



# IUFoST

SEPTEMBER 8-12, 2024 RIMINI - ITALY

22<sup>nd</sup> World Congress  
of Food Science and Technology

The future of food is now:  
Development, Functionality & Sustainability

Final Program

**Final Program**



IUfoST



AITA  
ASSOCIAZIONE  
ITALIANA  
DI TECNOLOGIA  
ALIMENTARE



**PROGRAM AT A GLANCE**

**Sunday, 8<sup>th</sup> September**

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
08:30 09:00	REGISTRATIONS OPEN STARTING FROM 8:30			
09:00 10:00				
10:00 11:00				
11:00 12:00				
12:00 13:00				
13:00 14:00				
14:00 15:00		ECS Early Career Scientist Global partnership for achieving SDGs: the role of ECS/Young scientists Youth Action in Addressing Future Food System Challenges		
15:00 16:00				
16:00 17:00				
17:00 18:00				ADHERING BODIES/IAFOS GATHERING POINT
18:00	WELCOME RECEPTION Piazza Hall			

● Oral sessions    ● Sponsored Sessions

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
08:30 09:00	REGISTRATIONS OPEN STARTING FROM 8:30				08:30 09:00
09:00 10:00					09:00 10:00
10:00 11:00					10:00 11:00
11:00 12:00					11:00 12:00
12:00 13:00					12:00 13:00
13:00 14:00					13:00 14:00
14:00 15:00					14:00 15:00
15:00 16:00					15:00 16:00
16:00 17:00					16:00 17:00
17:00 18:00					17:00 18:00
18:00					18:00

**PRE-CONGRESS  
WORKSHOP**  
  
Food Safety Validation  
and Verification: Key  
Requirements for  
Global Food Safety



## Monday, 9<sup>th</sup> September

● Oral sessions    ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 11:00	<b>OPENING CEREMONY</b> Italian food tradition: a story that continues			
11:00 11:30	COFFEE BREAK			
11:30 13:00	<b>Plenary Session 1 (Part I)</b> Food Processing for Nutrition, Diet and Health. A critical advancement in improving processed food classification			
13:00 14:00	LUNCH BREAK		<b>PALM OIL</b> - Agricultural & Industrial Sustainability, Conservation, and Waste Reclamation & Reuse	
14:00 14:45	<b>Plenary Session 1 (Part II)</b> Multi-disciplinary panel discussion Joining food and nutrition sciences for a better food classification scheme to improve public health	<b>Plenary Session 2</b> Sailing towards new shores of thought Howard Moskowitz Young Scientist Award Winner presentation #1		
14:45 16:15	<b>14:45 - 16:00</b> <b>FAO</b> Strengthening National Food Control Systems: FAO's experience and lessons learned	<b>RESEARCH AND                      INNOVATION FOR                      SUSTAINABLE FOOD                      SYSTEMS FROM                      PRODUCTION TO                      CONSUMPTION:</b> The Italian challenge	<b>ISNFF</b> Nutraceuticals and Functional Lipids, Proteins, Biopeptides and Phenolics: Bioavailability and Metabolism - Role in Disease Risk Reduction and Immune Enhancement	<b>EDUCATION                      IUFST WORKING GROUP</b> Navigating New Frontiers in Food Studies: Integrating Generative AI for Enhanced Education and Global Insights
16:15 16:45	COFFEE BREAK			
16:45 18:15	<b>16:45 - 18:45</b> <b>ISFE</b> Advances on Alternative Food Processing Technologies	<b>FIFSTA</b> Cultivating the Future: Advancing Undergraduate Education in Food Science and Technology in the ASEAN for Sustainable Development	Technological Advancements in Microalgae as an Alternative More Sustainable and Nutritious Food Source	<b>GFORSS</b> A Joined-up approach to the Identification, Assessment and Managements of Emerging Food Safety Hazards and Associated Risks (Foodsafer)

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGIO ROOM
09:00 11:00				
11:00 11:30	COFFEE BREAK			
11:30 13:00				
13:00 14:00	LUNCH BREAK			
14:00 14:45				
14:45 16:15	<b>14:45 - 15:45</b> <b>MERIEUX NUTRISCIENCES</b> Unveiling the Impact of PFAS: safeguarding global health through a One Health approach	<b>14:45 - 15:15</b> <b>IPG PHOTONICS</b> Lasers: a sustainable baking, drying and cleaning solution for Food & Beverage manufacturing	New processes & technologies 1	Food ingredients/bioactive ingredients 1
16:15 16:45	COFFEE BREAK			
16:45 18:15	<b>15:45 - 16:15</b> <b>SHIMADZU</b> SFC-MS: a viable alternative to LC-MS in food safety analysis	<b>15:15 - 16:15</b> <b>GOURMED-CERTH</b> Achieving Equitable Pricing and Profits in the Mediterranean Food Supply Chain: Practical Results and Innovative Solutions (Gourmed Project)	Technology and sustainability 1	Technology for health 1



## Tuesday, 10<sup>th</sup> September

● Oral sessions    ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	<p><b>Plenary Session 3</b> New product development for the actual market (where the future is now) Sebastiano Porretta</p> <p><b>09:30 - 10:00</b> <b>Young Scientist Award Winner Presentations #2, #3 and #4</b></p>			Nutrition & health, alternative proteins 2
10:00 10:30	COFFEE BREAK			
10:30 12:00	<p><b>EFFOST</b> Designing Food for Health <b>Young Scientist Award Winner Presentation #5</b></p>	<p><b>WAAFOST</b> New approaches to re-developing West African traditional foods through academia-industry-government partnerships</p>	<p><b>EIT FOOD</b> AgriFood InnovAbility: From Research to New Business Ventures</p>	Nutrition & health, alternative proteins 3
12:00 13:30	<p><b>ISFANS</b> Nanotechnology and food</p>		<p><b>PALM OIL - DIETARY FAT</b> At the intersection of human health and sustainability</p>	<p>IFS: Science beyond Science - Communication with policy makers and stakeholders to catalyse positive changes in society. The case of IFS food science and technology grantees in Low and Low middle income countries</p>
13:30 14:30	LUNCH BREAK			
14:30 16:00	<p><b>Panel and Plenary Session 4</b> Industry – Ian Noble Transforming our Food System, the importance of partnership <b>Young Scientist Award Winner Presentation #6</b></p>	<p>Rheological and colloid approach to control structure and texture</p>	<p><b>General Confederation of Italian Agriculture CONFAGRICOLTURA</b> From digitization to waste recovery: main results of confagricoltura eu projects on innovation</p>	<p><b>Undergraduate Product Development Competition 1</b></p>
16:00 16:30	COFFEE BREAK			
16:30 18:00	<p><b>Undergraduate Product Development Competition 2</b></p>	<p><b>16:30 - 18:20</b> <b>GHI</b> Debating the future of food</p>	<p><b>ALACCTA</b> Opportunities and Needs for the 21st Century Food Systems</p>	<p><b>ISNFF</b> Upgrading Processing Discards in Waste Reduction and Towards Health Promotion</p>
20:00	WELCOME TO THE SHOW THAT NEVER ENDS : GALA DINNER			
	TALK AREA SESSIONS - SEE PAGE 45			

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
09:00 10:00	New processes & technologies 2	Technology for health 2	Traditional foods for future 1	Packaging 1	09:00 10:00
10:00 10:30	COFFEE BREAK				10:00 10:30
10:30 12:00	New processes & technologies 3	Politics & education 1	New food products development 1	Micro & hygiene 1	10:30 12:00
12:00 13:30	Technology and sustainability 2	Functional food 1	Meat analogue – edible insects 1	Analytics 1	12:00 13:30
13:30 14:30	LUNCH BREAK				13:30 14:30
14:30 16:00	<p><b>RIDDET INSTITUTE</b> Engineering food structures for optimal digestion and nutrient delivery</p>	<p><b>14:30 - 15:30</b> <b>ILSI</b> Sustainable food systems: Integrating food safety, environment, and technology</p> <p><b>15:30 - 16:00</b> <b>NATURE OUTPUBLISH</b> Demystifying the publishing process</p>	<p>Nutrition &amp; health, alternative proteins 4</p>	<p>Physical properties of foods-Food structuring – Future of manufacturing – Modelling 1</p>	14:30 16:00
16:00 16:30	COFFEE BREAK				16:00 16:30
16:30 18:00	<p>Nutrition &amp; health, alternative proteins 5</p>	<p>Food quality 1</p>	<p>Sensory and Consumer Science 1</p>	<p>Food ingredients/bioactive ingredients 2</p>	16:30 18:00
20:00	WELCOME TO THE SHOW THAT NEVER ENDS : GALA DINNER				20:00
	TALK AREA SESSIONS - SEE PAGE 45				



Wednesday, 11<sup>st</sup> September

● Oral sessions ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	<p><b>Plenary Session 5</b> EU strategy on sustainable food systems Hugo De-Vries <b>Young Scientist Award Winner Presentations #7 and #8</b></p>		<p>Nutrition &amp; health, alternative proteins 6</p>	<p>New processes &amp; technologies 4</p>
10:00 11:30	<p><b>Plenary Session 6</b> Distinguished Lecturer Steve Wearne Lifetime Achievement Award Winner F. Shahidi <b>Induction Ceremony</b></p>		<p>Nutrition &amp; health, alternative proteins 7</p>	<p>Physical properties of foods-Food structuring-Future of manufacturing -Modelling 2</p>
11:30 12:00	COFFEE BREAK			
12:00 13:30	<p><b>IAFOST</b> Nutritious and safe food for all (8 billion mouths) through novel food sources, plant-based alternatives, new applications and reduction of food loss and waste <b>Young Scientist Award Presentation #9</b></p>		<p><b>12:00 - 13:00   EUROPEAN COMMITTEE FOR UMAMI (ECU)</b> Dietary glutamates – its function, intake &amp; safety</p>	<p><b>12:00 - 12:30   NEOTRON</b> Compliance and safety on Dietary Supplements: from stability studies to MOSH &amp; MOAH and other emerging contaminants</p> <p><b>12:30 - 13:00   JBTC</b> Ohmic heating technology: a sustainable alternative of steam and fossils sources utilization in the food processing facilities</p> <p><b>13:00 - 13:30   BUSINESS SCHOOL BOLOGNA</b> The New Managerial Education for the Leaders of Food Innovation</p>
13:30 14:30	LUNCH BREAK			
14:30 16:00	<p><b>14:30 - 16:20 Plenary Session 7 – IDF</b> The Role of Dairy Processing in Delivering Healthy and Sustainable Food Systems Piercristiano Brazzale</p>	<p><b>EDUCATION WORKING GROUP</b> Cultivating Success: Innovative Pathways in Food Studies and Global Careers</p>	<p><b>General Confederation of Italian Agriculture CONFAGRICOLTURA</b> Eu agrifood system towards the new partnership: confagricoltura's role on governance and pact4skills</p>	<p><b>Undergraduate Product Development Competition 3</b></p>
16:00 16:30	COFFEE BREAK			
16:30 18:00		<p><b>ISEKI-FOOD</b> Skills for the Food System transition</p>	<p><b>Undergraduate Quiz Bowl Championship</b></p>	<p>Physical properties of foods - Food structuring - Future of manufacturing - Modelling 3</p>
18:30 22:00	<p><b>IAFOST ACADEMY AND FELLOW DINNER</b> Note: this event is by invitation only</p>			

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
09:00 10:00	<p>New food products development 2</p>	<p>Food quality 2</p>	<p>Traditional foods for future 2</p>	<p>Fish</p>	09:00 10:00
10:00 11:30	<p>Food ingredients/bioactive ingredients 3</p>	<p>Food quality 3</p>	<p>Sensory and Consumer Science 2</p>	<p>Packaging 2</p>	10:00 11:30
11:30 12:00	COFFEE BREAK				11:30 12:00
12:00 13:30	<p>Technology for health 3</p>	<p>Nutrition &amp; health, alternative proteins 8</p>	<p>New processes &amp; technologies 5</p>	<p>Plant based food</p>	12:00 13:30
13:30 14:30	LUNCH BREAK				13:30 14:30
14:30 16:00	<p>Politics &amp; education 2</p>	<p>Nutrition &amp; health, alternative proteins 9</p>	<p>Analytics 2</p>	<p>Micro &amp; hygiene 2</p>	14:30 16:00
16:00 16:30	COFFEE BREAK				16:00 16:30
16:30 18:00	<p>Functional food 2</p>	<p>New processes &amp; technologies 6</p>	<p>Technology and sustainability 3</p>	<p><b>16:30 - 17:30 ELSEVIER OUTPUBLISH</b> Author Workshop- What to consider when publishing your work</p>	16:30 18:00
18:30 22:00	<p><b>IAFOST ACADEMY AND FELLOW DINNER</b> Note: this event is by invitation only</p>				18:30 22:00



## Thursday, 12<sup>th</sup> September

● Oral sessions ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
09:00 10:00	<p><b>Plenary Session 8</b> Food Processing industries in emerging economies - developments, constraints and implications for science Joachim von Braun</p>		<p>Nutrition &amp; health, alternative proteins 10</p>	<p>Food ingredients/bioactive ingredients 4</p>	<p>Analytics 3</p>	<p>Food quality 4</p>	<p>Packaging 3</p>		09:00 10:00
10:00 11:30	<p>Multidisciplinary Panel Discussion</p>	<p>IUFoST /IAFoST Precision Nutrition and Food Science Strategies to Combat Persistent Metabolic Challenges Associated with Long-COVID</p>	<p>Technology and sustainability 4</p>	<p>Physical properties of foods - Food structuring - Future of manufacturing - Modelling 4</p>	<p>Meat analogue – edible insects 2</p>	<p>Micro &amp; hygiene 3</p>	<p>Functional food 3</p>	<p><b>BQC</b> Bioactive Compound Rapid Screening (BRS): a versatile and promising analytical technique for quantifying bioactive compounds in diverse hydrophilic and lipophilic matrices</p>	10:00 11:30
11:30 12:00	COFFEE BREAK								11:30 12:00
12:00 13:15	<p><b>Global Awards Presentations and Closing Ceremony</b></p>								12:00 13:15
13:30 15:00		<p>IUFoST General Assembly</p>							13:30 15:00



**SEPTEMBER 8<sup>TH</sup>**

08:30 - 16:00

**Borgo Room****PRE-CONGRESS WORKSHOP****FOOD SAFETY VALIDATION AND VERIFICATION: KEY REQUIREMENTS FOR GLOBAL FOOD SAFETY**

08:30-09:00	REGISTRATION
09:00-09:15	WELCOME AND OPENING REMARKS <i>Sebastiano Porretta, AITA (Italy), Purnendu Vasavada, University of Wisconsin – River Falls, WI (USA)</i>
09:15-09:45	TRENDS AND REGULATORY REQUIREMENTS FOR VALIDATION <i>Purnendu Vasavada, University of Wisconsin – River Falls, WI (USA)</i>
09:45-10:15	VALIDATION AND VERIFICATION IN FOOD SAFETY: FUNDAMENTAL CONCEPTS <i>Alvin Lee, Institute for Food Safety and Health, Chicago, US</i>
10:15-10:30	MORNING BREAK
10:30-11:00	PROCESS VALIDATION THROUGH INACTIVATION CHALLENGE TESTING: KEY PRINCIPLES <i>Laura Coisne, Nestle' Inc., Vevey (Switzerland)</i>
11:00-11:30	MICROBIOLOGY 101 IN VALIDATION <i>Purnendu Vasavada, University of Wisconsin – River Falls, WI (USA)</i>
11:30-12:15	ROLE OF SURROGATES, CHALLENGE ORGANISMS AND IMPACT OF EMERGING AND REEMERGING HAZARDS <i>Alvin Lee, Institute for Food Safety and Health, Chicago, USA</i>
12:15-12:30	DISCUSSION
12:30-13:00	LUNCH
13:00-13:30	VALIDATION OF MICROBIOLOGICAL METHODS <i>Nilesh Amritkar, Envirocare Labs Pvt. Ltd., Bombay (India)</i>
13:30-14:00	UNDERSTANDING GLOBAL CERTIFICATE FOR SCOPE OF VALIDATION <i>Brooke Roman, Neogen Corp., Lansing, MI (USA)</i>
14:00-14:30	VALIDATION OF METHODS FOR DETECTION OF ALLERGEN AND TOXINS <i>Brooke Roman, Neogen Corp., Lansing, MI (USA)</i>
14:30-14:45	AFTERNOON BREAK
14:45-15:15	INDUSTRY PERSPECTIVE AND EXPERIENCE – NESTLÉ'S ASSESSMENT OF SUPPLIER PROCESS VALIDATION STUDIES <i>Laura Coisne, Nestle' Inc., Vevey (Switzerland)</i>
15:15-15:45	INDUSTRY PERSPECTIVE AND EXPERIENCE –VALIDATION OF COCOA PROCESSING <i>Anett Winkler, Cargill, Inc., Unterschleißheim (Germany)</i>
15:45-16:00	QUESTIONS & ANSWERS AND GENERAL DISCUSSION ADJOURN AND CLOSE

13:30-17:00

**Castello 1 Room****EARLY CAREER SCIENTISTS****ECS EARLY CAREER SCIENTISTS****GLOBAL PARTNERSHIP FOR ACHIEVING SDGs: THE ROLE OF ECS/YOUNG SCIENTISTS****YOUTH ACTION IN ADDRESSING FUTURE FOOD SYSTEM CHALLENGES DEBATING THE FUTURE OF FOOD**

13:30-14:00	<b>REGISTRATION</b>
14:00-14:15	<b>OPENING</b> <i>WELCOME REMARKS</i> <i>WORKSHOP OVERVIEW AND RATIONALE</i> <i>INTRODUCTION OF SPEAKERS</i>
14:15-14:30	<b>TALK 1:</b> THE ROLE OF DIGITAL TECHNOLOGIES AND SOCIAL MEDIA PLATFORMS PLAY IN MOBILIZING YOUTH ACTION AND ADVOCACY FOR FOOD SYSTEM TRANSFORMATION
14:30-14:45	<b>TALK 2:</b> HOW EDUCATIONAL INSTITUTIONS BETTER EQUIP YOUNG PEOPLE WITH THE KNOWLEDGE, SKILLS, AND RESOURCES NEEDED TO PARTICIPATE EFFECTIVELY IN FOOD TRANSFORMATION EFFORTS
14:45-15:00	<b>TALK 3:</b> FOSTERING INTERGENERATIONAL COLLABORATION AND MENTORSHIP BETWEEN YOUTH AND ESTABLISHED FOOD SYSTEM PROFESSIONALS TO MAXIMIZE IMPACT
15:00-15:20	<b>OPEN FORUM</b>
15:20-16:20	<b>WORLD CAFÉ BREAKOUT SESSION</b>
16:20-16:40	<b>DISCUSSION</b>
16:40-16:50	<b>CLOSING</b> <i>CONCLUDING REMARKS</i>
16:50	<i>GROUP PHOTO</i>

SEPTEMBER 9<sup>TH</sup>

09:00-11:00

**OPENING CEREMONY**

Chairs: S. Porretta, IUFoST 22nd World Congress of Food Science and Technology Chair, President of AITA, (Italy), A. Wirakartakusumah, IUFoST President and Scientific Advisory Committee Member to FAO Director-General (Indonesia)

11:30 - 13:00

**Auditorium - Anfiteatro Hall****FOOD PROCESSING FOR NUTRITION, DIET AND HEALTH: A CRITICAL ADVANCEMENT IN IMPROVING PROCESSED FOOD CLASSIFICATION**

Chairs: A. Wirakartakusumah, IUFoST President and Scientific Advisory Committee Member to FAO Director-General (Indonesia), A.M Hermansson, Royal Academy of Sciences (Sweden)

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|-------------|---|
| 11:30-12:10 | IUFOST TASK FORCE APPROACH FOR THE CONSENSUAL CLASSIFICATION OF PROCESSED FOOD PRODUCTS<br><i>E. Windhab, Swiss Federal Institute of Technology, Zürich Eth (Switzerland)</i>                           |
| 12:10-12:35 | APPLICATION OF NUTRIENT RICH FOOD INDEX TO CAPTURE FORMULATION AND PROCESSING OF FOOD<br><i>A. Drewnowski, Center for Public Health Nutrition, University of Washington (USA)</i>                       |
| 12:35-13:00 | COLLABORATIVE RESEARCH OPPORTUNITIES FOR IMPLEMENTING THE FORMULATION AND PROCESSING SCHEME IN PROCESSED FOOD CLASSIFICATION<br><i>H. Chen, National Institute of Food and Agriculture (NIFA) (USA)</i> |

13:00 - 14:00

**Castello 2 Room****LUNCH SPONSORED SESSION - PALM OIL****AGRICULTURAL & INDUSTRIAL SUSTAINABILITY, CONSERVATION, AND WASTE RECLAMATION & REUSE**

*R. Clemens, University of Southern California USC, USA, P. Pressman, University of Maine (USA)*

14:00 - 14:45

**Auditorium - Anfiteatro Hall****INTERDISCIPLINARY PANEL DISCUSSION: JOINING FOOD AND NUTRITION SCIENCES FOR A BETTER FOOD CLASSIFICATION SCHEME TO IMPROVE PUBLIC HEALTH**

Chair: S. Godefroy, IUFoST President Elect and Founder GFoRSS (Canada)  
Panelists: *H.-S. Kim, International Union of Nutritional Sciences (IUNS, South Korea), A. Badarneh, United Nations International Development Organization (UNIDO, Austria), R. Oniang'o, Rural Outreach Africa (Kenya), H. Chen, National Institute of Food and Agriculture (NIFA), (USA), D. Verela (Codex, Chile)*

14:00-14:45

**Castello 1 Room****SAILING TOWARDS NEW SHORES OF THOUGHT**

Chairs: S. Porretta, AITA (Italy), P. Rao, University Joint Center for Food and Nutrition Research (China)

14:00-14:35 | *H. Moskowitz (USA)***YOUNG SCIENTIST AWARD PRESENTATION**

- |             |  |
|-------------|--|
| 14:35-14:45 | AI-DRIVEN ENZYME DISCOVERY: TRANSFORMING THE FIGHT AGAINST FOOD CONTAMINANTS<br><i>Dachuan Zhang, ETH Zurich (Switzerland)</i> |
|-------------|--|

14:45 - 16:15

**Auditorium - Anfiteatro Hall****FAO****STRENGTHENING NATIONAL FOOD CONTROL SYSTEMS: FAO'S EXPERIENCE AND LESSONS LEARNED**

Chairs: C. Bessy, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy), C. Ndiaye, Senegalese Institute of Food Science and Technology (SenIFoST and Food Information Council for Africa)

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|-------------|---|
| 14:45-15:00 | WHAT IS A FOOD CONTROL SYSTEM (FCS) AND WHAT ARE THE MAIN CHALLENGES IN MAKING IT WORK?<br><i>C. Bessy, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy)</i>     |
| 15:00-15:15 | THE FAO/WHO FOOD CONTROL SYSTEM ASSESSMENT TOOL<br><i>J. Romero, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy)</i>  |
| 15:15-15:30 | THE FOOD CONTROL SYSTEM ASSESSMENT PROCESS USING THE FAO/WHO TOOL<br><i>G. Sartori, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy)</i>                         |
| 15:30-15:45 | A SNAPSHOT INTO A REGIONAL PROJECT: THE ASSESSMENT OF THE FCS IN 10 AFRICAN UNION COUNTRIES<br><i>C. Bessy, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy)</i> |
| 15:45-16:00 | LESSONS LEARNED - AND THE ROLE OF ACADEMIA IN FOOD CONTROL SYSTEM<br><i>J. Romero, Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO, Italy)</i>                          |
| 16:00-16:15 | DISCUSSION  |



14:45 - 16:15

**Castello 1 Room**

**RESEARCH AND INNOVATION FOR SUSTAINABLE FOOD SYSTEMS FROM PRODUCTION TO CONSUMPTION: THE ITALIAN CHALLENGE**

Chair: S. Porretta, AITA (Italy), G. Ferrari, ISFE and University of Salerno (Italy)

- 14:45-15:05 THE ONFOODS PROJECT: THE NATIONAL PARTNERSHIP TO PROMOTE HEALTHY, SUSTAINABLE FOOD SYSTEMS AND DIETARY PATTERNS  
*D. Del Rio, University of Parma (Italy)*
- 15:05-15:20 CHALLENGES TOWARDS IMPROVED FOOD QUALITY AND NUTRITION: THE ONFOODS CONTRIBUTION  
*P. Riso, University of Milan (Italy)*
- 15:20-15:40 THE POTENTIAL OF PUBLIC-PRIVATE PARTNERSHIPS TO MOVE FORWARD IN THE DEVELOPMENT OF A COMMON STRATEGY  
*A. Dolci, Bolton Food (Italy)*
- 15:40-15:55 RESEARCH AND INNOVATION FOR SUSTAINABLE FOOD SYSTEMS: FROM IDEAS TO POLICY AND BEHAVIORS  
*M. Vittuari, University of Bologna (Italy)*
- 15:55-16:15 DISCUSSION

14:45 - 16:15

**Castello 2 Room**

**ISNFF 1  
NUTRACEUTICALS AND FUNCTIONAL LIPIDS, PROTEINS, BIOPEPTIDES AND PHENOLICS: BIOAVAILABILITY AND METABOLISM – ROLE IN DISEASE RISK REDUCTION AND IMMUNE ENHANCEMENT**

Chairs: R.B. Pegg, The University of Georgia (USA), F. Shahidi, Memorial University of Newfoundland (Canada)

- 14:45-15:00 FUNCTIONAL LIPIDS IN HEALTH PROMOTING FOODS AND DIETARY SUPPLEMENTS  
*F. Shahidi, Memorial University of Newfoundland (Canada)*
- 15:00-15:15 BIOAVAILABILITY AND IN VIVO ACTIVITY OF FLAXSEED PROTEIN-DERIVED CALMODULINDEPENDENT PHOSPHODIESTERASE INHIBITORY PEPTIDES  
*R. Aluko, Centre for Food Technology and Research (Canada)*
- 15:15-15:30 METABOLITES OF TREE NUT PHENOLICS AND THEIR BIOAVAILABILITY AS AFFECTED BY THE MICROBIOME  
*R.B. Pegg, The University of Georgia (USA)*
- 15:30-15:45 TARGETING AMYLIN FIBRILLATION: DESIGN AND FORMULATION OF NOVEL ANTIDIABETIC NUTRACEUTICALS  
*C. Udenigwe, University of Ottawa (Canada)*
- 15:45-16:00 MICROENCAPSULATION ENHANCES PHENOLIC BIOACCESSIBILITY AND POTENTIAL HEALTH EFFECTS OF EXOTIC FRUITS AND THEIR SEEDS  
*R. Danielski, Memorial University of Newfoundland (Canada)*
- 16:00-16:15 DISCUSSION

14:45 - 15:15

**Marina Room**

**SPONSORED SESSION 3 - IPG PHOTONICS**

**LASERS: A SUSTAINABLE BAKING, DRYING AND CLEANING SOLUTION FOR FOOD & BEVERAGE MANUFACTURING**

*T. Strite, Senior Director of New Laser Applications at IPG Photonics*

14:45 - 16:15

**Tempio 1 Room**

**EDUCATION SESSION - IUFST WORKING GROUP**

**NAVIGATING NEW FRONTIERS IN FOOD STUDIES: INTEGRATING GENERATIVE AI FOR ENHANCED EDUCATION AND GLOBAL INSIGHTS**

Chair: M.H. Liu, National University of Singapore (Singapore), Sam Saguy, Hebrew University of Jerusalem (Israel)

- 14:45-15:05 FEEDING A BRAVE NEW WORLD: GENERATIVE AI'S ROLE IN FOOD SCIENCE EDUCATION  
*C.L.M. Silva, Escola Superior De Biotecnologia - Universidade Católica Portuguesa (Portugal)*
- 15:05-15:25 THE AI SYLLABUS: A STUDENT-PROFESSOR DIALOGUE ON TRANSFORMING FOOD SCIENCE EDUCATION  
*P. Xavier, Universidade Católica Portuguesa (Portugal)*
- 15:25-15:45 SHARED VISIONS, DIVERGING USES: A SURVEY OF GENERATIVE AI IN THE ACADEMY LIVES OF STUDENTS AND PROFESSORS  
*A.O. Obadina, Federal University of Agriculture, Abeokuta (Nigeria)*
- 15:45-16:05 CULTIVATING CONNECTIONS: THE IUFST-FAKT ROLE IN THE NEW ERA OF FOOD STUDIES  
*C.L.M. Silva, Escola Superior de Biotecnologia - Universidade Católica Portuguesa (Portugal)*
- 16:05-16:15 ROUNDTABLE  
*M.H. Liu, National University of Singapore (Singapore), Sam Saguy, Hebrew University of Jerusalem (Israel)*

14:45 - 15:45

**Tempio 2 Room**

**SPONSORED SESSION 1 - MERIEUX NUTRISCIENCES**

**UNVEILING THE IMPACT OF PFAS: SAFEGUARDING GLOBAL HEALTH THROUGH A ONE HEALTH APPROACH**

- 14:45-15:05 R&D MOLECULAR BIOLOGY MANAGER MXNS  
*F. Cattapan, R&D Molecular Biology Manager MXNS*
- 15:05-15:25 CHEMISTRY RESEARCH DIRECTOR MXNS  
*E. De Dominicis, Chemistry Research Director MXNS*
- 15:25-15:45 SUSTAINABILITY AND PACKAGING PROJECT COORDINATOR MXNS  
*A. Vittadello, Sustainability and Packaging project coordinator MXNS*



15:15 - 16:15

**Marina Room****SPONSORED SESSION 4 - GOURMED-CERTH****ACHIEVING EQUITABLE PRICING AND PROFITS IN THE MEDITERRANEAN FOOD SUPPLY CHAIN: PRACTICAL RESULTS AND INNOVATIVE SOLUTIONS (GOURMED PROJECT)**

Chair: G. Ayfantopoulou, A. Giannotti

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|-------------|--|
| 15:15-15:20 | OPENING REMARKS<br><i>G. Ayfantopoulou</i>   |
| 15:20-15:27 | PROMOTING FAIRNESS AND SUSTAINABILITY IN THE AGRI-FOOD SYSTEM: ADDRESSING REAL-WORLD CHALLENGES FOR FARMERS<br><i>A. Samoggia</i>          |
| 15:27-15:34 | ASSESSING THE IMPACT OF FAIR BUSINESS MODELS AND TECHNOLOGIES ON AGRIFOOD VALUE CHAINS<br><i>I. Mallidis</i>                               |
| 15:34-15:42 | THE IMPACT OF FOOD TRACEABILITY AND DIGITALIZATION: UTILIZING SCIENCE AND TECHNOLOGY FOR CONSUMER INFORMED DECISIONS<br><i>A. Argiriou</i> |
| 15:42-15:50 | ASPECTS OF ECOLOGICAL AND SOCIAL SUSTAINABILITY IN MEDITERRANEAN AGRIFOOD CHAINS<br><i>A. Detzel, IFEU-Heidelberg (Germany)</i>            |
| 15:50-16:15 | PANEL DISCUSSION - Q&A   |

15:45 - 16:15

**Tempio 2 Room****SPONSORED SESSION 2 - SHIMADZU****SFC-MS: A VIABLE ALTERNATIVE TO LC-MS IN FOOD SAFETY ANALYSIS***P. Redegalli, Product Specialist LCMS, Shimadzu (Italia)*

16:45 - 18:45

**Auditorium - Anfiteatro Hall****ISFE****ADVANCES ON ALTERNATIVE FOOD PROCESSING TECHNOLOGIES**

Chairs: G. Barbosa-Canovas, Washington State University (USA), O. Martin-Belloso, University of Lleida (Spain)

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|-------------|---|
| 16:45-17:05 | NONTHERMAL TECHNOLOGIES AS VALUABLE TOOLS TO INCREASE THE SUSTAINABILITY OF THE FOOD INDUSTRY<br><i>G. Ferrari, Department of Industrial Engineering, University of Salerno, ( Fisciano, Italy)</i> |
| 17:05-17:25 | REVOLUTIONIZING FOOD PRODUCTION: SUSTAINABLE TECHNOLOGIES FOR ENHANCED NUTRITIONAL VALUE<br><i>O. Martin-Belloso, University of Lleida (Spain)</i>  |

17:25-17:45

ADVANCES ON THE APPLICATION OF NOVEL TECHNOLOGIES FOR THE EXTRACTION OF FUNCTIONAL COMPOUNDS FROM BY-PRODUCTS OF THE FOOD INDUSTRY

*Viridiana Tejada, Tecnologico de Monterrey (Mexico)*

17:45-18:05

EQUIVALENT PROCESSING FOR PASTEURIZATION OF FRUIT JUICES BY SELECTED NON THERMAL TECHNOLOGIES

*G. Barbosa-Canovas, Washington State University (USA)*

18:05-18:25

FOOD PRESERVATION BY MICRO-AND NANO -STRUCTURING

*G.F. Gutierrez Lopez, Instituto Politécnico Nacional (Mexico)*

18:25-18:45

LOW IMPACT PROCESSING TECHNOLOGIES TO DELIVER TOMORROW'S SUSTAINABLE AND HEALTHY FOODS

*M. Dalla Rosa, Alma Mater Studiorum University Of Bologna (Italy)*

16:45 - 18:15

**Castello 1 Room****FIFSTA****CULTIVATING THE FUTURE: ADVANCING UNDERGRADUATE EDUCATION IN FOOD SCIENCE AND TECHNOLOGY IN THE ASEAN FOR SUSTAINABLE DEVELOPMENT**

Chair: R. Khaw, Singapore Institute of Food Science and Technology (SIFST), D. Troy, Teagasc (Ireland)

16:45-16:59

THE IAFT EDUCATION STANDARD FOR UNDERGRADUATE PROGRAM IN FOOD SCIENCE  
*F.K. Hidayat, Indonesian Association of Food Technologists IAFC, (Indonesia)*

16:59-17:13

ADVANCING UNDERGRADUATE EDUCATION IN FOOD TECHNOLOGY FOR SUSTAINABLE DEVELOPMENT IN MALAYSIA

*Y.M. Koh, Malaysia Institute of Food Technology (Malaysia)*

17:13-17:27

THE PHILIPPINES JOURNEY IN ELEVATING UNDERGRADUATE EDUCATION IN FOOD SCIENCE FOR SUSTAINABLE INNOVATION

*M.L.L. Francisco, University of The Philippines/Philippine Association Of Food Technologists, INC (Philippines)*

17:27-17:41

VIETNAM GOVERNMENT ON FORTIFYING MICRONUTRIENTS IN FOOD

*N.B. Ly, Can Tho University - Institute of Food And Biotechnology (Vietnam)*

17:41-17:55

SINGAPORE STANDARDS AND REGULATIONS IN FOOD SAFETY

*R. Khaw, Singapore Institue of Food Science & Technology (Singapore)*

17:55-18:09

INTEGRATING DIGITAL INNOVATIONS IN FOOD SAFETY AND QUALITY: EDUCATION FOR A SUSTAINABLE FUTURE

*J. Austria, Philippine Association of Food Technologists (Philippines)*

18:09-18:15

ENHANCEMENT AND AWARENESS PROMOTION OF FOOD SAFETY MANAGEMENT IN MYANMAR

*H.M. Oo, Myanmar*



16:45 - 18:15

**Castello 2 Room****TECHNOLOGICAL ADVANCEMENTS IN MICROALGAE AS AN ALTERNATIVE MORE SUSTAINABLE AND NUTRITIOUS FOOD SOURCE**

Chairs: I. Haberkorn, Singapore ETH Centre (Singapore), A. Mathys, ETH Zurich (Switzerland)

- 16:45-17:00 MICROALGAE AS A MICRONUTRIENT-RICH SOURCE FOR HUMAN NUTRITION AND HEALTH  
*F. Gao, ETH Zurich (Switzerland)*
- 17:00-17:15 NUTRITIOUS SINGLE-CELL-BASED FOODS FOR MORE SUSTAINABLE AND HEALTHY DIETS IN URBAN ENVIRONMENTS  
*I. Haberkorn, Singapore ETH Centre (Singapore)*
- 17:15-17:30 CIRCULAR BIOECONOMY APPROACHES IN MICROALGAE CULTIVATION: MAXIMIZING VALUE FROM INDUSTRIAL FOOD SIDE STREAMS  
*A. Chan, National University of Singapore (Singapore)*
- 17:30-17:45 TECHNOLOGICAL ADVANCEMENTS IN MICROALGAE BIOCOMPOUND EXTRACTION AND SEPARATION  
*B.P. Perez Simba, ETH Singapore Sec LTD (Singapore)*
- 17:45-18:00 MEAT ALTERNATIVE TEXTURIZATION HARNESSING CONVENTIONAL AND MICROALGAL PROTEINS  
*C. Sagesser, ETH Zürich, D-HEST SFP (Switzerland)*
- 18:00-18:15 DISCUSSION

16:45 - 18:15

**Tempio 1 Room****GFORSS****A JOINED-UP APPROACH TO THE IDENTIFICATION, ASSESSMENT AND MANAGEMENT OF EMERGING FOOD SAFETY HAZARDS AND ASSOCIATED RISKS (FOODSAFER)**

Chair: L. Ahrne, Past President EFFoST, (Denmark), S. Godefroy, Founder GForSS, Parera (Canada)

- 16:45-17:00 CHALLENGES TO DEVELOP FOOD REGULATORY ENVIRONMENTS ADAPTABLE TO EXISTING AND EMERGING FOOD SAFETY THREATS  
*S. Godefroy, Founder GForSS, Parera (Canada)*
- 17:00-17:15 IDENTIFICATION AND MANAGEMENT OF EMERGING CHEMICAL CONTAMINANTS IN OUR FOOD CHAIN  
*R. Krska, Austrian Competence Centre for Food and Food Quality, Safety and Innovation, (FFoQSI) (Austria)*
- 17:15-17:30 FOODSAFER: A EUROPEAN INITIATIVE TO MITIGATE AND COMMUNICATE EMERGING RISKS IN EUROPE  
*M. Wagner, University of Veterinary Medicine Vienna (Austria)*

- 17:30-17:45 MULTIPLE CRITERIA PRIORITIZATION OF DRIVERS FOR EMERGING FOOD SAFETY HAZARDS, AND RANKING OF RELATED HAZARDS  
*N. Hommels, Wageningen University and Research (The Netherlands)*
- 17:45-18:00 A MULTI-FACETTED APPROACH TOWARD UNDERSTANDING PERSISTENCE OF FOOD-ASSOCIATED LISTERIA MONOCYTOGENES  
*L. Alteio, Austrian Competence Centre for Feed and Food Quality, Safety And Innovation - FFOQSI GMBH (Austria)*
- 18:00-18:15 DISCUSSION

16:45 - 18:15

**Tempio 2 Room****UPCYCLING SEAFOOD SIDE STREAMS FOR SUSTAINABLE BLUE BIOECONOMY**

Chairs: J. Crobotova, Norwegian University of Science And Technology (NTNU), (Norway), B. Tiwari, TEAGASC (Ireland)

- 16:45-17:05 UPCYCLING SEAFOOD BY-PRODUCTS: A CIRCULAR APPROACH TO SUSTAINABILITY  
*B. Tiwari, TEAGASC (Ireland)*
- 17:05-17:10 Q&A
- 17:10-17:30 HARNESSING THE MULTIPLE VALUES OF FISH SIDE STREAMS -A PELAGIC PERSPECTIVE  
*I. Undeland, Chalmers University of Technology (Sweden)*
- 17:30-17:35 Q&A
- 17:35-17:50 CONSUMER PERCEPTIONS ON THE USE OF SEAWEED IN DIET  
*M. Pojic, Institute of Food Technology (Serbia)*
- 17:50-17:55 Q&A
- 17:55-18:10 THE USE OF ULTRASOUND PRE-TREATMENT PRIOR TO ENZYMATIC HYDROLYSIS TO IMPROVE THE QUALITY OF EXTRACTED PROTEIN COMPOUNDS FROM HERRING AND MACKEREL SIDE STREAMS  
*J. Crobotova, Norwegian University of Science and Technology NTNU, (Norway)*
- 18:10-18:15 Q&A



