



MU-UOSCIKC Joint Symposium 2025

Advanced Innovations in Sustainable Biomanufacturing

- From Food to Future Bioindustries

DEC 8, 2025

9 AM - 5 PM

STANG MONGKOLSUK CONFERENCE ROOM

FACULTY OF SCIENCE, MAHIDOL UNIVERSITY

Registration



Future Food Innovations



Assoc. Prof. Viriya Taecharungroj int, mu

Food Tech Startups in Thailand and Mahidol University's Supporting Framework



Assoc. Prof. Sittiwat Lertsiri

Faculty of Science, MU

Biotechnology in Flavor Industry



Dr. Pornpimol Mahamad

The Halal Science Center, CU

The Sciencebased Ecosystem for Halal Innovation in Thailand



Assoc. Prof. Sastia Prama PUTRI

Graduate School of Engineering, UOsaka

Latest Advancements in Mass Spectrometry-Based Metabolomics for Quality Improvement of Food and Agricultural Products



Assoc. Prof. TORISU Tetsuo

Graduate School of Engineering, UOsaka

Edible Foams Stabilized by Proteins

Next Generation Innovative Biomanufacturing



Prof. HONDA Kohsuke

ICBiotech, UOsaka

In vitro Metabolic Engineering With Thermophilic Enzymes



Dr. Aiyada Aroonsri

BIOTEC, NSTDA

Engineering
Programmable and
Safe Microbes:
Bridging Discovery
to Industrial
Biomanufacturing



Assoc. Prof. TOMITA Hiroya

ICBiotech, UOsaka

Elucidation and Application of the Biosynthetic Mechanisms of Microbial Secondary Metabolites



Assoc. Prof. Choowong Auesukaree

Faculty of Science, MU

High-Efficiency Platform for Ethanol Fermentation at High Temperature



Assoc. Prof. Thunyarat Pongtharangkul

Faculty of Science, MU

Process
Optimization for
Recombinant HPV L1
Protein Production in
Hansenula
polymorpha



Asst. Prof. KAJIURA Hiroyuki

ICBiotech, UOsaka

Harnessing Plant Cell Factories for Next-Generation Biopharmaceuticals

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MU-OU:CRC and OU:CRS
Faculty of Science, Mahidol University

MU-UOsaka Joint Symposium 2025

"Advanced Innovations in Sustainable Biomanufacturing — From Food to Future Bioindustries."

8 December 2025, 9:00 – 17:00 Conference Room, Stang Mongkolsuk Building Faculty of Science, Mahidol University, Phayathai

8:00 - 9:00	Registration
9:00 – 9:15	Opening remarks
	AM Session: Future Food Innovations
9:15 – 9:45	(tentative) Food Tech Startups in Thailand and Mahidol University's Supporting Framework Assoc. Prof. Viriya Taecharungroj (Institute for Technology and Innovation Management, Mahidol University)
9:45 – 10:15	Biotechnology in Flavor Industry Assoc. Prof. Sittiwat Lertsiri (Faculty of Science, Mahidol University)
10:15 – 10:30	Break (15 min.)
10:30 – 11:00	The Science-Based Ecosystem for Halal Innovation in Thailand Dr. Pornpimol Mahamad (Halal Science Center, Chulalongkorn University)
11:00 – 11:30	Latest Advancements in Mass Spectrometry-Based Metabolomics for Quality Improvement of Food and Agricultural Products Assoc. Prof. Sastia Prama Putri (Graduate School of Engineering, The University of Osaka)
11:30 – 12:00	Edible Foams Stabilized by Proteins Assoc. Prof. Tetsuo Torisu (Graduate School of Engineering, The University of Osaka)
12:00 – 13:30	Lunch
	PM Session: Next-generation Innovative Biomanufacturing
13:30 – 14:00	In vitro Metabolic Engineering with Thermophilic Enzymes Prof. Kohsuke Honda (International Center for Biotechnology, The University of Osaka)
14:00 – 14:30	Engineering Programmable and Safe Microbes: Bridging Discovery to Industrial Biomanufacturing Dr. Aiyada Aroonsri (BIOTEC, NSTDA)
14:30 – 15:00	Elucidation and Application of the Biosynthetic Mechanisms of Microbial Secondary Metabolites Assoc. Prof. Hiroya Tomita (International Center for Biotechnology, The University of Osaka)