



IUFoST



IAFoST Fellows Induction 2024

22nd IUFoST World Congress of Food Science and Technology, Rimini, Italy / September 11 | 2024

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New Fellows



IUFOST



September | 2024



Francisco J. Barba

Research Group in Innovative Technologies for Sustainable Food (ALISOST), Department of Preventative Medicine and Public Health, Food Science, Toxicology and Forensic Medicine, Faculty of Pharmacy, Universitat de Valencia, Spain.

Focus areas: Eco-innovative and Sustainable Food Processing Technologies. Green Chemistry for Food Applications, electrotechnologies pressurized liquids, food waste and by-products.



Phil Bremer

Department of Food Science, University of Otago, and the New Zealand Food Safety Science and Research Centre, New Zealand.

Focus areas: The tracking and controlling of foodborne pathogens; developing novel bacteria control regimes; exploring the role of micro-organisms in flavour development; and investigating consumer's food safety knowledge and perceptions.



Osvaldo Campanella

Carl E. Haas Endowed Chair in Food Industries, Department of Food Science and Technology, the Ohio State University, Columbus, Ohio, USA.

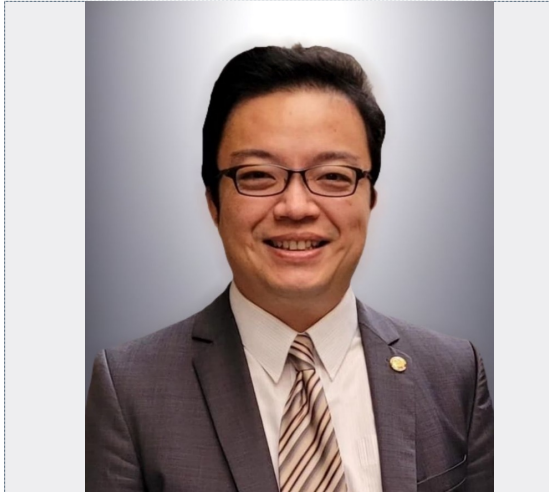
Focus Areas: Food Engineering, Extrusion Processing Technology of Food and non-Food Biomaterials.



Lijun Chen

Director, National Engineering Research Center of Dairy Health for Maternal and Child; Chair, National Dairy Health Science and Technology Innovation Alliance and Chief Scientist and Vice General Manager, Beijing Sanyuan Foods Company Ltd. China.

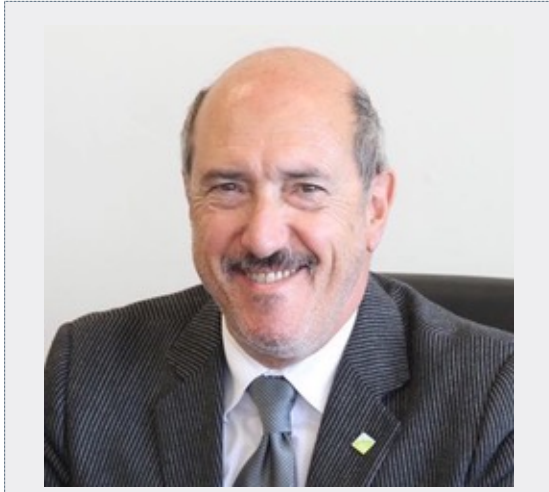
Focus areas: Food quality control, dairy products processing, human milk research, food processing, health foods.



Kuan-Cheng Cheng

Institute of Food Science and Technology, National Taiwan University, Taipei.

Focus areas: Fermentation; Functional Foods; Bioprocessing; Applied Microbiology, national food safety system, medicine and food homology.



Marco Dalla Rosa

Department of Agricultural and Food Sciences Alma Mater Studiorum –
Università di Bologna, Italy.

Focus areas: Mild/Non thermal processing technologies; edible and active packaging, water in foods.



Ferruh Erdogdu

Ankara University, Ankara Turkey.

Focus areas: Computational Food Processing – Innovative Thermal Processing for Sustainability.



Haiyan Gao

Zhejiang Academy of Agricultural Sciences, China.

Focus areas: Food logistics preservation, postharvest health of fresh produce, multi-faceted exploration of plant-based foods.



Johannes Le Coutre

University of New South Wales, Sydney, Australia.

