

FOOD TECH AT HKBU

Translating Innovation &
Creativity for Impact

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FOOD TECH

innovates for a better tomorrow and
leads the society to a safer, healthier,
and more sustainable future.

HONG KONG BAPTIST UNIVERSITY

Hong Kong Baptist University (HKBU) is committed to the pursuit of excellence in education, research and service to the community. As one of Asia's finest institutions of higher learning, HKBU is dedicated to nurturing future generations of civically engaged community members, and it provides them with a broad-based, transdisciplinary and creative education. Its seven faculties/schools offer a wide array of programmes across a diverse range of disciplines, from the arts, business, communication, and social sciences to science and technology, Chinese medicine and sport.

HKBU offers an education and research environment that fosters technological progress with a focus on the human dimensions. At the same time, the University is using technology to push the envelope of human imagination in the arts and cultural sphere. Coupled with our unceasing efforts to achieve breakthroughs in science and Chinese medicine, HKBU strives to contribute to the building of a better world and a more compassionate society.

OUR STRATEGIC CLUSTERS

Art, Culture and Creative Media

Film, Literary Arts, Music, Visual/Media Arts



Data Analytics and AI

Enabler for applications such as journalism, business and finance, science and art



Health, Chinese Medicine and Drug Discovery

Chinese medicine, Chemistry, Microbiology, Ageing, Physical Education



Humanities and Cultures

Philosophy, Literature, Geography, History, Political Science, Communication, Economics and the like



TRANSLATING INNOVATION & CREATIVITY FOR IMPACT

The Institute for Innovation, Translation and Policy Research (ITPR)

at HKBU is dedicated to driving innovations, research and development, technology translation, and applications to enable HKBU to respond to emerging challenges and opportunities globally, nationally, and under the aegis of the Hong Kong SAR Government's top policy priority on innovation and technology development.

We strive to bridge the gap in technology readiness between academic innovation and industry applications in order to bring HKBU's innovations for the well-being of the society.

ITPR comprises three sections

Innovation and Entrepreneurship

Technology Translation

Policy Research

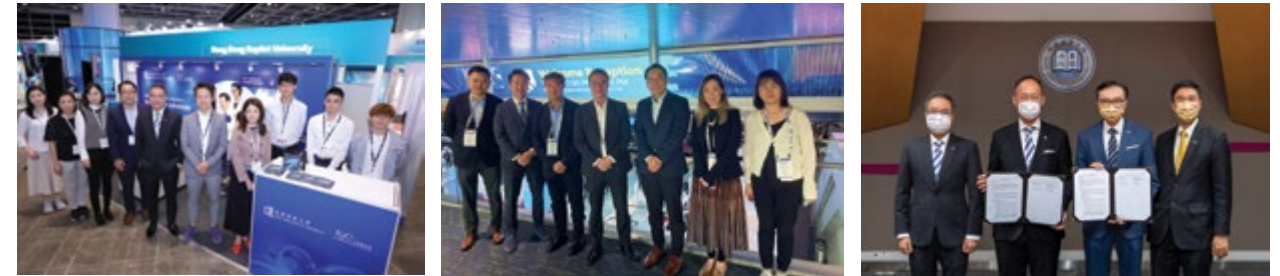
each being instrumental in fostering a vibrant ecosystem at HKBU conducive to technology translation and collaborations.

The all-round business development, scientific, and policy research support will anchor HKBU's robust and sustainable development.

STRATEGIC ALLIANCE AND ENTREPRENEURSHIP

Accelerating Technology Translation and Application

To bridge the gap in technology readiness between academia and industry in technology development, ITPR strives to enhance HKBU's innovation capacity and improve our research and technology development capabilities through proactive outreach and engagement with strategic partners and investors. We achieve this by establishing collaborative platforms, engaging stakeholders, facilitating high-impact innovation, and conducting multidisciplinary R&D.



ITPR offers support and resources to mature technology and startups of HKBU in realising their potential to generate social, economic, and cultural impacts. To showcase the potential of technology, ITPR identifies anchor events in different industries to participate and demonstrate technology applications to industry players and investors.

TECHNOLOGY TRANSLATION

Anchoring Technology Application

ITPR offers infrastructure to support HKBU's translational research.

We provide resources and expertise for technology development and demonstration, while we also serve as a training hub to cultivate the next generation of scientists and researchers.

Our aim is to equip them with the necessary skill set and know-how for technology applications. Our flagship translational infrastructures include:

01

Wu Jieh Yee Institute of Translational Chinese Medicine Research (ITCMR)

Located at the Hong Kong Science Park, the primary mission of ITCMR is to become a recognised world-class centre for innovative research in Chinese medicine. Equipped with state-of-the-art research infrastructure, ITCMR supports cutting-edge and cross-disciplinary collaborations with high-quality translational research and deliverables, generating significant regional and global impact in the healthcare industry.



CHRYsalis HKBU Art Tech Incubation Hub

Located at the Jockey Club Creative Arts Centre (JCCAC), CHRYsalis is dedicated to fostering the incubation of cutting-edge Art Tech projects and entrepreneurial activities by providing a creative environment for our innovators and artists.

We support technology development and streamline the process of translation and demonstration, with the aim to bridge the gap between artistic vision and technological innovation.

02

PLATFORM AND INFRASTRUCTURE



NGO observer
CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

An affiliate of
International Association for Food Protection

Powering Food Safety & Quality with Science & Technology

Food Safety Consortium (FSC) is a charitable organisation in Hong Kong aiming to address food safety challenges with cutting-edge and applied technology and with timely and in-depth communication on food safety related matters. FSC comprises stakeholders from academia, industry and other organisations and is currently home to over 70 corporate members. FSC is supported by Hong Kong Baptist University's Institute for Innovation, Technology and Policy Research, HKBU academic units and research centres.



Objectives

- To create stakeholder network in food safety and quality
- To provide support to global community with advanced technology and science
- To enhance capability and competence on food safety & quality and related technology developments through university, industry and government collaborations

Our Strengths & Scope

- Food as Medicine
- Innovative technology development
- Functional food development
- Nutrition and public health
- Testing and certification
- Risk Analysis and toxicology
- Food virus testing
- Genetically modified animal and plant testing
- Food authentication
- Application of QA/QC systems
- Novel biological, chemical and physical testing technologies
- Professional education training, and consultancy services



70+ CORPORATE MEMBERS

in the fields of Manufacturing, Catering, Food Security Management, Retail & Wholesale, Testing Services, and others



Global Engagement and Recognitions

FSC actively engages with regional, national, and supranational bodies to promote Hong Kong's capabilities and efforts in various areas of food tech. Through relentless efforts in engaging with representative agencies in food safety, such as the Food and Agriculture Organization of the United Nations, WHO/FAO INFOSAN, the China National Center for Food Safety Risk Assessment, Chinese Academy of Agricultural Sciences, Interpol, DG Sante, European Institute of Innovation and Technology (EIT), and the European Food Safety Authority (EFSA), FSC aims to showcase Hong Kong's competence in innovation on a global platform and facilitate collaboration in different fields of food safety, including food authenticity, food fraud, genome sequencing, food safety applications, and antimicrobial resistance.

