



IUFoST



SEPTEMBER 8-12, 2024 RIMINI - ITALY
22nd World Congress
of Food Science and Technology

IUFoST Competition Award Winners

22nd World Congress of Food Science and Technology

Rimini, Italy

September 12 | 2024



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SEPTEMBER 8-12, 2024 RIMINI - ITALY
22nd World Congress
of Food Science and Technology

Global Food Industry Awards

September 12 | 2024

Global Food Industry Award

This award showcases the creative work of food innovators in the areas of packaging design, nutrition, enterprise, food safety and products. Awards are made in categories to food products that best display the following qualities which are aligned to the congress theme “Future of Food is Now”:

- Product and/or process innovation including industrialization of traditional foods.
- Package innovation, with specifics on the innovative part of the packaging and why it is important.
- Product / Packaging / Process support global effort in food and process sustainability
- Communicating science-related knowledge to consumers aimed at improving their lifestyle & health (e.g. children, teens, adults, seniors).



The background image shows a blurred industrial setting, likely a bottle production line. Numerous glass bottles are visible, some in the foreground and others in the background, moving along a conveyor system. The lighting is warm and slightly dim, creating a bokeh effect with the out-of-focus bottles. A semi-transparent dark grey rectangular box is centered over the image, containing the text "MOST INNOVATIVE PROCESS" in white, bold, sans-serif capital letters.

MOST INNOVATIVE PROCESS



Company : HIFOOD SPA

Product : Micro Protein

Country : Italy



Company : Blue Macay Food Manufacturing Corporation

Product : Blue Macay Calamansi-Lemon 3-in-1 Super Blend Marmalade Tea

Country : Philippines



Nutrition Facts	
about 11 servings per container	
Serving Size 30g (2 tbsp)	
Calories	80
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0g	0%
Sodium 10mg	2%
Total Carbohydrate 15g	3%
Dietary Fiber 0g	0%
Total Sugars 15g	30%
Includes 17g Added Sugars	34%
Protein 0g	0%
Vitamin C 42%	Potassium 17%
Iron 20%	Calcium 1%

INGREDIENTS:
Natural Calamansi Purée,
Natural Lemon Extract,
Ginger, Turmeric, Honey,
Sugar, Fructose, Vitamin C,
Corrajeenan, Water.

Manufactured by: BLUE MACAY FOOD MFG. CORP.
Purok 3, Brgy. Suring Lupa, Cebu City, Leganes 4027
Philippines
www.blumacayfood.com • PRODUCT OF THE PHILIPPINES



Company : F & N Global Marketing Pte. Ltd.

Product : 100Plus Pro High Protein Cultured Milk Flavoured Drink

Country : Singapore



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**MOST INNOVATIVE
INGREDIENT**



Company: Yeo Hiap Seng (Singapore) Pte. Ltd.

Product : Yeo's Immuno Soy

Country : Singapore



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Company : HIFOOD SPA

Product : Micro Protein

Country : Italy



Company: Protein Plus Group Pte. Ltd.

Product : Planteus Dulce De Leche

Country : Singapore

A blurred background image of a bottle production line. Numerous glass bottles are visible on a conveyor belt, moving through various stages of the manufacturing process. The image is slightly out of focus, emphasizing the motion and scale of the operation. A semi-transparent dark grey rectangular box is centered over the image, containing the text "PACKAGING INNOVATION" in white, bold, sans-serif capital letters.

PACKAGING INNOVATION



Company : Tat Hui Foods Pte. Ltd.

Product : Koka Multigrain Oats & Barley Noodles (Truffle Mushroom Flavour)

Country : Singapore





Company : The V Pte. Ltd.

Product : The Cookie Museum Taste
Singapore – Handmade

Cookie
Collection

Country : Singapore



Thone-Pan Hla " Nutrient-packed with high-iron fortified pearl millet and chickpeas. Ideal for diabetes, women, and kids facing iron deficiency. New from Healthy & Happy – Pure, guilt-free goodness with no sugar or additives.



Company : Blue Macay Food Manufacturing Corporation

Product : Blue Macay Calamansi-Lemon 3-in-1 Super Blend Marmalade Tea

Country : Philippines



Nutrition Facts	
about 1 1/2 servings per container	
Serving Size 30g (2 tbsp)	
Calories	80
Total Fat 0g	% Daily Value*
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0g	0%
Sodium 10mg	0%
Total Carbohydrate 15g	3%
Dietary Fiber 0g	0%
Total Sugars 15g	
Includes 17g Added Sugars	34%
Protein 0g	
Vitamin C 42%	Potassium 1%
Iron 20%	Calcium 1%

INGREDIENTS:
 Natural Calamansi Purée,
 Natural Lemon Extract,
 Ginger, Turmeric, Honey,
 Sugar, Fructose, Vitamin C,
 Carrageenan, Water.

