

38th EFFoST International Conference:

Future Food Systems:
*Innovation through Progress
at Scientific Interfaces*

12-14 November 2024
Bruges, Belgium

Conference Book

www.effostconference.com



Organised by:



Hosted by:





Dear Colleagues,

It is with great pleasure that we welcome you to the 38th EFFoST International Conference 2024, held in the enchanting city of Bruges – where history, tradition, and innovation come together. This year, two leading institutions, KU Leuven and Ghent University, have joined forces to host this exciting event.

Over the conference's three days, we will delve into the central theme, '**Future Food Systems: Innovation through Progress at Scientific Interfaces**'. Together, we'll explore cutting-edge research, foster collaboration, and exchange groundbreaking ideas across the broad scientific spectrum of food science and technology.

Our goal for EFFoST2024 goes however beyond academic discourse. We aim to broaden the impact of this congress, bridging the gap between science and society. As part of this, we've designed four dynamic interactive sessions, addressing topics such as 'Food Science and Technology in Society,' 'EU Scientific Policy,' 'Novel Food Policies,' and 'The Future of Education.'

A special focus of this conference is on empowering the next generation of food scientists. We encourage young researchers to take the stage, advocate for their innovative ideas, and play a pivotal role in shaping the future of sustainable food systems. Your passion, creativity, and drive are essential to ensuring that food science not only evolves but makes the difference in the real world.

The Local Organizing Committee, with the invaluable support of an independent Scientific Committee, has crafted a rich and diverse program. With 11 plenary lectures, 13 special sessions, over 180 oral presentations across 32 parallel sessions, and more than 414 posters, the conference will span five crucial food science and technology interfaces: human health, novel raw materials, microorganisms, sustainability, and computer science.

We invite you to make the most of this exciting opportunity – immerse yourself in the inspiring sessions, engage with fellow participants, and experience the unique blend of history and innovation that Bruges offers. Let's interact to make this conference a memorable and impactful experience!

Enjoy the conference!

Warm regards,



Prof. Dr. Tara Grauwet
KU Leuven, Belgium



Prof. Dr. Frank Devlieghere
Ghent University, Belgium

About the 38th EFFoST International Conference

The 38th EFFoST International Conference 2024 '**Future Food Systems: Innovation through Progress at Scientific Interfaces**' is hosted by KU Leuven and Ghent University. It is held in the city of Bruges, Belgium from 12-14 November 2024. Considering the quintuple innovation helix framework, which involves university-industry-public-environment-government interactions, EFFoST2024 wants to promote interdisciplinary collaboration within the food sector. The conference strives to contribute to the overarching objective of generating sufficient, safe, nutritious and sustainable food with high consumer acceptance, for all individuals worldwide in line with the 'one health' concept as defined by the World Health Organization (WHO).

Every year the European Federation of Food Science and Technology (EFFoST) organises this prestigious academic food science and technology conference. Join world-renowned

researchers, scientists, policy makers, professionals and students from multi-disciplinary food-related fields to share the latest developments and create new partnerships.

EFFoST2024 explores the theme '**Future Food Systems: Innovation through Progress at Scientific Interfaces**'. This theme culminates in five sub-themes describing the interdisciplinary food technology challenges EFFoST2024 wants to particularly focus on:

1	Human interface
	• Food–nutrition–health • Food for target groups • Simulation of food human interactions (<i>in vivo</i>, <i>in vitro</i>, <i>in silico</i>) • Sensory and consumer science • Food allergens and contaminants
2	Raw material interface
	• New food processing strategies • Innovative food sources • Food (ingredient) interactions • From farm to factory
3	Micro-organism interface
	• Predictive power of the food microbiome • Food fermentations • Microbial safety and spoilage • Hygienic design
4	Sustainability interface
	• Water and energy use • Food packaging • Reducing food loss and waste • Side-stream valorization
5	Computer science interface
	• Sensors • Modelling, simulation and prediction • Foodomics, big data and AI

Organizing committee

Conference Chairs



Prof. Tara Grauwet
KU Leuven, Belgium



Prof. Frank Devlieghere, Ghent University, Belgium

Local Organizing Committee



Prof. Imogen Foubert
KU Leuven, Belgium



Prof. Imca Sampers
Ghent University, Belgium



Prof. Wouter Saeys
KU Leuven, Belgium



Prof. Katleen Raes
Ghent University, Belgium

Programme Committee

The conference programme committee, consists of the Local Organizing Committee reinforced by:

- Ioanna Stamogiannou, UGent, Belgium
- John Van Camp, UGent, Belgium
- Myriam Loeffler, KU Leuven, Belgium
- Pieter Verboven, KU Leuven, Belgium

Scientific committee

- Alain Le Bail, ONIRIS, France
- Anet Rezek Jambrak, University of Zagreb, Croatia
- Anja Janssen, Wageningen University and Research, the Netherlands
- Annelies Postelmans, KU Leuven, Belgium
- Ariette Matser, Wageningen University & Research, the Netherlands
- Arno Wouters, KU Leuven, Belgium
- Annelies Postelmans, KU Leuven, Belgium
- Ariette Matser, Wageningen University & Research, the Netherlands
- Avi Shpigelman, Technion-Israel Institute of Technology, Israel
- Carl Lachat, UGent, Belgium
- Catherine Renard, INRAE, France
- Christoph Hartmann, Nestle, Switzerland
- Cornelia Rauh, Technical University of Berlin, Germany
- Cristina Silva, Catholic University of Portugal, Portugal
- Da-Wen Sun, University College Dublin, Ireland
- Delphine Huc-Mathis, AgroParisTech, France
- Diana Banati, International Life Science Institute Europe, Belgium
- Didier Dupont, INRAE, France
- Dietrich Knorr, TU Berlin, Germany
- Dolores O'Riordan, University College Dublin, Ireland
- Dorine Duijsens, KU Leuven, Belgium
- Eleni Gogou, NTUA-National Technical University of Athens, Greece
- Felix Schottroff, BOKU University, Austria
- Francisco J. Barba, University of Valencia, Spain
- Geertrui Vlamincx, ILVO, Belgium
- Gemma Oms-Oliu, Universitat de Lleida, Spain
- Giovanna Ferrari, Università degli Studi di Salerno, Italy
- Herbert Buckenhueskes, University of Hohenheim, Germany
- Hugo de Vries, INRAE-UMR IATE, France
- Ilse Fraeye, KU Leuven, Belgium
- Isabel Odriozola-Serrano, Universitat de Lleida, Spain
- James Lyng, University College Dublin, Ireland
- Jochen Weiss, University of Hohenheim, Germany
- Karljen Cheyns, Sciensano, Belgium
- Kata Gallic, University of Zagreb, Croatia
- Kathy Elst, VITO, Belgium
- Katleen Coudijzer, ILVO, Belgium
- Kemal Aganovic, Deutsches Institut für Lebensmitteltechnik (DIL) e.V., Germany
- Koen De Reu, ILVO, Belgium
- Koenraad Van Hoorde, Sciensano, Belgium
- Laura Piazza, University of Milan, Italy
- Laura Salvio-Trujillo, University of Lleida, Spain
- Liesbeth Jacksens, UGent, Belgium
- Lieve Herman, ILVO, Belgium
- Lieven De Zutter, Honsem, Belgium
- Lilia Ahrne, University of Copenhagen, Denmark
- Lotta Kuuliala, UGent, Belgium
- Mahmoud Hamzaoui, Celabor, Belgium
- Marc Hendrickx, KU Leuven, Belgium
- Marco Dalla Rossa, University of Bologna, Italy
- María Carmen Collado, IATA-CSIC, Spain
- Markus Stieger, Wageningen University and Research, the Netherlands
- Mieke Uyttendaele, UGent, Belgium
- Mirjana Andjelkovic, Sciensano, Belgium
- Myriam Loeffler, KU Leuven, Belgium
- Nathalie Bernaert, ILVO, Belgium
- Olga Martin-Beloso, University of Lleida, Spain
- Oliver Schlüter, Leibniz Institute of Agricultural Engineering, Germany
- Paola Pittia, ISEKI-Food Association, Austria
- Pedro Elez-Martínez, Universitat de Lleida, Spain
- Peter Ragaert, UGent, Belgium
- Petros Taoukis, NTUA-National Technical University of Athens, Greece
- Pieter Nachtergaele, UGent, Belgium
- Remko Boom, Wageningen University, the Netherlands
- Sam Saguy, The Hebrew University of Jerusalem, Israel
- Sarah Verkempinck, Laboratory of Food Technology/ KU Leuven, Belgium
- Sébastien Marze, BIA – INRA UR 1268 – SFR IBSM 4202, Nantes, France
- Stefaan De Smet, UGent, Belgium
- Uri Lesmes, Technion – Israel Institute of Technology, Israel
- Vasilis Valdramidis, Chemistry, University of Athens, Greece/Food Sciences and Nutrition, University of Malta, Malta
- Vibeke Orlén, Copenhagen University, Denmark
- Vincenzo Fogliano, Wageningen University & Research, the Netherlands
- Wim Verbeke, UGent, Belgium
- Yves De Bleecker, Hogeschool VIVES, Belgium

About EFFoST

The European Federation of Food Science and Technology (EFFoST) facilitates knowledge and technology exchange among food professionals. EFFoST creates opportunities for food scientists, engineers, technologists, policymakers and businesses in food and food-related areas to connect and collaborate with the objective to enhance the uptake of new technologies and developments. By supporting the further development of food science and technology, EFFoST aims to advance the production of sustainable and healthy *food for all in a changing world*.

The sustainability of our food supply chain is threatened by environmental and societal shifts, such as climate change and depletion of natural resources, as well as the increasing

consumption per capita and changing dietary preferences. Guaranteeing the availability and accessibility of food for future generations will require creativity, expertise and entrepreneurial spirit to generate sustainable and innovative solutions.

In support of this, EFFoST is dedicated to creating a community of European food experts to advance the field of food science and technology through:

EFFoST community

More than 130 societies, institutes and universities all over Europe are affiliated to the non-profit organisation EFFoST. As Europe's largest food science expert base and stakeholder group, EFFoST serves as the European division of the International Union of Food Science & Technology (IUFoST), which is a full member of the International Council for Science (ICSU).

Agro Business Park 82 | 6708 PW Wageningen
The Netherlands | +31 88 3663 700 | info@effost.org

Find The European Federation of Food Science
and Technology on @EFFoST



www.effost.org

Networking

EFFoST International Conference:

At this annual event recent advancements in food science and technology are discussed. This year marks the 38th EFFoST International Conference.

EFFoST awards: Leading scientists, who have been pioneers in the advancement of food science, are recognised for their outstanding contributions to the field with the Science to Society and Lifetime Achievement Awards. EFFoST is dedicated to fostering the next generation of food scientists and professionals by acknowledging their academic achievements with the Student of the Year Awards.

EFFoST Membership: Become a member of EFFoST to keep up-to-date with the latest developments in food science and technology and expand your professional network.

Sharing knowledge

EFFoST journals: In collaboration with the academic publishing house Elsevier, EFFoST has three official peer-reviewed journals, namely: *Trends in Food Science & Technology*, *Innovative Food Science and Emerging Technologies*, *Food Control*.

Taste of Science: EFFoST is also committed to making research results available to all kind of food professionals. Taste of Science is an online platform with easy-to-read articles to inspire food professionals, providing information to give them an edge in the increasingly competitive European food market.

EFFoST media channels: EFFoST shares the latest developments in food science and technology, including research results and project outcomes on the EFFoST website, in our newsletter and on social media.

Building collaborations

Young EFFoST: This young scientist group is created by and for students and early-career food professionals. Young EFFoST is dedicated to helping young scientists develop personal and professional skills. Young EFFoST organize the Annual Young EFFoST Day, and in cooperation with EHEDG have launched the EYE Mentorship Programme that pairs young professionals with experts in the field of food science and technology.

Working groups: The cross-pollination of knowledge, ideas and applications from various food science disciplines is essential to create more innovation and sustainable solutions. The EFFoST working groups dedicated to 'Sustainable Food Systems', 'Health & Food' and 'Translational Gastronomy' invite you to join and share your expertise to tackle future food challenges.

Conference host 2024

The 38th EFFoST International Conference will be hosted by **KU Leuven** and **Ghent University**, the two largest and highest-ranked universities in Belgium.

The conference will be chaired by **Prof. Frank Devlieghere** from Ghent University and **Prof. Tara Grauwet** from KU Leuven, who are both renowned experts in the field of food science and technology. They will be assisted by the local organizing committee with members from both hosting universities, which works together with a group of stakeholders from the Flanders Agri-food Ecosystem.

KU Leuven was founded in 1425, which makes it one of Europe's oldest universities. It is a comprehensive university which is home to a vibrant community of international students and staff members, with 20% of the university's 62,692 students coming from outside of Belgium. Together, they represent over 140 countries, spread across various Belgian campuses. Its 22,310 staff members, among which 6386 PhD students, are driven by curiosity to expand the frontiers of all academic fields. As a university deeply interwoven into society, our researchers also pursue targeted and demand-driven research in an interdisciplinary environment. The university has a strong record of securing funding from the most competitive research funds, including the prestigious ERC Grants awarded by the European Research Council. KU Leuven profiles as a research-intensive university that belongs amongst the best in Europe. It takes the 42th place in the Times Higher Education World University Ranking (2022) and was declared Most Innovative University of Europe by Reuters for 4 years in a row. The **KU Leuven Research & Development (LRD)** technology transfer office was one of the first in Europe. LRD has a long and productive tradition of licensing tech, collaborating with industry and creating spin-off companies.

Ghent University was founded in 1817 and grew further as a comprehensive university, hosting more than 8400 research staff and 50,000 students, a large part coming from abroad. The university is one of the fastest growing European universities in terms of research capacity and productivity. Collaborative research, a dynamic work environment and a pioneering attitude are at the heart of research policy. Ghent University's top-100 position in the two major university rankings opens new opportunities across the globe: it has a well-developed academic partnership strategy and has cooperation agreements with more than 500 universities around the world. It provides excellent training opportunities to both young and experienced researchers, for which it has been rewarded with the HR Excellence in Research label by the European Commission. The university has a longstanding tradition in its involvement in highly competitive research funding such as European programs as well as hosting many ERC-grantees. Ghent University prides itself on being a knowledge hub which is not only forward-thinking but also self-questioning and authentic. Ghent

University has 27 business development centers in different disciplines all working on applied research and technology transfer, helping researchers to build a strong patent portfolio and establish industry partnerships.

Food science and technology at the host institutions

Both Ghent University and KU Leuven have strong research groups in the domain of food science and technology with 38 Professors and 382 researchers supervising 164 MSc graduates and 54 PhD graduates per year. Food science and technology education is organized by their faculties of Bioscience Engineering and Engineering Technology, which are responsible for 6 MSc programmes in Food Science and Technology. One of these is the jointly organized **Interuniversity Programme for Food Technology (IUPFOOD)**, which is an academic Master of Science programme that intends to equip its alumni with the scientific, technical and managerial knowledge, skills and attitudes required to contribute successfully to solving problems related to food security through the production of safe foods of high quality. Over the past decade, their food science and technology research teams partnered in more than 50 EU projects. Both universities rank within the first 5 European Universities and within the first 25 worldwide universities in the 2022 Food Science and Technology ranking of the Shanghai Ranking.



Special Issues



ELSEVIER

The 38th EFFoST International Conference will be partnering with the academic publishing house Elsevier to create two special issue with a collection of articles representing the most cutting-edge research presented at EFFoST2024.

This year special issues that highlight the themes and topics of the conference will be published in *Innovative Food Science and Emerging Technologies* and *Future Foods*. The Conference Organising Committee and Guest Editors will invite a selected number of authors to contribute to the high-impact journal *Innovative Food Science and Emerging Technologies*. There will also be an opportunity for other EFFoST2024 presenters and attendees to submit their work to the special issue of the open-access journal *Future Foods*.

Every article will undergo a rigorous peer view process led by the Editors-in-Chief and the EFFoST2024 Guest editor. More information will be available after the conference.

Supporting Journals of EFFoST2024

The 38th EFFoST International Conference has four supporting journals, namely: *Trends in Food Science and Technology*, *Innovation Food Science and Emerging Technologies*, *Food Control*, and *Future Foods*.

Innovative Food Science and Emerging Technologies (IFSET) aims to provide the highest quality original contributions on new developments. It presents works to advance current scientific knowledge and understanding or with high technical relevance. The journal publishes research and review papers dealing with key advances in food science, food engineering and technology, safety, security, sustainability, fundamental, kinetics and mechanistic aspects of promising emerging food processing technologies as well as key food science innovations.



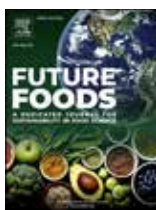
For more information, please visit:
www.sciencedirect.com/journal/innovative-food-science-and-emerging-technologies

Trends in Food Science & Technology is one of the premier international peer-reviewed journals publishing critical reviews and commentaries of current technology, food science and human nutrition. Its role is to fill the gap between the specialized primary journals and general trade magazines by focusing on the most promising new research developments and their current and potential food industry applications in a readable, scientifically rigorous way.



For more information, please visit:
www.sciencedirect.com/journal/trends-in-food-science-and-technology

Future Foods is a dedicated Journal to address the challenges of climate change and sustainability in food production. A transformation of the way food is currently manufactured and consumed is necessary to feed an ever-growing population whilst limiting its environmental impact. *Future Foods* publishes research that embodies the objective of developing new technologies and food sources for more sustainable food systems.



For more information, please visit:
www.sciencedirect.com/journal/future-foods

Food Control is an international journal that provides essential information for those involved in food safety and process control. It covers the main areas that relate to food process control or to food safety of human foods, such as microbial food safety and antimicrobial systems, mycotoxins, risk assessment, quality assurance, etc. The contributions should be innovative either in the approach or in the methods used.



For more information, please visit:
www.sciencedirect.com/journal/food-control

On-site information

Registration

The registration desk will be located at the entrance of the BMCC. It will be open on Monday from 16:00-19:00, on Tuesday from 8:00 to 19:30 and will remain open for queries and registration throughout the conference.

Badges and security

For security reasons and for catering purposes, please ensure that you wear your conference badge throughout the conference. The colour coding of the badges is as follows:

Teal blue: Delegates

Light blue: Plenary/Keynote Speakers

Orange: Session Chairs/Committee

Yellow: Exhibitors/Sponsors

Light green: Staff

Dark green: One-day delegates

Apple green: Young EFFoST Day Speakers

Pink: Student Helpers

Purple: Visitors Interactive Session 12 November

Conference session locations

The conference plenary sessions will be held in the Auditorium A + B, beginning at 08.45 on Tuesday, November 12. Please see the full programme for individual sessions, presentations, poster sessions and catering times, in the programme booklet, the app, or the website.

Room usage	Room name
Conference Plenary Sessions	Auditorium A + B, Level 1
Conference Parallel Sessions	Auditorium A, Level 1 Auditorium B, Level 1 Meeting rooms, Level 3 Session room, 4 th Floor
EYE Mentorship programme kick off	Session room, 4 th Floor
Special sessions	Meeting rooms, Level 3
Exhibition, Poster Sessions, Lunch and Refreshment Breaks	Exhibition Hall, Ground floor

Poster sessions

The poster sessions will take place in the Exhibition Hall. Poster presenters should refer to the presenter author index at the back of the programme booklet, to check which poster session and poster panels have been allocated to them. Please ensure that you are at your dedicated poster for the entire duration of the poster session.

Poster pin-up and removal times are as follows:

Poster Session	Pin-up	Removal
Poster Session 1	Tuesday 12 November from 08:00 - 10:00	Tuesday 12 November from 19:15 - 19:30
Poster Session 2	Wednesday 13 November from 8:30 - 10:30	Thursday 14 November after 10:30

Please note that any posters remaining in place after the indicated times above may be removed by the organisers who accept no responsibility for loss or damage. The conference organisers will provide fixing materials.

Programme

Any last-minute changes to the programme or news will be available on the app. Oral presenters are reminded to be in the room that they are speaking in no later than 15 minutes before the start of the session to meet with the session chairs. Please bring your presentation on a USB to the Speaker Center located on the ground floor, two hours before your presentation. The technicians will ensure that your presentation is uploaded to the room you will be presenting in.

Speakers' ready room is open:

Monday 16.00 - 18.00

Tuesday 8.00 - 18.00

Wednesday 8.00 - 18.00

Thursday 8.00 -13.00

Abstracts

All the conference abstracts can be viewed online in the conference app and on the website.

Lunch, refreshments and reception

The registration fee includes the following catering arrangements:

Catering arrangements	Dates	Times
Welcome Drinks Reception	Tuesday 12 November	17:45 - 19:15
Refreshment Breaks	Tuesday 12 November Wednesday 13 November Thursday 14 November	Please see the full programme for timings
Lunch	Tuesday 12 November and Wednesday 13 November	Please see the full programme for timings

Conference dinner

The conference dinner will be in the Provinciaal Hof on Wednesday 13 November at 19.15. After the reception with drinks, a 3-course dinner will be served along with drinks, followed by tea and coffee. **Please make sure you will wear your badge to be able to enter the dinner venue.**

Wi-Fi access

To access the Wi-Fi, please connect your device to the BMCC Public network.

EFFoST2024 Conference app

How to download?

The easiest way to download the mobile app is to scan the QR code below and choose the EFFoST event. You can also search for the '**Congress Care - Meeting App**' in the Apple App Store or Google Play Store.



