

Oral Session Awards

BEST	Ru JIA	Protein/Polysaccharide-Based Pickering Emulsion: Structural Characteristics and Its Contribution to Enhancing Surimi Gel Properties
	Zhuolin WANG	Silver Carp (<i>Hypophthalmichthys molitrix</i>) Utilization: Surimi Innovations Based on Seasonal Variation in Muscle Proteins
	Gaoshang LI	Ca ²⁺ -nano Starch-lutein Endowed 3D Printed Surimi with Antioxidation and Mutual Reinforcing Transmembrane Transport Mechanisms via Hegg2 and Caco-2 cells Model
	Jiseon LEE	Rheology and texture of myofibrillar protein emulsion gels: Effect of emulsion droplet sizes and oil types
Excellent	Qian LIN	Application of Plant Extracts in Poultry Production and Healthy Farming -- Stevia Extract and Cannabidiol
	Jikang CHEN	New Food from Bast Fiber Crops
	Yue WAN	Optimization of Saponins Extraction from <i>Acanthaster Planci</i> (Crown-of-thorns starfish, COTS) and Study to Its Antitumour Activity
	Qing LI	Enhancing Bighead Carp Cutting: Chilled Storage Insights and Machine Vision-based Segmentation Algorithm Development
Good	Zijing LU	Effects of Deep Sea Salt on The Quality and Characterization of 3D Printed Surimi
	Yuyao SHI	The Identification of Key Non-volatile Taste Components and Flavor Characteristic of Abdomen Muscle in <i>Eriocheir Sinensis</i> under Various Thermal Processing Methods
	Yuanpei GAO	Comparative Analysis of Organic Sodium Salts on Improving Quality and Flavor of Large <i>Yellow Croaker</i> (<i>Larimichthys crocea</i>)
	Yiduo WU	Preparation Optimization and Mass Transfer Kinetics Study of Salt-curing <i>Lutjanus Erythropterus</i> with Ultrasound Assistant

Poster Session Awards

Best	Erena Kiya	Effect of pulsed electric fields on inactivation of endogenous enzyme in scallops
	Riko Sato	Biochemical changes in scallop (<i>Mizuhopecten yessoensis</i>) adductor muscle due to different dissolved oxygen concentrations in distribution
	Zhiheng Hu	Verification of spoilage organisms in oyster (<i>Ostrea rivularis</i> Gould) under refrigeration and its shelf-life prediction based on growth kinetics models
Excellent	Ying Lu	Study on the removal of tetrodotoxin by lactobacillus peptidoglycan
	Eun Hye Cho	Study of Glycosylated Whey Protein Isolate with κ -carrageenan via Maillard Reaction
	Xiangfei Hu	Modulating allergenicity of prawn tropomyosin (<i>penaeus chinensis</i>) via pulsed electric field-induced conformational changes
	Hongmei Yin	Polysaccharides from fermented coix seed modulates circulating nitrogen and immune function by altering gut microbiota
	Yuyao Shi	The identification of key non-volatile taste components and flavor characteristic of abdomen muscle in <i>Eriocheir sinensis</i> under various thermal processing methods
	Xin Jiang	Influence of starch on freeze-thaw stability of <i>Hypophthalmichthys molitrix</i> surimi gel observed via ice crystal distribution and gel properties
	Sota Hayashi	Attempt to develop a new vitality index for Pacific oysters exposed to air
	Zhonghe Tian	Drivers of intention towards reducing marine plastic pollution, evidence from the US and Indonesia
	Natsumi Shimoyama	The Influence of COVID-19 on Fish Consumption Behavior: A Comparative Study Between Japan and China
	Reo Sato	Genetic region related cold tolerance at booting stage estimated from anther morphology in rice using two recombinant inbred populations
Rie Saito	Monitoring of radioactive cesium in wildlife after the Fukushima Daiichi Nuclear Power Plant accident in 2011	

Good	WeiJia Liu	Determination of residual nitrite and nitrate in high-salt meat products by transient isotachopheresis-capillary zone electrophoresis
	Takuhiko Murakami	Effects of planting density and cultivar on methane emission from rice paddies
	Yongjie Zhou	Plastein reaction enhances the emulsifying and rheological properties of silver carp hydrolysates in oil-in-water emulsions
	YuRui Zhang	Taste and aroma characteristics of Antarctic Krill hydrolysate improved by ultrasonic Maillard reaction using HS-GC-IMS and electronic sensory analysis
	Zhongzhuan Yin	Quality assessment of frozen-thawed seabream by NADH dehydrogenase exposure
	Natsumi Shimoyama	Text Mining and Ingredient Networks: Understanding Wakame Usage in Japanese and American Cuisine
	Taiki Nomura	Development of Biodegradable Soft Lures Using Polysaccharides: A Sustainable Alternative to PVC
	Shangkun Li	Effect of sodium alginate on surimi gels of tilapia (<i>Oreochromis mossambicus</i>) containing potassium chloride-based salt substitutes: gel characteristics and sensory evaluation
	Yan Li	Improvement of solubility of astaxanthin using deep eutectic solvent-based microemulsions
	Zizi Hu	In vitro gastrointestinal digestion of thermally reversible and irreversible fish gelatin induced by microbial transglutaminase
Hengze Award	Yingxiu LI	Enhancing Precision in Dairy Co-operatives through Automated Measurement of Dairy Cow Body Measurements Using YOLOv8: A Step Towards Smart Farming
	Shu Wang	Identification of novel angiotensin converting enzyme (ACE) inhibitory peptides from Pacific saury: In vivo antihypertensive effect and transport route
	Xiangfei Hu	Modulating allergenicity of prawn tropomyosin (<i>penaeus chinensis</i>) via pulsed electric field-induced conformational changes
Most Popular Poster	Xiaoshan Zheng	Effect of H ₂ O ₂ -ultrasound degradation on structural and hypoglycemic activity of polysaccharides from <i>Euryale ferox</i> Salisb. Seeds
	Manaka Kumagai	Comparative Study on the Perception and Processing of Sea Cucumbers between Japanese and Chinese Preferences
	Kosuke Sakamoto	Comparison of components of Sanriku salmon after thawing
	Ota Yuya	Impact of temperature control on the quality of live Scallops
	Kouichi Asanuma	Development and characterization of Japanese soy sauce-like fermented
	Lin Qi	Mitochondrial Protein Dissolution: A Marker for Freeze-Thaw Damage in <i>Takifugu rubripes</i>
	Wenzheng Shi	Study on the interaction mechanism of antifreeze polyphenols with frozen myosin of <i>Penaeus vannamei</i>