

**5<sup>th</sup> Asia-Pacific Probiotics Workshop 2018 in conjunction with International Conference on Probiotics and Food Sustainability 2018**

**23 September 2018**

**Pulai Springs Resort, Johor Bahru, Malaysia.**

	Speaker	Title	Time
<b>Registration</b>			8:00 – 8:30 am
<b>Welcome and introduction</b>	<b>Professor Dr. Ida Idayu Muhamad</b> Head of Group, Food and Biomaterial Engineering Research Group, School of Chemical and Energy Engineering, Faculty of Engineering, Universiti Teknologi Malaysia	Welcome and introduction	8:30-8:45 am
<b>Keynote Speech</b>	<b>Dr. Malik Altaf Hussain</b> Executive Director, Asia Pacific Institute of Food Professionals and Adjunct Senior Lecturer, Lincoln University, Lincoln, New Zealand	An overview of global probiotics industry and market	8:45 – 9:30 am
	<b>Professor Dr. Hesham Ali El Enshasy</b>	Bioprocess Platform Design for industrial production of probiotic yeasts: From Slant to Powder	9:30 – 10:15 am

<b>Theme 1:</b> <b>Probiotics development</b>	Director, Institute of Bioproduct Development, UTM		
	<b>Professor Dr. Xiyang Wu</b> Vice Dean, International School, Jinan University, Guangzhou, China	The colonized differences of analysis and targeted prebiotics of evaluation for <i>Akkermansia muciniphila</i>	10:15 – 11:00 am
<b>Morning tea</b>			11:00-11:30 am
<b>Theme 2:</b> <b>Probiotics microorganisms and delivery system</b>	<b>Assoc. Professor Dr. Marzieh Hosseini</b> Director of International Scientific Cooperation Office, Research Institute of Food Science and Technology (RIFST), Mashhad, Iran	Exopolysaccharide production by probiotic lactic acid bacteria isolated from Sourdough	11:30 – 12:15 am
	<b>Dr. Daniel Joe Dailin</b> Researcher/Senior Lecturer, Food and Biomaterial Engineering Research Group, School of Chemical and Energy Engineering, Faculty of Engineering, Universiti Teknologi Malaysia	Kefiran, a novel polysaccharide by the probiotic <i>Lactobacillus kefirano</i> <i>faciens</i>	12:15 am– 1:00 pm
<b>Lunch</b>			1:00- 2:15 pm
<b>Theme 3:</b> <b>Probiotics application</b>	<b>Dr. Noriza Ahmad</b> Head of Section Food Technology, Universiti Kuala Lumpur Branch Campus, Malaysian Institute of Chemical & Bioengineering Technology, Melaka.	Palm kernel cake as potential prebiotic source	2:15 - 3:00 pm

	<b>Prof. Dr. Mushtaq A. Saleem</b> Dean, Faculty of Life Sciences, University of Central Punjab, Lahore, Pakistan	Probiotics Development and their Applications from Pakistan Perspective	3:00 – 3:45 pm
<b>Afternoon tea</b>			3:45 – 4:00 pm
<b>Theme 4:</b> <b>Challenges in</b> <b>global probiotics</b> <b>industry</b>	<b>Associate Professor Dr. Dam Sao Mai</b> Dean, Office of Science Management and International Cooperation, Industrial University of Ho Chi Minh City, Vietnam	Probiotics industry in Vietnam: Challenges and opportunities	4:00 – 4:45 pm
	<b>Dr. Mohd Redzwan Sabran</b> <b>(Yakult Representative)</b> Department of Nutrition and Dietetics, Faculty of Medicine and Health, Universiti Putra Malaysia.	Probiotic <i>Lactobacillus casei</i> Shirota for the prevention of aflatoxin exposure	4:45 – 5:30 pm
<b>Panel Discussion and Closing</b>			5:30 – 6:00 pm

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