



2018 The Third ASRTU Sino-Russian Bilateral Symposium on Innovation Food Science and Equipment

21st-23rd December 2018, Harbin, China

Distinguished guests, ladies and gentlemen,

The Third ASRTU Sino-Russian Bilateral Symposium will be held at Harbin Institute of Technology, and the specialists from Agriculture, Fishery, Animal husbandry, Food industry, Forestry, Chemistry, Food manufacturing, Food nutrition, Green chemistry, Clinical medicine and Instruments and equipment are invited to make academic reports. Special topics will also be arranged for further communication and in-deep discussion.

CONFERENCE DATE: 21st-23rd December, 2018

CONFERENCE VENUE: Harbin Institute of Technology, Harbin, China

HOSTED BY: Harbin Institute of Technology

ORGANIZED BY:

Institute of Extreme Environmental Nutrition and Protection, HIT

Institute of Food Science and Engineering, HIT

National & Local Joint Engineering Laboratory for Synthetic Conversion and Separation Techniques of Extreme Environmental Molecular Nutrition

SUPPORTED BY:

Association of Sino-Russian Technical Universities (ASRTU)

ITMO University, Saint-Petersburg, Russia

Heilongjiang Institute of Natural Products Engineering (HINPE)

Heilongjiang Institute of Food Science and Technology (HIFST)

Beverage engineering technological research center of fruit-vegetables and coarse cereals of Heilongjiang Province

Northeast Agricultural University

Heilongjiang Bayi Agricultural University
Heilongjiang University
Northeast Forestry University
Harbin University of Commerce
Qiqihar University
China Journal of Bioinformation
Harbin HIT-ZO Biological engineering CO., LTD.

THEMES:

1. Agriculture and food
2. Animal husbandry and food
3. Food industry
4. Forestry and food
5. Chemistry and food
6. Food manufacturing
7. Food nutrition
8. Food safety and inspection methods
9. Environment and food
10. Instruments and equipment
11. Research and development of extreme environment protection food
12. Development and application of food raw materials and ingredients
13. Bio-synthesis, transformation and separation
14. Advances in biomedicine
15. Green chemistry
16. Medical food

PART OF THE ATTEND UNIVERSITY

1. ITMO University, Saint-Petersburg, Russia
2. Novosibirsk State Technical University
3. Far-Eastern Branch of Russian Academy of Sciences (FEB RAS), Russia
4. FSEBEI HE Omsk State Agrarian University, Russia
5. FSBEI HE Saratov State Agrarian University, Russia
6. Gubkin University, Russia
7. Astronaut Research and Training Center of China
8. Army Medical College
9. Jilin University
10. Northwest Agriculture & Forestry University
11. Capital Medical University
12. Northeast Agricultural University
13. Northeast Forestry University
14. Heilongjiang University Of Chinese Medicine
15. Heilongjiang University
16. Heilongjiang Bayi Agricultural University
17. Harbin University of Commerce
18. Qiqihar University

19. Shenyang Agricultural University
20. Shenzhen University
21. Hainan Tropical Institute
22. Chinese Academy of Medical Sciences
23. Soochow University
24. Dalian Maritime University
25. Peking University
26. Dalian Polytechnic University
27. South China Agricultural University
28. Shanxi University
29. Shanxi Agricultural University
30. Heilongjiang Academy of Traditional Chinese Medicine
31. Yangzhou University
32. University of Shanghai for Science and Technology
33. Zhejiang Gongshang University
34. Zhengzhou University

PART OF THE GENERAL ASSEMBLY REPORT

1. Nadtochii Liudmila, Non-traditional sources of nutrients for Russian consumers and prospects of their use
2. Rozhdestvenskaya Lada, Food irradiation of protein-containing products as a method in order to increase the assimilation of protein substances
3. Boulkrane Mochamed, Post-harvest technologies of prolonged storage of plant food products
4. Ivanova Vera, Development of ways to improve the quality and safety of food products
5. Muradova Mariam, Research of various starter cultures for the production of functional yoghurt
6. Marina kurman, Screening , identification and analysis of Cholesterol-lowering Probiotic from enzymes
7. Seyitmammedov Eziz, Effects of corn peptide-Zn complex on immune function in mice
8. Viacheslav, Trends of soybean processing and technology development in China
9. Mikhail Kusaikin, Ingredients and functions of sea cucumber products
10. Marina Gribova, Characteristics of food distribution in the far east of Russia
11. Zhenyu Wang, The Role of Natural Products and Intelligent Equipment to Build the Life Guarantee System in Space
12. Peng Zang, Construction of space food research system in China
13. Kuan Zhang, A measure of energy metabolism in the body
14. Chunmeng Shi, New strategies of medical countermeasures for radiation combined injury in nuclear events
15. Baohua Kong, Ultrasound-assisted immersion freezing accelerates the freezing process and improves the quality of common carp (*Cyprinus carpio*)
16. Yujie Chi, Changing mechanism in the gel properties of frozen whole egg during