World Food Safety Day and Senior Advisory for United Nations Project

FSC participated in the inaugural meeting of World Food Safety Day (WFSD) held at the United Nations Headquarters in New York to share the importance of interdisciplinary research driven by academia to address emerging food safety challenges.

Professor Terence Lau, Chairman of FSC, was appointed by United Nations Office for Project Services (UNOPS) as Senior Advisor to facilitate the development of the Asia-Pacific Smart Agricultural and Food Safety Industrial Demonstration Zone, which aimed to enhance capacity-building, promotion, and facilitation of public-private partnerships in Changchun, mainland China.



BEIJING NORMAL UNIVERSITY-HONG KONG BAPTIST UNIVERSITY UNITED INTERNATIONAL COLLEGE (UIC)

Situated in Zhuhai city of the Guangdong-Hong Kong-Macao Greater Bay Area (GBA), Beijing Normal University-Hong Kong Baptist University United International College (UIC) was established as a collaborative effort between Beijing Normal University (BNU) and Hong Kong Baptist University – the first full-scale cooperation in higher education between the Chinese mainland and Hong Kong.

UIC places great emphasis in promoting collaboration between academia and industry as well as facilitating the translation of research achievements. With invaluable research platforms like the Guangdong Provincial Key Laboratory of Data Science and Technology Cross-Application, UIC harnesses innovative resources from the GBA to drive forward scientific research that is forward-thinking.



Within the UIC Department of Life Sciences, the **Food Science and Technology Programme** is offered, which aims to cultivate talents for the food safety industry. This programme encompasses six research major subjects:

- Biotechnology & food safety
- Health promotion effect of bioactive dietary components
- Nutrition & health
- Food processing, flavour chemistry & sensory science
- Biomedical materials & targeted drug delivery
- Food packing innovation

This four-year programme is designed to nurture graduates who possess comprehensive knowledge and competence in addressing issues related to the production, marketing, and management of food and nutritional science. The programme seeks to equip students with the skills and expertise necessary to become food scientists, technologists, regulatory specialists, and professionals in the field of food science.

IAFP Recognition and FAO/WHO Codex Alimentarius NGO Observer

FSC is the Hong Kong affiliate of the International Association for Food Protection (IAFP), a century-old food association in the United States with over 4,500 food safety professionals from more than 50 countries.

FSC's effort and contribution towards promoting food safety globally was recognised by the IAFP via two significant awards - the "C.B. Shogren Memorial Award" in 2017, the first affiliate outside of the Americas to receive this award, and the "Affiliate Communication Award" in 2019.

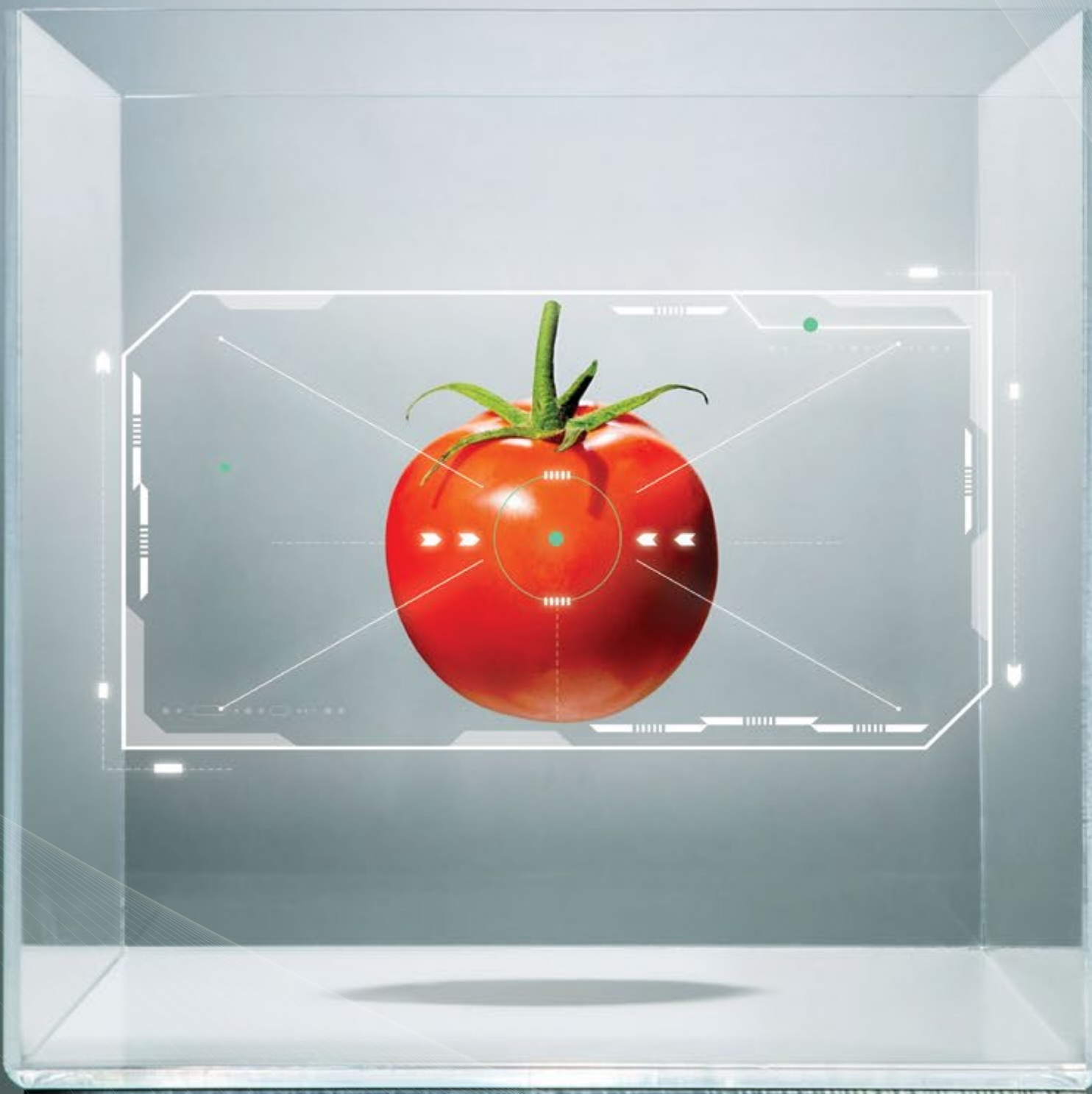


Under the Joint Food Standards Programme of the Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO), the Codex Alimentarius Commission (Codex) was established by FAO/WHO with an aim to develop an international food standard. FSC was the first non-governmental organisation (NGO) from Hong Kong and mainland China to obtain the Observer status at Codex. Such status creates the channel for sharing concerns and suggestions from FSC, and its members, at supranational level over the standard formulation process of Codex.