Your email address is required to log in to the app. *Please note: you are requested to use the email address that is used for all communication regarding the conference.* After downloading the app, don't forget to enable push notifications, to always be up-to-date and don't miss any news regarding EFFoST2024!

EFFoST2024 Conference app

Conference evaluation

Your comments and views on the content and organisation of the conference are highly valued. An evaluation form will be available online after the conference and the link will be emailed to you.

Certificates of attendance

You will receive your certificate of attendance 2 weeks after the conference has concluded. We would like to ask you to fill out the conference evaluation to receive your certificate of attendance.

Social media

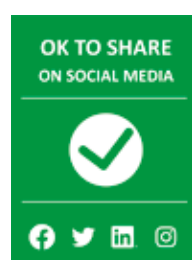
Please follow us and share your experiences of the conference on Twitter, LinkedIn and Facebook. Make sure to use **#EFFoST2024** and tag us with **@EFFoST**.

Photography

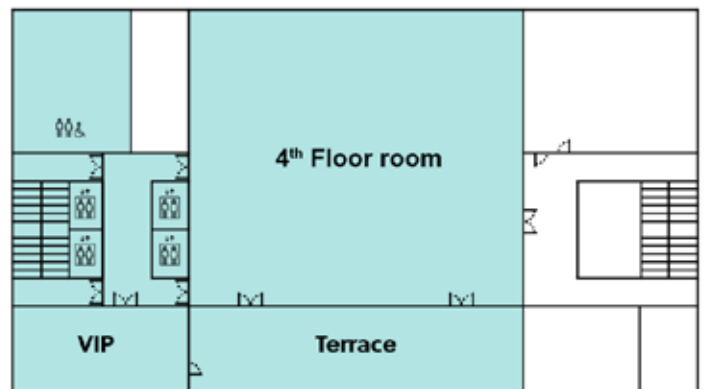
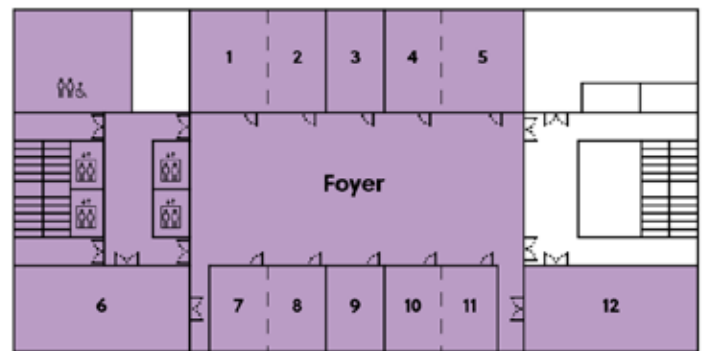
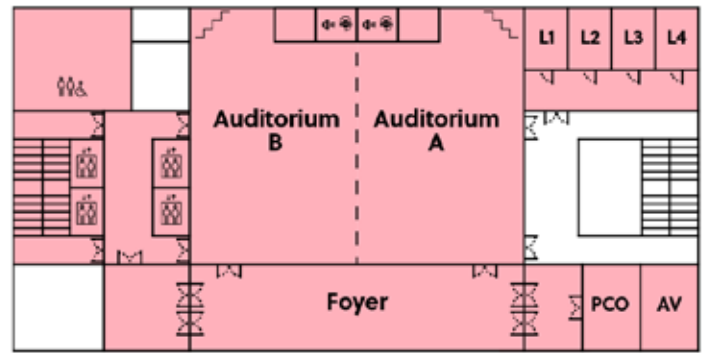
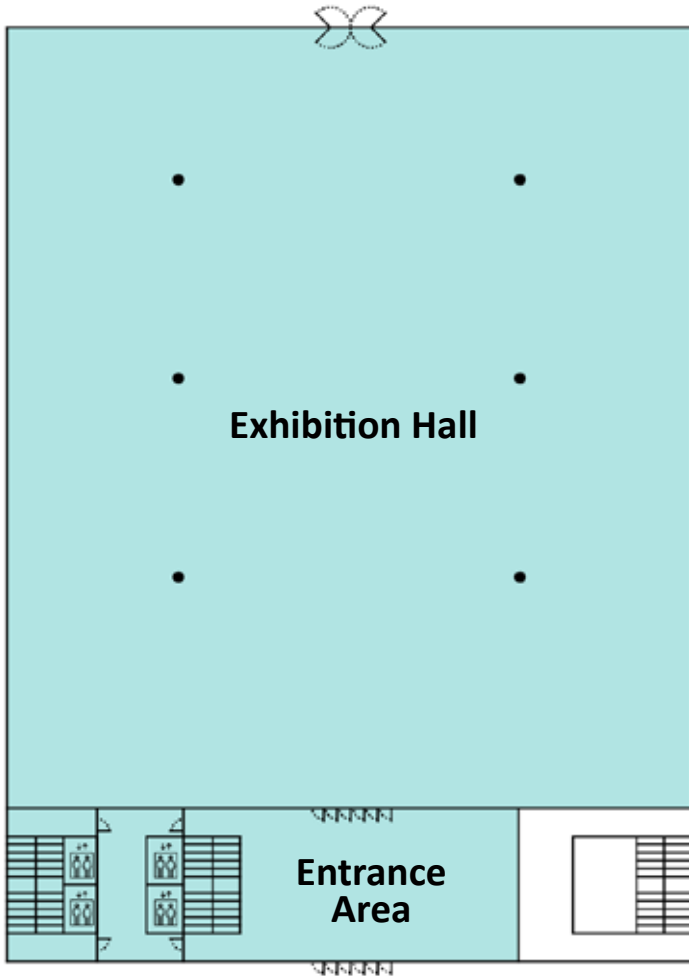
No photography or video/sound recording of conference presentations or posters is allowed during the conference. We will be sharing photos taken by a professional photographer after the conference.

Sharing your work on social media

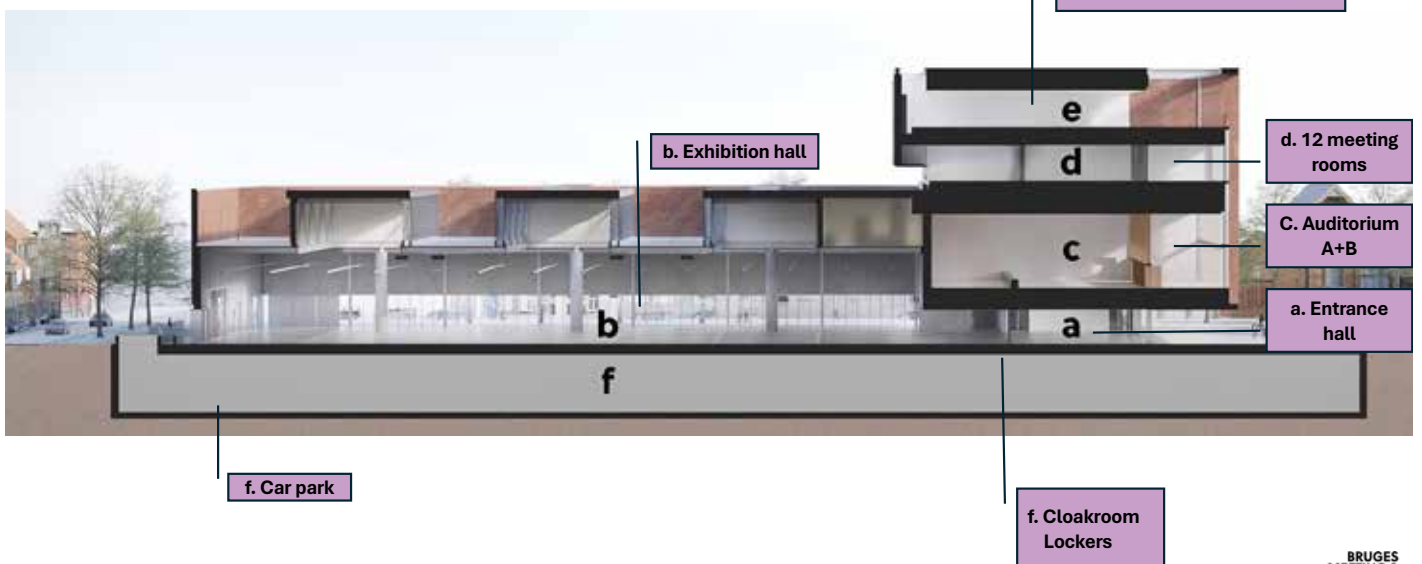
You may like people to share your work on social media, but you may also decide that your work should not be shared. To communicate this in a simple manner, please ensure that the images attached to your slides indicate your preference. A printed version of these images can be found at the registration desk for the poster presenters.



Floor plan



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Vegebe: together for growth

Federation of the Belgian Vegetable Processors and Traders



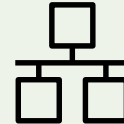
>30% Of the European frozen vegetables originates from Belgium.

Together we are stronger in the vegetable processing sector! Vegebe represents **fifteen companies** in 2024. The Belgian processors collectively produce an impressive **930,513 tonnes of frozen vegetables (2023)**.

With an area of **27,449 hectares in Flanders** and **16,000 hectares in Wallonia**, we are proud of our local production and our position in the world market.



15 member-companies



One million tonnes of frozen vegetables



Total cultivated area in Belgium: 43,449 ha

FOR MORE INFORMATION:

www.vegebe.be
noemi.van.bogaert@fvphouse.be
+32 (0)9 339 12 52
Guldensporenpark 120, 9820 Merelbeke

Join **Vegebe** and strengthen the position of the Belgian vegetable sector in the world market together with us. We can grow, innovate, and take our sector to new heights.



Belgapom: innovation & sustainability

Federation of the Belgian potato processing industry and trade

Join Belgapom, the federation representing the interests of **80 member companies** (2024) in the thriving Belgian potato sector. With a cultivated area of **50,753 hectares in Flanders** and **42,000 hectares in Wallonia** (2023), we are collectively building a strong future.

In 2023, we processed an impressive **6.4 million tonnes** of potatoes. Our sector invested 618 million euros and employs **7,506 workers** (2023). This underscores the economic importance and growing impact of our industry.



FOR MORE INFORMATION

www.belgapom.be
christophe.vermeulen@fvphouse.be
+32 (0)9 339 12 52
Guldensporenpark 120, 9820 Merelbeke

Join **Belgapom** and strengthen the position of the Belgian potato sector on the market together with us. Together, we can grow, innovate, and take our sector to new heights.

EFFoST2024 Exhibitors and Sponsors



– PARTNER –

Cargill

Cargill's 155,000 employees across 70 countries work relentlessly to achieve their purpose of nourishing the world in a safe, responsible and sustainable way. Every day, Cargill connects farmers with markets, customers with ingredients, and people and animals with the food they need to thrive. Cargill is proud to work together with EFFoST to support and encourage the next generation of food scientists.

www.cargill.com

– PLATINUM SPONSOR –



Nestlé

Good food, good life – that is what we stand for. Every day we touch billions of lives. We want to help shape a better and healthier world for individuals and families, for our communities and for the planet. At Nestlé, we constantly explore and push the boundaries of what is possible with foods, beverages, and nutritional health solutions to enhance quality of life and contribute to a healthier future. We use our scientific expertise and unmatched capabilities to deliver on trend innovations. They're the result of quick ideation to meet consumer trends, then rapid product development and shop tests. We fast-track funding for promising ideas, work with external partners and incubate innovation through our R&D Accelerator platform. This brings together Nestlé scientists, students and startups to advance science and technology with the objective of accelerating the development of trend-based products and systems. We believe in the power of food to enhance lives. Good food nourishes and delights the senses. It helps children grow healthy, pets thrive, parents age gracefully and everyone live life to the fullest. Good food brings us together.

www.nestle.com

– GOLD SPONSOR –



Elea Technology GmbH

With over 250 PEF systems installed worldwide, we are the world's leading provider of Pulsed Electric Field (PEF) systems to the food, beverage and scientific industries. Our PEF experts, in collaboration with a global network of regional agents and technology partners, provide PEF technology tailored to the specific needs of our clients.

Elea PEF solutions help to foster sustainable practices and solutions for food production whilst providing greater returns and new opportunities for our clients. We will continue developing the science, systems and people behind this exciting technology and look forward to bringing the PEF Advantage to many new food products soon.

Visit our exhibition stand!

www.elea-technology.com

– SILVER SPONSOR –



GNT Group

The GNT Group is a family-owned company pioneering in the creation of specialized, future-proof products from only natural ingredients. It is internationally renowned for its EXBERRY® portfolio, the leading global brand in Coloring Foods. Founded in 1978, the company offers unparalleled agricultural competence and process-engineering expertise in delivering solutions for fruit, vegetables and edible plants. GNT is headquartered in the Netherlands and has a global reach with customers in 75 countries and offices all over the world.

www.exberry.com

– SILVER SPONSOR –



Mowi

Mowi Belgium in Bruges is specialized in the production of a wide range of fresh pre-packed fish and high quality smoked salmon products. The wide variety of fish species and fish products go through various stages in the production process to be prepared for packaging and distribution. They find their way to the consumer through both retail and foodservice.

Mowi Belgium is part of the world's leading seafood company and the largest producer of farm-raised salmon in the world. As the first global seafood company with an end-to-end supply chain, Mowi brings supreme quality salmon and other seafood to consumers around the world. Mowi has been recognised as the world's most sustainable animal protein producer for the fifth year running. Mowi produces 8.5 million salmon meals a day, adding up to 475,000 tonnes of salmon. Mowi's turnover in 2023 was EUR 5.5 billion. Headquartered in Bergen, Norway, Mowi employs 11,600 people in 26 countries worldwide and is listed on the Oslo Stock Exchange.

Visit our exhibition stand!

www.mowi.com



Visit Flanders

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In Flanders, we believe in the positive, long-term impact that you and your conference can generate within these domains and on society.

We welcome conferences in all major sectors, from smart energy over care & health to smart mobility. You will find numerous experts in Flanders in each of these domains.

These connections allow us to put together the strongest possible LOC (Local Organizing Committee) for your conference. This is your most reassuring guarantee of a successful conference. Set your Milestone in Flanders.

www.visitflanders.com



FWO

The 38th EFFoST International Conference has received funding from the FWO, which is dedicated to being the premier funding partner for researchers in Flanders. By providing financial support and fostering international collaboration, the FWO helps create an environment conducive to world-class scientific research.

www.fwo.be



Flanders' FOOD

Flanders' FOOD is the innovation platform for the Flemish agri-food industry. Together with our members – businesses, research institutes, partners, and federations – we make up the agri-food spearhead cluster. We support food companies in initiating, developing, and implementing innovations in foodproducts, production systems and new business concepts. Collaborating is in our DNA and with help from the right partners and research institutes we provide you with valuable information and/or financing to make your innovations a success.

<https://www.flandersfood.com>



Vandemoortele

Vandemoortele is a leading European food group that produces and sells high-quality food products. We focus on innovation, by combining our creativity and curiosity with our know-how on ingredients, packaging and process to create the tasty products of tomorrow. We strive to be the best in taste, quality and innovation.

In addition, we prioritize sustainability by committing to three goals: conscious nutrition, protecting nature and enhancing lives, based on the solid foundation of a sustainable organisation. In short: we want to shape a tasty future sustainably.

Vandemoortele has two divisions: one for frozen bakery products and one for plant-based food solutions. We continued to grow and develop: The Vandemoortele Group is now present in 12 European countries with ca 4080 employees, achieving revenues of ca €1.9 billion in 2023. The Vandemoortele HQ are located in our Food Experience Center in Ghent, where our passion for good taste and enjoying food comes to life.

Visit our exhibition stand!

<https://vandemoortele.com>



Agristo

Agristo is a manufacturer of frozen prefried french fries and potato specialties. Agristo operates 4 production plants, one in Harelbeke, Belgium, a second in Tilburg, the Netherlands, a third in Nazareth, Belgium and a 4th plant in Wielsbeke, Belgium. Agristo produces mostly private label products, counting for 80% of its production volume. However, Agristo does use its own brands, Agristo, International and Mondy in retail and Maestro in Foodservice.

www.agristo.com



Ardo

Ardo supplies its continuously growing markets around the world with high quality frozen vegetables, herbs, and fruit with 3300 employees and 17 production sites in 8 countries. The family business sells in more than 100 countries and has a turnover of over 1.4 billion euros.

Ardo's mission is to preserve nature's gift. Ardo achieves this thanks to an integrated network of growing areas, production units, freezing units, packaging equipment, appropriate logistics and thorough quality control.

www.ardo.com



Barry Callebaut Group

With annual sales of about CHF 8.5 billion in fiscal year 2022/23, the Zurich-based Barry Callebaut Group is the world's leading manufacturer of chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs 66 production facilities worldwide and employs a diverse and dedicated global workforce of more than 13,000 people. The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The Barry Callebaut Group is committed to make sustainable chocolate the norm to help ensure future supplies of cocoa and improve farmer livelihoods. It supports the Cocoa Horizons Foundation in its goal to shape a sustainable cocoa and chocolate future.

www.barry-callebaut.com



EHEDG – European Hygienic & Design Group

With a common goal to advance hygiene, improve food safety, and increase cleaning efficiency and effectiveness during the processing and packaging of food products, EHEDG brings together stakeholders in the food supply chain. Besides practical guidelines, test procedures and certification, training, and education, EHEDG offers an exchange platform for global food professionals to combine collective experience and improve hygienic design. Founded in 1989, EHEDG is a foundation that has led the way in guiding the food industry in hygienic design. The principal goal of EHEDG is the promotion of safe food by improving hygienic engineering and design in all aspects of food manufacturing.

EHEDG – Food safety through hygienic design.

Visit our exhibition stand!

www.ehedg.org



EIT Food

EIT Food accelerates innovation to create a sustainable, future-proof food system that delivers healthy food for all. As the world's largest food innovation community, we connect startups, corporates, entrepreneurs, investors, consumers, and industry to drive transformative change. Supported by the EU, we invest in projects, organizations, and individuals aligned with our mission to build a healthier, more sustainable food system. Our initiatives focus on three key areas: promoting Healthier Lives Through Food, reducing risks for a Fair and Resilient Food System, and achieving a Net Zero Food System. The food system has been slow to adapt innovations, hindered by its siloed nature and systemic inertia. EIT Food addresses these challenges by fostering collaboration, education, and entrepreneurship, seeding skilled individuals across the sector to drive change. We are committed to providing a pan-European skills platform to build the capacity and capabilities necessary for food systems transformation.

Visit our exhibition stand!

www.eitfood.eu



FEVIA

Fevia, the federation of Belgian food companies, represents 27 sectors and more than 750 companies that produce high-quality and innovative food and drinks in Belgium. Their mission is to guide and support the Belgian food industry, in consultation with all stakeholders, in creating sustainable value.

www.fevia.be



FVP House

FVP house is the umbrella organisation of the Belgian potato, fruit and vegetable wholesale trade and processing industry.



Belgapom:

Belgapom non profit association is the recognised association for the Belgian potato trade and processing industry. Its task is to defend the interest of the Belgian seed and consumption potato merchants, the prepackers, the exporters, the potato peeling industry and the potato processing industry.

Vegebe:

Union of the Belgian vegetables processing sector and the trade in vegetables for processing. As well as the wholesalers in processing vegetables, the processors of frozen and canned vegetables.

www.fvphouse.be



H.E.L Group

H.E.L Group provides a range of cutting-edge laboratory equipment and bespoke solutions for customers in biotechnology, chemical synthesis, process safety, and battery testing. This bespoke offering provides specialized solutions for digestion studies and gut microbiome research. It allows researchers to simulate human digestive processes and enables precise studies of food breakdown, nutrient absorption, and microbiome behavior. Guided by our mission "To help create a Healthier, Sustainable, Safer world for everyone," H.E.L works to empower customers to drive innovation.

Visit our exhibition stand!

www.helgroup.com



ICFMH

The International Committee on Food Microbiology and Hygiene (ICFMH) was founded in 1953 and officially represents the International Union of Microbiological Societies in all issues related to food microbiology. The mission of the ICFMH is to contribute to food safety internationally by means of symposia, conferences (e.g. FOOD MICRO) and workshops, supporting international bodies in food safety issues, publications (e.g. the International Journal of Food Microbiology), and by supporting and initiating education and training in food microbiology.

Visit our exhibition stand!

www.icfmh.org



Lotus

Lotus Biscoff is a Belgian company best known for producing Biscoff cookies. Founded in 1932 by the Boone family, the company is headquartered in Lembeke, Belgium, and is part of Lotus Bakeries. Biscoff biscuits have gained worldwide popularity for their unique flavor and crisp texture, often enjoyed with coffee. The company also produces Biscoff spreads and other baked goods, with a focus on natural ingredients and traditional baking techniques.

www.lotusbiscoff.com



Nimble Science

Nimble Science is a health technology company delivering precision GI datasets leveraging the SIMBA GI Platform, an advanced capsule sampling technology that collects endoscopic quality intestinal fluid biopsies directly from the small intestine. Provided as a home kit, the platform enables diverse multi-omic data extraction (microbiomics, metabolomics, proteomics etc.) synchronous with drug and/or food product ingestion. Its unique ability to access previously inaccessible GI regions offers significant value to clinical studies by providing unprecedented insights into food-host-microbiome interactions. The Nimble GI Analytics Platform processes this data, leveraging AI and ML tools to extract spatially associated information from traditionally inaccessible GI regions

Visit our exhibition stand!

www.nimblesci.com



OMER.