Manufactured by: BLUE MACAY FOOD MFG. CORP.
 Purok 3, Brgy. Suring Lupa, Caltubo City, Leguina 4027
 Zamboanga City, Davao Region, Philippines
 www.blumacayfood.com • PRODUCT OF THE PHILIPPINES



INDUSTRIALIZATION OF A TRADITIONAL FOOD



Company : Healthy & Happy Myanmar Co. Ltd.

Product : Thone Pan Hla Cookies
(Three Good Nutritional Benefits)

Country : Myanmar



Company : Guadalupe Philippines

Product : Dried mango fillet

Country : Philippines

Propartner's Moving Solution®

Next-Generation Puff Probiotics

120 Billion CFU at Best By Date

An All-In-One Sports Supplement

30 Foil Bags

Company : Grape King Bio Ltd.
(Longtan Science Park
Branch)

Product : Propartner's Moving
Solution

Country : Taiwan



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COMMUNICATING SCIENCE- RELATED KNOWLEDGE TO CONSUMERS



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Company : Tingyi (Cayman Islands) Holding Corp.

Product : New Generation

Country : China



Company : Chinatown Food Corporation Pte. Ltd.

Product : Truly Pineapple Tart

Country : Singapore





FungGi
meet

Nutrition Facts	
6 servings per container	
Serving size	1 Piece (28g)
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 80mg	3%
Dietary Fiber 0g	0%
Total Carbohydrate 16g	6%
Total Sugars 6g	
Includes 3g Added Sugars	6%
Protein 2g	4%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

葡萄王生技股份有限公司
www.grapeking.com.tw
NET Weight: 168 g
Expiration Date: 15 days
Distributed by: Grape King Bio
Product Origin: Taiwan

Company : Grape King Bio Ltd.
(Longtan Science Park Branch)

Product : Fungimeet Pineapple And York Pastry

Country : Taiwan

President's Awards



YIHAIKERRY FOOD STUFFS MARKETING

Award for the corporate implementation of a
significant model of sustainability and circular
economy



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金龙鱼®

SHANDONG HUANFENGFOOD

Award for maintaining a high industrial quality level
of products linked to tradition



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Food Sustainability Awards

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Food Sustainability Idea/ Concept Development Competition (Postgraduate Students)

The Food Sustainability Idea/Concept Development Competition" addresses one of the key topics of IUFoST's current and future agenda, as sustainability of our planet is directly affecting everyone's future and related health and quality of life.

A brief description of the idea and the concept development include, but not limited to the following areas:

- ☐ Food losses (post-harvest, storage, processing, transport and home preparation)
- ☐ Food waste (processing, post processing, household levels including consumption as well as technologies dealing with sustainable post-harvest and processing condition to increase food safety and food security)
- ☐ Energy conserving methods along the entire food chain; and
- ☐ Water purification, sanitation and recovery methods





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JOKO TRI RUBIYANTO
Netherlands

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DARREN TEN WEI XIAN
Singapore

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JENNY I-CHEN LI
Taiwan

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MOHSEN GAVAHIAN

Taiwan

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QUIZ BOWL

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Food Quiz Bowl (Undergraduate Students)

The Food Quiz Bowl is a question-and-answer competition of knowledge and quick recall. The questions will cover topics in the field of Food Science and Technology at undergraduate level. This competition is to recognize and support the intellectual achievement of students, as well as to promote the value of teamwork in their university group.

Objectives

- ❖ To encourage student participation in competition at the country level;
- ❖ To facilitate interaction among undergraduate students in the field of Food Science and Technology from IUFoST's Academic Institution Members;
- ❖ To boost the knowledge of students in these fields of study; and
- ❖ To provide a platform to engage Food Science and Technology students in a friendly competition.



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WINNERS

Team : ITS Tech & Food Academy

Country : Italy

Team Members

1. Riccardo Cavallo
2. Sonia Sgarra
3. Tanya Nicaso
4. Denys Maksyhiv



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Team : Singapore/NZ

Country : Singapore/NZ

Team Members

1. Yu Xuan Xuan
2. Ng Shu Zhen
3. George Yor Zhi Sheng
4. George Yang Xiao Yi





2nd PLACE

Team : NPUST

Country : Taiwan

Team Members

1. Si-Ting Fang
2. Yu-Han Ye
3. Guan-Zhen Lai
4. Ni-Fei Yeh



Team : Thailand

Country : Thailand

Team Members

1. Pimpika Sithisuk
2. Nalinporn Meemanee
3. Rauchanok Puntavangoon
4. Rattanawan Kaneungchaisakul





3rd PLACE

Team : Taylor's University

Country : Malaysia

Team Members

1. Wesley Xie
2. Phang Kaiying
3. Shui Pu Hui
4. Abdur-Rahmaan Akron



Team : Brawijaya University Indonesia

Country : Indonesia

Team Members

1. Alexandra Clarissa Suryawijaya
2. Maria Alyssa Aristyanti
3. Donna Jasmine Yeolinda
4. Liam Jia Tao





SPECIAL MENTION

Team : Denmark

Country : Denmark

Team Members

1. Mikkel Losenzen
2. Wenbo Ren
3. Yi Zhang



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Food Safety Without Borders (Postgraduate Students)

