



IUFoST



IUFoST Competition Award Winners

22nd World Congress of Food Science and Technology

Rimini, Italy

September 12 | 2024



IUFoST



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



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	0%
Total Carbohydrate 15g	3%
Dietary Fiber 0g	0%
Total Sugars 15g	30%
Includes 17g Added Sugars	34%
Protein 0g	0%

*Percent Daily Values are based on a diet of other people's secrets.

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

Manufactured by BLUE MACAY FOOD MFG. CORP.
 3/F, 3rd Floor, Siling Lupa, Calamba City, Laguna 4027
 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



IUFoST



September | 2024



**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 : 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



IUFOST



September | 2024



INDUSTRIALIZATION OF A TRADITIONAL FOOD



Company : Healthy & Happy Myanmar Co. Ltd.

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

Country : Myanmar



IUFOST



September | 2024



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
Solution : Propartner's Moving

Country : Taiwan



IUFOST



September | 2024



**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



IUFoST



September | 2024



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

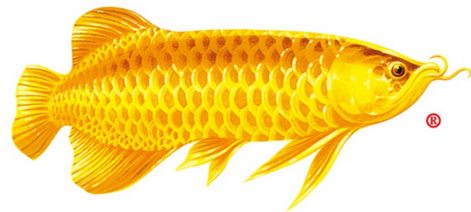
Award for the corporate implementation of a significant model of sustainability and circular economy



IUFOST



September | 2024



金龙鱼®

SHANDONG HUANFENGFOOD

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



IUFoST



September | 2024



IUFoST



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



JOKO TRI RUBIYANTO
Netherlands

September 12 | 2024



IUFoST



DARREN TEN WEI XIAN
Singapore

September 12 | 2024



IUFoST



JENNY I-CHEN LI
Taiwan

September 12 | 2024





IUFoST



MOHSEN GAVAHIAN

Taiwan

September 12 | 2024





IUFoST



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.



A blurred background of a wine factory. In the foreground, several dark glass wine bottles are lined up on a curved metal conveyor belt. The background shows more bottles and industrial machinery, all out of focus. A semi-transparent dark grey rectangle is overlaid in the center of the image, containing the word "WINNERS" in white, bold, sans-serif capital letters.

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



IUFOST



IUFOST
22nd World Congress
of Food Science and Technology

September | 2024



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



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 CUI
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”

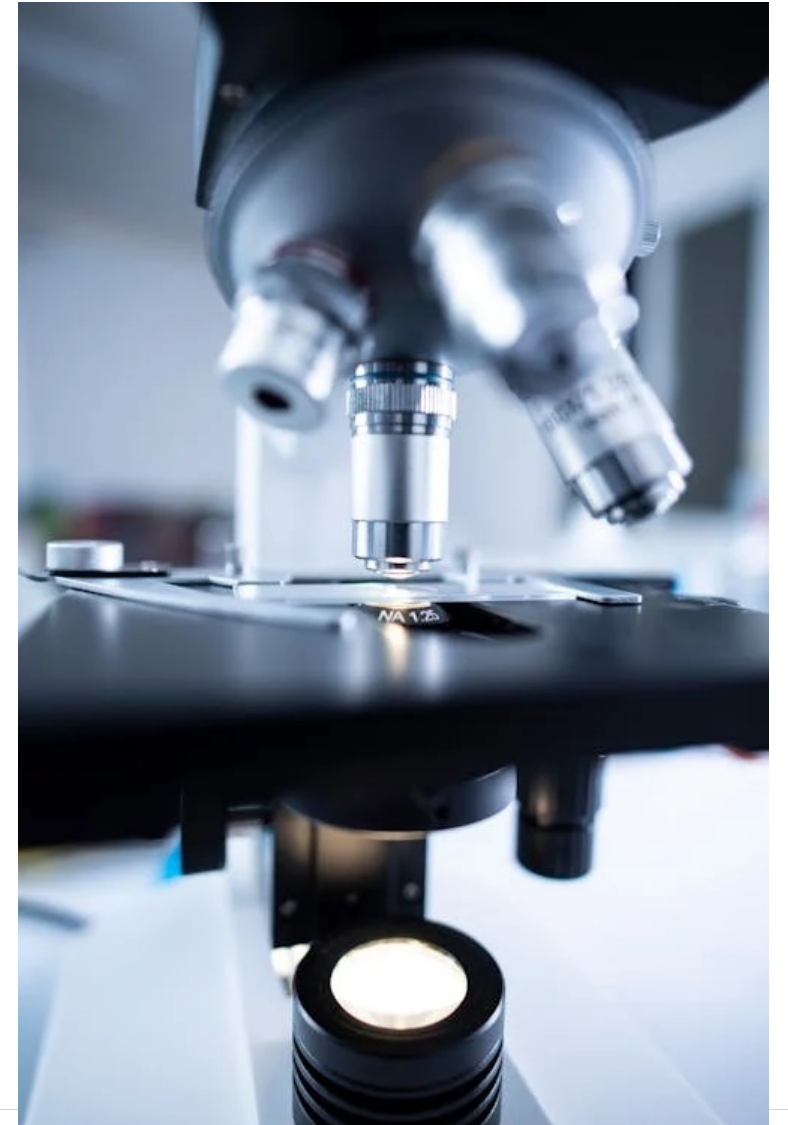


Name : Huayu YANG

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



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



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



September, 2024



IUfoST



IUfoST
22nd World Congress
of Food Science and Technology

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



IUFoST



September, 2024



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 119583807

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

University: National University of Singapore
 Program Name: Major in Food Science & Technology (Honors)
 Year of Graduation: 2026
 Country: Singapore
 Email: szeshuen0308@gmail.com
 Postal Address: #10-371 Blk 217 Bukit Batok Street 21, 650217



IUFoST



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



September 12 | 2024



IUfoST



IUfoST
22nd World Congress
of Food Science and Technology



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 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.

IUoST 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.



IUoST



September | 2024



IUFoST



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