



Food Oral Processing Laboratory

Newsletter 3

October 2016



OUR MISSION

O

α

F

FOP Group have been busy attending discussions and conferences. Led by Dr. Xinmiao Wang, students of the FOP group participated in organizing the 2nd Asian Sensory and Consumer Research Symposium, held in Shanghai between 15th and 17th of May 2016 and actively participated as volunteers. Members included *Master students*: Lv Zhihong, Gang Zheng Ying, Huifang Cai, Lv Cong; *PhD student*: Ms. Xia Hu; *Postdoctoral fellow*: Dr. Rutuja Upadhyay. Prof. Jianshe Chen was the key member of the scientific committee and had two invited lectures at the Conference. FOP students presented posters which received a very good response from the delegates from industry and academia. There was wonderful exchange of ideas during the Food Oral Processing conference workshop and the FOP members Marco Morgenstern, Prof. Jianshe Chen and Dr. Rutuja Upadhyay had all the questions answered from the audience. Hopefully next year the FOP students will pluck up the courage to contribute towards oral presentation during the next International Conference. Zhejiang Gongshang University was the co-organizer of the conference.



WORKSHOP AT SENSEASIA 2016: FOP Group had organized a workshop at SenseAsia on . The session was chaired by Marco Morgenstern, New Zealand Institute for Plant & Food Research Limited. Topics included were:

1. Oral physiological and food physical perspectives of eating and sensory perception

J. Chen, Zhejiang Gongshang University, China

2. Importance of dynamic texture for flavor and interactions with consumers

D. Paredes, Takasago International Corp (USA), USA

3. Tribological approach to the sensory properties of oil-in-water emulsions

R. Upadhyay, J. Chen, Zhejiang Gongshang University, China



FOP WORKSHOP Q&A SESSION

SPONSORED PROJECT BY FIRMENICH: This project aims to reveal the underpinning principles and controlling mechanisms of mouthfeel, in particular the sweet aftertaste of tea beverages. The project is fully sponsored by Firmenich (Shanghai) Research Centre, worth a total of RMB 850k over a 3-year period.



MR. MARCO

MORGENSTERN

Marco is a research leader at the New Zealand Institute for Plant & Food Research. Trained as a physicist in the Netherlands he moved to New Zealand and studied cereal foods processing, rheology and food

the cereal industry he has applied his expertise in projects ranging from product development to process automation. His current research is on the links between food structure, sensory perception and consumer preferences. He leads a team of scientists and technologists to develop fundamental understanding of food breakdown during mastication and its link to texture and flavor perception. Our master student Ms. Gangzheng Ying is working in close collaboration with his team in New Zealand.

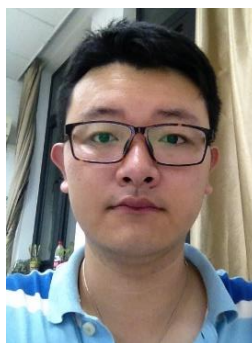
4th Food Oral Processing Conference was held in Lausanne, Switzerland from July 3-6, 2016 at the SwissTech Convention Centre. The theme of the conference was

pleasure and nutrition. This meeting was the fourth in a series of conferences aimed at the principles and mechanisms underpinning eating and sensory appreciation in order to seek fundamental understanding of food - body interactions and developing tasty, healthy foods. The conference was attended by 198 delegates from 28 countries. The next FOP conference will be held in July 2018 to be hosted by the University of Nottingham.

NEW COMERS IN THE GROUP

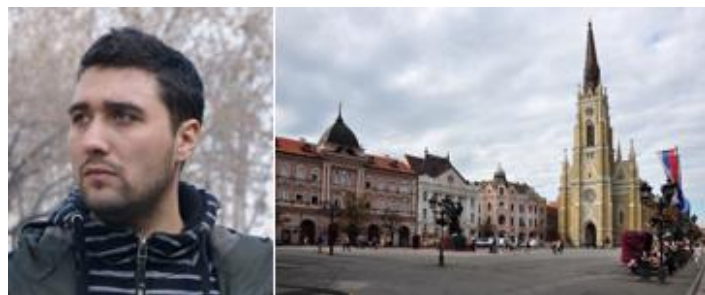
PHD STUDENT

I, Miodrag Glumac come from the Republic of Serbia, Central Europe. I completed my master's degree at the Department of Biology and Ecology, Faculty of Sciences, University of Novi Sad. My main scientific focus was on fungal organisms and various properties e.g. bio-active compounds found in them and some early cancer research. Also, I held a teacher position at a medical high school with full year curriculum for some 3 years. I have one SCI list publication, 2 proceedings and 4 abstract publications. Embarking on an international scientific carrier, I am now undertaking my Ph. D in Food Sciences in Hangzhou, P.R. of China. My hobbies include outdoor activities, watching Sci-Fi movies, Traveling, E-sports, etc.



