

## Conference Presentations

Following is a list of presentations by invitation, which covers part or full costs of travels, accommodations, conference registration fees, food, etc.

| Date                | Conference  | Location          | Title   |
|---------------------|---|-------------------|---|
| 10-11 November,2017 | 养 会 会   | 中                 | 养 体 与功  |
| 26-28 May,2017      | International Symposium on Food Nutrition and Health  | 中                 | Tribological principles of oral texture Sensation                                 |
| 20-23 April,2017    | 十三 全 会  | 中 南京              | 原 与分  |
| 12-13 November,2016 | 与 养 会   | 中                 | Food for elderly, assessment of the eating capability and texture standardization |
| 9-10 November,2016  | 中 会 十三 会  | 中 北京              | 及 及   |
| 13 October,2016     | The 1 <sup>st</sup> International Symposium of Research Center of Food Safety and Nutraceutical Science | Kagawa University | The two dominating mechanisms of eating sensory perception                        |
| 12 September,2016   | Division of Dispersion and Surface Properties, The Society of Rheology                                  | Kyoto, Japan      | The two dominating regimes of eating and sensory perception                       |

| Date               | Conference  | Location                 | Title   |
|--------------------|---|--------------------------|---|
| 9 September,2016   | a Symposium of Division of Food Structure and Functionality, The 55 <sup>th</sup> Annual Meeting of the Japan Oil Chemists' Society | Nara, Japan              | Oral destabilizationof food emulsions: mechanisms and implications          |
| 17-19 August,2016  | The Annual Meeting and International Conference of Korean Society of Food Science and Technology                                    | Daegu, Korea             | Food-saliva interactions: mechanisms and implications                       |
| 1-4 July,2016      | The 4 <sup>th</sup> Interaction conference on Food Oral Processing  | Lausanne, Switzerland    | Manipulating oral behavior of food emulsions by using different emulsifiers |
| 18-19 June,2016    | Annual Conference of Chinese International Speech-language and Hearing Association  | 中 佛                      | IDDSI 准 与分  |
| 15-17 May,2016     | SenseAsia 2016, The 2 <sup>nd</sup> Asian Sensory and Consumer Research Symposium   | Shanghai, China          | Food oral processing, fundamental principles                                |
| 11 May,2016        | Invited seminar, School of Bioscience   | University of Nottingham | Food for Elderly: Texture Design and Standardization                        |
| 27 March,2016      | 作 专   | 中                        | 功 与 准化  |
| 15-17 October,2015 | 会 conference chair  | 中                        | 与   |
| 25 September,2015  | 全 医养 与 功 化 会  | 中 上                      | 与   |

| <b>Date</b>         | <b>Conference</b>   | <b>Location</b> | <b>Title</b>   |
|---------------------|---|-----------------|--|
| 23-29 August,2015   | Research Institute of Food Science and Technology,<br>Mashhad, Iran   | Mashhad         | Food oral processing: principles and applications  |
| 23 May,2015         | 中   | 中               | 力 与 准化   |
| 7 May,2015          | 十二 全 养<br>会   | 中 北京            | 与 中 与 原 以及   |
| 16 April,2015       | International Conference on Trends in Food Flavor   | Nottingham      | Eating and food oral destruction: mechanisms and implications  |
| 4 February,2015     | Invited seminar   | DSM R&D,上       | The controlling physical and physiological principles of eating and bolus swallowing: understanding and implications |
| 4 December,2014     | Invited seminar   | P&G R&D,<br>北京  | Oral <sup>™</sup> tribology studies: fundamentals and applications   |
| 29 June-2 July,2014 | 3 <sup>rd</sup> International Conference on Food Oral Processing:<br>Physics, Physiology and Psychology of Eating | The Netherlands | Dynamics and controlling mechanisms of bolus formation and swallowing (session chair)                                |
| 11-14 May,2014      | 1 <sup>st</sup> SenseAsia Conference  | Singapore       | Rheology and tribology: two distinctive regimes of oral texture sensation  |
| 18 April,2014       | Invited research seminar  | 北 业             | Eating and food oral destruction: mechanisms and implications  |



