

EFFoST2023 Conference - Oral Programme

Monday 6 November 2023

08:30 - 18:30	Registration
Auditorium 3	
Young EFFoST Day 2023	
08:30 - 09:00	Registration
09:00 - 09:15	Welcome Dolores O’Riordan, <i>President of the EFFoST Board</i>
09:15 - 10:00	Short talks Chair: Felix Schottroff, <i>University of Natural Resources and Life Sciences (BOKU), Vienna, Young EFFoST Chair</i>
10:00 - 10:30	Refreshment Break
Young EFFoST Day 2023	
10:30 - 12:30	Career path insights: industry, academia and non-profit organizations - Amparo Querol, <i>IATA-CSIC, Spain</i> - M ^a José Muñoz Garcés, <i>AIMPLAS – Technological Institute of Plastics, Spain</i> - María Blázquez Blázquez, <i>FarmaMundi NGO, Spain</i> - Representative from <i>Importaco, Spain</i> Closing of Young EFFoST Day
12:30 - 14:00	Young EFFoST Day Lunch
Room	Auditorium 1
14:00 - 14:30	EFFoST Welcome & Opening Session Chairs: Francisco J. Barba & Maria Carmen Collado
14:00 - 14:15	Welcome to the 37th EFFoST International Conference Dolores O’Riordan, <i>President of the EFFoST Board</i> Francisco J. Barba, <i>Univeristy of Valencia & Maria Carmen Collado, IATA-CSIC</i>
14:15 - 14:30	Welcome to Valencia, Spain Carlos Hermenegildo Caudevilla, <i>Vice-rector of research, University of Valencia</i>
14:30 - 16:00	Plenary Session 1: Food, Microbes and Industry 4.0: A roadmap towards 2030 Agenda Chairs: Francisco J. Barba & Maria Carmen Collado
14:30 - 15:00	(PL1.1) Applying microbiome knowledge to the future of a healthier and more sustainable agri-food chain Daniel Ramón Vidal, <i>ADM Nutrition, Spain</i>
15:00 - 15:30	(PL1.2) Doing Good by Doing Food Beatriz Jacoste, <i>KM ZERO, Spain</i>
15:30 - 16:00	(PL1.3) Bioactive compounds from plants, algae and agrifood by-products against Alzheimer disease investigated by Foodomics Alejandro Cifuentes, <i>CSIC, CIAL, Spain</i>
16:00 - 16:30	Refreshment Break Exhibition area & Networking session of the EFFoST Working Group on Sustainable Food Systems EFFoST stand

In this programme, only the presenters of the abstracts are mentioned.
Please visit www.fffostconference.com for the online book of abstracts which acknowledges all authors.

Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
16:30 - 18:30	Session 1: Innovative food processing technologies Chairs: Henry Jäger & Olga Martín-Belloso	Session 2: Profiling and identification of novel compounds Chairs: Alejandro Cifuentes & Elena Ibañez	Session 3: Food microbes and fermentation Chairs: Gabriel Vinderola & Maria Carmen Collado	Session 4: Innovative food processing technologies Chairs: Urszula Tylewicz & Kemal Aganovic	Special Session 1: Healthy Foods for all – the essential role of food processing Chairs: Lilia Ahrné & Dolores O’Riordan	Special Session 2: ENOUGH project: Technologies, tools and methods to achieve climate neutral food businesses Chair: Edward Sliwinski	Special session 3: Career and Personal Development for Young Scientists and Industry Professionals – Kickoff Meeting of the EYE Mentorship Programme
16:30 - 16:45	(KN1.1) Towards predictive control of extrusion processing of plant-based food systems Adrian Tica, <i>ETH Zurich, Switzerland</i>	(KN2.1) Relevance of novel bioactive peptides obtained from meat and fish co-products Fidel Toldra, <i>IATA-CSIC, Spain</i>	(KN3.1) Next-Generation Food Microbiome Research: Approaches for characterizing microbial communities in foods and the food chain Paul Cotter, <i>Teagasc, Ireland</i>	(KN4.1) Influence of extraction process on microalgae protein fractionation and functionality for food applications Byron Perez, <i>Singapore ETH Centre, Singapore</i>	16:30 - 16:55 (S1.1) The link between food processing and food quality: can we go beyond the obvious? Nicoletta Pellegrini, <i>University of Udine, Italy; Wageningen University & Research, the Netherlands</i>	16:30 - 16:50 (S2.1) Technologies, tools and methods to achieve climate neutral food businesses Edward Sliwinski, <i>EFFoST, the Netherlands</i>	(S3.1) Introduction of EHEDG Adwy van den Berg, <i>EHEDG</i>
16:45 - 17:00						16:50 - 17:10 (S2.2) Estimation of the UK 2019 Baseline Year’s Energy Demand and Emissions of Cold Storage Using a Bottom-Up Model Xinfang Wang, <i>University of Birmingham, UK</i>	(S3.2) Introduction of Young EFFoST Helen Saar, Sophie Kendler, Felix Schottroff, <i>Young EFFoST</i>
17:00 - 17:15	(O1.2) Oxidative Stability of β-Lactoglobulin-stabilized Emulsions affected by Phenolic Acid Derivatives Helena Kieserling, <i>TU Berlin, Germany</i>	(O2.2) Paradigm shift in bakery formulations: combined sugar and fat reduction improves sensory perception of cakes Stefano Renzetti, <i>Wageningen Food & Biobased Research, the Netherlands</i>	(O3.2) Fermenting for Health: How Probiotic Fermentation Boosts Wheat and Rye Fiber Benefits Ewa Pejcz, <i>Wroclaw University of Economics and Business, Poland</i>	(O4.2) Comparing electrostatic separation of soy and lupin: effect of de-oiling by solvent extraction Regina Politiek, <i>Wageningen University & Research, the Netherlands</i>	16:55 - 17:20 (S1.2) How processing enhances the nutritional value of food products Christoph Hartmann, <i>Nestlé Research, Switzerland</i>		(S3.3) Introduction of the EYE mentorship programme
17:15 - 17:30	(O1.3) Does the presence of other amines influence the degradation of histamine by plant-based DAO enzyme? Judit Costa Catala, <i>University of Barcelona, Spain</i>	(O2.3) Biopeptides derived from red macroalgae protein and their potential as heart health-promoting functional food ingredients Rafik Balti, <i>Université Paris-Saclay, France</i>	(O3.3) Fermentation of plant-based matrices for the development of dairy and cheese-like flavours Helen Saar, <i>Center of Food and Fermentation Technologies (TFTAK), Estonia</i>	(O4.3) Citrus fibres for the formulation of Pickering emulsions: a sustainable multiphase system Eleonora Loffredi, <i>University of Milan, Italy</i>	17:20 - 17:45 (S1.3) Dialogue between food scientists and nutritionists and the nutritional recommendations Elisabet Rytter, <i>the Swedish Food Federation, Sweden</i>	17:10 - 17:30 (S2.3) Technology demonstration to reach climate neutrality in European food industry by 2050 Hanna Dalsvag, <i>SINTEF Ocean, Norway</i>	(S3.4) LinkedIn Personal Selling approach Richard van der Blom, <i>Just Connecting, the Netherlands</i>
17:30 - 17:45	(O1.4) Quality of fish balls from organic meagre side streams formulated with of fish protein hydrolysate Silvia Tappi, <i>University of Bologna, Italy</i>	(O2.4) Vegetable-fruit mousses enriched with soluble dextrin fibre from potato starch for overweight and obese children Janusz Kapusniak, <i>Jan Dlugosz University in Czestochowa (JDU), Poland</i>	(O3.4) Lactic Acid Bacteria Fermentation of Lentil Protein Emulsion and Its Potential for Plant-Based Yoghurt Alternatives Theresa Boeck, <i>University College Cork, Ireland</i>	(O4.4) Is it safe to cut off mold from bread? Nicole Ollinger, <i>FFoQSI, Austria</i>		17:30 - 17:50 (S2.4) Energy savings of dynamic controlled atmosphere storage of pear fruit Pieter Verboven, <i>KU Leuven, Belgium</i>	