VISITING PhD STUDENT

I, Rui Ding, am a visiting PhD student from University of Leeds. My project is about the protein-polysaccharide conjugates as colloidal emulsifiers and stabilizers. I feel quite comfortable and warm in the research group even though I have just joined for a couple of weeks. People here are very friendly and willing to help my experiments from all aspects. I am so lucky and happy to work here.



NEW OFFICE SPACE READY FOR USE

After months of negotiation and decoration, two new offices are now available for group use. Both new offices are located on 4th floor. Room 415 is a joint office and meeting room and will be allotted to Prof. Jianshe Chen, while, adjunct multi-function meeting room will be mainly for group discussions. Room 425 has 6 working desktops and will be a joint office for staff and post-doctoral fellows.



Qin Lanxi



Linyi Mo



Huan Liu



Ting Liu

MS. GANGYING ZHENG, MS. MINGSONG SU & ZHIHONG VISIT TO SHANGHAI HUADONG HOSPITAL

China has stepped into an aging society. With the increase of age and recession of physiological function, health problems are becoming a big challenge for elderlies, especially, eating and swallowing problem. Chewing and swallowing disorders may cause nutrient deficiency even causing choking. Main objectives of the investigation were to (1) establish feasible techniques for assessing major oral physiological properties of elderly patients; (2) establish possible correlations between those oral physiological properties and their influences on the eating and swallowing capability of elderly patients; and (3) establish reliable and objective methods for texture standardization of those elderly patients.

The Iowa Oral Performance Instrument (IOPI® Medical LLC Redmond, Washington, USA) and in-house made device for biting force for measuring main oral physiological properties. Another part of the experiment was eating and swallowing capability. Water swallow test and Volume-viscosity swallow test (V-VST) were used for testing swallowing capability. And the samples which involved in V-VST test is different concentration of 0.54%, 1.16%, 2.36% prepared according to IDDSI Standardization. The participants we recruited were the elderly who had different levels of dysphagia problem. First stage patient tests have been completed at Shanghai Huadong hospital. Second part investigation is planned for October/November. This project is sponsored by Chinese Society of Nutrition.



IDDSI MEETING: Industrial partners from Qirui Pharmaceutical Ltd. Jiangsu, Jian An Pharmaceutical Ltd., Shenzhen, Suzuken Co. Ltd. & Nutri Co. Ltd. from Japan and Prof. Zulin Dou from Zhongshan University met Prof. Jianshe Chen for discussion of the design & standardization of dysphagia food and for possible multipartner collaboration.



LV ZHIHONG,

I was so glad and lucky to be a summer intern in the instrumental team of product performance evaluation (PPE) group, Research and I Shanghai. My task was to investigate correlations between instrumental data and sensory perception based on the data collected from 100+ skin parameters and 3 questionnaires from 120 volunteers, and then to decode them. However, it is difficult to determine this kind of correlation because of large set of data. I learnt and used different statistical methods to find correlations. When I met some intricate problems, I tried to make links with other departments, e.g. scientific computing team, and tried to come to a solution with the help of some valuable suggestions. Fortunately, hydration perception was found to have a high correlation with a kind of optical effects. My line manager was satisfied with the new finding and was ready to establish a new methodology on instrument to predict hydration perception which is quite good to reduce

ability of statistical analysis has been enhanced significantly. A wonderful experience indeed!



HUIFANG CAI, AGRICULTURAL PRODUCTS PROCESSING RESEARCH INSTITUTE, GUANGDONG

I got an opportunity to do my internship at the Agricultural Products Processing Research Institute, Guangdong. The project title was -processing study of *Moringa* and closely with the extract processing and analysis of nutritive composition from *Moringa* leaves. The nutritive composition included reducing sugar, polyphenols, protein, vitamin C, total flavonoids and so on. The relevant products such as *Moringa* tea, *Moringa* candy were also explored during my internship. I also helped fellow mates with the writing skills for two of their publications and also learnt about how to write a patent.



