

Symposium Title (Symposium #):

**Flavor and Bioactive Compounds in Fermented Foods and Beverages (#156)**

**Topic Area: Chemistry for Sustainability**website at <https://pacifichem2020.abstractcentral.com/>

Abstract submissions Open: January 2, 2020, Abstract submissions Close: April 1, 2020

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Description:
Fermentation is no doubt one of earliest green chemistry practices of mankind to preserve food. In the modern society, fermented food and beverage still carry a huge weight in the economy of many Pacific rim countries, and flavor and bioactive compounds are active research areas. This symposium will focus: 1). Flavor chemistry of fermented foods, including flavor and off-flavor characterization and identification, flavor generation during fermentation and storage, 2). The chemistry and biochemistry aspects of bio-active compounds, including chemical identification of bioactive compounds in fermented foods, metabolism of bioactive compounds, and mechanism of fermented foods in preventing disease and improving human health. 3). Analytical chemistry aspect, including new development in sample preparation, chromatography, identification and structural elucidation.

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