**SEPTEMBER 10<sup>TH</sup>**

09:00-10:00

**Auditorium - Anfiteatro Hall**

**NEW PRODUCT DEVELOPMENT FOR THE ACTUAL MARKET (WHERE THE FUTURE IS NOW)**

Chair: V. Prakash, IUFOST Past President, (India), P. Chinachoti, Food Innovation and Regulation Network (FIRN) (Thailand)

09:00-09:30 | *S. Porretta, AITA (Italy)*

**YOUNG SCIENTIST AWARD PRESENTATIONS**

09:30-09:40 | PROSPECTING THE EFFECT OF GLOBAL WARMING ON WHEAT BEER QUALITY BY A MULTI-OMIC APPROACH  
*R. De Flaviis University of Teramo, (Italy)*

09:40-09:50 | UNDERSTANDING FOOD ORAL DESTRUCTURING DYNAMICS TO DEVELOP STRUCTURED FOODS FOR DYSPHAGIA PATIENTS USING FOOD 3D PRINTING  
*V. Raja, CSIR, (India)*

09:50-10:00 | PROLAMIN-BASED MICROCARRIERS FOR CULTURING CELL-BASED MEAT  
*L. Jing, National University of Singapore Research Institute (NUSRI), (Singapore/China)*

10:30 - 12:00

**Auditorium - Anfiteatro Hall**

**EFFOST**

**DESIGNING FOOD FOR HEALTH**

Chairs: L. Ahrne, Department of Food Science, Faculty of Natural and Life Sciences, University of Copenhagen (Denmark), D. O'Riordan, University College Dublin (Ireland)

10:30-10:55 | FUTURE FOOD DESIGN STRATEGIES  
*V. Fogliano, Food Quality and Design Group, Wageningen University and Research (The Netherlands)*

10:55-11:20 | CHALLENGES AND OPPORTUNITIES TO DELIVER HEALTHY AND SUSTAINABLE DIETS  
*E. Gibney, University College Dublin (Ireland)*

11:20-11:45 | DESIGNING TASTY AND NUTRITIOUS PLANT-BASED MEAT ALTERNATIVES  
*M. Santagiuliana, Innovation and New Technology - Unilever (The Netherlands)*

11:45-11:55 | **YOUNG SCIENTIST AWARD PRESENTATION**  
MACHINE LEARNING TECHNIQUES FOR OPTIMISING CHITIN EXTRACTION FROM CRAB SHELLS  
*R. Elenjkkal Jerome, TEAGASC Food Research Centre*

11:55-12:00 | DISCUSSION

10:30 - 12:00

**Castello 1 Room**

**WAAFOST**

**NEW APPROACHES TO RE-DEVELOPING WEST AFRICAN TRADITIONAL FOODS THROUGH ACADEMIA-INDUSTRY-GOVERNMENT PARTNERSHIPS**

Chairs: A. Osinowo, BMS International Resources LTD (Nigeria), O.B. Oyewole, Association Of African Universities (Ghana)

10:30-10:50 | SCALING STRATEGIES FOR POSTHARVEST SOLUTIONS IN WEST AFRICA  
*L. Sanni, Federal University of Agriculture Abeokuta (Nigeria)*

10:50-11:10 | REDUCTION OF CALCIUM DEFICIENCY THROUGH NIXTAMALIZATION OF MAIZE TRADITIONAL FOOD PRODUCTS  
*B. Otegbayo, Bowen University (Nigeria)*

11:10-11:30 | ANTIMALARIAL POTENTIAL OF FORMULATED COOKIES CONTAINING PLEUROTUS TUBER-REGIUM SCLEROTIUM FLOUR  
*B.A. Akinwande, Ladoke Akintola University of Technology (Nigeria)*

11:30-11:50 | IMPROVING DEVELOPMENT IN AGRO-PROCESSING WITHIN THE AFRICAN CONTINENT THROUGH THE GENERATION OF CRITICAL MASS  
*A.O. Obadina, Federal University of Agriculture, Abeokuta (Nigeria)*

11:50-12:00 | DISCUSSION

10:30 - 12:00

**Castello 2 Room**

**SPONSORED SESSION 5 - EIT FOOD INNOVATOR FELLOWSHIP PROGRAMME 2024 - PITCHING SESSION ON BUSINESS PROPOSITION**

**AGRIFOOD INNOVABILITY: FROM RESEARCH TO NEW BUSINESS VENTURES**  
*M. Roccaro, EIT Food, B. Buntinx, EIT Food*

12:00 - 13:30

**Auditorium - Anfiteatro Hall**

**ISFANS**

**NANOTECHNOLOGY AND FOOD**

Chair: H. Chen, National Institute of Food and Agriculture (NIFA) (USA), W. Zhou, National University of Singapore (Singapore)

12:00-12:20 | NANO AND MICROTECHNOLOGY FOR SUSTAINABLE FOOD PRODUCTION -FROM PRODUCTION TO STRUCTURES, DIGESTION, AND HEALTH  
*K. Schroen, Wageningen University and Research (The Netherlands)*

12:20-12:40 | NANO-ENCAPSULATION TECHNOLOGY OF FUNCTIONAL FOOD INGREDIENTS USING BY 3-D PRINTER FOR IMPROVING BIOAVAILABILITY  
*H.J. Park, Korea University (South Korea)*

12:40-13:00 | LIGNIN BASED BIODEGRADABLE FILMS FOR AGRICULTURE AND FOOD APPLICATIONS  
*C. Sabliov, LSU (USA)*



- 13:00-13:20 NATIVE NANOPARTICLES IN FOODS: FORMATION AND FUNCTIONS  
*Lijing Ke, University of Leeds (UK)*
- 13:20-13:30 DISCUSSION

12:00 - 13:30

**Castello 2 Room****SPONSORED SESSION 6 - PALM OIL****DIETARY FAT - AT THE INTERSECTION OF HUMAN HEALTH AND SUSTAINABILITY**

Chair: R. Clemens, University of Southern California (USC) (USA)

- 12:00-12:25 DO ALL SATURATED FATTY ACIDS HAVE THE SAME IMPACT ON CARDIOVASCULAR HEALTH?  
*F. Visioli, Nutrition Foundation of Italy, Milano (Italy)*
- 12:25-12:50 CLINICAL IMPLICATIONS OF PALMITIC ACID: IS PALMITIC ACID A POTENTIAL CARCINOGEN?  
*P. Pressman, University of Maine, USA, R. Clemens, University of Southern California USC (USA)*
- 12:50-13:15 THE INTERNATIONAL DYNAMICS OF CSPO AND SUSTAINABILITY OF AGRICULTURAL PRACTICES  
*D. Ross Appleton (Malaysia)*
- 13:15-13:30 DISCUSSION

12:00 - 13:30

**Tempio 1 Room****IFS****SCIENCE BEYOND SCIENCE - COMMUNICATION WITH POLICY MAKERS AND STAKEHOLDERS TO CATALYSE POSITIVE CHANGES IN SOCIETY. THE CASE OF IFS FOOD SCIENCE AND TECHNOLOGY GRANTEES IN LOW AND LOW MIDDLE INCOME COUNTRIES**

Chairs: S. Schoustra, Wageningen University (The Netherlands), O.B. Oyewole, Association of African Universities (Ghana)

- 12:00-12:10 WORDS OF WELCOME BY IFS  
*N. Persson Andrianasitera, International Foundation for Science- IFS, (Sweden)*
- 12:10-12:20 BRIDGING THE COMMUNICATION GAP BETWEEN SCIENTISTS AND POLICY MAKERS IN LOW AND LOW MIDDLE INCOME COUNTRIES (VIDEO)  
*E. Yayi Ladekan, Higher Education and Scientific Research (Benin)*
- 12:20-12:30 FUNGAL DIVERSITY AND MYCOTOXINS IN FOOD AND SOILS IN NORTH-CENTRAL NIGERIA  
*C. Ezekiel, Clifford University (Nigeria)*

- 12:30-12:40 EVALUATION OF THE FOOD SAFETY OF STREET FOODS VENDED IN CAN THO CITY, VIETNAM  
*A.N. Tong Thi, Food & Biotechnology (Vietnam)*
- 12:40-12:50 PRESERVING CRICKET (GRYLLUS BIMACULATUS) FLOUR USING GINGER AND GARLIC EXTRACTS: EFFECT ON COLOR, PH, MICROBIAL AND SENSORY QUALITY  
*J. Akullo, Busitema University (Uganda)*
- 12:50-13:00 EFFECT OF ANTIMICROBIAL PACKAGING BASED ON CASSAVA STARCH, COCONUT FIBER AND GARCINIA KOLA OIL ON ATTÍÉKÉ QUALITY  
*Y.D. Adjouman, Université Nangui Abrogoua (Ivory Coast)*
- 13:00-13:30 DISCUSSION

14:30-16:00

**Auditorium - Anfiteatro Hall****TRANSFORMING OUR FOOD SYSTEM, THE IMPORTANCE OF PARTNERSHIP**Chair: I. Noble, Food Sector UK KTN Chair, and Senior R&D Director, Mondelez International  
Vice-chair: E. Arenas, CECS (Philippines)

Panelists: A.M. Murphy, Food Sector UK KTN Chair, and Senior R&amp;D Director, Mondelez International, R. Singhal, Professor of Food Technology - Institute of Chemical Technology, S. Kuhn, Director of Public Insights &amp; Engagement - EIT Food, I. Puddephat VP R&amp;D - PepsiCo International

**YOUNG SCIENTIST AWARD PRESENTATION**

- 15:50-16:00 SYNTHETIC BIOLOGY PLATFORM OF PET PLASTIC DEGRADING ENZYME (PET-ASE)  
*Dyah Wulandari, Soegijapranata Catholic University (Indonesia)*

14:30 - 16:00

**Castello 1 Room****RHEOLOGICAL AND COLLOID APPROACH TO CONTROL STRUCTURE AND TEXTURE**

chair: K. Nishinari, Osaka City University (Tokyo), R. Greiner, Max Rubner-Institut (Karlsruhe)

- 14:30-14:45 FOOD HYDROCOLLOIDS FOR TEXTURE CONTROL  
*K. Nishinari, Osaka City University (Japan)*
- 14:45-15:00 SEAFOOD PROCESSING SIDE-STREAMS AS FUTURE FOOD INGREDIENTS  
*E. Falch, NTNU (Norway)*
- 15:00-15:15 UNDERSTANDING SWALLOWING OF MODEL BOLUS WITH DIFFERENT FLOW BEHAVIOUR THROUGH A THROAT SIMULATOR  
*C. Gamonpilas, National Metal and Materials Technology Center, NSTDA, (Thailand)*
- 15:15-15:30 FUNCTIONAL FOOD MATRICES, LEARNINGS AT THE INTERFACE WITH BIOBASED FUNCTIONAL MATERIALS  
*C.T. Nordgard, NTNU (Norway)*



- 15:30-15:45 | SPATIOTEMPORAL STRUCTURE OF CARRAGEENAN GELS AND THEIR MIXTURES DURING SOL-GEL TRANSITION STUDIED BY RHEOLOGY, PARTICLE TRACKING, AND SCATTERING TECHNIQUES  
*L. Geonzon, Univeristy of Tokyo (Japan)*
- 15:45-16:00 | GELATION MECHANISM OF GELLAN GUM WITH TRIVALENT CATIONS  
*S. Matsukawa, Tokyo University of Marine Science and Technology (Japan)*

14:30 - 16:00

**Castello 2 Room**

**SPONSORED SESSION 7**

**GENERAL CONFEDERATION OF ITALIAN AGRICULTURE CONFAGRICOLTURA FROM DIGITIZATION TO WASTE RECOVERY: MAIN RESULTS OF CONFAGRICOLTURA EU PROJECTS ON INNOVATION**

Chair: D. Rossi, Confederation Of Farmers - Confagricoltura

- 14:30-14:50 | WASTE4SOIL (TURNING FOOD WASTE INTO SUSTAINABLE SOIL IMPROVERS FOR BETTER SOIL HEALTH AND IMPROVED FOOD SYSTEMS)  
*L. Brachetti, Confagricoltura (Italy)*
- 14:50-15:10 | NEO-CYCLE (UPCYCLING OF NDFEB MAGNETS IN THE EU FOR GREEN APPLICATIONS)  
*A. Pantano, Confagricoltura (Italy)*
- 15:10-15:30 | TRUSTYFOOD (STAKEHOLDERS-DRIVEN PATHWAYS FOR BLOCKCHAIN IMPLEMENTATION IN THE AGRI-FOOD SECTOR)  
*A. Iachetti, Confagricoltura (Italy)*
- 15:30-15:50 | QUANTIFARM (ASSESSING THE IMPACT OF DIGITAL TECHNOLOGY SOLUTIONS IN AGRICULTURE IN REAL-LIFE CONDITIONS)  
*E. Pierantoni, Confagricoltura (Italy)*
- 15:50-16:00 | Q&A

14:30 - 15:30

**Marina Room**

**SPONSORED SESSION 8**

**SUSTAINABLE FOOD SYSTEMS: INTEGRATING FOOD SAFETY, ENVIRONMENT, AND TECHNOLOGY**

Chair: I. Guelinckx, ILSI Europe

- 14:30-14:55 | CATALYSING SCIENTIFIC INNOVATION INTO FOOD SAFETY ACTION  
*M. Agustina Sarquis, Università Cattolica del Sacro Cuore (Italy)*
- 14:55-15:20 | AGRICOLUS FOR TOMATO AND RICE TRACEABILITY  
*S. M. Lilli, Agricolus (Italy)*
- 15:20-15:30 | DISCUSSION

14:30 - 16:00

**Tempio 2 Room**

**RIDDET INSTITUTE**

**ENGINEERING FOOD STRUCTURES FOR OPTIMAL DIGESTION AND NUTRIENT DELIVERY**

Chairs: Gail Bornhorst, University of California Davis (USA), Cristina Alamprese, DEFENS-University of Milan (Italy)

- 14:30-14:45 | MECHANISMS OF FOOD BREAKDOWN OF FOODS WITH VARYING PROPERTIES DURING GASTRIC DIGESTION  
*G. Bornhorst, University of California Davis (USA)*
- 14:45-14:48 | Q&A
- 14:48-15:03 | DIFFERENCES IN GASTRIC PROTEIN DIGESTION IN PIGLETS FOLLOWING CONSUMPTION OF COW, GOAT, AND WHOLE SHEEP MILK  
*D. Roy, Riddet Institute Massey University, Palmerston North*
- 15:03-15:06 | Q&A
- 15:06-15:21 | IN VITRO GASTROINTESTINAL ASSESSMENT OF FOLIC ACID-LOADED MICROPARTICLES PRODUCED BYELECTROSPRAY  
*Miguel Cerqueira, International Iberian Nanotechnology Laboratory, Braga*
- 15:21-15:24 | Q&A
- 15:24-15:39 | LIPID DIGESTIBILITY: INTERPLAY OF EMULSION STRUCTURE AND POLYPHENOL ADDITION  
*Eleonora Loffredi, University Of Milan, Milan*
- 15:39-15:42 | Q&A
- 15:42-16:00 | IS CHEMICAL COMPOSITION A RELIABLE INDEX OF THE NUTRITIONAL VALUE OF FOODS?  
*Alessandra Bordoni, University of Bologna (Italy)*
- 15:57-16:00 | Q&A

15:30 - 16:00

**Marina Room**

**SPONSORED SESSION 9**

**NATURE OUTPUBLISH DEMYSTIFYING THE PUBLISHING PROCESS**

*V. Hurst, Science of Food, Springer Nature*



16:30 - 18:20

**Castello 1 Room****GHI****DEBATING THE FUTURE OF FOOD**

Chairs: M. Murkovic, Graz University of Technology, Institute Of Biochemistry (Austria), D. Bogueva, Curtin University Sustainability Policy Institute (Australia)

- 16:30-16:45 TAILOR CONSUMER NEEDS WITH INNOVATIVE INGREDIENTS  
*G. Huang, Almond Board of California (ABC) (USA)*
- 16:45-17:00 WILL FUTURE FOOD BE PART OF THE SUSTAINABILITY TRANSITION?  
*D. Marinova, Curtin University Sustainability Policy Cusp Institute, Curtin University (Australia)*
- 17:00-17:15 3D FOOD PRINTING FOR THE FUTURE  
*N. Stanley, Coventry University (United Kingdom)*
- 17:15-17:30 ADDRESSING THE FUTURE OF CHEMICAL CONTAMINATION IN FOOD  
*M. Murkovic, Graz University of Technology, Institute Of Biochemistry (Austria)*
- 17:30-17:45 NOVEL FOOD PROCESSING TECHNOLOGIES USES AND THEIR IMPACTS ON PULSES-BASED FOODS AS ALTERNATIVE TO MEAT AND DAIRY PRODUCTS  
*C. Bou-Mitri, Notre Dame University (Lebanon)*
- 17:45-18:00 FUTURE OF INDIGENOUS AFRICAN FOODS  
*A. Makokha, Jomo Kenyatta University of Agriculture And Technology (Kenya)*
- 18:00-18:15 WHAT IS THE FUTURE OF FOOD IN THE EYES OF THE CONSUMERS?  
*D. Bogueva, Curtin University Sustainability Policy Institute (Australia)*
- 18:15-18:20 DISCUSSION

16:30 - 18:00

**Castello 2 Room****ALACCTA****OPPORTUNITIES AND NEEDS FOR THE 21ST CENTURY FOOD SYSTEMS**

Chairs: G. Barbosa-Canovas, Washington State University (USA), A. Medrano, Facultad De Quimica, Universidad De La Republica (Uruguay)

- 16:30-16:45 NAVIGATING THE AGEING LANDSCAPE: NUTRITIONAL STRATEGIES FOR HEALTHY LIVING  
*S.E. Valdès Martínez, Universidad Nacional Autonoma De Mexico (Mexico)*
- 16:45-17:00 BIOACTIVE SUBSTANCES AND MENTAL HEALTH  
*E. Torres, University Of Sao Paulo (Brazil)*
- 17:00-17:15 BY-PRODUCTS REVALORIZATION AS A SOURCE OF BIOACTIVES FOR SUSTAINABLE FOOD AND HEALTH. SITUATION IN LATIN AMERICA  
*A. Medrano, Facultad De Quimica. Universidad De La Republica (Uruguay)*
- 17:30-17:45 RESEARCH AND IMPLEMENTATION OF NOVEL FOOD PROCESSING TECHNOLOGIES IN LATIN AMERICA  
*G. Barbosa-Canovas, Washington State University (USA)*

- 17:45-18:00 PROCESSED FOOD AND ITS ROLE IN HEALTHFUL AND SUSTAINABLE DIETS IN LATIN AMERICA  
*S. Socolovsky, Argentina Association of Food Technologists (Argentina)*
- 17:45-18:00 DISCUSSION

16:30 - 18:00

**Tempio 1 Room****ISNFF 2****UPGRADING PROCESSING DISCARDS IN WASTE REDUCTION AND TOWARDS HEALTH PROMOTION**

Chairs: R. Aluko, Centre for Food Technology and Research (Canada), F. Shahidi, Memorial University of Newfoundland (Canada)

- 16:30-16:45 REPURPOSING OF FOOD PROCESSING DISCARDS INTO FUNCTIONAL FOOD INGREDIENTS AND NUTRACEUTICALS  
*F. Shahidi, Memorial University Of Newfoundland (Canada)*
- 16:45-17:00 PHENOLICS OF MURTILLA POMACE: ANTIOXIDANT ACTIVITY, REDUCING POWER AND PROTECTION OF CACO-2 CELLS AGAINST HYDROGEN PEROXIDE INDUCED OXIDATION  
*A. Costa de Camargo, Instituto De Nutrición Y Tecnología De Los Alimentos (Chile)*
- 17:00-17:15 UPCYCLING COMMERCIAL NUT COPRODUCTS FOR FOOD, NUTRACEUTICAL, AND PHARMACEUTICAL APPLICATIONS  
*C. Alasalvar, Tubitak (Turkey)*
- 17:15-17:30 OPPORTUNITIES FOR IMPROVING HEALTH AND SUSTAINABILITY BY USING BIO-ACTIVE WASTE STREAMS  
*B. Bolling, University of Wisconsin-Madison (USA)*
- 17:30-17:45 UPGRADING ALMOND HULLS FOR FOOD APPLICATIONS  
*G. Huang, Almond Board of California (ABC) (USA)*
- 17:45-18:00 DISCUSSION

**TALK AREA PROGRAMME**

- 13:30-16:00 **EIT FOOD**  
AGRI-FOOD INNOVABILITY: FROM RESEARCH TO NEW BUSINESS VENTURES
- 11:30 **SILVA TEAM**  
DISCOVER THE POWER OF CITRUS FIBER: THE ADVANTAGES OF USING A FUNCTIONAL CLEAN LABEL INGREDIENT IN BAKERY AND BEVERAGE APPLICATIONS
- 12:00 **BQC**  
INTRODUCTION TO BIOACTIVE COMPOUND RAPID SCREENING (BRS)

SEPTEMBER 11<sup>TH</sup>

09:00 - 10:00

**Auditorium - Anfiteatro Hall****EU STRATEGY ON SUSTAINABLE FOOD SYSTEMS**

Chairs: L. Ahrne, Department of Food Science, Faculty of Natural and Life Sciences, University of Copenhagen (Copenhagen), P.G. Rao, Former Director CSIR/NEIST (India)

09:00-09:40 | *H. De-Vries, European Federation of Food (France)*

**YOUNG SCIENTIST AWARD PRESENTATIONS**

09:40-09:50 | ADVANCING FOOD SAFETY AND SUSTAINABILITY USING INNOVATIONS IN ANALYTICAL TECHNIQUES AND NANOMATERIALS  
*Tianxi Yang, University of British Columbia (Canada)*

09:50-10:00 | EFFECTS OF HEAT TREATMENT ON THE MICROSTRUCTURE AND TRYPSIN HYDROLYSIS OF PROTEIN BODIES FROM HEMPSEEDS  
*Thomas Do, Riddet Institute, Massey University (New Zealand)*

10:00 - 11:30

**Auditorium - Anfiteatro Hall****IUFOST DISTINGUISHED LECTURER****IAFOST INDUCTION CEREMONY****ACADEMY SESSION WITH DISTINGUISHED LECTURER, LIFETIME****ACHIEVEMENT AND INDUCTION CEREMONIES**

Chairs: C. Aworh, Department of Food Technology, University of Ibadan (Nigeria), A. Wirakartakusumah, IPMI Institute, International Business School (Indonesia)  
*S. Wearne, Chair of Codex Alimentarius Commission and IUFOST Distinguished Lecturer (UK)*

12:00 - 13:30

**Auditorium - Anfiteatro Hall****IAFOST****NUTRITIOUS AND SAFE FOOD FOR ALL (8 BILLION MOUTHS) THROUGH NOVEL FOOD SOURCES, PLANT-BASED ALTERNATIVES, NEW APPLICATIONS AND REDUCTION OF FOOD LOSS AND WASTE**

Chairs: C. Aworh, IAFoST President (Nigeria), V. Prakash, IAFoST Past President (India)

12:00-12:15 | HOW TO ACHIEVE ZERO FOOD WASTE IN THE CITIES OF THE FUTURE: WHAT ARE THE RELEVANT RESEARCH CHALLENGES?  
*S. Guilbert, L'institut Agro | Montpellier SupAgro (France)*

12:15-12:30 | FOOD PROCESSING DISCARD AS A RICH SOURCE OF VALUE-ADDED BIOACTIVE PRODUCTS  
*F. Shahidi, Memorial University, Canada and Lifetime Achievement Award Winner*

12:30-12:45 | THE PROTEIN SHIFT TO PLANT-BASED ALTERNATIVES  
*A.M. Hermansson, Chalmers University of Technology (Sweden)*

12:45-13:00 | APPLICATION OF ARTIFICIAL INTELLIGENCE TO NUTRITIONAL IMPROVEMENT AND FOOD FORTIFICATION  
*C.-K. Wang, Chung Shan Medical University, Taiwan (China)*

13:00-13:15 | EURO-AFRICAN ACADEMIC COOPERATION TOWARDS SUSTAINABLE FOOD SECURITY  
*P. Pittia, University of Teramo (Italy)*

**YOUNG SCIENTIST AWARD PRESENTATION**

13:15-13:25 | FROM POLYPHENOL TO O-QUINONE: OCCURRENCE, SIGNIFICANCE, SAFETY AND HEALTH IMPLICATIONS  
*Lingjun Ma, China Agricultural University (China)*

13:25-13:30 | DISCUSSION

12:00 - 13:00

**Castello 2 Room****SPONSORED SESSION 10 - EUROPEAN COMMITTEE FOR UMAMI (ECU)****DIETARY GLUTAMATES: ITS FUNCTION, INTAKE & SAFETY**

Chair: H. Verhagen, Technical University Denmark (Denmark)

12:00-12:20 | GLUTAMATE INTAKE FROM FIRST FOODS  
*J. Mennella, Monell Chemical Senses Centre (USA)*

12:20-12:40 | SAFETY OF GLUTAMATE AS BOTH A NUTRIENT AND FOOD ADDITIVE  
*H. Verhagen (Denmark)*

12:40-12:55 | UNRAVELLING THE EXPOSURE AND RISK TO FREE GLUTAMATE FORM FOOD ADDITIVE AND NON-ADDITIVE SOURCES IN BELGIUM  
*J. V. Loco, Sciensano (Belgium)*

12:55-13:00 | Q&A

12:00 - 12:30

**Tempio 1 Room****SPONSORED SESSION 11****NEOTRON****COMPLIANCE AND SAFETY ON DIETARY SUPPLEMENTS: FROM STABILITY STUDIES TO MOSH & MOAH AND OTHER EMERGING CONTAMINANTS**

*M. Veronesi, V. Mazzoni*

12:30 - 13:00

**Tempio 1 Room****SPONSORED SESSION 12 - JBT****OHMIC HEATING TECHNOLOGY: A SUSTAINABLE ALTERNATIVE OF STEAM AND FOSSILS SOURCES UTILIZATION IN THE FOOD PROCESSING FACILITIES**

*A. Aldini, JBT FoodTech (Italy)*



13:00 - 13:30

**Tempio 1 Room**

**SPONSORED SESSION 13 - BOLOGNA BUSINESS SCHOOL**

**THE NEW MANAGERIAL EDUCATION FOR THE LEADERS OF FOOD INNOVATION**

*M. Vignoli (Italy), L. Leone (Italy)*

14:30 - 16:20

**Auditorium - Anfiteatro Hall**

**IDF - THE ROLE OF DAIRY PROCESSING IN DELIVERING HEALTHY AND SUSTAINABLE FOOD SYSTEMS**

Chairs: A. Wirakartakusumah, IPMI Institute, International Business School (Indonesia), A. Mulet Cabero, International Dairy Federation (Belgium)

- 14:30-14:35 | OPENING WORDS  
*A. Mulet Cabero, International Dairy Federation (Belgium)*
- 14:35-14:45 | IDF AND DAIRY PROCESSING RELATED WORK  
*P. Brazzale, IDF (Italy)*
- 14:45-15:05 | DAIRY PROCESSING: A CRITICAL PATHWAY TO DAIRY NET ZERO  
*T. Huppertz, Wageningen University (The Netherlands)*
- 15:05-15:25 | ENSURING FOOD SAFETY: THE CRUCIAL ROLE OF DAIRY PROCESSING AND REGULATION  
*H. Gupta, Climate AI (USA)*
- 15:25-15:45 | DAIRY PROCESSING FOR ENHANCED NUTRITION AND HEALTH  
*I. Gandolfi, IDF-SCNH, (Italy)*
- 15:45-16:05 | UPCYCLING MILK PROTEINS FROM UNSOLD PASTEURIZED MILK TO ENHANCE THE SUSTAINABILITY OF THE DAIRY SECTOR  
*P. D'Incecco, University of Milan (Italy)*
- 16:05-16:20 | FOOD QUALITY ISSUES? HOW WE CAN REDUCE AND ANTICIPATE FOOD SCRAPS  
*G. Dancoisne, Biomerieux*

14:30 - 16:00

**Castello 1 Room**

**EDUCATION SESSION - IUFST WORKING GROUP 2**

**CULTIVATING SUCCESS: INNOVATIVE PATHWAYS IN FOOD STUDIES AND GLOBAL CAREERS**

Chairs: C. L.M. Silva, Escola Superior De Biocologia – Universidade Católica Portuguesa (Porto), A.O. Obadina, Federal University of Agriculture, Abeokuta (Nigeria)

- 14:30-14:50 | SUSTAINABLE EARLY-TALENT DEVELOPMENT THROUGH ACADEMIA-INDUSTRY COLLABORATIVE FOOD TECHNOLOGY CHALLENGES IN SINGAPORE  
*M.H. Liu, National University of Singapore (Singapore)*
- 14:50-15:10 | THE EVOLUTION OF FOOD SCIENCE AND TECHNOLOGY EDUCATION IN SOUTH AFRICA AND AROUND THE GLOBE OVER FOUR DECADES  
*J. Van Wyk, Cape Peninsula University of Technology (South Africa)*

- 15:10-15:30 | E-LEARNING PLATFORM FOR INNOVATION, SUSTAINABILITY AND ENTREPRENEURIAL EDUCATION IN THE FOOD SECTOR-YOUREIN PROJECT  
*U. Tylewicz, University of Bologna (Italy)*
- 15:30-15:50 | STRATEGIES FOR VALORIZING POSTDOCTORAL RESEARCH IN TUNISIA: A COLLABORATIVE INTERNATIONAL SURVEY  
*N. Boudhriqua, Higher Institute of Biotechnology Sidii Thabet-University Manouba (Tunisia)*
- 15:50-16:00 | ROUNDTABLE  
*C. L.M. Silva Escola Superior De Biocologia – Universidade Católica Portuguesa, Porto, A.O. Obadina, Federal University Of Agriculture, Abeokuta (Nigeria)*

14:30 - 16:00

**Castello 2 Room**

**SPONSORED SESSION 14**

**GENERAL CONFEDERATION OF ITALIAN AGRICULTURE CONFAGRICOLTURA EU AGRIFOOD SYSTEM TOWARDS THE NEW PARTNERSHIP: CONFAGRICOLTURA'S ROLE ON GOVERNANCE AND PACT4SKILLS**

Chair: D. Rossi, Confederation of Farmers - Confagricoltura

- 14:30-14:50 | ECO-READY (A REAL-TIME SURVEILLANCE AND EARLY WARNING SYSTEM AS PART OF A PAN-EUROPEAN COMMUNICATION NETWORK FOR ASSURING FOOD SECURITY)  
*T. Marini, Confagricoltura (Italy)*
- 14:50-15:10 | I-RESTART (INCLUSIVE RESKILLING AND UPSKILLING TOWARD COMPETITIVE AGRIFOOD AND VETERINARY SECTOR: EUROPEAN AGENDA STRATEGY)  
*E. Tomassi, Confagricoltura (Italy)*
- 15:10-15:30 | FOODPATHS (CO-CREATING THE PROTOTYPE "SAFE AND SUSTAINABLE FOOD SYSTEMS PARTNERSHIP")  
*L. Liroso, Confagricoltura (Italy)*
- 15:30-15:50 | PARTNERSHIP FOOD4ALL  
*M. Contel, Confagricoltura (Italy)*
- 15:50-16:00 | Q&A

16:30 - 17:30

**Borgo Room**

**SPONSORED SESSION 15 - ELSEVIER OUTPUBLISH**

**AUTHOR WORKSHOP - WHAT TO CONSIDER WHEN PUBLISHING YOUR WORK**

*I. Van Korlaar, Executive Publisher of Elsevier Food Science journals, G. Bakshi, Elsevier (India), L. Li, Elsevier (China)*



16:30 - 18:00

**Castello 1 Room****ISEKI-FOOD****SKILLS FOR THE FOOD SYSTEM TRANSITION**

Chairs: P. Pittia, University of Teramo (Italy), R. Costa, Polytechnic University of Coimbra (Portugal)

16:00-16:35	WELCOME AND INTRODUCTION <i>R. Costa, Polytechnic University of Coimbra (Portugal), P. Pittia, University Of Teramo (Italy)</i>
12:35-16:52	THE PACT FOR SKILLS AND THE BLUEPRINT PROJECTS FIELDS AND I-RESTART: ACTIONS AT EUROPEAN LEVEL FOR IMPROVING THE KNOWLEDGE AND SKILLS IN THE AGRI-FOOD SECTOR <i>R. Berruto, Dist, University of Turin (Italy), D. Rossi, Confederation Of Farmers - Confagricoltura</i>
16:52-17:09	BUILDING CAPACITY FOR FUTURE TRANSDISCIPLINARY EXPERTISE IN FOOD SAFETY: THE EU FOOD SAFETY PLATFORM <i>V. Lattanzio, National Research Council Of Italy - Institute Of Sciences Of Food Production (Italy)</i>
17:09-17:26	POLICY FOR BUILDING A SUSTAINABLE FOOD WORKFORCE: THE CASE OF THE VEGAN FOOD INDUSTRY <i>R. Costa, Polytechnic University of Coimbra (Portugal)</i>
17:26-17:43	GLOCAL ECOSYSTEMS AND EXPANDED KNOWLEDGE FOR GREEN SKILLS AND CAPABILITY IN THE FOOD SECTOR (GEEK4FOOD) <i>P. Pittia, University of Teramo (Italy)</i>
17:43-18:00	DISCUSSION

16:30 - 18:00

**Castello 2 Room****UNDERGRADUATE QUIZ BOWL CHAMPIONSHIP**

*R. Khaw, Singapore Institute of Food Science & Technology (Singapore), R. Clemens, University Of Southern California (Usc) (Chatsworth)*

**Assistant/ Associate/Full Professor**

Multiple Tenure-Track Faculty Positions In Food Science &amp; Human Nutrition

✉ [fst@nus.edu.sg](mailto:fst@nus.edu.sg)🌐 [fst.nus.edu.sg](http://fst.nus.edu.sg)🌐 [www.linkedin.com/company/nusfst](https://www.linkedin.com/company/nusfst)

The Department of Food Science and Technology at the National University of Singapore is recruiting up to 11 tenure-track faculty positions at the level of Assistant/Associate/Full Professor. We welcome candidates from all emerging and interdisciplinary areas of food, human nutrition and urban agriculture.

We especially welcome candidates with research experience in food systems, food science, food engineering, nutrition security as well as the advances of scientific innovations and novel technologies to address current and future global food challenges.

**Applications including the following documents:**

- i) full Curriculum Vitae,
- ii) List of publication that categories the SCI-indexed journals and non-SCI journals as well as the journals as first author and corresponding author separately,
- iii) description of future research plans,
- iv) write up on teaching philosophy, and
- v) 3 recommendation letters (or names and addresses of 3 referees),

should be sent to:  
**Chair of the Search Committee**  
at [fst@nus.edu.sg](mailto:fst@nus.edu.sg)

Applicants should possess a PhD degree in a related field from an internationally reputable university. Postdoctoral experience of at least 2 years is required and industrial experience is highly valued. Appointee will be expected to establish an independent research programme that can compete strongly for external funding. In addition, the appointee is expected to guide research students, and teach undergraduate and postgraduate subjects.

**About NUS and the Department of Food Science & Technology**

NUS has consistently been ranked as a top university in the global ranking of universities by the Times Higher Education (THE) World University Rankings since the ranking started in 2004. In 2024, NUS was ranked the world's 19th and among the top 3 in Asia. A research-intensive university, NUS provides an academically stimulating environment and highly competitive start-up support.

The NUS Department of Food Science & Technology was established in 2020 after its inception as a Programme in 1999. With 25 years of history, the new Department is poised to continue its success. As Singapore's first Department of Food Science & Technology in the university sector, the Department will be undergoing a significant expansion in both education and research to strengthen the nations' food resilience as well as advance Singapore's food industry.

The NUS Department of Food Science and Technology offers courses leading to B.Sc. (Hons), M.Sc. by Coursework, M.Sc. by Research and Ph.D. degrees. Currently, there are over 270 undergraduate students and 240 postgraduate students.

For more information on the available positions, please visit: <https://www.fst.nus.edu.sg/opportunities/job-opportunities/faculty-positions>

SEPTEMBER 12<sup>TH</sup>

09:00 - 09:50

**Auditorium - Anfiteatro Hall****FOOD PROCESSING INDUSTRIES IN EMERGING ECONOMIES - DEVELOPMENTS, CONSTRAINTS AND IMPLICATIONS FOR SCIENCE**

Chairs: A. Wirakartakusumah, IUFoST President and Scientific Advisory Committee Member to FAO Director-General (Indonesia), S. Porretta, AITA (Italy)  
Joachim Von Braun, Institute of Labor Economics - ZEF, Department of Economic and Technological Change (Germany)

09:50 - 10:00

**Auditorium - Anfiteatro Hall****YOUNG RESEARCHER AWARD PRESENTATION**

L. Grossman, UMass Amherst (USA)

10:00 - 11:30

**Auditorium - Anfiteatro Hall**
**MULTIDISCIPLINARY PANEL DISCUSSION  
COMMUNICATING SCIENCE AND FULFILLING RESEARCH NEEDS TO ACHIEVE SDGS**

Chair: S. Godefroy, President Elect, IUFoST (Canada)  
Panelists: L. Grossman, UMass Amherst (USA), R. Oniang'o, Rural Outreach (Africa), J. von Braun, Institute of Labor Economics - ZEF, Department of Economic and Technological Change, J. Chen, China National Center for Food Safety Risk Assessment (China), N. Emami, Nestle (Switzerland), A. Badarneh, UNIDO, H.-S. Kim, President Elect, IUNS International Union of Nutritional Sciences (Korea)

10:00 - 10:30 | AI AND DATA SCIENCE IN INNOVATION AND MANUFACTURING  
S. Palzer, Executive Vice President and Chief Technology Officer, Nestle Global

10:00 - 11:30

**Borgo Room**
**SPONSORED SESSION 16 - BQC  
BIOACTIVE COMPOUND RAPID SCREENING (BRS): A VERSATILE AND PROMISING ANALYTICAL TECHNIQUE FOR QUANTIFYING BIOACTIVE COMPOUNDS IN DIVERSE HYDROPHILIC AND LIPOPHILIC MATRICES**

S. Mendez Cotarelo, BQC

10:00 - 11:30

**Castello 1 Room**
**IUFOST/IAFOST  
PRECISION NUTRITION AND FOOD SCIENCE STRATEGIES TO COMBAT PERSISTENT METABOLIC CHALLENGES ASSOCIATED WITH LONG-COVID**

Chairs: R. Clemens, University of Southern California (USC) (USA), P. Rao, University Joint Center for Food and Nutrition Research (China)

10:00-10:15 | PRECISION NUTRITION FOR STRATEGIC MANAGERMENTS OF LONG-COVID  
R. Clemens, University of Southern California USC (USA)

10:15-10:30 | OXIDATIVE STRESS, HYPER-INFLAMMATION ASSOCIATED WITH LONG-COVID  
P. Rao, University Joint Center for Food and Nutrition Research (China)

10:30-10:45 | MITOCHONDRIAL DYSFUNCTION AND LONG-COVID  
C.-K. Wang, Chung Shan Medical University, Taiwan (China)

10:45-11:00 | TOXICOLOGICAL IMPLICATIONS OF DIETARY SUPPLEMENTS ADVANCED DURING LONG-COVID  
A.W. Hayes, University of South Florida (USA)

11:00-11:15 | CLINICAL INTERVENTIONS AND LONG-COVID  
P. Pressman, University of Maine (USA)

11:15-11:30 | REGULATORY DYNAMICS AT THE INTERFACE OF FOOD SCIENCE, NUTRITION, AND METABOLIC HEALTH  
R. Clemens, University of Southern California USC, USA

12:00 - 13:15

**Auditorium - Anfiteatro Hall**

**GLOBAL AWARDS PRESENTATIONS - CLOSING CEREMONY**  
A. Wirakartakusumah, IUFoST President and Scientific Advisory Committee Member to FAO Director-General (Indonesia), S. Porretta, AITA (Italy)

13:30 - 15:00

**Castello 1****IUFOST GENERAL ASSEMBLY**

# Singapore Institute of Food and Biotechnology Innovation (SIFBI)

**Innovation engine for health and wellbeing focused on Asian phenotype**

- Sustainable value-added ingredients innovation
- Optimizing health and wellbeing in Asian phenotype

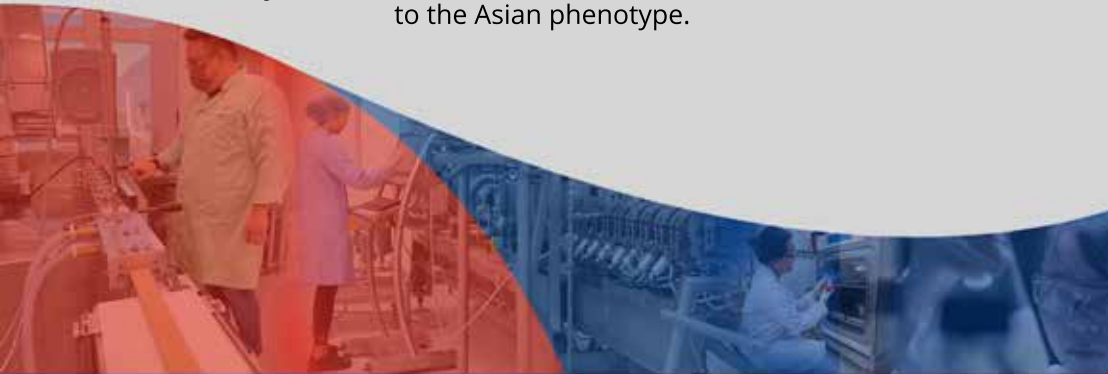


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[www.a-star.edu.sg/SIFBI](http://www.a-star.edu.sg/SIFBI)

SIFBI focuses on developing sustainable, value-added ingredients that meet the evolving demands of Asian consumers. Our research spans from the laboratory to scale-up production, leveraging on our natural product library, innovations in synthetic biology and food designs. By exploring the complex interplay between diet, eating, sensory, and digestive physiology, we aim to enhance health and well-being tailored specifically to the Asian phenotype.