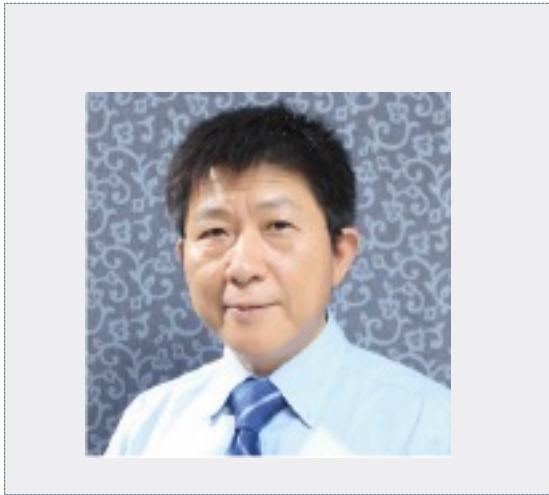
Focus areas: Cellular Agriculture; Food Systems; Teaching/Public Engagement.



Maduebibisi Ofo Iwe

Nigerian Institute of Food Science and Technology (NIFST).

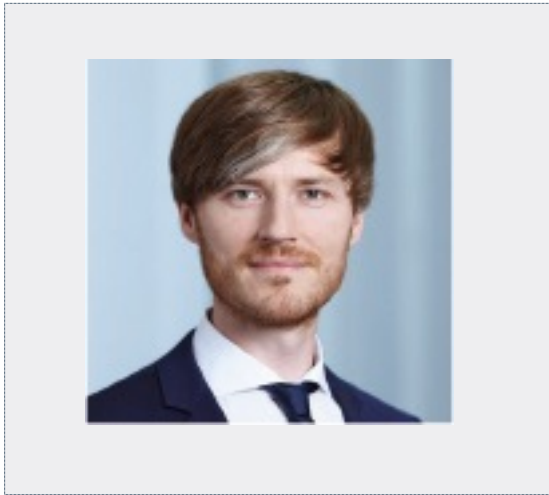
Focus areas: University administration as Vice Chancellor; Food extrusion, sensory evaluation, food product development and processing.



Bo Jiang

Jiangnan University.

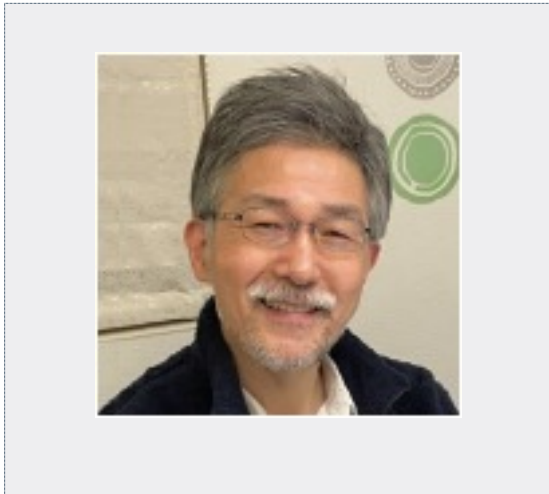
Focus areas: Food Science, research on functional foods, involvement in international collaboration.



Alexander Mathys

ETH Zurich, Head of Sustainable Food Processing.

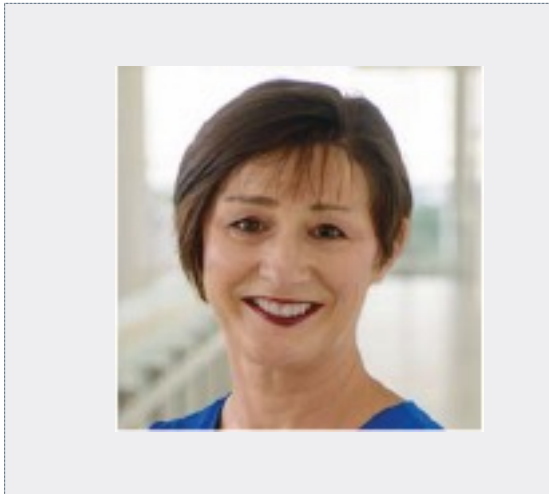
Focus areas: Sustainable Food Processing, Sustainability Assessment, Microalgae and Insects based Food and Feed.



Shingo Matsukawa

Tokyo University of Marine Science and Technology (TUMSAT).

Focus areas: Gels, Emulsions, Hydrocolloids, NMR, International collaboration.



Dolores O'Riordan

President EFFoST (European Federation of Food Science and Technology),
University of Dublin.

Focus areas: International Researcher and Academic, Government
appointed expert, industry outputs.



O.B. Oyewole

Secretary-General of Association of African Universities (AAU).