Learn More



OUR INNOVATIVE ENDEAVOURS AND STARTUPS



Transcending Traditions, Driving Innovation: HKBU's Interdisciplinary Approach to Food Tech

HKBU recognises the immense potential of food tech in addressing global challenges such as public health, food safety, food authentication, antimicrobial resistance, sustainable development, and food security. To nurture the development of food tech and optimise research impact, HKBU embraces an interdisciplinary approach that transcends traditional disciplinary boundaries by integrating various fields such as biology, chemistry, physics, engineering, computing, and artificial intelligence.

“If it's not safe, it's not food.”

FAO, United Nations

Good food is fundamental to good health, and HKBU strives to generate health benefits for the public. Leveraging the established strengths and advantages of our School of Chinese Medicine, HKBU explores the concept of “Food as Medicine” to encourage a wider application and integration of Chinese medicine and food safety. This will in turn contribute to the internationalisation and standardisation of Chinese medicine.

HKBU strengthens its research, education, and innovation efforts and maximises their impact on the community by collaborating with industry stakeholders, government agencies, and non-profit organisations. These public-private partnerships facilitate the translation of research findings into practical applications and ensure that the benefits of food tech advancements could reach a wider community.

BREAKTHROUGH IN THE PRODUCTION OF HYBRID RICE SEEDS

The research led by HKBU represents a significant advancement in hybrid rice seed production, offering the potential for increased efficiency and reduced costs. By addressing the limitations of the male sterility technique and harnessing the TFS1 gene mutation, the researchers have paved the way for mechanised hybrid rice breeding with commercial applications.

The commonly used “three-line” male sterility technique in hybrid rice seed production involves breeding male-sterile lines as pollen receivers and restorer lines as pollen donors. However, restorer lines can also produce self-pollinated seeds, which need to be manually removed to ensure seed purity. The research aims to address this limitation by introducing a sterile female rice as the restorer line.

The research team led by Professor Zhang has identified a gene mutation called “spontaneous thermo-sensitive female sterility 1” (TFS1) in an elite rice cultivar. This mutation causes female sterility under regular or high temperature conditions and resumes fertility under low temperature conditions. The team found that the TFS1 mutation affects the pollen tube entrance into the partially embryo sac, resulting in failed fertilisation and seed production under certain temperature conditions.

With the pioneering female sterility technique, the researchers achieved a breakthrough in the production of hybrid rice seeds and have enhanced the efficiency of hybrid rice production by eliminating self-pollinated rice seeds. This novel technique allows for fully automatic harvesting of hybrid seeds, reducing harvesting costs.

The research results have been published in Cell Research, a top-ranking international scientific journal.

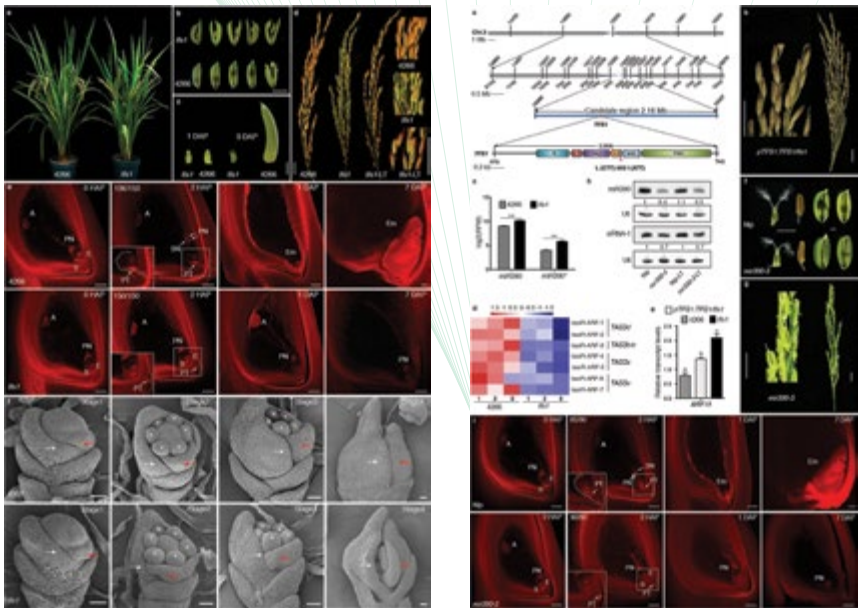
Access Publication



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PROJECT-IN-CHARGE
Professor Jianhua Zhang
Chair Professor of Plant Biology,
Department of Biology



ECONOMICALLY MOTIVATED ADULTERATION (EMA)

Non-targeted detection of food adulteration using AI and big-data enabled collaborative database



Economically motivated adulteration (EMA) is an act of intentional food adulteration and a major public health risk. It is an act of deceiving food buyers motivated by economic gains, which contributes significantly to broader issues related to food safety compared with other traditional threats as the contaminants are often unconventional with unknown effects on human health. Recurrent incidents of economically motivated adulteration such as the Melamine incident in 2008, Horsemeat scandal in 2013, Counterfeit olive oil in 2009, and the plastic rice scandal have long-lasting and devastating effects on public health, economy, and society.

With current detection methods being target-oriented as per the regulations of local legal authorities, that is, the testing ensures that a list of specific substances does not exceed the maximum residual limits, newly engineered and unencountered adulterants are designed to evade existing, target-orientated testing methods. With unlimited unknown targets, it is impractical to test every product with all available quality evaluation methods, which are often expensive and labour-intensive. The complex, global food supply chain further creates numerous opportunities for unscrupulous suppliers to commit food fraud.



PROJECT-IN-CHARGE
Professor Terence Lau
Interim Chief Innovation Officer
Honorary Professor,
School of Chinese Medicine

Using historical industrial data that have been amassed over time but filtered out, we have developed an alerting system that enables non-targeted detection of food adulteration without additional testing, powered by artificial intelligence (AI) and big data enabled collaborative database. Using our alerting system, the industry can continuously monitor and flag suspicious samples for further in-depth testing. Starting with mid-infrared spectroscopy data of raw milk as a pilot, the system can be extended to other food commodities prone to fraud as well as linking up other ingredients along the supply chain and manufacturing process for prediction, and thus become an important contributor for safeguarding public food safety.

Results have been published in Scientific Reports titled “Non-targeted detection of food adulteration using an ensemble machine-learning model”.

Access Publication





DISCOVERY OF NOVEL GENES FOR THE BIOSYNTHESIS OF VALUABLE MONOTERPENES THYMOL, CARVACROL AND THYMOHYDROQUINONE FROM MEDICINAL PLANTS

The research identified and characterised enzymes involved in thymol, carvacrol, and thymohydroquinone biosynthesis in the Lamiaceae family, determining a unique pathway that commences with the formation of γ -terpinene from geranyl diphosphate. The entire pathway was successfully reconstituted in tobacco, thereby validating the work's experimental model.

