

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 st 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 th 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 th 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 nd 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

Date	Conference	Location	Title
23-29 August,2015	Research Institute of Food Science and Technology, 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 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, 北京	Oral” tribology studies: fundamentals and applications
29 June-2 July,2014	3 rd International Conference on Food Oral Processing: Physics, Physiology and Psychology of Eating	The Netherlands	Dynamics and controlling mechanisms of bolus formation and swallowing (session chair)
11-14 May,2014	1 st 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



Date	Conference	Location	Title
8 December,2010	ZDS International Chocolate Technology	Cologne, Germany	Surface energy analysis of chocolate de-moulding
16 June,2010	AGM, South Korea Society of Food Science and Technology	Seoul, South Korea	Studies of food oral processing: progresses and 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 challenges
13 May,2008	Harbin University of Commerce, China	中	Food texture studies, recent development and challenges
12 May,2008	Zhejiang University of Science & Technology	中	Food texture studies, recent development and challenges
20 December,2007	中	中	Studies of food texture: physiology, rheology and sensory
17 December,2007		中	Studies of food texture: physiology, rheology and sensory

Date	Conference	Location	Title
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

Supervision of Research Staff

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



Supervision of Ph.D. Students

Date	Name	Funding	Project Title	Completion
Sept.2017				
Sept. 2017	Urooj Chaudhry			
Sept. 2016	Miodrag Glumac		Human oral perception of oil/fat	
Sept. 2015	Solange Sanahuja (visiting PHD)	Technical University of Munich, German Government		
Sept. 2015	Pere More (visiting PHD)	Spanish Government, Institute of Agrochemistry and Food Technology (IATA-CSIC)		
Sept. 2014				
Sept. 2014	Natalia Brossard	Chilean Government Pontifical Catholic University of Chile 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 nd supervisor)		Yes

Date	Name	Funding	Project Title	Completion
Sept.2009	Alison Tasker	EPSRC, Henkel (primary supervisor)		Yes
Jan. 2008	Lin Chen (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 (visiting PHD)	Instituto de groqui mica y Tecnologi a de Alimentos, Spain		Yes
Mar.2005-Aug.2005	Kooshan Nayebzadeh (visiting PHD)	University of Tehran, Iran		Yes
Oct.2003	Philip Shiu-Kin Chan	EPSRC, National Starch and Chemical (primary supervisor)		Yes
Oct.2003	Peggy Courtois	EPSRC, ICI (2 nd supervisor)		Yes
2000	Eve Jokl	EPSRC, Masterfoods		Yes
Jan. 2005	Catjrine Karlsson(MRes)	Stable Microsystems, UK (co-supervisor)		Yes

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
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 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

Date	Project Title	Funding Source	Amount
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

External Duties

Date

Description of Duty

May 2016

Scientific committee, 2nd SenseAsia International conference,



Date	Description of Duty
9 th June, 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

Date	Description of Duty
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