

WSFSN-2024

October 14-15, 2024 | Bern, Switzerland

WORLD SUMMIT ON FOOD SCIENCE AND NUTRITION



**FINAL
PROGRAM**

DAY 01 | MONDAY, OCTOBER 14, 2024

09:00-09:20	REGISTRATIONS
09:20-09:30	OPENING CERMONY
PLENARY TALKS	
09:30-10:10	Title: Cascade Protocols For The Valorisation Of Agri-Food By-Products. Semi-Industrial Case Studies
	Giancarlo Cravotto , University Of Turin, Italy
10:10-10:50	Title: Microencapsulation Of Bioactive Compounds/Ingredients To Improve The Nutritional Quality Of Foods
	María Trinidad Pérez Palacios , University Of Extremadura, Spain
10:50-11:05	COFFEE BREAK
11:05-11:45	Title: From Waste To Health. The Bioactive Power Behind Agri-Food Waste And By-Products
	José De Sousa Câmara , Universidade Da Madeira, Portugal
KEYNOTE TALKS	
11:45-12:20	Title: Exploring The Potential Of Leaf Proteins: From Underutilized Biomass To Sustainable Food And Nutrition
	Siew-Young Quek , The University Of Auckland, New Zealand
12:20-13:00	Title: Development Of European Food Standard Agency-Approved Cardioprotective Functional Food Ingredients From Tomato
	Asim K. Duttaroy , University Of Oslo, Oslo, Norway
13:00-14:00	LUNCH BREAK
INVITED TALKS	
14:00-14:30	Title: Investigating Enhancement Of Learning And Memory Following Supplementation With Juice Plus+® Omega In An Adolescent Population
	Jessica Eastwood , University Of Reading, United Kingdom

14:30-15:00	<p>Title: Using A Continuous Glucose Baseline To Assess The Impact Of Nutritional Interventions At Dinner</p> <p>Céline Chkroun, Nestlé Research In Lausanne, Switzerland</p>
15:00-15:30	<p>Title: Valorization Of Pineapple Core Waste For Sequential Extraction Of Antioxidant Compounds And Carotenoids: Optimization Through Ultrasound- Assisted Method And Box-Behnken Design</p> <p>Ana Beltrán Sanahuja, University Of Alicante, Spain</p>
15:30-16:00	<p>Title: Unravelling Thepotential Of Edible Insect Hydrolyzed On The Quality Of An Innovative Food Products</p> <p>Roberta Foligni, Università Politecnica Delle Marche, Italy</p>
16:00-16:20	COFFEE BREAK
16:20-16:50	<p>Title: Design Of Biopolymeric Beads Entrapping Bioprotective Lactic Acid Bacteria To Control Listeria</p> <p>Yan He, Université Claude Bernard Lyon 1, France</p>
16:50-17:20	<p>Title: Food Chemistry</p> <p>Mar Todolí Carbonell, Universidad De Alicante, Spain</p>
17:20-18:00	<p>Title: Moving Entrepreneurship To The Limits: Social Entrepreneurship, Food, Survival, And The Diaspora</p> <p>Craig Watters, OSU, United States of America</p>
END OF DAY 1	

DAY 02 | TUESDAY, OCTOBER 15, 2024

09:00-09:40	<p>Title: Significant Reno-Cardio-Metabolic Protection By The Food Additive Flexovital In A Murine Model Combining Unilateral Nephrectomy And Western Diet</p> <p>Bengt Fellström, Uppsala University Hospital, Sweden</p>
09:40-10:10	<p>Title: Food Science Challenges To Develop Alternative Protein Products With Similar, If Not Improved Nutritional Value And Organoleptic Properties As The Meat And Fish Counterparts In A Sustainable Fashion And With Reduced Processing</p> <p>Célia Ferreira, University Of Leeds, United Kingdom</p>

10:10-10:40	Title: Bread Improvement With Nutraceutical Ingredients Obtained From Food By-Products: Effect On Quality And Technological Aspects
	Giulio Scappaticci, University Of Pisa, Italy
10:40-11:00	COFFEE BREAK
11:00-11:30	Title: Ethics And Sustainability In The Food Chain: The Gateway To Oral And Systemic Health
	Varzakas Theodoros, University Of The Peloponnese, Greece
11:30-12:00	Title: Non-Conventional Plant-Based Ingredients In Sourdough Breads Enhanced Nutritional Value And Impacted On Gut Microbiota
	Federica Mastrolonardo, Free University Of Bozen-Bolzano, Italy
12:00-12:30	Title: Cold Plasma Treatment And Acid Blanching Improves The Quality Of Fresh Carrot Juice
	Muhammad Umair, Shenzhen Technology University, China
12:30-13:00	POSTER PRESENTATIONS
12:30-13:00	Title: Investigating Eeg Activity Following Supplementation With Juice Plus+® Omega In An Adolescent Population.
	Lynne Bell, University Of Reading, United Kingdom
	Title: Use Of Pectinase And Xylanase For The Enzymatic Processing Of Hazelnut Skins
	Ester De Martino, University Of Naples Federico II, Italy
	Title: Analysis Of Shelf Life, Vitamin C, Potassium, Flavonoid, And Antioxidant Activity On Mung Bean Yoghurt
	Fatma Zuhrotun Nisa, Gadjah Mada University, Indonesia
	Title: Substitution Of Sulfur Dioxide With Pomegranate Peel Polyphenols In Young Wine: Impact On Quality, Safety, And Aging Process
12:30-13:00	Bahtir Hyseni, University Isa Boletini, Kosovo
	Title: Protein Supplement And Baking Temperatures In Wheat Bread Production - Implications In Wheat Bread Texture Profile
12:30-13:00	Jessica Itzel Rosas Rivas, Universidad Autónoma Metropolitana, México

12:30-13:00

Title: Lower Blood Vitamin D Levels Are Associated With Depressive Symptoms In A Population Of Older Adults In Kuwait: A Cross-Sectional Study

Thurayya Sulaiman Albuloshi, Ministry Of Health Kuwait, Kuwait

END OF THE CONFERENCE

WSFSN-2025

July 17-19, 2025 | Kuala Lumpur, Malaysia

WORLD SUMMIT ON
FOOD SCIENCE AND NUTRITION

**UPCOMING
IN 2025**



SCIENTIFIC SUMMITS