OMER. Traditional Blond is a top-fermented beer with a secondary fermentation in the bottle, brewed according to a traditional recipe. It contains carefully selected ingredients, such as high-quality malted barley from the Loire region (France) and three varieties of aromatic hops from the Czech Republic, Slovenia and Germany. OMER. is a full flavoured beer with a fruity aroma and a subtle bitterness.

www.omer.be



Revi Food BV

Revi Food produces a wide range of meal and meal components with fish and seafood. Founded in 1992, under OSFA nv, which focused on local retail as a wholesaler. In 2010, the name was changed to Revi Food, which has since grown into a production company with customers in retail, wholesale and food service.

www.revifood.be



The Nutrition Society

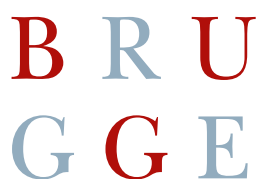
The Nutrition Society, formed in 1941, is a diverse community with the independence and courage to challenge, question and progress forward the field of nutrition.

We provide access to the latest thinking on the role nutrition plays in human and animal health. Giving you guidance on how to apply it to your own research and help you connect with other scientists.

Together as a community, we accelerate the development of excellent evidence-based nutritional science, for an informed and healthier society.

Visit our exhibition stand!

www.nutritionssociety.org



City of Bruges

Bruges City Hall is one of the oldest city halls in the Low Countries. Building works started in 1376 and took until 1421. The building inspired the architects of the city halls in Brussels, Ghent, Leuven, and Oudenaarde and had a big influence on the Gothic civic architecture in the city. The city of Bruges, offers a reception to the City Hall for the Young EFFoST day delegates, registration required.

www.visitbruges.be



Province of West Flanders

The province of West Flanders, located at the North Sea, is characterized by tradition and experience, high-quality business acumen, dynamic partnerships with suppliers and centers of academic excellence.

No less than 60% of European purchasing power is located within a 500-kilometre radius of West Flanders. This central location underpins its reputation as a logistics and transportation hub. West Flanders is in Flanders number one in agricultural production and fishery and counts a large number of food companies. Small and medium-sized enterprises are of great importance for the economic development of West Flanders. Family owned and operated companies with West Flemish roots still form the cradle of regional growth. Not only are they an important source of employment, but they also contribute to the quality of life and wellbeing of the region. West Flanders moreover enjoys a favourable investment climate for companies large and small.

www.west-vlaanderen.be

Invited plenary speakers



Frédéric Depypere

(PL1.1)

R&D Expert in Chocolate and Cocoa Products, Barry Callebaut, Belgium

Frederic Depypere, based in Belgium, works since 2012 for the Barry Callebaut group where he has taken up various R&D roles. He started his industrial career in the Global R&D team where he has been involved in the development of breakthrough chocolate solutions. After 6 years he made the switch to a business focused role, being globally responsible for the product portfolio of BC's Gourmet business. Since 2 years, he's leading the Europe R&D Technical Services team, a role that recently became a global one. Before joining Barry Callebaut, Frédéric obtained a Master (2001) and a Ph.D (doctor of philosophy) (2005) in Bioscience Engineering from Ghent University. Between 2005 and 2012, he built an academic career as a lecturer and post-doctoral researcher at Ghent University. He was closely involved in the development Cacaolab (°2009) to provide advice and training to companies in the confectionary industry. Above all, Frédéric is a passionate chocolate lover.

Session Focus: Chocolate innovation, health, and sustainability.

Date and Time: Tuesday, 12 November 2024 | 09:15 - 09:30 | Auditorium A + B



Eveline Fredrick

(PL1.2)

Group R&D Manager, Agristo N.V., Belgium

Eveline Fredrick leads research and development as Group R&D Manager at Agristo N.V., a Belgian producer of frozen pre-fried fries and one of the world's largest exporters, serving over 120 countries. With headquarters in Wielsbeke and production sites across Belgium and the Netherlands, Agristo is recognized for its innovation and quality. Eveline is responsible for aligning R&D initiatives across production facilities, crafting forward-looking strategies, and coordinating innovation projects that drive the company's growth. Her proactive approach to technology adoption, coupled with her focus on building industry networks, supports Agristo's leadership in the frozen foods sector.

Session Focus: R&D strategy, innovation in frozen foods, and industry collaboration.

Date and Time: Tuesday, 12 November 2024 | 09:30 - 09:45 | Auditorium A + B



Emilie Haspeslagh

(PL1.3)

Sustainability Director, ARDO, Belgium

Emilie Haspeslagh is the Sustainability Director at ARDO, a global leader in frozen vegetables, herbs, and fruits. As a third-generation member of the family business, Emilie has been instrumental in advancing ARDO's sustainability goals since 2023, setting ambitious targets that guide the company's sustainable practices. Her experience spans roles in sales across Germany and Spain, as well as her leadership of the Fruit and Grilled & Fried products Business Unit. Emilie's session will delve into ARDO's approach to achieving sustainability in food production, emphasizing cross-functional collaboration and practical goal setting to drive impactful change.

Session Focus: Sustainability initiatives, responsible production, and industry leadership.

Date and Time: Tuesday, 12 November 2024 | 09:45 - 10:00 | Auditorium A + B



Rosalinda Scalia

European Commission, Belgium

(PL1.4)

EU Research and Innovation Funding for Food Systems Transformation

Rosalinda Scalia is at the forefront of shaping EU Research and Innovation (R&I) policy in the context of food system transformation. Her work under the strategic framework of Food 2030 highlights the power of R&I in driving sustainable, productive, resilient, and competitive food systems that benefit both citizens and the environment. In her session, she will explore the remaining opportunities in Horizon Europe and discuss how EU competitiveness will be enhanced through research and innovation in food systems that are sustainable, healthy, and inclusive.

Session Focus: EU R&I funding, policy development, and food systems transformation.

Date and Time: Wednesday, 13 November 2024 | 8:30 - 9:00 | Auditorium A + B



Hein Timmerman

Global Sector Specialist, Diversey | President, EHEDG, Belgium

(PL2.1)

Food Safety and Hygienic Design

Hein Timmerman is a leading authority in food safety, hygienic design, and engineering. With over 31 years of experience in food and beverage engineering, Timmerman has contributed significantly to improving industry standards worldwide. As President of EHEDG, he works to raise awareness of hygienic design and has played a pivotal role in shaping guidelines that enhance food safety across the industry. His session will cover the latest findings on risk factors in food processing environments and outline EHEDG's extensive inventory of hygienic design solutions.

Session Focus: Hygienic design, food safety, and industry standards.

Date and Time: Wednesday, 13 November 2024 | 9:00 - 9:30 | Auditorium A + B



Ty Beal

Senior Technical Specialist, Global Alliance for Improved Nutrition (GAIN), USA

(PL2.2)

Global Nutrition and Food Systems

Dr. Ty Beal is a renowned global nutrition and food system scientist, focusing on achieving sustainable, healthy diets for all. His research explores dietary patterns and the health risks associated with ultra-processed foods. Dr. Beal has presented his findings worldwide, and his work is published in leading scientific journals. His session will discuss the global patterns of ultra-processed food consumption and the policy implications needed to mitigate the associated health risks, especially in low- and middle-income countries.

Session Focus: Ultra-processed foods, global dietary trends, and health risks.

Date and Time: Wednesday, 13 November 2024 | 9:30 - 10:00 | Auditorium A + B



Barbara Korousic Seljak

Senior Researcher, Jožef Stefan Institute, Slovenia

(PL2.3)

Computer Science in Food Systems

Barbara Korousic Seljak is a senior researcher specializing in computer science and its applications within food systems. Her work focuses on using semantic resources, such as ontologies and knowledge graphs, to address the complexities of future food systems, which must integrate health, sustainability, and technological advancements. Her session will highlight the role of computer science in structuring food system data and explore innovative methods to solve multi-objective challenges in food systems.

Session Focus: Semantic resources, data integration, and future food systems.

Date and Time: Wednesday, 13 November 2024 | 10:00 - 10:30 | Auditorium A + B



Jochen Weiss

Professor, University of Hohenheim, Germany

(PL3.1)

Fats and Oils for Food Applications

Prof. Dr. Jochen Weiss is a prominent expert in the study of fats and oils, with a focus on tailoring these ingredients for novel food applications. His research addresses the challenges of sustainable sourcing and processing of fats and oils in light of global market trends and environmental constraints. His session will delve into novel approaches to extract and structure fats and oils for functional foods, including plant-based and microbial sources, to meet the growing demand for sustainable, tailored ingredients.

Session Focus: Fats and oils extraction, sustainability, and novel food applications.

Date and Time: Thursday, 14 November 2024 | 11:00 - 11:30 | Auditorium A + B



Tiny van Boekel

Emeritus Professor, Wageningen University, the Netherlands

(PL3.2)

Food Quality and Mathematical Modelling

Prof. Tiny van Boekel is an expert in mathematical modeling and food quality, with a career spanning several decades at Wageningen University. His research focuses on understanding food variability and uncertainty and how these factors affect food quality predictions. In his session, Prof. van Boekel will discuss the importance of acknowledging food variability and uncertainty in scientific models and how modern techniques can provide more accurate predictions.

Session Focus: Food modeling, variability, and uncertainty.

Date and Time: Thursday, 14 November 2024 | 11:30 - 12:00 | Auditorium A + B



Gert Meijer

Deputy-Head of Corporate Regulatory and Scientific Affairs, Nestlé, Switzerland

(PL3.3)

Nutrition Science and Food Technology

Gert Meijer is a seasoned expert in the intersection of nutrition science and food technology. With a strong background in regulatory and scientific affairs, Meijer leads efforts to promote sustainable and healthy food systems. His session will explore how partnerships between nutrition scientists, food technologists, and policymakers are essential for transforming food systems to provide healthy, sustainable, and resilient food options that align with global health and sustainability goals.

Session Focus: Nutrition science, food technology, and sustainable food systems.

Date and Time: Thursday, 14 November 2024 | 11:00 - 11:30 | Auditorium A + B



ABOUT US

- Vandemoortele is a Belgian family business & international food company
- We have two business lines: **Bakery Products & Plant-Based Food Solutions**
- A diverse & passionate **R&D**-team, working on innovation, sustainable improvements & customer solutions every day.
- We strive to be the best in **taste, quality and innovation** while making healthy choices for people and planet to ensure **sustainable growth**.

LET'S GET IN TOUCH!

Interested to discuss job opportunities or R&D collaborations?
Come find our booth during the conference!

www.careers.vandemoortele.com
#ShareOurTasteForLife



Interactive Sessions

Interactive Session I: Food Science and Technology Stakeholders Meet Society

This panel discussion ‘Opportunities and Hurdles for More Sustainable Food Processing’ will explore how research and industry can collaborate to create affordable, nutritious, and environmentally sustainable food products. Stakeholders – including scientists, industry leaders, policymakers, and short-chain representatives – will discuss strategies, innovations, and policies necessary for a more sustainable food industry. The session will focus on balancing the benefits of food processing with sustainability goals, addressing future challenges and opportunities in the sector.

Interactive Session II: Food Science and Technology Meets EU Food Policymakers

Following the plenary talk, “*EU Research and Innovation Funding: A Key Enabler of Food System Transformation*” by Dr. Rosalinda Scalia of the European Commission, this session aims to clarify the role of future research and innovation in contributing to the EC Missions and Impact Pathways. Panel members from the EC, Member State Funders, public and private sectors, and EFFoST representatives will interact with delegates to discuss key themes for the Farm to Fork strategy and share their future ideas on pressing challenges.

Panel Members:

- **EC Commission:** Dr. Rosalinda Scalia
- **Private-Public Partnerships:** Inge Arents (Flanders’ Food); Sophie Bourez (Wagralim); Dr. Octavi Quintana (Prima)
- **Private Sector:** Dr. Rebeca Fernandez (FoodDrinkEurope/ETP Food For Life)
- **Public Sector:** Prof. Frank Devlieghere (Academic)
- **EFFoST:** Prof. Mark Bucking

Interactive Session III: Novel Food Policy

This session starts with three presentations:

- *Safety Assessment of Novel Foods, Food Enzymes, and Additives Derived from Agro-Food By-Products* by Gabriela Precup (EFSA)
- *Novel Foods Derived from Microalgae: Insights into Their Safety Assessment* by Irene Nuin Garciarena (EFSA)
- *Legal Requirements of Single Cell and Entomological Proteins for Food and Feed* by Nicola Sunderland (Technical University of Dublin)

The session concludes with a SWOT discussion on novel food policy and its impact on innovation, inviting all attendees to contribute.

Interactive Session IV: Future Educational Program Needs in Food Science and Technology

With decreasing interest in food science programs, this session – organized in cooperation with ISEKI Food – will feature testimonies and expert discussions on how to make the field more attractive to younger generations.

- **Oral Contributors:** Paola Pittia, *President of ISEKI-Food Association, University of Teramo, Italy*, Maarten Vanderkamp, *Director of Education, EIT Food, United Kingdom*, Wim Hoste, *Director of ITC center, Ghent University, Belgium*
- **Round Table Participants:** Cristina Louisa Miranda Silva, *Catholic University of Portugal, Portugal*, Magdalena Trusinska, *University of Warsaw, Poland*, Liesbeth Jacxsens, *Ghent University, Belgium*, N.N. (representative of the Flemish Food Industry)

Young EFFoST Day



The seventh edition of Young EFFoST Day is an exciting opportunity for students and young food scientists from academia, industry, and start-ups to expand their professional network!

The day consists of interactive activities including inspiring talks, an interactive workshop and networking. It will be held on Thursday after the official end of the 38th EFFoST International Conference in BMCC on 14 November 2024.

Don't miss the side events before and after the Young EFFoST Day!

Programme

Monday 11 November 2024

21:00-23:00 **Young EFFoST Day informal get-together event**

Venue: Irish Pub Delaney's

Open to all young researchers of EFFoST, this informal gathering at Delaney's provides the perfect opportunity to meet your fellow young food researchers the evening before the conference starts.

Thursday 14 November 2024

13:00-13:45 **Lunch**

13:45-13:55 **Welcome**, *Dolores O'Riordan, President of the EFFoST Board*

13:55-14:00 **Introduction**, *Felix Schottroff, Young EFFoST Chair*

14:00-15:20 **Insights & Testimonials:**

Tom Hellemans, *Science and Technology Expert, Vandemoortele*

Stefan Töpfl, *Managing Director, Elea*

Nadia Lapage, *Policymaker, Fevia, the Federation of the Belgian Food industry*

Deniz Gunes, *Professor with many years' experience in R&D team of Nestlé*

Caroline Vercauteren *founder of BonMush, Belgium*

15:20-15:40 **Coffee break**

16:30-18:00 **Workshop** provided by the Floor Is Yours on science communication and pitching

18:30-20:30 **Reception** at the Bruges City Hall - Drinks offered by the city of Bruges

Friday 15 November 2024

08:00-14:00 **Company visits:** Agristo, Puratos and Vandemoortele.

Open to all EFFoST conference participants upon registration (maximal 68 participants) you will be offered a visit to 1 out of 3 R&D-intensive food companies with a wide international customer network: Agristo, Puratos and Vandemoortele. This will give you unique behind-the-scenes insights as well as an introduction to a large international food company with strong interest in talented food researchers.

Organisers of Young EFFoST Day 2024



Tessa
Tuytschaever
*Ghent University,
Belgium*



Quinten Masiijn
*KU Leuven,
Belgium*



Sofie Schryvers
*Ghent University,
Belgium*



Ankita
Mukherjee
*KU Leuven,
Belgium*

Special Sessions

Find the complete session description in the abstract book

Tuesday 12
November 2024

10:45 – 12:15
Room 12



Transforming Food Processing: Advancing Technology Uptake and Implementation – HIGHFIVE project

Chairs: Simon Maas & Veerle de Graef

The uptake and implementation of new technologies in food processing companies present numerous challenges. Specialized knowledge and skills required for advanced technologies are often lacking within companies. Additionally, new technologies must be compatible with existing systems and processes, making integration complex, time-consuming, and costly. Small and medium-sized enterprises (SMEs) often struggle to secure the necessary upfront investment funding. Moreover, the benefits of new technologies may not be immediately apparent, leading to uncertainty about the return on investment. The heavily regulated agri-food industry requires new innovations to comply with food safety standards, environmental regulations, and other legal requirements, further complicating implementation.

Addressing these challenges necessitates a strategic approach that involves all stakeholders. This special session showcases a strategic approach to bridge the innovation gap. The strategy is applied to the implementation of digital innovations to sustainably transform food processing which is supported by the dedicated partnership 'Smart Sensor 4 Agri-food'. The session will highlight the importance of inter-actor and interregional collaborations, demonstrated through concrete actions in projects such as HIGHFIVE and SIXFOLD.

Tuesday 12
November 2024

10:45 – 12:15
Room 10 + 11



Data as an Enabler of Sustainable Food Systems – FoodDataQuest & Data4Food2030 projects

Chair: Jos van den Puttelaar

In an era of increasing environmental challenges and food security concerns, the role of data in shaping sustainable food systems has become more crucial than ever. This special session explores the multifaceted ways in which data acts as a catalyst for transformation across the food value chain, from production to consumption.

The presentations in this session highlight several key themes:

- Data interoperability and sharing
- AI and machine learning applications
- Consumer behavior and privacy
- Sustainable food systems

By bringing together experts from diverse fields such as agricultural data management, consumer behavior, and AI ethics, this session aims to provide a comprehensive overview of how data is revolutionizing our approach to food sustainability. We'll explore both the technological advancements and the human factors that are shaping the future of our food systems, with a focus on practical applications and real-world impact.

Tuesday 12
November 2024

10:45 – 12:15
Room 7 + 8



Stakeholder Debate on Educational Needs Towards Food Systems Transition – FOODPathS

Chair: Gabriëla Versteeg

FOODPathS aim is to develop a sample charter for exemplary Sustainable Food Systems universities, research centres and education programs for Food Systems-oriented trainings. We would like to discuss with all level stakeholders how study programmes (curricula) and the organisation of universities can meet the educational needs to foster Food2030 inspired FS transformations. The session's aim is also to discuss the branded network proposal, how it works and its potential impact on the research community, but most importantly its role in a systems approach to transformation. A food systems sustainability charter will conceptualise a branded network of EU university-driven local ecosystems to foster improved FS education and training programmes across MS. The developed core principles, criteria and good practices for accreditation of FS curricula will be forwarded to support better functioning of the European research and education invested by the SFS Partnership.

Tuesday 12
November 2024

14:15 – 15:45
Room 10 + 11



Filling Knowledge Gaps on Alternative Proteins to Accelerate the Dietary Shift - GIANT LEAPS

Chairs: Lucian Miron & Paul Vos

A transition from animal-based to alternative protein diets is crucial for reducing environmental impacts and improving human health. Food systems account for approximately 11.3% of total greenhouse gas (GHG) emissions in the European Union. Partially substituting animal-based proteins with alternatives can significantly decrease the dietary CO₂-equivalent impact of the European diet. The significant impacts of the current food system on biodiversity, land use, and animal welfare can be mitigated by shifting from traditional animal-based sources to more sustainable protein sources.

Tuesday 12
November 2024

16:15 – 17:45
4th Floor



Career and Personal development for Young Scientists and Industry Professionals – Round 2 of the EYE Mentorship Programme

Chairs: Adwy van den Berg & Felix Schottroff

This session will mark the starting point of the second round of the EYE Mentorship Programme – a joint effort by EHEDG and Young EFFoST.

In the session, the mentorship programme will be introduced and mentors and mentees will discuss issues related to career and personal development, as well as their experiences with the first round of the programme, amongst others.

Moreover, the session will provide insights into topics related to social and leadership skills. Conducted by a long-standing professional in the fields of positive and economic psychology, coaching professional individuals and leadership teams.

This session is not only aimed at the mentors and mentees who participate in the EYE Mentorship Programme, but also open to all other EFFoST Conference Participants who want to network and learn about career and personal development. All young and experienced scientists and industry professionals are invited to join this session.

Wednesday 13
November 2024

Part 1
11:00 – 12:30
Room 6

Part 2
16:30 – 18:00
Room 6



GFI - Novel Technologies for Protein Production and their Role in Building a More Sustainable Food System

People across Europe want a sustainable, secure and just food system. European governments have set some of the world's most ambitious targets for reducing emissions and farming in harmony with nature – and diversifying our protein supply will be essential to achieve them. We know our current food system needs to change – but we don't want to give up our favourite foods.

Taste, price and accessibility are non-negotiable for most of us when we're deciding what to eat – but right now, the most sustainable options aren't meeting those needs. By diversifying Europe's protein supply to include options like fermentation-made proteins and cultivated meat, we can keep eating our favourite foods while boosting food security, meeting our climate targets and supporting nature-friendly farming.

This special session, hosted by The Good Food Institute Europe, will convene some of the leading European experts from academia and industry to foster a multidisciplinary dialogue essential for overcoming the technical and societal hurdles in the alternative protein landscape. Attendees will gain a deeper understanding of the current state and future potential of alternative proteins in contributing to a more sustainable and resilient food system.

Wednesday 13
November 2024

11:00 – 12:30
Room 12



Enabling Transparency in Food Supply Chains via Implementation of Digital Technologies to Boost Health, Sustainability and Safety of Products, Processes and Diets – TITAN project

Chair: Isabelle Guelinckx

Traceability determines how materials, packaging, products, processing aids, and so forth have moved through the supply chain. Often broken down into two aspects, track and trace, traceability systems underpin food safety, food quality, sustainability claims, and transactional mechanisms to prevent food fraud and food defense incidents.

