IUFoST

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

IUFoST

IUFoST
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).


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

Company : F & N Global Marketing Pte. Ltd.

Product : 100Plus Pro High Protein Cultured Milk Flavoured Drink

Country : Singapore


MOST INNOVATIVE
INGREDIENT

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

Product : Yeo's Immuno Soy

Country : Singapore

Company : HIFOOD SPA

Product : Micro Protein

Country : Italy

Company: Protein Plus Group Pte. Ltd.

Product : Planteus Dulce De Leche

Country : Singapore


PACKAGING INNOVATION

Company : Tat Hui Foods Pte. Ltd.

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

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 : The V Pte. Ltd.

Product : The Cookie Museum Taste Singapore – Handmade Cookie Collection

Country : Singapore

Company : Blue Macay Food Manufacturing Corporation

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

Country : Philippines

INDUSTRALIZATION OF A TRADITIONAL FOOD

Company : Healthy & Happy Myanmar Co. Ltd.

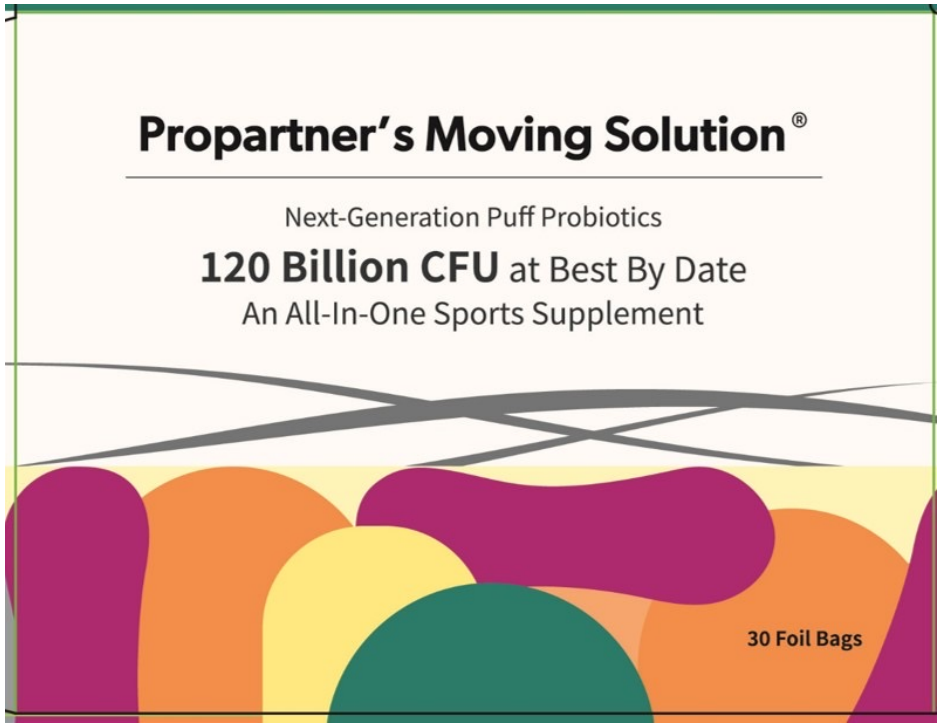
Product : Thone Pan Hla Cookies (Three Good Nutritional Benefits)

Country : Myanmar

Company : Guadalupe Philippines

Product : Dried mango fillet

Country : Philippines



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

Product Solution : Propartner's Moving

Country : Taiwan

COMMUNICATING SCIENCE-RELATED KNOWLEDGE TO CONSUMERS

Company : Tingyi (Cayman Islands) Holding Corp.

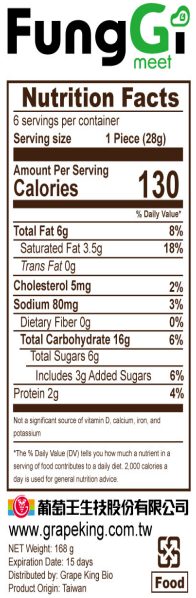
Product : New Generation

Country : China

Company : Chinatown Food Corporation Pte. Ltd.

Product : Truly Pineapple Tart

Country : Singapore



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

Product : Fungimeet Pineapple And York Pastry

Country : Taiwan

President’s Awards

HUANFENG

YIHAIKERRY FOOD STUFFS MARKETING

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

金龙鱼®

SHANDONG HUANFENGFOOD

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

IUFoST

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

Food Sustainability Awards

September 12 | 2024

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

IUFoST

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

JOKO TRI RUBIYANTO
Netherlands

September 12 | 2024

IUFoST

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

DARREN TEN WEI XIAN
Singapore

September 12 | 2024

IUFoST

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

JENNY I-CHEN LI
Taiwan

September 12 | 2024

IUFoST

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

MOHSEN GAVAHIAN
Taiwan

September 12 | 2024

IUFoST

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

QUIZ BOWL

September 12 | 2024

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.