17:45 - 18:00	(O1.5) Cold plasma treatment to obtain safe minimally processed oysters (CRASSOSTREA GIGAS) Urszula Tylewicz, <i>University of Bologna, Italy</i>	(O2.5) Creation of food structures by means of powder based additive manufacturing technique, Martijn Noort, <i>Wageningen University & Research, the Netherlands</i>	(O3.5) Effect of lactic acid bacteria fermentation on the technological properties of sorghum composite bread Miriam Chiodetti, <i>University Of Parma, Italy</i>	(O4.5) Effects of different extraction on properties and future applications of cocoa pod husk pectin Karen Tatiana Salas Calderon, <i>Surcolombiana University, Colombia</i>	17:45 - 18:10 (S1.4) Differentiation of processing and formulation - impacts on consumer-relevant food classification Erich Windhab, <i>ETH Zurich, Switzerland</i>	17:50 - 18:10 (S2.5) Improvement of domestic-scale freeze-dryer affordability by implementing vacuum-freezing technology, volumetric heating method and natural-based working fluid Jakub Chrobak, <i>Silesian University of Technology, Poland</i>	(S3.5) Round table discussion of mentors and mentees
18:00 - 18:15	(O1.6) Influence of high-intensity ultrasound on technofunctional properties of dietary fiber and on bioaccessibility of protein Ann-Marie Kalla-Bertholdt, <i>Technical University of Berlin, Germany</i>	(O2.6) Agri-Food Waste as Nutritional Goldmines: Subcritical Water Extraction Technology – Evidence from Two Case Studies Giorgio Capaldi, <i>University of Turin, Italy</i>	(O3.6) The effect of pre-processing, starter culture, and temperature on fermentation of seaweed Hanne Dalsvåg, <i>SINTEF Ocean, Norway</i>	(O4.6) Effect of 3D printing conditions on the development of protein foods Yeison Barrios Rodríguez, <i>Universitat Politècnica de València, Spain</i>			
18:15 - 18:30	(O1.7) Bioactive compound concentration in <i>Amaranthus hybridus</i> leaves at different harvest times María de L. González-Muñoz, <i>Monterrey Institute of Technology and Higher Education, Mexico</i>	(O2.7) Recovery of bioactive compounds from fish processing side-streams enhanced by Pulsed Electric Fields Ioanna Semenoglou, <i>National Technical University of Athens, Greece</i>	(O3.7) Quantification of the number of viable but non-culturable <i>Campylobacter jejuni</i> using dielectrophoresis with micro-fluidic device Shige Koseki, <i>Hokkaido University, Japan</i>		18:10 - 18:30 (S1.5) Panel discussion	18:10 - 18:30 (S2.6) Policy Gaps and Feasible Policy Interventions in The European Food Value Chain Inmaculada Martínez-Zarzoso, <i>Georg-August-Universität Göttingen, Germany</i>	
18:30 - 20:00	Welcome Reception & Pub Quiz Exhibition area & Auditorium 3						

Tuesday 7 November 2023							
Room	Auditorium 1						
08:30 - 10:00	Plenary Session 2: Sustainability in food processing and microbes Chairs: Dolores O’Riordan & Giancarlo Cravoto						
08:30 - 09:00	(PL2.1) Healthy and sustainable food through processing? Henry Jäger, <i>BOKU University of Natural Resources and Life Sciences, Austria</i>						
09:00 - 09:30	(PL2.2) Biotics’ in foods: definitions and future perspectives Seppo Salminen, <i>University of Turku, Finland</i>						
09:30 - 10:00	(PL2.3) How ‘low’ – trophic- can we go? Prepare yourselves to make the most out of the sea! Katerina Kousoulaki, <i>Nofima, Norway</i>						
10:00 - 10:30	Refreshment Break Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]						
Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
10:30 - 12:30	Session 5: Development of sustainable food production systems Chairs: Anet Rezek Jambrak & Christoph Hartmann	Session 6: Valorization of bioactive compounds from food side streams Chairs: Cristina Juan & Joaquim Calvo	Session 7: Food microbes and fermentation Chairs: Seppo Salminen & Maria Carmen Collado	Session 8: New techniques and technologies for tailored food design Chairs: Gianpiero Pataro & Noelia Betoret	Special Session 4: Microbes4Sustainable-Foods – Designing future fermented foods, Part 1 Chair: Christophe Courtin & Jan De Vries	Special Session 5: Sustainable and digital transformation of the spanish agri-food sector for a greener and healthier future Chair: Inés Echeverría Goñi	
10:30 - 10:45	(KN5.1) Role of Food Industry 4.0 technologies in enhancing sustainability in agriculture and the food industry Abdo Hassoun, <i>Université du Littoral Côte d’Opale, France</i>	(KN6.1) Intensified processing of almond- and wine-derived leftovers with pulsed electric fields and supercritical CO₂ Manuel Salgado-Ramos, <i>University of Valencia, Spain</i>	(KN7.1) Locally-sourced microbes in Latin America: from probiotics to the ‘Live Dietary Microbes’ and ‘Postbiotics’ concepts Gabriel Vinderola, <i>CONICET - Universidad Nacional del Litoral, Argentina</i>	(KN8.1) Potential of Scattering Tools for Valorization Purposes in the Food Area Amparo López-Rubio, <i>IATA - CSIC, Spain</i>	10:30 - 11:10 (S4.1) Food fermentations – state of the art Yamina De Bondt, <i>KU Leuven, Belgium</i>	10:30 - 10:40 (S5.1) Introduction Elena Gascón Villacampa, <i>CNTA, Spain</i>	
10:45 - 11:00						10:40 - 10:55 (S5.2) Challenges facing the agri-food sector in Spain Natalia Villalobos, <i>Spanish Ministry of Agriculture, Fisheries and Food, Spain</i>	
11:00 - 11:15	(O5.2) Plasma Functionalized Bio-Polymers Based Coating with In-package Plasma Treatment for a Sustainable Poultry Processing Chain Soukaina Barroug, <i>University College Dublin, Ireland</i>	(O6.2) Bigels formulated with carrageenan and walnut oil/beeswax oleogels for 3D printing applications Kezban Candoğan, <i>Ankara University, Turkey</i>	(O7.2) Utilization of pulse-derived raffinose-family oligosaccharides in mixed fermentations to produce sour beer Philipp Garbers, <i>Norwegian University of Life Science, Norway</i>	(O8.2) Fabrication and Lubrication Performance of Sustainable Pickering-like Water-In-Water Emulsions Using Plant Protein Microgels Kwan-Mo You, <i>University Of Leeds, United Kingdom</i>		10:55 - 11:10 (S5.3) Mapping of Spanish biomass resources in the framework of Agri-Food Sector Inés Echeverría Goñi, <i>CNTA, Spain</i>	