Over the past two decades, our understanding of food traceability has grown dramatically. Just like any other emerging field of study or practice, however, it can be shaped and reshaped in different directions until the concept settles and matures. It also differs in how it is applied in practice. Traceability is developing and maturing, but much remains to be tackled. For instance, F2F traceability is frequently discussed and, in some supply chains, has been achieved through analog, paper-based systems.

While transitioning to digital traceability approaches has been proposed, there are challenges in collating and open sharing of all information in supply chains (supply chain visibility). Allergen management is one area where such systems have direct public health implications.

This session will introduce TITAN, a Horizon Europe R&I project and some of its industrial and research partners (ILSI Europe, INL, University de Santiago de Compostela, EFFoST, AZTI, AI Talentum, Helsinki University, Warsaw University, Queens University Belfast). The new TITAN EU consortium comprising 28 partners from 15 countries started 1 September 2022 and will end by 31 August 2026.

Wednesday 13
November 2024

14:30 – 16:00
Room 4 + 5



Market Uptake of Innovative Technologies - TRANSIT Project

Chair: Heidy M.W. den Besten

Over the last few decades major efforts have been made to develop innovative food technologies that deliver safe, nutritious foods with high organoleptic qualities that meet consumer demands. Sustainable technologies such as Pulsed Electric Field, Ultrasound, Non-Thermal Plasma and High Hydrostatic Pressure offer consumer benefits like clean label food products. Nevertheless, their application is currently limited in the food industry. The key blockers are limited product portfolio, lack of detailed risk assessments, and engineering challenges in upscaling. Additionally, consumer acceptance of products produced with these technologies is fairly unexplored.

TRANSIT is a Marie Skłodowska-Curie Innovative Training Network that aims to optimize and drive the utility of these four technologies in the food industry. This session will share the lessons learned to i. optimize microbial elimination using these technologies, ii. extend the product portfolio with upscaled equipment; iii involve consumers in the development of new foods.

Wednesday 13
November 2024

14:30 – 16:00
Room 6



Innovative Approaches to Functional Foods from Mediterranean Agricultural By-products

Chairs: Mecit Halil Öztop & Özlem Özmutlu Karşioğlu

This joint session showcases the collaborative research efforts of the FunTomP and ProxiMed projects, focusing on the innovative utilization of Mediterranean agricultural byproducts to develop functional foods. Both projects are funded by the PRIMA Programme, which is supported under Horizon 2020, the European Union's Framework Programme for Research and Innovation. Presentations will address various aspects, including sustainable tomato processing techniques, creating plant-based protein alternatives, and optimizing bioactive compound extraction methods. The session aims to emphasize the advancements in food technology and sustainability practices within the Mediterranean region, reflecting the integration of cutting-edge research and industry collaboration.

Thursday 14
November 2024

8:30 – 10:00
Room 12



Paving the Way to Sustainable and Innovative Intermediate Food Value Chains: Learning from FAIRCHAIN

Chair: Geneviève Gésan-Guiziou

The FAIRCHAIN project addresses the growing need for sustainability transformation of existing food systems by encouraging competitive intermediate food value chain (IFVC) alternatives. The project develops technological, organisational, and social innovations that offer solutions to tackle some of the issues and challenges that must be addressed to strengthen the position of small and mid-sized actors to support the transition to IFVC. It also offers additional business model opportunities for small to medium scale producers and processors. FAIRCHAIN is testing eleven technological, three organisational and two social innovations in six European cases in six countries. This special session will present the main achievements of the FAIRCHAIN project, that is an Innovation Action funded by the Horizon 2020 framework program between November 2020 and December 2024.

Thursday 14
November 2024

8:30 – 10:00
Room 7 + 8



Food Safety: What Are the Most Pressing Issues in the Field of Food Safety and What Is the Potential of New Approaches to Solve them – CATALYSE Project

The session invites all those that have an oral presentation and/or a poster presentation at the EFFoST conference in the field of food safety to give a pitch on their research in this workshop organised by the CATALYSE Project.

The pitches will be alternated by interactive single group QR code SLIDOS, where the audience can indulge in a group discussion based on the answers popping up on the screen. The interactive sessions in between pitches will be focusing on the following topics:

- real needs of end users in food safety
- biggest issues in food safety
- potential of new technologies/mild processing methods



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EFFoST Student of the Year Awards

The European Federation of Food Science and Technology and our sponsor Cargill are dedicated to fostering the next generation of food scientists and professionals by acknowledging their academic achievements with the **Student of the Year Awards**.

Please find below the abstracts of MSc and PhD students of food science, food technology and related studies, who have been nominated for the awards. The winners will receive an award and prize money, have their travel expenses and conference registration fees covered, and have the opportunity to visit Cargill's European R&D Centre to present their research.

*Join us at the awards ceremony on
Thursday 14 November 12:00-12:40*



Nominees for the PhD Student of the Year Award 2024



Ben Kew

University of Leeds, United Kingdom

Understanding interactions of alternative proteins with fibre in low pH food applications: Towards informing mouthfeel perception



Dorine Duijsens

KU Leuven, Belgium

Steering in vitro digestibility of lentil-based foods



Mikkel Lorenzen

Københavns University, Denmark

Innovative protein-based dairy cheeses by extrusion

Nominees for the MSc Student of the Year Award 2024



Francesca Pompei

Sapienza University of Rome, Italy

Water based deep eutectic solvents as green method for the valorisation of spent coffee grounds



Khalil Kaddoura

Technical University of Munich, Germany

A novel process for the targeted mechanical/biochemical disintegration of microalgae for optimal protein recovery

EFFoST Popular Vote Award

The top applicants of the EFFoST Student of the Year competition have the opportunity to compete for the Popular Vote Award for the best student poster presentation. The delegates of the 38th EFFoST International Conference will chose the winner of this award. Their posters can be found on the Exhibition Hall. Additionally, nominees will have the opportunity to present their PhD work in a 3-minute pitch video during the session on Wednesday, 14 November, from 10:00 to 10:30. Please choose your favourite poster presentation and vote via the conference app.



Popular Vote Candidates 2024:

Support these young food
scientists and vote!

P.01	Understanding of process-structure-interactions during the processing of plant materials by pulsed electric fields (PEF) Marianna Giancaterino, <i>University of Natural Resources and Life Sciences</i>
P.02	Novel combination of electric fields and subcritical water to sustainably produce multifunctional seaweeds' food ingredients Sara Pereira, <i>University of Minho</i>
P.03	The effect of anthocyanin structure on ternary anthocyanin-iron ion-pectin interactions and spectral properties Valeria Weiss, <i>Universität Konstanz</i>
P.04	Gut microbiota network analysis to define the 'Metabolically Healthy Obese microbiome': An AI4Food approach Blanca Lacruz-Pleguezuelos, <i>Madrid Institute for Advanced Studies</i>
P.05	Combining ball milling and ultrasound to enhance plant protein extraction from food industry by-products Ben Van den Wouwer, <i>KU Leuven</i>
P.06	Algal fractions for food applications: sustainable strategies to obtain functional fractions Joana Gomes Dias, <i>University of Minho</i>

Poster Programme

Poster Session 1 Tuesday November 12, 2024

P1.1.001	Exploring consumer attitudes toward plant-based fish analogues for sustainable dietary choices Marta Appiani ¹ , Camilla Cattaneo ¹ , Monica Laureati ¹ ¹ <i>Sensory & Consumer Science Lab (SCS_Lab), Department of Food, Environmental and Nutritional Sciences (DeFENS), University of Milan, Milan, Italy</i>	P1.1.010	The role of food safety in food practices of Dutch consumers Wenjuan Mu ¹ , Floor van Meer ¹ , Marc Groenen ¹ , Wouter Hoenderdaal ¹ , Wieke van der Vossen-Wijmenga ² , Esther van Asselt ¹ ¹ <i>Wageningen Food Safety Research, Wageningen University and Research, Wageningen, the Netherlands</i> , ² <i>Netherlands Nutrition Centre (Voedingscentrum), The Hague, the Netherlands</i>
P1.1.002	To eat or not to eat? Edible insects from Slovenian consumers' point of view Maja Bensa ¹ , Mojca Jevšnik ² , Irena Vovk ³ ¹ <i>Research Institute of Faculty of Health Sciences, Faculty of Health Sciences, University of Ljubljana, Ljubljana, Slovenia</i> , ² <i>Department of Sanitary Engineering, Faculty of Health Sciences, University of Ljubljana, Ljubljana, Slovenia</i> , ³ <i>Laboratory for Food Chemistry, National Institute of Chemistry, Ljubljana, Slovenia</i>	P1.1.011	Empowering safe food innovation: EFSA's updated multidisciplinary approach for the risk assessment of novel foods Ermolaos Ververis ^{1,2} , Reinhard Ackerl ¹ , Océane Albert ¹ , Domenico Azzollini ¹ , Elisa Beneventi ¹ , Esther Garcia Ruiz ¹ , Wolfgang Gelbmann ¹ , Maria Glymenaki ¹ , Eirini Kouloura ¹ , Laganaro Marcello ¹ , Maura Magani ¹ , Leonard Matijevic ¹ , Vania Mendes ¹ , Estefania Noriega Fernandez ¹ , Irene Nuin ¹ , Gabriela Precup ¹ , Pablo Rodriguez Fernandez ¹ , Ruth Roldan Torres ¹ , Annamaria Rossi ¹ , Francesco Suriano ¹ , Emanuela Turla ¹ , Georges Kass ¹ , Andrea Germini ¹ ¹ <i>European Food Safety Authority, Parma, Italy</i> , ² <i>Dept. of Hygiene, Epidemiology and Medical Statistics, School of Medicine, National and Kapodistrian University of Athens, Athens, Greece</i>
P1.1.003	Valorization of apple pomace in brewing: impact on physicochemical parameters and consumer acceptability of beer Nazarena Cela ¹ , Marta Bertolino ² , Alberto Sean Cinzano Marone ¹ , Chiara Nervo ¹ , Luisa Torri ¹ ¹ <i>University of Gastronomic Sciences, Pollenzo, Bra, CN, Italy</i> , ² <i>University of Turin, Grugliasco, Turin, Italy</i>	P1.1.012	Germination as low-impact process to enhance Basque Beans nutritional properties: protein structure and phytic acid Iratxe Olazarán ¹ , Naiara Andonegi-Mendizabal ¹ , Shuyana Deba ¹ ¹ <i>Leartiker Scoop., Markina-Xemein, Spain</i>
P1.1.004	European survey on fish and other seafood consumption and related consumer awareness Sofia Ioannidou ¹ , Anthony Ian Mark Smith ¹ , Georgios Alaveras ¹ , Giorgia Zamariola ¹ ¹ <i>European Food Safety Authority, Parma, Italy</i>	P1.1.013	Can citrus essential oils nano-emulsions be considered food additives? A comprehensive study using in silico and in vitro approaches Madalina Lorena Medeleanu ^{1,2} , Antonio Cascajosa-Lira ² , Ana Belen Cerezo Lopez ² , Silvia Pichardo Sanchez ² , Giorgiana Catunescu ³ , Sonia Ancuta Socaci ¹ ¹ <i>University of Agricultural Sciences and Veterinary Medicine, Faculty of Food Science and Technology, Cluj-Napoca, Romania</i> , ² <i>University of Seville, Faculty of Pharmacy, Seville, Spain</i> , ³ <i>University Of Agricultural Sciences and Veterinary Medicine, Faculty of Agriculture, Cluj-Napoca, Romania</i>
P1.1.005	Impact of eland meat on the nutritional, sensorial characteristics and consumer's acceptability of meat product Ali Kozlu ¹ , Nujamee Ngasakul ¹ , Sandra Teresita Martín del Campo Barba ¹ , Tersia Needham ¹ , Iveta Klotjova ¹ , Diana Karina Baigts Allende ¹ ¹ <i>Czech University of Life Sciences Prague, Prague, Czech Republic</i>	P1.1.014	Isothermal DNA amplification for a better control of allergenic ingredients in the food value chain Carla Teixeira ² , Uxia Rodríguez García ¹ , Jorge Barros-Velázquez ¹ , Pilar Calo-Mata ¹ , Andrey Ipatov ² , Marta Prado ¹ ¹ <i>Universidade De Santiago De Compostela (USC), Lugo, Spain</i> , ² <i>International Iberian Nanotechnology Laboratory (INL), Braga, Portugal</i>
P1.1.006	Dietary intake of plant-based meat consumers versus non-consumers in UK National Diet & Nutrition Survey Nicole Neufingerl ¹ , Laurine Ballintijn ² , Sander Biesbroek ² , Anne J Wanders ¹ ¹ <i>Unilever Foods Innovation Center, Wageningen, the Netherlands</i> , ² <i>Wageningen University & Research, Division of Human Nutrition & Health, Wageningen, the Netherlands</i>	P1.1.015	Pressure's role on the furan formation during high-pressure thermal sterilization of baby food puree Robert Sevenich ¹ , Kai Knörzer ² ¹ <i>Tu Berlin, Berlin, Germany</i> , ² <i>CSIRO Australia, Melbourne, Australia</i>
P1.1.007	Plant-based proteins: barriers and drivers influencing consumption Mamello Maema ¹ , Hanli De Beer ¹ , Daleen Van Der Merwe ¹ ¹ <i>Africa Unit for Transdisciplinary Health Research, North-West University, Potchefstroom, South Africa</i>	P1.1.016	Unpacking dairy dangers: biogenic amines in Lebanese products - Insights for Food Safety Iman Dankar ¹ , Hussein Hassan ² , Mireille Serhan ³ ¹ <i>Lebanese American University, Byblos, Lebanon</i> , ² <i>Lebanese American University, Beirut, Lebanon</i> , ³ <i>University of Balamand, Al-Koura, Lebanon</i>
P1.1.008	Consumer perception of alternative protein sources: combining implicit and explicit methodologies Clara Barnés-Calle ¹ , Alejandra Bermúdez ¹ , Oxana Lazo ² , Maria Costey ¹ , Lluís Guerrero ¹ , Elena Fulladosa ¹ , Anna Claret ¹ ¹ <i>Institute of Agrifood Research and Technology (IRTA), Monells, Spain</i> , ² <i>Research Center for Applied Biotechnology (CIBA), Tlaxcala, Mexico</i>	P1.1.017	The Allergenic potential of common Hops (<i>Humulus lupulus</i> L.) Dorota Piasecka-Kwiatkowska ¹ , Kinga Blacharska ¹ ¹ <i>Department of Food Biochemistry and Analysis, Poznan University of Life Sciences, Poznan, Poland</i>
P1.1.009	The effect of video messages portraying hedonic eating on food consumption in real-life setting Terhi Junkkari ^{1,2} , Maija Kantola ³ , Anu Hopia ² , Harri Luomala ³ ¹ <i>Seinäjoki University of Applied Sciences, Seinäjoki, Finland</i> , ² <i>University of Turku, Turku, Finland</i> , ³ <i>University of Vaasa, Vaasa, Finland</i>		

P1.1.018	Antioxidant and antimicrobial extracts from the fucoid brown algae <i>Ericaria selaginoides</i>: Pretreatment effect Sunuram Ray ¹ , Doctor Cesar Peteiro ² , Teresa Aymerich ¹ ¹ <i>Food Safety and Functionality Program. Institute of Agrifood Research and Technology, Monells, Spain,</i> ² <i>Seaweeds Center, Marine Culture Units "El Bocal" Oceanographic Center of Santander (COST), Spanish Institute of Oceanography (IEO, CSIC), Santander, Spain</i>
P1.1.019	Antioxidant potential of pomegranate and prickly pear peel extracts in simulated digestion Guadalupe Lavado ¹ , María Pastor ¹ , Ramon Cava ¹ ¹ <i>University Of Extremadura, Cáceres, Spain</i>
P1.1.020	High fibre white bread with increased health benefits using Xylanase Anna Christian ¹ , Alison Lovegrove ² , Ondrej Kosik ² , Peter Shewry ² , Ourania Gouseti ¹ ¹ <i>University Of Copenhagen, Copenhagen, Denmark,</i> ² <i>Rothamsted Research, Harpenden, United Kingdom</i>
P1.1.021	Preparation of galactooligosaccharides with fucose using β-galactosidase Anna Macůrková ¹ , Júlía Vicensová ¹ , Jiří Štětina ¹ , Ladislav Čurda ¹ ¹ <i>University of Chemistry and Technology, Department of Dairy, Fat and Cosmetics, Prague, Czech Republic</i>
P1.1.022	Enhancing nutritional quality of alternative protein foods through nutrient composition, digestibility, and processing Pinja Pöri ¹ , Merel Daas ² , Ever Hernández Olivas ³ , Sander Biesbroek ² , André Brodtkorb ³ , Nesli Sözer ¹ ¹ <i>VTT Technical Research Centre Of Finland, Espoo, Finland,</i> ² <i>Wageningen University & Research, Wageningen, the Netherlands,</i> ³ <i>Teagasc, Fermoy, Co. Cork, Ireland</i>
P1.1.023	Assessing the mouthfeel of milk alternatives with crystalline dispersed phase using oral tribology Philipp Schochat ¹ , Lina Lepp ¹ , Heike P. Karbstein ¹ , Nico Leister ¹ ¹ <i>Karlsruhe Institute of Technology (KIT) Food Process Engineering, Karlsruhe, Germany</i>
P1.1.024	Exploring the metabolic effects of transitioning from high red meat to pulse consumption: De Leguminibus Gaia Anastasia ¹ , Silvia Tagliamonte ¹ , Roberto Marotta ¹ , Paola Vitaglione ¹ ¹ <i>Department of Agricultural Sciences, University of Naples Federico II, Portici, Italy</i>
P1.1.025	Development and in vitro validation of a functional fermented chickpea puree Manuela Flavia Chiacchio ¹ , Silvia Tagliamonte ¹ , Angela Pazzanese ¹ , Francesca De Palma ² , Martina Coletta ² , Luisa Cigliano ² , Giuseppe Blaiotta ¹ , Paola Vitaglione ¹ ¹ <i>Department of Agricultural Sciences, University of Naples Federico II, Portici, Italy,</i> ² <i>Department of Biology, University of Naples Federico II, Portici, Italy</i>
P1.1.026	Steering in vitro digestibility of lentil-based foods Dorine Duijsens ¹ , Sarah Verkempinck ¹ , Tara Grauwet ¹ ¹ <i>Laboratory Of Food Technology, KU Leuven, Leuven, Belgium</i>
P1.1.027	Polysaccharide coated nanoliposomes improve polyphenol intestinal transepithelial transport Xiangnan Meng ¹ , Christos Fryganas ¹ , Vincenzo Fogliano ¹ , Tamara Hoppenbrouwers ^{1,2} ¹ <i>Food Quality and Design, Wageningen University and Research, Wageningen, the Netherlands,</i> ² <i>Wageningen Food and Biobased Research, Wageningen University and Research, Wageningen, the Netherlands</i>
P1.1.028	Avocado residual pulp extract in enhancing Artisanal Ham: Insights from in vitro digestion studies María Elena Sosa-Morales ¹ , Nill Campos-González ¹ , Julián A. Gómez-Salazar ¹ , Abel Cerón-García ¹ , Fabiola León-Galván ¹ , Luz E. Casados-Vázquez ¹ , Sonia Sáyo-Ayerdi ² , Everardo Mares-Mares ³ ¹ <i>Universidad de Guanajuato, Irapuato, Mexico,</i> ² <i>Tecnológico Nacional de México, Tepic, Mexico,</i> ³ <i>Tecnológico Nacional de México, Guanajuato, Mexico</i>
P1.1.029	Sustainable protein blends for infant nutrition. Balancing health and sustainability Maria Jose Bernal ¹ , Michelle Klerks ¹ , Marie Breer ¹ , Luisma Sanchez-Siles ¹ ¹ <i>Hero Institute for Nutrition, Hero Group, Lenzburg, Switzerland</i>
P1.1.030	How can gastronomy promote healthy ageing? Exploring its potential in the prevention of cognitive decline Olaia Estrada ¹ , Jara Domper Jiménez ^{1,2} , Miguel Ruiz-Canela ^{3,4} , Usune Etxeberria ^{1,2} , Maria Arrizabalaga ^{1,2} , Pablo Martínez-Lage ⁵ , Mirian Ecay-Torres ⁵ , Mikel Tainta ⁵ , Miren Altuna ⁵ , Naia Ros ⁶ , Goretti Soroa ⁶ , Imanol Reparaz-Escudero ⁷ , Mikel L. Saéz de Asteasu ^{7,8} , Mikel Izquierdo ⁷ , Elena Alberdi ⁹ , Estibaliz Capetillo-Zarate ^{9,10} , Maider Mateo-Abad ¹¹ , Javier Mar Medina ¹¹ ¹ <i>BCC Innovation, Technology Center in Gastronomy, Basque Culinary Center, Donostia-San Sebastián, Spain,</i> ² <i>Basque Culinary Center, Faculty of Gastronomic Sciences, Mondragon Unibertsitatea, Donostia-San Sebastián, Spain,</i> ³ <i>Department of Preventive Medicine and Public Health, University of Navarra, IdiSNA, Pamplona, Spain,</i> ⁴ <i>Consorcio Centro de Investigaciones Biomédicas en Red (CIBEROBn), Institute of Health Carlos III (ISCIII), Madrid, Spain,</i> ⁵ <i>Center for Research and Advanced Therapies, CITA-alzhéimer Foundation, Donostia-San Sebastián, Spain,</i> ⁶ <i>University of the Basque Country UPV/EHU, Donostia-San Sebastián, Spain,</i> ⁷ <i>Navarrabiomed, Hospital Universitario de Navarra (HUN) - Universidad Pública de Navarra (UPNA), IdiSNA, Pamplona, Spain,</i> ⁸ <i>CIBER of Frailty and Healthy Aging (CIBERFES), Instituto de Salud Carlos III, Madrid, Spain,</i> ⁹ <i>Achucarro Basque Center for Neuroscience, and Department of Neurosciences, University of the Basque Country UPV/EHU, Leioa, Spain,</i> ¹⁰ <i>IKERBASQUE, Basque Foundation for Science, Bilbao, Spain,</i> ¹¹ <i>Biodonostia Health Research Institute, Donostia-San Sebastian, Spain</i>
P1.1.032	Nutrient and food group differences in six-month-olds based on weaning method: Dastatuz trial preliminary results Jone Guenetxea-Gorostiza ^{1,2} , Leire Mazquiarán-Bergera ¹ , Iratxe Urkia-Susin ³ , Olaia Martínez ^{3,4} , Leire Cantero Ruiz de Eguino ⁴ , Silvia Matias Ibañez ⁴ , Ederne Maiz ^{2,5} , Diego Rada-Fernandez de Jauregui ^{1,4} ¹ <i>Department of Preventive Medicine and Public Health, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain,</i> ² <i>Mental Health and Psychiatric Care Group, Biogipuzkoa Health Research Institute, Donostia-San Sebastian, Spain,</i> ³ <i>Nutrition and Food Safety Group, Bioaraba Health Research Institute, Vitoria-Gasteiz, Spain,</i> ⁴ <i>GLUTEN3S Research Group, Department of Pharmacy and Food Science, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain,</i> ⁵ <i>Psychology and Research Methodology Department, University of the Basque Country (UPV/EHU), Donostia-San Sebastian, Spain</i>
P1.1.033	Development of functional gluten-free breads adapted to the nutritional requirements of coeliac patients Jhazmin Quizhper ¹ , Pablo Ayuso ¹ , Rocio Peñalver ¹ , M.A Rosell ¹ , Gema Nieto ¹ ¹ <i>Universidad de Murcia, Espinardo, Spain</i>
P1.1.034	Bio-calcium from salmon frame prevented bone loss in ovariectomy-induced osteoporosis rats Soottawat Benjakul ¹ , Acharaporn Issuriya ² , Watcharapol Suyapoh ³ , Krisana Nilswan ¹ , Jirakrit Saetang ¹ ¹ <i>International Center of Excellence in Seafood Science and Innovation, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, Thailand,</i> ² <i>Division of Health and Applied Sciences, Faculty of Science, Prince of Songkla University, Hat Yai, Songkhla, Thailand,</i> ³ <i>Department of Veterinary Science, Faculty of Veterinary Science, Prince of Songkla University, Hat Yai, Songkhla, Thailand</i>
P1.1.035	Analysis of commercial yogurts texture connected to dysphagia consumer needs Esther Sanmartín ¹ , Ana B. Naranjo ¹ , Raquel Llorente ¹ , Irene Peral ¹ ¹ <i>AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Derio (bizkaia), Spain</i>
P1.1.036	Antioxidant and antidiabetic properties of tomato-based functional bars Elena Tomassi ¹ , Morena Gabriele ¹ , Laura Pucci ¹ ¹ <i>Institute of Agricultural Biology and Biotechnology-CNR, Pisa, Italy</i>