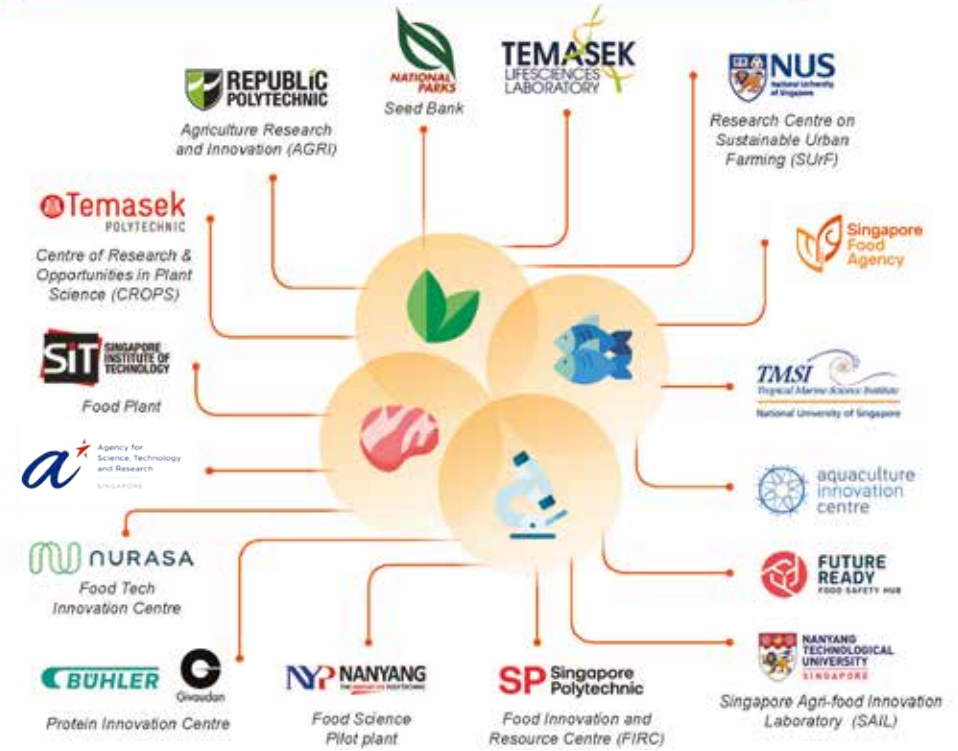
## SINGAPORE FOOD STORY (SFS) R&D PROGRAMME Towards a Food Resilient Future

Singapore aims to build the capability and capacity of the local agri-food industry to sustainably produce 30% of our nutritional needs. To meet the "30 by 30" goal, we have started the Singapore Food Story R&D Programme in 2019. R&D is an important lever to plug technology gaps and raise the local food production capability.



Photo by: Urban Farming Partners Singapore (GroGrace) Photo by: Blue Ocean Aquaculture Technologies (BOAT)

We have an enabling ecosystem to facilitate R&D efforts in Singapore.



SEPTEMBER 9<sup>TH</sup>

ORAL SESSION

14:45 - 16:15

Borgo Room

**FOOD INGREDIENTS/BIOACTIVE INGREDIENTS 1**

Chairs: Cristina Alamprese, Defens-University Of Milan (Italy), PG Rao, Former Director CSIR (India)

- 14:45-14:55 LUTEOLIN-APIGENIN, AN ALPHA-AMYLASE AND ALPHA-GLUCOSIDASE INHIBITOR, AMELIORATES DIABETIC LIVER INJURY IN DB/DB MICE THROUGH PPAR ACTIVATION  
*Tiangge Liu, Nus (Suzhou) Research Institute, Suzhou (China)*
- 14:55-15:05 OLIVE (OLEA EUROPAEA L) SEED PROTEINS AS UPGRADED SOURCE OF MULTIFUNCTIONAL BIOACTIVE PEPTIDES WITH MULTIFUNCTIONAL PROPERTIES  
*Carmen Lammi, University of Milan (Italy)*
- 15:05-15:15 ANALYZING COOKING EFFICIENCY OF GRADOLI PURGATORY BEANS: EFFECTS OF DEHULLING, MALTING, AND MONOVALENT CARBONATES  
*Alessio Cimini, University of Tuscia (Italy)*
- 15:15-15:25 THE EFFECT OF SEED PRIMING AND SPROUTING ON THE PHYSICO-CHEMICAL, FUNCTIONAL, ANTINUTRIENT, MICROBIOLOGICAL AND SENSORY CHARACTERISTICS OF MORINGA OLEIFERA SEED FLOURS  
*Ruth-ann Yaa Frimpong, University of Ghana-Department of Nutrition and Food Science (Ghana)*
- 15:25-15:35 EVALUATION OF THE IMMUNOMODULATORY PROPERTIES OF AN IN VITRO DIGESTED PECTIN-RICH EXTRACTS FROM OLIVE INDUSTRY BY PRODUCTS IN CACO-2 CELLS  
*Africa Fernandez-Prior, Department of Medical Biochemistry and Molecular Biology and Immunology (Spain)*
- 15:35-15:45 ANTIOXIDANT PEPTIDE INTEGRATION IN FERMENTED SAUSAGES: UNVEILING LONG-TERM EFFECTS  
*Betul Arslan, Ankara University (Turkey)*
- 15:45-15:55 LIPIDIC COMPLEXES INCREASE BETA-CAROTENE BIOAVAILABILITY  
*Ariel Antonio Campos Toledo Hijo, School of Food Engineering, University of Campinas (Brazil)*
- 15:55-16:05 NEUTRACEUTICAL DEVELOPMENT OF CORDYCEP CICADAECYCLIA MYCELIA FOR EYE CARE  
*Hsin -Tung Chu, Biotech Research Institute, Grape King Bio Ltd., Long Tan Dist. (Taiwan)*
- 16:05-16:15 POTENTIAL OF QUINOA AS MAJOR INGREDIENT IN GLUTEN-FREE BREADS  
*Amandine Ceccaldi, QUALINOVA SAS de l'ESS, F-34270 Claret; CIRAD, UMR QualiSud, F-34398 (France)*

14:45 - 16:15

Parco Room

**NEW PROCESSES & TECHNOLOGIES 1**

Chairs: Marco Dalla Rosa, Alma Mater Studiorum University of Bologna (Italy), Karin Schroen, ISFANS and Wageningen University (The Netherlands)

- 14:45-14:55 APPLICATION OF A HYBRID GEL BASED ON BEESWAX OLEOGEL AS SATURATED FAT SUBSTITUTE IN THE COMPOUND CHOCOLATE FORMULATION  
*Katsuyoshi Nishinari, Hubei University of Technology (China)*
- 14:55-15:05 OPTIMIZATION OF NUTRIENT-RICH BREAKFAST CEREAL EXTRUDATES: A STUDY ON WATERMELON SEED, SWEET POTATO, AND RICE FLOUR BLEND USING EXTRUSION TECHNOLOGY  
*Mayowa Saheed Sanusi, Department of Food Engineering, University of Ilorin (Nigeria)*
- 15:05-15:15 EFFECTS OF HIGH HYDROSTATIC PRESSURE (HHP) ON WALNUT PASTES: CHARACTERIZATION AND STABILITY EVALUATION  
*Chiara Rossetti, DiSTAS, Department for Sustainable Food Process, Università Cattolica del Sacro Cuore (Italy)*
- 15:15-15:25 STRUCTURAL MODIFICATION OF PLANT PROTEINS BY HIGH PRESSURE PROCESSING (HPP) TO IMPROVE PROTEIN DIGESTIBILITY  
*Mauricio Opazo Navarrete, Agriaquaculture Nutritional Genomic Center (Cgna) (Chile)*
- 15:25-15:35 AN RSM STUDY ON THE TWIN-SCREW EXTRUSION OF PEA PROTEIN ISOLATE FOR MEAT ANALOGS  
*Po Shou Pan, National Pingtung University of Science and Technology - Department of Food Science (Taiwan)*
- 15:35-15:45 APPLICATION OF VARIOUS NON-THERMAL TECHNOLOGIES FOR EGG SURFACE SANITIZATION  
*Deepti Salvi, North Carolina State University (USA)*
- 15:45-15:55 ULTRASONIC AGGLOMERATION IN PROTEIN MATRICES BASED ON MACRO AND MICROALGAE MEALS AND ITS EFFECT ON THERMOPHYSICAL, MICROSTRUCTURAL AND MECHANICAL PROPERTIES  
*Mario Perez/won, Universidad del Bío Bío (Chile)*
- 15:55-16:05 EFFECT OF CONTINUOUS ULTRASOUND PROCESSING ON A PROTEIN-RICH BLACKBERRY-BASED BEVERAGE  
*Gontorn Putsakum, School of Biosystems and Food Engineering, University College Dublin (Ireland)*
- 16:05-16:15 IMPACT OF ULTRASOUND AND CONVECTIVE DRYING PROCESSES ON SELECTED PROPERTIES OF ORGANIC ORANGE FRUITS  
*Katarzyna Rybak, Warsaw University of Life Sciences, Institute of Food Sciences, Department of Food Engineering and Process Management (Poland)*



16:45 - 18:15

Borgo Room

**TECHNOLOGY FOR HEALTH 1**

Chairs: Paola Pittia, University of Teramo (Italy), Marvin Moncada, Plants for Human Health Institute, Department of Food, Bioprocessing and Nutrition Sciences

- 16:45-16:55 INNOVATIVE ENCAPSULATION OF NEW ZEALAND HOPS EXTRACT: A STUDY ON ITS DELIVERY IN A FUNCTIONAL ORANGE JUICE AND IN VITRO GASTROINTESTINAL DIGESTION  
*Ali Rashidinejad, Riddet Institute, Massey University (New Zealand)*
- 16:55-17:05 EVALUATION OF DIFFERENT EXTRACTION STRATEGIES AND UV-B IRRADIATION TO PRODUCE BIOACTIVE-RICH MUSHROOM INGREDIENTS  
*Marvin Moncada, Plants for Human Health Institute, Department of Food, Bioprocessing and Nutrition Sciences (USA)*
- 17:05-17:15 IMPROVING THE DIGESTIBILITY OF PEA PROTEIN VIA EXTRUSION  
*Weibiao Zhou, Food Science and Technology, The National University of Singapore (Singapore)*
- 17:15-17:25 EFFECT OF DRYING METHODS ON DRYING KINETICS AND PHYTOCHEMICAL CONTENTS OF PEA SHOOTS MICROGREENS  
*Belay Olika, University College Dublin (Ireland)*
- 17:25-17:35 PROCESSING OF LENTIL ISOLATED PROTEIN-BASED BEVERAGE THROUGH HIGH PRESSURE  
*Barbara Biduski, Teagasc, Food Research Centre, Ashtown (Ireland)*
- 17:35-17:45 MICROALGAE AS A MICRONUTRIENT-RICH SOURCE FOR HUMAN NUTRITION AND HEALTH  
*Fengzheng Gao, Institute of Food, Nutrition and Health, Department of Health Sciences and Technology, ETH Zurich (Switzerland)*
- 17:45-17:55 QUALITY IMPROVEMENT OF LIQUID WHOLE EGG PASTEURISED BY MANOTHERMOSONICATION  
*Enrique Beitia, German Institute of Food Technologies (DIL e.V.) (Germany)*
- 17:55-18:05 EFFECTS OF THERMAL PASTEURIZATION, HIGH-PRESSURE PROCESSING AND HIGH-PRESSURE HOMOGENIZATION TREATMENTS ON MICROBIAL INACTIVATION AND PHYSICOCHEMICAL PROPERTIES OF ALMOND-BASED BEVERAGE  
*Neamtallah Assaf, University of Parma - Department of Food and Drug (Italy)*

16:45 - 18:15

Marina Room

**NUTRITION & HEALTH, ALTERNATIVE PROTEINS 1**

Chairs: Daniele Del Rio, OnFoods Foundation, Wen-Long Ko, Department of Food Science, National Taiwan Ocean University

- 16:45-16:55 EFFECTS OF DIFFERENT FEED MOISTURE TREATMENT AND ADDITION OF COWPEA ON NUTRITIONAL, ANTIOXIDANT ACTIVITIES AND IN VITRO STARCH DIGESTIBILITY ON EXTRUDED SORGHUM-COWPEA COMPOSITE FLOUR  
*Oluwaseun Peter Bamidele, Department of Food Science and Technology, University of Venda (South Africa)*
- 16:55-17:05 PREPARATION AND EFFECTS ON HEPATOCYTES OF DPP-IV INHIBITORY PEPTIDES FROM MILKFISH FRAME (CHANOS CHANOS)  
*Wen -Ling Ko, Department of Food Science, National Taiwan Ocean University (Taiwan)*
- 17:05-17:15 PHYSICOCHEMICAL PROPERTIES, DIGESTIVE BREAKDOWN AND FUNCTIONAL ASPECTS OF CATECHIN-ENRICHED THIRD-GENERATION SNACKS USING HUMAN GASTRIC SIMULATION, AND EXTENSIONS TO ENRICHMENT WITH GRAPE POMACE FLOUR  
*Pedro Bouchon, Pontificia Universidad Católica de Chile - Department of Chemical and Bioprocess Engineering (Chile)*
- 17:15-17:25 THE EFFECT OF PRETREATMENTS ON THE MOISTURE CONTENT, FAT CONTENT, AND ACCEPTABILITY OF VACUUM FRIED WHITE OYSTER MUSHROOM (PLEUROTUS OSTREATUS) CHIPS  
*Ava Nicole Azotea, Bicol University - Food Technology Department (Philippines)*
- 17:25-17:35 EXPLORING THE POTENTIAL OF LEGUME SPROUTS AS A FUNCTIONAL INGREDIENT FOR THE DIETARY MANAGEMENT OF HISTAMINE INTOLERANCE  
*Oriol Comas-Basté, University of Barcelona (UB), Food and Nutrition Campus, Department of Nutrition, Food Sciences and Gastronomy (Spain), Research Institute of Nutrition and Food Safety (INSA-UB) (Spain)*
- 17:35-17:45 EXPLORING NUTRITIONAL POTENTIAL OF LEGUME PROTEINS BY IN VITRO DIGESTIBILITY STUDY  
*Ai Che Yap, Department of Food Science and Technology National University of Singapore (Singapore)*
- 17:45-17:55 A NEW ROUTE TO EXTRACT MULTIFUNCTIONAL PROTEIN INGREDIENTS RICH IN VITAMIN B12 AND ESSENTIAL FATTY ACIDS FROM SEAWEED  
*Joao Trigo, Chalmers University Of Technology - Life Department (Sweden)*
- 17:55-18:05 EXPLORING THE POTENTIAL OF CEREAL AND VEGETABLE PROTEIN BLENDS TO CREATE NUTRITIVE AND SUSTAINABLE ALT PROTEIN PRODUCTS  
*Lutz Grossman, UMass Amherst (USA)*
- 18:05-18:15 ANTI-STRESS EFFECT OF GAC FRUIT PARTS (PEEL, PULP, ARIL, AND SEED) WATER, ETHANOL, ETHYL ACETATE, AND N-HEXANE EXTRACTS USING HT-22 CELL MODEL  
*Asif Ali, Chung Shan Medical University (Taiwan)*



16:45 - 18:15

Parco Room

**TECHNOLOGY AND SUSTAINABILITY 1**

Chairs: Ernestina Maria Casiraghi, University of Milan (Italy), PG Rao, Former Director CSIR-NEIST (India)

- 16:45-16:55 VALORISATION OF CHESTNUT BY-PRODUCTS TO PRODUCE INNOVATIVE EMULSIONS  
*Isabel Martins, Faculty of Engineering, University of Porto (Portugal)*
- 16:55-17:05 WALNUT SHELL ACTIVATED CARBON FIBERS THROUGH ELECTROSPINNING: PREPARATION AND CHARACTERIZATION  
*Xiaojie Ma, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences (China)*
- 17:05-17:15 CASSAVA WASTE MANAGEMENT AND VALORISATION IN SUB-SAHARAN AFRICA  
*Abdul -Rasaq Adebawale, International Institute of Tropical Agriculture, Kinshasa D R Congo (Democratic Republic of the Congo, Congo - Kinshasa)*
- 17:15-17:25 FROM FOOD WASTE TO NANOMEDICINE: LIGNIN AS A GREEN TOOL TO FORMULATE NANOPARTICLES WITH PHARMACEUTICAL APPLICATION  
*Fabrizio Masciulli, Sapienza University of Rome (Italy)*
- 17:25-17:35 UNLOCKING THE POTENTIAL: TOMATO LEAF JUICE AS GELLING AGENT FOR WHEY PROTEINS AND PLANT PROTEINS DUE TO ITS ENDOGENOUS PROTEOLYTIC ACTIVITY  
*Yafei Yu, Wageningen University (The Netherlands)*
- 17:35-17:45 SUSTAINABLE AGRICEUTICALS TO SOLVE COMPLEX GLOBAL PROBLEMS ON FOOD AND NUTRITIONAL SECURITY  
*Dejian Huang, National University of Singapore (Singapore)*
- 17:45-17:55 ULTRASONIC/MICROWAVE ASSISTED EXTRACTION FROM ORANGE POMACE BY-PRODUCTS: EVALUATION OF THEIR ANTIOXIDANT AND ANTIBACTERIAL ABILITY  
*Yung -Kai Lin, National Taiwan Ocean University (Taiwan)*
- 17:55-18:05 THYMUS ESSENTIAL OIL O/W NANOEMULSIONS AS A TREATMENT TO IMPROVE COMPOST SANITIZATION  
*Maria Gioia Fabiano, Sapienza University of Rome (Italy)*



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**SPEECH**

**Monday, SEPTEMBER 9**

🕒 14.45/15.45 📍 Tempio 2



**STAND 32**



Unveiling the Impact of PFAS: safeguarding global health through a One Health Approach

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SEPTEMBER 10<sup>TH</sup>

ORAL SESSION

09:00 - 10:00

Borgo Room

**PACKAGING 1**

Chairs: Mitsutoshi Nakajima, Faculty of Life and Environmental Sciences, University of Tsukuba (Japan), Deirdre Mikkelsen, University of Queensland (Australia)

- 09:00-09:10 DEVELOPMENT OF A SELF-REINFORCED STARCH-DERIVED FILM WITH BIOCOMPATIBILITY AND MECHANICAL PROPERTIES  
*Liping Wang, Jiangnan University (China)*
- 09:10-09:20 PHASE SEPARATION BEHAVIOURS OF ZEIN- HYDROXYPROPYL METHYLCELLULOSE COMPOSITE FILMS  
*Yuyang Zhang, University of Guelph-Department of Food Science (Canada)*
- 09:20-09:30 KINETIC ANALYSIS OF THE COLLABORATIVE EFFECT OF PLASMA-ACTIVATED WATER, EDIBLE COATING, AND ACTIVE PACKAGING ON SHELF LIFE OF CHERRY TOMATOES  
*Syed Mudabbar Hu Shah, Department of Agricultural Sciences, University of Naples Federico II, Via Università 100, 80055 (Italy)*
- 09:30-09:40 EFFECTS OF CHITOSAN AND CAROTENOIDS-BASED COATINGS ON THE SHELF-LIFE OF FRESH SARDINE FILLETS  
*Maria Alessia Schouten, Alma Mater Studiorum, University of Bologna - Department of Agricultural and Food Sciences (Italy)*
- 09:40-09:50 INVESTIGATION POSSIBILITIES OF THE OXIDATIVE BEHAVIOR OF FOOD PRODUCTS AND PACKAGING MATERIAL WITH THE RSSOT (RAPID SMALL-SCALE OXIDATION TEST)  
*Carolin Edinger, Anton Paar ProveTec GmbH (Germany)*
- 09:50-10:00 WASTE BLACK CURCUMIN (NIGELLA SATIVA) AND BANANA (MUSA PARADISIACA) MIDRIB BASED AS AN APPLICATION OF ANT-REPELLENT FOOD PACKAGING  
*Feizya Hilyata Musaddiq, Bogor Agricultural University (Indonesia)*

09:00 - 10:00

Marina Room

**TECHNOLOGY FOR HEALTH 2**

Chairs: Dorin Boldor, LSU AgCenter - Department of Biological and Agricultural Engineering, Rotimi Aluko, ISNFF and Canada Research Chair, University of Manitoba (Canada)

- 09:00-09:10 PULSED ELECTRIC FIELDS AND NA<sub>2</sub>CO<sub>3</sub> TREATMENT FOR SOLVENT-FREE LIPID EXTRACTION FROM CELL-WALL DEFICIENT MICROALGAE  
*Julia Baumgartner, ETH Zurich, Department of Health Sciences and Technology, Sustainable Food Processing (Switzerland)*
- 09:10-09:20 CELLULOSE-BASED NANOPARTICLES FOR PH-RESPONSE DELIVERY OF ASTAXANTHIN  
*Luyun Cai, Ningbo Innovation Center, Zhejiang University (China)*

- 09:20-09:30 IMPACT OF ADVANCED TECHNOLOGIES (ULTRASONICATION, HYDRODYNAMIC CAVITATION, HIGH PRESSURE) FOR PROTEIN RECOVERY FROM FABA BEANS AND SIMULTANEOUS PROPERTY MODIFICATION OF THE PROTEIN CONCENTRATES  
*Rahel Suchintita Das, School of Agriculture and Food Science, University College Dublin (Ireland)*
- 09:30-09:40 EXTRUSION COOKING AS A TOOL TO PROMOTE COMSUMPTION OF NON-TRADITIONAL WHOLE GRAINS  
*Carlos Wanderlei Carvalho, Embrapa Food Technology (Brazil)*
- 09:40-09:50 BALL MILLING AS A GREEN MECHANO-CHEMICAL TECHNOLOGY FOR TUNING TECHNOLOGICAL FUNCTIONALITY OF STARCHES OF DIFFERENT BOTANICAL ORIGIN  
*Reindorf Boateng, University of Teramo - Department of Bioscience and Technology for Food, Agriculture and Environment, Teramo, Italy (Italy)*
- 09:50-10:00 MICROWAVE-DRIVEN PRODUCTION OF AROMATIC COMPOUNDS FROM LIGNIN IN THE PRESENCE OF HYDRAZINE AND ETHYLENE GLYCOL  
*Dorin Boldor, LSU AgCenter - Department of Biological and Agricultural Engineering (USA)*

09:00 - 10:00

Parco Room

**TRADITIONAL FOODS FOR FUTURE 1**

Chairs: Daniele Rossi, Confederation of Farmers - Confagricoltura, Ali Rashidinejad, Riddet Institute, Massey University

- 09:00-09:10 ASSESSMENT OF THE INVIVO AND INVITRO QUALITY OF PROTEIN IN KLAYFOODS TOMBROWN AND A COMMERCIAL WEANING FOOD  
*Fausat Kolawole, Dept Of Home Economics And Food Science, Faculty Of Agriculture, University Of Ilorin (Nigeria)*
- 09:10-09:20 EXPLORING THE POTENTIAL OF MUSHROOM-INFUSED CHOCOLATE: EFFECT OF PROCESSING ON PRODUCT CHARACTERISTICS  
*Yao Korkoe Attipoe, JUNIA ISA Lille University - Department of Food Science (France)*
- 09:20-09:30 GUM ARABIC – SAME BUT DIFFERENT: INVESTIGATION OF THE EMULSION-STABILIZING PROPERTIES  
*Désirée Martin, Karlsruhe Institute of Technology, Institute of Process Engineering in Life Sciences (Germany)*
- 09:30-09:40 EFFECT OF DROUGHT STRESS AND SALICYLIC ACID ON PHYTOCHEMICAL CONTENT OF PIPER AURITUM KUNTH AND ITS METABOLOMIC AND NUTRACEUTICAL ANALYSIS  
*Adriana Chico-Peralta, Tecnológico De Monterrey, School of Engineering and Sciences (Mexico)*
- 09:40-09:50 DAIRY DESSERT PROCESSING WITH DATE FRUIT POWDER  
*Fedala Nazih, Ecole Supérieure des Sciences des Aliments et des Industries Agroalimentaires (Essaia) (Algeria)*



09:50-10:00 COPROSMA SPECIES OF AOTEAROA NEW ZEALAND AS A TRADITIONAL FOOD FOR THE FUTURE: UNVEILING ITS NUTRITIONAL AND BIOACTIVE TREASURES  
*Ali Rashidinejad, Riddet Institute, Massey University (New Zealand)*

09:00 - 10:00

### Tempio 1 Room

#### NUTRITION & HEALTH, ALTERNATIVE PROTEINS 2

Chairs: Suzana Caetano Da Silva Lannes, Universidade de São Paulo (Brazil), Haiyan Gao, Zhejiang Academy of Agricultural Sciences, (China)

09:00-09:10 OPTIMIZING A NUTRITIOUS, AFFORDABLE, AND CULTURALLY ACCEPTABLE DIET FOR GHANAIAN ADOLESCENTS USING LINEAR PROGRAMMING  
*Leticia Donkor, University Of Ghana (Ghana)*

09:10-09:20 NUTRITIONAL IMPACTS OF REPLACING SUCROSE WITH A MIXTURE OF SWEETENERS AND CASSAVA FIBER IN DARK CHOCOLATES  
*Suzana Caetano Da Silva Lannes, Universidade de São Paulo (Brazil)*

09:20-09:30 NATIVE BRAZILIAN PASSION FRUIT (PASSIFLORA TENUIFILA) MODULATES GENE EXPRESSION RELATED WITH REVERSE CHOLESTEROL TRANSPORT AND IMPROVES INSULIN RESISTANCE BIOMARKERS IN HUMANS  
*Isabella Duarte, University of Sao Paulo, Department of Food Science and Experimental Nutrition, School of Pharmaceutical Science (Brazil)*

09:30-09:40 OMEGA-3 SUPPLEMENTS. DOES THE SOURCE MATTER?  
*Alessandra Bordoni, UNiversity of Bologna - Department of Agricultural and Food Sciences (Italy)*

09:40-09:50 NUTRITIONAL EVALUATION AND BIOLOGICAL ACTIVITY OF ORANGE PEEL FLOUR: A SCIENTIFIC INVESTIGATION INTO ITS POTENTIAL BENEFITS IN GLUTEN-FREE BAKING PRODUCTS  
*Giusy Rita Caponio, Department of Bioscience, Biotechnology and Environment, University of Bari Aldo Moro (Italy)*

09:00 - 10:00

### Tempio 2 Room

#### NEW PROCESSES & TECHNOLOGIES 2

Chairs: Carmine Summo, University of Bari Aldo Moro, Department of Science of Soil, Plant and Food Science, Gustavo Gutierrez Lopez, ISFE and Instituto Politecnico Nacional (Mexico)

09:00-09:10 DYNAMIC PROCESSES OCCURRING DURING FOOD PRODUCTION OBSERVED BY MICROFLUIDIC TECHNIQUES  
*Karin Schroen, Wageningen University and Research (The Netherlands)*

09:10-09:20 ULTRASOUND AND MICROWAVE TECHNIQUES TO ACCELERATE THE AGING PROCESS OF JEREZ WINE-VINEGAR  
*Reyhan Selin Uysal Afacan, Istanbul Bilgi University - Department of Genetics and Bioengineering, Istanbul, Turkey (Turkey)*

09:20-09:30 UNDERSTANDING OF THE QUALITY AND STABILITY OF FREEZE-DRIED FRUITS AND VEGETABLES PRE-TREATED BY PULSED ELECTRIC FIELDS (PEF)  
*Marianna Giancaterino, University of Natural Resources and Life Sciences (BOKU) - Institute of Food Technology (Austria)*

09:30-09:40 OHMIC BAKING OF WHEAT BREAD: ROLE OF POWER INPUT AND BAKING CHAMBER DESIGN FOR TAILORED PROCESS OPTIMIZATION  
*Kate Waldert, University of Natural Resources and Life Sciences Vienna, Department of Food Science and Technology (Austria)*

09:40-09:50 ENHANCEMENT OF FERMENTATION PROCESSES BY PULSED ELECTRIC FIELDS TREATMENT  
*Felix Schottroff, University of Natural Resources and Life Sciences (BOKU) (Austria)*

09:50-10:00 TECHNOLOGICAL APTITUDE OF DIFFERENT CHICKPEA CULTIVARS FOR CANNING: A KINETIC APPROACH TO TEXTURAL CHANGES AND THEIR SENSORY ACCEPTABILITY  
*Erica Siguemoto, QualiSud, Université de Montpellier, Avignon Université, CIRAD, Institut Agro, IRD, Université de la Réunion (France)*

10:30 - 12:00

### Borgo Room

#### MICRO & HYGIENE 1

Chairs: Chin-Kun Wang, Chung Shan Medical University (Taiwan), Jason Wan, Food Safety Preventative Controls Alliance-IFSH ITT (USA)

10:30-10:40 DYNAMIC ANTIMICROBIAL RESISTANCE AND PHYLOGENOMIC INSIGHTS ON SALMONELLA TYPHIMURIUM FROM PATIENTS, FOODS AND ENVIRONMENT IN SHANGHAI, CHINA  
*Zengfeng Zhang, Shanghai Jiao Tong University (China)*

10:40-10:50 GENOMIC CHARACTERIZATION OF CITROBACTER BRAAKII ISOLATES COLLECTED FROM ARTISANAL FOODS OF ANIMAL ORIGIN  
*Frédérique Pasquali, Alma-Mater Studiorum, University of Bologna (Italy)*

10:50-11:00 PROMOTING INNOVATION OF FERMENTED FOODS (PIMENTO) - COST ACTION CA20128  
*Antonio Del Casale, MICROBION, Open Innovation Department (Italy), (3) National Agricultural and Food Centre, Food Research Institute (Slovenia)*

11:00-11:10 THE INFLUENCE OF MICROBIAL SPECIES AND STRAIN HETEROGENEITY ON PULSED ELECTRIC FIELD (PEF) RESISTANCE  
*Fotios Lytras, University of Malta, Faculty of Health Sciences, Department of Food Sciences & Nutrition, MSD 2080 (Malta)*

11:10-11:20 ANTIFUNGAL ACTIVITY OF BIOSURFACTANTS AGAINST BREAD SPOILAGE STRAINS  
*Ana Sousa, University of Reading - Department of Food & Nutritional Sciences (United Kingdom)*



- 11:20-11:30 DECIPHERING THE SYNERGISTIC MECHANISM OF ULTRASOUND AND NANOEMULSIFIED BASIL ESSENTIAL OIL IN INACTIVATING SALMONELLA ON PEA SPROUTS USING NMR-BASED METABOLOMICS  
*Liu Zifei, National University of Singapore (Singapore)*
- 11:30-11:40 MICROBIAL ANALYSIS AND SANITIZING EVALUATION OF INDOOR HYDROPONIC FARMING FACILITIES  
*Cliff Tham, National University of Singapore (Singapore)*
- 11:40-11:50 PREVENTIVE CONTROLS AND HACCP, PRINCIPLES AND SYNERGIES  
*Jason Wan, Food Safety Preventive Controls Alliance (FSPCA - IFSH IIT) (USA)*
- 11:50-12:00 GLYCOGEN PLAYS A KEY ROLE IN SURVIVAL OF SALMONELLA TYPHIMURIUM ON DRY SURFACES AND IN LOW-MOISTURE FOODS  
*Zeja Lin, Department of Food Science & Technology, National University of Singapore (Singapore)*

10:30 - 12:00

**Marina Room**

### POLITICS & EDUCATION 1

Chairs: Matteo Vittuari, Università di Bologna (Italy), Eva Falch, NTNU, Department of Food Science

- 10:30-10:40 ENHANCING SUSTAINABLE FOOD EDUCATION THROUGH METAVERSE AND GPT AVATARS: AN ANALYSIS OF LEARNER ENGAGEMENT AND CONTENT IMPACT  
*Maria Leonora Lo Francisco, University of the Philippines, Diliman (Philippines)*
- 10:40-10:50 BLENDED LEARNING APPROACHES IN AN INTRODUCTORY FOOD SCIENCE AND TECHNOLOGY COURSE: ENGAGEMENT STRATEGIES FOR UNDERGRADUATES FROM DIVERSE DISCIPLINARY BACKGROUNDS  
*Mei Hui Liu, National University of Singapore, Department of Food Science and Technology (Singapore)*
- 10:50-11:00 ESTABLISHING CO-CREATION PLATFORMS FOR STUDENTS TO ENGAGE IN SHAPING FUTURE SUSTAINABLE FOOD SYSTEMS  
*Eva Falch, NTNU, Department of Food Science (Norway)*
- 11:00-11:10 DIGITAL MICROLEARNING IN INTERMEDIATE FOOD VALUE CHAINS  
*Katherine Flynn, ISEKI-Food Association (Austria)*
- 11:10-11:20 SCIENTIFIC INFORMATION RESEARCH: IMPORTANCE, CHALLENGES, RESEARCHER BEHAVIOUR, AND IFIS' WORK TO MEET NEEDS THROUGH FREE EDUCATION AND TOOLS FOR LITERATURE SEARCHING, SYSTEMATIC REVIEWS AND PUBLISHING  
*Rhianna Gamble, IFIS Publishing (United Kingdom)*
- 11:20-11:30 INNOVATION IN THE AGRI FOOD INDUSTRY: A REVIEW ON THE ADOPTION DRIVERS OF THE PRECISION AGRICULTURE TECHNOLOGY  
*Andrea Apicella, University of Pisa, Department of Economics and Management, Pisa Italy (Italy)*

- 11:30-11:40 LIFELONG LEARNING OPPORTUNITIES OF EMERGING FOOD PROCESSING TECHNOLOGIES THROUGH GLOBAL CLASSROOMS  
*Sze Ying Leong, School of Biosciences, Faculty of Health and Medical Sciences, Taylors University, Subang Jaya, Selangor, Malaysia (Malaysia)*
- 11:40-11:50 CYBER-MARINE - BUILDING THE SEAFOOD PROCESSING FACTORY OF THE FUTURE  
*Jolin Morel, Callaghan Innovation- Biotechnology group (New Zealand)*

10:30 - 12:00

**Parco Room**

### NEW FOOD PRODUCTS DEVELOPMENT 1

Chairs: Sebastiano Porretta, AITA (Italy), Yung-Ho Chang, President TAFST (Taiwan)

- 10:30-10:40 ENHANCING DIET QUALITY THROUGH SCIENCE AND TECHNOLOGY TO ACHIEVE BALANCED AND SUSTAINABLE DIETS  
*Nashmil Emami, Nestlé Research & Development (Switzerland)*
- 10:40-10:50 DEVELOPMENT OF CHEWABLE TABLET FORMULATION (WITH PROPOLIS AND HERBAL EXTRACTS) FOR POSSIBLE PREVENTION AGAINST WUHAN AND OMICRON VARIANTS OF SARS-COV-2 VIRUS  
*Cesaretin Alasalvar, Life Sciences, TUBITAK Marmara Research Center (Turkey)*
- 10:50-11:00 DISASTER RESILIENCY: THE DEVELOPMENT OF READY-TO-EAT FOOD PRODUCTS FOR CHILDREN AGED ONE TO FIVE YEARS OLD  
*Maria Christina Ramos, Food Processing Innovation Center Davao, PWC of Davao (Philippines)*
- 11:00-11:10 COOKIES WITH DIFFERENT PROPORTIONS OF AMAZONIAN ROBUSTA COFFEE HUSK FLOUR FROM SEMI-CARBONIC FERMENTATION IN BIOREACTORS  
*Livia De Oliveira, Department of Nutrition. Sensory Evaluation Laboratory. Campus Darcy Ribeiro, Asa Norte, (Brazil)*
- 11:10-11:20 QUALITY ATTRIBUTES OF A CANDY-LIKE PRODUCT MADE FROM AFRICAN STAR APPLE  
*Adegbola Dauda, Department of Home Economics and Food Science, University of Ilorin (Nigeria)*
- 11:20-11:30 AGAR AS A SIGLE OLEOGELATOR - PROCESS AND APPLICATION  
*Joanna Harasym, Wroclaw University of Economics and Business (Poland)*
- 11:30-11:40 POWDER FORMULATION FOR QUICK SORBET PREPARATION  
*Suzana Caetano Da Silva Lannes, Universidade de São Paulo (Brazil)*
- 11:40-11:50 OPTIMIZING FORMULATION AND PRE-PROCESSING TECHNIQUES FOR SOY-BASED 3D PRINTING INK THROUGH RHEOMETRY  
*Nathaniel Hendrik, TUMCREATE (Singapore)*
- 11:50-12:00 EVALUATION OF MALTS OBTAINED FROM TWO-ROW BARLEY GROWN IN SICILY  
*Ignazio Maria Gugino, Department of Agricultural, Food and Forest Science, University of Palermo, Viale delle Scienze, 90128 Palermo, Italy (Italy)*



10:30 - 12:00

**Tempio 1 Room****NUTRITION & HEALTH, ALTERNATIVE PROTEINS 3**

Chairs: Daniela Martini, University of Milan (Italy), Anubhav Pratap-Singh, The University of British Columbia (Canada)