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FINALISTS AND HONOURABLE MENTIONS

Food Safety Without Borders (Postgraduate Students)

In keeping with the IUFoST vision to Strengthen Global Food Science and Technology for Humanity, the Food Safety Without Borders IUFoST Graduate Student Paper Competition, introduced in 2014, is designed to allow Food Science and Technology students to make a difference to food safety in their country or region.



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Name : Zhaoshue YU

Country : Ireland

Title of paper

“Food Authenticity Analysis Using Food Endogenous Micro/Nanoparticles as Potential Biomarkers Coupled with Machine Learning”



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Name : Chen SIYU

Country : Singapore

Title of paper

*“The Antiviral Effects of Exopolysaccharides
Extracted from Probiotics Bacillus Subtilis CUI
Against Human Norovirus”*



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Name : Liping WANG

Country : China

Title of paper

“Utilizing Biodegradable and Hydrophobic Food Films to Address Food Packaging Pollution Issues in Asia”



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Name : Huayu YANG

Country : China

Title of paper

“Revolutionizing Liquid Food Safety: Innovative Microwave UHT Sterilization Technology”



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Name : Mercy MMARI

Country : Tanzania

Title of paper

*“Advancing Food Safety: Exploring
Technological Solutions for Monitoring and
Mitigating Natural Toxins in Traditional
Delicacies ”*



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Rose-Spiess-Foundation 2024- IUFoST Video Competition

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IUFoST Rose Spiess Video Competition

Food science and technology is a critical part of ensuring the health and wellbeing of people around the world and is essential to resolving food safety and sustainability challenges now and in the future. How that happens is unique to each country – even right down to communities within each country. The IUFoST Food Science and Technology Video Competition, sponsored by the Rose Spiess Foundation, is your chance to tell the story of the positive impact of food science in your region, country and/or community.



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Awards

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Grand Prize winner

**Mission: Possible -
Restoring Peatlands and
preserving local wisdom
with food technology**

Mahasiswa PL

Marcellus Arnold and
Yolanda Victoria
Rajagukguk



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Silver Medalist

Future of Food: A Worm story

Taylor's Duckies

Ariel Chin Bei Yi



Bronze Medalist

**The World With(out) Food Science and
Technology**

Food Fit Four Fight

Tassanee Supattrapan



Entering Science World

The Relationship between taster status and chronic conditions in South Asian Immigrants.