11:15 - 11:30	(O5.3) Sustainable technology development at Cosun: Chicory Inulin Process 2.0 Johan Van Den Bergh, <i>Cosun, the Netherlands</i>	(O6.3) Lubrication performance of dark chocolate across different length scales and stages of oral processing Siavash Soltanahmadi, <i>University Of Leeds, United Kingdom</i>	(O7.3) Spirulina Reimagined: Harnessing Fresh Microalgae and Fermentation for Nutritious and Tantalizing Gastronomic Creations Helena Martín, <i>CETT Barcelona School of Tourism, Hospitality and Gastronomy, Spain</i>	(O8.3) Developing High-Protein, Clean-Label Plant-Based customizable ingredients for novel food product development Nirzar Doshi, <i>Wageningen University & Research, the Netherlands</i>	11:10 - 11:30 (S4.2) HealthFerm: Innovative pulse and cereal-based diets for human health and sustainable diets Christophe Courtin, <i>KU Leuven, Belgium</i>	11:10 - 11:25 (S5.4) Innovative combination of technologies and techniques in food processing Jesús J. García Parra, <i>CICYTEX, Spain</i>	
11:30 - 11:45	(O5.4) Novel Block Cryoconcentration Method Applied to Pomegranate Juice Flor De María Vásquez Castillo, <i>Universidad Politécnica De Catalunya, Spain</i>	(O6.4) Sustainable valorisation of legume by-products and marine residuals into novel consumer products- Pathway to market approval Hitika Shah, <i>TU Dublin, Ireland</i>	(O7.4) Lactofermentation to design functional foods from sweet potato Marion Nabot, <i>Cirad UMR Qualisud, Université de la Réunion, Réunion</i>	(O8.4) In vitro digestion of two protein-rich dairy products in the aging gastrointestinal tract Anaïs Lavoisier, <i>INRAE UMR STLO, France</i>	11:30 - 11: 50 (S4.3) PIMIENTO project: Promoting Innovation of Fermented Foods Marta Laranjo, <i>Universidade de Évora, Portugal</i>	11:25 - 11:40 (S5.5) Control of microbiological risks associated with sustainable production and processing systems Mabel Gil, <i>CEBAS, Spain</i>	
11:45 - 12:00	(O5.5) How does PEF impact membrane integrity and the volatile profile of broccoli stalks? Sophie Delbaere, <i>KU Leuven, Belgium</i>	(O6.5) Scattering techniques to investigate the nanostructure of polysaccharide-based gels and their behaviour upon gastrointestinal digestion Marta Martínez, <i>Institute of Food Science Research (CIAL- CSIC- UAM), Spain</i>	(O7.5) Quality and nutritional properties of a symbiotic fermented and non-fermented peach and grape juice Maribel Abadias, <i>IRTA, Spain</i>	(O8.5) Understanding oleosome structure and their potential uses in foods with advanced properties Costas Nikiforidis, <i>Wageningen University & Research, the Netherlands</i>	11:50 - 12:10 (S4.4) DOMINO project: Harnessing the potential of fermented foods for healthy and sustainable food systems Stéphane Chaillou, <i>Université Paris-Saclay, INRAE, France</i>	11:40 - 11:55 (S5.6) PANACEA: mushroom residues as an alternative source of advanced nutraceuticals Amparo López Rubio, <i>IATA – CSIC, Spain</i>	
12:00 - 12:15	(O5.6) Exploring the Potential of Solar Cooking: Impact of Parabolic and Box Models on Broccoli Quality Ana Catarina Araújo, <i>Universidade Catolica Portuguesa, Portugal</i>	(O6.6) From rough to smooth: impact of soft shell encapsulation on sensory perception of pea fibres Gabriele D'Oria, <i>University of Copenhagen, Denmark</i>	(O7.6) Characterizing sweet potato by-product extracts from innovative processing techniques and assessing their prebiotic potential Manuel Bernabeu, <i>IATA-CSIC, Spain</i>	(O8.6) Upcycling mango peels into a functional ingredient by combining fermentation and enzymatic-assisted extractions Arnau Vilas Franquesa, <i>Wageningen University & Research, the Netherlands</i>		11:55 - 12:10 (S5.7) Transferring knowledge and Research results to the business sector M ^a Carmen Olivan, <i>SERIDA, Spain</i>	
12:15 - 12:30	(O5.7) Food insecurity in Italy: stakeholders' opinions on the current situation and future development Rungsaran Wongprawmas, <i>University of Parma, Italy</i>	(O6.7) Bioaccessibility of polyphenols from tigernut pulp and its functional properties Cristina Juan García, <i>University of Valencia, Spain</i>		(O8.7) Screening of bioactive peptides from winemaking industry by-products: protein hydrolysis optimization and antihypertensive effects Ariel Fontana, <i>Instituto de Biología Agrícola de Mendoza CONICET, Argentina</i>	12:10 - 12: 30 (S4.5) WHEATBIOME project: Unravelling the potential of the wheat microbiome for the development of healthier, more sustainable and resilient wheat-derived food & feed products Rosa Perez-Gregorio, <i>University of Vigo, Spain</i>	12:10 - 12:30 (S5.8) Roundtable table discussion Moderators: Carmen González, María José Trinidad, <i>CICITEX, Spain</i>	
12:30 - 14:00	Lunch Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]						

Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
14:00 - 16:00	Session 9: Innovative food processing technologies Chairs: Petros Taoukis & Lilia Arhné	Session 10: New techniques and technologies for tailored food design Chairs: Mladen Brncic & Gema Nieto	Session 11: Food-Microbiota data integration Chairs: Carlotta De Filippo & Manuel Bernabeu	Session 12: Innovative food processing technologies Chairs: Marco Dalla Rosa & Silvia Tappi	Special Session 6: Microbes4Sustainable-Foods – Designing future fermented foods, Part 2 Chair: Christophe Courtin & Jan De Vries	Special Session 7: FOX: Small-Scale, Big Impact – Innovative Approaches for Local Food Processing Chair: Ariette Matser & Jeroen Knol	
14:00 - 14:15	(KN9.1) Ball milling: a green technology for the development of innovative starch-based structures with enhanced functionalities Paola Pittia, <i>University of Teramo, Italy</i>	(KN10.1) Green Separation and Innovative Approach for High Valued Utilization of Bioactive Compounds Zhenzhou Zhu, <i>Wuhan Polytechnic University, China</i>	(KN11.1) The first 1000 days of life: the influence of diet and the microbiome Omry Koren, <i>Bar Ilan University, Israel</i>	(KN12.1) Effect of Pulsed Electric fields and High Pressure on the acceleration of table olives de-bittering George Katsaros, <i>Institute of Technology of Agricultural Products of Elgo-Demeter, Greece</i>	14:00 - 14:20 (S6.1) 'MASTER'ing Fermented Foods Paul Cotter, <i>Teagasc Food Research Centre, Ireland</i>	(S7.1) FOX: Food Processing in a BOX. Innovative mild technologies for short food supply chains Ariette Matser, <i>Wageningen University & Research, the Netherlands</i>	
14:15 - 14:30					14:20 - 14:40 (S6.2) DOMINO project: Design of microbial solutions for plant-based fermented food prototypes using synthetic ecology approaches Abelardo Margolles, <i>IPLA-CSIC, Spain</i>	(S7.2) Low oxygen juice extraction and mild preservation with PEF in a mobile container Kemal Aganovic, <i>DIL German Institute of Food Technologies e.V., Germany</i>	
14:30 - 14:45	(O9.2) Case study for a quality-orientated production control system by utilize digitalized methods Ramona Bosse, <i>Bremerhaven University of Applied Sciences, Germany</i>	(O10.2) Legume proteins and arabinoxylans as emulsifiers to deliver vitamin E and D at intestinal level Ángela Bravo Núñez, <i>Aix-Marseille University, France</i>	(O11.2) From monoculture to mixed-culture: Data-driven modelling of beer fermentation dynamics Alexander O'brien, <i>Sheffield Hallam University, United Kingdom</i>	(O12.2) Moderate pressure pasteurisation as a novel nonthermal pasteurisation technique – two case-studies in highly perishable foods Ana Martins, <i>University of Aveiro, Portugal</i>		(S7.3) Low-temperature drying combining PEF pretreatment with mild drying in a mobile container Malgorzata Nowacka, <i>Warsaw University of Life Sciences, Poland</i>	
14:45 - 15:00	(O9.3) Deciphering the UV-LED technology as a potential decontamination strategy of poultry meat towards <i>Campylobacter jejuni</i> Arturo B. Soro, <i>Belgian Public Health Institute (Sciensano), Belgium</i>	(O10.3) Effect of defatting insect meals in wheat bread formulations Edgar Bottle, <i>Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico</i>	(O11.3) A web-based interface for bacterial growth and death prediction in predictive microbiology Kento Koyama, <i>Hokkaido University, Japan</i>	(O12.3) Future farms – Barriers of sustainable business models for innovation: The case of Mossagården, Sweden Lena Krautscheid, <i>Lund University, Sweden</i>	14:40 - 15:00 (S6.3) HealthFerm project: Processing induced changes in starch, fibre and protein in plant-based dairy alternative 'gurt' Kati Katina, <i>University of Helsinki, Finland</i>	(S7.4) Innovative quality analyses and sustainable packaging of fresh fruit and vegetables in a mobile container Leonor Pascual, <i>AINIA, Spain</i>	

15:00 - 15:15	(O9.4) Investigation of emulsifying and emulsion stabilization mechanisms of commercial pea protein powders Yuqi Zhang, <i>University of Copenhagen, Denmark</i>	(O10.4) Physicochemical, textural and sensory properties of custard formulated with quinoa as a novel ingredient Nuria Muñoz Tebar, <i>Universidad Miguel Hernández de Elche, Spain</i>	(O11.4) Low-cost culture medium for biomass production of indigenous lactic acid bacteria by using bioreactor Agnė Vasiliauskaitė, <i>Lithuanian University of Health Sciences, Lithuania</i>	(O12.4) A model-based study on the sustainability of local and/or decentralised food chains Estefania Lopez-quirola, <i>University of Birmingham, United Kingdom</i>	15:00 - 16:00 (S6.4) Roundtable discussion Moderator: Jan de Vries How to improve a sustainable science network for Food Fermentation Technology across Europe Christophe Courtin, Christophe Chassard, Stéphane Chaillou, Susana Soares, Paul Cotter	(S7.5) Upcycling plant side streams using mild processing: advise of the FOX Processtimator tool on the feasibility of an additional washing step for industrial carrot and ginger juice extraction Martijntje Vollebregt, Joanne Siccama, <i>Wageningen Food & Biobased Research, the Netherlands</i>	
15:15 - 15:30	(O9.5) Formulation of high-value-oil-rich ingredients by citrus pectin and insoluble fiber Marco Panzanini, <i>Università Cattolica Del Sacro Cuore, Italy</i>	(O10.5) Application of complexes from phycocyanin and pectin in a model beverage system Stephan Buecker, <i>University of Hohenheim, Germany</i>	(O11.5) A Multi-Omic Approach to Food Spoilage and Nutritional Composition Within a Vegetable Food Matrix Kate Porter, <i>Northumbria University, United Kingdom</i>	(O12.5) Particle modification to enhance the shelf-life of plant-based milk powders Teresa Kurtz, <i>Hamburg University of Technology, Germany</i>	In this interactive discussion, the following issues will be discussed: <ul style="list-style-type: none"> • How to achieve a sustainable network in Food Fermentation Technology • Optimizing synergy between the EU projects • Critical steps for fast application of new fermentation technologies in consumer products 	(S7.6) Impact of the FOX approaches: sustainability, business opportunities, consumer engagement – Panel discussion with panel members and the public Erika de Keyser, <i>KU Leuven, Belgium</i> , Ewa Doenitz, <i>Fraunhofer Institute for Systems and Innovation Research ISI, Germany</i> , Ekaterina Salnikova, <i>Aarhus University, Denmark</i> , Ariette Matser, <i>Wageningen University & Research, the Netherlands</i>	
15:30 - 15:45	(O9.6) The metabolic response of red bell pepper tissue subjected to US and PEF combined treatment Katarzyna Rybak, <i>Warsaw University of Life Sciences, Poland</i>	(O10.6) Hazelnuts and walnuts spreads with probiotics: development, characterization, and storage stability Chiara Rossetti, <i>Università Cattolica Del Sacro Cuore, Italy</i>	(O11.6) AI-based surrogate models of digital twins for food and drink manufacturing systems Emmanuel Lwele, <i>Sheffield Hallam University, United Kingdom</i>	(O12.6) Seasonal chemical characterization of <i>Ostrea edulis</i> as a potential source of bioactive molecules Francesco Chiefa, <i>University of Ferrara, Italy</i>			
15:45 - 16:00			(O11.7) Nitric oxide synthase bacteria as a key factor for 'nitrite-free' fermented sausages Giovanna Sacconi, <i>SSICA Research Foundation, Italy</i>	(O12.7) Portable testing system for total antioxidant activity determination in food samples Sara Menendez, <i>Bioquochem, Spain</i>			
16:00 - 16:30	Refreshment Break Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]						

Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
16:30 - 18:30	Session 13: Innovative food processing technologies Chairs: Berta Polanco & Manuel Salgado	Session 14: Profiling and identification of novel compounds Chairs: Paula Mapelli Brahm & Ariel Fontana	Session 15: In vitro vs in vivo assays: implications on health Chairs: Houda Berrada Ramdani	Session 16: Application of digital technologies and new trends in the food chain and food sectors Chairs: Juan Manuel Castagnini & Zeynep Altintas	Special Session 8: GIANT LEAPS project: Filling knowledge gaps on alternative proteins to accelerate the dietary shift Chair: Paul Vos & Lucian Miron	Special Session 9: Health Grain Forum: From innovation to product development gaining consumer acceptability – building sustainability in food system Chair: Jan de Vries & Silvia Folloni	
16:30 - 16:45	(KN13.1) Innovative Starch Modification Techniques in Response to Evolving Food Megatrends Mahsa Majzoobi, <i>Royal Melbourne Institute of Technology: RMIT University, Australia</i>	(KN14.1) Engineering protein based scaffolds for cultured meat through advanced production technologies Marcelle Machluf, <i>Technion – Israel Institute of Technology, Israel</i>	(KN15.1) Sustainable food systems lead to healthy life Laxmi Yeruva, <i>United States Department of Agriculture, USA</i>	(KN16.1) Crop yield forecasting using remote sensing: from low to high spatial resolution Belén Franch, <i>University of Valencia, Spain</i>	16:30 - 16:40 (S8.1) The GIANT LEAPS project – an integrated approach to filling knowledge gaps on alternative proteins to accelerate the shift toward healthy and sustainable diets Paul Vos, <i>Wageningen University & Research, the Netherlands</i>	16:30 - 17:00 (S9.1) Cultivating sustainability: The green promise of grass proteins Kaisu Riihinen, <i>VTT Technical Research Centre of Finland, Espoo, Finland</i>	
16:45 - 17:00					16:40 - 17:00 (S8.2) Towards the optimization of the dietary shift Matilde Milana, <i>Wageningen University & Research, the Netherlands</i>		
17:00 - 17:15	(O13.2) Effect of PEF processing on the yield and quality of juice from industrial carrot cultivars George Dimopoulos, <i>National Technical University of Athens, Greece</i>	(O14.2) Functionalization of durum wheat pasta through the incorporation of novel protein-rich sources (Tenebrio molitor larvae) Serena Carpentieri, <i>University of Salerno, Italy</i>	(O15.2) How in vitro digestion conditions affect the antibiotic resistance of Salmonella enterica and Listeria monocytogenes Sotiria Gaspari, <i>KU Leuven, Belgium</i>	(O16.2) Valorisation of a wine co-product to improve the nutritional quality of peach and grape juice Virginia Prieto, <i>IRTA, Spain</i>	17:00 - 17:15 (S8.3) Which alternative proteins could help to reduce meat consumption? Michael Siegrist, <i>ETH Zurich, Switzerland</i>	17:00 - 17:30 (S9.2) Sensory Profiling and Flavor Analysis of Faba Bean Ingredients and Extrudates Fabio Tucillo, <i>University of Helsinki, Helsinki, Finland</i>	
17:15 - 17:30	(O13.3) Energy assessment of red beet processing Aleksandra Samardzija, <i>Naturala D.o.o, Croatia</i>	(O14.3) Developing contextualized computer vision techniques to improve controlling of complex food processes Yizhou Ma, <i>Wageningen University & Research, the Netherlands</i>	(O15.3) Lipidic species in faeces: indicators of dietary lipid digestion- absorption in children with cystic fibrosis Joaquim Calvo-Lerma, <i>Universitat Politècnica De València, Spain</i>	(O16.3) Development of functional cookies enriched with chestnut shells extract screened by in-vitro and in-vivo assays Diana Pinto, <i>REQUIMTE/LAQV, ISEP – Polytechnic of Porto, Portugal</i>	17:15 - 17:30 (S8.4) Effective policy briefs and strategies for promoting alternative proteins in EU Hans Verhagen, <i>Food Safety & Nutrition Consultancy, the Netherlands</i>		