P1.1.037	Milk-derived biopeptides: A potential strategy for hypertension treatment Cindy Stephanny Alvarado Molina ¹ , Bertha Viviana Ruales Guzmán ² ¹ Universidad Nacional de Colombia, Department of Chemical and Environmental Engineering, Bogotá, Colombia, ² Universidad Nacional de Colombia, Instituto de Ciencia y Tecnología de Alimentos, Bogotá, Colombia
P1.1.038	Rational design of cereals for seniors: Fabrication, oral processing, palatability and digestibility of cereal prototypes Leehen Mashiah ¹ , Omer Medini ² , Andrea Araiza Calahorra ³ , Josefine Skaret ⁴ , Carmit Shani Levi ¹ , Lotti Egger ⁵ , Reto Portmann ⁵ , Paula Varela ⁴ , Anwesha Sarkar ³ , Uri Lesmes ¹ ¹ Technion, Haifa, Israel, ² The International Beer Breweries LTD, Kibbutz, Givat Haim, M.P. Hefer, Israel, ³ Food Colloids and Bioprocessing Group, School of Food Science and Nutrition, University of Leeds, Leeds, England, ⁴ Nofima, Tromsø, Norway, ⁵ Institute for Food Science, Agroscope Switzerland, Bern, Switzerland
P1.1.039	Nudging fragile population towards sustainable food choices Chiara Biggi ¹ , Davide Menozzi ¹ , Audrey Cavalieri ¹ , Sara Ottonello ¹ , Riccardo Vecchio ² , Silvia Sapio ² , Cristina Mora ¹ ¹ Università degli Studi di Parma, Parma, Italy, ² University of Naples Federico II, Naples, Italy
P1.2.003	Extraction of lipids using cell-rupture techniques from microalgae biomass cultivated on food waste hydrolysate Nasser Hamdami ¹ , Payam Torabi ² , Omidvar Farhadian ² , Nafiseh Soltanizadeh ² , Alain Le-Bail ¹ ¹ Oniris, Nantes, France ² Department of Food Science and Technology, College of Agriculture, Isfahan University of Technology, Isfahan, Iran
P1.2.004	Cultivation of <i>Scenedesmus quadricauda</i> and <i>Tetraselmis suecica</i> on food waste hydrolysate; Optimization, and physicochemical studies Nasser Hamdami ¹ , Payam Torabi ² , Omidvar Farhadian ² , Nafiseh Soltanizadeh ² , Alain Le-Bail ¹ ¹ ONIRIS - GEPEA (UMR CNRS 6144), Nantes, France, ² Department of Food Science and Technology, College of Agriculture, Isfahan University of Technology, Isfahan, Iran
P1.2.005	Effect of high-pressure homogenization on the recovery and emulsifying properties of <i>Chlorella pyrenoidosa</i> proteins Alexandros Katsimichas ¹ , Maria Katsouli ¹ , Nikolaos Spantidos ¹ , Maria Giannakourou ¹ , Petros Taoukis ¹ ¹ Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece, Athens, Greece
P1.2.006	Textural and metabolic changes in fish meat during kobujime curing Yuri Kominami ¹ , Katō Takase ¹ , Hideki Ushio ¹ ¹ The University Of Tokyo, Tokyo, Japan
P1.2.007	<i>Pleurotus</i> spp cultivation using algae clumps accumulated in shores of mar menor lagoon as a step forward for circular economy Rebeca Lavega ¹ ¹ Universidad Autónoma De Madrid, Madrid, Spain
P1.2.008	Development of functional noodles with <i>Ulva australis</i> to control the glycemic response Seonghyeon Nam ¹ , Young-Ok Son ² , Jongbin Lim ¹ ¹ Department of Food Bioengineering, Jeju National University, South Korea, ² Department of Animal Biotechnology, Faculty of Biotechnology, Jeju National University, South Korea
P1.2.009	Aqueous extraction of proteins and other components from microalgae during High Pressure Homogenisation treatment Astrid Penicaut ^{1,2} , Sarah Abidh ² , Rohit Srivastava ³ , Isabelle Chambaud ² , Paul Menu ¹ , Veronique Bosc ¹ ¹ UMR Sayfood (AgroParisTech, INRAE, Université Paris-Saclay), Palaiseau, France, ² Olala!, Malakoff, France, ³ UMR CSGA (AgroSup Dijon, CNRS, INRAE, Université Bourgogne Franche-Comté), Dijon, France
P1.2.010	Drying of microalga (<i>Porosira glacialis</i>) derived from an industry-scale bioreactor: Energy-efficiency, product quality & stability Sophie Kendler ¹ , Tom Ståle Nordtvedt ¹ ¹ Sintef Ocean As, Trondheim, Norway
P1.2.011	Impact of food side-stream based medium on nutrient composition and protein extractability in <i>Auxenochlorella protothecoides</i> Byron Perez ^{1,2} , Alcine Chan ³ , Vivian Han ³ , Nicola Weber ^{1,2} , Bruce Yong ¹ , Iris Haberkorn ¹ , Shao-Quan Liu ^{3,4} , Alexander Mathys ^{1,2} ¹ Singapore-ETH Centre, Singapore, Singapore, ² Sustainable Food Processing Laboratory, ETH Zurich, Zurich, Switzerland, ³ Department of Food Science & Technology, National University of Singapore, Singapore, Singapore, ⁴ National University of Singapore (Suzhou) Research Institute, Suzhou, China
P1.2.012	Rheological and interfacial properties of next-generation plant-based foods Abraham Badjona ¹ , Robert Bradshaw ¹ , Caroline Millman ¹ , Martin Howarth, Bipiro Dubey ¹ ¹ Sheffield Hallam University, Sheffield, United Kingdom
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P1.2.014	Wholemeal pasta: Impact of drying temperature on the molecular features of macro/micro components Mattia Di Nunzio ¹ , Alberto Barbiroli ¹ , Francesca Saitta ¹ , Davide Russo ¹ , Dimitrios Fessas, Stefania Iametti ¹ , Alessandra Marti ¹ ¹ University Of Milan, Milan, Italy
P1.2.015	Legume grass protein concentrate as a novel ingredient Esteban Echeverria-jaramillo ¹ , Lübeck Mette ² , Simon G Echers ² , Anders K. Jørgensen ² , Tuve Mattsson ² , Peter S. Lübeck ³ , Vibeke Orlien ¹ ¹ Department of Food Science, University Of Copenhagen, Copenhagen, Denmark, ² Department of Chemistry and Bioscience, Aalborg University, Aalborg, Denmark, ³ BiomassProtein APS, Skive, Denmark
P1.2.016	The properties of different plant protein sources: Sugar beet and mallow leaves Ayça Akyüz ¹ , İdil Tekin ¹ , Zülal Aksoy ¹ , Mecit Halil Öztö ² , Seda Ersus ¹ ¹ Ege University, Izmir, Turkey, ² Middle East Technical University, Ankara, Turkey
P1.2.017	Production and characterization of freeze-dried WPI-lysozyme heteroprotein coacervates loaded with grape seed extract Monika Gibis ¹ , Waranya Wataniyakun ² ¹ Dept. of Food Material Science, Institute of Food Science and Biotechnology, University of Hohenheim, Stuttgart, Germany, ² UiT the Arctic University of Norway, Tromsø, Norway
P1.2.018	The influence of high-pressure homogenization on the techno-functional properties of commercial pea protein isolate Yadong Li ¹ , Quinten Masijn ¹ , Olivier Goemaere ¹ , Ilse Fraeye ¹ ¹ Meat Technology and Science of Protein-rich Foods (MTSP), Department of Microbial and Molecular Systems, KU Leuven Ghent Campus, Ghent, Belgium
P1.2.019	Transglutaminase crosslinking of pea protein: gelling potential to mechanistic insight through the use of proteomics Ankita Mukherjee ^{1,2,3} , Jasper Van Pee ^{4,5} , Florian Weiland ³ , Ilse Van de Voorde ³ , Tara Grauwet ² , Ilse Fraeye ¹ ¹ Meat Technology and Science of Protein-rich Foods (MTSP), Department of Microbial and Molecular Systems, KU Leuven, Ghent, Belgium, ² Laboratory of Food Technology, Department of Microbial and Molecular Systems, KU Leuven, Leuven, Belgium, ³ Laboratory of Enzyme, Fermentation and Brewing technology, Department of Microbial and Molecular Systems, KU Leuven, Ghent, Belgium, ⁴ ILVO Flanders Research Institute for Agriculture, Fisheries and Food, Technology and Food Science Unit, Ghent, Belgium, ⁵ Laboratory for Animal Nutrition and Animal Product Quality, Department of Animal Sciences and Aquatic Ecology, Ghent University, Ghent, Belgium

P1.2.021	Isolation of Quinoa proteins by milling, alkaline and enzymatic-assisted fractionations: composition, structure and technofunctional properties. Diana Valeria Rodriguez Hernandez ¹ , Salwa Karboune ¹ ¹ McGill University, Sainte-Anne-de-Bellevue, Canada
P1.2.022	Analysis of techno-functionality of pea protein isolates - understanding processing effects Laura Scheuer ¹ , Paul Steinhart ¹ , Stephanie Bader-Mittermaier ¹ , Ute Schweiggert-Weisz ^{1,2} , Susanne Gola ¹ ¹ Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany, ² Technical University of Munich, School of Life Sciences, Plant Proteins and Nutrition, Freising, Germany
P1.2.023	Uncracked byproduct valorization as multifunctional ingredients in meat substitutes Marion Schwartz ¹ , Sarah Noizet ¹ , Nathalie Fayolle ² , Delphine Huc-Mathis ¹ , David Blumenthal ¹ , Marine Masson ¹ ¹ Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Palaiseau, France, ² JRS, Saint Germain en Laye, France
P1.2.024	Characteristics of gels with gluten and alternative proteins to be used in meat analogues development Monica Toldra ¹ , Dolors Pares ¹ , Olga Sempere ¹ , Elena Fulladosa ² ¹ Institute of Agrifood Technology, University of Girona, Girona, Spain, ² IRTA, Food Quality and Technology Program, Monells, Girona, Spain
P1.2.025	Enhancing the nutritional and technological properties of lupine as an alternative protein by extrusion processing. Alba Gozalbes Sanz ¹ , Blanca Viadel Crespo ¹ , Mariana Valverde Belda ¹ , Natalia Aparicio García ¹ , Elisa Gallego Vendrell ¹ , Lidia Tomás Cobos ¹ ¹ AINIA, Paterna, Spain
P1.2.026	Including protein quality in LCA of novel food products Andreas Gess ¹ , Sara Cutroneo ¹ , Tullia Tedeschi ¹ , Mecit Oztop ¹ , Özlem Özmutlu Karslioglu ¹ , Simon Dirr ¹ , Lisa Ziegler ¹ ¹ Greensurvey GmbH, Straubing, Germany
P1.2.027	Understanding interactions of alternative proteins with fibre in low pH foods: Towards informing mouthfeel perception Ben Kew ¹ , Florence Lilley ² , Robin Slater ² , Anwesha Sarkar ¹ ¹ University Of Leeds, Leeds, United Kingdom, ² Fruit Towers, Innocent Drinks, London, United Kingdom
P1.2.028	Fibrous structure formation in meat analogues: innovative strategies for low-protein ingredients Anni Nisov ¹ , Pinja Pöri ¹ , Heikki Aisala ¹ , Markus Nikinmaa ¹ , Emilia Nordlund ¹ , Nesli Sözer ¹ ¹ VTT Technical Research Centre Of Finland, Espoo, Finland
P1.2.029	Assessing digestibility and sensory properties of Aviron winter peas compared to traditional spring varieties Clara Talens ¹ , Saioa Alvarez-Sabatel ¹ , Milagros Arnal ² , Pau Talens ² ¹ AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Derio, Spain, Derio, Spain, ² Instituto Universitario de Ingeniería de Alimentos - FoodUPV. Universitat Politècnica de València, Spain
P1.2.030	Pea protein soluble polysaccharide interactions with plant albumins Minh Tuan Tran ¹ , Akihiro Nakamura ² , Ruifen Li ¹ , Milena Corredig ¹ ¹ Department of Food Science & CiFood center, Aarhus University, Aarhus, Denmark, ² College of Agriculture Department of Food and Life Sciences, Ibaraki University, Ibaraki, Japan
P1.2.031	Impact of novel processing methods on the molecular interactions of dietary fibre in snacks Alia Alwedyan ^{1,2} , Hannah Harris ¹ , Yaroslav Khimyak ² , Debora Saibene ³ , Frederick Warren ¹ ¹ Quadram Institute Biosciences, Norwich, United Kingdom, ² School of Pharmacy, University of East Anglia, Norwich, United Kingdom, ³ PepsiCo International LTD, Leicester, United Kingdom
P1.2.032	Evaluating the Effect of Baking and vacuum drying on 3D-printed cereal snacks quality and aroma Kristina Radoš ¹ , Nikolina Čukelj Mustač ¹ , Maja Benković ¹ , Karla Obad ¹ , PhD Saša Drakula ¹ , Bojana Voučko ¹ , Dubravka Novotni ¹ ¹ University of Zagreb, Faculty of Food Technology and Biotechnology, Zagreb, Croatia
P1.2.033	Effects of pulsed electric fields on dietary-fiber content and technological properties of carrot dietary-fiber concentrates Harold Antonio Pajaro Escobar ¹ , Robert Soliva fortuny ¹ , Olga Martin Belloso ¹ , Pedro Elez-Martínez ¹ ¹ University Of Lleida, Lleida, Spain
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P1.2.035	Carbohydrate core-shell electrosprayed microcapsules for enhanced oxidative stability of Vitamin A Palmitate Elnaz Z. Fallahasghari ¹ , Marie Højgaard Lyngø ¹ , Emma Espholin Gudnason ¹ , Kristin Munkrup ² , Ana C. Mendes ¹ , Ioannis S. Chronakis ¹ ¹ Technical University Of Denmark, Kgs. Lyngby, Denmark, ² BASF A/S, Ballerup, Denmark
P1.2.036	Wild Sloe berries for Rosé Vermouth Innovative formulations Iranzu Zalba ¹ , Montserrat Navarro ¹ , Iñigo Arozarena ¹ , Idoia Fernandez-pan ¹ ¹ IS-Food Research Institute, Universidad Publica de Navarra, Pamplona, Spain
P1.2.038	Comparative study of drying techniques for dried apple slices: process optimization and quality evaluation Marianna Giannoglou ¹ , Varvara Andreou ¹ , Konstantinos Panagiotis Masouras ¹ , Pantelis Natskoulis ¹ , George Katsaros ¹ ¹ Institute of Technology of Agricultural Products ELGO-DEMETER, Athens, Greece
P1.2.039	Fermentation of dry and wet extruded pea protein texturates for flavor development Maurice König ¹ , Jochen Weiss ¹ , Myriam Loeffler ² ¹ University of Hohenheim, Stuttgart, Germany, ² KU Leuven, Leuven, Belgium
P1.2.041	Stability of anthocyanins in plant proteins with fructooligosaccharides: Coacervation and spray drying study Marcin Kurek ¹ , Havva Aktas ¹ , Patryk Pokorski ¹ , Jorge Custodio-Mendoza ¹ ¹ Department of Technique and Food Development, Institute of Human Nutrition Sciences, Warsaw University of Life Sciences, Warszawa, Poland
P1.2.042	Immobilization of sn-2 regioselective lipase on agarose based support with different enzyme-support interactions Jaegwan Lee ¹ , Inwoo Park ¹ , Jihoon Kim ¹ , Jaehyeon Park ¹ , Juchan Lee ¹ , Juno Lee ² , Phan-Shick Chang ^{1,2,3} ¹ Department of Agricultural Biotechnology, Seoul National University, Seoul, South Korea, ² Research Institute of Agriculture and Life Science, Seoul National University, and Center for Agricultural Microorganism and Enzyme, Seoul, South Korea, ³ Center for Food and Bioconvergence, Seoul National University, Seoul, South Korea
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P1.2.045	Development of novel controlled-delivery systems by electrospraying for co-encapsulation of probiotics and prebiotics Vasco D.F. Martins ^{1,2} , Miguel A. Cerqueira ² , Cristina Prieto ³ , Zoran Evtoski ³ , Jose M. Lagaron ³ , José A. Teixeira ¹ , Lorenzo M. Pastrana ² , Pablo Fuciños ² ¹ Centre of Biological Engineering, University of Minho, Braga, Portugal, ² International Iberian Nanotechnology Laboratory, Braga, Portugal, ³ Novel Materials and Nanotechnology Group, Institute of Agrochemistry and Food Technology (IATA), Spanish Council for Scientific Research (CSIC), Valencia, Spain
P1.2.046	Metabolic responses of apples to abiotic stressor - pulsed electric field Aleksandra Matys ¹ , Dorota Witrowa-Rajchert ¹ , Artur Wiktor ¹ ¹ Warsaw University of Life Sciences, Warsaw, Poland
P1.2.047	Effectiveness of cold plasma as a new route for producing biofertilizers from food side streams Victoria Crespo-Torbado ¹ , Avelino Álvarez-Ordóñez ¹ , Raquel Bodelón ¹ , Montserrat González-Raurich ¹ , Miguel Prieto ¹ , Mercedes López ¹ , Márcia Oliveira ¹ ¹ University of León, León, Spain
P1.2.048	An experimental setup for improving Soluble Gas Stabilisation (SGS) technology in muscle food Henrik Øvrebø ¹ , Sara Esmailian ¹ , Jørgen Lerfall ¹ , Martin Steinert ¹ , Anna Olsen ¹ ¹ Norwegian University of Science and Technology (NTNU), Trondheim, Norway
P1.2.049	Are drying methods in fact changing the content of non-volatile compounds in plant materials? Natalia Pachura ¹ , Mohsen Gavahian ² , Antoni Szumny ¹ ¹ Wrocław University of Environmental and Life Sciences, Wrocław, Poland, ² Department of Food Science, National Pingtung University of Science and Technology, Pingtung, Taiwan
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P1.2.051	Effect of water activity on microwave heating of dry chilis (<i>Capsicum annuum</i>) María Elena Sosa-Morales ¹ , Mitzi G. Flores-Sánchez ¹ , Marco E. Pérez-Reyes ² ¹ Universidad De Guanajuato, Irapuato, Mexico, ² Washington State University, Pullman, USA
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P1.2.053	Effect of cold atmospheric plasma on oxidation, antioxidant capacity and volatile compounds in pork meat Yelyzaveta Oliinychenko ¹ , Saliha Saad ¹ , Anastasia Kyriakoudi ² , Ioannis Mourtzinou ² , Marc Griffiths ¹ , Brijesh Tiwari ³ , Alexandros Stratakis ¹ ¹ School of Applied Sciences, University of the West of England, BRISTOL, United Kingdom, ² Department of Food Science and Technology, Aristotle University of Thessaloniki, Thessaloniki, Greece, ³ Teagasc Food Research Centre, Dublin, Ireland
P1.2.054	Pulsed electric fields processing accelerates post-harvest ripening of kiwi fruits: Effect on hardness and quality Athanasios Limnaios ¹ , Christos Tsatsis ¹ , George Dimopoulos ^{1,2} , Petros Taoukis ¹ ¹ Laboratory of Food Science and Technology, School of Chemical Engineering, National Technical University of Athens, Athens, Greece, ² Institute of Food Technology, Department of Food Science and Technology, BOKU University, Vienna, Austria
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P1.3.001	Indigenous and commercial yeasts in Sauvignon blanc wines: growth kinetics and volatile compounds profile Cássia Cristina Savi ² , Marcos Roberto Dobler Stroschein ² , Carolina Pretto Panceri ² , Stefany Arcari ^{1,2} ¹ Federal Institute of Santa Catarina - IFSC, São Miguel do Oeste, Brazil, ² Federal Institute of Santa Catarina - IFSC, Urupema, Brazil

