

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  
  
**Michael C. Qian1\*,** Philip Marriott2, Zhen-Yu Chen3, Chi-kun Wang4, Hirotoshi Tamura5, Yanping L.Qian6,Young-Suk Kim7, Mingwei Zhang8

**\*Corresponding symposium organizer:**

1Michael C. Qian, Department of Food Science and Technology, Oregon State University, Corvallis, OR 97330, U.S.A., Phone: 1-541-737-9114; [michael.qian@oregonstate.edu](mailto:michael.qian@oregonstate.edu)

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.  
  
**Symposium co-organizers:**

1Department of Food Science and Technology, Oregon State University, Corvallis, OR 97330, U.S.A., Phone: 1-541-737-9114; [michael.qian@oregonstate.edu](mailto:michael.qian@oregonstate.edu)

2School of Chemistry, Monash University, Room G04, 17 Rainforest Walk, Clayton Campus

Wellington Road, Victoria 3800 Australia. [philip.marriott@monash.edu](mailto:philip.marriott@monash.edu)

3The Chinese University of Hong Kong, Food and Nutritional Sciences Program, School of Life Sciences, Shatin, N.T., Hong Kong. [zhenyuchen@cuhk.edu.hk](mailto:zhenyuchen@cuhk.edu.hk)

4Chung Shan Medical University, 110, Sec.1, Jianguo N. Road,Taichung (402), Taiwan

[wck@csmu.edu.tw](mailto:wck@csmu.edu.tw)

5Department of Biochemistry and Food Science, Kagawa University

2393 Ikenobe, Miki-cho, Kagawa 761-0795 Japan. [tamura@ag.kagawa-u.ac.jp](mailto:tamura@ag.kagawa-u.ac.jp)

6Department of Soil and Crop Sciences, Oregon State University, Corvallis, OR 97330, U.S.A. [yan.ping.qian@oregonstate.edu](mailto:yan.ping.qian@oregonstate.edu)

7Department of Food Science and Human Nutrition, Ewha Women’s University, Seoul, Korea, [yskim10@ewha.ac.kr](mailto:yskim10@ewha.ac.kr)

8Guangdong Academy of Agricultural Sciences, Guangzhou, China. [mwzhh@vip.tom.com](mailto:mwzhh@vip.tom.com)