- 10:30-10:40 CREATING HETEROGENOUS MICROSTRUCTURES ON PEA PROTEIN GELS WITHOUT EXTRUSION  
*Cordelia Selomulya, UNSW (Australia)*
- 10:40-10:50 CONTROLLED FERMENTATION OF AFRICAN INDIGENOUS VEGETABLES TO IMPROVE FUNCTIONALITY, LOWER POSTHARVEST LOSSES, AND INCREASE PRODUCT SAFETY  
*Eliud Nalinya Wafula, Bomet University College, Department of Public Health (Kenya)*
- 10:50-11:00 EFFECT OF THE COVALENT AND NON-COVALENT INTERACTION OF GALLIC ACID WITH CHICKPEA PROTEIN ON TECHNO-FUNCTIONAL PROPERTIES  
*Daniela Soto-Madrid, University of Santiago de Chile (Chile)*
- 11:00-11:10 TAILORING PERENNIAL RYEGRASS AND QUINOA LEAVES AS A SOURCE OF ALTERNATIVE PROTEINS FOR HUMAN CONSUMPTION  
*Sara Perez Vila, Teagasc Food Research Centre, Moorepark (Ireland)*
- 11:10-11:20 DEVELOPMENT AND CHARACTERIZATION OF FOOD EMULSION STABILIZED BY PROTEIN FROM JOJOBA OILCAKE  
*Neveha Ravindran, National Institute of Technology - Department of Food Process Engineering (India)*
- 11:20-11:30 EXPLORING THE POTENTIAL OF BRASSICACEAE LEAF PROTEIN CONCENTRATES: BRIDGING THE GAP BETWEEN INHERENT ATTRIBUTES AND FUNCTIONALITY  
*Siew Young Quek, University of Auckland (New Zealand)*
- 11:30-11:40 DIETARY FIBERS AS FAT REPLACERS - ROLE OF HEALTH CARBOHYDRATES IN FUTURE FOOD  
*Anubhav Pratap-Singh, The University of British Columbia (Canada)*
- 11:40-11:50 STARTER CULTURE FERMENTATION OF AFRICAN NIGHTSHADE (SOLANUM SCARBRUM)-A COMPARATIVE STUDY ON NUTRIENT COMPOSITION AND REDUCTION OF FOOD-BORNE PATHOGENS  
*Eliud Nalinya Wafula, Bomet University College, Department of Public Health (Kenya)*
- 11:50-12:00 DETERMINING THE MEAT ALTERNATIVE PROCESSABILITY OF IRISH-GROWN FABA BEAN VARIETIES BASED ON NUTRITIONAL AND TECHNO-FUNCTIONAL ATTRIBUTES  
*Animesh Singh Sengar, Teagasc Food Research Centre, Ashtown (Ireland)*

10:30 - 12:00

**Tempio 2 Room****NEW PROCESSES & TECHNOLOGIES 3**

Chairs: Ernestina Maria Casiraghi, University of Milan (Italy), Federico Gomez, Lund University

- 10:30-10:40 GROOVE-BASED CONTROLLED SHAPE MORPHING IN POTATOES AND CARROTS DURING DRYING  
*Sushil Koirala, School of Agriculture and Food Sustainability, The University of Queensland, Brisbane, 4072, QLD, Australia (Australia)*
- 10:40-10:50 EFFECT OF PULSED ELECTRIC FIELD PRETREATMENT ON THE KINETICS OF MICROWAVE VACUUM DRYING OF BROCCOLI (BRASSICA OLERACEA ITALICA)  
*Fabian Leonardo Moreno, Universidad de La Sabana (Colombia)*
- 10:50-11:00 PREDICTIVE MODELING OF PLASMA-ACTIVATED MIST FOR APPLICATIONS IN FOOD SAFETY  
*Eric Lorenz, PepsiCo, Inc. (USA)*
- 11:00-11:10 NOVEL INSIGHTS INTO THE EXTRACTION OF BETA-CAROTENE AND BETALAINS AT ELEVATED TEMPERATURES  
*Rahul Kumar, University of Reading (United Kingdom)*
- 11:10-11:20 PULSED ELECTRIC FIELD AS AN INNOVATIVE TECHNOLOGY TO STRUCTURE NUTRITIOUS LEGUME-BASED FOODS  
*Indrawati Oey, University Of Otago (New Zealand)*
- 11:20-11:30 ENCAPSULATION SYSTEMS AND NOVEL FOOD STRUCTURES ACHIEVED BY DROPLET MICROFLUIDICS IN COAXIAL GLASS CAPILLARY SYSTEMS  
*Nico Leister, Karlsruhe Institute of Technology (Germany)*
- 11:30-11:40 GERMINATION AND STRESS TOLERANCE OF OATS TREATED WITH PULSED ELECTRIC FIELD AT DIFFERENT PHASES OF SEEDLING GROWTH  
*Federico Gomez, Lund University (Sweden)*

12:00 - 13:30

**Borgo Room****ANALYTICS 1**

Chairs: Claudio Ghizzoni (Italy), Gabriela Vollet Marson, OnePlanet Research Center

- 12:00-12:10 RECENT DEVELOPMENTS OF IMAGING AND SPECTROSCOPIC METHODS FOR THE RAPID DETECTION OF MYCOTOXINS IN DRIED FRUITS  
*Gülce Ertek, Isik Tarim Urünleri ve Tic. A.S (Turkey)*
- 12:10-12:20 PHOTO-OXIDATION KINETICS OF VEGETABLE OILS BY DIFFERENTIAL PHOTOCALORIMETRY  
*Rajat Suhag, Faculty of Agricultural, Environmental and Food Sciences, Free University of Bolzano (Italy)*
- 12:20-12:30 IN-VITRO PROTEIN DIGESTIBILITY AND MASS SPECTROMETRY ANALYSIS OF THE DIGESTIVE PROFILES OF PEPTIDES IN MICROALGAE SPECIES  
*Sara Hamzelou, CSIRO Health & Biosecurity (Australia)*



- 12:30-12:40 NON-DESTRUCTIVE MONITORING OF FOOD FREEZING BY MICROWAVE RESONANCE SPECTROSCOPY  
*Kyuya Nakagawa, Department of Chemical Engineering, Kyoto University (Japan)*
- 12:40-12:50 ANALYSIS OF THE TECHNO-FUNCTIONAL CHARACTERISTICS OF THE BROWN SEAWEED SARGASSUM SP. FROM THE BRAZILIAN COAST  
*Maria Teresa Ped Clerici, Universidade Estadual de Campinas (UNICAMP), Department of Food Science and Nutrition, São Paulo, Brazil (Brazil)*
- 12:50-13:00 ADVANCING PRECISION AGRICULTURE: PARTICLE/DROPLET IMAGE ANALYSIS WITH OXFORD LASERS N60 SHADOWGRAPH  
*Saba Amin, Faculty of Agricultural, Environmental and Food Sciences (Italy)*
- 13:00-13:10 DEVELOPMENT OF AN AUTOMATED TOOL FOR HYGIENIC DESIGN COMPLIANCE ANALYSIS OF FOOD PROCESSING EQUIPMENT  
*Francesco Musiari, University of Parma, Department of Engineering and Architecture (Italy)*
- 13:10-13:20 EXPLORING PROTEIN STRUCTURE-FUNCTION RELATIONSHIPS THROUGH OPTICAL TECHNIQUES: A PARADIGM FOR INGREDIENT SUBSTITUTION IN FOOD INDUSTRY  
*Gabriela Vollet Marson, OnePlanet Research Center (The Netherlands)*

12:00 - 13:30

**Marina Room****FUNCTIONAL FOOD 1**

Chairs: Francesca Danesi, University of Bologna (Italy), Rubeka Idrishi, Indian Institute of Technology

- 12:00-12:10 PIONEERING ASTAXANTHIN-TUMOR CELL MEMBRANE NANOPARTICLES FOR INNOVATIVE TARGETED DRUG DELIVERY ON MELANOMA  
*Hui-Min David Wang, Graduate Institute of Biomedical Engineering, National Chung Hsing University (Taiwan)*
- 12:10-12:20 IMPROVEMENT OF THE BIOMEDICAL CAPABILITIES OF PHENOLIC COMPOUNDS EXTRACTED FROM COMMON BEANS  
*Angela Contreras, Universidad Católica del Maule (Chile)*
- 12:20-12:30 PRODUCTION OF BLUE CRAB (CALLINECTES SAPIDUS) PROTEIN HYDROLYSATE BY USING HEPATOPANCREAS ENDOGENOUS PROTEASES  
*Di Pierro Prospero, Department of Agricultural Sciences, University of Naples Federico II (Italy), Centre for Food Innovation and Development in the Food Industry, University of Naples Federico II (Italy)*
- 12:30-12:40 ENHANCING GLUTEN-FREE FLOUR FUNCTIONALITY THROUGH SONICATION: A STUDY ON QUINOA AND CHICKPEA FLOURS  
*Mahsa Farrokhi, Universidade Católica Portuguesa, CBQF Centro de Biotecnologia e Química Fina Laboratório Associado (Portugal)*
- 12:40-12:50 IMPROVING FUNCTIONALITY IN ALTERNATIVE PROTEINS WITH NOVEL PROTEIN EXTRACTION TECHNOLOGIES  
*Nandika Bandara, University of Manitoba (Canada)*

- 12:50-13:00 FUNGAL FERMENTATION EFFECTIVELY UPCYCLES MANGO KERNEL INTO A FUNCTIONAL FLOUR  
*Arnau Vilas-Franquesa, Food Quality and Design Group, Department of Agrotechnology and Food Sciences, Wageningen University (The Netherlands), Universitat Autònoma de Barcelona (Spain), (3) Chemical Engineering Department, Universitat Politècnica de Catalunya (Spain)*
- 13:00-13:10 UNDERSTANDING THE FUNCTIONALITY AND VALUE ADDITION POTENTIAL OF BLACK RICE FROM ASSAM AND MANIPUR OF NORTHEAST INDIA  
*Rubeka Idrishi, School of Agro and Rural Technology, Indian Institute of Technology Guwahati (IITG) (India)*

12:00 - 13:30

**Parco Room****MEAT ANALOGUE – EDIBLE INSECTS 1**

Chairs: Carmine Summo, Università di Bari (Italy), Andrea Liceaga-Gesualdo, Purdue University

- 12:00-12:10 INVESTIGATION OF TECHNO-FUNCTIONAL PROPERTIES AND ANTIOXIDANT ACTIVITY OF EDIBLE HOUSE CRICKET (ACHETA DOMESTICUS) AFTER IN VITRO DIGESTION  
*Zehra Mertdinç, Department of Food Engineering, Faculty of Chemical and Metallurgical Engineering, Istanbul Technical University, Maslak (Turkey)*
- 12:10-12:20 CRICKETS AS AN ALTERNATIVE PROTEIN SOURCE: A SURVEY OF CONSUMER'S PERCEPTION AND WILLINGNESS TO CONSUME CRICKETS IN ECUADOR  
*Tonna Ashim Anyasi, Food and Markets Department, Natural Resources Institute, University of Greenwich (United Kingdom)*
- 12:20-12:30 EXPLORING THE POTENTIAL OF DRONE PUPA (APIS MELLIFERA L) AS A NOVEL FOOD SOURCE  
*Seonmi Kim, Department of Agricultural Biology, National Institute of Agricultural Science, Rural Development Administration (South Korea)*
- 12:30-12:40 THE COMMERCIAL APPLICATION OF INSECT PROTEIN IN EXISTING HUMAN FOOD PRODUCTS: A PRODUCT AUDIT BASED ON ONLINE RESOURCES  
*Lei Cong, Department of Agribusiness and Markets, Lincoln University (New Zealand)*
- 12:40-12:50 PUMPKIN SEED PROTEIN AS A GELATIN SUBSTITUTE FOR CELL-BASED MEAT PRODUCTION  
*Kong Yan Kong, National University of Singapore (Suzhou) Research Institute (China)*
- 13:00-13:10 FERMENTATION OF TRADITIONAL EDIBLE INSECTS TO FACILITATE ITS INCORPORATION IN HUMAN DIET  
*Celeste C Ibarra-Herrera, Tecnológico De Monterrey (Mexico)*
- 13:10-13:20 EDIBLE CRICKET (GRYLLODES SIGILLATUS) BIOACTIVE PEPTIDES EFFECT ON OXIDATIVE STRESS CONDITIONS  
*Andrea Liceaga-Gesualdo, Purdue University (USA)*



12:00 - 13:30

**Tempio 2 Room****TECHNOLOGY AND SUSTAINABILITY 2**

Chairs: Daniele Rossi, Confederation of Farmers - Confagricoltura, Cinzia Mannozi, ChIP - Chemistry Interdisciplinary Project, School of Pharmacy, University of Camerino

- 12:00-12:10 | COMPARATIVE ENVIRONMENTAL IMPACT ASSESSMENT OF RESISTANT STARCH-RICH PASTAS MADE FROM HIGH-AMYLOSE SOFT WHEAT OR MALTED BEAN FLOUR  
*Mauro Moresi, University of Tuscia (Italy)*
- 12:10-12:20 | FOOD WASTES AND BY-PRODUCTS FUTURE INNOVATIONS AND SUSTAINABILITY CHALLENGES  
*Randah Alqurashi, King Faisal University (Saudi Arabia)*
- 12:20-12:30 | PESTICIDE DEGRADATION FROM CONTAMINATED FRESH PRODUCE USING MICRO PLASMA ACTIVATED WATER  
*Muhammad Saiful Khan, Central Asian University (Uzbekistan)*
- 12:30-12:40 | MITIGATION OF CROSS CONTAMINATION OF E. COLI TVS 353 IN BABY SPINACH LEAVES BY PLASMA ACTIVATED WATER DURING WASHING  
*Mukund Karwe, Rutgers University (USA)*
- 12:40-12:50 | ZERO-WASTE CONCEPT VALORIZATION: SUSTAINABLE TREATMENTS, PROTEIN EXTRACTION AND APPLICATION OF BREWERS' SPENT GRAIN IN FOOD PRODUCTS  
*Jonker Naibaho, Ashtown Food Research Center - Teagasc (Ireland)*
- 12:50-13:00 | THE IMPACT OF IONIC ENVIRONMENT DURING EXTRACTION ON STRUCTURAL CHANGES OF PEA PROTEIN  
*Yi Zhang, Department of Food Science, Aarhus University (Denmark)*
- 13:00-13:10 | EXTRACTION OF CHITIN AND CHITOSAN FROM SHRIMP SHELLS THROUGH MULTI FREQUENCY ULTRASOUND TECHNOLOGIES  
*Eugenia Mazzara, Teagasc Food Research Centre, Ashtown (Ireland)*
- 13:10-13:20 | ENVIRONMENTAL SUSTAINABILITY AND CONVERSION EFFICIENCY OF WASTE-TO-PROTEIN PATHWAYS  
*Alexander Mathys, ETH Zurich, Department of Health Sciences and Technology, Institute of Food, Nutrition and Health, Sustainable Food Proc (Switzerland)*
- 13:20-13:30 | WASTE AS WEALTH: EXTRACTION EFFICIENCY OF VALUABLE COMPOUNDS FROM PLANT FOOD WASTES  
*Cinzia Mannozi, ChIP - Chemistry Interdisciplinary Project, School of Pharmacy, University of Camerino (Italy)*

14:30 - 16:00

**Borgo Room****PHYSICAL PROPERTIES OF FOODS - FOOD STRUCTURING - FUTURE OF MANUFACTURING - MODELLING 1**

Chairs: Aimin Shi, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Mitsutoshi Nakajima, University of Tsukuba (Japan)

- 14:30-14:40 | COMPUTATIONAL APPROACHES FOR DESIGNING NOVEL FOOD PROCESSING  
*Ferruh Erdogan, Ankara University (Turkey)*
- 14:40-14:50 | DIGITAL TWIN INTEGRATION FOR ENHANCED CAKE BAKING: MECHANISTIC MODELING AND QUALITY ENHANCEMENT  
*Aberham Hailu Feyissa, Technical University of Denmark, DTU (Denmark)*
- 14:50-15:00 | BIOFILM IMITATIONS AS A CLEANING VALIDATION STRATEGY IN THE FOOD INDUSTRY  
*Caroline Bachlechner, University of Natural Resources and Life Sciences, Department of Food Science and Technology (Austria)*
- 15:00-15:10 | INGREDIENT MIXING TIME AND METHOD PRIOR TO 3D PRINTING AFFECTS THE MICROSTRUCTURE AND TEXTURE OF WHEAT-PEA PROTEIN ISOLATE NETWORKS  
*George Yang, University of Otago-Department of Food science (New Zealand)*
- 15:10-15:20 | OPTIMIZING PROTEIN FOOD 3D PRINTING: EMERGING TRENDS AND PROSPECTS  
*Yeison Barrios-Rodríguez, i-Food, Instituto Universitario de Ingeniería de Alimentos-FoodUPV, Universitat Politècnica de València (Spain)*
- 15:20-15:30 | ROBOTIC FOOD MANUFACTURING. UNCONSTRAINED 3D MOVEMENTS TO ENHANCE THE MIXING PERFORMANCES BY USING DELTA ROBOT  
*Antonio Derossi, Dept. Agriculture, Food, Natural resources and Engineering, University of Foggia, Italy (Italy)*
- 15:30-15:40 | CUSTOMIZABLE RELEASE OF FUNCTIONAL COMPOUNDS BY 3D PRINTING TECHNOLOGY  
*Rossella Caporizzi, University of Foggia - Department of Agriculture, Food, Natural resources and Engineering (Italy)*
- 15:40-15:50 | MYCOPROTEIN FOODS PRODUCED FROM AGRICULTURAL BYPRODUCTS  
*Ruihong Zhang, University of California, Davis (USA)*
- 15:50-16:00 | EFFECT OF OIL AND MICROGEL CONTENT ON MICROSTRUCTURE, RHEOLOGY, AND 3D/4D PRINTABILITY OF MICROGEL-STABILIZED HIGH INTERNAL PHASE PICKERING EMULSIONS  
*Aimin Shi, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences (China)*

14:30 - 16:00

**Parco Room****NUTRITION & HEALTH, ALTERNATIVE PROTEINS 4**

Chairs: Patrizia Riso, University of Milan (Italy), Belinda Meiring, Tshwane University of Technology

- 14:30-14:40 | CHANGING THE FUTURE OF FOOD WITH ALTERNATIVE PROTEINS  
*Belinda Meiring, Tshwane University of Technology (South Africa)*
- 14:40-14:50 | CHANGES IN ACTIVITIES AND CONTENTS OF TWO PROTEASE INHIBITORS (KUNITZ TRYPSIN INHIBITOR AND BOWMAN-BIRK INHIBITOR) IN SOYBEANS DURING HEATING PROCESSES  
*Keshun Liu, United States Dept. of Agriculture - Agric. Research Service (USA)*



- 14:50-15:00 JACK BEAN PROTEIN MODIFICATION, ENHANCED RECOVERY AND FUNCTIONALITY USING THERMO-SHEARING/ULTRASOUND/MICROWAVE TREATMENTS  
*Sajid Maqsood, Food Science Department, College of Agriculture and Veterinary Medicine (United Arab Emirates)*
- 15:00-15:10 PILOT-SCALE PROTEIN EXTRACTION OF GREEN SEAWEED (ULVA SPP.) – INVESTIGATING PROTEIN QUALITY AND DIGESTIBILITY  
*Signe Hjerrild Nissen, Department of Food Science, Aarhus University (Denmark)*
- 15:10-15:20 ADDITION OF MICROALGAE PROTEINS SOFTEN SURIMI PROTEIN GELS AS FOODS FOR DYSPHAGIA PATIENTS VIA MODIFICATIONS IN GELATION MECHANISMS AND PHYSICO-CHEMICAL PROPERTIES  
*Yi En Jayne Lee, National University of Singapore (Singapore)*
- 15:20-15:30 EFFECT OF ENZYMATIC HYDROLYSIS ON SOLUBILITY AND EMULSIFYING PROPERTIES OF LUPIN PROTEINS (LUPINUS LUTEUS)  
*Mauricio Opazo Navarrete, Agriaquaculture Nutritional Genomic Center (CGNA) (Chile)*
- 15:30-15:40 NOVEL FOOD RESEARCH APPROACHES FOR IRISH-GROWN PEAS: MILLING, PRODUCT PROFILING AND NIR SPECTROSCOPY  
*Mariana Macas, Department of Food Quality and Sensory Science, Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland (Ireland)*
- 15:40-15:50 PRE-ROASTING MODIFICATION OF PEA PROTEIN AND APPLICATION OF MODIFIED PROTEIN IN PEA MILK  
*Yanyan Lao, The University of New South Wales (Australia)*

16:30 - 18:00

**Borgo Room**

**FOOD INGREDIENTS/BIOACTIVE INGREDIENTS 2**

Chair: Claudio Ghizzoni (Italy), Alejandro Castrejon, Tecnologico de Monterrey, School of Engineering and Science

- 16:30-16:40 TRACKING POSTBIOTICS (GABA & SCFAS) IN LACTOSE-FREE FERMENTED MILKS SUPPLEMENTED WITH PROBIOTICS AND PREBIOTICS  
*Farhad Garavand, Department of Food Chemistry and Technology, Teagasc Moorepark Food Research Centre, Fermoy, Co. Cork, Ireland (Ireland)*
- 16:40-16:50 POLYPHENOLS BIOACCESSIBILITY COMPARISON OF FUNCTIONAL JELLY GUMS ENRICHED WITH EITHER MICROENCAPSULATED OR NON-ENCAPSULATED POMEGRANATE PEEL EXTRACT  
*Francisca Echeverría, Carrera de Nutrición y Dietética, Departamento Ciencias de la Salud, Pontificia Universidad Católica de Chile (Chile)*
- 16:50-17:00 FUNCTIONAL PROPERTIES OF CEREAL ALBUMIN  
*Kazumi Ninomiya, Gunma University (Japan)*

- 17:00-17:10 STORAGE STABILITY OF OMEGA-3 FATTY ACIDS FROM CAMELINA OIL  
*Atefeh Amiri Rigi, University of Reading - Department of Food and Nutritional Sciences (United Kingdom)*
- 17:10-17:20 BENEFICIAL POTENTIAL OF BIOACTIVE COMPOUNDS IN PIGMENTED CORN  
*Alona Tiupova, Department of Biotechnology and Food Analysis, Wrocław University of Economics and Business (Poland)*
- 17:20-17:30 SYNTHESIS AND APPLICATION OF NOVEL NATURAL DEEP EUTECTIC SOLVENTS (NADESS) FOR EXTRACTION OF POLYPHENOLS FROM AFRICAN NUTMEG PEELS: ANTIOXIDANT AND ANTIRADICAL SCAVENGING CHARACTERIZATION  
*Udodinma Jude Okeke, Department of Pure and Applied Sciences, University of Urbino Carlo Bo Italy (Italy)*
- 17:30-17:40 NUTRITIONAL AND HEALTH PROMOTING PROPERTIES OF FABA BEAN PROTEINS IN COMPARISON TO PEA AND SOY AFTER SIMULATED IN VITRO HUMAN GASTROINTESTINAL DIGESTION  
*Lamia L'Hocine, Agriculture and Agri-Food Canada, Saint-Hyacinthe Research and Development Centre (Canada)*
- 17:40-17:50 INULIN SUPPLEMENTATION TO SUPPORT GUT MEDIATED IMMUNITY: EFFICACY AND ACCEPTABILITY.  
*Luciana Torquati, University of Exeter (United Kingdom)*
- 17:50-18:00 NUTRITIONAL AND NUTRACEUTICAL CHARACTERIZATION OF AGAVE VINASSES FOR THEIR EVALUATION AS POTENTIAL PREBIOTICS  
*Alejandro Castrejon, Tecnologico de Monterrey, School of Engineering and Science (Mexico)*

16:30 - 18:00

**Marina Room**

**FOOD QUALITY 1**

Chairs: Jolly Akullo, Busitema University-Department of Animal Production and Management, Giampiero Sacchetti, University of Teramo - Department of Bioscience and Technologies for Food, Agriculture and Environment

- 16:30-16:40 EFFECT OF POST-HARVEST IMAZALIL TREATMENT ON QUALITY ATTRIBUTES OF MOROCCAN POMEGRANATE VARIETY "SEFRI OULED ABDELLAH" DURING COLD STORAGE  
*Chaimae El-Rhouttais, Environmental, Ecological and Agro-Industrial Engineering Laboratory, LGEEAI, Sultane Moulay Slimane University (USMS), (Maroc)*
- 16:40-16:50 IMPROVING THE QUALITY OF TOMATO BY REDUCING THE LEVEL OF ALLERGENIC MOLECULES  
*Maria Dellino, Department of Soil, Plant and Food Sciences (DiSSPA), University of Bari Aldo Moro, Bari, Italy (Italy)*
- 16:50-17:00 ENHANCING EMULSIFYING, RHEOLOGICAL, AND STRUCTURAL PROPERTIES OF CHICKEN MYOFIBRILLAR PROTEIN THROUGH HIGH-INTENSITY ULTRASOUND AND ALCALASE TREATMENTS  
*Amir Amiri, Food, Nutrition, and Health, Faculty of Land & Food Systems (Canada)*



- 17:00-17:10 THE IMPACT OF MEDIA COMPOSITION AND TEMPERATURE ON THE VOLATILE ORGANIC COMPOUNDS PRODUCED BY LACTIC ACID BACTERIA GROWING IN DEFINED MEDIA  
*Phil Bremer, Department of Food Science, University of Otago (New Zealand)*
- 17:10-17:20 QUALITY ATTRIBUTES OF COCOYAM STARCH-PIGEON PEA COMPOSITE FLOUR EXTRUDED SNACKS  
*Abdul -Rasaq Adebawale, International Institute of Tropical Agriculture, Kinshasa, D R Congo (Democratic Republic of the Congo, Congo - Kinshasa)*
- 17:20-17:30 EVALUATION ON EFFECT OF FIBRE INCLUSION ON NUTRITIONAL, RHEOLOGICAL AND SENSORY PROPERTIES OF HIGH FIBRE BREAD  
*Promise Ogbonna, Bells University Ota Ogun State Nigeria (Nigeria)*
- 17:30-17:40 PHYTOCHEMICAL PROFILE AND ANTIOXIDANT ACTIVITY OF VARIOUS SOLVENT EXTRACTS OF TWO VARIETIES OF GINGER AND GARLIC  
*Jolly Akullo, Busitema University-Department of Animal Production and Management (Uganda)*

16:30 - 18:00

**Parco Room****SENSORY AND CONSUMER SCIENCE 1**

Chairs: Sebastiano Porretta, AITA (Italy), Howard Moskowitz (USA)

- 16:30-16:40 IMPROVING SENSORY PROPERTIES AND STABILITY OF PASTEURIZED YOGURT BY REGULATING THE PROTEIN AGGREGATES  
*Hairan Ma, Mengniu Gaoke Dairy Products (Beijing) Co., Ltd (China), Inner Mongolia Mengniu Dairy (Group) Co., Ltd. (China)*
- 16:40-16:50 ACCEPTANCE OF PRECISION FERMENTATION AMONG PARENTS OF INFANTS AND TODDLERS: A CROSS-CULTURAL STUDY IN THE UK AND THE USA  
*Anna Flavia De Souza Silva, van Hall Larenstein University of Applied Sciences (The Netherlands)*
- 16:50-17:00 EDIBLE INSECTS IN WESTERN CULTURE. WHAT MAKES ACCEPTING INSECTS AS FOODSTUFF CHALLENGING?  
*Agnieszka Orkusz, Wroclaw University of Economics and Business (Poland)*
- 17:00-17:10 PUBLIC ATTITUDES TOWARDS CULTURED MEAT IN POLAND  
*Dominika Sikora, Department of Environmental Medicine, Poznan University of Medical Sciences (Polska)*
- 17:10-17:20 A CROSS-CULTURAL STUDY EXPLORING THE EFFECT OF SUSTAINABILITY ON BEER CHOICE AMONG CONSUMERS IN IRELAND, ITALY AND POLAND  
*Gianluca Donadini, Università Cattolica del Sacro Cuore, Department for Sustainable Food process (Italy)*
- 17:20-17:30 SCENTED DIVERSITY: OLFACTORY DETECTION AND IDENTIFICATION ACROSS AGE AND RACE IN SINGAPORE  
*Ngok Jun Jonatha Phoon, National University of Singapore (Singapore)*

- 17:30-17:40 NUDGING FRAGILE POPULATIONS TOWARDS HEALTHY AND SUSTAINABLE FOOD CHOICES  
*Cristina Mora, Department of Food and Drug - University of Parma (Italy)*
- 17:40-17:50 TEXTURAL AND SENSORY PROPERTIES OF END-USER PREFERRED SWEETPOTATO [IPOMOEA BATATAS (L) LAM] GENOTYPES GROWN IN MOZAMBIQUE  
*Osvolda Joaquim Guambe, Faculty of Engineering, Department of Chemical Engineering, Eduardo Mondlane University, Av. Mozambique, Km1.5 C.P 257 (Mozambique)*
- 17:50-18:00 PHYSICO-CHEMICAL, NUTRITIONAL, TEXTURAL AND SENSORY PROPERTIES OF SNACK CHIPS PREPARED FROM RAW AND GERMINATED BAMBARA GROUNDNUT FLOUR  
*Chiemela Enyinna Chinma, Department of Food Science and Technology, Federal University of Technology Minna (Nigeria)*

16:30 - 18:00

**Tempio 2 Room****NUTRITION & HEALTH, ALTERNATIVE PROTEINS 5**

Chairs: Gow-Chin Yen, National Chung Hsing University, Department of Food Science and Biotechnology, Suzana Caetano Da Silva Lannes, Universidade de São Paulo (Brazil)

- 16:30-16:40 PRODUCTION OF A NEW ALTERNATIVE PROTEIN WITH PREBIOTIC ACTIVITY AND POTENTIAL SOURCE OF BIOACTIVE COMPOUNDS THROUGH BIOCONVERSION OF CHILEAN SEAWEED DURVILLAEA SPP. WITH A FUNGI ARTIFICIAL CONSORTIUM  
*Catalina Landeta, Center for Biotechnology and Bioengineering (CeBiB), Department of Chemical Engineering, Biotechnology, and Materials, (Chile)*
- 16:40-16:50 NITROGEN SUPPLEMENTATION AND UPSCALE CULTIVATION STRATEGIES TO ENHANCE PROTEIN CONTENT AND GROWTH RATES OF HETEROTROPHIC MICROALGAE  
*Vivian Jing Han Hau, National University of Singapore - Department of Food Science & Technology (Singapore)*
- 16:50-17:00 TECHNO-FUNCTIONAL PROPERTIES AND ALLERGENICITY OF MUNG BEAN PROTEIN ISOLATES FROM DIFFERENT COUNTRIES OF ORIGINS  
*Jeremy Chin, Singapore Institute of Technology, Food, Chemical and Biotechnology Cluster (Singapore)*
- 17:00-17:10 UNVEILING THE POTENTIAL OF MICRONIZED DEHULLED SUNFLOWER PRESS-CAKE: A PROMISING INGREDIENT FOR HIGH-PROTEIN SPORTS BEVERAGES  
*Francesca Giroto, Department of Environmental Science and Policy, Università degli Studi di Milano (Italy)*
- 17:10-17:20 PECULIAR TECHNOLOGICAL AND CHEMICAL PROPERTIES OF DRY-FRACTIONATED PROTEINS IN THE VIEW OF FOOD PRODUCT DEVELOPMENT AND INNOVATION  
*Davide De Angelis, University of Bari Aldo Moro, Department of Soil, Plant and Food Science (DISSPA), Via Amendola, 165/A, (Italy)*



- 17:20-17:30 QUANTIFICATION OF WATER-SOLUBLE PROTEIN EXTRACTED FROM TEMPERATE GRASSLAND GROWN HERBAGE AND ITS POTENTIAL FOR HUMAN DIETS  
*Mario Arcari, University of Applied Sciences, School of Agricultural, Forest and Food Sciences (Switzerland)*
- 17:30-17:40 BIOTECHNOLOGICAL VALORIZATION OF CHICKPEA FLOUR TO PRODUCE VALUE-ADDED INGREDIENTS FOR INNOVATIVE FOOD FORMULATIONS  
*Solidea Amadei, Department of Agricultural and Food Sciences, University of Bologna (Italy)*
- 17:40-17:50 BUCKWHEAT (FAGOPYRUM ESCULENTUM) POLYSACCHARIDES AMELIORATE COGNITIVE IMPAIRMENT IN ALUMINUM CHLORIDE-TREATED RATS  
*Gow -Chin Yen, National Chung Hsing University, Department of Food Science and Biotechnology (Taiwan)*
- 17:50-18:00 EFFECTS OF GLUTEN-GREEN TEA EXTRACT INTERACTION ON IMMUNOGENIC GLUTEN PEPTIDES AND QUALITY ATTRIBUTES OF BREAD  
*Merve Aksoy, Hacettepe University (Turkey)*

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SEPTEMBER 11<sup>TH</sup>

ORAL SESSION

09:00 - 10:00

Borgo Room

**FISH**

Chairs: Alberto Dolci, Bolton Food (Italy), Nidhi Dalal, University of Naples 'Federico II'

- 09:00-09:10 | FRUIT WASTE-BASED DIETS TO CONTROL LIPID PEROXIDATION IN TILAPIAS  
*Elisa Helena Giglio Ponsano, Department of Animal Production and Health. Faculty of Veterinary Medicine, Unesp. (Brazil)*
- 09:10-09:20 | NOVEL CHILLING STRATEGIES IN THE ATLANTIC SALMON COLD CHAIN FROM SITE TO MARKET – THE IMPACT ON SUSTAINABILITY AND FOOD QUALITY  
*Jørgen Lerfall, Department of Biotechnology and Food Science, Norwegian University of Science and Technology (Norway)*
- 09:20-09:30 | DECONTAMINATION OF LISTERIA MONOCYTOGENES IN ATLANTIC SALMON PRODUCTION TARGETING PROCESS WATER  
*Sunniva Hoel, NTNU - Norwegian University of Science and Technology (Norway)*
- 09:30-09:40 | EFFECT OF CUMIN (CUMINUM CYMINUM) POWDER AND CITRIC ACID INCORPORATION ON ACRYLAMIDE REDUCTION IN FISH ROLLS  
*J.M.J.K. Jayasin Jayasinghe, Department of Food Science and Technology, University of Sri Jayewardenepura, Gangodawila, Nugegoda, Sri Lanka (Sri Lanka)*
- 09:40-09:50 | FISHY FORENSICS: FT-NIR AND MACHINE LEARNING BASED AUTHENTICATION OF MEDITERRANEAN ANCHOVIES (ENGRAULIS ENCRASICOLUS)  
*Nidhi Dalal, University of Naples 'Federico II' (Italy)*

09:00 - 10:00

Castello 2 Room

**NUTRITION & HEALTH, ALTERNATIVE PROTEINS 6**

Chairs: Massimiliano Tucci, Università degli Studi di Milano - Department of Food, Environmental and Nutritional Science (Italy), Guangwei Huang, Senior Scientist, Almond Board of California (USA)

- 09:00-09:10 | BIOAVAILABILITY AND METABOLISM OF BIOACTIVE PEPTIDE IRW WITH ANGIOTENSIN-CONVERTING ENZYME 2 (ACE2) UP-REGULATORY ACTIVITY IN SPONTANEOUSLY HYPERTENSIVE RATS  
*Jianping Wu, University of Alberta (Canada)*
- 09:10-09:20 | EFFECT OF IN VITRO GASTROINTESTINAL DIGESTION AND COLONIC FERMENTATION ON THE BIO-ACCESSIBILITY OF POLYPHENOLS IN BLACK CARROT AND TWO DERIVED PRODUCTS  
*Isabel Velasco-Ruiz, University Of Córdoba (Spain)*

- 09:20-09:30 | INTESTINE-ON-CHIP PLATFORMS FOR TESTING INTESTINAL ABSORPTION OF THERAPEUTIC PEPTIDES DELIVERED THROUGH NEWLY ENGINEERED FOOD  
*Fabiola Troisi, Genetics Unit, Department of Biology, University of Pisa (Italy)*
- 09:30-09:40 | EXPLORING THE IMPLEMENTATION OF FEASIBLE HEALTHY AND SUSTAINABLE DIETS THROUGH A RANDOMIZED, CONTROLLED TRIAL: PRELIMINARY RESULTS FROM THE INSTEAD STUDY  
*Massimiliano Tucci, Università degli Studi di Milano - Department of Food, Environmental and Nutritional Science (Italy)*

09:00 - 10:00

Marina Room

**FOOD QUALITY 2**

Chairs: Olga Viegas, LAQV-REQUIMTE, Faculty of Nutrition and Food Sciences, University of Porto, Jong Bang Eun, Chonnam National University (Korea)

- 09:00-09:10 | CARNAUBA WAX INCORPORATED WITH ESSENTIAL OILS TO CONTROL FOODBORNE PATHOGENS ON APPLES AND ITS EFFECT ON SENSORY ATTRIBUTES  
*Martha Isabel Sanchez-Tamayo, University of Tolima - Faculty of Agronomic Engineering (Colombia)*
- 09:10-09:20 | THE IMPACT OF BIOTECHNOLOGY ON FOOD QUALITY, SAFETY AND SECURITY IN SOUTHERN AFRICA  
*Mathoto Thaoge-Zwane, Tshwane University of Technology (South Africa)*
- 09:20-09:30 | EFFICIENT MODEL SUPPORTED EXPERIMENTAL APPROACH FOR SHELF LIFE DETERMINATION OF LIGHT SENSITIVE FOOD  
*Tybussek Thorsten, Fraunhofer Institute for Process Engineering and Packaging IVV (Germany)*
- 09:30-09:40 | EMERGING RISKS AND SUPPLY CHAIN RESILIENCE  
*Maria Masoura, Campden BRI (United Kingdom)*
- 09:40-09:50 | CHARACTERIZATION OF KEFIR-LIKE CEREAL-BASED BEVERAGES VOLATILOME DURING FERMENTATION BY USING GREEN ANALYTICAL APPROACHES  
*Martina Moretton, Research and Innovation Centre, Fondazione Edmund Mach (Italy)*
- 09:50-10:00 | BIOMONITORING THE EXPOSURE TO DIET CONTAMINANTS THROUGH SALIVA  
*Olga Viegas, LAQV-REQUIMTE, Faculty of Nutrition and Food Sciences, University of Porto (Portugal)*

09:00 - 10:00

Parco Room

**TRADITIONAL FOODS FOR FUTURE 2**

Chairs: Daniele Rossi, Confederation of Farmers - Confagricoltura, Ralf Greiner, Max Rubner-Institute (MRI) (Germany)



- 09:00-09:10 NATAL PLUM (CARISSA MACROCARPA) INDIGENOUS SOUTH AFRICAN BERRY AS FUNCTIONAL INGREDIENT  
*Dharini Sivakumar, Tshwane University of Technology (South Africa)*
- 09:10-09:20 PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF INSTANT 'OKPA' PRODUCED FROM MALTED BAMBARA GROUNDNUT AND MAIZE COMPOSITE FLOURS  
*Oluchukwu Margar Nwadi, University of Nigeria, Nsukka (Nigeria)*
- 09:20-09:30 APPLICATION OF MAO BERRY (ANTIDESMA THWAITESIANUM) EXTRACTS AS AN ALTERNATIVE NITRITE REPLACER FOR EMULSION SAUSAGE  
*Traiphop Phahom, School of Food Technology, Institute of Agricultural Technology, Suranaree University of Technology (Thailand)*
- 09:30-09:40 MICRONUTRIENT, PROXIMATE AND MICROBIAL STUDY OF INSTANT GRUEL MIX FROM BLENDS OF MALTED SORGHUM  
*Euphresia Nkiru Odimegwu, Federal University of Technology, Owerri Imo State Nigeria (Nigeria)*
- 09:40-09:50 BIOACTIVE POTENTIALS OF AFRICAN OIL BEAN SEEDS  
*Samaila James, Federal University of Technology (Nigeria)*
- 09:50-10:00 UNVEILING THE FLAVOUR GAP IN DARK CHOCOLATES MADE WITH CAROB PULP – CHARACTERISATION OF FLAVOUR DEVELOPMENT DURING ROASTING  
*Manfred Ku, Department of Food Science and Technology, National University of Singapore (Singapore)*