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P1.3.004	Ecology and technological-functional characterization of wild lactic acid bacteria and yeast isolated from different sourdoughs Iñaki Diez-Ozaeta ¹ , Olaia Estrada ¹ , Leire Ipiña ¹ ¹ BCC Innovation, Technological Center in Gastronomy, Basque Culinary Center, Donostia-San Sebastián, Spain
P1.3.005	Artichoke Miso: Fermented pastes as innovative and healthy flavour enhancers Idoya Fernandez-pan ¹ , Francisco Ibañez ¹ , Maria Jose Beriain ¹ , Paloma Virseda ¹ ¹ IS-Food Research Institute, Universidad Publica de Navarra, Pamplona, Spain
P1.3.006	Enzymatic synthesis of novel oligosaccharides from raffinose oligosaccharides Philipp Garbers ¹ , Gordon Jacob Boehlich ¹ , Jane Wittруп Agger ² , Birgitte Zeuner ² , Bjarke Westereng ¹ ¹ Norwegian University Of Life Science, Ås, Norway, ² Technical University of Denmark, Kongens Lyngby, Denmark
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P1.3.008	Optimization of biomass production and crude protein content of Basidiomycota on carrot side streams Leonie Juhlich ¹ , Iris Lammersdorf ¹ , Lars Tasto ² , Kai Reineke ³ , Denise Salzig ² , Holger Zorn ¹ , Martin Gand ¹ ¹ Justus Liebig University, Giessen, Germany, ² University of Applied Sciences Mittelhessen, Giessen, Germany, ³ GNT Europa GmbH, Aachen, Germany
P1.3.009	Inoculation of endophytic fungi into “Throuba” olives for natural de-bittering under controlled conditions Sofia Chanioti ¹ , Panagiota Stergiou ¹ , Zacharoula-Maria Xanthou ¹ , Ioanna Chalvatzis ¹ , Aspasia Nisiotou ¹ , George Katsaros ¹ ¹ Institute of Technology of Agricultural Products ELGO-DEMETER, Lykovrissi, Greece
P1.3.010	Potential of exopolysaccharide-producing starter cultures in vegan coconut yoghurt analog manufacture Sophie Libberecht ¹ , Mia Ristevska ¹ , Myriam Loeffler ¹ ¹ KU Leuven - Dept. of Microbial and Molecular Systems; Research Group MTSP, Ghent, Belgium
P1.3.011	Optimization of the sensory overall impression of a fermented egg white product Insa Mannott ^{1,2} , Erik Schledermann ¹ , Ramona Bosse ¹ , Monika Gibis ² ¹ Department of Food Technology, Institute EcoMaterials, University of Applied Sciences Bremerhaven, Bremerhaven, Germany, ² Department of Food Physics and Meat Science, Institute of Food Science and Biotechnology, University of Hohenheim, Stuttgart, Germany
P1.3.012	Use of phytase-active Pediococcus pentoseus in sourdough fermentation to enhance the bread quality Matin Mohammadi Kouchesfahani ¹ , Zohreh Hamidi-Esfahani ¹ , Mohammad-Hossein Azizi ¹ ¹ Department of Food Science and Technology, Faculty of Agriculture, Tarbiat Modares University, Tehran, Iran
P1.3.013	Exploiting RNA thermometers (RNAT) as molecular control element for precision fermentation Christina Peterzell ¹ , Philipp Noll ¹ , Marius Henkel ¹ ¹ Cellular Agriculture, TUM School of Life Sciences, Technical University of Munich, Freising, Germany
P1.3.014	Exploring the use of hydrocolloid gums in goat cream cheese production Isabel Ratão ^{1,2} , Patrícia Nunes ^{1,2} , Vanessa Silva ¹ , Célia Quintas ^{1,2} ¹ Universidade Do Algarve, Faro, Portugal, ² Mediterranean Institute for Agriculture, Environment and Development & CHANGE-Global Change and Sustainability Institute, Faculty of Sciences and Technology, University of Algarve, Faro, Portugal
P1.3.015	Balancing aroma generation and food safety in vegan raw-fermented sausage analogues via pre-fermentation Soramony Sam ¹ ¹ University Of Hohenheim, Stuttgart, Germany
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P1.3.019	Lactic acid bacteria as technological and sensory biomodulators for novel plant-based fermented beverages Iñaki Diez-Ozaeta ¹ , Olaia Estrada ¹ , Telmo Puente ¹ , Laura Vázquez-Araújo ^{1,2} , John Regefa ^{1,2} ¹ BCC Innovation, Technology Center in Gastronomy, Basque Culinary Center, Donostia-San Sebastián, Spain, ² Basque Culinary Center, Faculty of Gastronomy Sciences, Mondragon Unibertsitatea, Donostia-San Sebastián, Spain
P1.3.020	Screening and characterization of biosurfactant-producing bacillus species isolated from oil contaminated soils in Tunisia Zied Zarai ¹ , Houda Gharslallah ¹ , Mecit Halil Öztö ² ¹ University of Sfax, High Institute of biotechnology of Sfax, Food Technology department, Sfax, Tunisia, ² Middle East Technical University, Faculty of Engineering, Food Engineering, Ankara, Türkiye
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P1.3.022	Antimicrobial activity of PAW against E. coli planktonic cells & biofilms formed on polystyrene surfaces Raquel Camilleri ¹ , Ruben Gatt ¹ , Vasilis Valdramidis ^{1,2} , Foteini Pavli ¹ ¹ University of Malta, Msida, Malta, ² National and Kapodistrian University of Athens, Athens, Greece
P1.3.023	Effect of light and drying method on bioactivity of Monascus purpureus and Ganoderma lucidum cultures Ioannis Giavasis ¹ , Chrysanthi Mitsagga ¹ ¹ University Of Thessaly, Department of Food Science and Nutrition, Karditsa, Greece
P1.3.024	Shelf life of peach juice cold pasteurized by pulsed electric fields: Comparison with thermal treatment George Katsaros ¹ , Varvara Andreou ¹ , Marianna Giannoglou ¹ , Zacharoula-Maria Xanthou ¹ , Athanasios Limnaios ² , Aleksandros Katsimichas ² , Petros Taoukis ² ¹ Institute of Technology Of Agricultural Products Elgo-demeter, Athens, Greece, ² National Technical University of Athens, Athens, Greece

P1.3.025	Innovative strategies to prevent and eliminate <i>Listeria monocytogenes</i> biofilms: Plasma-polymerized coatings and plasma-activated water Ángel Francés ¹ , Márcia Oliveira ¹ , Rebeca Cordero-García ¹ , Rodolfo Múgica-Vidal ² , Fernando Alba-Elías ² , Montserrat González-Raurich ¹ , Avelino Álvarez-Ordóñez ¹ , Mercedes López Fernández ¹ ¹ University of León, León, Spain, ² University of La Rioja, Logroño, Spain
P1.3.026	Microbial load in pre-stacked plastic packaging before filling with liquid foods: impact of airborne microorganisms Pieter-Jan Loveniers ¹ , Imca Samplers ¹ , Frank Devlieghere ² ¹ Research Unit VEG-i-TEC, Department of Food Technology, Safety and Health, Faculty of Bioscience Engineering, Ghent University, Campus Kortrijk, Belgium, ² Research Unit Food Microbiology and Food Preservation (FMFP), Department of Food Technology, Safety and Health, Ghent University, Ghent, Belgium
P1.3.027	Optimization the disinfection process for flexible packaging using atomized hydrogen peroxide and peracetic acid Pieter-Jan Loveniers ¹ , Imca Samplers ¹ , Frank Devlieghere ² ¹ Research Unit VEG-i-TEC, Department of Food Technology, Safety and Health, Faculty of Bioscience Engineering, Ghent University, Campus Kortrijk, Belgium, ² Research Unit Food Microbiology and Food Preservation (FMFP), Department of Food Technology, Safety and Health, Ghent University, Ghent, Belgium
P1.3.029	Development of software for evaluation of cold chain disruption duration in foods of animal origin Lenka Necidova ¹ , Danka Harustiakova ² , Alena Zouharova ¹ , Klara Bartakova ¹ , Sarka Bursova ¹ ¹ University of Veterinary Sciences Brno, Brno, Czech Republic, ² Masaryk University, Brno, Czech Republic
P1.3.030	Improving food quality and safety by developing innovative antimicrobial packaging activated with natural bioactive compounds Valeria Poscente ^{1,2} , Claudia Zoani ¹ , Luciana Di Gregorio ¹ , Andrea Visca ¹ , Elisa Clagnan ¹ , Manuela Costanzo ¹ , Antonella Del Fiore ¹ , Benedetto Aracri ¹ , Luigi Garavaglia ³ , Francesco Salvadori ⁴ , Gabriel Mustatea ⁵ , Nastasia Belc ⁵ , Roberta Bernini ² , Annamaria Bevivino ¹ ¹ Department for Sustainability, Biotechnologies and Agroindustry Division, Italian National Agency for New Technologies, Energy and Sustainable Economic Development (ENEA), Rome, Italy, ² Department of Agriculture and Forest Sciences, University of Tuscia, Viterbo, Italy, ³ I.L.P.A. Group, Bologna, Italy, ⁴ I.L.I.P. s.r.l., Bologna, Italy, ⁵ National Research and Development Institute for Food Bioresources - IBA Bucharest, Bucharest, Romania
P1.3.031	The effect of Linomium algarvense and Carpobrotus edulis extracts as microbial inhibitors on fresh-cut apples Catarina Pereira ² , Isabel Ratão ^{1,3} , Luísa Custódio ² , Célia Quintas ^{1,3} ¹ Universidade Do Algarve, Faro, Portugal, ² Centre of Marine Sciences (CCMAR/CIMAR LA), Faro, Portugal, ³ MED–Mediterranean Institute for Agriculture, Environment and Development & CHANGE–Global Change and Sustainability Institute, Faro, Portugal
P1.3.032	Reduction of allergenic proteins in white mustard seeds Anna Grygier ¹ , Dorota Piasecka-Kwiatkowska ¹ , Magdalena Rudzińska ¹ ¹ Poznań University Of Life Sciences, Poznań, Poland
P1.3.033	Nanoemulsified essential oils reduced tremendously the heat resistance of <i>Listeria monocytogenes</i> Mariem Somrani ¹ , Carmen María Pastor ¹ , Prof. Alfredo Palop ¹ ¹ Universidad Politécnica de Cartagena, Cartagena, Spain
P1.3.034	Inhibition of pathogenic <i>Escherichia coli</i> growth in fruit juice using essential oil emulsions Hajime Takahashi ¹ , Sho Kurokawa ¹ , Ayaka Nakamura ¹ , Takashi Kuda ¹ ¹ Tokyo University of Marine Science and Technology, Tokyo, Japan
P1.3.035	Handheld NIR spectroscopy in minced meat freshness determination supported by Machine Learning algorithms Isik Riza Türkmen ¹ , Ervienatasia Djaw ¹ , Thorsten Tybussek ¹ ¹ Fraunhofer Institute for Process Engineering and Packaging (ivv), Freising, Germany
P1.3.036	Optimization of treatment chamber design for decontamination of almond-based milk alternative by pulsed electric fields Arisa Thamsuaidee ^{1,3} , Matteo Stefanelli ² , Claudia Siemer ¹ , Vasilis P. Valdramidis ³ ¹ Elea Technology GmbH, Quakenbrueck, Germany, ² University of Parma, Parma, Italy, ³ National and Kapodistrian University of Athens, Athens, Greece
P1.3.037	Inactivation of <i>Listeria innocua</i> in dry-cured hams by High Pressure Processing and following storage Food Technologist Elena Dalzini ¹ , Elena Cosciani-Cunico ¹ , Muhammad-Ehtesham Abdul ¹ , Paola Monastero ¹ , Daniela Merigo ¹ , Stefania Ducoli ¹ , Alessandro Norton ¹ , Marina-Nadia Losio ¹ ¹ Istituto Zooprofilattico Sperimentale Della Lombardia E Dell'emilia Romagna "bruno Ubertini", Brescia, Italy
P1.3.038	The widely used MicroTester apparatus in the food chain and in the research Tekla Engelhardt ¹ , Oktay Hakir ² , Máté Farkas ¹ , Orsolya Strang ¹ , Miklós Süth ¹ , Ákos Józwiak ¹ ¹ University of Veterinary Medicine, Budapest, Hungary, ² Hungarian University of Agriculture and Life Sciences, Budapest, Hungary
P1.3.039	Combining HHP with natural antimicrobials to inactivate <i>L. monocytogenes</i> in beef and plant-based patties Nikolaos Giannoulis ¹ , Mario González-Angulo ^{2,3} , Beatriz Melero ² , Miriam Ortega Heras ² , Carolina Bocigas Martin ² , Theocharia Tsagkaropoulou ¹ , Kimon Andreas Karatzas ¹ ¹ Department of Food & Nutritional Sciences, University of Reading, Reading, United Kingdom, ² Department of Biotechnology and Food Science, University of Burgos, Burgos, Spain, ³ Hiperbaric, S.A., Burgos, Spain
P1.3.040	High-Pressure Processing inactivation for foodborne bacteria, viruses and parasites in foods Kah Yen Claire Yeak ¹ , Cristina Serra-Castelló ¹ , George Pampoukis ¹ , Sara Bover-Cid ² , Berta Torrents-Masoliver ² , Heidy M.W. den Besten ¹ , Marcel H. Zwietering ¹ ¹ Food Microbiology, Wageningen University, Wageningen, the Netherlands, ² Food Safety and Functionality Program, IRTA, Monells, Spain
P1.3.041	Combining non-thermal plasma technology with hygienic design for food and water safety for fresh-cut lettuce Uta Schnabel ¹ , Clemens Morath ² , Jörg Stachowiak ¹ , Andreas Ell ³ , Oliver Schlüter ⁴ , Jörg Ehlbeck ¹ ¹ Leibniz Institute for Plasma Science and Technology, Greifswald, Germany, ² GARTENFRISCH Jung GmbH, Jagsthausen, Germany, ³ KRONEN GmbH, Kehl am Rhein, Germany, ⁴ Leibniz Institute for Agricultural Engineering and Bioeconomy, Potsdam, Germany
P1.4.001	Enzymatic grafting of phenolic compounds to pectin as a pathway for functional ingredients development Pamela Freire de Moura Pereira ¹ , Amparo Jiménez-Quero ¹ ¹ Chalmers University Of Technology, Göteborg, Sweden
P1.4.002	In vitro synergistic activity of natural antimicrobials combinations for potential antimicrobial active packaging application Paul Gichuki Kamau ¹ , M.C Cruz-Romero ¹ , PA Calderon ¹ , J.P Kerry ¹ , M.A Morris ² ¹ Food Packaging and Materials Science Group, School of Food & Nutritional Sciences, University College Cork, Cork, Ireland, ² AMBER and the School of Chemistry, Trinity College Dublin, Dublin, Ireland
P1.4.003	Influence of drying on the sea fennel extract properties used for active fish packaging Mia Kurek ¹ , Mario Šćetar ¹ , Auree Jacob ² , Marko Nuskol ¹ , Kata Galic ¹ ¹ University of Zagreb, Faculty of Food Technology and Biotechnology, Zagreb, Croatia, ² IUT Dijon, University of Burgundy, Dijon, France

P1.4.004	Development of active packaging from agar/ carboxymethyl cellulose bioplastic with integrated Green Silver nanoparticles Seyedeh Fatemeh Mirpoor ¹ , Alessio Massironi ² , Stella Lignou ¹ , Sameer Khalil Ghawi ¹ , Dimitris Charalampopoulos ¹ , Federico Trotta ² ¹ Department of Food and Nutritional Sciences, University of Reading, Reading, United Kingdom, ² Metalchemy Limited, London, United Kingdom
P1.4.005	Enhancing sustainability in food packaging: synthesis and characterization of CMC/NIPU bioplastics with SLS Incorporation Nazila Oladzadabbasabadi ¹ , Benu Adhikari ¹ , Elena Ivanova ¹ , Mehran Ghasemlou ^{1,2} ¹ School of Science, STEM College, RMIT University, Melbourne, Australia, ² Centre for Sustainable Bioproducts, Deakin University, Waurin Ponds, Australia
P1.4.006	Influence of pH on the acrylamide content of canned black olives Concepción Romero Barranco ¹ , Mercedes Brenes Álvarez ¹ , Eduardo Medina Pradas ¹ , Manuel Brenes Balbuena ¹ , Eva María Ramírez Castro ¹ , Pedro García García ¹ ¹ Instituto de la Grasa (IG), Spanish National Research Council (CSIC), Seville, Spain
P1.4.007	Characterization of gelatin-based centrifugally spun active fibers containing bay laurel leaf essential oil Gunes Su Guler ¹ , Sila Basturk ¹ , Nalan Yazicioglu ² , Servet Gulum Sumnu ¹ , Serpil Sahin ¹ ¹ Department of Food Engineering, Middle East Technical University, Ankara, Turkey, ² Department of Nutrition and Dietetics, University of Health Sciences, Ankara, Turkey
P1.4.008	Monitoring microbial growth under well-controlled gas conditions: towards more sustainable food packaging Seren Oguz ¹ , Eleonora Bonanni ¹ , Carlos Marquez ¹ , Vincenzo Turrisi ¹ , Lotta Kuuliala ¹ , Mariem Somrani ^{1,2} , Frank Devlieghere ¹ ¹ Ghent University, Ghent, Belgium, ² Universidad Politécnica de Cartagena, Cartagena, Spain
P1.4.009	Brewers' spent grain: development of edible coating for strawberry preservation Ilary Belardi ¹ , Solange I. Mussatto ² , Assunta Marrocchi ³ , Ombretta Marconi ¹ ¹ Department of Agricultural, Food and Environmental Sciences, University of Perugia, Perugia, Italy, ² Department of Biotechnology and Biomedicine, Technical University of Denmark, Søtofts Plads, Kongens Lyngby, Denmark, ³ Department of Chemistry, Biology and Biotechnology, University of Perugia, Perugia, Italy
P1.4.010	Exploring the potential of pineapple waste parts in agar film production: characterization and performance analysis Nivin Varghese ¹ , Carlota Costa ¹ , Bruno Marques ¹ , Diogo Pereira ¹ , Clara Sousa ¹ , Adma Melo ¹ , Inês Ramos ¹ , Cristina LM Silva ¹ , Teresa Brandão ¹ ¹ Universidade Católica Portuguesa, CBQF@Centro de Biotecnologia e Química Fina@Laboratório Associado, Porto, Portugal
P1.4.011	Enhancing biodegradable film properties: Protein-Chitosan conjugation for improved water vapor barrier and durability Sevgin Dıblan ^{1,2} , Zafer Erbay ² ¹ Food Processing Department, Vocational School of Technical Sciences at Mersin Tarsus Organized Industrial Zone, Tarsus University, Tarsus/ Mersin, Turkey, ² Department of Food Engineering, Faculty of Engineering, Adana Alparslan Turkes Science and Technology University, Adana, Turkey
P1.4.012	Towards sustainable food preservation: harnessing bioactive molecules from vegetable sources for functional eco-friendly bio-coatings Andrea Cavallero ¹ , Laryssa Peres Fabbri ¹ , Francesca Vidotto ¹ , Laura Aliotta ^{2,3} , Vito Gigante ^{2,3} , Cristiana Sbrana ¹ , Laura Pucci ¹ , Morena Gabriele ¹ ¹ National Research Council, Institute of Agricultural Biology and Biotechnology, Pisa, Italy, ² Department of Civil and Industrial Engineering, University of Pisa, Pisa, Italy, ³ National Interuniversity Consortium of Materials Science and Technology (INSTM), Florence, Italy
P1.4.013	Characteristics of biobased film-forming solutions made from i-carageenan and enriched with green and brown algae Mia Kurek ¹ , Mario Ščetar ¹ , Kata Galić ¹ ¹ Faculty of Food Technology and Biotechnology, Zagreb, Croatia
P1.4.014	Microwave-assisted ethanolic and aqueous extraction of antioxidant compounds from tomato and lemon by-products Lorena Martínez Zamora ^{1,2} , Laleh Mozafari ¹ , Rosa Zapata ¹ , Marina Cano-Lamadrid ¹ , Encarna Aguayo ¹ , Fuensanta Melendreras ³ , Jenaro Garre ³ , Francisco Artés-Hernández ¹ ¹ Universidad Politécnica de Cartagena, Cartagena, Spain, ² University of Murcia, Murcia, Spain, ³ National Technology Centre for Food and Canned Food -CTNC-, Molina de Segura, Spain
P1.4.015	Comparative physico-chemical characterization of organic flours from wheat, rye and spelt Sérgio Sousa ¹ , Pedro Castro ¹ , Joana Costa ¹ , Francisca Casanova Bastos ¹ , Ema Dias ² , Ana Gomes ¹ ¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina - Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal, ² Germen - Moagem de Cereais S.A. Senhora da Hora, Portugal
P1.4.016	Screening of mediterranean agro-food by-product as biocomposite fillers for sustainable footwear production Tânia Ribeiro ¹ , Isa Silva ¹ , Sara Silva ¹ , Manuela Pintado ¹ ¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina - Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal
P1.4.017	Exploring grain silo residues as Lignocellulosic biomass source for sustainable footwear biomaterials Isa Silva ¹ , Tânia Ribeiro ¹ , Sara Silva ¹ , Manuela Pintado ¹ ¹ Universidade Católica Portuguesa, Cbqf - Centro de Biotecnologia e Química Fina - Laboratório Associado, Escola Superior de Biotecnologia, Porto, Portugal
P1.4.018	European seabass and Gilthead seabream: impact of alternative feed on fat quality indexes Ana Vulić ¹ , Tina Lešić ¹ , Nina Kudumija ¹ , Jelka Pleadin ¹ , Dražen Oraić ¹ , Ivana Giovanna Zupčić ¹ , Snježana Zrnčić ¹ ¹ Croatian Veterinary Institute, Zagreb, Croatia
P1.4.019	Intelligent poultry feed formulations to improve the sustainability of meat production Daphne Michels ¹ , Sarah Verkeimpinck ¹ , Karen Vermeulen ² , Riet Spaepen ² , Emily Burton ³ , Dawn Scholey ³ , Alexandra Wealleans ² , Tara Grauwet ¹ ¹ Ku Leuven, Leuven, Belgium, ² Kemin Europe N.V., Herentals, Belgium, ³ Nottingham Trent University, Nottingham, United Kingdom
P1.4.020	Comparative sustainability assessment of alternative protein sources for meat substitution Sergiy Smetana ^{1,2} ¹ DIL German Institute of Food Technologies (DIL e.V.), Quakenbrück, Germany, ² Institute of Food Quality and Food Safety, University of Veterinary Medicine Hannover, Foundation, Hannover, Germany
P1.4.021	Enhancing sustainability through apple pomace in gluten-free bread: nutritional approach to life cycle assessment Leire Cantero ¹ , Estitxu Villamor ² , Olaia Martinez ^{1,3,4} , Orzi Akizu-Gardoki ⁵ , Silvia Matias ¹ , Maite Pérez-Azumendi ¹ , Jonatan Miranda ^{1,3,4} , Jesús Salmerón ^{1,3,4} , Jone Guenetxea-Gorostiza ^{6,7} , Jon Esparta ¹ ¹ GLUTEN3S Research Group, Department of Farmacy and Food Science, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain, ² EKOPOL Research Group, Department of Physics (UPV/EHU), Vitoria-Gasteiz, Spain, ³ Gluten Analysis Laboratory, Department of Nutrition and Food Science (UPV/EHU), Vitoria-Gasteiz, Spain, ⁴ Bioaraba Health Research Institute, Nutrition and Food Safety Research Group, Vitoria-Gasteiz, Spain, ⁵ Life Cycle Thinking Group, Department of Graphic Design and Engineering Projects (UPV/EHU), Vitoria-Gasteiz, Spain, ⁶ Department of Preventive Medicine and Public Health, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain, ⁷ Biogipuzkoa Health Research Institute, Mental Health Group, Donosti, Spain