frozen storage

17. Xiuling Zhang, Research and development of vegetable preservative and its application in preservation and processing of fruits and vegetables
18. Guoping Yu, Enzymatic acidolysis for synthesis of structured lipids enriched with medium-chain fatty acids in organic system assisted by ultrasound pretreatment
19. Na Zhang, Evaluation of the inhibitory effect of CNPP synergistic exercise on sarcopenia
20. Lehe Tan, Integration of One, Two, Three Production (Six Industries):Practice of Xinglong Tropical Botanical
21. ZhanmeiJiang, Characterization of two whey glycosylated hydrolysates and in vitro antioxidant activity
22. Ying Ma, Volatile branched chain fatty acids contribute to the typical flavor of milk and milk powder
23. Weiming Wang, Heihe Bean, Great Health of the Whole People--- Healthy China
24. Yan Liu, An overview of application and research of fructus schisandrae ratans
25. QianLiu,Improvement of the Textural and Gel Properties of Frankfurters by Incorporating of Thermo-reversible or Thermo-irreversible Curdlan Gels
26. Qian Chen, Antioxidant Properties and Mode of Lactic Acid Bacteria and Their Antioxidant Roles in Fermented Meats
27. XIAXiufang,Changes in gel quality of myofibrillar protein induced by its structural modification during frozen storage and different thawing methods
28. Liang Li, Research Status and Innovation of Tofu Processing Technology
29. Fang Fang, Protective effect of polyunsaturated fatty acids (PUFAS) on radiation intestinal injury
30. Huafeng Liu, Experimental study of nutrient intervention for the offensive of the solitary golden hamsters
31. Fengming Ma, Degradation of polysaccharide from *Auricularia auricula* by solution plasma process with hydrogen peroxide
32. Tayi Wang, The study on Chinese cabbage
33. Yan Wang, Polyphenolic metabolites of *Flemingia philippinensis* and their biological activities
34. Xiaolan Liu, Development and function evaluation of fermented feed with corn gluten meal as main material
35. Qingshen Sun, Preparation of *Bifidobacterium breve* beads encapsulated into low methoxyl pectin and its effects on yogurt quality
36. Xuli Wu, Development of detection and effects of food processing upon allergenicity of milk allergens
37. Yuhong Zhao, Total phenols, flavonoids, and procyanidins levels and total antioxidant activity of different Korean pine (*Pinus koraiensis*) varieties
38. Qingqi Guo, Conversion and functionality of DP of proanthocyanidin during fermentation of black chokeberry
39. Ziluan Fan, Extraction and Antimicrobial Activity of Essential Oil from *Pinus koraiensis*
40. Wei Song, *Lactobacillus paracasei* subsp. *paracasei* M5L induces cell cycle arrest

- and calreticulin translocation via the generation of reactive oxygen species in HT-29 cell apoptosis
41. Hongliang Li, Advances in Extraction Technology and Bioactivity of Cereal Polysaccharides
 42. Chang Zhang, Advance in heavy Metals Detection Technology in Food
 43. Junqi Xiao, Study on the technology of steam explosion pretreatment assisted extraction of protein from rice bran
 44. Shuting Liu, Physicochemical Properties of Different Varieties of Kidney Bean Starch in Heilongjiang Reclamation Area
 45. Jingwei Zhang, Study on the Extraction and Antioxidant Activity of Flavonoids from Different Green Beans
 46. Lei Zhu Pilot Study on wine quality of a new wine grape cultivar 'YW20' with cold resistance
 47. Yang Guo, Preparation of Microcapsule Antioxidative Wall Materials of Pine Nut Oil by the Maillard Reaction
 48. Fei Teng, In vitro digestion of cow and sheep milk triacylglycerols
 49. Shiwei Chen, Method to quantitative analysis of *Lactobacillus bulgaricus* cell division by fluorescent tracking dye
 50. Deyong Zeng, Effect of SJ-10 Return Satellite on *Oryza sativa* Oxidative Stress
 51. Yudong Shi, Effects of 2'-Fucosyllactose on Gut Microflora and Brain Development of Weaning Infant Human
 52. Shiyun Wei, Photosynthetic performance of rice seedlings originated from seeds exposed to spaceflight conditions
 53. Fangyuan Duan, The effect of Diosmin on the blood proteome in a rat model of venous thrombosis
 54. Yishu Yin, Effects of *Acanthopanax senticosus* on Brain Injury Induced by Simulated Spatial Radiation in Mouse Model Based on Pharmacokinetics and Comparative Proteomics
 55. Yuanbing Zhu, The protective on athletic ability of *Caenorhabditis elegans* in microgravity environment
 56. Mengyao Liu, Transcriptome sequencing study of *Caenorhabditis elegans* treated by glucose under simulated microgravity
 57. Chen Song, Protective effects of *Acanthopanax senticosus* extract on nervous and immune system in irradiated mice
 58. Mingyao Liu, Protective effect of flavonoids from corn silk on hydrogen peroxide-induced oxidative damage in HepG2 cells
 59. Haiyue Niu, Intestinal flora characteristics of infants constipation after complementary food introduced
 60. Jialei Sun, Effects of *feoA* Genes on the Division and Proliferation of *L. BULGARICUS*

REGISTRATION

The registration fee for Russian participants is free, all the colleagues and students are

welcomed. The registration fee for Chinese participants is ¥800 for teachers and ¥500 for students. The costs of transportation and hotels are self-charged, and hotels could be arranged by Secretariat.

The invoice is issued by Harbin Honglong Conference Service Co., LTD

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PAPER SUBMISSION

1. Please prepare your abstract in English in MS Word according to the following instructions.

(1) Please follow the format of the Template (the Annex 1) strictly, abstract only. But if you want us to help you to publish on China Journal of Bioinformation, please send us the full paper follow the format of template.

(2) Please submit your abstract, the main page of passport and the international travel insurance by email attachments to hiteenpi@126.com by the given deadline.

2. Author's name, organization, mailing address, zip code and email address should be stated at the end of the document in English.

3. The invitation will be finished in one week to the participant whose abstract have been accepted after peer-reviewed by the scientific program committee, please check your email.

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