09:00 - 10:00

**Tempio 1 Room****NEW PROCESSES & TECHNOLOGIES 4**

Chairs: Maria Cristina Nicoli, Università di Udine (Italy), Nathaniel Hendrick, TUMCREATE

- 09:00-09:10 ANTIOXIDANT EFFICIENCY OF CITRUS SINENSIS FLOWER EXTRACTS IN PGSS ENCAPSULATED LINSEED OIL USING ISOTHERMAL CALORIMETRY  
*Abdessamie Kellil, Faculty of Agricultural, Environmental and Food Sciences, Free University of Bolzano (Italy)*
- 09:10-09:20 EFFECT OF PEF ON ENDOGENOUS LIPASE ACTIVITY IN TREVALLY FRAMES  
*Indrawati Oey, University of Otago-Department of Food Science (New Zealand), Riddet Institute (New Zealand)*
- 09:20-09:30 EFFECT OF DRYING AND MICROWAVE-ASSISTED EXTRACTION PARAMETERS ON THE YIELD AND CHEMISTRY OF CYMPOBOGON CITRATUS AND LIPPIA ADOENSIS VARIETY KOSERET ESSENTIAL OIL  
*Jong -Bang Eun, Chonnam National University-Department of Integrative Food, Bioscience and Biotechnology (South Korea)*
- 09:30-09:40 ENCAPSULATION OF OMEGA-3-RICH FLAXSEED OR FISH NANOEMULSIONS IN CHITOSAN/ ALGINATE NANOCOMPOSITES FOR ENHANCING OXIDATIVE STABILITY  
*Ayat Hashim, National Research Centre, Fats and Oils Department (Egypt)*

- 09:40-09:50 THE SPECTRUM OF WELL-TEMPERED CHOCOLATES: SOLIDIFICATION AND STORAGE STABILITY ACROSS VARIOUS PRE-CRYSTALLIZATION TECHNIQUES  
*Nathaniel Hendrik, Ghent University - Department of Food Technology, Safety and Health - Food Structure and Function Research Group (Belgium)*
- 09:50-10:00 APPLICATION OF COLD PLASMA FOR CEREAL FLOURS FUNCTIONALIZATION  
*Gebremedhin Gebr Gebremical, University of Bologna (Italy)*

09:00 - 10:00

**Tempio 2 Room****NEW FOOD PRODUCTS DEVELOPMENT 2**

Chairs: Paola Pittia, University of Teramo (Italy), Kevin Mis Solval, University of Georgia

- 09:00-09:10 DEVELOPMENT AND MARKETABILITY OF READY-TO-EAT TUNA CONGEE  
*Donnalyne Imbas, Food Processing Innovation Center - Davao (Philippines)*
- 09:10-09:20 MICROBIAL CONSORTIA ASSISTED ENRICHMENT OF VITAMIN B12 FOR THE DEVELOPMENT OF FORTIFIED MADHUCA LONGIFOLIA BEVERAGE  
*Achala Gupta, Centre for Rural Development and Technology, Indian Institute of Technology Delhi (India)*
- 09:20-09:30 DEVELOPING INNOVATIVE FOOD PRODUCTS FROM CANNONBALL JELLYFISH  
*Kevin Mis Solval, University of Georgia (USA)*
- 09:30-09:40 DEVELOPMENT, CHARACTERIZATION, AND ACCEPTABILITY OF RICE ANALOGUES MADE FROM SORGHUM MILLET  
*Rubeka Idrishi, Jamia Hamdard (India), Indian Institute of Technology (India)*
- 09:40-09:50 THE DEVELOPMENT OF A REAL TIME MOISTURE CONTENT MEASURING SYSTEM FOR PRODUCTS UNDERGOING DRYING  
*Folasayo Fayose, Federal University Oye Ekiti (Nigeria)*
- 09:50-10:00 DESIGNING NOVEL HIGH BIOAVAILABILITY CURCUMIN USING BIOAEROGELS AND SUPERCRITICAL FLUID TECHNOLOGY  
*Ozan Ciftci, University of Nebraska-Lincoln, Lincoln (USA)*

10:00 - 11:30

**Borgo Room****PACKAGING 2**

Chairs: Dinya Ranjan Dash, National Institute of Technology Rourkela - Department of Food Process Engineering, Deirdre Mikkelsen, University of Queensland (Australia)

- 10:00-10:10 APPLICATION OF RESPONSE SURFACE METHODOLOGY TO DESIGN CHITOSAN-BASED FILMS WITH MECHANICAL PROPERTIES SIMILAR TO LOW-DENSITY POLYETHYLENE, AS A BASE FOR THE ADDITION OF BIOACTIVE COMPOUNDS  
*Loreto Valenzuela, Pontificia Universidad Católica de Chile (Chile)*
- 10:10-10:20 PREPARATION AND CHARACTERIZATION OF ALGINATE/FUNGAL CHITOSAN-BASED ACTIVE PACKAGING FILMS CONTAINING SEA FENNEL (CRITHMUM MARITIMUM L. EXTRACTS)



*Oghenetega Lois Orhotohwo, Università Politecnica delle Marche, Department of Agricultural, Food and Environmental Sciences (Italy), Technological University Dublin - City Campus, School of Food Science and Environmental Health (Ireland), (3) Technological University Dublin - City Campus, Environmental Sustainability and Health Institute (ESHI) (Ireland), Technological University Dublin - City Campus, Environmental Sustainability and Health Institute (ESHI) (Ireland)*

- 10:20-10:30 **FABRICATION AND CHARACTERIZATION OF SOY PROTEIN ISOLATE BIOCOMPOSITE FILMS USING LIGNIN AND GREEN SOLVENT EXTRACTED PHENOLIC COMPOUNDS FROM DATE PALM LEAVES**  
*Sajid Maqsood, Food Science Department, College of Agriculture and Veterinary Medicine (United Arab Emirates)*
- 10:30-10:40 **BIODEGRADABLE PACKAGING MATERIALS IN THE PRESERVATION OF MINIMALLY PROCESSED SPINACH**  
*Margarida Moldão, LEAF, Instituto Superior de Agronomia (Portugal)*
- 10:40-10:50 **DESIGN AND CHARACTERIZATION OF RESVERATROL AND THYME ESSENTIAL OIL LOADED LIPOSOMES AS POTENTIAL ADDITIVES TO IMPROVE THE MICROBIAL SAFETY OF FOOD PRODUCTS**  
*Maria Gioia Fabiano, Sapienza University of Rome (Italy)*
- 10:50-11:00 **MULTIFUNCTIONAL METAL OXIDE NANOPARTICLES AND AGRO-WASTE DERIVED CELLULOSE NANOSTRUCTURES BASED HYBRID NANOPARTICLES FOR FABRICATION OF FUNCTIONALIZED NANOCOMPOSITE BASED SUSTAINABLE FOOD PACKAGING**  
*Tabli Ghosh, Tezpur University, Department of Food Engineering and Technology (India)*
- 11:00-11:10 **CO-CULTURE OF KOMAGATAEIBACTER XYLINUM AND LACTOCOCCUS LACTIS SUBSP. LACTIS INCREASES THE PRODUCTION OF NISIN**  
*Kuan -Cheng, Institute of Biotechnology, National Taiwan University (Taiwan)*
- 11:10-11:20 **ALGINATE EDIBLE FILMS AS DELIVERY SYSTEMS FOR GREEN TEA POLYPHENOLS**  
*Maria Benlloch-Tinoco, Northumbria University. Department of Applied Sciences (United Kingdom)*
- 11:20-11:30 **DEVELOPMENT OF ACTIVE COMPOSITE PACKAGING FILM/COATING FROM UNDERUTILIZED DECCAN HEMP SEEDS AND LEAVES**  
*Dibya Ranjan Dash, National Institute of Technology Rourkela - Department of Food Process Engineering (India)*

10:00 - 11:30

**Castello 2 Room**

**NUTRITION & HEALTH, ALTERNATIVE PROTEINS 7**

Chairs: Antonio Jesùs Melendez-Martinez, Food Colour & Quality Laboratory. Area of Nutrition & Food Science. Universidad de Sevilla, George Ooko, FoSTEPK (Kenya)

- 10:00-10:10 **NEXT GENERATION OF PREBIOTICS: BIOTRANSFORMED GRAPE SEED PROANTHOCYANIDINS EXERTS BENEFITS AGAINST NONALCOHOLIC FATTY LIVER DISEASE (NAFLD)**  
*H.P. Vasantha Rupasinghe, Dalhousie University (Canada)*
- 10:10-10:20 **NANOPARTICLES FROM TAMARINDUS INDICA PULP COULD BE VERSATILE FOOD FORMULATION TO ATTENUATE CHEMICAL-INDUCED CARDIOTOXICITY AND HYPERLIPIDEMIA**  
*Md Atiar Rahman, University of Chittagong (Bangladesh)*
- 10:20-10:30 **EFFECT OF THE APOCAROTENOIDS ALPHA-IONONE AND BETA-CYCLOCITRAL ON A BETA-AMYLOID MODEL IN CAENORHABDITIS ELEGANS**  
*Antonio J. Meléndez-Martínez, Food Colour & Quality Laboratory. Area of Nutrition & Food Science. Universidad de Sevilla (Spain)*
- 10:30-10:40 **USE OF SOURDOUGH FERMENTED TRITORDEUM BRAN FOR IMPROVING THE NUTRITIONAL AND TEXTURE CHARACTERISTICS OF THE BREAD**  
*Bilal Sajid Muhstaq, Faculty of Agricultural, Environmental and Food Sciences, Free University of Bozen-Bolzano (Italy)*
- 10:40-10:50 **PRECISION NUTRITION STRATEGIES FOR OBESITY: HARNESSING GUT MICROBIOTA PROFILING AND MEDICINE-FOOD HOMOLOGY PRODUCTS**  
*Li Li, Hangzhou Normal University (China)*
- 10:50-11:00 **EFFECTS OF FLAVONE DIMERS AGAINST OVARIAN CLEAR CELL CARCINOMA: SIGNIFICANCE OF 3D TUMOUR CULTURE MODELS**  
*Ziyi Yu, Department of Food Science and Technology, National University of Singapore, 117542 Singapore (Singapore)*
- 11:00-11:10 **CLINICAL TRIAL OF LACTOBACILLUS BREVIS GKEX IN IMPROVING EXERCISE PERFORMANCE OF ATHLETES**  
*I -CHEN Li, Biotech Research Institute, Grape King Bio Ltd., Long Tan Dist., (Taiwan)*

10:00 - 11:30

**Marina Room**

**FOOD QUALITY 3**

Chairs: Chinelo Ezeocha, Michael Okpara University of Agriculture- Department of Food Science and Technology, Pedro Bouchon, Pontificia Universidad Catolica de Chile

- 10:00-10:10 **FATE OF SAPONINS UPON DIFFERENT PROCESSING STRATEGIES OF PLANT PROTEIN CONCENTRATES – LEARNING FROM LEAFY LEGUMES (ALFALFA) AND PULSES (PEA)**  
*Hartono Tanambell, Aarhus University, Department of Food Science (Denmark)*



- 10:10-10:20 QUALITY ASSESSMENT OF BEVERAGE PRODUCED FROM DATE PALM (PHOENIX DACTYLIFERA L.) AND MORINGA (MORINGA OLEIFERA) SEEDS  
*Abiodun Adebayo-Oyetero, Yaba College of Technology, Department of Food Technology (Nigeria)*
- 10:20-10:30 THE EFFECT OF SUBSTRATES AND LEDS ON THE QUALITY OF SWEET POTATO LEAVES GROWN INDOOR  
*Yi Lin, National University of Singapore, Department of food science and technology (Singapore)*
- 10:30-10:40 HOW DOES THE COMPOSITION OF FATTY ACIDS VARY IN OLEA EUROPAEA (OLIVE) WHEN FACED WITH CONTRASTING CLIMATIC ENVIRONMENTS, ACROSS THREE PRODUCTIVE VARIETIES OF OIL?  
*Claudia Bavestrello, Instituto de Investigaciones Agropecuarias Intihuasi (Chile)*
- 10:40-10:50 EFFECTS OF HEAT-TREATMENTS ON TECHNO-FUNCTIONALITY AND PROTEIN ORGANIZATION OF LEGUME FLOURS  
*Cristina Alamprese, University of Milan - Department of Food, Environmental and Nutritional Sciences (DeFENS) (Italy)*
- 10:50-11:00 GERMINATION UPREGULATES THE BIOSYNTHESIS OF GLUCOMORINGIN IN MORINGA SPROUTS VIA TRANSFORMING TYROSINE  
*Yi Liu, National University of Singapore (Singapore)*
- 11:00-11:10 EFFECTS OF VARIETY AND PARTICLE SIZE ON THE QUALITY CHARACTERISTICS OF WATER YAM (DIOSCOREA ALATA) FLOUR AND BREAD  
*Chinelo Ezeocha, Michael Okpara University of Agriculture- Department of Food Science and Technology (Nigeria)*
- 11:10-11:20 COMPARATIVE ASSESSMENT OF THE QUALITY OF SPONTANEOUS AND BACKSLOPPED FERMENTED LAFUN FROM DIFFERENT CASSAVA LANDRACES, AND SENSORY ACCEPTABILITY OF THE COOKED DOUGH (AMALA LAFUN)  
*Wasiu Awoyale, Kwara State University (Nigeria)*

10:00 - 11:30

**Parco Room**

**SENSORY AND CONSUMER SCIENCE 2**

Chairs: Tsung Hsien Weng, TAFST and Jiann Food Company (Taiwan), Nayyer Rehman, WRG Europe LTD (UK)

- 10:00-10:10 DETERMINATION OF ENANTIOMERS OF CHIRAL FLAVOR COMPOUNDS AND ITS SENSORY EVALUATION IN ALCOHOLIC BEVERAGES  
*Yifeng Dai, Guizhou University (China)*
- 10:10-10:20 STUDY ON THE RELATIONSHIP BETWEEN CHANGES IN BOTH TEXTURE AND RETRONASAL AROMA RELEASE IN RICE CRACKERS DURING MASTICATION  
*Kotaro Takahashi, Graduate School of Natural Science and Technology, Gifu university (Japan)*
- 10:20-10:30 SENSORY PERCEPTION OF SWEETNESS AND ITS ANALYSIS BY NEUROIMAGING AND PUPILLOMETRY  
*Johannes Burkard, Laboratory of Food Process Engineering - ETH (Switzerland)*

- 10:30-10:40 A QUANTITATIVE SURVEY ON BREAD LOSS AND RELATIONSHIP WITH PACKAGING IN TURKIYE  
*Elif Feyza Aydar, Department of Food Engineering, Faculty of Chemical and Metallurgical Engineering, Istanbul Technical University (Turkey)*
- 10:40-10:50 CONSUMER ACCEPTANCE AND OPTIMUM REDUCTION OF ANTI-NUTRITIONAL FACTORS FROM BLEND OF SORGHUM AND GROUNDNUT CAKE FLOUR ENRICHED WITH DATE FRUIT FLOUR  
*Maduebibisi Iwe, Department of Food Science and Technology, Michael Okpara University of Agriculture (Nigeria)*
- 10:50-11:00 BLACK TEA ELEVATES THRESHOLD OF GREASINESS SENSATION AND ENHANCES EMULSIFICATION CAPACITY OF HUMAN SALIVA  
*Lijing Ke, University of Leeds (United Kingdom)*
- 11:00-11:10 BEYOND SUSTAINABLE CONSUMPTION: INVESTIGATING BARRIERS TO INCREASE CONSUMER ACCEPTANCE OF ALTERNATIVE PROTEIN FOODS  
*Nayyer Rehman, WRG Europe Ltd. (United Kingdom)*
- 11:10-11:20 EXPLORING APERTIF HABITS AMONG ITALIAN CONSUMERS: THE INTERPLAY BETWEEN FOOD CHOICES AND UNDERESTIMATED HAZARDS  
*Luigi Esposito, Department of Bioscience and Food, Agricultural and Environmental Technology, University of Teramo (Italy)*

10:00 - 11:30

**Tempio 1 Room**

**PHYSICAL PROPERTIES OF FOODS-FOOD STRUCTURING-FUTURE OF MANUFACTURING -MODELLING 2**

Chairs: Ayesha Ali, Faculty of Agricultural, Environmental, Food Sciences, Free University of Bozen-Bolzano, Adewale Olesogun Obadina Federal University of Agriculture, (Nigeria)

- 10:00-10:10 THE EFFECT OF FAT CONTENT ON THE VISCOELASTIC PROPERTIES OF RENNIN CASEIN GELS  
*Mikkel Lorenzen, Department of Food Science, University of Copenhagen (Denmark)*
- 10:10-10:20 INFLUENCE OF DIFFERENT TECHNOLOGICAL TREATMENTS ON RHEOLOGICAL AND PHYSICO-CHEMICAL CHARACTERISTICS OF BREWER SPENT GRAINS IN THE FORMULATION OF SPREADABLE CREAMS  
*Virginia Glicerina, Department of Agriculture, Forest and Food Science, University of Turin (Italy)*
- 10:20-10:30 INVESTIGATION ON MECHANISM AND REGULATION OF 2'-FUCOSYLLACTOSE MEMBRANE CASCADE SEPARATION  
*Xianglu Zhu Zhu, State Key Laboratory of Bioreactor Engineering, East China University of Science and Technology (China)*
- 10:30-10:40 MULTIPHYSICS MODELING OF CORONA WIND GENERATION DURING ELECTROHYDRODYNAMIC DRYING FOR FOOD  
*Zulhaj Rizki, Wageningen University - Food Process Engineering (The Netherlands)*



- 10:40-10:50 | **LIPID PROFILE AND THERMAL BEHAVIOR OF OIL EXTRACTED FROM BUTIÁ'S KERNEL**  
*Nicolas Callejas, Fats and Oils Area - Department of Food Science and Technology - Universidad de La República (Uruguay)*
- 10:50-11:00 | **COMPUTER-AIDED CHARACTERIZATION OF CONTINUOUS THERMAL PROCESSING OF FOOD: AN ENGINEERING TOOLBOX FOR OHMIC AND CONVENTIONAL HEATING ASSISTED STERILIZATION**  
*Jorge Rivera, University of Life Sciences and Natural Resources, Vienna - Institute of Food Technology (Austria)*
- 11:00-11:10 | **THE OPTIMIZED CHEMICAL AND PHYSICAL COMBINATION APPROACHES FOR EFFICIENTLY DISINFECTING INDOOR HYDROPONIC SYSTEM BETWEEN BATCH CULTIVATION**  
*Junhui Huang, National University of Singapore - Department of Food Science and Technology (Singapore)*
- 11:10-11:20 | **ADVANCES IN THE DEVELOPMENT OF RESISTIVE BASED METHOD FOR REAL TIME ESTIMATION OF SPRAY DRIFT DEPOSITION THROUGH OPTICAL TRACERS**  
*Ayesha Ali, Faculty of Agricultural, Environmental, Food Sciences, Free University of Bozen-Bolzano (Italy)*
- 11:20-11:30 | **DEVELOPMENT OF AN IOT BASED SOIL HEALTH MONITORING DEVICE**  
*Folasayo Fayose (Federal University Oye Ekiti, Oye Ekiti, Nigeria)*

10:00 - 11:30

### Tempio 2 Room

#### FOOD INGREDIENTS/BIOACTIVE INGREDIENTS 3

Chairs: Carmen Lammi, University of Milan (Italy), Bradley Bolling, ISNFF and U. of Wisconsin, Madison (USA)

- 10:00-10:10 | **SYNERGY BETWEEN DJENKOL BEAN (ARCHIDENDRON PAUCIFLORUM) STINK BEAN (PARKIA SPECIOSA) IN ENZYMATIC FORMATION OF VOLATILE ORGANOSULFIDES AROMA FROM DJENKOLIC ACID**  
*Molan Zhang, National University of Singapore, Department of Food Science and Technology (Singapore)*
- 10:10-10:20 | **HIGH-PURITY CHITIN ENZYMATIC EXTRACTION FROM BUTTON MUSHROOM (AGARICUS BISPORUS) WASTE**  
*Buliyaminu Adeg Alimi, Technological University (Ireland)*
- 10:20-10:30 | **NOVEL INGREDIENTS AND INNOVATIVE STRATEGIES FOR 3D FOOD PRINTING**  
*Viridiana Tejada, Tecnológico de Monterrey (Mexico)*
- 10:30-10:40 | **FOREST BYPRODUCTS EXTRACTED USING HYDRODYNAMIC CAVITATION AS AN AFFORDABLE SOURCE OF ANTIOXIDANT PHENOLIC COMPOUNDS AND FREE AMINO ACIDS**  
*Francesco Meneguzzo, CNR-IBE, Institute of Bioeconomy, National Research Council (Italy)*

- 10:40-10:50 | **PRODUCTION OF HIGH PROTEIN OYSTER MUSHROOM MYCELIA: A SUSTAINABLE FUTURE FOOD INGREDIENT**  
*Kayise Maseko, Department of Biotechnology and Food Technology, Tshwane University of Technology (South Africa)*
- 10:50-11:00 | **CHEMICAL AND FUNCTIONAL PROPERTIES OF HYDROLYZED AND FERMENTED CHICKPEA (CICER ARIETINUM L.) FLOUR OF CICERALE CULTIVAR**  
*Angela Pazzanese, Department of Agricultural Sciences, University of Naples Federico II (Italy)*
- 11:00-11:10 | **NOVEL PALM SHORTENING SUBSTITUTE USING A COMBINATION OF LINSEED MEAL, BETA-GLUCAN AND RAPESEED OIL (PALM-ALT)**  
*Julien Lonchamp, Queen Margaret University (United Kingdom)*
- 11:10-11:20 | **EVALUATION OF POLYPHENOLIC EXTRACTS OF ROSEMARY AND COCOA AS NATURAL ANTIOXIDANT ADDITIVES FOR MALAYSIAN PALM OIL COUNCIL**  
*Luis Javier López-Giraldo, Grupo de Investigación - CICTA, Escuela de Ingeniería Química-Universidad Industrial de Santander (Colombia)*
- 11:20-11:30 | **AN INTEGRATED IN VITRO APPROACH FOR EVALUATING BIOACCESSIBILITY, SAFETY, AND BIOAVAILABILITY OF MILK PEPTIDE MIXTURE USING HUMAN INTESTINAL CACO-2 CELLS**  
*Carmen Lammi, University of Milan (Italy)*

12:00 - 13:30

### Borgo Room

#### PLANT BASED FOOD

Chairs: Olusola Ladokun, Lead City University, Department of Chemical Sciences, Alessandra Marti, University of Milan

- 12:00-12:10 | **CRAFTING PLANT-BASED MEAT DELIGHTS: A SCIENTIFIC EXPLORATION OF NUTRITIONALLY BALANCED AND TEXTURALLY ENHANCED EXTRUDED MEAT ANALOGUES**  
*Jie Hong Chiang, Food Process Engineering, Singapore Institute of Food and Biotechnology Innovation, Agency for Science, Technology and R (Singapore)*
- 12:10-12:20 | **INDUSTRIAL PRODUCTION OF PLANT-BASED MEAT ANALOGUES(PBMAS): INNOVATIONS AND FUTURE PERSPECTIVES**  
*Ravishankar Gokare, Dayananda Sagar Institutions (India)*
- 12:20-12:30 | **PROBIOTICS AND PLANT-BASED NUTRITION: WHAT ROLE CAN BIFIDOBACTERIA AND PROPIONIC ACID BACTERIA PLAY IN BOOSTING VITAMIN B12 AND SHORT CHAIN FATTY ACID LEVELS IN SOY WHEY?**  
*Ricco Tindjau, National University of Singapore, Department of Food Science and Technology (Singapore)*
- 12:30-12:40 | **SILFLOWER (SILPHIUM INTEGRIFOLIUM): A NEW SOURCE OF PLANT-BASED SQUALENE?**  
*Sean Liu, USD ARS NCAUR Functional Food Reserarch Unit (USA)*



- 12:40-12:50 PRODUCTION OF PLANT-BASED FERMENTED BEVERAGES WITH FUNCTIONAL INGREDIENTS BY FERMENTATION WITH LACTICASEIBACILLUS CASEI BGP93  
*Elena Franciosi, Edmund Mach Foundation, CRI, San Michele A/adige, Italy, ONFoods - Research and innovation network on food and nutrition Sustainability, Safety and Security - Working ON Foods, Parma (Italy)*
- 12:50-13:00 LACTIC ACID FERMENTATION: A VALUABLE APPROACH TO ENHANCE THE TECHNO-FUNCTIONALITY OF UPCYCLED PLANT-BASED PROTEINS FROM FOOD BY-PRODUCTS  
*Irene Fenga, University of Parma, Department of Food and Drug (Italy)*
- 13:00-13:10 DEVELOPMENT OF YOGURT FROM TIGER NUT MILK: A SUSTAINABLE PLANT-BASED ALTERNATIVE FOR DIABETES MANAGEMENT  
*Olusola Ladokun, Lead City University, Department of Chemical Sciences (Nigeria)*

12:00 - 13:30

**Marina Room****NUTRITION & HEALTH, ALTERNATIVE PROTEINS 8**

Chairs: Patrizia Riso, Department of Food, Environmental and Nutritional Sciences - University of Milan, Shaobo Zhou, University of Greenwich

- 12:00-12:10 CLADOSTEPHUS SPONGIOSUM AS A NOVEL PROTEIN SOURCE: BIOACTIVE, TECHNO-FUNCTIONAL, AND PHYSICO-CHEMICAL PROPERTIES  
*Elif Feyza Aydar, Department of Food Engineering, Faculty of Chemical and Metallurgical Engineering, Istanbul Technical University (Turkey)*
- 12:10-12:20 DROSOPHILA MELANOGASTER AS AN IN VIVO MODEL TO STUDY THE EFFECTS OF A DIETARY SUPPLEMENTATION WITH ACORN N HEALTHY LONGEVITY  
*Daniela Beghelli, School of Biosciences and Veterinary Medicine (Italy)*
- 12:20-12:30 ASSESSING THE IMPACT OF HIGH-FIBER CONFECTIONERY SUPPLEMENTATION ON GUT MICROBIOTA, SCFA PRODUCTION, AND LIPID METABOLISM: AN IN VIVO STUDY IN WISTAR RATS  
*Yuritz Barboza, Tecnologico de Monterrey, School of Engineering and Science (Mexico)*
- 12:30-12:40 CHOLESTEROL METABOLITES ACT ON ESTROGEN RECEPTOR ALPHA EXPRESSED IN HYPOTHALAMUS OF THE BRAIN TO MODULATE APPETITE  
*Hui Ye, Nanyang Technological University-School of Chemistry, Chemical Engineering and Biotechnology (Singapore)*
- 12:40-12:50 NUTRITIONAL VALUE AND QUALITY DETERMINATION OF FUNCTIONAL INSTANT NOODLES FOR DIABETES PATIENTS  
*Chutkan Sakphisutthikul, Khon Kaen University (Thailand)*
- 12:50-13:00 VITAMIN A DEFICIENCY DETERIORATED COGNITION BY PROMOTING BETA-AMYLOID GENERATION AND DISTURBING CEREBRAL GLUCOSE UPTAKE  
*Shaobo Zhou, University of Greenwich, (United Kingdom)*
- 13:00-13:10 NUTRITIONAL INDICATORS OF THE FILLINGS PRESENT IN "ALFAJORES" AND COOKIES FREQUENTLY CONSUMED BY CHILDREN AND ADOLESCENTS  
*Nadia Segura, Fats and Oils Area - Department of Food Science and Technology - Universidad de La República (Uruguay)*

- 13:10-13:20 INFLAMMATORY RESPONSE OF RAW 264.7 MACROPHAGE CELLS TREATED WITH FRESH AND COOKED MASSAMAN CURRY PASTE ON LIPOPOLYSACCHARIDE-INDUCED INFLAMMATION  
*Preeyabhorn Detarun, Center of Excellence in Functional Foods and Gastronomy, Faculty of Agro-Industry, Prince of Songkla University (Thailand)*
- 13:20-13:30 HEALTH RISKS ASSOCIATED WITH THE CADMIUM CONCENTRATIONS IN THE EDIBLE PORTIONS OF CENTELLA ASIATICA: A CASE STUDY FROM SRI LANKA  
*Dimuthu Wijeyaratne, University of Kelaniya (Sri Lanka)*

12:00 - 13:30

**Parco Room****NEW PROCESSES & TECHNOLOGIES 5**

Chairs: Marco Dalla Rosa, Alma Mater Studiorum University of Bologna (Italy), Cristina Sabliov, ISFANS (USA)

- 12:00-12:10 ENHANCING ETHANOL REMOVAL FROM WINE: A COMPARATIVE STUDY OF REVERSE OSMOSIS, NANOFILTRATION AND OSMOTIC DISTILLATION  
*Alfredo Cassano, Italian National Research Council - Institute on Membrane Technology (Italy)*
- 12:10-12:20 ENCAPSULATION OF AQUEOUS HIBISCUS SABDARIFFA L. EXTRACT IN HIGH INTERNAL PHASE PICKERING EMULSIONS STABILIZED BY SOY PROTEIN ISOLATE  
*Hümeyra Çavdar Dinçtürk, Istanbul Technical University (Turkey)*
- 12:20-12:30 THE NIXTAMALIZATION AND ITS IMPACT ON PHYSICO-CHEMICAL, FUNCTIONAL, AND ANTIOXIDANT PROPERTIES OF DIFFERENT PUMPKIN VARIETIES (CUCURBITA PEPO, CUCURBITA MAXIMA, AND CUCURBITA ARGYROSPERMA)  
*Román Cardona-Herrera, Posgrado en Biociencias, División de Ciencias de la Vida, Campus Irapuato-Salamanca, Universidad de Guanajuato (Mexico)*
- 12:30-12:40 GREEN MICROWAVE-ASSISTED PECTIN EXTRACTION FROM WET BLACK CARROT POMACE  
*Aysel Elik Demir, Tarsus University (Turkey)*
- 12:40-12:50 AIR LOW TEMPERATURE-LONG-TIME COOKING: FEASIBILITY AND FOOD QUALITY.  
*Giuliana Aliberti, University of Milan (Italy)*
- 12:50-13:00 EFFECTS OF EXTRUSION COOKING ON PHYSICO-CHEMICAL PROPERTIES OF AN EXTRUDED SNACK FROM THE BLEND OF SORGHUM AND GROUNDNUT CAKE FLOUR ENRICHED WITH DATE PALM  
*Maduebibisi Iwe, Department of Food Science and Technology, Michael Okpara University of Agriculture (Nigeria)*
- 13:00-13:10 DEALCOHOLIZED WINE PRODUCTION: INSIGHTS FROM POST-FERMENTATION TECHNOLOGIES  
*Wasim Akhtar, Free University of Bozen-Bolzano - Faculty of Agricultural, Environmental and Food Sciences (Italy)*
- 13:10-13:20 CONTINUOUS FLOW MICROREACTORS FOR PROCESSING CLARIFIED APPLE JUICE  
*Paula Almeida Meira, Department of Biochemical and Pharmaceutical Technology, University of São Paulo (Brazil)*



- 13:20-13:30 KINETIC ANALYSIS OF WATER AND PHENOLIC CONTENT DURING THE HIGH HYDROSTATIC PRESSURE- ASSISTED CURING OF VANILLA BEAN (*VANILLA PLANIFOLIA*)  
*Jorge Eduardo Navarro Baez, Tecnologico de Monterrey (Mexico)*

12:00 - 13:30

### Tempio 2 Room

#### TECHNOLOGY FOR HEALTH 3

Chairs: Ava Nicole Azotea, Bicol University (Philippines), Alasalvar Cesarretin, TUBITAK Marmara Research Center (Turkey)

- 12:00-12:10 THE EFFECT OF INFRARED-ASSISTED CONVECTIVE DRYING AND REFRACTANCE WINDOW DRYING ON POMEGRANATE PEEL BIOACTIVE COMPOUND CONTENT AND ALPHA-AMYLASE AND ALPHA-GLUCOSIDASE INHIBITION POTENTIAL  
*Andrés Bustamante, Departamento de Nutrición, Facultad de Medicina, Universidad de Chile (Chile)*
- 12:10-12:20 MICROENCAPSULATION OF BROCCOLI SULFORAPHANE-RICH EXTRACT USING WHEY PROTEIN AND PEA PROTEIN ISOLATES  
*Ali Ali Redha, Faculty of Health and Life Sciences, University of Exeter (United Kingdom)*
- 12:20-12:30 INNOVATIVE BIOREFINING OF BOTANICALS FOR NUTRACEUTICAL AND FUNCTIONAL FOOD APPLICATIONS  
*Petras Rimantas Venskutonis Kaunas University of Technology - Department of Food Science and Technology (Lithuania)*
- 12:30-12:40 STIMULATION OF PROBIOTICS BY ULTRASOUND PRE-TREATMENT AND THEIR SUBSEQUENT INCORPORATION IN BREAD SYSTEM  
*Jianing Zhai, National University of Singapore (Singapore)*
- 12:40-12:50 EFFECT OF EUDRAGIT L-100-55 POLYMER ON CHIA AND WALNUT OIL MICROENCAPSULATED AND RELEASE DURING IN VITRO DIGESTION.  
*Rudy Carolina Alvarez Vega, University of Chile (Chile)*
- 12:50-13:00 EFFECT OF VACUUM FRYING TEMPERATURE ON THE MOISTURE CONTENT, FAT CONTENT, AND ACCEPTABILITY OF PRETREATED WHITE OYSTER MUSHROOM (*PLEUROTUS OSTREATUS*)  
*Ava Nicole Azotea, Bicol University (Philippines)*
- 13:00-13:10 EXTRACTION OF HIGH VALUE COMPOUNDS FROM GREEN MICROALGAE (*CHLORELLA SOROKINIANA*) EMPLOYING CONVENTIONAL AND ULTRASOUND TECHNIQUES  
*Shaba Noore, Department of Food Chemistry and Technology, Teagasc Food Research Centre, Ashtown (Ireland)*

14:30 - 16:00

### Borgo Room

#### MICRO & HYGIENE 2

Chairs: Lucia Decastelli (Italy), Chunlei Shi, Department of Food Science and Technology, Shanghai Jiao Tong University

- 14:30-14:40 SAFETY AND TOXICOLOGICAL EVALUATION OF THE PROTEINS EXTRACTED FROM LEGUME BY-PRODUCTS  
*Hitika Shah, Technological University Dublin (Ireland)*
- 14:40-14:50 SMARTPHONE BASED OPTICAL SENSOR FOR DETECTION OF CHEMICAL SPOILAGE OF FRESH WATER FISH FILLET DURING STORAGE  
*Poonam Mishra, Department of Food engineering and technology Tezpur University (India)*
- 14:50-15:00 MICROBIAL SAFETY, IN VITRO CYTOTOXIC AND GENOTOXIC ASSESSMENT OF VALORISED XYLO-OLIGOSACCHARIDES DERIVED FROM ALMOND SHELLS FOR USE IN THE FOOD AND NUTRACEUTICAL SECTORS  
*Maame Ekua Manful, Technological University Dublin - School of Food Science and Environmental Health (Ireland), Technological University Dublin - Environmental Sustainability and Health Institute (Ireland)*
- 15:00-15:10 COMPLIANCE OF COMMERCIALY MILLED MAIZE FLOUR TO FORTIFICATION STANDARDS AND FOOD SAFETY IN KENYA  
*Anselimo Makokha, Jomo Kenyatta University of Agriculture and Technology (Kenya)*
- 15:10-15:20 PREVALENCE, ANTIMICROBIAL RESISTANCE, AND GENETIC CHARACTERISTICS OF *STAPHYLOCOCCUS AUREUS* ISOLATES IN FROZEN FLOUR AND RICE PRODUCTS IN SHANGHAI, CHINA  
*Chunlei Shi, Department of Food Science and Technology, Shanghai Jiao Tong University (China)*
- 15:20-15:30 QUANTITATIVE MICROBIAL RISK ASSESSMENT FOR *E. COLI* IN SELECTED MEAT-BASED STREET FOODS IN LEYTE, PHILIPPINES  
*Inish Chris Mesias, Visayas State University - Department of Food Science and Technology (Philippines)*
- 15:30-15:40 BIO-CONTROL OF AFLATOXIGENIC FUNGI IN INFANT CEREAL- BASED FOODS USING *RHODOTORULA* SPECIES  
*Amina Badmos, Federal University of Agriculture, Department of Microbiology (Nigeria)*

14:30 - 16:00

### Marina Room

#### NUTRITION & HEALTH, ALTERNATIVE PROTEINS 9

Chairs: Margherita Dall'Asta, Department of Animal Science, Food and Nutrition, Università Cattolica del Sacro Cuore, Sara Valdez-Martinez Universidad Nacional Autonoma de Mexico (Mexico)

- 14:30-14:40 DAVID VS. GOLIATH: CAN TITANIUM DIOXIDE NANOPARTICLES CAUSE INTESTINAL EPITHELIAL BARRIER BREAKDOWN?  
*Mattia Santoni, Department of Agricultural and Food Sciences (DISTAL), University of Bologna, Italy (Italy)*
- 14:40-14:50 ANNATTO (*BIXA ORELLANA* L.) SEASONING INHIBITS THE HEAT-GENERATED CARCINOGENS FORMATION IN CHARCOAL-GRILLED BEEF BURGERS  
*Olga Viegas, LAQV/REQUIMTE, Faculty of Nutrition and Food Sciences of the University of Porto (Portugal)*



- 14:50-15:00 EFFECT OF GASTROINTESTINAL DIGESTION ON STABILITY, BIOACCESSIBILITY, AND BIOACTIVITY OF PHENOLIC COMPOUNDS FROM ARATICUM FRUIT  
*Mario Roberto Marostica Junior, Universidade Estadual de Campinas (Brazil)*
- 15:00-15:10 ROLE OF FERMENTED OAT DRINK AND FERMENTED MILK COMPARED TO FREEZE-DRIED CELLS IN THE SURVIVAL OF THE PROBIOTIC STRAIN LACTICASEIBACILLUS RHAMNOSUS CRL 1505 IN HUMAN GASTROINTESTINAL TRANSIT  
*Nicola Mangieri, Department of Food, Environmental and Nutritional Sciences, University of Milan (Italy)*
- 15:10-15:20 STRATEGIES TO PROMOTE REFORMULATION OF FOOD PRODUCTS ON THE ITALIAN MARKET: INSIGHT FROM THE EFFORT STUDY  
*Daniela Martini, Università degli Studi di Milano, Department of Food, Environmental and Nutritional Sciences(DeFENS) (Italy)*
- 15:20-15:30 IMPACT OF NATURAL HYDROCOLLOIDS ADDITION ON THE PHYSICO-CHEMICAL, ANTIOXIDANT AND DIGESTIVE ENZYMES INHIBITORY PROPERTIES OF RED SORGHUM FLOUR  
*Emmanuel Anyachu Ironi, Kwara State University, Malete, Department of Biochemistry (Nigeria)*
- 15:30-15:40 A MULTIDISCIPLINARY APPROACH FOR ELDERLY NUTRITION: LOOKING FOR THE FOOD MATRIX EFFECT  
*Roberta Dordoni, UCSC - Dipartimento scienze e tecnologie alimentari per una filiera alimentare sostenibile (Italy)*