Long esteemed for their aroma and flavour, thymol and carvacrol, besides exhibiting antibacterial and anti-spasmodic properties, are also precursors to thymohydroquinone, a substance with anti-inflammatory, antioxidant and anti-tumour activities. Understanding the biosynthesis of these phenolic monoterpenes enriches the understanding and opens new opportunities in studying complex biochemical processes.



PROJECT-IN-CHARGE

Dr Pan Liao
Assistant Professor,
Department of Biology

Results have been published in PNAS titled “The biosynthesis of thymol, carvacrol, and thymohydroquinone in Lamiaceae proceeds via cytochrome P450s and a short-chain dehydrogenase”.

The findings from the project can be applied in metabolic engineering to produce high-value terpenes in plants and microorganisms. Given the diverse therapeutic activities, large-scale biosynthesis could greatly benefit medicine, nutrition and aromatherapy. By demonstrating a novel mechanism for the formation of phenolic monoterpenes contrary to previous predictions, the research enhances techniques for creating these metabolites, potentials for further industrial application.

Access publication



SEARCHING FOR IMPORTANT GENES THAT AFFECT CROP OIL PRODUCTION

Genetically modified *B. napus* lines, overexpressing critical enzymes for triacylglycerol formation, exhibited differences in lipid accumulation, PC (phosphatidylcholine) and TAG (triacylglycerol) distribution. These variances emphasise the need for continued research in this field to fully comprehend and manipulate the lipid metabolism of this vital oil crop. Such findings have a profound impact on understanding the world's most crucial oil crops.

B. napus is the third most essential oil crop globally, contributing around 16% of plant oil production. Understanding its lipid metabolism could lead to the modification of oil content and quality, contributing to improved crop yields. Enhanced knowledge allows for better prediction of the implications in lipid accumulation, distribution, and functional shifts associated with transgenic alterations.

Insights from this study could transform agricultural practices and oil production, allowing for an increase in oil yield from *B. napus*. By improving understanding of how oil accumulation is regulated in the plant, researchers could engineer lines with a higher oil content, benefiting biofuel production and the food industry. This could also lead to the modification of oil quality tailored for either human consumption or industrial use.

Results have been published in Scientific Reports titled “Transgenic manipulation of triacylglycerol biosynthetic enzymes in *B. napus* alters lipid-associated gene expression and lipid metabolism”.

Access publication



ZERO-VALENT IRON NANOPARTICLES BOOST HYDROGEN PRODUCTION FROM KITCHEN WASTE

The research team investigated the effects of adding different amounts of zero-valent iron (ZVI) to kitchen waste affected the production of hydrogen gas (H_2) through dark fermentation. The researchers found that adding 500 mg of ZVI per liter resulted in the highest yield of H_2 , which was 19% more than the control. Analysis of the metabolic pattern and metalloenzymes revealed that acetic and butyric acid production played a crucial role in generating H_2 .

Additionally, the study found that certain bacterial groups, specifically phyla Firmicutes and genera Clostridium sensu stricto 1, were predominant during the gas production phase, indicating their involvement in the production of various organic acids. These findings suggest that ZVI supplementation can boost H_2 production from organic waste and influence the composition of the metabolic and microbial community.

The study provides an in-depth understanding of microbial community structure at a temporal scale and demonstrates its impact on H_2 production using kitchen waste as a substrate and variations in the key metalloenzymes at different stages of fermentation. Further, the findings offer an improved state-of-the-art technology for manipulating microbial community structures to improve H_2 yield and production rate.

The article titled “Effect of zero-valent iron nanoparticles on taxonomic composition and hydrogen production from kitchen waste” was published in Bioresource Technology.

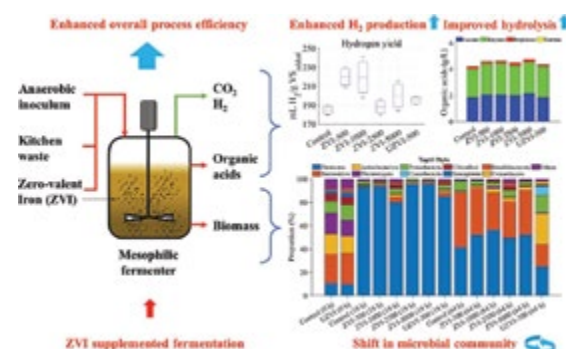


PROJECT-IN-CHARGE
Dr Nirakar Pradhan
Assistant Professor,
Department of Biology

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ENHANCING SUSTAINABILITY OF CHITIN ISOLATION BY RECYCLABLE SUPERBASE-BASED PROTIC IONIC LIQUID



Chitin and its derivative, chitosan, are immensely promising renewable materials, especially for applications in biomedicine, biotechnology, and the food industry. Particularly noteworthy is chitin's role as a source of insoluble fiber and food additive. Traditionally sourced as a minor component within the shells of crustaceans like shrimp, the isolation of chitin has historically been a chemical-intensive process, resulting in substantial resource consumption and structural compromise to the chitin itself. Consequently, significant efforts have been directed toward enhancing the chitin purification process.

In this research project, a novel technique that reduces the chemical consumption of chitin isolation has been developed. This innovative approach utilises a pulping liquor consisting of an ionic liquid, thereby streamlining the purification of chitin. The ionic liquid employed in this process proves to be recyclable, offering a sustainable pathway for its reuse. In addition to the simplicity of the isolation process, the resultant chitin boasts superior quality and structural integrity compared to its commercially obtained counterparts.



The chitin generated by this innovative process exhibits distinct properties compared to that obtained by traditional methods. The research team is currently exploring the application of the chitin samples for various food-related uses.

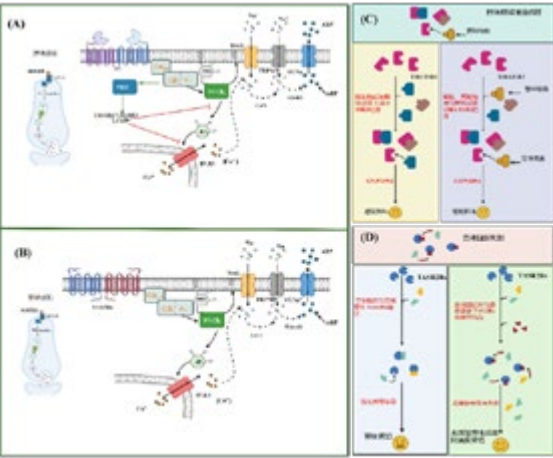
The article titled “One-pot chitin pulping using recyclable superbase-based protic ionic liquid” was published in Carbohydrate Polymers.

[Access Publication](#)



PROJECT-IN-CHARGE
Dr Matthew Lui Yuk-Yu
Assistant Professor,
Department of Chemistry

UNCOVERING THE BITTERNESS MASKING POTENTIAL BY UMAMI PEPTIDE



In view of the strong bitter taste and low content of small peptides, the product development and utilisation of bioactive peptides of wheat gluten are restricted. As a result, the screening for food source-derived peptide bitter taste receptor blockers has become a research hotspot. Previous studies have proven that umami peptide can effectively inhibit bitter taste, but the mechanism involved is still unclear.