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| <b>Date</b>       | <b>Conference</b>  | <b>Location</b>       | <b>Title</b>   |
|-------------------|--|-----------------------|--|
| 8 December,2010   | ZDS International Chocolate Technology                     | Cologne,<br>Germany   | Surface energy analysis of chocolate de-moulding                 |
| 16 June,2010      | AGM, South Korea Society of Food Science and<br>Technology | Seoul,<br>South Korea | Studies of food oral processing: progresses and<br>challenges    |
| 9 June,2010       | Nestle Networking  | Nestle, York, UK      | Food texture studies in relation to oral sensation               |
| 14 September,2009 | 中  | 中                     | Food oral processing: food physics and oral physiologyapproaches |
| 15 May,2008       | 南  | 中                     | Food texture studies, recent development and<br>challenges       |
| 13 May,2008       | Harbin University of Commerce, China                       | 中                     | Food texture studies, recent development and<br>challenges       |
| 12 May,2008       | Zhejiang University of Science & Technology                | 中                     | Food texture studies, recent development and<br>challenges       |
| 20 December,2007  | 中  | 中                     | Studies of food texture: physiology, rheology and<br>sensory     |
| 17 December,2007  |  | 中                     | Studies of food texture: physiology, rheology and<br>sensory     |

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| <b>Date</b>      | <b>Conference</b>                          | <b>Location</b> | <b>Title</b>  |
|------------------|--|-----------------|---|
| 14 December,2007 | South China University of Technology       | 中               | Studies of food texture: physiology, rheology and sensory |
| 22 December,2005 | Tianjin University of Science & Technology | 中               | Perception and characterization of food texture           |
| 19December,2005  |  | 中               | Surface texture of protein particle gels                  |

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*Supervision of Research Staff*

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| <b>Date</b>         | <b>Name</b>          | <b>Affiliation</b>  | <b>Project Title</b> |
|---------------------|----------------------|---|----------------------|
| Jan. 2013-Feb. 2013 | Dr. Sangeeta Prakash | School of Agriculture & Food Sciences,<br>University of Queensland, Australia |                      |
| Nov. 2011-Nov. 2012 | Mr. Zhenyu Liu       | Heilongjiang Academy of Agricultural<br>Sciences, Harbin, China               |                      |
| Oct. 2011-Dec. 2011 | Niharika Khandelwal  |   |                      |

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*Supervision of Ph.D. Students*

| <b>Date</b> | <b>Name</b>                        | <b>Funding</b>   | <b>Project Title</b>             | <b>Completion</b> |
|-------------|------------------------------------|--|----------------------------------|-------------------|
| Sept.2017   |                                    |  |                                  |                   |
| Sept. 2017  | Urooj Chaudhry                     |  |                                  |                   |
| Sept. 2016  | Miodrag Glumac                     |  | Human oral perception of oil/fat |                   |
| Sept. 2015  | Solange Sanahuja<br>(visiting PHD) | Technical University of Munich, German Government  |                                  |                   |
| Sept. 2015  | Pere More<br>(visiting PHD)        | Spanish Government, Institute of Agrochemistry and Food Technology (IATA-CSIC)                                 |                                  |                   |
| Sept. 2014  |                                    |  |                                  |                   |
| Sept. 2014  | Natalia Brossard                   | Chilean Government<br>Pontifical Catholic University of Chile<br>School of Agriculture - Department of Enology |                                  |                   |
| Oct.2012    | Tugba Aktar                        | Turkish Government   |                                  |                   |
| Mar. 2011   | Woroud Alsanei                     | Saudi Government   |                                  |                   |
| Sept. 2010  | Regiane Scharf                     | Potato council (2 <sup>nd</sup> supervisor)  |                                  | Yes               |