14:30 - 16:00

### Parco Room

#### ANALYTICS 2

Chairs: Teresita Martin Del Campo, Czech University of Life Sciences (Prague), Osvaldo Campanella, Endowed Chair in Food Industries, Ohio State University (USA)

- 14:30-14:40 COMPREHENSIVE PROFILING AND AUTHENTICATION OF PORCINE, BOVINE, AND GOAT BONE GELATINS THROUGH UHPLC-HRMS METABOLOMICS AND CHEMOMETRIC STRATEGIES  
*Putri Widyanti Harlina, Universitas Padjadjaran (Indonesia)*
- 14:40-14:50 ANALYTICAL PLATFORM USING POROUS GRAPHITIC CARBON LIQUID CHROMATOGRAPHY-ORBITRAP TANDEM MASS SPECTROMETRY FOR THE PROFILE OF ISOMALTO-OLIGOSACCHARIDE IN PREBIOTIC AND SAKE PRODUCTS  
*Ting -Jang Lum Institute of Food Science and Technology, National Taiwan University (Taiwan)*
- 14:50-15:00 HIGH RESOLUTION ANALYSIS OF MULTI-STRAIN PROBIOTIC PRODUCTS AND FERMENTED FOODS BY NGS USING INNOVATIVE MOLECULAR MARKERS  
*Antonio Del Casale, MICROBION srl - Open Innovation Department (Italy)*
- 15:00-15:10 PROTEOMIC ANALYSIS REVEALED AN INCREASED SUSCEPTIBILITY TO PROTEIN OXIDATION OF CHICKEN MEAT AFFECTED WITH WOODEN BREAST MYOPATHY  
*Yuwares Malila, National Center for Genetic Engineering and Biotechnology (Thailand)*

- 15:10-15:20 VALIDATION OF DILUTE-AND-SHOOT TECHNIQUE WITH LC-MS/MS FOR THE QUANTIFICATION OF ATROPINE AND SCOPOLAMINE IN SOY  
*Rufielyn Sungcay Gravador, Institute for Global Food Security Queen's University Belfast (United Kingdom)*
- 15:20-15:30 METHOD DEVELOPMENT OF DETECTION AND QUANTIFICATION OF 4-OXO-2-NONENAL IN COOKED MEAT USING ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY  
*Anand Mohan, University of Georgia (USA)*
- 15:30-15:40 SUITABILITY OF MID-FTIR AND MULTIVARIATE STATISTICAL METHODS TO DISCRIMINATE COMMERCIAL AGAVE SYRUPS ACCORDING TO THE ORIGIN AND PRODUCTION METHOD  
*Teresita Martin Del Campo, Czech University of Life Sciences Prague (Czech Republic)*

14:30 - 16:00

### Tempio 2 Room

#### POLITICS & EDUCATION 2

Chairs: Phil Bremer, Department of Food Science, University of Otago, Ruth Oniang'o (Rural Outreach Africa, Kenya)

- 14:30-14:40 STATE OF COMPETENCY OF FOOD SCIENCE AND TECHNOLOGY EDUCATION IN THE PHILIPPINES IN 2021-2023  
*Anthony Sales, Regional Office 11, Department of Science and Technology (Philippines), Professional Regulatory Board of Food Technology, Professional Regulation Commission (Philippines)*
- 14:40-14:50 REFORMING FOOD SCIENCE, TECHNOLOGY AND ENGINEERING EDUCATION: UNVEILING INNOVATIVE CURRICULUM TRENDS  
*I. Sam Saguy, The Robert H. Smith Faculty of Agriculture, Food & Environment, The Hebrew University of Jerusalem (Israel)*
- 14:50-15:00 CHALLENGE TO IUFST DELEGATES TO REACH THEIR BUDAPEST DECLARATION OF 1995  
*Charles Ogugua Aworh Woodstock Institute for Science & the Humanities (DBA Woodstock Institute for Science in Service to Humanity (WISSH.ORG) (USA)*
- 15:00-15:10 CAPTURING STAKEHOLDER INSIGHTS FOR CONTINUOUS QUALITY IMPROVEMENT OF THE UNIVERSITY OF THE PHILIPPINES DILIMAN - MASTER OF SCIENCE IN FOOD SCIENCE PROGRAM  
*Myrna Benita Luna, UP College of Home Economics - Department of Food Science and Nutrition (Philippines)*
- 15:10-15:20 REGIONAL ACCELERATION OF FOOD SYSTEM INNOVATIONS: ADVANCING SUSTAINABLE AGRICULTURE IN WISCONSIN  
*Arjun Sanga, WiSys (USA)*



15:20-15:30 ECONOMY AND SUSTAINABILITY IN MEAT PRODUCTION COMPANIES AND THE ROLE OF CERTIFICATION

*Andrea Del Chicca, University of Pisa, Department of economics and management (Italy)*

15:30-15:40 CLIMATE CHANGE MEANS MORE ADVERSE WEATHER EVENTS: LEARNINGS FROM THE NEW ZEALAND HORTICULTURAL SECTOR RESPONSE TO CYCLONE GABRIELLE, FEBRUARY 2023

*Phil Bremer, University of Otago (New Zealand), New Zealand Food Safety Science & Research Centre (New Zealand)*

16:30 - 18:00

**Marina Room**

### NEW PROCESSES & TECHNOLOGIES 6

Chairs: Antonio Derossi, Dept. Agriculture, Food, Natural resources and Engineering, University of Foggia (Italy), Ferruh Erdogan, Computational Food Processing Group, Ankara University (Turkey)

16:30-16:40 PULSED ELECTRIC FIELD TREATMENT FOR PRESERVATION OF CHLORELLA SUSPENSIONS AND RETENTION OF GELLING CAPACITY

*Cora De Gol, Wageningen University (The Netherlands)*

16:40-16:50 MICROWAVE PASTEURIZATION OF LOW ACID PRODUCT

*Alexandre Thillier, SAIREM (France)*

16:50-17:00 EXPLORING THE MECHANISM OF PULSED ELECTRIC FIELD TO ALLEVIATE CHILLING INJURY IN BANANA (MUSA ACUMINATA CV. PEI CHIAO)

*Hsieh Chang-Wei, National Chung Hsing University (Taiwan)*

17:00-17:10 STUDY ON THE TWIN-SCREW EXTRUSION OF SOY PROTEIN ISOLATE USING RESPONSE SURFACE METHODOLOGY

*Shang -Wen Chung, National Pingtung University of Science and Technology - Department of Food Science (Taiwan)*

17:10-17:20 FISH SIDE STREAMS PROTEIN RECOVERY AND HUMAN DIGESTIBILITY MODIFICATION BY HIGH PRESSURE PROCESSING (HPP) AND ULTRASOUND (US)

*Wenrui Dong, Teagasc Food Research Centre, Ashtown (Ireland)*

17:20-17:30 IMPRINTING SURFACE GROOVES ON DOUGH LAMINAE ENABLES TO CONTROL THE TRANSITION FROM 2D TO 3D STRUCTURE DURING BAKING

*Antonio Derossi, Dept. Agriculture, Food, Natural resources and Engineering, University of Foggia (Italy)*

17:30-17:40 EFFECT OF NON-THERMAL FOOD PROCESSING ON STARCH PROPERTIES OF CASSAVA FLOUR

*Ladie Anne Conde, Philippine Root Crops Research and Training Center, Visayas State University (Philippines)*

17:40-17:50 DECONTAMINATION OF WHEAT GRAINS BY CONTINUOUS FLOW MICROWAVE SYSTEM

*Alexandre Thillier, SAIREM (France)*

16:30 - 18:00

**Parco Room**

### TECHNOLOGY AND SUSTAINABILITY 3

Chairs: Hyun Jin Park, ISFANS and Korea University, S. Korea, Cesarettin Alasalvar, TUBITAK Marmara Research Center (Turkey)

16:30-16:40 MEASURING FOR MANAGEMENT: QUANTIFYING FOOD LOSSES AND WASTE IN PERU'S SUPPLY CHAIN FOR STRENGTHENING PUBLIC HEALTH INITIATIVES

*Noelia Soledad Bedoya-Perales, Universidad Nacional De Moquegua (Peru)*

16:40-16:50 POSITIVE INFLUENCE OF ARECA SHEATH WASTE (ASW) ON PELLETING PROCESS AND PHYSICAL QUALITY OF LIVESTOCK FEED PELLETS

*Prasannakumaran Kadusangu Mothilal, Indian Institute of Technology Delhi (India)*

16:50-17:00 WHITE WINE LEES: A SOURCE OF BIOACTIVE COMPOUNDS EXTRACTED BY SUBCRITICAL WATER

*Benjamin Poulain Univ. Bordeaux, Bordeaux Sciences Agro, Bordeaux INP, INRAE, OENO, UMR 1366, ISVV (France)*

17:00-17:10 SUSTAINABLE EXTRACTION OF PROTEIN FROM DUCKWEED

*Jack Prendeville, Teagasc Ashtown Food Research Centre (Ireland)*

17:10-17:20 PRODUCTION AND EVALUATION OF SHELF STABILITY OF BOTTLED TIGERNUT (CYPERUS ESCULENTUS) MILK

*Gregory Ikechukw Onwuka, Michael Okpara University of Agriculture (Nigeria)*

17:20-17:30 WILD CHICKPEAS TO PRESERVE CICER BIODIVERSITY: PHYSICO-CHEMICAL CHARACTERISATION OF WHOLE MEAL FLOURS AND FORTIFICATION OF GLUTEN FREE BREAD

*Ottavia Parenti, University of Parma, Food and Drug Department (Italy)*

17:30-17:40 SOLID-LIQUID MULTIVARIABLE EXTRACTOR: AN INNOVATIVE APPROACH TO RECOVER POLYPHENOLS FROM OLIVE POMACE

*Giulia D'Agostino, Department of Civil, Chemical and Environmental Engineering (Italy), National Research Centre for Agricultural Technologies (CN AgriTech) (Italy)*

17:40-17:50 EXPLORING ADVANCED TECHNOLOGIES FOR THE DEVELOPMENT OF HOP-BASED INGREDIENTS WITH HIGH-TECHNO-FUNCTIONAL AND STABILITY PERFORMANCES

*Lilia Neri, University of Teramo, Department of Bioscience and Technology for Food, Agriculture and Environment (Italy)*

17:50-18:00 BIOACCESSIBILITY OF MINERALS FOLLOWING IN VITRO GASTROINTESTINAL DIGESTION OF GRASS PEA-ENRICHED COOKIES

*Edgar Pinto, REQUIMTE/LAQV, Escola Superior de Saúde, Instituto Politécnico do Porto (Portugal)*



16:30 - 18:00

**Tempio 1 Room****PHYSICAL PROPERTIES OF FOODS-FOOD STRUCTURING-FUTURE OF MANUFACTURING-MODELLING 3**

Chairs: Diana Bogueva, Curtin University Sustainability Policy (CUSP) Institute, Curtin University, Rossella Caporizzi, University of Foggia - Department of Agriculture, Food, Natural resources and Engineering (Italy)

- 16:30-16:40 | IN-SITU CRYSTALLISED LIPID PARTICLES FOR OIL-IN-WATER EMULSION STABILISATION  
*Carolina Gomez, University of Birmingham (United Kingdom)*
- 16:40-16:50 | STRUCTURAL INTERACTIONS BETWEEN CITRUS FIBRE AND FRUIT-BASED SYSTEM FOR THE FORMULATION OF EMULSIONS  
*Marco Panzanini, Università Cattolica del Sacro Cuore (Italy)*
- 16:50-17:00 | EFFECT OF FORMULATION ON THE DISPERSION KINETICS OF BABY BISCUITS IN WATER, MILK, AND FRUIT JUICE  
*Naz Erdem, FoQuS Research Group, Hacettepe University (Turkey)*
- 17:00-17:10 | EFFECT OF LIPID PHASE ON THE PROPERTIES OF MODEL CREAM LIQUEURS  
*Stephan Erxleben, University of Birmingham - School of Chemical Engineering (United Kingdom)*
- 17:10-17:20 | TOWARDS HYBRID PROTEIN FOODS: ACID-INDUCED GELS FROM MIXTURES OF MICELLAR CASEIN AND PEA PROTEIN  
*Wenjie Xia, Section of Ingredient and Dairy Technology, Department of Food Science, University of Copenhagen (Denmark)*
- 17:20-17:30 | IMPACT OF COMPOSITION AND PARTICLE MORPHOLOGY ON FINAL PROPERTIES OF FOOD PRODUCTS  
*Sheila Ruiz Barbero, Nestlé Research Lausanne, Institute of Food Science, Department of Physics and Technology (Switzerland)*
- 17:30-17:40 | 3D MICROSTRUCTURAL FEATURES OF LEAVENED BATTER WITH ADDED OKARA FLOUR  
*Rossella Caporizzi, University of Foggia - Department of Agriculture, Food, Natural resources and Engineering (Italy)*
- 17:40-17:50 | CAN PROBIOTICS ENHANCE ASTRONAUTS' PERFORMANCE IN SPACE?  
*Diana Bogueva, Curtin University Sustainability Policy (CUSP) Institute, Curtin University (Australia)*

16:30 - 18:00

**Tempio 2 Room****FUNCTIONAL FOOD 2**

Chairs: Eiselle Hidalgo, The Graduate School University of Santo Tomas, Chin-Kun Wang, Chung Shan Medical University (CSMU) (Taiwan)

- 16:30-16:40 | FORMULATION AND EVALUATION OF FUNCTIONAL ATTRIBUTES OF LOW-FAT MOZZARELLA CHEESE USING ALOE VERA MUCILAGE AS A FAT REPLACER  
*Nauman Khalid, School of Food and Agricultural Sciences, University of Management and Technology (Pakistan)*

16:40-16:50

EXPLOITATION OF SPENT COFFEE GROUND (SCG) AS A SOURCE OF FUNCTIONAL COMPOUNDS AND GROWTH SUBSTRATE FOR PROBIOTIC LACTIC ACID BACTERIA  
*Marco Montemurro, Institute of Sciences of Food Production (ISPA) - National Research Council of Italy (CNR) (Italy)*

16:50-17:00

EFFECT OF BIOACTIVE COMPOUNDS ON THE PHYSICO-CHEMICAL AND RHEOLOGICAL PROPERTIES OF GLYCEROL MONOSTEARATE-BASED OLEOGELS AT LOW GELATOR CONCENTRATION  
*Miguel Cerqueira, International Iberian Nanotechnology Laboratory (Portugal), (3) Centre of Biological Engineering, University of Minho (Portugal)*

17:00-17:10

SYMBIOTIC FUNCTIONAL SNACK FOR GUT-BRAIN AXIS HEALTH  
*Elena Vittadini, University of Camerino (Italy)*

17:10-17:20

DEFINING AN OPERATING WINDOW FOR GRANULAR MICRONUTRIENT PREMIXES FOR FOOD FORTIFICATION  
*Kiki Chan, University of Toronto - Department of Chemical Engineering and Applied Chemistry (Canada)*

17:20-17:30

MORINGA OLEIFERA PROTEIN ISOLATES: EXTRACTION & DEVELOPMENT OF PLANT-BASED BURGERS  
*Lee Fong Slow, School of Science, Monash University Malaysia (Malaysia)*

17:30-17:40

OPTIMIZING GRAIN BRAN QUALITY: A META-ANALYSIS OF IRRADIATION DOSAGES' IMPACT ON STRUCTURAL, CHEMICAL, AND BIOCHEMICAL FUNCTIONALITIES  
*Eiselle Hidalgo, The Graduate School University of Santo Tomas (Philippines)*

17:40-17:50

A COMPREHENSIVE CHARACTERIZATION OF EIGHT SPIRULINA POWDERS FROM ASIA AND AMERICA: INSIGHTS INTO THEIR APPLICATIONS AS FOOD INGREDIENTS  
*Giustino Tribuzi, Federal University of Santa Catarina (Brazil)*

SEPTEMBER 12<sup>TH</sup>

ORAL SESSION

09:00 - 10:00

Castello 2 Room

**NUTRITION & HEALTH, ALTERNATIVE PROTEINS 10**

Chair: Levente Diosady, University of Toronto

- 09:00-09:10 THE POMEGRANATE PEEL EXTRACT IMPROVES METABOLIC PARAMETERS AND MODIFIES GUT MICROBIOTA IN MICE FED A HIGH-FAT DIET  
*Lisette Duarte, Departamento de Nutricion, Facultad de Medicina, Universidad de Chile (Chile)*
- 09:10-09:20 FERULIC ACID EASES INFLAMMATION IN ATOPIC DERMATITIS BY MODULATING THE TRPV1/HMGB1 SIGNALING PATHWAY  
*Huei-Cheng Hung, Bachelor Program of Biotechnology, National Chung Hsing University, Taichung 402, Taiwan (Taiwan)*
- 09:20-09:30 DEVELOPMENT OF A FERMENTED MILK DESIGNED FOR WOMEN'S WELL-BEING CONTAINING AN EXOPOLYSACCHARIDES-PRODUCING STARTER CULTURE AND A FUNCTIONAL VAGINAL STRAIN  
*Davide Gottardi, University of Bologna - Department of Agricultural and Food Sciences (Italy)*
- 09:30-09:40 UNDERUTILIZED CAJANUS CAJAN AND GLYCINE MAX MAY INDUCE ANTI-SICKLING EFFECT IN SICKLE CELL DISEASE BY MODULATING REDOX HOMEOSTASIS IN SICKLED ERYTHROCYTES AND ALTERATION OF ITS FUNCTIONAL CHEMISTRY  
*Gloria Nwakaegho Elemo, Nutraceutical Laboratories, Nutrition and Toxicology Division, Federal Institute of Industrial Research (Nigeria)*
- 09:40-09:50 SALT FORTIFICATION TECHNOLOGIES FOR IMPROVING MATERNAL HEALTH  
*Levente Diosady, University of Toronto (Canada)*
- 09:50-10:00 COLON-AVAILABLE MANGO (POLY)PHENOLS EXHIBIT MITIGATING EFFECTS ON THE INTESTINAL BARRIER FUNCTION IN HUMAN INTESTINAL CELL MONOLAYERS UNDER INFLAMMATORY CONDITIONS  
*Salud María Cáceres Jiménez Universidad de Córdoba-Departamento de Bromatología y Tecnología de los Alimentos, Campus Rabanales, Ed. Darwin-anexo (Spain)*

09:00 - 10:00

Marina Room

**FOOD QUALITY 4**

Chairs: Bradley Bolling, ISNFF and University of Massachusetts (USA), Pavinee Chinachoti, Chair, Food Innovation and Regulation Network FIRN, (Thailand)

- 09:00-09:10 A NEW SMARTPROBE TECHNOLOGY FOR EARLY DETECTION OF INSECT PESTS AND ENVIRONMENTAL MONITORING IN STORED PRODUCTS  
*Zhongli Pan, University of California, Davis (USA)*

- 09:10-09:20 INTEGRAL CHARACTERIZATION AND METABOLOMIC APPROACH: A STRATEGY FOR THE VALORIZATION, DIFFERENTIATION AND AUTHENTICITY ASSURANCE OF EUCALYPTUS HONEY IN URUGUAY  
*Lucía Almeida Kutscher, Universidad de la República-Facultad de Química-Área Enología y Biotecnología de Fermentaciones- CYTAL (Uruguay)*
- 09:20-09:30 ADVANCEMENTS IN FOOD AUTHENTICATION: METHODOLOGIES AND APPLICATIONS  
*Davide De Angelis, University of Bari Aldo Moro, Department of Soil, Plant and Food Science (DISSPA), Via Amendola, 165/A (Italy)*
- 09:30-09:40 COLD PLASMA INDUCES CHEMICAL MODIFICATION ON PROTEINS  
*Mohammad Bayati, Department of Food Science, University of Copenhagen, Rolighedsvej 26, 1958 Frederiksberg C (Denmark)*
- 09:40-09:50 DEVELOPMENT OF SUSTAINABLE FOOD STORAGE SYSTEMS: MATHEMATICAL MODELING AND THERMAL ANALYSIS  
*Marcy Audrey Demafo Nangmo, African Institute for Mathematical Sciences - Department of Applied Mathematics (Rwanda)*
- 09:50-10:00 NANO TECHNOLOGICAL SENSOR DEVICE TO SUPPORT FRUIT TRADING MARKET  
*Elisabetta Poeta, Department of Life Science, University of Modena and Reggio Emilia (Italy)*

09:00 - 10:00

Parco Room

**PACKAGING 3**

Chairs: Giuseppina Adiletta, Sapienza University of Rome - Department of Chemical Engineering Materials Environment, Yeh Ming Koh, Malaysian Institute of Food Technology (Malaysia)

- 09:00-09:10 SPRAY-ASSISTED LIGNIN-BASED COATINGS FOR FOOD PACKAGING APPLICATIONS  
*Miguel Cerqueira, International Iberian Nanotechnology Laboratory (Portugal)*
- 09:10-09:20 DEVELOPING BIODEGRADABLE FILMS BASED ON STARCHES ISOLATED FROM FOOD RESIDUES  
*Paula Benoso, Department of Food Engineering, Faculty of Animal Science and Food Engineering, University of São Paulo (Brazil)*
- 09:20-09:30 HIGH-PRESSURE HOMOGENIZATION AND PULSED ELECTRIC FIELDS FOR FAVORING THE RELEASE OF BETA-GLUCANS AND MANNOPROTEINS FROM YEAST CELL WALLS  
*Marianna Ciccone, Department of Agricultural and Food Science, Alma Mater Studiorum, University of Bologna (Italy)*
- 09:30-09:40 CONSUMER RESPONSES TO AUSTRALIAN NATIVE FOOD PRODUCTS: EXPECTATIONS, ASSUMPTIONS, AND REALITIES  
*Clare Wijngaarden, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland (Australia)*



- 09:40-09:50 | SUSTAINABLE PACKAGING STRATEGIES TO EXTEND SHELF LIFE OF HIGHLY PERISHABLE FRUITS  
*Vitor Alves, LEAF, Instituto Superior de Agronomia, Lisboa (Portugal)*
- 09:50-10:00 | INFLUENCE OF BIODEGRADABLE PACKAGING ON THE SHELF-LIFE EXTENSION OF FRESH-CUT 'GOLDEN DELICIOUS' APPLE  
*Giuseppina Adiletta, Sapienza University of Rome - Department of Chemical Engineering Materials Environment (Italy)*

09:00 - 10:00

**Tempio 1 Room****FOOD INGREDIENTS/BIOACTIVE INGREDIENTS 4**

Chairs: Adriano Costa de Camargo, ISNFF and Instituto de Nutricion y Tecnologia de los Alimentos (Chile), Molan Zhang, National University of Singapore (Singapore)

- 09:00-09:10 | APPLICATION OF LACTIC ACID BACTERIA ISOLATED FROM READY-TO-EAT SEAFOOD FOR BIOLOGICAL GROWTH CONTROL OF LISTERIA MONOCYTOGENES IN READY-TO-EAT ATLANTIC SALMON PRODUCTS  
*Anita Nordeng Jakobsen, Department of Biotechnology and Food Science, NTNU- Norwegian University of Science and Technology (Norway)*
- 09:10-09:20 | PRACTICAL APPLICATION OF BOVINE LIVER PEPTIDES: MICROBIOLOGICAL, PROTEOLYTIC AND SENSORY PROPERTIES OF TURKISH FERMENTED SAUSAGES (SUCUK) DURING STORAGE  
*Betul Arslan, Ankara University (Turkey)*
- 09:20-09:30 | EXPLOITING TECHNOLOGICAL FUNCTIONALITY OF PISTACHIO OIL FOR INNOVATIVE EMULSIFIED SYSTEMS  
*Lama Ismaiel, Università Politecnica delle Marche-Department of Agricultural, Food, and Environmental Sciences (Italy)*

09:00 - 10:00

**Tempio 2 Room****ANALYTICS 3**

Chairs: Atsushi Hashimoto, Mie University - Graduate School of Bioresources, Anyasi Tonna Ashim, Natural Resources Institute, University of Greenwich (UK)

- 09:00-09:10 | DRY FRACTIONATION FOR SUSTAINABLE PROCESSING OF FOOD INGREDIENTS  
*Maarten Schutyser, Wageningen University & Research (The Netherlands)*
- 09:10-09:20 | COMPARATIVE ANALYSIS OF DIFFERENT PROCESSING TECHNIQUES ON SELECTED RED RASPBERRY JUICE PARAMETERS DURING STORAGE  
*Ngoc Quynh Anh Truong, Department of Food and Drug, University of Parma (Italy)*
- 09:20-09:30 | ELECTROPHORETIC FRACTIONATION OF OILSEED COMPONENTS  
*Kübra Ayan, Wageningen University (The Netherlands)*

- 09:30-09:40 | MULTIBAND SPECTROSCOPIC EVALUATION OF INFLUENCES OF WATER CHARACTERISTICS ON EXTRACTION BEHAVIORS OF DASHI (SOUPE STOCK) FROM KOMBU  
*Atsushi Hashimoto, Mie University - Graduate School of Bioresources (Japan)*
- 09:40-09:50 | COMPARATIVE ANALYSIS OF FLASH VACUUM EXPANSION AND CONVENTIONAL THERMALLY PROCESSED ANDEAN BLACKBERRY PURÉE: INFLUENCE OF PROCESSING AND STORAGE  
*Karen Johana Ortega Villalba, Universidad del Valle (Colombia)*

10:00 - 11:30

**Castello 2 Room****TECHNOLOGY AND SUSTAINABILITY 4**

Chairs: Mursleen Yasin, Western Sydney University, Bolanle Osinowo, BMS International Resources, Ltd. (Nigeria)

- 10:00-10:10 | A SUSTAINABLE PROBIOACTIVE INGREDIENT PRODUCTION: PHYSICAL CHARACTERIZATION OF CUPUASSU (THEOBROMA GRANDIFLORUM) CAKE AIMING AT SOLID-STATE FERMENTATION  
*Caroline Cayres, Federal University of Rio de Janeiro (Brazil)*
- 10:10-10:20 | ACIDIC WHEY BY-PRODUCTS AS SUSTAINABLE ANTIOXIDANT SOURCES THROUGH MAILLARD REACTION FOR ENHANCED FOOD STABILITY  
*Sara Bolchini, Faculty of Agricultural, Environmental and Food Science, Free University of Bozen-Bolzano (Italy)*
- 10:20-10:30 | COCOA BEAN SHELL WASTE: A SOURCE OF BENEFICIAL POLYPHENOLIC COMPOUNDS  
*Sheba Mae Duque, University of the Philippines Los Baños - Institute of Science and Technology, College of Agriculture and Food Science (Philippines)*
- 10:30-10:40 | PERUVIAN MAIZE BIODIVERSITY: SECONDARY METABOLITES AND IN VITRO ANTI-HYPERGLYCEMIC AND ANTIOXIDANT CAPACITY IN THE ANDEAN MAIZE RACE CABANITA DURING KERNEL DEVELOPMENT  
*Lena Galvez Ranilla, Laboratory Of Research In Food Science. Universidad Catolica De Santa Maria (Peru)*
- 10:40-10:50 | CHICKPEA COOKING WATER: A BY-PRODUCT FOR SUSTAINABLE TAILORED FOOD APPLICATIONS  
*Marianna Sala, University of Milan - Department of Food, Environmental and Nutritional Sciences (DeFENS), via Celoria 2, 20133 (Italy)*
- 10:50-11:00 | SUSTAINABLE APPLICATION OF SEA WATER CULTIVATED FUNGI MEAT: NUTRITIONAL AND ANTIMICROBIAL BENEFITS IN TOAST  
*Hsin -Tung Chu, Biotech Research Institute, Grape King Bio Ltd., Long Tan Dist. (Taiwan)*
- 11:00-11:10 | CAN AÇAÍ AND INAJÁ POMACES BE USED AS NEW FUNCTIONAL FOOD INGREDIENTS?  
*Anna Flavia De Souza Silva, van Hall Larenstein University of Applied Sciences (The Netherlands)*



- 11:10-11:20 | EXTRACTION OF CAPSAICINOIDS FROM CAPSICUM FRUITS AND PLANT WASTE TREATED WITH DIFFERENT NUTRIENT TREATMENTS  
*Mursleen Yasin, Western Sydney University (Australia)*
- 11:20-11:30 | PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF UNFERMENTED FUFU POWDER FROM MULTI-GRAIN PAP-TIGERNUT RESIDUE AND CASSAVA STARCH BLENDS  
*Ennice Ngozi Odoh, Nnamdi Azikiwe University, Food Science and Technology Department, Faculty of Agriculture (Nigeria)*

10:00 - 11:30

**Marina Room****MICRO & HYGIENE 3**

Chairs: Jason Wan, Food Safety Preventative Controls Alliance, FSPCA-IFSH ITT (USA), Weibiao Zhou, University of Singapore (Singapore)

- 10:00-10:10 | PREDICTION OF FUNGAL BIOMASS IN GRAPE JUICE THROUGH PARTIAL LEAST SQUARES REGRESSION USING SIMPLE TO DETERMINE PARAMETERS  
*Christoph Wurm, Fraunhofer Institute for Process Engineering and Packaging IVV (Germany)*
- 10:10-10:20 | NEW APPROACH FOR RAPID DETECTION OF SPOILAGE IN MINCED MEAT PACKED IN A MODIFIED ATMOSPHERE  
*Erviennatasia Djaw, Fraunhofer Institute for Process Engineering and Packaging - Department of Retention of Food Quality (Germany)*
- 10:20-10:30 | FOOD MICROBIOLOGY TESTING TRENDS AND USE OF RAPID MICROBIOLOGICAL METHODS BY FOOD PROCESSORS IN EUROPE, MIDDLE EAST, AND AFRICA  
*Robert Ferguson, Strategic Consulting International, Inc. (USA)*
- 10:30-10:40 | THE ANTIVIRAL EFFECTS OF EXOPOLYSACCHARIDES EXTRACTED FROM PROBIOTICS BACILLUS SUBTILIS CU1 AGAINST HUMAN NOROVIRUS  
*Siyu Chen, National University of Singapore (Singapore)*
- 10:40-10:50 | INSIGHTS INTO BIOTOXIN CONTAMINATION OF TEA: A SOURCE OF CONCERN?  
*Chibundu Ezekiel, Clifford University, Owerinta, Ihie Campus, Abia State, Nigeria. (Nigeria)*
- 10:50-11:00 | GENOME ENGINEERING APPROACH TO EVALUATE THE PATHOGENICITY POTENTIAL OF STEC O174 STRAIN ISOLATED FROM DAIRY ENVIRONMENT  
*Claudia Cortimiglia, Università Cattolica del Sacro Cuore (Italy)*
- 11:00-11:10 | ADAPTATION OF LISTERIA MONOCYTOGENES TO ENTEROCIN B: INSIGHTS FROM A CHEESE-BASED MODEL SYSTEM  
*Giuseppe Celano, University of Bari A. Moro (Italy)*
- 11:10-11:20 | EFFICACY OF LOW TEMPERATURE NITROGEN PLASMA IN DESTROYING FUNGI AND AFLATOXIN IN MAIZE  
*Patrick Murigu K Njage, Kenya Industrial Research & Development Institute, Food Research Division, (Kenya)*

10:00 - 11:30

**Parco Room****FUNCTIONAL FOOD 3**

Chairs: Thi Kim Lien Dang, The United Graduate School of Agricultural Science, Gifu University, Christofora Hanni Wijaya, ISNFF (Indonesia)

- 10:00-10:10 | METABOLIZATION OF SELENOMETHIONINE BY SACCHAROMYCES CEREVISIAE  
*Zeiler Sophie, Technische Universität Dresden (Germany)*
- 10:10-10:20 | ENHANCING RESVERATROL BIOAVAILABILITY IN OIL-BASED BLUEBERRY EXTRACT: A NOVEL APPROACH USING CHITOSAN/PEG NANOPARTICLES  
*Anika Singh, British Columbia Institute of Technology (Canada)*
- 10:20-10:30 | PRODUCTION OF TEXTURED SOY PROTEIN ENRICHED WITH BLUE-GREEN ALGAE PROTEIN VIA SINGLE SCREW COOKING EXTRUSION: TEXTURAL, COLOR, FUNCTIONAL, AND COOKING CHARACTERISTICS  
*Domas Galih Patria, Department of Food Science, National Pingtung University of Science and Technology (Taiwan)*
- 10:30-10:40 | DIFFERENT YEAST ACTION DURING BLACK CURRANT POMACE FERMENTATION: METABOLITE CHANGES DURING BIOTRANSFORMATION AND POSSIBLE REACTION PRODUCTS  
*Indre Poceviene, Department of Food Science and Technology, Faculty of Chemical Technology, Kaunas University of Technology (Lithuania)*
- 10:40-10:50 | BIOCATALYTIC SYNTHESIS OF PREBIOTICS FROM WHEY LACTOSE: ENZYME-SUBSTRATE EFFECT ON GALACTOOLIGOSACCHARIDE PROFILE  
*Athanasios Limnaios, Laboratory of Food Chemistry & Technology, School of Chemical Engineering, National Technical University of Athens (Greece)*
- 10:50-11:00 | LIGNOCELLULYTIC AND NUTRACEUTICAL ACTIVITY OF LENZITES BETULINA GROWN IN AGAVE AGROINDUSTRIAL WASTE  
*Gerardo Zarza Murillo, Tecnológico de Monterrey, School of Engineering and Science (Mexico)*
- 11:00-11:10 | NANOSTRUCTURED LIPID CARRIERS FOR SIMULTANEOUS DELIVERY OF CANNABIDIOL AND THE BIOENHANCER PIPERINE  
*Renata Vardanega, Centre of Biological Engineering, University of Minho (Portugal)*
- 11:10-11:20 | IRON FORTIFICATION OF TEA FOR THE PREVENTION AND CURE OF ANEMIA  
*Levente Diosady, University of Toronto (Canada)*
- 11:20-11:30 | EFFECTS OF TRANSGLUTAMINASE ON WHEAT STARCH PROPERTIES THROUGH STARCH GRANULE-SURFACE PROTEIN MODIFICATION  
*Thi Kim Lien Dang, The United Graduate School of Agricultural Science, Gifu University (Japan)*



10:00 - 11:30

**Tempio 1 Room****PHYSICAL PROPERTIES OF FOODS-FOOD STRUCTURING-FUTURE OF MANUFACTURING-MODELLING 4**

Chairs: Giorgio Innocenzo Ascrizzi, Università degli Studi di Milano, Department of Environmental Science and Policy, 20133, Keshun Liu, ISFANS and US Department of Agriculture (USA)

- 10:00-10:10 INFLUENCE OF THERMAL PRE-TREATMENT ON PROTEIN DIGESTION KINETICS AND TEXTURE OF PEA PROTEIN FORTIFIED OAT- YOGHURTS  
*Nicholas Horlacher, University of Otago (New Zealand)*
- 10:10-10:20 WATER MIGRATION IN WOW-TYPE MAYONNAISE DURING LONG-TERM STORAGE  
*Masahiro Shimanuki, Graduate School of Natural Science and Technology, Gifu University (Japan)*
- 10:20-10:30 MACHINE LEARNING-BASED PREDICTION OF ADDED SUGARS CONTENT IN PACKAGED FOODS IN A GLOBAL DATABASE  
*Marie Tassy, Nestlé Institute of Health Sciences, Nestlé Research (Switzerland), Division of Human Nutrition and Health, Wageningen University & Research (The Netherlands)*
- 10:30-10:40 3D-PRINTED FUNGAL PROTEIN-BASED FOODS FOR LEVELS 5, 6 AND 7 OF DYSPHAGIA  
*Arlete M. Marques, International Iberian Nanotechnology Laboratory (Portugal)*
- 10:40-10:50 UNRAVELING BENEFICIAL INTERACTIONS BETWEEN FOOD MATRIX AND PROBIOTICS TO DESIGN NEXT-GENERATION, FUNCTIONALLY ENHANCED NON-DAIRY PROBIOTIC PRODUCTS  
*Gargi Dey, KIIT University, School of Biotechnology, Bhubaneswar (India), Gut Leben, Inc., San Diego, (USA)*
- 10:50-11:00 TEXTURIZING PROPERTIES OF CARBOXYMETHYLCELLULOSE AT DIFFERENT DEGREE OF SUBSTITUTION INTENDED FOR DYSPHAGIA-ORIENTED SOFT SOLID FOODS  
*Giorgio Innocenzo Ascrizzi, Università degli Studi di Milano, Department of Environmental Science and Policy, 20133 (Italy)*
- 11:00-11:10 FUTURE FOOD DESIGN IN THE CONTEXT OF "BIG FOOD VIEW" AND "FOOD SYSTEM, ONE HEALTH & RESILIENCE APPROACH"  
*Wenyi Kang, National R&D Center for Edible Fungus Processing Technology, Henan University (China)*
- 11:10-11:20 CHARACTERISATION OF WATER INTERACTIONS AND MICROSTRUCTURE OF GRATED PARMIGIANO-REGGIANO CHEESE  
*Junior Bernardo Molina Hernandez, Department of Agricultural and Food Sciences, University of Bologna, Piazza Goidanich, 6047522 Cesena, Italy (Italy)*
- 11:20-11:30 REDUCING POST HARVEST LOSS OF STRAWBERRY FRUIT USING IOT BASED INFRARED ASSISTED HYBRID GREENHOUSE SOLAR DRYER AS A SUSTAINABLE GREEN TECHNOLOGY  
*Shafat Khan, Rajasthan University of Veterinary and Animal Sciences (India)*

10:00 - 11:30

**Tempio 2 Room****MEAT ANALOGUE – EDIBLE INSECTS 2**

Chair: Lateef Sanni, Federal University of Agriculture (Nigeria), Erich Windhab, ETH Zurich (Switzerland)

- 10:00-10:10 TAILORING OF TEXTURAL AND NUTRITIONAL CHARACTERISTICS OF HMEC-PROCESSED PLANT PROTEIN-BASED MEAT ANALOGUES  
*Erich Windhab, Swiss Federal Institute of Technology, Zürich (ETH) (Switzerland)*
- 10:10-10:20 EFFECT OF ASCORBIC ACID ADDITION ON THE TEXTURE OF EXTRUDED HIGH-MOISTURE MEAT ANALOGS  
*Jenshinn Lin, National Pingtung University of Science and Technology-Department of Food Science, Pingtung County, Taiwan (Taiwan)*
- 10:20-10:30 CHICKPEA-BASED 3D FOOD PRINTING HIGH-PROTEIN FORMULATION: RHEOLOGY AND PRINTABILITY  
*Ibrahym Rodríguez-Fernández, Tecnológico de Monterrey, Escuela de Ingeniería y Ciencias, Bio-Foods Research Lab (Mexico)*
- 10:30-10:40 BEHIND MEAT ANALOGUES: EFFECTS OF FORMULATION AND PROCESSING CONDITIONS  
*Andrea Bresciani, University of Milan (Italy)*
- 10:40-10:50 PRETREATMENTS TO IMPROVE BLACK SOLDIER FLY LARVAE PERFORMANCE ON FIBROUS BIOWASTES AND SAFEGUARDING INSECT-BASED FEED  
*Alexander Mathys, ETH Zurich, Department of Health Sciences and Technology, Institute of Food, Nutrition and Health, Sustainable Food Proc (Switzerland)*
- 10:50-11:00 STRUCTURING CHICKEN ANALOGUES BY HIGH MOISTURE EXTRUSION OF DAIRY-PLANT PROTEIN BLENDS  
*Yao Xing Wong, Singapore Institute of Technology - Food, Chemical and Biotechnology Cluster (Singapore)*
- 11:00-11:10 FUNGAL-BASED EDIBLE MICROCARRIERS FOR UPSCALING CULTIVATED MEAT PRODUCTION  
*Kah Yin Lee, Singapore Institute of Food and Biotechnology Innovation, Agency for Science, Technology and Research (Singapore)*
- 11:10-11:20 PLANT PROTEIN HYDROLYSATES SUPPLEMENTED CELL CULTURE MEDIA FOR CULTIVATED MEAT DEVELOPMENT IN TEXTURED PROTEIN SCAFFOLD  
*Jiaqi Mi, Department of Food Science and Technology, National University of Singapore (Singapore)*

## INGREDIENTS AND INNOVATION FOR YOUR SUCCESS

Mission: to produce top quality raw materials, semi-finished and finished products for Industrial, Artisanal, Retail and Ho.Re.Ca. food markets.