P1.4.022	Hyperspectral imaging for prediction of evolving physicochemical soil properties in cleaning processes Matthew Moore ¹ , Peter Fryer ¹ , Ian McRobbie ² , Nick Dixon ² , Zhenyu Zhang ¹ ¹ University Of Birmingham, Birmingham, United Kingdom, ² Innospec Ltd., Cheshire, United Kingdom
P1.4.023	Integrative bioprocess design for sustainable cultured meat production Chantal Treinen ¹ , Marie-Luise Schlieker ¹ , Katharina Brenner ¹ , Laurenz Köhne ¹ , Marius Henkel ¹ ¹ Cellular Agriculture, TUM School of Life Sciences, Technical University of Munich, Freising, Germany
P1.4.024	Food waste management in Lebanese hospitals Mohamad Abiad ¹ , Hussein Hassan ¹ , Maha Hoteit ¹ ¹ American University Of Beirut, Beirut, Lebanon
P1.4.025	Beyond the tray: analyzing hospital food waste for economic and environmental sustainability Mohamad Abiad ¹ , Hussein Hassan ¹ , Maha Hoteit ¹ ¹ American University Of Beirut, Beirut, Lebanon
P1.4.026	A food waste framing can help promote purchase of suboptimal potatoes Jeanine Ammann ¹ , Carole Liechti ¹ , Gabriele Mack ¹ , Rita Saleh ¹ ¹ Agroscope, Ettenhausen, Switzerland
P1.4.027	Quantification of waste in fruits and vegetables using computer vision-based image analysis Burce Atac Mogol ¹ , Ezgi Dogan Comert ¹ , Vural Gokmen ¹ ¹ Hacettepe University, Ankara, Turkey
P1.4.028	Shelf life prediction of beverage bases with multivariate accelerated shelf life testing Linda Katsch, Arthur Gossen ¹ , Martyna Bator ¹ , Jan Schneider ¹ ¹ OWL University of Applied Sciences and Arts, Lemgo, Germany
P1.4.029	A systematic literature review on impactful food waste interventions at consumer level. Carole Liechti ¹ , Gabriele Mack ¹ , Jeanine Ammann ¹ ¹ Research Group Economic Modelling and Policy Analysis, Agroscope, Ettenhausen, Switzerland
P1.4.030	MICROORC: orchestrating food system microbiomes to minimize food waste Simona Mincione ¹ , Patrizia Circelli ¹ , Manuela Guiducci ¹ ¹ Ciaotech Srl - Gruppo PNO, Rome, Italy
P1.4.031	Storage characteristics and factors influencing thermo-oxidative stability of cold-pressed blackcurrant, strawberry, and raspberry seed oils Yolanda Rajaguguk ¹ , Mahbuba Islam ¹ , Anna Grygier ¹ , Aleksander Siger ¹ , Jolanta Tomaszewska-Gras ¹ ¹ Poznan University Of Life Sciences, Poznan, Poland
P1.4.033	New packaging protocol for hydroxytyrosol-rich black olives with lower acrylamide content Mercedes Brenes Álvarez ¹ , Concepción Romero Barranco ¹ , Manuel Brenes Balbuena ¹ , Eduardo Medina Pradas ¹ , Eva María Ramírez Castro ¹ , Pedro García García ¹ ¹ Spanish National Research Council (CSIC), Seville, Spain
P1.4.034	Evaluating Swiss food side streams for sustainable food product development Ivana Salvatore ¹ , Ramona Leue-Rüegg ¹ , Claudio Beretta ¹ , Nadina Müller ¹ ¹ ZHAW Zürcher Hochschule für Angewandte Wissenschaften, Wädenswil, Switzerland
P1.4.035	Process-Structure-Properties relationships during alkaline hydrogen peroxide processing of brewer's spent grains (BSG) Marcio Sanches ² , Vitor Stochi ² , André Borges-Machado ² , Pedro Augusto ¹ , Tiago Polachini ² , Javier Telis-Romero ² ¹ Université Paris-Saclay, CentraleSupélec, Laboratoire de Génie des Procédés et Matériaux, Centre Européen de Biotechnologie et de Bioéconomie (CEBB), Pomacle, France, ² Food Engineering and Technology Department, São Paulo State University, Institute of Biosciences, Humanities and Exact Sciences (Ibilce), São José do Rio Preto, Brazil
P1.4.037	Incorporation of bioactive compounds from orange peels waste to produce a functional cheese in brine Marianna Giannoglou ¹ , Varvara Andreou ¹ , Zacharoula Maria Xanthou ¹ , Vasilis Valdramidis ² , George Katsaros ¹ ¹ Institute of Technology of Agricultural Products ELGO-DEMETER, Athens, Greece, ² Department of Chemistry, National and Kapodistrian University of Athens, Athens, Greece
P1.4.038	Upcycling a local by-product: characterisation of "Verjuice" and application as acidifier in elderflower syrup Annika Kofler ¹ , Flavia Bianchi ¹ , Giulia Maria Marchetti ¹ , Niccolo Trentini ¹ , Elisa-Maria Vanzo ¹ , Elena Venir ¹ ¹ Laimburg Research Centre, Bolzano, Italy
P1.4.039	Factors affecting the phenolic composition of olive leaf infusion Eduardo Medina Pradas ¹ , Eva M. Ramírez Castro ¹ , Mercedes Brenes Álvarez ¹ , Manuel Brenes Balbuena ¹ , Concepción Romero Barranco ¹ ¹ Instituto de la Grasa - CSIC, Sevilla, Spain
P1.4.040	Fresh goat cheese enriched with date paste: a novel ingredient for the dairy industry Clara Muñoz Bas ¹ , Nuria Muñoz Tébar ¹ , Raquel Lucas González ² , Manuel Viuda Martos ¹ , Juana Fernández López ¹ , Estrella Sayas Barberá ¹ , José Ángel Pérez Álvarez ¹ ¹ Miguel Hernandez University, Orihuela, Spain
P1.4.041	Innovative formulation of added value spreads from oil cakes Lidija Perović ¹ , Branislava Đermanović ¹ , Miloš Županjac ¹ , Milica Stožinić ² , Ivana Lončarević ² , Aleksandar Marić ¹ , Jelena Tomić ¹ ¹ Institute of Food Technology in Novi Sad, Novi Sad, Serbia, ² Faculty of Technology Novi Sad, Novi Sad, Serbia
P1.4.042	Whey-based fermented milk products as an alternative to whey processing in artisanal cheese dairies Josephina Scherbanjow ¹ , Urte Schleyerbach ¹ , Sabine Bornkessel ¹ ¹ University Of Applied Science Osnabrück, Osnabrück, Germany
P1.4.043	Effect of storage conditions on brewer's spent grain: implications on quality, safety and food application Pramod Pandurang Aradwad ^{1,4} , Muhammad Tayyab ¹ , Sharvari Raut ¹ , Ahmed Abdelfattah ¹ , Cornelia Rauh ² , Barbara Sturm ^{1,3} ¹ Leibniz Institute for Agricultural Engineering and Bioeconomy, Potsdam, Germany, ² Technische Universität Berlin, Berlin, Germany, ³ Albrecht Daniel Thaer Institute for Agricultural and Horticultural Sciences, Humboldt-Universität zu Berlin, Berlin, Germany, ⁴ Indian Council of Agricultural Research-Indian Agricultural Research Institute, New Delhi, India
P1.5.001	Tracing software ecosystem for food and feed utilising the Universal Traceability data eXchange format Alexander Falenski ¹ , Marco Rügen ¹ , Olaf Mosbach-Schulz ² , Annemarie Käsbohrer ¹ , Bernd-Alois Tenhagen ¹ , Marion Gottschald ¹ ¹ German Federal Institute for Risk Assessment, Berlin, Germany, ² European Food Safety Authority, Parma, Italy
P1.5.002	Compensation strategies for the development of food composition predictive models robust to external variations Elena Fulladosa ¹ , Magdalene Chong ² , Andrew Parrott ² , Alison Nordon ² ¹ IRTA, Monells, Spain, ² University of Strathclyde, Glasgow, UK

P1.5.003	ALTPROTON: An ontology for integration and interoperability of multi-aspect data of protein food production chains Nilanka Kasthuri Arachchilage ¹ , Deepak Rastogi ¹ , Gerard Marrugat ² , Cristina Fernandez-Avila ³ , Anita Bhaita ^{1,4} , Lais Speranza ⁵ , Mercedes Caro ² , Primrose Chikohomero ¹ , Sergiy Smetana ^{1,6} ¹ German Institute of Food Technologies (DIL e.V.), Quakenbrück, Germany, ² AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Derio, Spain, ³ IRIS Technology Solutions S.L., Barcelona, Spain, ⁴ GreenDelta GmbH, Berlin, Germany, ⁵ GreenCoLab - Associação Oceano Verde, Faro, Portugal, ⁶ Institute of Food Quality and Food Safety, University of Veterinary Medicine Hannover, Foundation, Hannover, Germany
P1.5.004	Unveiling the link between animal welfare and broiler meat quality through muscle Proteomics Seren Yigitturk, Ingrid C. de Jong ² , Shai Barbut ^{3,4} , Vincenzo Fogliano ¹ , Sara W. Erasmus ¹ ¹ Food Quality and Design, Wageningen University & Research, Wageningen, the Netherlands, ² Wageningen Livestock Research, Wageningen University & Research, Wageningen, the Netherlands, ³ Department of Food Science, University of Guelph, Guelph N1G 2W1, Guelph, Canada, ⁴ Adaptation Physiology Group, Wageningen University & Research, Wageningen, the Netherlands
P1.5.005	Shaping the future of the food chain: envisioning an Intelligent Food Assurance System Jiaqi Zhou ¹ , Paul Brereton ¹ , Katrina Campbell ¹ ¹ Queen's University Belfast, Belfast, United Kingdom
P1.5.006	Towards a European foodome: pilot in Hungary Michael Sebek ¹ , Milán Jánosov ² , Péter Ruppert ¹ , Akos Bernard Jozwiak ³ , László Barabási ¹ ¹ Network Science Institute and Department of Physics, Northeastern University, Boston, USA, ² Geospatial Data Consulting, Budapest, Hungary, ³ Syreon Research Institute, Budapest, Hungary
P1.5.007	Reproductive toxicity of Bisphenol A (BPA): Multilevel meta-analysis and dose-response analysis Xin Wang ¹ , Rajat Nag ¹ , Nigel Brunton ² , Abu Siddique ² , Sabine Harrison ² , Frank Monahan ² , Enda Cummins ¹ ¹ School of Biosystems and Food Engineering, University College Dublin, Dublin, Ireland, ² School of Agriculture and Food Science, University College Dublin, Dublin, Ireland
P1.5.008	Comparison between chemometric analysis and machine learning for the prediction of macronutrients in fresh cheeses Mercedes Bertotto ¹ , Esther Kok ¹ , Meeke Ummels ¹ , Hajo Rijgersberg ¹ , Guido Camps ¹ , Rosalba Calvini ² ¹ Wageningen University & Research, Wageningen, the Netherlands, ² University of Modena and Reggio Emilia, Reggio Emilia, Italy
P1.5.009	Control of high moisture extrusion texturization using pressure, torque and melt temperature Clara Barnés-Calle ¹ , Pere Gou ¹ , Grau Matas ¹ , Elena Fulladosa ¹ ¹ Institute of Agrifood Research and Technology, Food Quality and Technology Program, Monells, Spain
P1.5.010	Real time quality assessment and process optimization of rice milling processes using artificial intelligence Benjamin Ilo ¹ , Hongwei Zhang ² ¹ Sheffield Hallam University, Sheffield, United Kingdom, ² National Centre of Excellence for Food Engineering, Sheffield, United Kingdom
P1.5.011	Development of a probabilistic mycotoxin (DON) exposure assessment in flatbreads: a case study of Italy Myrsini Kakagianni ¹ , Francesca Vurro ² , Antonella Pasqualone ² , Vasilis ValDRAMIDIS ^{3,4} ¹ University Of Thessaly, Karditsa, Greece, ² University of Bari, Bari, Italy, ³ University of Malta, Msida, Malta, ⁴ National Kapodistrian University of Athens, Athens, Greece
P1.5.012	Establishment of machine learning models for shear viscosity prediction of hydrocolloids over temperature Seunghun Lee ¹ , Suyong Lee ¹ ¹ Department of Food Science & Biotechnology and Carbohydrate Bioproduct Research Center, Sejong University, Seoul, South Korea
P1.5.013	Enhancing precision nutrition strategies to favour healthy aging through Neural Networks-based algorithms development Adrián Martín-Segura ¹ , Laura J. Marcos-Zambrano ¹ , Blanca Lacruz-Pleguezuelos ¹ , Alberto Díaz-Ruiz ¹ , Enrique Carrillo de Santa Pau ¹ ¹ IMDEA Food, Madrid, Spain
P1.5.014	Unraveling key parameters for enzyme-assisted bioactive compounds extraction from agrifood residues: A Machine Learning-Driven Meta-Analysis Fatemeh Mojarradi ¹ , Francesco Donsi ¹ , Alessandra Procentese ¹ ¹ University Of Salerno, Fisciano, Italy
P1.5.015	Towards autonomous bioprocess control: Monitoring, predicting and controlling pilot scale outdoor Photobioreactors for microalgae cultivation Eric Morelle ¹ , Cornelia Rauh ¹ ¹ TU Berlin, Berlin, Germany
P1.5.016	Agile methodologies and software used to design healthy and sustainable food in SMEs Latin America Jairo Alonso Torres Garcia ¹ , Letricia Barbosa ¹ , Joao Lima ^{2,3} ¹ FoodChemPack Research Group, Department of Analytical Chemistry, Nutrition and Food Science, Faculty of Pharmacy, University of Santiago de Compostela, Santiago de Compostela, Spain, ² H&TRC - Health & Technology Research Center, Coimbra Health School, Polytechnic University of Coimbra, Coimbra, Portugal, ³ GreenUPorto - Sustainable Agrifood Production Research Centre, Porto, Portugal
P1.5.017	Understanding shifting insect pest behavior and disease dynamics under climate change: Rule-Based Machine Learning approach Xinxin Wang ¹ ¹ Wageningen Food Safety Research, Wageningen, the Netherlands
P1.5.018	Optimizing Food Machinery: Utilizing LSTM anomaly detection for predictive maintenance Syed Haseeb Haider Zaidi ¹ , Alex Shenfield ¹ , Hongwei Zhang ¹ ¹ Sheffield Hallam University, Sheffield, United Kingdom
P1.5.019	Building the future food system with DevOps methodology Jiaqi Zhou ¹ , Paul Brereton ¹ , Katrina Campbell ¹ ¹ Queen's University Belfast, Belfast, United Kingdom
P1.5.020	Identification of emerging risks in the food chain with advanced topic detection methods Zsuzsa Farkas ¹ , Krisztián Vribék ¹ , Szilveszter Csorba ¹ , Ákos Józwiak ¹ ¹ University of Veterinary Medicine, Digital Food Institute, Budapest, Hungary
P1.5.021	Experimental analysis and predictive modeling using Machine Learning of spontaneous emulsification Fatemeh Mojarradi ¹ , Francesco Donsi ¹ ¹ University Of Salerno, Fisciano, Italy
P1.5.022	Advanced meat processing utilizing statistical shape modeling for internal bone prediction in pork shoulders Michiel Pieters ¹ , Pieter Verboven ¹ , Bart Nicolai ^{1,2} ¹ Postharvest group, Division MeBioS, Department of Biosystems, KU Leuven, Leuven, Belgium, ² Flanders Centre of Postharvest Technology, Leuven, Belgium
P1.5.023	Hydrothermal treatments derived ensemble machine learning models: Safety assurance of Phyllospora comsoa biomass Thiruchenduran Somasundaram ¹ , Thomas Mock ¹ , Damien Callahan ² , David Francis ¹ ¹ Nutrition and Seafood Laboratory (NuSea.Lab), School of Life and Environmental Sciences, Deakin University, Queenscliff, Australia, ² School of Life and Environmental Sciences, Deakin University, Burwood Campus, Melbourne, Australia
P1.5.024	Modelling and prediction of quality attributes in yogurt-like analogues using chickpea, oat and insect proteins Simone Villiot ^{1,2} , Saioa Alvarez-Sabatel ¹ , Patricia Rioja ¹ , Laura Fernández-Lucio ¹ , Clara Talens ¹ ¹ AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Derio, Spain, ² Department of Food and Drug, University of Parma, Parma, Italy