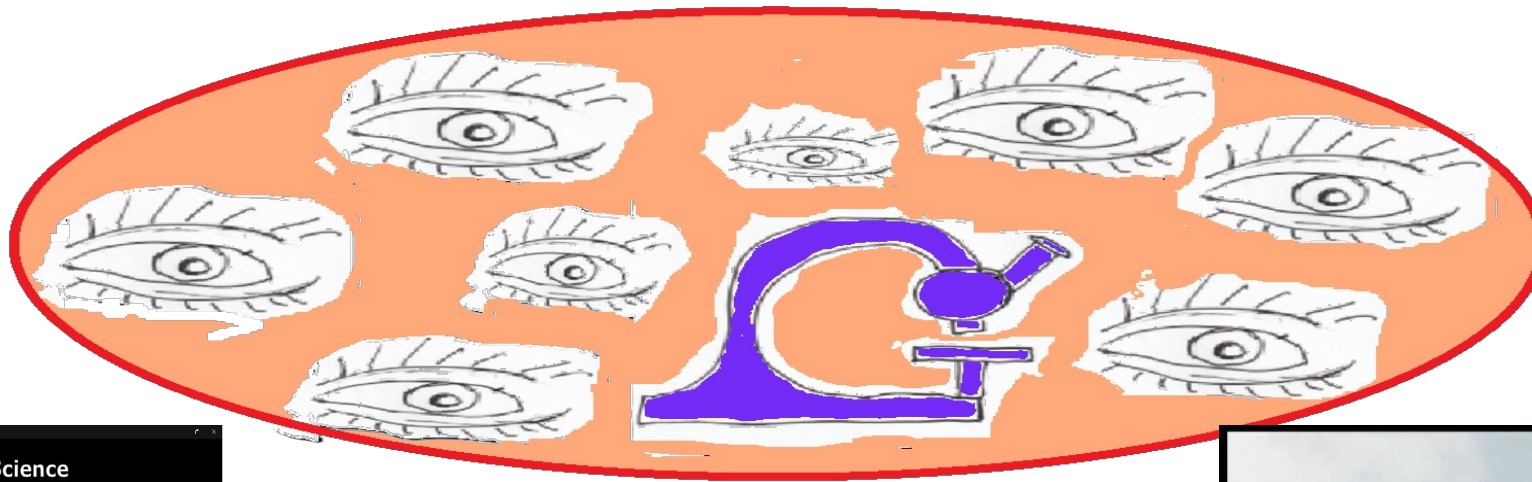
Celina Ghosh and Ankita Vaishampayan



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A Journey Into Food Science

Chrizelda Visser
University of Pretoria
MSc Food Science (2023 - present)
South Africa
u18047204@tuks.co.za

Department of Consumer and Food Sciences
University of Pretoria
Private bag X20
Hatfield 0028
South Africa

The Journey of Food Waste: Awareness and Action

by Joko Tri Rubiyanto

Food Quality Management
Wageningen University
Indonesia
joko.tri@wur.nl
Wageningen, The Netherlands

KHU WEI XI, LEE YI ZHANG, MARVEN NG
NATIONAL UNIVERSITY OF SINGAPORE
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY
YEAR OF GRADUATION: 2025
COUNTRY: SINGAPORE
EMAIL: E0773498@U.NUS.EDU
ADDRESS: BLK807C CHOA CHU KANG AVE I #08-552 SINGAPORE 11963807

VIDEO TITLE: "SUSTAINABLE URBAN FARMING: GROWING MORE WITH LESS IN SINGAPORE"

Honourable Mention!

EMPOWERING YOUTH: THE ROLE OF FOOD SCIENCE AND HEALTHY CHOICES IN COMBATING NON-COMMUNICABLE DISEASES

◆ JOKO TRI RUBIYANTO ◆

Food Quality Management - Wageningen University 2024
Indonesia
joko.tri@wur.nl
Wageningen, The Netherlands

Facing Aging:

How Food Science and Technology Play a Key Role?

Group members:
Le Yi
Liao XiaoWei

School of Food Science and Technology
Jiangnan University, Wuxi, China
Year of graduation: 2026

E-Mail: leyi9@foxmail.com
Postal address: Jiangnan University, Wuxi, Jiangsu 214122, China

Food Security in Singapore

BY FOO SZE SHUEN, LOH YI MIN, GWEN LIIK RUI EN, LIM HOW BOON, JEREMY

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Program Name: Major in Food Science & Technology (Honors)
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Food Product Development Competition (Undergraduate Students)

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Product Development Competition - Undergraduates

The purpose of this Competition is to encourage food science and technology undergraduate students to use their knowledge and skills to develop innovative food products to meet global food market demands and sustainability of food supplies.

In specific, students at the undergraduate level are challenged to develop high-protein, high-fiber, low-sodium products using low to no meat/alternative proteins based on regional raw materials and technologies. Alternative proteins could include leaf proteins, microbial proteins, and/or insect proteins.

The primary focus of the Competition is on the scientific and technological principles behind the product, i.e., detailed consideration of key food science and technology components in the development of the product.



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Overall Champion

Team : UN(DRESSED)

Country : Italy

Team Leader : Tanya
Nicaso



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Best presentation & Display

Team : CRAVE

Country : Malaysia

Team Leader: Wesley Xie



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Best Marketable Idea

Team : RESCUE HARVEST

Country : Singapore

Team Leader: Yu Xuan Xuan



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Best Technical & Scientific Content

Team : WORLD PEACEMAKER

Country : China

Team Leader: Yiwen Fan



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IUFoST YOUNG SCIENTISTS AWARD WINNERS

22nd IUFGO World Congress

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YOUNG SCIENTIST AWARDS

The IUFoST Young Scientist Award has been a part of IUFoST World Congresses since 2006 and demonstrates IUFoST's ongoing commitment to nurturing the next generation of food scientists.

The Award provides Young Scientists from around the world the opportunity to attend the IUFoST World Congress of Food Science and Technology, and to address the world community of food science and technology assembled there.

IUFoST Adhering Bodies, Fellows and Committee Members are encouraged to nominate a deserving candidate from their region. An international panel of judges determines the winners of this prestigious competition that showcases the best of global young science.



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RICCARDO DE FLAVIIS, Italy
THOMAS DO, New Zealand
RIFNA ELENJKKAL JEROME, Ireland
LINZHI JING, Singapore
LINGJUN MA, China
RAJA VIJAYAKUMAR, India
DYAH WULANDARI, Indonesia
TIANXI YANG, Canada
DACHUAN ZHANG, Switzerland

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