### PARTNER FOR SOLUTIONS & PERFORMANCE

#### Research & Innovation

Unigrà partners with Academia, Suppliers and Customers to promote mutual know-how development in consortia and research projects.

Strict collaboration with Universities and scientific to keep abreast of the latest developments.

We are an open lab for testing new concepts and applying the latest innovations in Food Science & Technology.

#### Sustainability

Unigrà actively contributes in meeting United Nations Sustainable Development Goals, through:

- surveillance, control and efficiency of the different supply chains from sourcing to production
- adoption of circular economy principles in energy production
- promotion of social and environmental activities in the surroundings

#### New Product development

40 years of experience in the ingredients industry; a firmly rooted heritage in our DNA!

Deep Know-how on every single ingredient and possible interactions.

We master the production processes for the best results.

A growing product range - enabling growth and meeting any new needs.

We provide answers for increasingly health-conscious and well-informed consumers.

#### Ethic and Sustainability



#### Safety and Respect



SEPTEMBER 9<sup>TH</sup>

POSTER SESSION

08:30 - 17:45

**FOOD TECHNOLOGY, PROCESSING AND ENGINEERING 1**

- P.01.001** APPLICATION OF MICROWAVES DURING 3D FOOD PRINTING. EFFECT OF THE POSITION OF THE EMITTING ANTENNA AND ITS DISPLACEMENT SPEED  
*Yeison-Fernando Barrios-Rodríguez*
- P.01.002** DEVELOPMENT OF O/W PICKERING EMULSIONS ENCAPSULATING RUTIN AND CARVACROL AND STABILIZED WITH CHITOSAN NANOPARTICLES  
*Kamila de Lima Santos*
- P.01.003** FERMENTATION OF AMAZONIAN COCOA WITH DIFFERENT PULP CONTENT  
*Priscilla Efram*
- P.01.004** HOP BIOACTIVE COMPOUNDS ENCAPSULATION BY SPRAY-DRYING, EXPLORING NATIVE AND HIGH-PRESSURE HOMOGENIZATION TREATED PEA PROTEINS AS WALL MATERIAL  
*Lilia Neri*
- P.01.005** EFFECT OF THE USE OF SOLANUM NIGRESCENS LEAVES ON THE TEXTURE, EXPANSION, AND COLOR OF AN EXTRUDED SNACK BASED ON PURPLE CORN  
*Jesús Rodríguez-Miranda*
- P.01.006** PHYSICOCHEMICAL PROPERTIES OF EXTRUDED SNACKS FROM BLENDS: MELON PEEL/CORN STARCH/SOY PROTEIN ISOLATE  
*Jesús Rodríguez-Miranda*
- P.01.007** THERMAL EFFECT ON THE TECHNO-FUNCTIONAL AND ANTIOXIDANT PROPERTIES OF CRICKET (ACHETA DOMESTICUS)  
*Haydee Eliza Romero-Luna*
- P.01.008** EFFECT OF ULTRASOUND AND THE ADDITION OF SODIUM CARBONATE ON THE ELONGATION PROPERTIES OF A MODIFIED TARO STARCH COATING  
*Mariela Romero-Rosales*
- P.01.009** FERMENTATION OF WALNUT KERNELS: PROCESS OPTIMIZATION AND IMPACT ON DERIVED PRODUCTS  
*Chiara Rossetti*
- P.01.010** MODIFICATION OF SOY AND PEA PROTEIN ISOLATE BY DIELECTRIC BARRIER DISCHARGE (DBD) ATMOSPHERIC COLD PLASMA: COMPARATIVE STUDY ON STRUCTURAL, RHEOLOGICAL AND TECHNO-FUNCTIONAL CHARACTERISTICS  
*Srutee Rout*
- P.01.011** EFFECT OF NATURAL ANTIOXIDANTS ON PROPERTIES OF MEDICATED GHEE UPON SPRAY DRYING  
*Ruchi Sharma*
- P.01.012** THE LIPID ANTIOXIDANT PROPERTIES AND QUALITY IMPACT OF ISOLATED AND PURIFIED MONOMERS FROM RESVERATROL BUTYRATE ESTERS IN CHINESE SAUSAGES  
*Ming-Kuei Shih*
- P.01.013** COMBAT RATIONS: EFFECTS OF PROCESSING PARAMETERS ON QUALITY OF DIFFERENT FREEZE-DRIED PROTEINS  
*Vitor Andre Silva Vidal*
- P.01.014** DEVELOPMENT AND CHARACTERIZATION OF DOUBLE EMULSION MICROENCAPSULATION SYSTEM USING PEA PROTEIN AND CRYSTALLINE NANOCELLULOSE FOR LACTOBACILLUS RHAMNOSUS  
*Rakesh Singh*
- P.01.015** QUALITY OF APPLE AND CANTALOUSE JUICES PROCESSED BY ATMOSPHERIC COLD PLASMA  
*Rakesh Singh*
- P.01.016** OPTIMIZING ENCAPSULATION METHODS: A COMPARATIVE STUDY OF WALL MATERIALS FOR GILOY STEM EXTRACT BIOACTIVE COMPOUNDS VIA SPRAY DRYING AND FREEZE DRYING  
*Salam Maheshkuma Singh*
- P.01.017** PACKAGING DESIGN AS A POSITIONING STRATEGY FOR PEASANT COMMUNITIES AND COCOA-PRODUCING ETHNIC GROUPS IN THE DEPARTMENT OF CÓRDOBA – COLOMBIA  
*Liliana Esther Sotelo Coronado*
- P.01.018** OPTIMIZING INULIN-BASED FAT REPLACERS THROUGH D-OPTIMAL MIXTURE DESIGN APPROACH  
*Carmine Summo*
- P.01.019** PHYSICOCHEMICAL TRANSFORMATIONS DURING FERMENTATION OF ARTHOSPIRA PLATENSIS EXTRACTS  
*Michail Syrpas*
- P.01.020** MODIFICATION OF CASSAVA STARCH BY ULTRASONICATION AND FREEZE-THAW TREATMENTS: MICROSTRUCTURAL, TECHNO-FUNCTIONAL AND 3D PRINTING APPLICATION  
*Mohamed Tagrida*
- P.01.021** EFFECT OF RECOMBINANT WHEAT LOX III AND MINI-LOX III ON FLOUR DOUGH PROPERTIES  
*Shunsuke Takahashi*
- P.01.022** DECOUPLING THERMAL EFFECTS AND POSSIBLE NON-THERMAL EFFECTS OF MICROWAVES IN VACUUM EVAPORATION OF GLUCOSE SOLUTIONS  
*Yuan Tao*
- P.01.023** COLD PLASMA FOR THE INACTIVATION OF EMERGING BACTERIAL PATHOGENS ON FRUIT AND VEGETABLE PRODUCTS  
*Silvia Tappi*



- P.01.024** EXTRACTION OF POLYPHENOLS FROM SATUREJA MONTANA L. USING SUGAR-BASED NATURAL DEEP EUTECTIC SOLVENTS (NADES): POLYPHENOLS CONTENT AND ANTIOXIDANT ACTIVITY  
*Nemanja Teslic*
- P.01.025** PHYSICO-CHEMICAL AND MICROBIOLOGICAL CHARACTERIZATION OF COMMERCIAL KOMBUCHAS PRODUCED IN URUGUAY. PRELIMINARY RESULTS  
*Florencia Tourné*
- P.01.026** EFFECT OF DIELECTRIC BARRIER DISCHARGE (DBD) COLD PLASMA-ACTIVATED WATER PRE-TREATMENT ON THE DRYING PROPERTIES, KINETIC PARAMETERS, AND FUNCTIONAL PROPERTIES OF CENTELLA ASIATICA LEAVES  
*Soubhagya Tripathy*
- P.01.027** HIGH PRESSURE PROCESSING EXTEND THE SHELF LIFE OF ESCOLAR FISH MEAT (LEPIDOCYBIUM FLAVOBRUNNEUM) DURING COLD STORAGE  
*Yung-Hsiang Tsai*
- P.01.028** PREPARATION OF READY-TO-EAT RICE PRODUCTS SUBJECTED TO A NOVEL MICROWAVE-ASSISTED INDUCTION HEATING (MAIH) TECHNOLOGY  
*Yung-Hsiang Tsai*
- P.01.029** STUDY ON THE DEVELOPMENT OF NOT-FROM CONCENTRATE ATEMOYA FRUIT JUICE BY THE HIGH-PRESSURE PROCESSING TECHNOLOGY  
*Kuo-Chan Tseng*
- P.01.030** ASSESSMENT OF THE OHMIC HEATING EFFECT ON THE EXTRACTION OF BIOACTIVE COMPOUNDS FROM CANNABIS SATIVA L  
*Renata Vardanega*
- P.01.031** INFLUENCE OF INFRARED AND VACUUM ASSISTED REFRACTANCE WINDOW DRYING ON DRYING KINETICS OF ONION (ALLIUM CEPA L) PUREE  
*Valentina Vargas Hernandez*
- P.01.032** ENCAPSULATION OF GREEN ROOIBOS BIOACTIVE COMPOUNDS IN BETA-CYCLODEXTRIN  
*Lusani Vhangani*
- P.01.033** ENHANCING SUSTAINABILITY IN THE ALTERNATIVE PROTEIN INDUSTRY – IMPROVING PURITY AND FUNCTIONALITY OF PROTEIN ISOLATE FROM CLIMATE-SMART WHITE  
*Lupin Harshani Nadeesh Vidana Hewage*
- P.01.034** OPTIMIZATION OF THE DOUBLE EMULSION MICROENCAPSULATION PROCESS USING VIBRATIONAL COEXTRUSION TECHNIQUE TO OBTAIN CORE-SHELL MICROCAPSULES  
*Ricardo Villalobos-Carvajal*
- P.01.035** THE USE OF MANGO AS A POTENTIAL SOURCE OF PRO-VITAMIN A IN RURAL MOZAMBIQUE  
*Paula Viola Salvador*
- P.01.036** EFFECT OF HYDROTHERMAL TREATMENT ON SORGHUM AND ITS CHARACTERIZATION TO ENHANCE ITS NUTRITIONAL VALUE AND REDUCE ANTI-NUTRITIONAL FACTORS  
*Vipasha Vipasha*
- P.01.037** APPLICATION POSSIBILITIES OF HIGH-PRESSURE TREATMENT IN TVAROG CHEESE PRESERVATION  
*Maria Wachowska*
- P.01.038** EFFECT OF WHITE, RED AND BLACK QUINOA IN SOURDOUGH FERMENTATION WITH THEIR MALTS  
*Agata Wojciechowicz-Budzisz*
- P.01.039** HIGH MOISTURE EXTRUSION REDUCES ANTI-NUTRITIONAL FACTORS IN SOYBEAN AND MUNG BEAN PROTEINS  
*Yao Xing Wong*
- P.01.040** EFFECTS OF REDUCING SUGARS ON COLOUR, AMINO ACIDS AND VOLATILE FLAVOUR COMPOUNDS IN THERMALLY TREATED MINCED CHICKEN CARCASS HYDROLYSATE  
*Zhang Xing*
- P.01.041** PHYSICO-CHEMICAL, MICROSTRUCTURAL, AND RHEOLOGICAL PROPERTIES OF ULTRA-HIGH-PRESSURE HOMOGENIZATION TREATED MICROCRYSTALLINE CELLULOSE  
*Lingxin You*
- P.01.042** FABRICATION OF O/W PICKERING EMULSION STABILISED BY WHEY PROTEIN NANOGEL: IMPROVED PHYSICAL STABILITY AND LIPID OXIDATION CHARACTERISTICS  
*Zhaoshuo Yu*
- P.01.043** ELUCIDATION OF SULFUR-AROMA FORMATION MECHANISMS FROM REACTION BETWEEN DJENKOLIC ACID AND L-ASCORBIC ACID.  
*Molan Zhang*
- P.01.044** BUILDING AN INTELLIGENT FOOD ASSURANCE SYSTEM BASED ON DEVOPS METHODOLOGY  
*Jiaqi Zhou*
- P.01.045** IMPACT OF SIMULTANEOUS AND SEQUENTIAL INOCULATION OF CANDIDA VERSATILIS AND TETRAGENOCOCCUS HALOPHILUS ON CHEMICAL COMPOUNDS OF SALTED SOY WHEY  
*Yinglan Zhou*
- P.01.046** INNOVATIVE TECHNOLOGIES ASSISTED POST-HARVEST AND BIOREFINERY PROCESSING ON IRISH BROWN SEAWEED AND ITS PRODUCTS VALORISATION  
*Xianglu Zhu Zhu*

**FUTURE OF FOOD MANUFACTURING 1**

- P.02.047** FACILITATING DATA EXCHANGE AND EXPLORATION: STANDARDIZATION IN FOOD RESEARCH DATA  
*Hyemi Shin*
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- P.08.185** ELIMINATION PROCEDURES OF AFLATOXIN M1 FROM MILK, STATE-OF-THE-ART AND PROSPECTIVE TRENDS IN MITIGATION STRATEGY  
*Peter Simko*
- P.08.186** ANTIMICROBIAL ACTIVITY OF ORGANIC ACIDS AGAINST SOME COMMON FOOD SPOILAGE AND PATHOGENIC MICROORGANISM  
*Kavita Sorathiya*
- P.08.187** DETERMINATION OF ERGOT ALKALOIDS: ANALYTICAL CHALLENGES AND SOLUTIONS IN SEVERAL CEREAL PRODUCTION CHAINS BY UPLC-MS/MS  
*Michele Suman*
- P.08.188** PROTEOMICS STUDY OF AUSTRALIAN LUPIN VARIETIES TO IDENTIFY CANDIDATES FOR FOOD APPLICATIONS  
*Arineh Tahmasian*
- P.08.189** FOOD NUTRITION AND SAFETY EVALUATION OF COOKED AND READY TO EAT FOOD PRODUCTS FROM ONLINE PLATFORM IN CANTHO CITY OF VIETNAM  
*Anh Ngoc Tong Thi*
- P.08.190** UNVEILING THE IMPACT OF NATURAL EXTRACTS ON MEAT FAT OXIDATION VIA ISOTHERMAL CALORIMETRY  
*Abdul Wahab*
- P.08.191** EVALUATION OF MICROCYSTIN ACCUMULATION IN CROPS IN INDUSTRIAL GREEN-HOUSE SETTING  
*Van Hassel Wannes Hugo R.*
- P.08.192** HEAVY METAL CONCENTRATIONS IN THE EDIBLE PORTIONS OF LEAF LETTUCE AND INDIAN SPINACH: ASSESSMENT OF THE HEALTH RISKS ASSOCIATED WITH

NON-ORGANIC CULTIVATION  
*Dimuthu Wijeyaratne*

- P.08.193** UNVEILING THE CHEMICAL COMPLEXITY OF FOOD-RISK COMPONENTS: WHERE TO FIND DATA IN 2024  
*Dachuan Zhang*
- P.08.194** ACRYLAMIDE CONTENT IN MAIZE COOKIES DEPENDING OF GRAINS POTENTIAL FOR ITS FORMATION  
*Sladjana Zilic*
- P.08.195** FERMENTATION POTENTIAL OF FREEZE DRIED LACTIC ACID BACTERIA PRESERVED WITH COCONUT POWDER AND SKIM MILK POWDER  
*Nontobeko Zulu*

### SUPPLY CHAIN MANAGEMENT 1

- P.09.196** DEVELOPMENT AND DEPLOYMENT OF A SMART TOLL PROCESSING SYSTEM FOR THE SELECTED INNOVATIVE PRODUCTS OF THE FOOD PROCESSING INNOVATION CENTER - DAVAO  
*Donnalyn Imbas*
- P.09.197** BLOCKCHAIN-ENHANCED SMART DISTRIBUTION FOR ELEVATED FOOD SAFETY  
*Jong Hoon Kim*
- P.09.198** IMPLEMENTATION OF A TECHNOLOGICAL PLATFORM FOR THE SIMULTANEOUS CALCULATION OF INDICATORS RESULTING FROM THE INTEGRATION OF THE CIRCULAR AGRI-FOOD SYSTEMS CONCEPT ALONG THE CANADIAN FOOD SUPPLY CHAIN  
*Sebastien Villeneuve*
- P.09.199** OPTIMIZING 'HASS' AVOCADO (PERSEA AMERICANA) SHELF-LIFE MANAGEMENT THROUGH THE INTEGRATION OF COMPLEMENTARY DEEP LEARNING MODELS  
*Pedro Xavier*
- P.09.200** INTELLIGENT FOOD ASSURANCE SYSTEMS: ENSURING FOOD CHAIN INTEGRITY  
*Jiaqi Zhou*

### FOOD SECURITY AND SUSTAINABILITY 1

- P.10.201** ASSESSING THE CARBON FOOTPRINT OF BROWN RICE PROTEIN-BASED FISHCAKE ANALOGUE PRODUCED IN SINGAPORE USING A LIFE CYCLE ASSESSMENT APPROACH  
*Juan Du*
- P.10.202** ENVIRONMENTAL IMPACTS OF MENUS SERVED IN TWO DIFFERENT SEASONS VEGAN/VEGETARIAN AND TRADITIONAL TURKISH FOOD RESTAURANTS: COMPARISON OF WATER FOOTPRINT  
*Fatma Özsel Özcan Araç*
- P.10.203** THERMAL PRE-TREATMENTS AND PHENOLICS, THE KEY TO BIOREFINING OLIVE OIL BYPRODUCTS  
*Africa Fernandez-Prior*



- P.10.204** OPTIMIZATION OF BEER BAGASSE PRESERVATION PROCESS FOR SUSTAINABLE APPLICATION IN URUGUAYAN BAKERIES  
*Melissa Romero*
- P.10.205** RECOVERY OF CLEAN-LABEL STARCH FROM AGRI-FOOD BY-PRODUCTS THROUGH PULSED ELECTRIC FIELDS ASSISTED-EXTRACTION (PEF-AE)  
*Danela Silva-Ferrer*
- P.10.206** ALTERNATIVES FOR THE USE OF COCOA BY-PRODUCTS WITH POTENTIAL IN THE FOOD AGRIBUSINESS  
*Liliana Esther Sotelo Coronado*
- P.10.207** "ONTJOM", A PROSPECTIVE SOLID-STATE FERMENTED TRADITIONAL FOOD MADE FROM FOOD PRODUCTION WASTE TOWARD "ZERO HUNGER"  
*Christofora Hann Wijaya*
- P.10.208** UPCYCLING PEA WASTE SIDE STREAMS FOR DEVELOPING FUTURE FOOD INGREDIENTS (UPEA)  
*Alessandro Zambon*

### INNOVATION IN AGRI- AND AQUA-TECHNOLOGY 1

- P.11.209** COMPARATIVE ASSESSMENT OF INORGANIC AND ORGANIC NUTRIENT SOLUTIONS FOR TOMATO (LYCOPERSICON ESCULENTUM MILL.) GROWN IN HYDROPONICS SYSTEM WITH SOIL GROWN PLANTS  
*Debasruti Bhattacharya*
- P.11.210** HIGH PRESSURE TREATMENT: EFFECTS ON THE FUNCTIONAL AND STRUCTURAL PROPERTIES OF CHITOSAN EXTRACTED FROM SHRIMP BY-PRODUCTS  
*Ana Cristina De Aguiar Saldanha Pinhei*
- P.11.211** OPTIMISING INDOOR SOILLESS KOMATSUNA CULTIVATION WITH HETEROGENOUS URBAN FOOD WASTE-DERIVED FRASS IN SINGAPORE  
*Chin Wee Heng*
- P.11.212** EVALUATION OF HETEROGENOUS FRASS FROM BLACK SOLIDER FLY AS AN ALTERNATIVE SUBSTRATE REPLACEMENT FOR PLEUROTUS OSTREATUS CULTIVATION  
*Rui En Koh*
- P.11.213** UTILIZING LIGNOCELLULOSIC WASTE FOR EXTRACTION AND CHARACTERIZATION OF CELLULOSE AND NANOCELLULOSE  
*Subhanki Padhi*
- P.11.214** THE EFFECTS OF POLYMERIC HYDROGELS ON THE MORPHOLOGICAL CHARACTERISTICS OF TOMATO SEEDLINGS (SOLANUM LYCOPERSICUM)  
*Mona Elena Popa*
- P.11.215** ASSESSMENT OF THE MODIFIED OIL EXTRACTION PROCESS FOR VALORIZATION OF JOJOBA OILCAKE  
*Nevetha Ravindran*
- P.11.216** EFFECT OF ENVIRONMENTAL ENRICHMENT ON THE QUALITY OF IBERIAN PIG MEAT  
*Isabel Revilla*

- P.11.217** EFFECT OF NEW BIOSTIMULANTS OBTAINED FROM KIWI WASTE ON PHYSICO-CHEMICAL PROPERTIES OF TOMATO FRUITS AND RELATED SAUCES  
*Sebastiano Ricci*
- P.11.218** FORMULATION AND CHARACTERISATION OF A FUNCTIONAL BEVERAGE WITH POMEGRANATE RESIDUES  
*Lucia Vannini*
- P.11.219** INFLUENCE OF ORGANIC FERTILISATION ON FATTY ACID CONTENT AND MINERAL COMPOSITION OF PISTACHIO NUTS  
*Ana Maria Vivar Quintana*

### EDUCATION AND TRAINING FOR GREEN (OR SUSTAINABLE) AND INNOVATIVE FOOD SYSTEMS 1

- P.12.222** UTILIZATION OF DEEP EUTECTIC SOLVENTS IN THE VALORIZATION OF FOOD WASTE: A SCIENTOMETRIC ANALYSIS  
*Naciye Kutlu Kantar*
- P.12.223** ENGLISH FOOD: AN EXTENSION PROJECT FROM UFMG TO NURTURE LANGUAGE AND SUSTAINABILITY  
*Renata Labanca*
- P.12.224** DEVELOPMENT OF A DATA-DRIVEN RESEARCH SUPPORT PLATFORM UTILIZING GENERATIVE AI: A CASE STUDY OF THE KOREA FOOD RESEARCH INSTITUTE  
*Seung Il Oh*
- P.12.225** CATALYSE: A COLLABORATIVE INITIATIVE FOR STRENGTHENING FOOD SAFETY AND INNOVATION ACROSS THE GLOBAL FOOD CHAIN  
*Agustina Sarquis*
- P.12.226** EMPOWERING FARMERS FOR SUSTAINABLE HORTICULTURE: OVERCOMING BARRIERS IN SHSC  
*Neha Singh*
- P.12.227** HYBRID-INNOVATIVE-LEARNING-LAB: DEVELOPING EDUCATIONAL INNOVATION FOR THE DEVELOPMENT AND ECO-DESIGN OF INNOVATIVE FOOD PRODUCTS  
*Stéphane Guilbert*
- P.12.228** EFFECT OF ELECTROMAGNETIC FIELDS ON THE EXTRACTION OF PROTEINS FROM SHRIMP BY-PRODUCTS AND THEIR SUBSEQUENT USE IN ELECTROSPINNING TECHNOLOGY  
*Mario Pérez-Won*

SEPTEMBER 10<sup>TH</sup>

POSTER SESSION

08:30 - 17:30

**FOOD TECHNOLOGY, PROCESSING AND ENGINEERING 2**

- P.13.001** THERMOSONICATION IMPACT ON BLUEBERRY JUICE QUALITY PRESERVATION  
*Teresa R. S. Brandao*
- P.13.002** ENHANCING THE STABILITY AND BIOAVAILABILITY OF ANTHOCYANINS: A NOVEL APPROACH USING POTATO PROTEIN-POLYSACCHARIDE COACERVATES  
*Havva Aktas*
- P.13.003** VACUUM MICROWAVE THAWING PROCESS: TEXTURAL, PHYSICOCHEMICAL, AND FUNCTIONAL ATTRIBUTES OF CHICKEN BREAST AND MYOFIBRILLAR PROTEINS  
*Amir Amiri*
- P.13.004** OPTIMISING A PEA-PROTEIN FORMULATED DRINK THROUGH CONTROL OF PH AND PROCESS CONDITIONS  
*Atefeh Amiri Rigi*
- P.13.005** ASSESSMENT OF WHITE WINE FINING ALTERNATIVES BASED ON PEA PROTEIN  
*Oana Arina Antoce*
- P.13.006** MECHANISTIC UNDERSTANDING OF LIPID OXIDATION  
*Asif Aslam*
- P.13.007** METABOLITE SIGNATURE, MOLECULAR NETWORKING AND ANTIOXIDANT ACTIVITIES OF COMBINED TWO LOCAL LEAFY VEGETABLES (JUTE AND AMARANTH)  
*Oluwaseun Peter Bamidele*
- P.13.008** THE CONTENT OF AMINO ACIDS, CALCIUM, PHOSPHORUS IN HIGH-PROTEIN PREPARATIONS AND YOGHURTS  
*Maria Baranowska*
- P.13.009** ANTIHYPERGLYCEMIC POTENTIAL OF GLUTEN-FREE GERMINATED RICE PASTA  
*Monique Barreto Santos*
- P.13.010** GREEN EXTRACTION OF TOTAL PHENOLIC COMPOUNDS IN SORGHUM BRAN [SORGHUM BICOLOR (L.) MOENCH]  
*Monique Barreto Santos*
- P.13.011** TECHNOLOGICAL PERFORMANCE OF A LACTIC ACID BACTERIA DURING FERMENTATION  
*Kawthar Belkaaloul*
- P.13.012** NUTRITIONAL AND FUNCTIONAL PROPERTIES OF FERMENTED ALMOND MEAL PROTEINS  
*Kawthar Belkaaloul*
- P.13.013** IMPACT OF FERMENTATION ON GREEN COFFEE BEAN COLOR PROFILES FROM CERRADO MINEIRO'S 2022 HARVEST  
*Pedro L. L. Bertarini*
- P.13.014** OPTIMIZATION OF SELF-INDUCED FERMENTATION FOR IMPROVEMENT OF IMMATURE COFFEES  
*Pedro L. L. Bertarini*
- P.13.015** PERFORMANCE AND QUALITY ASSESSMENT OF BLACK CARDAMOM DRYING: HYBRID PV-T SOLAR VS. TRAY SYSTEMS  
*Rohit Biswas*
- P.13.016** EFFECT OF ULTRASONICATION AS AN ASSISTED TECHNIQUE ON THE BIOACTIVE COMPOUNDS OF BEETROOT (BETA VULGARIS L.)  
*Marcia Maria Cabrera Pèrez*
- P.13.017** EVALUATION OF POSTHARVEST QUALITY OF PDO CITRON SANTA MARIA DEL CEDRO UNDER DIFFERENT STORAGE CONDITION AND ITS VALORISATION IN THE FRESH-CUT MARKET  
*Leonardo Caputo*
- P.13.018** EXTRUSION COOKING IMPACT ON BLENDS OF CEREALS AND PULSES WHOLE GRAIN GLUTEN-FREE FLOURS FOR BREADING  
*Carlos Wanderlei Carvalho*
- P.13.019** ENCAPSULATION OF BETALAINS FROM PITAYA OF THE SPECIES STENOCEREUS STELLATUS BY COMPLEX COACERVATION.  
*Clara Cervantes Arista*
- P.13.020** UNVEILING MICROWAVE-ASSISTED THREE PHASE PARTITIONING FOR PROTEIN HYDROLYSATES RECOVERY FROM FERMENTED BREWER'S SPENT GRAIN  
*Kong Fei Chai*
- P.13.021** PROCESS OPTIMIZATION AND CHARACTERIZATION OF SUPER-CRITICALLY EXTRACTED NIGELLA SATIVA L. SEED OIL MICROENCAPSULATED POWDER USING A RESPONSE SURFACE METHODOLOGY & INTERVAL TYPE 2 FUZZY LOGIC SYSTEM  
*Gourab Chatterjee*
- P.13.022** YAM (DIOSCOREA ROTUNDATA) FLOUR EXTRUDED SNACK  
*Rosa Chávez-Jáuregui*
- P.13.023** INFLUENCE OF FERMENTATION ON THE SENSORY QUALITY OF ARABICA COFFEE BEVERAGES: A SYSTEMATIC REVIEW  
*Marileusa Chiarello*
- P.13.024** MODULATING THE AROMA AND TASTE PROFILE OF SOYBEAN USING NOVEL STRAINS FOR FERMENTATION  
*Xin Hui Chin*
- P.13.025** ASSESSMENT OF THE SHELF LIFE OF MEDICINAL HERB INFUSED MULLET FISH RETORT POUCH PREPARED FROM PULSE LIGHT-TREATED SHIITAKE MUSHROOMS  
*Pei-Ting Chuang*
- P.13.026** PULSE LIGHT TREATMENT EFFECTS ON ANTIGENICITY AND QUALITY OF WHEY PROTEINS  
*Pei-Ting Chuang*



- P.13.027** PERSIMMON POMACE VALORIZATION: ULTRASOUND-ASSISTED CAROTENOID EXTRACTION STUDY  
*Lourdes Maria Corrêa Cabral*
- P.13.028** A COMPARATIVE STUDY OF THE VISCOELASTIC PROPERTIES OF HYDROLYZED MARINE AND MAMMALIAN COLLAGENS GELS  
*Javier Cruz*
- P.13.029** NEW PERSPECTIVES ON COFFEE DRYING METHODOLOGY  
*Matheus De Souza Gomes*
- P.13.030** PHYSICO-CHEMICAL CHARACTERIZATION OF THE CAPULÍN FRUIT (PRUNUS SEROTINA) AND PREPARATION OF A FERMENTED WINE-TYPE BEVERAGE  
*Josué Antonio Del Ángel Zumaya*
- P.13.031** EVALUATION OF THE POTENTIAL OF COFFEE AS AN ALTERNATIVE SUBSTRATE IN KOMBUCHA FERMENTED BEVERAGES  
*Marcela Aparecid Deziderio*
- P.13.032** MORPHING FOOD. DESIGNED SURFACE GROOVE INDUCE THE DYNAMIC SHAPE CHANGES OF DRIED PASTA DURING COOKING  
*Eleonora Di Palma*
- P.13.033** COLD ATMOSPHERIC PLASMA: AN EMERGING TECHNOLOGY IN THE FOOD INDUSTRY  
*Amanda C. Dias De Oliveira*
- P.13.034** PRODUCTION OF ALCOOLS AND LACTIC ACID DURING THE FERMENTATION OF ARABICA COFFEE INOCULATED WITH SACCHAROMYCES CEREVISIAE  
*Líbia Diniz Santos*
- P.13.035** NEW PERSPECTIVES INTO THE SCALING UP PROCESS OF ARABICA COFFEE FERMENTATION AND ITS IMPACT ON THE SENSORY QUALITY  
*Líbia Diniz Santos*
- P.13.036** IMPACT OF PROTEIN EXTRACTION TECHNIQUE AND CROSSLINKERS ON GEL FORMATION, STRUCTURE, AND FUNCTIONAL PROPERTIES OF HEMP PROTEIN GELS  
*Ruppagawa Gedara Dissanayake*
- P.13.037** OPTIMAL EXTRACTION CHLOROPHYLL FROM SAUROPOUS ANDROGYNUS  
*Mai Ng. Phuong Do*
- P.13.038** COMPARATIVE ASSESSMENT OF EXTRACTION TECHNIQUES ON PROTEIN YIELD AND ANTINUTRITIONAL FACTORS FOR MARINE AND TERRESTRIAL PLANT PROTEINS  
*Gaoya Dong*
- P.13.039** SUGAR BEET PELLETS, FOOD INDUSTRY WASTE OR NOT?  
*Josipa Dukic*
- P.13.040** OPTIMIZATION OF PHENOLIC EXTRACTS OF SUGAR BEET LEAVES WITH MINIMAL CHLOROPHYLL CONTENT USING RESPONSE SURFACE METHODOLOGY (RSM) TO ENHANCE THE OXIDATIVE STABILITY OF DIFFERENT OILS  
*Peyman Ebrahimi*
- P.13.041** STANDARDIZATION OF ENZYMATIC HYDROLYSIS CONDITIONS TO PRODUCE PROTEIN HYDROLYSATE FROM ANCHOVY (ENGRAULIS ENCRASICOLUS) WASTES AND EVALUATION OF ITS BIOLOGICAL AND FUNCTIONAL PROPERTIES  
*Aniello Falciano*
- P.13.042** SUSTAINABLE PULSE PROCESSING: ZERO WASTE PLANT PROTEIN PRODUCTION \ TECHNOLOGIES  
*Asgar Farahnaky*
- P.13.043** EFFECT OF LIPASE ON ASCORBIC ACID METABOLISM AND GENE EXPRESSIONS IN POSTHARVEST BLUEBERRIES  
*Haiyan Gao*
- P.13.044** MICROENCAPSULATION OF CURCUMIN BY COMPLEX COACERVATION USING CARBOXYMETHYLATED TARA GUM AND LYSOZYME: FORMATION AND CHARACTERIZATION  
*Edwin Elard Garcia-Rojas*
- P.13.045** MICROENCAPSULATION OF IRON SULFATE BY COMPLEX COACERVATION OF SOY PROTEIN ISOLATE AND SODIUM ALGINATE FOR INCORPORATION INTO COOKIES  
*Edwin Elard Garcia-Rojas*
- P.13.046** INNOVATIVE EXTRACTION TECHNIQUES FOR THE PRODUCTION OF NEW INGREDIENTS FROM FOOD WASTE: THE CASE OF APPLE SEED OIL  
*Alessandra Gasparini*
- P.13.047** COLD PLASMA FOR REMOVAL OF MYCOTOXINS FROM TAIWANESE COMMERCIAL JUICES  
*Mohsen Gavahian*
- P.13.048** EFFECT OF HIGH INTENSITY ULTRASOUND AND/OR THERMAL PROCESSING ON THE SUGARS PROFILE AND QUALITY OF FRESH ORANGE JUICE  
*Marianna Giannoglou*
- P.13.049** PROBIOTIC BEHAVIOUR: A STUDY OF ULTRASOUND ATTENUATION-INDUCED GENE EXPRESSION CHANGES THROUGH RNA SEQUENCING ANALYSIS  
*Irene Giordano*
- P.13.050** IMPACT OF SPROUTING AND LOW-FREQUENCY ULTRASOUND TECHNOLOGY ON BARLEY AND SPELT WHOLEGRAIN FLOURS  
*Julia Gomez*
- P.13.051** VITAMIN D3 ENRICHMENT IN MILK BY ULTRAVIOLET TREATMENT - EFFECT OF TEMPERATURE, FLUID FLOW REGIME AND WAVELENGTH  
*Ralf Greiner*
- P.13.052** EFFECT OF HIGH VOLTAGE DIELECTRIC BARRIER DISCHARGE (DBD) ATMOSPHERIC COLD PLASMA TREATMENT ON PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF TARO (COLOCASIA ESCULENTA) STARCH  
*Rakesh Kumar Gupta*
- P.13.053** QUANTITATIVE EVALUATION OF MEAT HEATED USING A LOW-TEMPERATURE WATER BATH  
*Atsushi Hashimoto*



- P.13.054** LOCAL PH SWING PROMOTES PEA PROTEIN HYDRATION  
*Chengxin He*
- P.13.055** COMPARATIVE ANALYSIS OF REFRACTANCE WINDOW DRYING OF COFFEE EXTRACTS  
*Vargas Hernández Valentina*
- P.13.056** EFFECT OF PULSED ELECTRIC FIELDS-ASSISTED MAILLARD REACTION ON REACTION PROGRESSION, BIOACTIVITY, AND SENSORY ATTRIBUTES OF SALMON PEPTIDES  
*Carolina Herrera*
- P.13.057** EFFECT OF DEEP EUTECTIC SOLVENT (DES) EXTRACTION ON GELLING PROPERTIES OF FAVA BEAN PROTEIN ISOLATES: A COMPARATIVE STUDY WITH COMMERCIAL SOY PROTEINS  
*Anuruddika Hetti Hewage*
- P.13.058** TECHNIQUES OF ESSENTIAL OIL APPLICATION FOR STORAGE OF ONION AND GARLIC  
*Gökçe Hoca*
- P.13.059** APPLICATED THE NATURAL NITRITE FROM KOMATSUNA AND WHITE RADISH ON THE QUALITIES OF CURED MEAT PATTIES  
*Hsiyun Hsu*

## FUTURE OF FOOD MANUFACTURING 2

- P.14.060** DIRECT OBSERVATION OF PHASE SEPARATION IN MIXED CARRAGEENAN GELS BY LOW-LEVEL COVALENT LABELING  
*Ma. Roxan Abiquibil*
- P.14.061** TECHNOFUNCTIONAL AND NUTRITIONAL PROPERTIES OF EXTRUSION-BASED 3D PRINTED CRACKERS COMPOSITED WITH CHICKPEA FLOUR  
*Tonna Ashim Anyasi*
- P.14.062** MOVING FORWARD WITH SOLAR COOKING: CLOSING KNOWLEDGE GAPS IN TECHNICAL, ENVIRONMENTAL AND FOOD QUALITY ASPECTS  
*Ana Catarina Campos Araújo*
- P.14.063** CHARACTERISATION OF WATER STATE AND REPARTITION DURING DRYING PROCESS OF TOMATO BY SINGLE SIDED NUCLEAR MAGNETIC RESONANCE  
*Sylvie Clerjon*
- P.14.064** SODIUM MAGNETIC RESONANCE IMAGING TO MAP SALT DISTRIBUTION IN FOOD DEPENDING ON DOMESTIC SALTING PRACTICES  
*Sylvie Clerjon*
- P.14.065** NANO TAILORED TRIPLE GAS SENSOR TO MONITOR IN REAL TIME DOUGH PREPARATION IN KITCHEN MACHINE  
*Dario Genzardi*
- P.14.066** CAN AN ARTIFICIAL NOSE SNIFF THE ODORS EMITTED BY PIOPHILA CASEI IN DRY CURED HAM? A PROMISING ATTEMPT  
*Riccardo Girodo*

- P.14.067** A NOVEL ADDITIVE MANUFACTURING APPROACH TO OPTIMIZE TASTE, TEXTURE AND AROMA PERCEPTION OF CHOCOLATE CONFECTIONERY AT REDUCED CALORIE DENSITY  
*Lucas Kohler*
- P.14.068** NON-DESTRUCTIVE IDENTIFICATION OF VEGETABLE OILS BY ARTIFICIAL INTELLIGENCE-COMBINED HYPERSPECTRAL IMAGING  
*Suyong Lee*