The research aims to explore the mechanism of taste peptides releasing and umami peptide masking bitterness. The result lays a theoretical foundation for using umami peptides to mask the bitter taste and hence solves the bottleneck problems of debittering technology.

Based on traditional enzymatic hydrolysis and *In-silico* analysis, this study uses papain to hydrolyse wheat gluten protein. The research team took a sequence of procedures to obtain the structure of the taste peptides, verify the taste peptide releasing mechanism and determine the structures of umami peptides and bitter peptides. Finally, the combined use of electronic tongue, sensory evaluation, molecular docking, and HEK293T cell model experiments determined the bitter taste masking mechanism of the umami peptides.

The umami peptides are being developed into products to serve as bitter masking ingredients. It is expected that these compounds will have widespread applications in both the food and medicine industries, particularly for debittering purposes.



PROJECT-IN-CHARGE
Dr Wenmeng He
Assistant Professor,
Faculty of Science and Technology—
Food Science and Technology,
UIC



REVOLUTIONISING HEALTH MANAGEMENT: PERSONALISED NUTRITION RECOMMENDATIONS THROUGH AI

This groundbreaking research is dedicated to crafting a cutting-edge artificial intelligence system that tailors personalised nutrition recommendations using large language models. The system's primary goal is to deliver users with scientific and customised advice for their daily dietary needs, revolutionising the landscape of health management.

At the core of this innovative system is an intelligent health management application that harnesses advanced large language model technology to meticulously analyse user data. By integrating inputs from detailed questionnaires and thorough physical examination reports, the system can paint a comprehensive picture of each user's health status and needs. Collaborating with seasoned nutritionists and drawing insights from an extensive healthy meal database, the system formulates tailored dietary packages and lifestyle adjustments aimed at steering users towards their health aspirations.

The research's scientific mechanisms are multifaceted and impactful. Through intelligent questionnaire analysis, the AI health assistant delves into users' eating habits, lifestyles, and health conditions, laying the groundwork for personalised nutritional assessments. The interpretation of physical examination reports using AI technology identifies potential health risks and nutritional deficiencies, ensuring the efficacy of the recommended plans. Additionally, the incorporation of a "Nutritionist Database" guarantees that the system's diet plans are both scientifically sound and practical.

The real-world applications of this research are vast and transformative. Already operational in Hong Kong through an online food ordering platform, the system has the potential to provide valuable health data to insurance organisations for risk reduction strategies. Moreover, by offering tailored nutrition guidance, the system can impact personal health management, chronic disease prevention, and health education, enhancing public health awareness and self-management skills for a healthier society.



PROJECT-IN-CHARGE
Dr Wenmeng He
Assistant Professor,
Faculty of Science and Technology—
Food Science and Technology,
UIC

APPLYING INKJET-PRINTED NATURAL COLORIMETRIC INDICATORS AS INTELLIGENT PACKAGING WITH MONITORING THE FRESHNESS OF WHITELEG SHRIMP AS AN EXAMPLE



Food quality control throughout the food supply chain is crucial for maintaining the safety, integrity, and quality of food products from production to consumption. It plays a key role in identifying potential hazards, preventing contamination, and ensuring compliance with regulatory standards at every stage of the supply chain.

In this research project, a real-time food quality monitor has been developed using inkjet-printed natural colorimetric indicators. The study focuses on understanding the changes in whiteleg shrimp quality during cold storage and the colour responses of the inkjet-printed indicators. By investigating the correlations between the colour responses of the printed indicators and various shrimp quality parameters, valuable insights can be gained.

Whiteleg shrimp, native to Zhuhai and the Great Bay Area, is highly perishable during storage, transport, and distribution. Therefore, there is a significant industry interest in developing intelligent packaging solutions that can accurately indicate the real-time freshness of whiteleg shrimp throughout the supply chain. An innovative intelligent packaging system integrates colour-responsive components that exhibit real-time colour changes in response to food deterioration, providing valuable information to stakeholders.

With better understanding of the colour response mechanism of the inkjet-printed colorimetric indicators, large-scale production of such intelligent packaging labels can be achieved in the near future. The utilisation of this developed colour-responsive indicators can inform all stakeholders in the seafood supply chain of the real-time product quality, hence potentially reduce the domestic food waste. In addition, the use of inkjet printing technology introduces the possibility for printing multi-function labels on various types of packaged products beyond food products, such as cosmetic and medicinal products.

This study also poses long-term significance on environmental protection. For instance, via the use of such packaging labels, food waste reduction achieved at manufacturing and retail levels can in turn reduce the environmental burdens. Part of the raw materials used in this study are industrial by-products and this is also a potential way to reduce gross economical loss in the whole food industry.

The relevant research results have been published in Food Packaging and Shelf Life.



PROJECT-IN-CHARGE
Dr Raymond Luo
Assistant Professor,
Faculty of Science and Technology–
Food Science and Technology,
UIC

[Access Publication](#)



CRIMSON VISION TECHNOLOGY LIMITED

Empowering industries with instant portable material analysis solutions through NIR and IoT technologies



Crimson Vision is committed to the development of near-infrared (NIR) detection and visualising technologies for fast and portable authentication and detection services for fruit in the commercial and retail market.

Through the patented Near-Infrared (NIR) detection and visualising technologies, it has achieved fast and accurate material analysis capabilities with the portable detector, all in a non-destructive manner. Currently, fruit sugar levels are predominantly measured using intrusive methods such as reflectometers and liquid chromatography, which can damage the fruits during the measurement process. Other non-destructive methods, like spectrometers, are limited, complex, bulky, and expensive.

By utilising NIR technology, which is absorbed and reflected within the fruit, its organic photodetector can capture the signal with exceptional sensitivity and accuracy. By measuring the absorbance after diffuse reflection and comparing it with our extensive database using sophisticated algorithms, various qualities of the fruit, including sugar level, water content and acidity, can be discerned in a non-invasive manner.

With Crimson Vision's solution, the portable fruit quality detector can authenticate fruit species and assess fruit qualities faster and more affordably. By capturing the sugar level (Brix), acidity, and water content of the fruit, swift and cost-effective fruit authentication and quality detection can be achieved.



