

2018 AOCS Annual Meeting & Expo

May 6–9 | Minneapolis Convention Center | Minneapolis, Minnesota, USA



Protein and Co-Products (PCP) Interest Area Tentative Technical Program

As of January 3, 2018

This presentation list is not final and is subject to change.

The presenter is the first author, or the author indicated with an asterisk ().*

Monday Afternoon

PCP 1a: Protein Nutrition and Health

Chairs: Janitha Wanasundara, Agriculture and Agri-Food Canada, Canada; and Lamia L'Hocine, Agriculture and Agri-Food Canada, Canada; and Navam Hettiarachchy, University of Arkansas, USA

Functional Properties and ACE Inhibitory Activity of Mealworm Protein Isolates and Hydrolysates. Navam S. Hettiarachchy¹, Hongrui Jiang², and Ronny Horax³, ¹University of Arkansas, USA; ²Institute of Light Industry and Food Engineering, Guangxi University, China; ³University of Arkansas Fayetteville, USA

Effects of Soy Protein Isolate Hydrolysates on Cholecystokinin Released by Rat Intestinal Mucosal Cells and Food Intake in Rats. Na Zhang and Yan-Guo Shi, Harbin University of Commerce, China

PCP 1b: Advances in Bioactive Peptides

Chairs: Hitomi Kumagai, Dept. of Chemistry and Life Science, College of Bioresource Sciences, Nihon University, Japan; and Hisham Ibrahim, Kagoshima University, Japan

Bioactive Peptides for Brain Health and its Mechanistic Exploration. Shigeru Katayama, Takakazu Mitani, and Soichiro Nakamura, Shinshu University, Japan

Occurrence of Cyclic Peptides in Human Blood after Collagen Hydrolysate Ingestion. Yasutaka Shigemura¹ and Kenji Sato², ¹Tokyo Kasei University, Japan; ²Kyoto University, Japan

Potential Bioactive Peptides from Hydrolyzed Tomato Seed Proteins. Apollinaire Tsopmo and Nasim Meshginfar, Carleton University, Canada

Suppression of Postprandial Hyperglycemia by Bioactive Peptides from Rice (*Oryza sativa*) Albumin. Yusuke Yamaguchi¹, Shigenobu Ina², Aya Hamada², Hanae Nakamura², Nozomi Fujisawa², Makoto Akao⁴, Hitoshi Kumagai⁴, and Hitomi Kumagai³, ¹Nihon University, Japan; ²College of Bioresource Sciences, Nihon University, Japan; ⁴Dept. of Chemistry and Life Science, College of Bioresource Sciences, Nihon University, Japan; ⁴Faculty of Home Economics, Kyoritsu Women's University, Japan

Tuesday Morning

PCP 2a: Proteins for Delivery Functions

Chairs: Lingyun Chen, University of Alberta, Canada; and Chibuikwe Udenigwe, University of Ottawa, Canada

PCP 2b: Current Trends in New and Minor Proteins, New Methods and New Uses

Chairs: Keshun Liu, USDA, ARS, USA; and Hui Wang, Iowa State University, USA

Understanding Cohesive Strength from Plant and Animal Proteins. Charles R. Frihart, *Forest Products Laboratory, USA*

An Improved Wet Method to Process Oats into Fractions Enriched with Protein, Beta-Glucan, Starch or Other Carbohydrates. Keshun Liu, *USDA, ARS, USA*

Enzymatic Aqueous Extraction of Soybean Oil and Protein, Focus on Solving Wastewater Problem. Xiaonan Sui*, *Food Science College, Northeast Agricultural University, China*

Functional Properties of Mealworm Proteins. Changqi Liu¹, Emily Woolf¹, Jing Zhao², Sarah Kim¹, and Shruti Shertukde¹, *¹San Diego State University, USA; ²California State University, Los Angeles, USA*

Production of Proteins from Partially De-oiled Mustard Flour. Levente L. Diosady, and Bih King Chen*, *Dept. of Chemical Engineering, University of Toronto, Canada*

Tuesday Afternoon

ANA 3.1a / PCP 3a: Bioprocessing for New/Value-added Protein Utilization: Digestibility Issues/Analytical Measurements

Chairs: Sneha Bhandari, Merieux Nutrisciences, USA; Buddhi Lamsal, Iowa State University, USA; and Bishnu Karki, Dept. of Biology and Microbiology, South Dakota State University, USA

Transforming Soy Adhesives to Provide Greater Strength. Christopher Hunt, and Charles R. Frihart*, *Forest Products Laboratory, USA*

PCP 3b: Bioprocessing for New/Value-added Protein Utilization: Technologies

Chairs: Buddhi Lamsal, Iowa State University, USA; and Bishnu Karki, Dept. of Biology and Microbiology, South Dakota State University, USA

Fungal Fermentation of Rapeseed Meal for Better Animal Feed. Bo Hu, *University of Minnesota, USA*

Wednesday Morning

PCP 4: Pulse Proteins

Chairs: Tanya Der, Pulse Canada, Canada; and Chibuikwe Udenigwe, University of Ottawa, Canada

Oleogelation using Pulse Protein-Stabilized Foam. Athira Mohanan, Yan Ran Tang, Michael Nickerson, and Supratim Ghosh, *University of Saskatchewan, Canada*

Wednesday Afternoon

PCP 5: Protein and Co-Products General Session

Chairs: Nandika Bandara, Dept. of Agricultural, Food and Nutritional Science, University of Alberta, Canada; and Rotimi Aluko, University of Manitoba, Canada

PCP-P: Protein and Co-Products Poster Session

Chairs: Mila Hojilla-Evangelista, USDA, ARS, NCAUR, USA; and Navam Hettiarachchy, University of Arkansas, USA

Converting Corn Distillers Grain Proteins to High-value Antioxidants. Ruijia Hu¹, Wei Wu¹, and Yonghui Li^{*2},
¹Kansas State University, Grain Science and Industry, USA; ²Kansas State University, USA

Orally Administered Ovotransferrin Preserves Bone Microarchitecture in Ovariectomized Rats. Nan Shang and
Jianping Wu, *University of Alberta, Canada*

Substitution of Naturally Occurring Bromelain using a Blend of Proteases. Caroline H. Best, Kelly Gregory, and
Chris Penet, *Bio-Cat, USA*

Protease Hydrolysis to Alter the Functional Properties of Proteins. Kelly Gregory, Caroline H. Best, Deborah
Winetzky, and Chris Penet, *Bio-Cat, USA*

Pilot Plant Fractionation of Canary Seeds and Functional Properties of Protein Isolates. Allaoua Achouri¹,
Delphine Martineau Côté¹, Stéphane Sirois¹, Emily Mason¹, Pierre Hucl², Elsayed Abdel-Aal¹, and Lamia
L'Hocine^{*1}, *¹Agriculture and Agri-Food Canada, Canada; ²University of Saskatchewan, Canada*

Characterization of Soluble Proteins from Commercial Oat Millings. Mallory E. Walters, and Apollinaire
Tsopmo, *Carleton University, Canada*

Peptide Mapping of Cryoprecipitated Proteins from Select Rosaceae Seeds. Sahil Gupta, Valerie D. Zaffran,
Tengfei Li, and Shridhar K. Sathe, *Florida State University, USA*