Focus areas: Vice-Chancellor, African Union, Capacity Building, Curriculum Development.



Min-Hsiung Pan

Institute of Food Sciences and Technology, National Taiwan University.

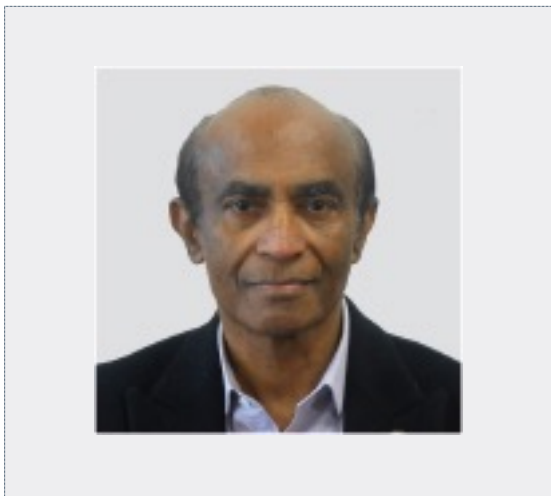
Focus areas: Functional Foods and Health Promotion.



Zhongli Pan

Department of Biological and Agricultural Engineering, University of California, Davis.

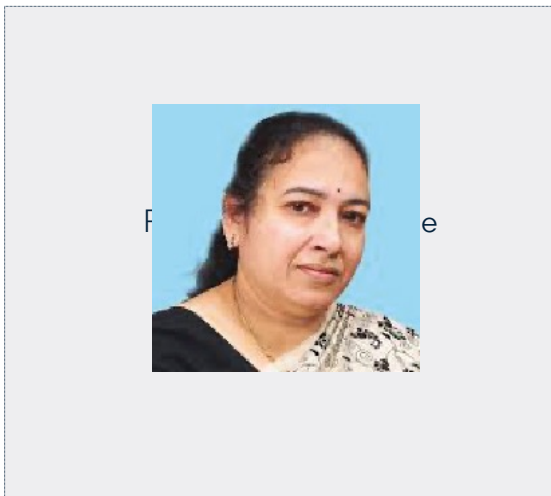
Focus areas: Food Engineering, , Sustainability of Food Processing, value addition and safety of food and agricultural products.



Conrad O. Perera

The University of Auckland.

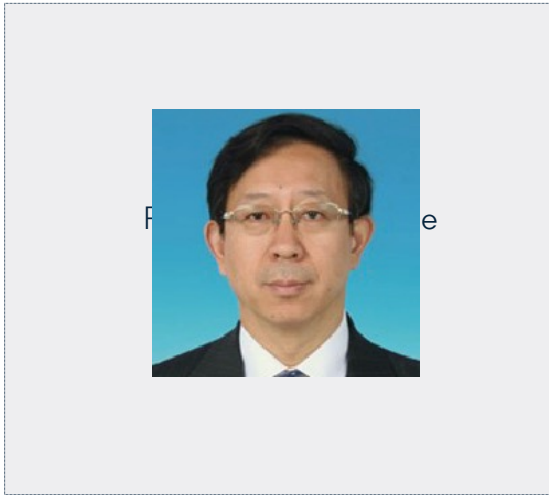
Focus areas: Structure, Function and Chemistry of Bioactive Compounds.



Rekha S. Singhal

Institute of Chemical Technology, Mumbai, India.

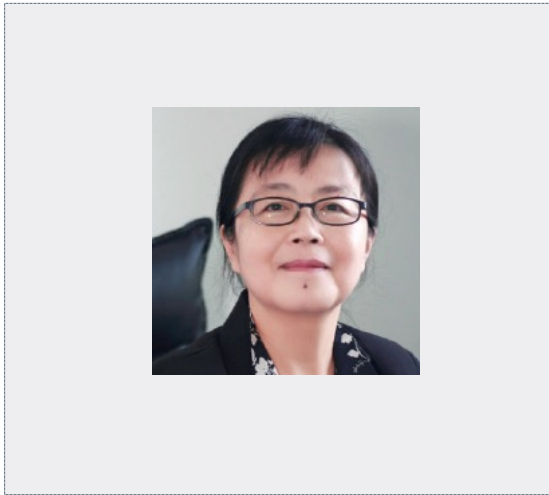
Focus areas: Bioprocess technology, carbohydrate chemistry.



Baoguo Sun

Chinese Academy of Engineering, President CIFST, China.