## PRODUCT DEVELOPMENT AND INNOVATION 2

- P.15.069** BIOREFINING OF DESMODIUM CANADENSE LEAVES INTO BIOACTIVE FRACTIONS BY CONSECUTIVE EXTRACTION WITH SUPERCRITICAL CO<sub>2</sub> AND INCREASING POLARITY PRESSURIZED SOLVENTS  
*Sana Abbas*
- P.15.070** IMPACT OF CURDLAN AND SCLEROGLUCAN ON THE RHEOLOGICAL PROPERTIES AND DIGESTIBILITY OF PROCESSED CHEESE  
*Marek Aljewicz*
- P.15.071** ENZYMATIC MODIFICATION OF PEA PROTEINS TO IMPROVE FUNCTIONAL PROPERTIES  
*Ashwitha Amin*
- P.15.073** EFFECT ON LIPID METABOLISM OF GREEN COCOA BEAN POLYPHENOL EXTRACT USING 3T3-L1 ADIPOCYTES  
*Alberto Ángel-Martin*
- P.15.074** EVALUATION OF THE VOLATILES AND FATTY ACIDS PROFILES OF PROBIOTIC PETIT-SUISSE CHEESE WITH THE ADDITION OF SERIGUELA PULP (SPONDIAS PURPUREA L.)  
*Hannah Araujo*
- P.15.075** DEVELOPMENT AND SENSORY EVALUATION OF PROBIOTIC PETIT-SUISSE CHEESE WITH THE ADDITION OF SERIGUELA (SPONDIAS PURPUREA L.) PULP  
*Hannah Araujo*
- P.15.076** DEVELOPMENT AND QUALITY EVALUATION OF QUICK COOKING SORGHUM PASTA WITH GRAPE SKIN EXTRACT  
*Seyedeh Zeinab Asadi*
- P.15.077** COOKING QUALITY AND NUTRITIONAL PROPERTIES OF MICROWAVE PRE-TREATMENT AND DECORTICATION OF SORGHUM RICE  
*Seyedeh Zeinab Asadi*
- P.15.078** PROXIMATE COMPOSITION AND AMINO ACID PROFILE OF PROTEIN-ENRICHED PRODUCT FROM WATERMELON PEELS USING SACCHAROMYCES CEREVISIAE  
*Mutiati Balogun*
- P.15.079** VALORISATION OF AGRI-FOOD WASTES FOR PLEUROTUS OSTREATUS GROWTH  
*Giulia Bearzi*
- P.15.080** EFFECT OF METABOLIC ACTIVITY OF LACTICASEIBACILLUS CASEI VC201 ON CHEESE FREE FATTY ACID PROFILE  
*Francesca Bonazza*



- P.15.081** DEVELOPMENT OF A FERMENTED BEVERAGE BASED ON SWEET WHEY OBTAINED FROM PARMIGIANO REGGIANO PDO CHEESE PRODUCTION  
*Elena Bortolazzo*
- P.15.082** RECOVERY OF ALTERNATIVE PROTEINS EXTRACTED FROM PLANT BY-PRODUCTS FOR THE DEVELOPMENT OF HYBRID FORMULATIONS WITH HIGH NUTRITIONAL VALUE FOR THE FOOD INDUSTRY – PROMIXQUAL  
*Elena Bortolazzo*
- P.15.083** POTENTIAL USE OF GREEN COFFEE WITH DEFECTS CLASSIFIED AS LOW-QUALITY AS FUNCTIONAL INGREDIENTS IN A PRODUCERS COOPERATIVE IN BRAZIL  
*Gisele Anne Camargo*
- P.15.084** PREDICTION OF NEW PEPTIDES WITH ACE-I AND DPP-IV INHIBITORY CAPACITY OBTAINED BY IN SILICO ENZYMATIC HYDROLYSIS OF BRAZIL NUT (BERTHOLLETIA EXCELSA) PROTEIN  
*Maria Manuela Camino Feltes*
- P.15.085** ANTIOXIDANT CAPACITY OF CHICKEN GIZZARD ENZYMATIC PROTEIN HYDROLYSATE  
*Maria Manuela Camino Feltes*
- P.15.086** OZONATED OLIVE OILS AS NOVEL ANTIMICROBIAL PRODUCTS FOR FOOD AND HEALTH SCIENCE  
*María J. Cantalejo Díez*
- P.15.087** NAVIGATING AN AMAZONIAN AGRO-INDUSTRIAL WASTE: UNRAVELING CUPUASSU (THEOBROMA GRANDIFLORUM) CAKE TECHNOLOGICAL CHARACTERISTICS  
*Caroline Cayres*
- P.15.088** STABILITY ANALYSIS OF BETALAINS FROM RED PITAYA FRUITS AND OPTIMIZATION OF THE EXTRACTION PROCESS  
*Clara Cervantes Arista*
- P.15.089** MODELING THE GELATINIZATION PROPERTIES OF PROTEIN-FORTIFIED RICE FLOUR: A VISCOMETRIC STUDY  
*Yung-Ho Chang*
- P.15.090** PREPARATION OF SOY PROTEIN-BASED MEAT ANALOGS BY FREEZE ALIGNMENT TECHNIQUE: EXPERIMENTAL DATA AND MODELLING OF ICE CRYSTAL SIZE PREDICTION  
*Ratchanon Chantanuson*
- P.15.091** EXPLORE THE NUTRITIONAL PROPERTIES OF POLYRHACHIS DIVES AND THEIR FEASIBILITY AS RAW MATERIALS FOR LEMON POUND CAKES  
*Shin-Yu Chen*
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- P.21.226** EFFECT OF THERMAL AND NON-THERMAL PROCESSING ON TECHNO-FUNCTIONAL, ANTIOXIDANT AND ANTIDIABETIC ACTIVITIES OF CAMEL, COW MILK, WHEY AND CASEIN FRACTIONS  
*Boudhrioua Nourhene*

SEPTEMBER 11<sup>TH</sup>

POSTER SESSION

08:30 - 17:30

**FOOD TECHNOLOGY, PROCESSING AND ENGINEERING 3**

- P.22.001** APPLICATION OF LACTIC ACID-BASED DEEP EUTECTIC SOLVENT AS A ROUTE TO RECOVER HIGH-VALUE PHYTOCHEMICALS FROM HOT TRUB  
*Miriam Hubinger*
- P.22.002** EFFECT OF WATER ACTIVITY ON QUALITY DETERIORATION IN THERMAL PROCESSING ROASTED PEANUT AT DIFFERENT PARTICLE SIZES  
*Shahriar Islam*
- P.22.003** COMPARISON OF STARCH PROPERTIES OF UNDER-UTILIZED FIVE DIFFERENT YAMS (DIOSCOREA SP) AND BINDING EFFECTIVENESS OF STARCH IN CHICKEN SAUSAGE  
*Chamila Jayasinghe*
- P.22.004** MIXED PLANT-BASED PROTEIN SYSTEMS: EXPLORING THE INFLUENCE OF EXTRACTION STRATEGY OF HEMP, LENTIL, AND PEA BLENDS AND THEIR CHARACTERISTIC PROPERTIES  
*Stephanie Jeske*
- P.22.005** ENZYMIC POLISHING - A NOVEL APPROACH FOR DECORTICATION OF PEARL MILLET  
*Jayasree Joshi T*
- P.22.006** INACTIVATION OF LISTERIA INNOCUA AND KLEBSIELLA MICHIGANENSIS BY PLASMA ACTIVATED MIST ON SELECTED SURFACES  
*Mukund Karwe*
- P.22.007** IMPACT OF COLD ATMOSPHERIC PLASMA ON OXIDATION PHENOMENA: A CASE STUDY ON FISH OIL  
*George Katsaros*
- P.22.008** ENHANCEMENT OF PROTEIN RECOVERY AND ENCAPSULATION CAPACITY VIA HIGH PRESSURE HOMOGENIZATION OF CHLORELLA PYRENOIDOSA CELLS  
*Alexandros Katsimichas*
- P.22.009** COMBINED EFFECT OF OSMOTIC TREATMENT AND MODIFIED ATMOSPHERE PACKAGING ON QUALITY, SHELF-LIFE AND FRYING OF FRESH-CUT POTATOES  
*Alexandros Katsimichas*
- P.22.010** ENHANCING STABILITY AND IN VITRO BIOAVAILABILITY OF RETINOL ENCAPSULATED IN PSEUDOCEREAL STARCH-BASED FILLED HYDROGEL  
*Yong-Ro Kim*
- P.22.011** ANTI-BROWNING EFFECT OF SODIUM SULFITE IN POTATO FOR PELLETS TO MAKE PUFFED POTATO SNACK  
*Nam-Hyeok Koak*
- P.22.012** DEVELOPMENT OF EXTRUDED MEAT ANALOGUE USING CHICKPEA PROTEIN AND AUXENOCHLORELLA PROTOTHECOIDES BIOMASS  
*Hui Si Audrey Koh*
- P.22.013** EFFECT OF DIFFERENT DEEP EUTECTIC SOLVENTS ON ANTIOXIDANT ACTIVITY, TOTAL PHENOLIC-FLAVONOID CONTENT AND PHENOLIC PROFILE OF ORANGE PEEL EXTRACTS  
*Naciye Kutlu Kantar*
- P.22.014** UTILIZATION PROSPECTS OF BRAZILIAN SARGASSUM SEAWEED IN THE PRODUCTION OF EXTRUDED RICE FLOUR SNACKS  
*Bruna Lago Tagliapietra*
- P.22.015** ANALYZING OF RHEOLOGY AND THERMAL GELATION OF SOY PROTEIN ISOLATE TOWARDS THE APPLICATION IN HIGH MOISTURE EXTRUSION  
*Yu Guang Leong*
- P.22.016** PULSED ELECTRIC FIELDS PROCESSING OF LIGNEOUS FRUITS AND VEGETABLES: THE EFFECT ON TEXTURE AND JUICE EXTRACTABILITY  
*Athanasios Limnaios*
- P.22.017** QUANTITATIVE EVALUATION OF BEEF STEAK DONENESS FOR OPTIMAL HEATING CONTROL: EXPERIMENTAL AND COMPUTER SIMULATION APPROACHES  
*Yvan Llave*
- P.22.018** MALTOSE PRODUCTION IN SWEET POTATO DURING MICROWAVE COOKING: EXPERIMENTAL AND COMPUTER SIMULATION APPROACHES  
*Yvan Llave*
- P.22.019** HOMOGENIZATION AND ULTRASOUND TREATMENT OF GOAT MILK IN FERMENTED DAIRY PRODUCTS  
*Ádám Lőrincz*
- P.22.020** OPTIMISING THE PROCESSING PARAMETERS AND CHARACTERISATION OF GREEN TEA PRODUCED FROM ARTEMISIA AFRA LEAVES  
*Makaepea Mossa Maoto*
- P.22.021** PULSED ELECTRIC FIELDS FOR ORANGE PEEL DIETARY FIBER MODIFICATION: EFFECTS ON THE COMPOSITION, STRUCTURE, AND TECHNO-FUNCTIONALITY  
*Olga Martín-Belloso*
- P.22.022** EFFECT OF LONG-FROZEN STORAGE ON THE QUALITY OF DEEP-FROZEN IBERIAN PORK PRODUCTS  
*Beatriz Martínez Domínguez*
- P.22.023** DRYING HARDY KIWIS THROUGH INSTANT CONTROLLED PRESSURE DROP  
*Demian Martini Lösch*
- P.22.024** EFFECT OF SPONTANEOUS FERMENTATION ON THE FUNCTIONAL, PHYSICOCHEMICAL AND ANTIOXIDANT PROPERTIES OF BAMBARA GROUNDNUT FLOUR  
*Mpho Mashau*
- P.22.026** PHYSICOCHEMICAL AND MICROSTRUCTURAL CHARACTERISATION OF A CARVACROL-BASED ADDITIVE USING CHITOSAN-ALGINATE-MALTODEXTRIN AS MULTILAYER MATRIX  
*Silvia Matiacevich*



- P.22.027** MICROBIOLOGICAL IDENTIFICATION AND METABOLOMIC CHARACTERIZATION OF THE MICROBIOTA INVOLVED IN SPONTANEOUS FERMENTATION OF OAT AND RICE OKARA FLOURS  
*Federica Meanti*
- P.22.028** FLUIDIZATION BED DRYING AND MICROWAVE RADIATION EFFECTS ON THE ANTIOXIDANT ACTIVITY OF FLAXSEED (*LINUM USITATISSIMUM* L)  
*Benyoucef Mekhaneg*
- P.22.029** VOLATILE PROFILE OF FRUIT MEAD WITH THE ADDITION OF PITAYA PULP  
*Maria Aparecida Milhome*
- P.22.030** FABRICATION AND CHARACTERIZATION OF WHEY PROTEIN - ALGINATE HYBRID HYDROGELS USING HIBISCUS SABDARIFA  
*Anand Mohan*
- P.22.031** ALTERNATIVE DECONTAMINATION PROCESSES OF FRESH-CUT FRUIT AND VEGETABLE PRODUCTS  
*Margarida Moldão*
- P.22.032** POST-PROCESSING OF 3D PRINTED GLUTEN-FREE PASTA: EVALUATION OF COOKING AND TEXTURAL PROPERTIES  
*Carmen Molina-Montero*
- P.22.033** 3D FOOD PRINTING FOR THE DEVELOPMENT OF NON-HOMOGENEOUS SOLID-LIQUID DELIVERY SYSTEMS  
*Carmen Molina-Montero*
- P.22.034** ENHANCING THE NUTRITIONAL PROFILE AND DIGESTIBILITY OF LENTIL COATS BY SOLID STATE FERMENTATION WITH SELECTED PROTEOLYTIC MICROORGANISMS  
*Leonardo Caputo*
- P.22.035** EXPLOITATION OF BACTERIAL CONSORTIA FOR NEW PLANT-BASED FERMENTED PRODUCTS  
*Chiara Montanari*
- P.22.036** CHITOSAN-BASED NANOPARTICLES LOADED WITH PHENOLIC COMPOUNDS FROM COLD PLASMA-TREATED PEACH BY-PRODUCTS  
*Ioannis Mourtzinos*
- P.22.037** REDUCTION OF PHYTIC ACID IN BAMBARA GROUNDNUT GRAINS USING HIGH-TEMPERATURE SOAKING AND MICROWAVE HEAT TREATMENT  
*Peter Mukwevho*
- P.22.038** APPLICATION OF INFRARED, MICROWAVE, AND COMBINED HEAT TREATMENT OF BAMBARA GROUNDNUT GRAINS TO REDUCE THE BEANY FLAVOUR OF THEIR FLOURS AND PORRIDGE  
*Peter Mukwevho*
- P.22.039** SEPARATION OF TRYGLYCERIDES AND FREE FATTY ACIDS BY MOLECULAR DISTILLATION  
*Mitsutoshi Nakajima*
- P.22.040** BIOTECHNOLOGICAL POTENTIAL OF WOLFIPORIA COCOS IN THE PRODUCTION OF NATURAL AROMAS USING CAJÁ RESIDUE AS A SUBSTRATE  
*Narendra Narain*
- P.22.041** PRODUCTION OF NATURAL AROMAS BY BIOTECHNOLOGICAL PROCESSES USING GUAVA RESIDUE  
*Narendra Narain*
- P.22.042** EFFECT OF PULSED ELECTRIC FIELD ON FUNCTIONAL AND STRUCTURAL PROPERTIES OF RAPESEED PROTEIN ISOLATE BY PRETREATED RAPESEED CAKE  
*Busra Oktar*
- P.22.043** FUNCTIONAL FOOD INGREDIENTS FROM MAPLE TREE LEAVES  
*Valerie Orsat*
- P.22.044** COMPARATIVE ANALYSIS FOR PASTEURISATION OF SOUR CHERRY JUICE BY HIGH PRESSURE, PULSED ELECTRIC FIELDS, AND THERMAL PROCESSING ON E. COLI SURROGATE SURVIVAL  
*Dario Pavon Vargas*
- P.22.045** FUNCTIONAL GLUTEN-FREE SNACKS FROM PIGMENTED CORN VARIETIES  
*Ewa Pejcz*
- P.22.046** BIOACTIVE FLOUR FROM SWEET POTATO: IMPACT OF DRYING METHOD AND POTATO VARIETY ON FLOUR PROPERTIES  
*Nelson Pereira*
- P.22.047** ENHANCING BIOACTIVE COMPOUND CONTENT THROUGH FREEZE CONCENTRATION IN PEPPERMINT INFUSIONS  
*Indira Pérez Bermúdez*
- P.22.048** EFFECT OF STORAGE IN SOLAR-POWERED FREEZER ON QUALITY AND STABILITY OF FROZEN CARROT SLICES  
*Paola Pittia*
- P.22.049** NON-THERMAL PASTEURIZATION OF MILK USING COMBINED PULSED UV LIGHT AND ULTRASONICATION  
*Anubhav Pratap-Singh*
- P.22.050** IMPACT OF THERMAL, HIGH PRESSURE PROCESSING (HPP) AND PULSED ELECTRIC FIELD TECHNOLOGY (PEF) ON COLOUR PROPERTIES AND PHENOLIC COMPOUNDS CONCENTRATION IN SOUR CHERRY JUICE  
*Alema Puzovic*
- P.22.051** THE EFFECT OF THERMAL, ULTRASONIC AND MICROWAVE TREATMENT ON EXTRACTION OF PHENOLIC COMPOUNDS FROM ARONIA POMACE  
*Alema Puzovic*
- P.22.052** RESEARCH ON ENCAPSULATION AND MICROENCAPSULATION OF STRAWBERRY EXTRACTS  
*David Quintin Martinez*
- P.22.053** ASSESSING THE SYNERGISTIC ACTIVITY OF HETEROLOGOUS CELLULASES EXPRESSED IN *SACCHAROMYCES CEREVISIAE*  
*Enylson Xavier Ramalho*



- P.22.054** BIOTECHNOLOGICAL PRODUCTION OF CELLO-OLIGOMERS AND CELLULOSE NANOCRYSTALS FROM DIFFERENT PRE-TREATED AGROINDUSTRIAL WASTES  
*Enylson Xavier Ramalho*
- P.22.055** PRODUCTION OF DAIRY INGREDIENTS FROM GOUDA CHEESE  
*Cristina Ratti*
- P.22.056** CHARACTERIZATION OF DIFFERENT VARIETIES OF COFFEA ARABICA FOR THE PRODUCTION OF SPECIALTY COFFEES  
*Laurence Rodrigues Do Amaral*
- P.22.057** CHEMICAL COMPOSITION OF ARABICA COFFEE CV. PARAISOMG2 FROM FARMS WITH DIFFERENT TERROIR  
*Laurence Rodrigues Do Amaral*
- P.22.059** FRACTAL IMAGE ANALYSIS OF THE MICROSTRUCTURE OF MILK AND BUTTERMILK POWDERS  
*Michal Smoczynski*
- P.22.060** PREPARATION AND CHARACTERIZATION OF MICROALGAE EXTRACT ENCAPSULATED IN STARCH SODIUM OCTENYLSUCCINATE  
*Michail Syrpas*
- P.22.061** FISH MUSCLE POSTMORTEM CHANGE AND SALTING PERFORMANCE. IMPACT OF MUSCLE MICROSTRUCTURE ON SALT TRANSFERS  
*Astruc Thierry*
- P.22.062** PEA PROTEIN ISOLATE (PPI) FUNCTIONALIZATION USING A NOVEL COLD PLASMA (CP) SURCE: EFFECT OF TREATMENT TIME ON RHEOLOGICAL PROPERTIES  
*Urszula Tylewicz*
- P.22.063** WINE POMACE VALORIZATION: GREEN EXTRACTION STRATEGIES FOR BIOACTIVE COMPOUNDS  
*Renata Valeriano Tonon*
- P.22.064** PHYSICOCHEMICAL PROPERTIES OF PULSED ELECTRIC FIELD TREATED BAOBAB (ADANSONIA DIGITATA) SEEDS  
*Lusani Vhangani*
- P.22.065** HIGH-MOISTURE EXTRUSION PROCESS TOWARD PLANT PROTEIN-BASED MEAT SUBSTITUTES: SCIENCE AND TECHNOLOGY  
*Qiang Wang*
- P.22.066** EXPRESSION AND CHARACTERIZATION OF A BACTERIAL D-ALLULOSE 3-EPIMERASE FOR BIOSYNTHESIS OF RARE D-ALLULOSE  
*Xiaofang Xie*

### FUTURE OF FOOD MANUFACTURING 3

- P.23.067** IN SILICO MODELING OF DIGESTION AND PREDICTION OF BIOACTIVITY OF MILK PROTEINS FROM DIFFERENT ANIMAL SPECIES: MILKPROTISBP MODEL  
*Ronit Mandal*

- P.23.068** DEVELOPMENT OF CRISPY VEGETABLE SNACKS BY ADDITIVE MANUFACTURING AND AIR-FRYING TO FACILITATE THE ADOPTION OF A HEALTHIER DIET  
*Grazia Marinaro*
- P.23.069** PRODUCTION OF HIGHLY REUSABLE, MECHANICALLY STABLE CORN STARCH AEROGEL USING VARIOUS DRYING TECHNIQUES AND ITS APPLICATION IN FOOD  
*Poonam Mishra*
- P.23.070** COMPARISON BETWEEN MATHEMATICAL MODELLING OF MEAT FREEZING WITH REGULAR AND IRREGULAR GEOMETRIES AND CONSTANT AND VARIABLE COMPOSITION  
*Fabian Leonardo Moreno*
- P.23.071** THE APPLICATION OF DIREC-INJECTION MASS SPECTROMETRY TECHNIQUES IN STUDYING MICROBIAL VOCS IN FOOD: FLAVOUR ATTRIBUTES, FERMENTATION MONITORING AND EMERGING TRENDS  
*Martina Moretton*
- P.23.072** MODELING THE INTERACTION BETWEEN THE METABOLISM OF CELLS (VEGETABLES, BACTERIA, AND FUNGI) AND SURROUNDINGS. A PROPOSAL.  
*Fabián Alberto Ortega Quintana*
- P.23.073** INVESTIGATION ON OPTIMIZING 3D PRINTING CONDITIONS FOR CHOCOLATES  
*Santhoshkumar P.*
- P.23.074** CHARATERIZATION OF MICROBIAL STRAINS FOR POTENTIAL APPLICATION IN CANINE YOGHURT  
*Sungkwon Park*
- P.23.075** CELLULAR AND GENETIC TRAITS OF SKELETAL MUSCLE SATELLITE CELLS BETWEEN HANWOO STEERS AND COWS: A COMPARATIVE ANALYSIS  
*Sungkwon Park*

### PRODUCT DEVELOPMENT AND INNOVATION 3

- P.24.076** EVALUATION OF THE PARTIAL SUBSTITUTION OF WHEAT SEMOLA BY POWDER OF SOLANUM NIGRESCENS LEAVES IN THE PREPARATION OF PASTA  
*Betsabe Hernandez-Santos*
- P.24.077** ISOLATION, STABILITY ENHANCEMENT OF BETALAIN FROM BETA VULGARIS L. AND QUALITY ASSESSMENT OF BETALAIN POWDER  
*Thi Truc Quynh Hoang*
- P.24.078** EFFECT OF MICRONIZATION ON THE STRUCTURE, PHYSICOCHEMICAL PROPERTIES, AND IN VITRO FERMENTATION OF THE PEANUT SKIN INSOLUBLE DIETARY FIBER  
*Danlan Huang*
- P.24.079** USING POTATO STARCH BIGEL AS A FAT SUBSTITUTE IN REDUCED SODIUM EMULSIFIED MEAT PRODUCT  
*Miriam Hubinger*



- P.24.080** PHENOLICS CONTENT IN NATIVE AND DEFFATED NUT SAMPLES  
*Tijana Ilic*
- P.24.081** PHYSICO-CHEMICAL PROPERTIES, BIOACTIVE COMPOUNDS, AND IN VITRO BIOLOGICAL ACTIVITIES OF GOJI BERRY JUICE  
*Tijana Ilic*
- P.24.082** USE OF PLANT-BASED PROTEIN FROM AGRO-INDUSTRIAL WASTE AS AN EGG PROTEIN SUBSTITUTE ON TEXTURAL IMPROVEMENT OF POUND CAKE  
*Chamila Jayasinghe*
- P.24.083** PHYSICAL MODIFICATION ALLEVIATES THE BEANS FLAVOUR OF SOY PROTEIN ISOLATE  
*Yi Kai*
- P.24.084** INNOVATIONS IN ESSENTIAL OIL EXTRACTION AND LIPID STRUCTURING FOR FOOD APPLICATIONS  
*Sangeetha Karunanithi*
- P.24.085** MUNG BEAN PROTEINS IN THE PHILIPPINES: PROPERTIES, PROCESSING, FOOD APPLICATIONS AND CHALLENGES AND OPPORTUNITIES  
*Samantha Kathryn Katigbak*
- P.24.086** EFFECT OF ENZYMATIC HYDROLYSES AND THERMAL TREATMENT ON MUNG BEAN PROTEIN ISOLATE  
*Hacer Kaymaz*
- P.24.087** HIGH-PROTEIN MILK POWDERS IN THE PRODUCTION OF FRESH CHEESES  
*Katarzyna Kielczewska*
- P.24.088** HIGH-PROTEIN MILK POWDERS IN PRODUCTION OF ICE CREAM  
*Katarzyna Kielczewska*
- P.24.089** PROTEIN HYDROLYSATE FROM SALMON FRAME: SENSORY CHARACTERISTICS AND ITS APPLICATION IN RICE PORRIDGE  
*Kongkarn Kijroongrojana*
- P.24.090** STUDY ON ANTIOXIDANT ACTIVITY OF EXTRACT FROM ELDERBERRY FERMENTED WITH LACTOBACILLUS PLANTARUM  
*Meera Kim*
- P.24.091** IN VIVO STUDIES ON THE EFFECT OF LOCALLY PRODUCED KLAYFOOD MULTIGRAIN FLOUR SWALLOW ON METABOLIC HEALTH RISK FACTORS  
*Fausat Kolawole*
- P.24.092** MICROBIAL DYNAMICS, PHYSICO-CHEMICAL, CHEMICAL, AND SENSORY ANALYSIS OF STARTED AND NATURALLY FERMENTED NON-KOREAN KIMCHI PRODUCED WITH SEA FENNEL (CRITHMUM MARITIMUM L.).  
*Maryem Kraouia*
- P.24.093** THE PHYSICO-CHEMICAL PROPERTIES AND MICROSTRUCTURE OF MODEL CHICKEN SAUSAGE WITH PORK BACKFAT PARTIALLY REPLACED WITH CHIA OIL-BEESWAX OLEOGELS  
*Namhyeok Kwak*
- P.24.094** CHIA PROTEIN EXTRACTION STUDY (SALVIA HISPANICA L.): CHEMICAL AND ENZYMATIC METHOD  
*Renata Labanca*
- P.24.095** CHOCOLATE SYSTEM SUPPLEMENTED AND WITH ORGANOGEL  
*Suzana Lannes*
- P.24.096** PROTEIN-RICH CRUDE EXTRACTS OF AUXENOCHLORELLA PROTOTHECOIDES IS A PROMISING ALTERNATIVE PROTEIN FOR APPLICATION IN EGGLESS SPONGE CAKES  
*Dingsong Lin*
- P.24.097** EFFECTS OF ULTRASOUND PRETREATMENT ON MEAT ANALOGS PREPARED BY NANNOCHLOROPSIS GADITANA AND CHICKPEA PROTEIN CONCENTRATE  
*Lu Lu*
- P.24.098** SUSTAINABLE VEGAN LEATHER DEVELOPMENT VIA CHEMICAL MODIFICATION OF ZEIN  
*Zhou Lu*
- P.24.099** EFFECT OF G. FILICINA AND G. AMANSII AS PARTIAL FLOUR REPLACER ON RHEOLOGICAL BEHAVIOUR IN A MODEL CAKE FLOUR SYSTEM  
*Yuzhu Mao*
- P.24.100** ENHANCEMENT THE USE OF BUCKWHEAT IN GRAIN PRODUCTS  
*Alessandra Marti*
- P.24.101** EFFECT OF TEA CATECHINS ON THE STRUCTURAL AND PHYSICO-CHEMICAL PROPERTIES OF POTATO PROTEIN FRACTIONS  
*Olga Martín-Beloso*
- P.24.102** ALTERNATIVE INGREDIENTS FOR MANUFACTURING FERMENTED MEAT PRODUCTS  
*Beatriz Martínez Domínguez*
- P.24.103** CHEMICAL COMPOSITION AND BIOLOGICAL ACTIVITY OF ESSENTIAL OILS FROM PERUVIAN PLANTS, MUÑA (M. MOLLIS) AND HUACATAY (T. MINUTA), OBTAINED BY HYDRODISTILLATION AND ULTRASOUND PRE-TREATMENT  
*Patricia Martínez-Tapia*
- P.24.104** GREEN EXTRACTION: NADES APPROACH FOR CAROTENOID PROFILING IN PUMPKIN  
*Milana Matic*
- P.24.105** GLACIARIA BIRDIAE AGAR AS FAT REPLACE IN THE PROCESSED CHEESE  
*Paula Toshimi Matumoto-Pintro*
- P.24.106** OPTIMIZING OPERATIONAL PARAMETERS TO PRODUCE A NOVEL SPRAY DRIED INGREDIENT FROM ENZYMATICALLY HYDROLYZED RICE FLOUR  
*Fabio Medeiros*
- P.24.107** PHYSICO-CHEMICAL CHARACTERIZATION OF COCOA BUTTER FROM FRUITS GROWN IN THE STATE OF SÃO PAULO -BRAZIL  
*Ligia Meyer Pacheco Delboni*



- P.24.108** INSECT DETECTION IN FOODS THROUGH AN SSR-BASED APPROACH  
*Monica Marilena Miazzi*
- P.24.109** EFFECT OF VIGNA UNGUICULATA (L) WALP SEED FLOUR PIGMENTATION ON THE NUTRITIONAL AND SENSORY PROPERTIES OF A GLUTEN-FREE SORGHUM BICOLOR BREAD  
*Tabea Mokgalakan Mokhele*
- P.24.110** DESIGN AND CHARACTERIZATION OF FUNCTIONAL BREAD USING SOURDOUGH AND OLIVE LEAF POWDER  
*Marco Montemurro*
- P.24.113** SEA FENNEL (CRITHMUM MARITIMUM L.) CROP BY-PRODUCT AS AN INGREDIENT FOR THE DEVELOPMENT OF SEASONING EDIBLE CAPSULES  
*Ancuta Nartea*
- P.24.114** EFFECTS OF HYDROCOLLOID TYPES AND CONCENTRATIONS ON THE STRUCTURE, PHYSICO-CHEMICAL PROPERTIES AND IN-VITRO DIGESTION OF NON-DAIRY WHIPPING CREAM  
*Cheryl Kwoek Zhe Ng*
- P.24.115** EXPLORING THE POTENTIALS OF TIGERNUT (CYPERUS ESCULENTUS) TUBERS FOR VALUE ADDITION IN THE FOOD CHAIN  
*Nneoma Obasi*
- P.24.116** EDIBLE INSECT MIGRATORY LOCUST IS A FUNCTIONAL RESOURCE TO IMPROVE LIPID METABOLISM: POSSIBLE MECHANISMS FROM A RAT STUDY  
*Masaru Ochiai*
- P.24.117** EFFECT OF MEALWORM (TENEBRIO MOLITOR LARVA) PROTEIN-ANIONIC POLYSACCHARIDE COMPLEXES ON EMULSIFYING PROPERTIES  
*Eunyoung Oh*
- P.24.118** EFFECT OF HYDROTHERMAL PROCESSING ON NATIVE STARCHES OF CASSAVA (MANIHOT ESCULENTA CV M- TAI) AND YAM (DIOSCOREA ALATA CV. CRIOLLO).  
*Fabián Alberto Ortega Quintana*
- P.24.119** CROSS-HIERARCHICAL EVALUATION OF RETROGRADATION OF RICE GELS WITH ADDED PORRIDGE  
*Takeaki Otsubo*
- P.24.120** DEVELOPMENT AND CHARACTERIZATION OF PIGEON PEA FLOUR (CAJANUS CAJAN) AND ITS PERFORMANCE IN FOOD PRODUCTS  
*Israel Ranjit Pacheco Singh*
- P.24.121** ULTRASOUND-ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM PANDANUS AMARYLLIFOLIUS LEAVES AND THEIR CHARACTERIZATION  
*Subhanki Padhi*
- P.24.122** THE POTENTIAL OF OLIVE LEAVES EXTRACTS AS NATURAL ANTIOXIDANT IN REFINED AND WHOLE WHEAT CRACKERS: PHYSICO-CHEMICAL CHARACTERIZATION AND OXIDATIVE STABILITY  
*Ottavia Parenti*
- P.24.123** OPTIMIZATION AND CHARACTERIZATION OF DETOXIFIED CASSAVA (MANIHOT ESCULENTA L.) LEAF PROTEIN ISOLATE BY ALKALINE EXTRACTION-ISOELECTRIC PRECIPITATION  
*Abhipriya Patra*
- P.24.124** TECHNO-FUNCTIONAL CHARACTERISTICS OF HIGH-FIBER DRY WAFER BLENDS  
*Ewa Pejcz*
- P.24.125** PRELIMINARY INVESTIGATION ON LOCUSTA MIGRATORIA PROTEIN BIOACCESSIBILITY  
*Vanessa Pellicorio*
- P.24.126** SECONDARY METABOLITES FROM POLLINO NATIONAL PARK NATIVE PLANTS: GENTIANA LUTEA AND HYPERICUM PERFORATUM  
*Maria Rosaria Perri*
- P.24.127** UNDERSTANDING THE ROLE OF PLANT PROTEINS ON PHYSICAL PROPERTIES AND MICROSTRUCTURE OF CUSTARD CREAM-TYPE SYSTEMS  
*Paola Pittia*
- P.24.128** UTILIZING FUNCTIONAL COMPOUNDS EXTRACTED FROM BLACK CURRANT POMACE FOR THE PRODUCTION OF HIGH-VALUE FOOD PRODUCTS  
*Indre Pocevicene*
- P.24.129** EXTRACTION OF LIPOPHILIC BIOACTIVE COMPOUNDS FROM ALARIA ESCULENTA USING NOVEL EXTRACTION TECHNIQUES AND SOLVENTS  
*Milica Pojic*
- P.24.130** SALTY SOLUTIONS: ADVANCING INSECT PROTEIN EMULSIFICATION FOR SUSTAINABLE FOOD AND BEYOND  
*Patryk Pokorski*
- P.24.131** EVALUATION OF DIFFERENT EXTRACTION METHODS ON TEA WASTE OBTAINED FROM THREE BREWING TECHNIQUES  
*Francesca Pompei*
- P.24.132** BIOACTIVITY PREDICTION OF HEMP PROTEIN ISOLATE USING VIRTUAL ENZYMES  
*Siew Young Quek*
- P.24.133** POLYPHENOLS CONTENT AND ANTIOXIDANT ACTIVITY IN JUICES PROCESSED WITH EXOTIC TROPIC FRUIT  
*Rosa Itzela Quintero Montenegro*
- P.24.134** TRANSFORMING NON-EDIBLE PARTS OF PINEAPPLE INTO FAT SUBSTITUTES FOR CAKE FORMULATIONS  
*Teresa R.S. Brandão*
- P.24.135** NUTRITIONAL COMPOSITION, FUNCTIONAL, ANTIOXIDANT PROPERTIES AND MICROBIAL QUALITY OF MARULA FRUIT PEEL FLOUR  
*Shonisani Eugeni Ramashia*
- P.24.136** CA2+-ASSISTED SOFT AND STRONG PEA PROTEIN GELS: EFFECT OF CALCIUM CONCENTRATIONS AND HEATING PROCEDURES  
*Wenbo Ren*



- P.24.137** DOES ACCELERATED STORAGE AND COOKING IMPACT ON THE HYDROLYTIC AND OXIDATIVE STABILITY OF AN INNOVATIVE PASTA FORMULATED WITH ACHETA DOMESTICUS FLOUR?  
*Maria Teresa Rodriguez-Estrada*
- P.24.139** MARKET FEASIBILITY, NUTRITIONAL AND ORGANOLEPTIC STUDY OF VEGAN, GLUTEN-FREE COOKIES PROCESSED FROM UNDERUTILISED GRAINS  
*Elohor Udoro*

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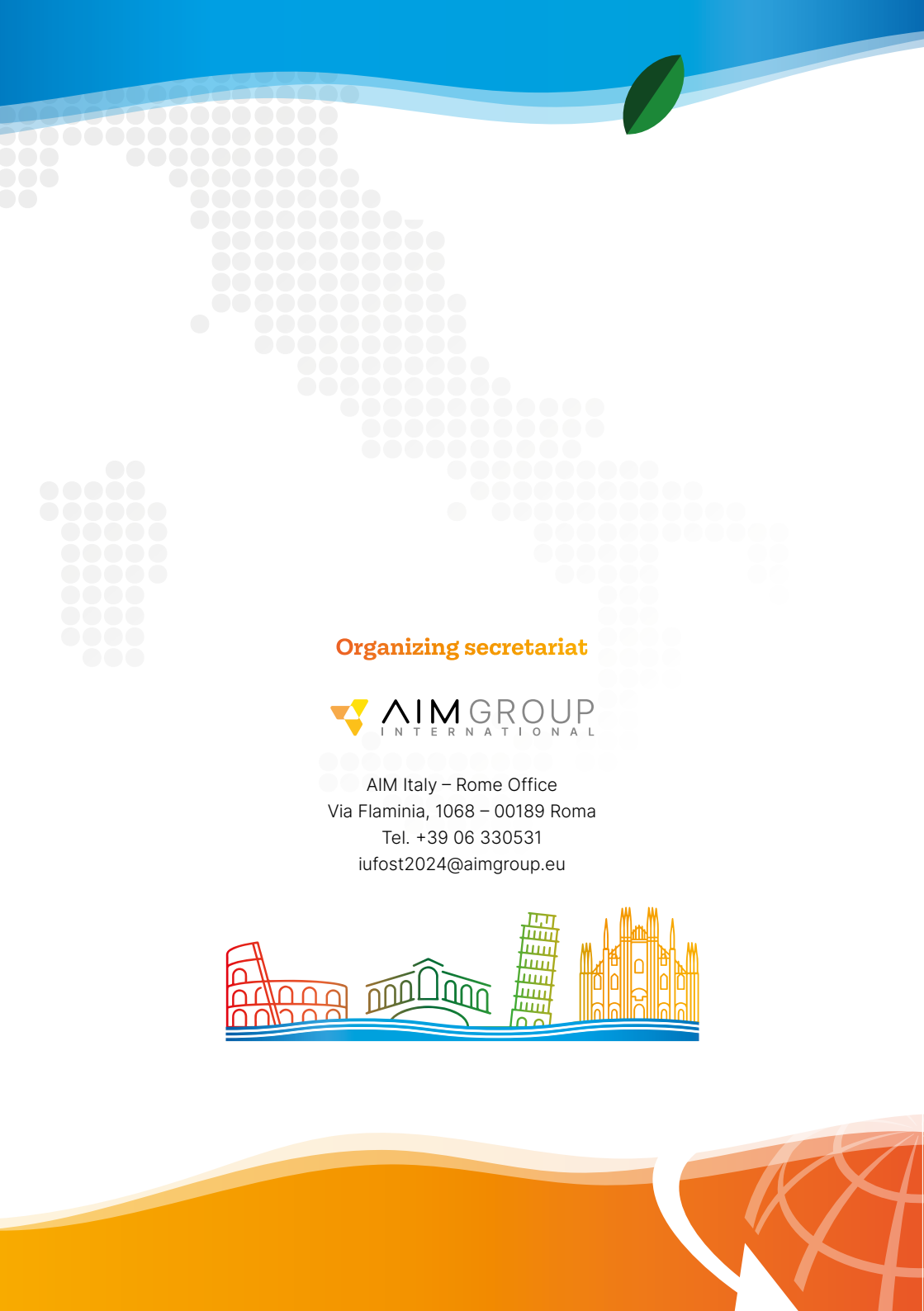


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