

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, *President of the EFFoST Board*

09:15 - 10:00 Short talks

Chair: Felix Schottroff, *University of Natural Resources and Life Sciences (BOKU), Vienna, Young EFFoST Chair*

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, *IATA-CSIC, Spain*
- M^a José Muñoz Garcés, *AIMPLAS – Technological Institute of Plastics, Spain*
- María Blázquez Blázquez, *FarmaMundi NGO, Spain*
- Representative from *Importaco, Spain*

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, *President of the EFFoST Board*
Francisco J. Barba, *Univeristy of Valencia & Maria Carmen Collado, IATA-CSIC*

14:15 - 14:30 Welcome to Valencia, Spain

Carlos Hermenegildo Caudevilla, *Vice-rector of research, University of Valencia*

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, *ADM Nutrition, Spain*

15:00 - 15:30 (PL1.2)

Doing Good by Doing Food

Beatriz Jacoste, *KM ZERO, Spain*

15:30 - 16:00 (PL1.3)

Bioactive compounds from plants, algae and agrifood by-products against Alzheimer disease investigated by Foodomics

Alejandro Cifuentes, *CSIC, CIAL, Spain*

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 manothermosonication 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 Hylenne 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