

## Keynote Speakers



Keynote Speaker #1  
Professor Tan Chin Ping

**Profile:** Prof. Dr. Chin Ping Tan is currently leading one of the major research programs at UPM, Fats and Oils Technology. His areas of research specialisation are palm oil, food nanotechnology, food emulsions, microencapsulation and the extraction of bioactive compounds from various agricultural by-products. In these research areas, he is responsible for managing 20 research projects for various government and private agencies with a total funding of more than RM7.5 million. In addition, Tan has secured more than 30 consultation projects from various private companies and government agencies. These projects are focused on new product development, the development of value-added processes and products and quality and safety issues related to fats and oils. To date, he has published one joint-edited book, ten book chapters and over 450 scientific articles in peer-reviewed journals, has filed more than 20 patents and has presented more than 350 papers at various national and international conferences. Furthermore, Prof. Tan's research impact can be observed from the citation data provided by Scopus.com. His published works have been cited more than 14,000 times, and his h-index is 62 as of 1 July 2023 (from [www.scopus.com](http://www.scopus.com)).

Prof. Tan is an accomplished and internationally recognized scholar in the area of lipid science and technology such as mitigation of processing contaminants in palm oil via modification of refining process, in-depth study on quality and safety of various fats and oils products, development of various nanodispersion systems for the enhancement of bioavailability of functional lipids and various green technologies for the extraction of valuable lipid compounds from plant materials. Peers highly regard and respect his dedication on the improvement of the quality and safety of palm oil. He plays advisory roles to a range of food companies and the Food Quality and Safety Division of the Ministry of Health.

At the national level, Prof. Tan serves as an expert panel in numerous SIRIM's working groups related to coconut, and fats and oils products. In recognition of his expertise, he has been sought after to deliver keynote and plenary lecturers by various agencies across ASEAN, China and Japan. On top of that, many overseas agencies constantly appointed Prof. Tan to evaluate and improve research proposals from developing countries around the world. He is currently the Editor-in-Chief of International Food Research Journal and member of the editorial boards for a number of renowned journals.

He has also provided research-based consulting advice to a range of national and international food companies and the Food Quality and Safety Division of the Ministry of Health, Malaysia. Tan also assesses food safety issues related to various lipid-based products. To date, he has written more than 20 classified reports related to food safety issues concerning fat and oil products for the Ministry of Health, Malaysia. Prof. Tan has received more than 40 national/international research awards throughout his research career. He was the recipient of the 2010 ProSPER.Net Scopus Young Scientist Award and recognised as one of the Top

*Research Scientists Malaysia (TRSM) by the Academy of Sciences Malaysia (ASM) in 2013. He is also recognised as an ASM Fellow in 2019. He is one of the top three scientists from ASEAN listed in the Top 1% authors for the InCites Essential Science Indicators (ESI) under the field of Agricultural Sciences, a prestigious database compiled periodically by Clarivate Analytics. Since 2011, he has been appointed as a Distinguished/Visiting Professor at various universities in Asia.*

## Keynote Speakers



Keynote Speaker #2  
Associate Professor Dr. Utai Klinkesorn

**Profile:** Associate Professor Dr. Utai Klinkesorn obtained her Ph.D. in Food Technology from Prince of Songkla University, Thailand in 2005, specializing in omega-3 fatty acids enrichment and encapsulation. During her Ph.D. study, she was a visiting scholar of the Department of Food Science, University of Massachusetts, USA, from August 2003 to March 2005. Dr. Utai is currently working at the Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University in Thailand.

Dr. Utai had been doing research within the area of technology of edible fats and oils concerning alternative edible fat sources. She is also conducting research in foods emulsion as encapsulation and delivery systems, and valorization of food industry and agricultural by-products as sources of bioactive compounds. Now she serves as a principal investigator of the Research Unit on Innovative Technologies for Production and Delivery of Functional Biomolecules, Kasetsart University.

Dr. Utai is an academic and industrial researcher with an international profile, having authored or co-authored over 45 research articles. She has also been occupying herself in journal reviewer internationally for more than 90 articles. Dr. Utai received the NRCT's Thesis Award from Office of the National Research Council of Thailand in 2007. She has been serving as a Division Chair for Food Chemistry, Nutrition, and Analysis of Food innovation Asia Conference (FIAC) since the year 2020.

## Plenary Speakers



Plenary Speaker #1  
Associate Professor Dr. Yonathan Asikin

**Profile:** *Dr. Yonathan Asikin is an Associate Professor in the Department of Bioscience and Biotechnology, Faculty of Agriculture, University of the Ryukyus, Japan. His research interests span both flavor chemistry and bioactive compounds of foods. Much of his work has been on advancing food analysis through chemometrics and metabolomics approaches. Dr. Asikin is currently studying food pairings and volatile flavor release from foods during eating. He strives to build scientific connections with many researchers both inside and outside Japan in various research fields, including food processing and preservation technology, nutrition, horticulture, plant physiology, molecular biology, bioinformatics, and IT.*