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| <b>Date</b>       | <b>Name</b>                          | <b>Funding</b>  | <b>Project Title</b> | <b>Completion</b> |
|-------------------|--------------------------------------|---|----------------------|-------------------|
| Sept.2009         | Alison Tasker                        | EPSRC, Henkel (primary supervisor)                            |                      | Yes               |
| Jan. 2008         | Lin Chen<br>(visiting PHD)           | South China University of Technology                          |                      | Yes               |
| Feb. 2007         | Yadira Gonzalez                      | Mexican government  |                      | Yes               |
| Oct.2005          | Esther Keijbets                      | BBSRC, Nestle (primary supervisor)                            |                      | Yes               |
| Sept.2005         | Paula Varela<br>(visiting PHD)       | Instituto de groqui mica y Tecnologi a de Alimentos,<br>Spain |                      | Yes               |
| Mar.2005-Aug.2005 | Kooshan Nayebzadeh<br>(visiting PHD) | University of Tehran, Iran                                    |                      | Yes               |
| Oct.2003          | Philip Shiu-Kin Chan                 | EPSRC, National Starch and Chemical (primary<br>supervisor)   |                      | Yes               |
| Oct.2003          | Peggy Courtois                       | EPSRC, ICI (2 <sup>nd</sup> supervisor)                       |                      | Yes               |
| 2000              | Eve Jokl                             | EPSRC, Masterfoods  |                      | Yes               |
| Jan. 2005         | Catjrine Karlsson(MRes)              | Stable Microsystems, UK (co-supervisor)                       |                      | Yes               |

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Supervision of Master Students

| Date       | Name | Project Title | Completion |
|------------|------|---------------|------------|
| Sept. 2017 | 兴    |               |            |
| Sept. 2017 | 一    |               |            |
| Sept. 2017 | 伟    |               |            |
| Sept. 2016 | 兰    | 中 人 分 及 分 为   |            |
| Sept. 2016 |      | 及             |            |
| Sept. 2016 | 刘    | 中 人 及 为       |            |
| Sept. 2016 | 刘    | 人 优化以及 分      |            |
| Sept. 2015 |      | 与临            | Yes        |
| Sept. 2015 | 博    | 与 从 到 为       | Yes        |
| Sept. 2015 |      | 价             | Yes        |
| Sept. 2014 |      | 剪切 伸 中 制作     | Yes        |
| Sept. 2014 |      |               | Yes        |
| Sept. 2014 |      |               | Yes        |

## Research Grant Income

| Date | Project Title  | Funding Source                                 | Amount                 |
|------|--|--|------------------------|
| 2017 | 与 加 与 制  |  | 48 months, RMB700k     |
| 2016 | Protein alternative source from edible insects – from rearing to processing as new export agriculture field in Israel                              | Tel Hai College, Israel                        | 36 months, Euros36k    |
| 2016 | comparing the difference of oral food processing and all biomarkers in saliva between senior population and younger population                     | Roquette (Shanghai)                            | 12 months, RMB600k     |
| 2016 |  | 中 养 会<br>养                                     | 21 个 , RMB150k         |
| 2015 | Understanding the Sweet After-taste and/or Freshness Mouthfeel of Tea  | Firmenich (Shanghai)                           | 24 months, RMB847k     |
| 2015 | Segmentation of consumers based on texture-flavour interactions during oral processing   | Plant and Food Research Institute, New Zealand | 6 months, 5k NZ dollar |
| 2015 | A framework strategy for cross-national collaboration on food oral processing. – Chilli perception: a case study - Mouthfeel of oral care products | 中之   | 24 months, RMB 130k    |
| 2014 | Optimised food products for elderly populations  | P&G, Beijing                                   | 12 months, RMB 21K     |
| 2013 | EMG characterisation of eating and sensory perception of confectionaries   | EU, FP7 311754                                 | 34 months, 305k        |
| 2011 | Critical criteria in triggering bolus swallowing and bolus properties  | Leatherhead Food International                 | 1 month, £6k           |