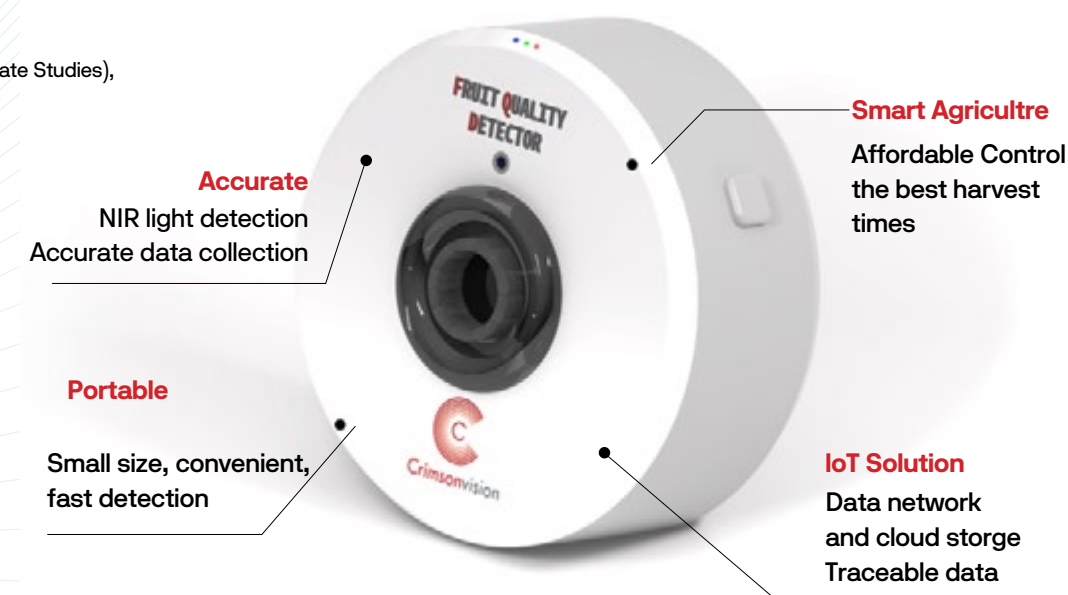
FOUNDER
Professor Zhu Furong
Associate Dean (Research and Postgraduate Studies),
Faculty of Science

Director,
Institute of Advanced Materials

[Learn More](#)



Traceable fruit quality detection technology and IoT solution



HONG KONG AUTHENTICATION CENTRE OF VALUABLE CHINESE MEDICINES LIMITED



Ideal cost-effective routine testing for valuable Chinese Medicine authentication

With the increasing popularity of traditional Chinese Medicine (TCM), the authentication and quality analysis of valuable Chinese medicines like Tiepi Shihu, Cordyceps, Edible Bird's Nest (EBN), and Ejiao have become crucial to ensure their safety and efficacy.

These valuable CM products are traditionally used for toning purposes. However, the presence of numerous counterfeit products poses significant health risks to consumers.

Current authentication methods for valuable CM are complicated and time-consuming, requiring the expertise of botanical experts. Even with DNA technology, it is unable to distinguish the specific medicinal parts of the genuine species. To address this problem, innovative patented technologies have been developed, which targeting unique polysaccharide and oligomer markers for authentication and quality control purposes. By high-performance gel permeation chromatography (HPGPC) and mass spectrometry (MS), researchers have identified unique markers for each valuable CM.

These technologies offer new detection methods which are highly specific, efficient, and cost-effective. These methods are suitable for large-scale detection by enterprises due to high throughput detection. They help prevent the occurrence of counterfeit and adulterated products, ensuring the safety and efficacy of TCM products.



FOUNDER

Professor Simon Han
Professor,
Teaching and Research Division
School of Chinese Medicine

Associate Director (Research),
Research Centre for Standardization of Chinese Medicines



A HKBU startup

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MICROFLOW INNOVATION LIMITED

A HKBU startup



MicroFlow

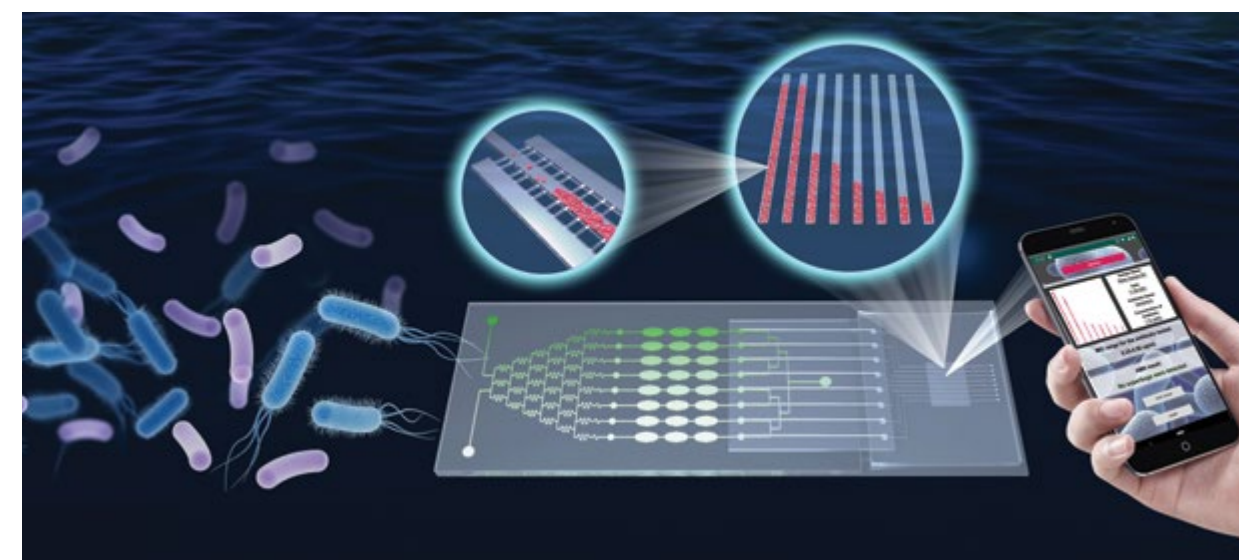
“Barcode” cell sensor microfluidic system: Rapid and sample-to-answer antimicrobial susceptibility testing applicable in resource-limited conditions



MicroFlow Innovation Limited is dedicated to improving the antimicrobial susceptibility tests (ASTs), surveillance of antimicrobial resistance (AMR) in resource-limited environment.

With a mission to bring microfluidic techniques into point-of-care-tests (POCTs) development and analysis of drug-resistant bacteria, Dr Ren has developed the antimicrobial susceptibility testing (AST) system, which includes a whole-polypropylene chip and a “barcode” cell sensor as the key parts. This novel system is designed for mass screening of antimicrobial bacteria in the environment and food.

This platform can serve as a cost-efficient sample screening tool to quickly detect any sample with potential drug-resistant bacteria, which can then be sent for subsequent advanced analysis. It is expected this system will become a useful tool for the routine screening of drug-resistant bacteria in different situations, such as the food industry, public areas, and healthcare facilities, which can be applied without advanced clinical assay facilities or operator skill.



FOUNDER

Dr Ren Kangning
Associate Professor,
Department of Chemistry

[Learn More](#)



EC BOT LIMITED

Chinese medicine remedial soup system for suboptimal health and post-COVID conditions

A HKBU startup



Chinese medicine and remedial food have long been essential to the Chinese culture, and Hong Kong is renowned for the development of this industry. EC Bot has crafted a comprehensive range of remedial soup packages, designed to address a broad spectrum of suboptimal health concerns as well as post-COVID conditions, which are available in two formats: crude herbs and herbal granules.