WINNERS

Team : ITS Tech & Food Academy

Country : Italy

Team Members

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

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

IUFoST

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

Food Safety Without Borders (Postgraduate Students)

September | 2024

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.

Name : Zhaoshue YU

Country : Ireland

Title of paper

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

Name : Chen SIYU

Country : Singapore

Title of paper

“ The Antiviral Effects of Exopolysaccharides Extracted from Probiotics Bacillus Subtilis CU1 Against Human Norovirus”

Name : Liping WANG

Country : China

Title of paper

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

Name : Huayu YANG

Country : China

Title of paper

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

Name : Mercy MMARI

Country : Tanzania

Title of paper

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

IUFoST

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

Rose-Spiess-Foundation 2024-
IUFoST
Video Competition

September, 2024

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.

IUFoST

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

Awards

September, 2024

Grand Prize winner

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

Mahasiswa PL

Marcellus Arnold and
Yolanda Victoria
Rajagukguk

IUFoST

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

September, 2024

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

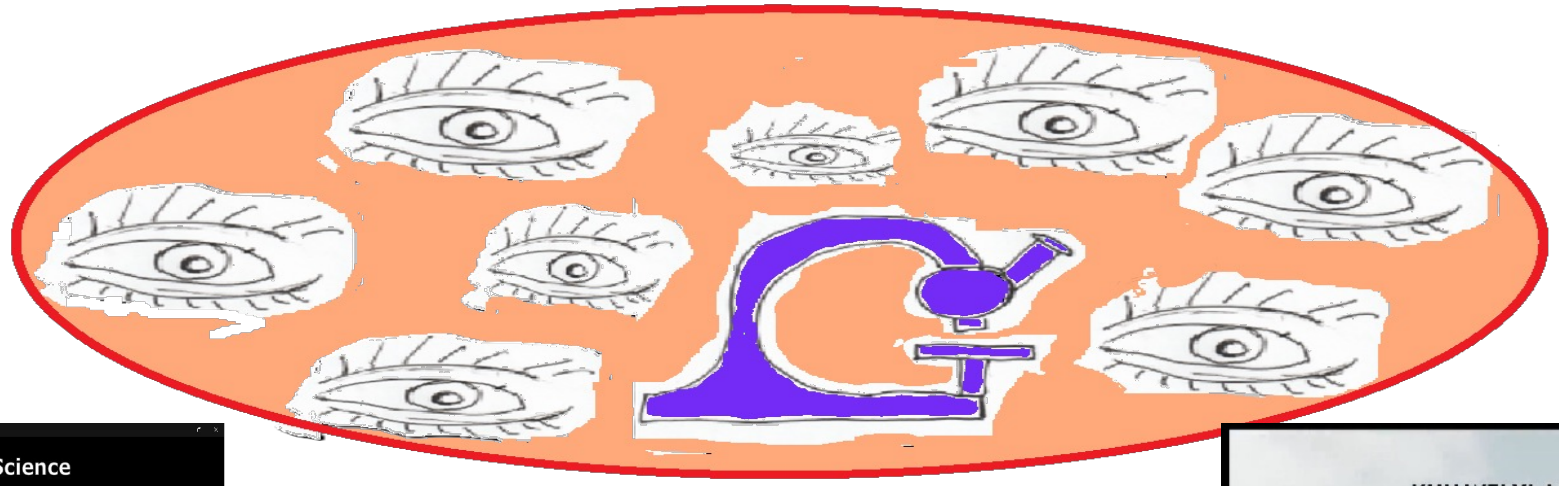
Food Fit Four Fight

Tassanee Supattrapan

Entering Science World

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

Celina Ghosh and Ankita Vaishampayan



Honourable Mention!

IUFoST

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

Food Product Development Competition (Undergraduate Students)

September | 2024

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.


Overall Champion

Team : UN(DRESSED)

Country : Italy

Team Leader : Tanya Nicaso


Best presentation
& Display

Team : CRAVE

Country : Malaysia

Team Leader: Wesley Xie

Best Marketable Idea

Team : RESCUE HARVEST

Country : Singapore

Team Leader: Yu Xuan Xuan


Best Technical &
Scientific Content

Team : WORLD PEACEMAKER

Country : China

Team Leader: Yiwen Fan

IUFoST

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

IUFoST YOUNG SCIENTISTS AWARD WINNERS

22nd IUFOST World Congress

September 12 | 2024

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.

IUFoST

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

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

September 12 | 2024