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| <b>Date</b> | <b>Project Title</b>  | <b>Funding Source</b>                 | <b>Amount</b>   |
|-------------|---|---------------------------------------|---|
| 2011        | Investigating the mechanical strength of potato and bruising                                      | Gen Foundation                        | 3 months  |
| 2010        | Mass transfer and the dehydration of thin biopolymer films  | Potato council                        | 3years PHD project, £50k                              |
| 2009        | Surface sticking and demoulding of chocolate  | EPSRC and Henkel                      | 3.5 years PhD project, £65k                           |
| 2005        | Development of a new experimental method for mass transfer and stress monitoring of a drying film | BBSRC and Nestle                      | 3 years PHD project, £50                              |
| 2005        | Surface texture of aggregated protein gels  | Faraday Food Processing               | One year project, £3k                                 |
| 2004        | Extraction and functionality studies of tea proteins  | Faraday Food processing               | One year project, £3k                                 |
| 2004        | Shear and extensional rheology of biopolymer fluids and coating applications                      | Zhejiang provincial government, China | 3 years project, international travelling costs, £10k |
| 2003        | Numerical studies of heterogeneous systems by random walk methods                                 | EPSRC, National Starch and Chemical   | 3 years PhD project, £50k                             |
| 2003        | Melting behaviour of butter on the toast  | EPSRC and ICI                         | 3 years PhD studentship, £50k                         |
| 2003        | The surface texture of composite foods  | Arla Foods                            | 3 months, £6k   |
| 2002        | Structural polymers for adhesives   | Faraday Food Processing               | 1 year, £2k   |
| 2001        |   | BBSRC and Masterfoods                 | 3 years PhD project, £50k                             |

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*External Duties*

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**Date**

**Description of Duty**

May 2016

Scientific committee, 2<sup>nd</sup> SenseAsia International conference,



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| <b>Date</b>                   | <b>Description of Duty</b>  |
|-------------------------------|---|
| 9 <sup>th</sup> June,<br>2012 | Expert panel member on a task force workshop “International standardised terminology for dysphagia diets (texture modified foods and thickened liquids”, Nestle Nutrition Institute, Toronto, Canada. |
| Apr. 2012                     | PhD external examiner, Thesis title “The particle size distribution of solid foods after human mastication” (Christine Flynn), Massey University, New Zealand   |
| Feb.2012                      | PhD external examiner, thesis title “Rheological characterisation of commercially available thickeners for patients with dysphagia” (Claire Payne), University of Reading                             |
| Sept.2011-Dec.2015            | Subject External Examiner for BA (Hons) Food Management, BA (Hons) Food Technology, MSc Food Technology, Hollings faculty, Manchester Metropolitan University   |
| Sept.2011                     | External REF reviewer of research outputs, Department of Food and Nutritional Science, University of Reading,   |
| 2013                          | Editorial board, “Current Opinion in Food Science and Technology” (Elsevier)  |
| 2013-                         | Editorial board, “Food Structure” (Elsevier)  |
| 2013-                         | Editorial board, “Food Science and Human Wellness” (Elsevier)   |
| 2010-                         | Editor of “Journal of Texture Studies” (Wiley)  |
| 2009-                         | Editorial board of newly launched journal “Food Digestion” (Springer)   |
| 2009-                         | Chair the Scientific Committee and Local Organising Committee for the international conference on Food Oral Processing — Physics, Physiology and Psychology of Eating                                 |

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| <b>Date</b> | <b>Description of Duty</b>  |
|-------------|---|
| Dec. 2009   | Committee member of course re-validation, "Foundation degree in Food manufacture, Foundation Degree in Food, Nutrition and Health", CAFRE (College of Agriculture, Food and Rural Enterprise), Loughry campus, Ulster University, Northern Ireland. |
| May 2009    | Committee member of course validation, "BSc food technology, Food Design, Food Management", CAFRE (College of Agriculture, Food and Rural Enterprise), Loughry campus, Ulster University, Northern Ireland.   |
| Sept.2009   | MRes external examiner, thesis title "Measuring the dynamics of odorant binding to OBP in a physiological model system", University of Nottingham.  |
| Mar.2009    | PhD external examiner, thesis title "Crystallisation and rheology of low trans shortenings containing palm fractions", University of Reading.   |
| 2008-       | Committee member of IFST North England branch.  |
| 2007        | Visiting Professor, China Jiliang University, China   |
| July 2006   | PhD external examiner, thesis title "Characterisation of the functional properties of heated egg proteins", Herriot-Watt University, Scotland.  |
| July 2006   | Organiser, UK Food Science Postgraduate Conference (Royal Society of Chemistry Food Group), Leeds   |
| 2005-       | Visiting professor, Tianjin University of Science and Technology, China   |
| 2005-       | Committee member of the Royal Society of Chemistry Food Group   |

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