The crude herbs package is designed to pair with meat as a traditional way to prepare medicinal soups. Taking a leap forward and adopting the principles of Chinese medicine granules, EC Bot also turns the remedial soup into herbal granules which retain both the genuine flavors and nutritional values of the ingredients, providing a contemporary, convenient, and tasteful solution to those inclined towards vegetarianism. Both package variants are specially curated not only for their medicinal properties but also for their palatability, appealing to individuals who are exploring Chinese medicine alternatives but may find the traditional taste challenging.

Alongside these encapsulated wellness soups, EC Bot also offers an online recommendation system to better aid international customers, thereby making them conveniently available to a global audience seeking the benefits of Chinese medicine, especially for suboptimal health conditions and post-COVID recovery.



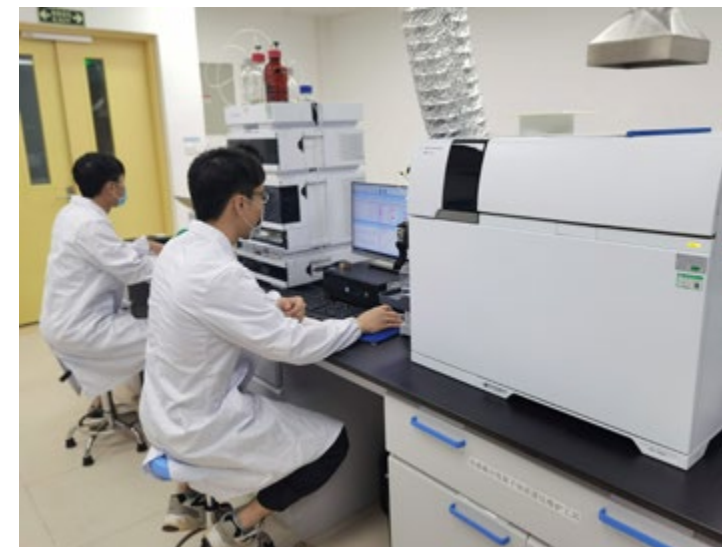
FOUNDER

Dr Zhang Shi Ping
Associate Professor,
School of Chinese Medicine

ZHUHAI GUANGDONG-HONG KONG FOOD SAFETY TESTING CO LIMITED



珠海粤港食品安全检测有限公司
Zhuhai Guangdong-Hong Kong Food Safety Testing Co.Ltd



Established in 2018, the food testing centre is a leading facility in the Greater Bay Area that provides third-party testing and analytical research experiments on food safety and agricultural product safety. The testing services adhere to national regulations in China, ensuring compliance and accuracy.

Through collaboration with esteemed institutions such as the State Key Laboratory of Environmental and Biological Analysis of HKBU and Zhuhai Key Laboratory of Agricultural Products Quality and Food Safety of UIC, the centre offers a comprehensive range of testing services. This includes contaminant testing, microbiological testing, and residue testing for various food products, including meat products, dairy products, and processed foods in addition to raw agricultural products.

Currently, the centre holds 5,585 qualifications under the CMA (China Metrology Accreditation for Food) and CNAS accreditation in the field of food testing. Additionally, it possesses 2200 qualifications under the CATL testing for agricultural products. These accreditations demonstrate the centre's commitment to maintaining high standards and providing reliable testing services in the field of food and agricultural product safety.



FOUNDER

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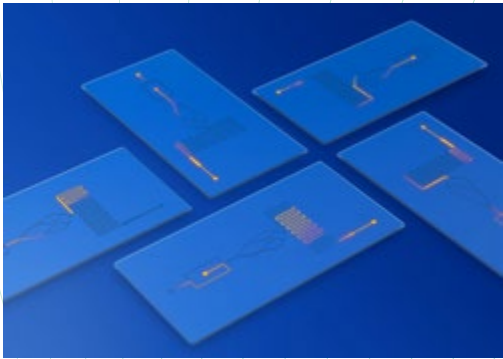


ZHUHAI SILVER ARK BIOCHIP CO LIMITED

Established in 2021, Zhuhai Silver Ark Biochip Co Limited is an integrated company that focuses on the research, design, manufacturing, and application of microfluidic chip based analytical instruments. Located in Zhuhai, the company specialises in the R&D, sales, and marketing of microfluidic chips and molecular diagnostic technologies in the field of food safety testing.



The team of core technical team members have extensive experience leading and participating in numerous national key research and development projects, as well as projects of the Ministry of Science and Technology. They have successfully obtained multiple invention patents and achieved various technology transfer outcomes.



Currently, a range of products are available, including handheld pesticide residue detectors, microfluidic intelligent pesticide residue detectors, microfluidic intelligent cell counters, supporting chip reagents, and aquaculture disease detection reagents. These products showcase the company's commitment to providing innovative solutions in the field of microfluidic technology and contribute to the advancement of food safety testing.

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A.I. SAFE FOOD

Revolutionising food safety with machine learning



In a world where food fraud poses a significant threat to consumer safety and industry integrity, A.I. Safe Food is pioneering a groundbreaking solution. The business objective of this innovative company is to combat food fraud by leveraging artificial intelligence. Recognising the vulnerabilities within the complex food supply chain, the company has developed a proprietary non-targeted machine learning alerting system designed to detect and prevent fraudulent activities in the food industry.

A.I. Safe Food offers distinct advantages to both the food industry and governmental testing laboratories. By utilising advanced machine learning algorithms, this system enables the non-targeted detection of unknown food adulterants without the need for additional testing. For food industry customers, A.I. Safe Food can tailor the detection system to their specific needs, solving the long-unmet industrial concern of preventing the next food fraud event, and to protect the brand from fraudster.

Initially based on dairy products, the company is working with industry leaders to establish their own detection system for avoiding the next melamine-like incident. This alerting system can also be applied to other food commodities as well as food quality monitoring associated with seasonal and annual changes. By collaborating with key organisations and stakeholders in the food safety sector, the company aims to contribute itself in the fight against food fraud.

Through its industrial-friendly alerting system, A.I. Safe Food offers a cost-effective, versatile, and highly accurate solution to safeguarding food safety. With a strong foundation in data-driven insights and industry endorsements, this company is poised to revolutionise the landscape of food safety testing and ensure consumer protection for years to come.

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FOUNDER
Professor Terence Lau
 Interim Chief Innovation Officer
 Honorary Professor,
 School of Chinese Medicine



BIOTECHNOLOGY AND NATURAL PRODUCTS FOR HEALTH DEVELOPMENT LIMITED

Herbal innovations to promote healthy aging through natural remedies and technological advancements



The company places a strong emphasis on utilising natural herbs in its research endeavours to promote healthy aging. Through dedicated research efforts, a specific herb (BH1) has been identified for its potential in preventing colorectal cancer by targeting the reduction of colorectal polyps. This herb is currently safeguarded by a US provisional patent. Alongside a focus on customer satisfaction, the company ensures its products are accessible at an affordable price point.

