

DAY-01 Monday, October-14, 2024	
09:20-09:30	Opening Ceremony
	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: Will be Updated Soon Da-Wen Sun , University College Dublin, Ireland
10:50-11:05	Coffee Break
	Keynote Talks
11:05-11:40	Title: Exploring the Potential of Leaf Proteins: From Underutilized Biomass to Sustainable Food and Nutrition Siew-Young Quek , The University of Auckland, New Zealand
11:40-12:20	Title: Development Of European Food Standard Agency-Approved Cardioprotective Functional Food Ingredients From Tomato Asim K. Duttaroy , University of Oslo, Oslo, Norway
12:20-13:00	Title: Designing A Multimodal Functional Food Approach To Nafld Francesco Marotta , ReGenera R&D International for Aging Intervention Milano, Beijing
13:00-13:50	Lunch Break
	Invited Talks
13:50-14:20	Title: Investigating Enhancement Of Learning And Memory Following Supplementation With Juice Plus+® Omega In An Adolescent Population Jessica Eastwood , University of Reading, UK
14:20-14:50	Title: Using A Continuous Glucose Baseline To Assess The Impact Of Nutritional Interventions At Dinner Céline Chkroun , Nestlé Research in Lausanne , Switzerland
14:50-15:20	Title: Valorization of Pineapple Core Waste for Sequential Extraction of Antioxidant Compounds and Carotenoids: Optimization through Ultrasound- Assisted Method and Box-Behnken Design Ana Beltrán Sanahuja , University of Alicante, Spain
15:20-15:50	Title: Identification Of A Novel Bacillus Velezensis Is-6 Nudix Hydrolase Nh-9 Involved In Ochratoxin Adetoxification By Transcriptomic Profiling And Functional Verification Jahan Israt , Chinese Academy of Agricultural Sciences, China
15:50-16:00	Coffee Break

16:00-16:30	Title: Analysis About The Usefulness Of Advanced Statistical Tools In Multiparametric Characterization Of Natural And Food Products.
	João C.M. Barreira , Polytechnic Institute of Bragança, Portugal
16:30-17:00	Title: Use Of A Biotechnological Approach For The Development Of Novel Nutraceutical Biomolecules.
	Selim Kermasha , McGill University, Canada
17:00-17:30	Title: Inclusion Of Agrifood By-Products In Sourdough Breads
	Luca Settanni , University of Palermo, Italy
17:30-18:00	Title: Unravelling The Potential Of Edible Insect Hydrolyzed On The Quality Of An Innovative Food Products
	Roberta Foligni , Università Politecnica delle Marche, Italy
End of Day-1	
DAY-02 Tuesday, October-15, 2024	
Plenary Talks	
09:00-09:40	Title: Microencapsulation Of Bioactive Compounds/Ingredients To Improve The Nutritional Quality Of Foods
	María Trinidad Pérez Palacios , University of Extremadura, Spain
09:40-10:20	Title: From waste to health. The bioactive power behind agri-food waste and by-products
	José de Sousa Câmara , Universidade da Madeira, Portugal
10:20-10:35	Coffee Break
Keynote Talks	
10:35-11:00	Title: Transcriptomic Response Of Listeria Monocytogenes To Enterocin B In A Cheese-Based Model Systems
	Leonardo Mancini , University of Bolzano, Italy
11:00-11:30	Title: Perspectives Of Consumption Of Milk And Plant-Based Beverages.
	Edna Regina Amante , Federal University of Pará, Brazil
Invited Talks	
11:30-12:00	Title: Design of biopolymeric beads entrapping bioprotective lactic acid bacteria to control Listeria
	Yan He , Université Claude Bernard Lyon 1, France
12:00-12:30	Title: Food Chemistry
	Mar Todolí Carbonell , Universidad de Alicante Spain
12:30-13:00	Title: The Research Progress On Developing Bioactive Peptides From Spent Hens, A Major Byproduct In The Egg Industry
	Jianping Wu , University Of Alberta, Canada
13:00-14:00	Lunch Break
14:00-14:30	Title: Plant Protein Derived Nanofibril For Iron Deficiency Anemia: A Human Study
	Jiangtao Zhou , Eth Zürich, Switzerland

14:30-15:00	Title: Use Of Micro- And Macro-Algae For Nutritional Enrichment Of Bakery Products Giuseppe Montevercchi , University Of Modena & Reggio Emilia, Italy
Slots Available	
16:00-16:15	Coffee Break
16:15-16:40	Title: Valorization of Pineapple Core Waste for Sequential Extraction of Antioxidant Compounds and Carotenoids: Optimization through Ultrasound- Assisted Method and Box-Behnken Ana Beltran Sanahuja , Universidad de Alicante, Spain
Workshop	
16:40-18:00	Title: Moving Entrepreneurship To The Limits: Social Entrepreneurship, Food, Survival, And The Diaspora Craig Watters , OSU, Canada FAZEL A. HUIE , College of Agriculture, Science and Education, Jamaica Michelle Black , University of Technology, Jamaica
END of DAY-2	
DAY-03 Wednesday October-16, 2024	
Invited Talks	
09:00-09:30	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. Célia Ferreira , University of Leeds, UK
09:30-10:00	Title: Significant reno-cardio-metabolic protection by the food additive Flexovital in a murine model combining unilateral nephrectomy and Western diet Bengt Fellström , Uppsala University Hospital, Sweden
10:00-10:30	Title: The Role of Phytate in the Bioavailability of Iron and Zinc Using Phytate-Mineral Molar Ratios in Common Middle Eastern Dishes Basma Hasan Dashti , Kuwait Institute for Scientific Research, Kuwait
10:30-11:00	Title: Cow's milk protein allergy is the most common food allergy in infants Fatemah , Kuwait Institute for Scientific Research, Kuwait
11:00-11:20	Coffee Break
11:20-11:50	Title: Bread Improvement with Nutraceutical Ingredients Obtained from Food By-Products: Effect on Quality and Technological Aspects Giulio Scappaticci , university of pisa, Italy
Slots Available	

12:50-13:00	Question and Answers	
13:00-13:40	Lunch Break	
Slots Available		
16:10-16:25	Coffee Break	
	Poster Presentations	
16:25-18:00	Title: Investigating Eeg Activity Following Supplementation With Juice Plus+® Omega In An Adolescent Population. Lynne Bell , University Of Reading, UK	
	Title: Why Is It Important The Evaluation Of muscle Mass In The Postoperative Period Of Cardiac Surgery? Diana Trejos Gallego , Catholic University Of Manizales , Colombia	
	Title: Consumption Of Insects Amongst Cameroonians: A Preliminary Work For Mass Production Of Rhynchophorus phoenicis Djouhou Fowe Michelle Carole , University Of Yaounde , Cameroon	
	Title: Use of Pectinase and Xylanase for the Enzymatic Processing of Hazelnut Skins Ester De Martino , University of Naples Federico II, Italy	
	Title: Antioxidants from agricultural waste and by-products: a study on ultrasound assisted extraction parameters using response surface methodology Dunja Malenica , Estonian University of Life Science, Estonia	
	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 Bahtir Hyseni , University Isa Boletini, Kosovo	
	Title: Glycine Max L. (Merr.) oral tribology: a case report Pankaj Tomar , IGDTUW/GGSIPU, India	
	Few slots are available for Oral and Poster Presentations	
	*Note: This is a Tentative program, there may be slight changes till the final program	