17:30-17:45	(O13.4) Physiochemical and microbial quality changes in Norwegian red sea cucumber (<i>Parastichopus tremulus</i>) during storage Dat Trong Vu, <i>The Norwegian University Of Science And Technolgy (NTNU), Norway</i>	(O14.4) What's new on the menu? Trends in novel foods in the European Union Andrea Germini, <i>EFSA, Italy</i>	(O15.4) Lipids and carotenoid from oleaginous yeasts grown on lignocellulose as sustainable food ingredients Volkmar Passoth, <i>Swedish University of Agricultural Sciences, Sweden</i>	(O16.4) Spent Coffee Ground as a healthier ingredient for functional Shortbread Cookies Pasquale Massimiliano Falcone, <i>Università Politecnica Delle Marche, Italy</i>	17:30 - 17:45 (S8.5) MINDFOODNESS: Mindful Food Design for healthier, sustainable ingredients and microstructures Clara Talens, <i>AZTI, Spain</i>	17:30 - 18:00 (S9.3) Advantages and Challenges of Using Pulse Flours in Food Applications: A Focus on Sustainability, Protein Enrichment, and Nutritional Benefits Kerstin Burseg, <i>GoodMills Innovation GmbH, Hamburg, Germany</i>	
17:45 - 18:00	(O13.5) Design of a manothermo-sonication prototype for the pasteurisation of liquid whole egg Enrique Beitia, <i>German Institute of Food Technologies (DIL e.V.), Germany</i>	(O14.5) Economic and efficient sensors for the control of ammonia in livestock farms, NH3ControlFarm Pilar Campins-Falcó, <i>University Of Valencia, Spain</i>	(O15.5) Development of Freeze-drying Tolerant Lactic Acid Bacteria by Evolutionary Engineering Kim Yeongyeol, <i>World Institute of Kimchi, South Korea</i>	(O16.5) A rheological and neuro-psychophysiological approach to assess acceptability and liking of cocoa creams Virginia Teresa Glicerina, <i>University of Turin, Italy</i>	17:45 - 18:10 (S8.6) Exploring alternative proteins: Challenges and opportunities in processing Nesli Sozer, Anni Nisov, <i>VTT Technical Research Centre of Finland, Finland, Juliane Halm, University College Cork, Ireland</i>		
18:00 - 18:15	(O13.6) Biotechnological approaches to improve the polyphenol extraction in orange by-products María Del Carmen Razola-díaz, <i>University of Granada, Spain</i>	(O14.6) The effect of unconventional polyphenols addition on quality and safety of fried snacks Agnieszka Kita, <i>Wroclaw University of Environmental & Life Sciences, Poland</i>	(O15.6) Heterotrophic single cell-protein production in <i>Galdieria sulphuraria</i> : protein content and bioaccessibility Fabian Abiusi, <i>SFP, ETH Zurich, SFP, Switzerland</i>	(O16.6) Oleogels and bigels as healthy fat replacers in laminated pastry products Christine Steinkellner, <i>Leibniz University Hannover, Germany</i>		18:00 - 18:30 (S9.4) Harvesting Sustainability: Exploring the Nexus of Whole Grains and Alternative Proteins for a Greener Future Peter Shewry, <i>Rothamsted Research, Hertfordshire, UK</i>	
18:15 - 18:30	(O13.7) The potential of alginate microbeads containing anthocyanins as novel pH-indicator in intelligent packaging: Ammonia sensitivity Samira Mohammadalinejad, <i>Norwegian University of Science and Technology, Norway</i>		(O15.7) Actinidia arguta leaves extract as nutraceutical ingredient: Validation through in vitro and in vivo assays Ana Silva, <i>REQUIMTE, Portugal</i>	(O16.7) New (bio)technological approaches for creation of modern personalized nutrition Tamara Meleshko, <i>Uzhhorod National University, Ukraine</i>	18:10 - 18:30 (S8.7) Panel discussion: Current regulations and future outlook for promoting alternative proteins in EU Moderator: Paul Vos Experts: Michael Siegrist, Nesli Sozer, Hans Verhagen and Clara Talens		
20:00 - 23:00	Conference Dinner Palau de les Arts						

Wednesday 8 November 2023							
Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
08:30 - 10:30	Session 17: Responsible consumption and production Chairs: Janna Crobotova	Session 18: Application of digital technologies and new trends in the food chain and food sectors Chairs: Zamantha Escobedo Avellaneda & Fidel Toldrá	Session 19: Food-Microbiota data integration Chairs: Omry Koren & Maria Carmen Collado	Session 20: Development of sustainable food production systems Chairs: Katerina Kousoulaki & Abdo Hassoun	Special Session 10: TITAN project: Enabling transparency in food supply chains via implementation of digital technologies to boost health, sustainability and safety Chair: Edward Sliwinski	Special session 11: FOODPathS 'Modus Operandi' at the Living Labs. Food for Life-Spain Case Study Chair: Hugo de Vries	
08:30 - 08:45	(KN17.1) Consumer related challenges in responsible food systems Mari Sandell, <i>University of Helsinki, Finland</i>	(KN18.1) Edible Insects: Silent Contributors to the Future of Sustainable Food Zeynep Altintas, <i>Kiel University, Germany</i>	(KN19.1) The impact of fecal microbiome on diet-related colorectal cancer risk: contrasting red meat Carlotta De Filippo, <i>IBBA CNR, Italy</i>	(KN20.1) Development of functional brownies enriched with antioxidant extracts and dietary fibre adapted to celiac patients Gema Nieto Martínez, <i>Universidad de Murcia, Spain</i>	08:30 - 8:50 (S10.1) TITAN transparency solutions for transforming the food system Edward Sliwinski, <i>EFFoST, the Netherlands</i>	(S11.1) Welcome	
08:45 - 09:00					8:50 - 9:10 (S10.2) Food safety and transparency through cutting edge DNA-based analysis methods Marta Prado, <i>INL, Portugal</i>	(S11.2) An approach to the FOODPathS project: the modus operandi of FOODPathS project Damien Guimond, <i>INRAE Transfert, France</i>	
09:00 - 09:15	(O17.2) Flavor tuning of green tea infusion towards hedonic western flavors by fermentation with edible basidiomycetes Marina Rigling, <i>University of Hohenheim, Germany</i>	(O18.2) Effect of structural characteristics of textured vegetable protein on functionality Thiemo Van Esbroeck, <i>Wageningen University & Research, the Netherlands</i>	(O19.2) Using biological networks to unravel microbiome-metabolome implications in non-responding celiac disease patients following gluten-free diet Laura Judith Marcos Zambrano, <i>IMDEA Food Institute, Spain</i>	(O20.3) Life Cycle Assessment for improved management of durum wheat supply: Italian pasta production scenario Serena Carpentieri, <i>University of Salerno, Italy</i>		(S11.3) The Food for Life-Spain Technology Platform case as a Living Lab Eduardo Cotillas, <i>FIAB, Spain</i>	
09:15 - 09:30	(O17.3) Exploring the potential of house crickets as food for the future Marios Psarianos, <i>Leibniz-Institut für Agrartechnik und Bioökonomie e.V. (ATB), Germany</i>	(O18.3) Oatmeal concentration's effect on nanoemulsion lipid digestibility and β-carotene bioaccessibility: in vitro semi-dynamic digestion study Anali Parsi, <i>University of Lleida, Spain</i>	(O19.3) Impact of V. inaequalis on the apple microbiota and on their aptitude at cider production Raffaele Guzzon, <i>Fondazione Edmund Mach, Italy</i>	(O20.4) Implications of Production Sites and Varieties on Pea Protein Extraction Fatma Dadi, <i>Università Cattolica Del Sacro Cuore, Italy</i>	09:10 - 09:30 (S10.3) Transparency and redefining stakeholder roles in the digital age of agrifood supply chain networks Douglas M. Robinson, <i>Wageningen University & Research, the Netherlands</i>	(S11.4) The role of the Board of Food for Life-Spain from a Technological Centre point of view Belén Blanco, <i>CARTIF, Spain</i>	

