

Speakers



Nowadays, human beings are facing a series of problems related to food and nutrition because of unbalanced development of society and economy, rapid growth of population and unhealthy diets. Therefore, there is an increasing focus on applying biomanufacturing in future food industry, which could not only satisfy the demand of taste and nutrition, but also realize green and sustainable food supply. Meanwhile, under the demand of carbon peak and carbon-neutrality development, the green biomanufacturing of future food is a new direction of scientific and technological innovation and becomes a new highlight of green and low-carbon development in industry.

The workshop aims to promote the exchange between scientists and future food industry representatives and to explore potential cooperation opportunity for joint R&D and technology demonstration on future food.



Prof. Sun Jibin is the Deputy Director-General of Tianjin Institute of Industrial Biotechnology (TIB), CAS, Secretary-General of Biomanufacturing Industry (Talent) Alliance and the founding Director of COMSATS Joint Center for Industrial Biotechnology (CCIB), which is an open, shared and innovative cooperation platform to promote the development of biotechnology and bioindustry in the Global South.

He has been actively participating in the activities of COMSATS Network and was the co-organizer of the 22nd Meeting of COMSATS Coordinating Council. He is one of the eminent figures in the area of industrial biotechnology of China with research focus on understanding and upgrading the industrial strains. He contributed substantially to the foundation of the National Center of Technology Innovation for Synthetic Biology, which offers a unique platform to host CCIB and international cooperation.



Prof. Ting Shi is the Coordinator of the CCIB Joint R&D Group on Future Food. She received her Ph.D. in Biochemical Engineering from Tianjin University in 2014, and is currently an Associate Professor at Tianjin Institute of Industrial Biotechnology, Chinese Academy of Sciences. Her recent research focus is on the functional food production by using in-vitro multi-enzymatic synthetic biology and enzyme engineering. She has published more than 20 peer-reviewed papers in international journals, such as ACS catalysis, Metabolic Engineering, Biotechnology and Bioengineering, and filed more than 10 patents. She is currently heading several research projects including that of Tianjin Synthetic Biotechnology Innovation Capacity Improvement Project, National Natural Science Foundation of China, etc.



CCIB Workshop on **Green Biomanufacturing of Future Food**

**Thursday, July 6, 2023
@14:00, Beijing time
(UTC/GMT+8)**

Tencent Meeting Link :
**[https://meeting.tencent.com](https://meeting.tencent.com/dm/Tmk5gQpzdYND)
[/dm/Tmk5gQpzdYND](https://meeting.tencent.com/dm/Tmk5gQpzdYND)**

ID : 699695184

Program

Prof. Jingwen Zhou is the Vice Dean of Science Center for Future Foods, and a Professor of School of Biotechnology at Jiangnan University, China. He received his Ph.D in Fermentation Engineering from Jiangnan University in 2009. Earlier he did his M.S. in Microbiology at Huazhong Agricultural University in 2006 and B.A. in Food Science and Technology at Huazhong Agricultural University in 2003. His research areas include, metabolic engineering of microorganisms for the efficient production of plant natural products and vitamins, development of strategies related to high-throughput screening and deep-learning based fine-tuning of metabolic pathway. He has over 200 peer reviewed publications and invited reviews. He is recipient of National Award for Technological Invention (2nd Prize) and WIPO-SIPO Award for Chinese Outstanding Patented Invention. He is the Editor-in-Chief of a hybrid journal: 3 Biotech.



Prof. Yu Zheng is the Professor at Tianjin University of Science and Technology, the Director of Tianjin Engineering Research Center of Microbial Metabolism and Fermentation Process Control, as well as the Director of Shanxi Province Key Laboratory of Vinegar Fermentation Science and Engineering, China. He graduated and obtained his PhD degree from East China University of Science and Technology in 2008. In the recent years, he remained committed to researching on the brew mechanism of traditional vinegar, function analysis and improvement of microorganism for foods fermentation, research on fermentation technology.



Prof. Yingli Liu is the Professor at the School of Food and Health of Beijing Technology and Business University, China. She graduated from the School of Life Science and Health, University of Aix-Marseille, France, in 2010 with Ph.D degree in biochemistry and nutrition. Her main research interests are food microbial fermentation and its application technology, functional food ingredients research and development, enzyme engineering, etc. She has published more than 80 academic papers, selected as one of the outstanding scientific papers of the 6th China Association for Science and Technology, and acquired 4 invention patents.



Prof. Hamid Mukhtar is the Professor of Biotechnology and former Director at Institute of Industrial Biotechnology, GC University, Lahore, Pakistan. He is an active scientist of Pakistan who has published 212 research papers with high Impact Factor. He has authored/co-authored 5 books and 10 book chapters related to his subject. He has two patents and 10 Genbank submissions on his credit.



Prof. Oladipo, Iyabo Christianah is presently the Professor of Food and Industrial Microbiology at the Department of Science Laboratory Technology, Ladoke Akintola University of Technology, Ogbomoso, Oyo State, Nigeria. She won several awards and grants within the University and at international level in her field of specialization.



- 14:00-14:05** **Introductory Remarks**
Prof. Jibin Sun
TIB Deputy Director-General & CCIB Founding Director
- 14:05-14:10** **Opening Remarks**
Ambassador Dr. M. Nafees Zakaria
Executive Director COMSATS
- 14:10-14:40** **Keynote Speech: Future Food and Synthetic Biology**
Prof. Jingwen Zhou
Jiangnan University, China
- 14:40-14:55** **Excavation of Core Microorganisms and Engineering of Microbiome for Intelligence Manufacturing of Trinitational Vinegar**
Prof. Yu Zheng
Tianjin University of Science and Technology, China
- 14:55-15:10** **Biosynthesis and Characteristics of Fibrinolytic Enzyme from *Cordyceps Militaris***
Prof. Yingli Liu
Beijing Technology and Business University, China
- 15:10-15:25** **Biotechnology For Functional Foods**
Prof. Hamid Mukhtar
Government College University, Pakistan
- 15:25-15:40** **Probiotic Potential and Antioxidant Activities of Lactic Acid Bacteria Isolated from Some Nigerian Fermented Foods and Palm Wine**
Prof. Oladipo Iyabo Christianah
Ladoke Akintola University of Technology, Nigeria
- 15:40-15:55** **Bio-manufacturing of future food boosted by in vitro synthetic biology**
Prof. Ting Shi
Chinese Academy of Sciences, China
- 15:55-16:20** **Panel Discussion/ Q&A**
(Moderated by Prof. Ting Shi, the Coordinator of CCIB Joint R&D Group on Future Food)
- 16:20-16:25** **Closing Remarks**

For more information, please contact:

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