

10<sup>th</sup> July 2015

Room1

Period	Time (min)	Topic	Session	Specker
8.30-8.45	15	Molecular characterization of lactic acid bacteria isolated from ethnic fermented foods	SS2	Prof. Jyoti Prakash Tamang
8.45-9.00	15	LAB in Some Ethnic Fermented Foods of the Eastern Himalayas	SS2	Dr. Namrata Thapa
9.00-9.10	10	Molecular Detection for Lactobacillus plantarum Dad13 in Organs and Blood of Rats that Consume Lactobacillus plantarum Dad13 High Dose	SS2	Ilzamha Hadijah - Rusdan
9.10-9.20	10	Safety assesment of Lactobacillus plantarum Dad13 as indigenous probiotic bacteria in sprague dawley rats model	SS2	Armita - Athennia
9.20-9.30	10	Lactic acid bacteria: Can they produce free amino acids extracellularly?	SS2	Ye Heng Lim
9.30-9.55	25	coffee break		
9.55-10.05	10	Production of amino acid by lactic acid bacteria via submerged fermentation in MRS medium	SS2	Cui Jin Toe
10.05-10.15	10	Selection of lactic acid bacteria Lactobacillus plantarum potential in conjugated linoleic acid production from Thai fermented foods	SS2	Pornkanok Keereewan
10.15-10.25	10	Evaluation of hypoglycemic activity of yam and yam drink fermented by the lactic acid bacteria	SS2	Wei-Kang Lin
10.25-10.35	10	Stress tolerance of Lactobacillus kefiranofaciens M1 after adaptation to heat, cold, acid and bile salts	SS2	Hsin-Yu Tanga
10.35-10.45	10	Proteolytic lactic acid bacteria from nipa (Nypa fruticans wurmb.) inflorescence	SS2	Virginia P. Obsioma
10.45-10.55	10	Utilization of Lactobacillus plantarum in Guava (Psidium guajava Linn.), Turmeric (Curcuma longa Linn.) and Soybean (Glycine max)-based Nutraceuticals	SS2	Jennifer D. Saguibo
10.55-11.05	10	Recovery and Molecular Detection of Lactobacillus plantarum Dad13 from The Intestine of Healty Indonesian Volunteers After Intake of Fermented Milk	SS2	Sri - Hastuti
11.05-11.15	10	Production of lactic acid by thermophilic bacteria isolated in Thailand	SS2	Phatthanon Prasitchoke
11.15-11.25	10	Effect of waste water from rice flour fermentation on Mealybug for epidemic control	SS2	Kitti Mueangtooma
11.25-11.35	10	Harnessing Lactobacilli for Riboflavin Operon Characterization & Its Production	SS2	Kiran Thakur

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8.30-8.45	15	Bio-functional pickles that reduce blood pressure of rats	SS4	Prof. Kohei Oda, Emeritus Professor
8.45-9.00	15	A natural odor attraction between Caenorhabditis elegans (C. elegans) and strains of lactic acid bacteria	SS4	Prof. Sung-Sik Yoon
9.00-9.15	15	Cytotoxic effect of postbiotic produced by Lactobacillus sp.	SS4	Assoc. Prof. Dr. Hooi- Ling Foo
9.15-9.25	10	Effect of feeding prebiotic, probiotic and synbiotic on performance, cecal microbial diversity, microbial enzyme activities and fermentative end-products of laying hens	SS4	Shirley Gee Hoon Tang
9.25-9.35	10	Cytotoxicity study of Enterococcus faecalis isolated from human breast milk on MCF-7 human breast cancer cell line	SS4	Zubaida Hassan
9.35-10.00	25	coffee break		
10.00-10.15	15	Developmental strategy of functional yogurts in Japan	SS3	Prof. Tadao Saito
10.15-10.30	15	Microorganisms and functionalities of fermented products: kefir and sugary kefir	SS3	Prof. Ming-Ju Chen
10.30-10.45	15	Lactic acid bacteria as a vaccine delivery vehicle: targets and challenges	SS3	Prof. Raha Abdul Rahim
10.45-10.55	10	Microarray application for bacterial detection in food	SS3	Wanilada Rungrassamee
10.55-11.05	10	Expression of human antibody fragments in Lactobacillus plantarum	SS3	Thuan Thi Bich Dao
11.05-11.15	10	Production of bacillus hydrolytic enzymes in lactic acid bacteria	SS3	Montarop Yamabhai
11.15-11.25	10	Elucidation of the secretory mechanisms of a novel multiple bacteriocin transporter, EnkT	SS3	Hirotoishi Sushida
11.25-11.35	10	Proteins expression mediated by bactofection of L. lactis NZ9000 harboring bicistronic vector, pNZ:vig	SS3	Nurulfiza Mat Isa
11.35-11.45	10	Genetic diversity and population structure of Lactobacillus delbrueckii spp. bulgaricus based on MLST	SS3	Yuqin Song