huang *Guizhou University, P.R. China* **Title:** Study on flavor characteristics and active functional components of honeysuckle pure flower solid-state fermentation liquor
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