09:30 - 09:45	(O17.4) How organic acids improve the dough rheology and the quality of wholemeal sourdough-type bread Celine Verdonck, <i>KU Leuven, Belgium</i>	(O18.4) Effect of ultrasound treatment on fish protein hydrolysate extracted from Atlantic mackerel (<i>Scomber scombrus</i>) Kristine Kvangarsnes, <i>Norwegian University of Science And Technology, Norway</i>	(O19.4) Microbial community of Italian cheese produced by Alpine or Valley cow milk Jonas Andersen, <i>Fondazione Edmund Mach, Italy</i>	(O20.5) Turning plant-based side streams into local protein sources using mild processing technologies Helga Eliasdottir, <i>Chalmers University, Sweden</i>	09:30 - 09:50 (S10.4) Using technology to track distribution route and measure the water and carbon impact within the food supply chain Vincent Rosso, <i>Consentio, Spain</i>	(S11.5) The Advisory Group at Food for Life-Spain: How to fund projects Carlos I. Franco, <i>CDTI, Spain</i>	
09:45 - 10:00	(O17.5) Pork liver and lung as potential sources of flavour-related substances Manuel Ignacio López Martínez, <i>IATA-CSIC, Spain</i>	(O18.5) Unlocking the potential of chicken rest raw material: optimization of hydrolysis using response surface modeling Josipa Matic, <i>Nofima As, Norway</i>	(O19.5) Metabolomics of Amasi; the impact of storage time, lactic acid bacteria, and health benefits Betty Ajibade, <i>Durban University of Technology, South Africa</i>	(O20.6) Active, biodegradable films of PHBV with rice straw extracts for food packaging Amparo Chiralt, <i>Universitat Politècnica De Valencia, Spain</i>	9:50 - 10:10 (S10.5) Knowledge, attitude, needs and barriers for the transition of European families towards healthy and sustainable diets. A cross cultural study in Spain, Finland, and Poland Ana Baranda, <i>AZTI, Spain</i>	(S11.6) Managing the Working Groups of Food for Life-Spain: President of the Food Service WG Purificación García, <i>Universita Politecnica de Valencia, Spain</i>	
10:00 - 10:15	(O17.6) Strategies for the valorization of date fruits from Alicante palm groves Jose Álvarez, <i>Universidad Miguel Hernández, Spain</i>	(O18.6) Modulating platelet function with bioactive rich herbs and spices - An acute randomised clinical trial Nadiya Boyko, <i>Uzhhorod National University, Ukraine</i>	(O19.6) Biological activity of Spirulina protein isolate based xero-carriers embedding living <i>Lactocaseibacillus rhamnosus</i> GG cells Jennyfer Fortuin, <i>Luxembourg Institute of Science & Technology, Luxembourg</i>	(O20.7) Recovery of polyphenols from olive pomace and valorization of exhausted biomass after extraction treatment Giulia D'agostino, <i>University of Genoa, Italy</i>		(S11.7) Research and Innovation proposals at Food for Life-Spain Teresa Jiménez, <i>IATA-CSIC, Spain</i>	
10:15 - 10:30		(O18.7) Development of Biobased Phase Change Material Packaging for Fat Bloom Control in Dark Chocolate Qianzhu Zhao, <i>National University of Singapore, Singapore</i>	(O19.7) Impact of Plant Species, Soil Types, and Cereal Varieties on Fermented Munkoyo Beverage Mubonda Kalumbilo, <i>Wageningen University & Research, the Netherlands</i>		10:10 - 10:30 (S10.6) Envisioning transparency for more sustainable food systems: towards a basis for future policy Ananya Mukherjee, <i>Cardiff University, UK</i>	(S11.8) How to deal with new proposals: An SME approach at a Living Lab Miguel Angel Cubero, <i>Ingredalia, Spain</i>	
10:30 - 11:00	Refreshment Break Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]						

Room	Auditorium 1	Auditorium 2	Auditorium 3	SC 1 + 2	SC 3 + 4	SC 8	SC 6 + 7
11:00 - 13:00	Session 21: Development of sustainable food production systems Chairs: Malgorzata Nowacka	Session 22: Application of digital technologies and new trends in the food chain and food sectors Chairs: Belen Franch & James Lyng	Session 23: Food and Microbes Chairs: Gabriel Vinderola & Maria Carmen Collado	Session 24: Valorization of bioactive compounds from food side streams Chairs: Maria Lavilla & Krystian Marszalek	Special Session 12: FOODPathS-FOODforce: Shaping our Future Sustainable Food Systems Chairs: Jeroen Knol & Peter Holl	Special Session 13: ECO READY project: Achieving ecological resilience for the European food system through consumer-driven policies Chair: Ioannis Manikas	
11:00 - 11:15	(KN21.1) Upcycling of Brewer Spent Grain, Extending the Circularity of a Brewery Byproduct to Human Diet Moritz Richard Münkner, <i>Lund University, Sweden</i>	(KN22.1) Influence of Process Conditions on Gas Hydrate Formation for the Cold-Concentration of Soluble Coffee Christoph Hartmann, <i>Nestlé Research, Switzerland</i>	(KN23.1) Bacteria, food, humans- a commitment for life Melanie Huch, <i>Max Rubner-Institute, Germany</i>	(KN24.1) Exploring the Effects of High Pressure Processing on the Quality of Craft Beer Berta Polanco-Estibález, <i>Hiperbaric, Spain</i>	11:05 - 11:20 (S12.1) The Partnership Sustainable Food Systems and Food2030 Pathways fuel the food science and technology agenda Hugo de Vries, <i>INRAE, France</i>	(S13.1) Achieving ecological resilience for the European food system through consumer-driven policies; an introduction to the ECO-READY HE project Ioannis Manikas, <i>Czech University of Life Sciences in Prague, Czechia</i>	
11:15 - 11:30					11:20 - 11:30 (S12.2) CLEVERFOOD project Camila Massri, <i>European Food Information Council (EUFIC), Belgium</i>	(S13.2) Climate change and biodiversity drivers of food security: A systematic literature review Ioannis Manikas, <i>Czech University of Life Sciences in Prague, Czechia</i>	
11:30 - 11:45	(O21.2) Non-invasive detection of foreign bodies in burger meat patties by contactless ultrasound imaging Gentil Andres Collazos Escobar, <i>Universitat Politècnica De València, Spain</i>	(O22.2) Optimization of Cutin Extraction from Tomato Processing Waste by High-Pressure Homogenization Gianpiero Pataro, <i>University of Salerno, Italy</i>	(O23.2) Lactobacillus cultures prevent the proliferation of L. monocytogenes in ready to eat ham products Darryl D'souza, <i>SunPork Group, Australia</i>	(O24.2) Elderly Digestion of Whey Protein Laura Gunning, <i>University College Dublin, Ireland</i>	11:30 - 11:40 (S12.3) FoSSNet project Camila Massri, <i>European Food Information Council (EUFIC), Belgium</i>	(S13.3) Projecting long-term ecological resilience of European food systems: Towards an integrated protocol for bridging scenarios with economic modelling Markus Dettenhofer, <i>Czech University of Life Sciences in Prague, Czechia</i>	
11:45 - 12:00	(O21.3) Development of 3D printed patties prepared with mycoprotein and insects for sustainable and personalized nutrition Alvar Gracia, <i>Leitat Technological Center, Spain</i>	(O22.3) Valorization of Brown Seaweed's Industrial Solid-Residue After Alginate Extraction for the Production of Protein Extracts Hylene Bojorges Gutierrez, <i>IATA-CSIC, Spain</i>	(O23.3) Combined application of UV-A laser and bacteriophages to decontaminate Campylobacter on chicken meat Kemal Aganovic, <i>DIL Deutsches Institut für Lebensmitteltechnik e.V, Germany</i>	(O24.3) Comparison of High-Pressure Homogenization and Pulsed Electric Fields for the extraction of compounds from yeast Javier Marín, <i>University of Zaragoza, Spain</i>	11:40 - 11:50 (S12.4) High quality for more sustainable white fish products Anlaug Å. Hansen, <i>Nofima, Norway</i>		