Moringa can



Moringa cool



Moringa mooncake



Moringa T

Laguna, L., Barrowclough, R.A., Chen, J., Sarkar, A. (2016). New approach to food difficulty perception: Food structure, food oral processing and individual's physical strength. *Journal of Texture Studies*, in Press. DOI: 10.1111/jtxs.12190.

* 2016

, 7, 1969-1975.

Morel, P., Fiszman, F.* Chen, J. (2016). The role of starch and saliva on tribology studies and sensory perception of protein-added yogurts. *Food & Function*, accessible online. 10.1039/C6FO00259E.

Mosca, A.C.* & Chen, J. (2016). Food oral management: physiology and objective measurements. *Current Opinion in Food Science*, 9, 11-20.

Brossard, N., Ca
tribological study on the astringency sensation of red wines. *Journal of Texture Studies*, 47(5), 392-402.

Laguna, L., Mingioni, M., Maitre, I., Van Wymelbeke, V., Pirttijarvi, T., Artigas, M. G., Izabella, G.-K., Chen, J. & Sarkar, A. (2016). Perception of difficulties encountered in eating process from European elderlies' perspective. *Journal of Texture Studies*, 47, 342-352. DOI: 10.1111/jtxs.12192

Laguna, L., Ettelaie, R., Holmes, M. & Chen, J. (2016). A comparison between young and elderly adults investigating the manual and oral capabilities during the eating process. *Journal of Texture Studies*, 47, 361-372.

Laguna, L., Hetherington, M.M., Chen, J., Artigas, G. & Sarkar, A. (2016). Measuring eating capability, liking and difficulty perception of older adults: A textural consideration. *Food Quality and Preference*, 53, 47-56.

Chen, J.* (2016). Food for elderly: challenges and opportunities. *Journal of Texture Studies*, 47, 255-256.

Chen, L.*, Chen, J., Wu, K. & Yu, L. (2016). Improved low pH emulsification properties of glycosylated peanut protein isolate by ultrasound Maillard reaction. *Journal of Agricultural and Food Chemistry*, 64, 5531-5538.

Ettelaie, R.*, Holmes, M., Chen, J. & Farshchi, A. (2016). Steric stabilising properties of hydrophobically modified starch: amylose vs amylopectin. *Food Hydrocolloids*, 58, 364-377.

Upadhyay, R., Brossard, N. & Chen, J.* (2016). Mechanisms underlying astringency: introduction to an oral tribology approach. *Journal of Physics D*. 49, 10 (11pp)

Mingioni, M., Mehinagic, E., Laguna, L., Sarkar, A., Pirttijarvi, T., van Wymelbeke, V., Artigas, G., Chen, J., Kautola, H., Jarvenpaa, E., Maenpaa, T., Tahvonon, R., Grabska-Kobylecka, I. & Maitre, I. (2016). Fruit and vegetables liking among European elderly according to food preferences, attitudes towards food and dependency. *Food Quality and Preference*, 50, 27-37.

Chen, L., Chen, J., Yu, L. & Wu, K. (2016). Improved emulsifying capabilities of hydrolysates of soy protein isolate pretreated with high pressure microfluidization. *LWT-Food Science & Technology*, 69, 1-8.

Laguna, L. and Chen, J.* (2016). The eating capability: constituents and assessments. *Food Quality and Preference*, 48, 345-358.

GRANT INFORMATION: Grants and scholarships are available for the postdoctoral fellows and PhD students. Please contact us for more details.

CONTACT DETAILS: PROF. JIANSHE CHEN

Email: jschen@zjgsu.edu.cn; j.chen@food.leeds.ac.uk Tel: (00)86 571 28008904 Fax: (00)86 571 28008900 Web: www.spxy.zjgsu.edu.cn

ADDRESS: Lab No. 337, Food Oral Processing Laboratory, School of Food Science and Biotechnology, No. 18 Xuezheng Street, Zhejiang Gongshang University, Hangzhou 310018, CHINA.

EDITOR: Dr. Rutuja Upadhyay, Email: rutuja.upadhyay54@yahoo.com