In order to uphold the highest standards of product quality, the company has integrated blockchain technology into its operations. This innovative approach provides transparency and traceability across the entire supply chain, ensuring the integrity of the products. Additionally, plans are in place to develop a mobile application that will offer personalised reminders to customers, prompting them to take the products at designated times.

The company's dedication to customer service, commitment to competitive pricing, assurance of product quality through blockchain integration, and the convenience of the forthcoming mobile app collectively contribute to a holistic and gratifying customer experience.

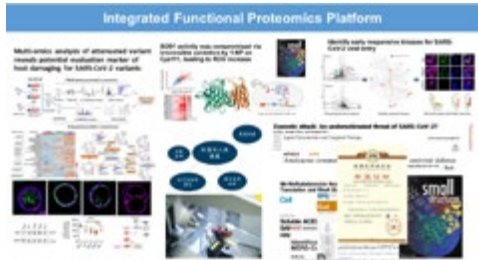


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HKBU LABORATORIES, INFRASTRUCTURE AND FACILITIES

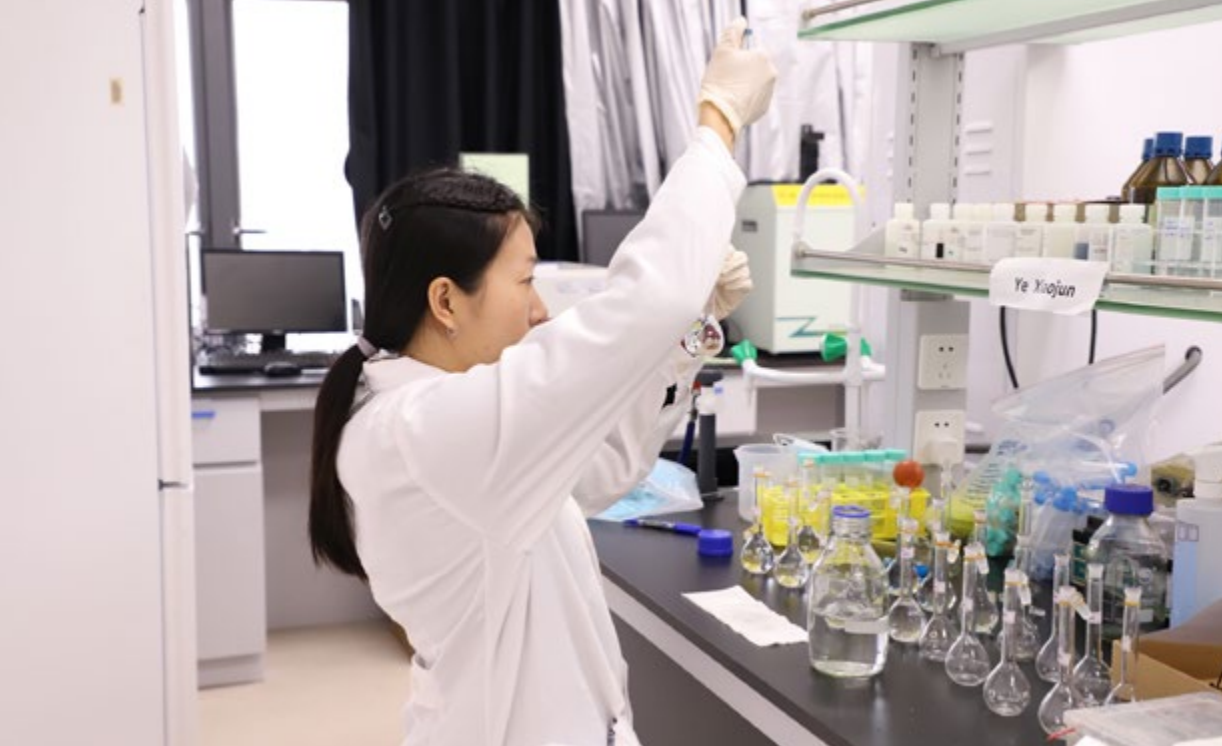
State Key Laboratory of Environmental and Biological Analysis

The State Key Laboratory of Environmental and Biological Analysis (SKLEBA) is an interdisciplinary research platform that focuses on three interconnected fields: environmental science, biological science, and material science. The laboratory is dedicated to promoting fundamental research and developing innovative analytical methods for life science. Its primary research objectives revolve around the impact of persistent organic pollutants (POPs) on the environment, food safety, and public health.



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Zhuhai Key Laboratory of Agricultural Products Quality and Food Safety

The Zhuhai Key Laboratory of Agricultural Products Quality and Food Safety was established as Zhuhai's key laboratory in 2015. The laboratory's primary focus is to promote food nutrition and health, prioritise food safety, and undertake targeted research and development of products.

In response to the advancements in food safety testing technologies, UIC has collaborated with the Wang Lab of Molecular Food Safety at the University of British Columbia in Canada. Together, they are establishing key safety control points in the production, preservation, and transportation processes of sea bass. By integrating modern molecular detection and strain typing technologies, UIC is developing innovative molecular detection methods to enhance the monitoring and control of food safety. Additionally, UIC is working in partnership with the Technical Centre of the General Administration of Customs to jointly develop rapid food safety testing technologies and instruments. This collaborative effort improves the efficiency and accuracy of food testing, ensuring the timely detection and resolution of food safety issues.

Through the collective efforts of the government, industry, academia, and research institutions, along with international and local collaborations with experts and institutions, UIC can leverage advanced research experience and technology in the development of new food safety testing technologies. This enhances the laboratory's research capabilities and enables it to make significant contributions to the field of food safety.



Food Science and Technology Laboratories in UIC

There are 13 food related laboratories in UIC which are well-equipped with advanced facilities for cell culture, biochemistry and biotechnology, chemical and food analysis, and food processing.

The Food Science and Technology labs are the key developing labs in UIC, which consist of **three teaching laboratories** (Food Processing Laboratory, Food Analysis Laboratory, Chemistry Lab), **six research laboratories** (Health Food Lab, Laboratory Kitchen, Food Sensory Evaluation Lab, Molecular Biology Lab, Animal Cell Culture Room, Microbiology Lab) and **four supporting functional laboratories** (Walk-in Cooler and Freezer, Weighing room, Sample Retention Room, Water Purification Room), as well as the UIC Food Safety Testing Centre, with a total of 1,500m².

The labs in UIC focus on 6 major research areas: ·

Biotechnology and Food Safety

Health Promoting Effects of Bioactive Dietary Components

Nutrition and Health

Food Processing, Flavour Chemistry & Sensory Science

Biomedical Materials and Targeted Drug Delivery

Food Packaging Innovation

FOOD TECH RELATED FACULTIES AND DEPARTMENTS

Faculty of Science

Department of Biology

Department of Chemistry

Department of Computer Science

Department of Mathematics

Department of Physics



School of Chinese Medicine

Beijing Normal University-Hong Kong Baptist University United International College (UIC)

Faculty of Science and Technology

Department of Life Sciences – Food Science and Technology

Department of Life Sciences – Environmental Science



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