12:00 - 12:15	(O21.4) Cheese whey valorisation to develop compostable films for lipophilic foodstuffs Alaitz Etxabide Etxeberia, <i>Biomat Research Group, The University of The Basque Country, Spain</i>	(O22.4) The credibility of dietary advice formulated by ChatGPT Iga Rybicka, <i>Poznan University of Economics & Business, Poland</i>	(O23.4) Ranking microbial hazards from ingestion of Ready-To-Eat fresh produce irrigated with treated wastewater Vaibhav Bhatia, <i>University College Dublin, Ireland</i>	(O24.4) Valorization of spent coffee grounds towards the production of polyhydroxyalkanoates Maria Bolla, <i>University of Genoa, Italy</i>	11:50 - 12:00 (S12.5) Development of a sustainability data map for the UK dairy food chain Laura Bardon, <i>Quadram Institute Bioscience, United Kingdom</i> 12:00 - 12:10 (S12.6) Value chain synergies in sustainability – A case study of livestock and sustainable leather Maria Manuela Estevez Pintado, <i>Catholic University of Portugal</i> 12:10 - 12:20 (S12.7) Innovative Approaches for Local Food Processing @ FOX Peter Holl, <i>DIL Deutsches Institut für Lebensmitteltechnik e.V., Germany</i> 12:20 - 13:00 (S12.8) Panel discussion Shaping our Future Sustainable Food Systems Moderators: Jeroen Knol, <i>EFFoST, the Netherlands</i> Peter Holl, <i>DIL Deutsches Institut für Lebensmitteltechnik e.V., Germany</i> Peter Jongbloed, <i>Wageningen University & Research, the Netherlands</i>	(S13.4) Do the existing EU policies effectively integrate scientific data to promote a transition towards resilience in Climate Change, Biodiversity, and Food Security? The ECO-READY Project analysis. Luciana Di Gregorio, <i>Annamaria Bevivino, ENEA, Italy</i>	
12:15 - 12:30	(O21.5) Development and characterisation of TPS/PBAT biodegradable food packaging containing food preservative Phanwipa Wongphan, <i>Kasetsart University, Thailand</i>	(O22.5) Digestibility of hemp seed oleosomes loaded with cannabidiols Zhaoxiang Ma, <i>Wageningen University & Research, the Netherlands</i>	(O23.5) Thermal Inactivation of Ohmic Pilot Plant: Non-pathogenic E. coli Surrogate and Vitamin C Reduction Evaluation Dario Pavon Vargas, <i>CFT S.p.A, Italy</i>	(O24.5) Advancing in the knowledge of colorless carotenoids: Preliminary study of bioavailability in humans Paula Mapelli-Brahm, <i>University of Seville, Spain</i>		(S13.5) EU citizens' response to food security and climate change Konstantinos Mattas, <i>Aristotle University of Thessaloniki, Greece</i>	
12:30 - 12:45	(O21.6) Bioplastic material based on ethyl-cellulose Eden Shlush, <i>Technion – Israel Institute Of Technology, Israel</i>	(O22.6) Process Simulation approach for improving Water-Energy Nexus (WEN) in Tomato Processing Facility Gianpiero Pataro, <i>University of Salerno, Italy</i>	(O23.6) Antimicrobial-resistant lactic acid bacteria in sheep flocks and in their raw milk used for cheese-making Gorka Santamarina-García, <i>University of The Basque Country, Spain</i>	(O24.6) Unlocking Kamut Wheat's Antioxidant Potential: Triple Detector Analysis of Bound and Free Phenolic Extracts Mutasem Razem, <i>Libera Università di Bolzano, Italy</i>		(S13.6) Feasibility of an AI-powered observatory for crop yield prediction using satellite images X. Wang, <i>Wageningen Food Safety Research, the Netherlands</i>	
12:45 - 13:00	(O21.7) Encapsulation of Bioactive Compounds by High Throughput Electro spraying Assisted by Pressurized Gas Cristina Prieto, <i>IATA-CSIC, Spain</i>	(O22.7) Effect of ultrasound pre-treatment prior to enzymatic hydrolysis on quality parameters of herring hydrolysate Janna Cropotova, <i>Norwegian University of Science and Technology, Norway</i>	(O23.7) Microorganisms in unpasteurized spontaneously fermented vegetables: a food safety perspective Mathis Vermeersch, <i>Ghent University, Belgium</i>	(O24.7) Processing, Digestion and Colonic Fermentation as Determinants of Fruit and Nut Bagasse Functional Effects Noelia Betoret, <i>Universitat Politècnica De València, Spain</i>			
13:00 - 14:30	Lunch Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]						

Room	Auditorium 1
14:30 - 16:00	Plenary Session 3: Tailored design of food products and processes Chair: Tara Grauwet
14:30 - 15:00	(PL3.1) Agricultural by-products and food residues to revalorize our world Elena Ibañez, <i>CIAL-CSIC, Spain</i>
15:00 - 15:30	(PL3.2) Industrial technologies and protocols for selective green extraction of primary and secondary metabolites from plant material Giancarlo Cravotto, <i>University of Turin, Italy</i>
15:30 - 16:00	(PL3.3) Testing the effectivity and safety of phage cocktails for foods and food production María Lavilla, <i>AZTI, Spain</i>
16:00 - 16:30	Refreshment Break Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]
Room	Auditorium 1
16:30 - 17:30	Awards & Conference Closing remarks Chairs: Francisco J. Barba & Maria Carmen Collado
16:30 - 17:10	Awards Ceremony - Lifetime Achievement Award, Dolores O’Riordan, <i>President of EFFoST Board</i> - EFFoST Student of the Year Awards, Dolores O’Riordan, <i>President of EFFoST Board</i> and Ralf Jakobi, <i>Cargill, Belgium</i> - GNT Young Scientist Award, Kai Reineke, <i>GNT Group, Germany</i>
17:10 - 17:30	Conference closing remarks & EFFoST2024 announcement