

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

指導單位：行政院農業委員會

主辦單位：行政院農業委員會臺中區農業改良場

國立中興大學農業暨自然資源學院、國立中興大學食品暨應用生物科技學系
加拿大駐台北貿易辦事處

協辦單位：臺灣穀物產業發展協會

議 程 Agenda

場地 A（食品暨應用生物科技學系演講廳）

場地 B（防檢局台中分局 1 樓演講廳，視訊轉播）

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	
主持人：臺中區農業改良場 李紅曦場長 / 加拿大駐台北貿易辦事處朱林副處長 Chairs: Director Hung-Hsi Lee, TDARES/Deputy Director Julia Buss, CTOT		
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, 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 Research and Development Centre, AAFC.
11:00~11:20	休息	
主持人：中興大學農資學院 詹富智院長 Chair: Prof. Fuh-Jyh Jan, National Chung Hsing University		
11:20~12:00	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, Department of Life Sciences, National Cheng-Kung University
12:00~13:30	午餐及海報競賽（會場外） Lunch and Poster Presentation	

場地A（食品暨應用生物科技學系演講廳）

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, Department of Food Science and Biotechnology, 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 (via video conference)	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-Hwa Chen, School of Nutrition and Health Sciences, Taipei Medical University
14:20~14:45	穀物及紫錐花根萃取物緩解DNBS誘導小鼠腸炎之功效 The effects of grain and Echinacea root extracts 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, Department of Nutritional Science, 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 Assistant Prof. Hsueh-Ting Chiu, Department of Nutritional Science, 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	鷹嘴豆改善肥胖型代謝異常及調節腸道菌相 Chickpea ameliorates metabolic disorder and modulate gut microbiota in diet-induced obese mice	陽明大學醫學生物技術暨檢驗學系 黃瑋副教授 Associate Prof. Cheng Huang, Department of Biotechnology and Laboratory Science in Medicine, National Yang-Ming University
16:05~16:30	蕎麥臺中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	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, COA
16:55~17:20	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 李雅琳研究員 Dr. Ya-Lin Lee, Taiwan Agricultural Research Institute, COA
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 processing		
主持人：中華穀類食品工業技術研究所 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 soybean	臺灣大學食品科技研究所 呂廷璋教授 Prof. Ting-Jang Lu, Institute of Food Science and Technology, National Taiwan University
13:55~14:20	國產硬質玉米之特性與應用 The characteristics and applications of domestic flint corn	臺灣大學農業化學系 賴喜美教授 Prof. Hsi-Mei Lai, Department of Agricultural Chemistry, 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, Department of Food Science, 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	中華穀類食品工業技術研究所 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 廖啓成所長 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, Department of Food Science and Biotechnology, 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	臺灣大學食品科技研究所 陳時欣教授 Prof. Shih-hsin Chen, Institute of Food Science and Technology, National Taiwan 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, Department of Food Science, 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