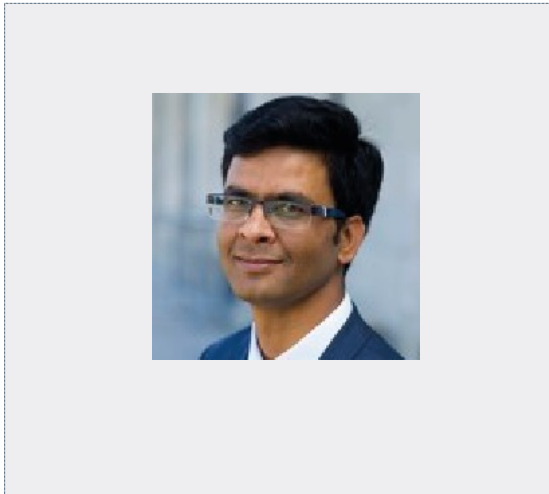
Focus areas: Bioprocess technology, carbohydrate chemistry.



Dongziao Sun-Waterhouse

University of Auckland, School of Chemical Science, New Zealand.

Focus areas: Functional/wellness foods for improving human physical/mental healthy and body performance.



Brijesh K Tiwari

Teagasc – Agriculture and Food Development Authority, Ireland.

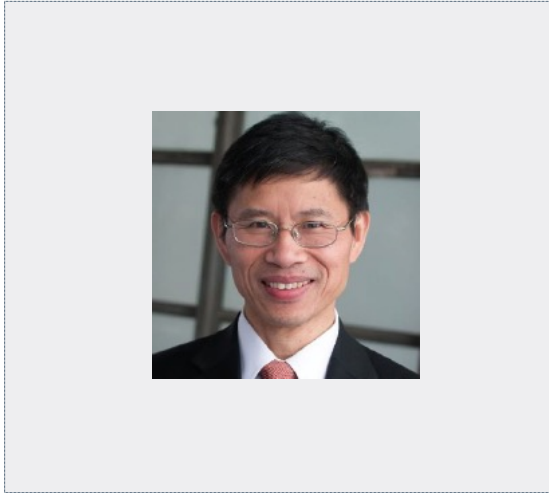
Focus areas: Advance food processing technologies.



Declan Troy

Teagasc Food Research Centre, Ireland.

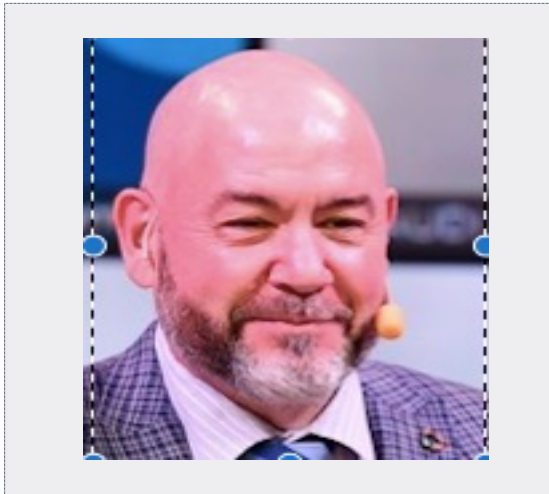
Focus areas: Meat science.



Jason Wan

Institute of Food Safety and Health, Illinois Institute of Technology, USA.

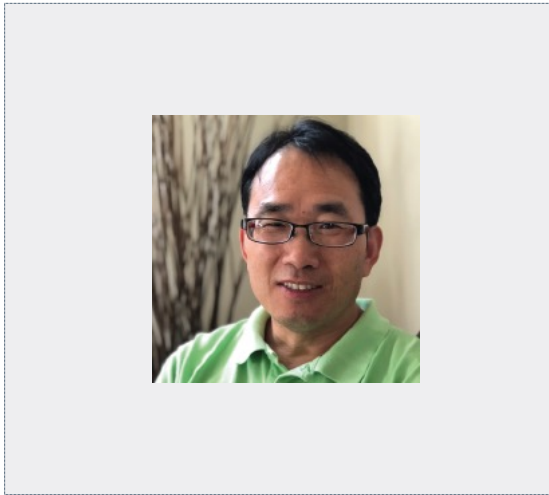
Focus areas: Food Safety, Food Microbiology.



Steve Wearne

Chair, Codex Alimentarius Commission, on secondment from the Food Standards Agency, UK

Focus areas: Food Safety, Food Quality, Food Systems, Policy and Science, Agri-food strategy



Jianping Wu

University of Alberta, Canada.

Focus areas: Bioactive peptides, protein sustainability.