Poster Session 2
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P2.1.001	Innovative use of vacuum and ultrasound-assisted impregnation for enhanced functionality of Gala apple Marcellus Arnold ¹ , Urszula Tylewicz ² , Joanna Suliburska ¹ , Michał Świeca ³ , Anna Gramza-Michałowska ¹ ¹ Poznań University of Life Sciences, Poznań, Poland, ² University of Bologna, Cesena, Italy, ³ University of Life Sciences in Lublin, Lublin, Poland
P2.1.002	Whey as a source of lactoferrin Klára Bartáková ¹ , Lenka Vorlová ¹ , Oto Hanuš ² , Hana Nejeschlebová ² , Pavlína Navrátilová ¹ , Sandra Dluhožová ¹ ¹ University of Veterinary Sciences, Brno, Czech Republic, ² Dairy Research Institute Ltd., Prague, Czech Republic
P2.1.003	Global sensitivity analysis of the liver glucose metabolism model kinetic parameters Antonija Matos ¹ , Davor Valinger ¹ , Tamara Jurina ¹ , Tea Sokač Cvetnić ¹ , Maja Benković ¹ , Jasenka Gajdoš Kljusurić ¹ , Ana Jurinjak Tušek ¹ ¹ University of Zagreb, Faculty of Food Technology and Biotechnology, Zagreb, Croatia
P2.1.004	Exploring the potential of Tuscan bee pollen: antioxidant activities and anti-inflammatory effects on pulmonary cells Andrea Cavallero ¹ , Francesca Vidotto ¹ , Carmen Lamacchia ¹ , Morena Gabriele ¹ ¹ Institute of Agricultural Biology and Biotechnology, Pisa, Italy
P2.1.005	Extraction of anti-inflammatory fractions from Agaricus blazei using supercritical CO₂ Paula García Ponsoda ¹ , Laura Jaime ¹ , Alejandro Ruiz-Rodríguez ¹ , Rebeca Lavega ¹ , Cristina Soler-Rivas ¹ , Susana Santoyo ¹ , María Trinidad Herrero ² ¹ Facultad de Ciencias, Universidad Autónoma de Madrid, Madrid, Spain, ² Facultad de Medicina, Universidad de Murcia, Murcia, Spain
P2.1.006	Mineral profile of wild edible mushrooms from Sierra Norte in Puebla México Diana Guerra-ramírez ¹ , Irma Salgado-Escobar ² , Tonathiu Rescendiz-Gutiérrez ³ ¹ Universidad Autónoma Chapingo, Estado de México, Mexico, ² Tecnológico de Monterrey, Ciudad de México, México, ³ Universidad Autónoma Chapingo, Estado de México, México
P2.1.007	Use of germinated mung bean (Vigna radiata) flour in beef meatballs Aybike Kamiloglu ¹ , Tuğba Elbir Abca ¹ , Ahmet Akköse ² ¹ Bayburt University, Bayburt, Turkey, ² Atatürk University, Erzurum, Turkey
P2.1.008	Effect of food processes on Sulforaphane content of broccoli Aybike Kamiloglu ¹ ¹ Bayburt University, Bayburt, Turkey
P2.1.009	Upcycling blueberry pomace into functional polysaccharides and their corresponding oligomers. Vanessa Maakaroun ¹ , Salwa Karboune ¹ ¹ McGill University, Sainte-Anne-de-Bellevue, Canada
P2.1.010	Gut microbiome community architecture associated with fermented food consumption Laura Judith Marcos-Zambrano ¹ , Blanca Lacruz-Pleguezuelos ^{1,2} , Adrian Martin-Segura ^{1,3} , Alberto Diaz-Ruiz ³ , Enrique Carrillo de Santa Pau ¹ ¹ Computational Biology Group, Precision Nutrition and Cancer Research Program, IMDEA Food Institute, Madrid, Spain, ² Molecular Biosciences Program, UAM Doctoral School, Autonomous University of Madrid, Madrid, Spain, ³ Laboratory of Cellular and Molecular Gerontology, Precision Nutrition and Aging Program, IMDEA Food Institute, Madrid, Spain
P2.1.011	Quantitative determination of amylase inhibitor content in beers Silvia Matias Ibañez ¹ , Jon Esparta Larrakoetxea ¹ , Marian Bustamante Gallego ^{2,3} , Jone Guenetxea Gorostiza ^{4,5} , Leire Cantero Ruiz de Eguino ¹ , Idoia Larretxi Lamelas ^{2,3} , Edurne Simón Magro ^{1,2,3} , Jonatan Miranda Gómez ^{1,2,3} ¹ GLUTEN3S Research Group, Department of Pharmacy and Food Sciences, Faculty of Pharmacy, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain, ² Gluten Analysis Laboratory of UPV/EHU, Department of Pharmacy and Food Sciences, Faculty of Pharmacy, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain, ³ Bioaraba Health Research Institute, Nutrition and Food Safety group, Araba University Hospital, Vitoria-Gasteiz, Spain, ⁴ Department of Preventive Medicine and Public Health, Faculty of Pharmacy, University of the Basque Country (UPV/EHU), Vitoria-Gasteiz, Spain, ⁵ Biogipuzkoa Health Research Institute, Mental Health Group and Psychiatric Care, Donostia, Spain
P2.1.012	Innovative natural functional ingredients from olive oil and artichoke by-products in beef burgers Pablo Ayuso ¹ , Jhazmin Qhizpe ¹ , Maria Angeles Rosell ¹ , Rocio Peñalver ¹ , Gema Nieto ¹ ¹ Universidad de Murcia, Espinardo, Spain
P2.1.013	Effect of pre-treatments on dietary fibre components and Phenolic compounds of pearl millet and cowpea Sunera Nurmomade ^{1,2} , Santanu Basu ¹ , Irene De Carvalho ² , Maria Eduardo ² , Roger Andersson ¹ ¹ Swedish University of Agricultural Sciences, Uppsala, Sweden, ² Eduardo Mondlane University, Maputo, Mozambique
P2.1.014	Matrix and pH effect on Vitamin D3 bioaccessibility and bioavailability Evangelia Pasidi ¹ , Patroklos Vareltsis ¹ ¹ Aristotle University Of Thessaloniki, Thessaloniki, Greece
P2.1.015	Metabolic impact of Future Food Processing (Meta-Pro) Maryam Rakhshandehroo ¹ ¹ Danone Nutricia Research, Utrecht, the Netherlands
P2.1.016	Studying the digestive fate of amyloid-like fibrils in food systems Gil Refael ¹ , Yizhaq Engelberg ¹ , Alon Romano ¹ , Gabriela Amiram ¹ , Eilon Barnea ¹ , Carmit Shani Levi ¹ , Sonda Turjeman ² , Meytal Landau ¹ , Omry Koren ² , Uri Lesmes ¹ ¹ Technion - Israel Institute of Technology, Haifa, Israel, ² Azrieli Faculty of Medicine, Bar-Ilan University, Safed, Israel
P2.1.017	Liposomes as a new delivery system for phytosterols Magdalena Rudzińska ¹ , Anna Grygier ¹ , Maciej Jarzębski ¹ , Wojciech Smułka ¹ , Katarzyna Cieślak-Boczula ² ¹ Poznań University Of Life Sciences, Poznań, Poland, ² University of Wrocław, Wrocław, Poland
P2.1.018	Indices that assess nutritive value and environmental impact of meals and diets; a systematic review. Eva-leanne Thomas ¹ , Joe Livingstone ¹ , Anne Nugent ^{1,3} , Jayne V. Woodside ^{2,3} , Paul Brereton ^{1,3} ¹ School of Biological Sciences, Queen's University Belfast, Belfast, United Kingdom, ² School of Medicine, Dentistry and Biomedical Sciences, Queen's University Belfast, Belfast, United Kingdom, ³ The Institute for Global Food Security, Queen's University Belfast, Belfast, United Kingdom
P2.1.019	Prebiotic effect of Moringa oleifera on gut microbiota composition Lidia Tomás-Cobos ¹ , Elisa Gallego Vendrell ¹ , Elena Díez-Sánchez ¹ , Blanca Viadel Crespo ¹ , Nataly Peña-Gómez ² , Juan David Escobar-García ² ¹ AINIA, Paterna, Valencia, Spain, ² Q'omer BioActive Ingredients S.L., Paterna, Valencia, Spain
P2.1.020	Strategic choices in preserving the health potential of vegetables when prepared in industrial kitchens Flore Vancoillie ¹ , An Callens ² , Kaat Vanhegen ² , Sarah H.E. Verkempinck ¹ , Tara Grauwet ¹ ¹ KULeuven, Leuven, Belgium, ² VIVES, Kortrijk, Belgium

P2.1.021	How anthocyanins affect the gut microbiome and their impact on inflammatory process: a bibliometric analysis Juliana Dara Rabêlo Silva¹, Raquel Bedani¹, Douglas Xavier dos Santos^{1,2}, Henrique Silvano Arruda¹, Amanda Cristina Andrade¹, Paulo César Martins Alves³, Glaucia Maria Pastore⁴, Anderson S. Sant'Ana¹, Adriane Elisabete Costa Antunes⁴, Katia Sivieri⁵, Mário Roberto Maróstica¹ ¹Department of Food Science and Nutrition, Faculty of Food Engineering, University of Campinas, Campinas, Brazil, ²Fraunhofer Institute for Process Engineering and Packaging (IVV), Freising, Germany, ³Center for Investigation in Pediatrics (CIPED), School of Medical Sciences, University of Campinas, Campinas, Brazil, ⁴School of Applied Sciences (FCA), University of Campinas, Limeira, Brazil, ⁵Department of Food and Nutrition, School of Pharmaceutical Sciences, São Paulo State University (UNESP), Araraquara, Brazil
P2.1.022	How probiotics, prebiotics, synbiotic and postbiotics might collaborate to feminine health: a bibliometric analysis Douglas Xavier-Santos¹, Raquel Bedani¹, Isabel de Almeida Vieira², Marina Padilha³, Clara Mariana Gonçalves Lima¹, Juliana Dara Rabêlo Silva¹, Beatriz Manfrinato Ferreira¹, Paulo César Giraldo⁴, Jorge Pamplona Pagnossa⁵, Katia Sivieri⁶, Adriane Elisabete Costa Antunes², Anderson S. Sant'Ana¹ ¹Department of Food Science and Nutrition, Faculty of Food Engineering, University of Campinas, Campinas, Brazil, ²School of Applied Sciences (FCA), University of Campinas, Limeira, Brazil, ³Department of Social and Applied Nutrition, Federal University of Rio de Janeiro, Rio de Janeiro, Brazil, ⁴Department of Obstetrics and Gynecology, School of Medical Sciences, University of Campinas, Campinas, Brazil, ⁵Department of Biological Sciences, Pontifical Catholic University, Poços de Caldas, Brazil, ⁶Department of Food and Nutrition, School of Pharmaceutical Sciences, São Paulo State University (UNESP), Araraquara, Brazil
P2.1.023	Phosphatidylcholine regioisomer composition in rat organs feed with n-3 deficiency and structured triacylglycerol diets Yuqing Zhang¹, Baoru Yang¹, Mikael Fabritius¹, Guðmundur Haraldsson¹, Haraldur Guðmundsson¹ ¹University of Turku, Turku, Finland
P2.1.024	Comparison of phospholipid regioisomers in mammalian milk using liquid chromatography quadrupole time-of-flight mass spectrometry Qizhu Zhao¹, Yuqing Zhang¹, Mikael Fabritius¹, Marika Kalpio¹, Baoru Yang¹ ¹Food Sciences, Department of Life Technologies, University of Turku, Finland
P2.1.025	The intake of Sambucus nigra extract can impact, in vitro, the human gut ecosystem Francis Aheto¹, Andrea Polo¹, Olga Nikoloudaki¹, Lena Granehall¹, Stephan Plattner², Raffaella Di Cagno¹, Marco Gobetti¹ ¹Free University of Bozen-Bolzano, Bolzano, Italy, ²Iprona AG SpA, Lana, Italy
P2.1.026	Innovative modification of antioxidant capacity assays to address specific problems in food chemistry Reşat Apak^{1,2}, Burcu Bekdeğer¹, Mustafa Bener³, Saliha Eşin Çelik¹, Sema Demirci Çekiç¹, Ayşem Arda¹, Ziya Can¹, Şener Sağlam¹ ¹Istanbul University-Cerrahpaşa, Faculty of Engineering, Chemistry Department, Analytical Chemistry Division, Istanbul, Turkey, ²Turkish Academy of Sciences (TUBA), Ankara, Turkey, ³Istanbul University, Faculty of Science, Department of Chemistry, Analytical Chemistry Division, Istanbul, Turkey
P2.1.027	The Sus-Health index: composition, presentation and application to meals Joe Livingstone¹, Vasilis Grigoriadis², Paul Brereton¹, George Hutchinson¹, Beatrice Smyth¹, Jelena Vlajic¹, Anne Nugent¹, Jayne Woodside¹, Eva Leanne Thomas¹, Francisco Areal⁴, Orla Collins³, Novietta Sari³, Rao Fu³, Ransford Teng-viel Karbo³, Lynn Frewer³ ¹Queen's University Belfast, Belfast, United Kingdom, ²University of Ioannina, Ioannina, Greece, ³Newcastle University, Newcastle, England, ⁴Northumbria University, Newcastle, England
P2.1.028	Symbiotics in the metabolic syndrome and obesity; the Aexample of Yarrowia Lipolytica Patroklos Vareltsis¹, Sotirios Patsios² ¹Aristotle University of Thessaloniki, Thessaloniki, Greece, ²The Center for Research and Technology Hellas, Themi, Greece
P2.1.029	Long-term memory of experts for the definition of wine aroma descriptors of resistant varieties Tomas Roman¹, Nicola Cappello¹, Demetrio Dell'Oca², Andrea Natolino³, Emilio Celotti³, Roberto Larcher¹, Adelaide Gallo^{1,2} ¹Fondazione Edmund Mach - Center for Technology Transfer, San Michele all'Adige, Italy, ²C3A – Centro agricoltura Ambiente, Trento, Italy, ³Università degli Studi di Udine–Dipartimento di Scienze Agroalimentari, Ambientali e Animali, Udine, Italy
P2.1.030	Influence of flavouring application technique, flavour and hydrocolloid type on sensory perception of 3D-printed snacks Kristina Radoš¹, Nikolina Cukelj Mustac¹, Marija Topić, Bojana Voučko¹, Dubravka Novotni¹ ¹University of Zagreb Faculty of Food Technology and Biotechnology, Zagreb, Croatia
P2.1.031	Impact of roasting and coffee species on coffee powder characteristics and espresso coffee sensory liking Maria Di Cairano¹, Nazarena Cela², Teresa Scarpa¹, Nicola Condelli¹, Fernanda Galgano¹ ¹School of Agricultural, Forest, Food, and Environmental Sciences; University of Basilicata, Potenza, Italy, ²University of Gastronomic Sciences, Pollenzo, Italy
P2.1.032	Impact of smoking on quality characteristics of meat analogues compared to meat sausages Olivier Goemaere¹, Ilse Fraeye¹, Annabel Meyfroot¹, Jolien Devaere¹, Ann De Winne¹, Myriam Loeffler¹ ¹KULeuven, Gent, Belgium
P2.1.033	Formulation of starch-based gels for dysphagic people: link between printability, rheological properties, and sensory characteristics Taise Toniazzo^{1,2}, Cassandre Leverrier¹, Giana Almeida¹, Carmen Cecília Tadini², Valérie Guénard-lampron¹ ¹Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Palaiseau, France, ²Universidade de São Paulo, Escola Politécnica, Dept. of Chemical Eng., FoRC/NAPAN – Food Research Center, São Paulo, Brazil
P2.1.034	Sensory characterization of infant cereals: a case study of reformulated recipes Michelle Klerks¹, Maria Jose Bernal¹, Victoria de Lucas¹, Luísa Sanchez-Siles¹ ¹Hero Institute for Nutrition, Hero Group, Lenzburg, Switzerland
P2.1.035	The importance of sensory evaluation in the development of polysaccharide-based edible gels for the elderly Melina Korčok¹, Radoslav Židek¹, Vladimír Vietoris¹ ¹Institute of Food Sciences, Faculty of Biotechnology and Food Sciences, Slovak University of Agriculture in Nitra, Nitra, Slovakia
P2.1.036	Texturing as structure enhancer of strawberry chips to promote healthy snack consumption Demian Martini-loesch¹, Joy Chidinma Nnadiębulam¹, Annika Kofler¹, Michael Gasser¹, Massimo Zago¹, Elena Venir¹ ¹Laimburg Research Centre, Bolzano, Italy
P2.1.037	Rate-all-that-apply sensory evaluation in the characterization of cookies with pumpkin powder Milana Matić¹, Nikola Maravić¹, Dragana Ubiparić Samek¹, Nataša Đerić Ilić¹, Alena Stupar¹, Anamarija Mandić¹, Mladenka Pestorić¹, Jelena Tomić¹ ¹Institute of Food Technology (FINS), Novi Sad, Serbia
P2.1.038	Effects of exopolysaccharides on the sensory quality of fermented dairy products María Fernanda Alba Pinto¹, Bertha Viviana Ruales Guzmán² ¹Universidad Nacional De Colombia, Instituto de Ciencia y Tecnología de Alimentos, Bogotá, Colombia, ²Universidad Nacional De Colombia, Instituto de Ciencia y Tecnología de Alimentos, Bogotá, Colombia

P2.1.039	Development of functional gluten-free breads adapted to the nutritional requirements of coeliac patients Jhazmin Quizhper ¹ , Pablo Ayuso ¹ , Rocio Peñalver ¹ , M.A Rosell ¹ , Gema Nieto ¹ ¹ Universidad de Murcia, Espinardo, Spain
P2.1.040	Sensory drivers of liking and consumer emotional responses to vegan fish vs fish Marta Appiani ¹ , Camilla Cattaneo ¹ , Monica Laureati ¹ ¹ Sensory & Consumer Science Lab (SCS Lab), Department of Food, Environmental and Nutritional Sciences (DeFENS), University of Milan, Milan, Italy
P2.2.001	Rice bran: A resourceful by-product for sustainable food innovation Danilo Candela ¹ , Cecilia Fiore ¹ , Silvia Fraterrigo Garofalo ¹ , Emmanuele Parisi ¹ , Elena Simone ¹ ¹ Politecnico di Torino, Torino, Italy
P2.2.002	Modulating structure and texture of heat and acid-induced gels by controlling the pH of milk Zhe Cheng ¹ , Lilia Ahrné ¹ , Matthias Eisner ² , Pauline Leusden ² ¹ Copenhagen University, Copenhagen, Denmark, ² Yili Innovation Center Europe, Wageningen, the Netherlands
P2.2.003	Utilizing <i>Tinospora crispa</i> as a functional food resource: bioactive compound isolation via supercritical fluid extraction Hae Na Chi ¹ , Dongyup Hahn ^{1,2} , Seongdo Lee ² , Seunguk Yu ² ¹ Department of Integrative Biology, Kyungpook National University, Daegu, South Korea, ² School of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kyungpook National University, Daegu, South Korea
P2.2.004	Curcumin solid particles for enhanced stabilization of pickering emulsions Giulia Del Duca ¹ , Elena Simone ¹ , Fiora Artusio ¹ , Eleonora Cali ¹ ¹ Politecnico di Torino, Torino, Italy
P2.2.005	Innovative solution for the replacement of methycellulose in plant-based burgers Julie Deviers ¹ , Zoé Paleczny ² , Sabine Phomphousa ² , Maëlys Saint-Louis ² , Laurent Lethuaut ^{2,3} , Lizeth Lopez ¹ ¹ Mane, Le-bar-sur-loup, France, ² ONIRIS National College of Veterinary Medicine Food Science and Engineering, Nantes, France, ³ ONIRIS Nantes University Team Flavour platform, Nantes, France
P2.2.007	The storage stability and in vitro digestion of flaxseed oil bodies with different interfacial molecules Rao Fu ¹ , Yu Peng ¹ , Mo Li ¹ , Yuanying Ni ¹ , Remko Boom ² , Costas Nikiforidis ² , Xin Wen ¹ ¹ China Agricultural University, Beijing, China, ² Wageningen University, Wageningen, the Netherlands
P2.2.008	Effect of changes in salt (NaCl) concentration and pH on rapeseed protein solubility Lisa Gotzmann ¹ , Marcos H. Vinde ¹ , Lilia Ahrné ¹ , Marianne N. Lund ¹ ¹ Copenhagen University, Copenhagen, Denmark
P2.2.009	Exploring the nutraceutical and technological properties of taro corns grown in Cyprus Atalanti Christou ¹ , Evgenia Siameti ² , Alexandros Antoniadis ² , Christos Ritzoulis ² , Vlasios Goulas ¹ ¹ Cyprus University Of Technology, Limassol, Cyprus, ² International Hellenic University, Department of Food Science and Technology, Alexander Campus, Thessaloniki, Greece
P2.2.010	Aerogel-based clarification of 'Ice' Tea Ozge Guven ¹ , Serap Namli ¹ , Emre Taskin ² , Mecit Halil Oztop ¹ ¹ Middle East Technical University Food Engineering Department, Ankara, Turkey, ² Doğadan Food Products Research and Development Department, Ankara, Turkey
P2.2.011	Isolation and bioactivity evaluation of Phytochemical compounds from <i>Salvia Hispanica</i> L. (Chia) seed oil residue Dongyup Hahn ¹ , Hae Na Chi ¹ , Seunguk Yu ¹ , Dongyup Hahn ¹ ¹ Kyungpook National University, Daegu, South Korea
P2.2.012	Preparation and characterization of protein-stabilized O/W emulsions with natural waxes Seunghyeon Han ¹ , Suyong Lee ¹ ¹ Department of Food Science & Biotechnology and Carbohydrate Bioproduct Research Center, Sejong University, Seoul, South Korea
P2.2.013	Differences in interfacial alignment of common chocolate surfactants Charlotte Huddart ¹ , Joselio Vieira ² , Fotis Spyropoulos ¹ , Bettina Wolf ¹ ¹ University of Birmingham, Birmingham, United Kingdom, ² NPTC Confectionery - Nestle UK, York, United Kingdom
P2.2.014	Encapsulation by spray drying: The influence of maltodextrin properties on retention of hydrophobic volatile d-Limonene Ana Jauhari ¹ , Patrick Wilms ¹ , Meinou Corstens ¹ , Maarten Schutyser ¹ ¹ Laboratory of Food Process Engineering, Wageningen University and Research, Wageningen, the Netherlands
P2.2.015	Interest of a new emerging technology (Electrostatic spray drying) to stabilize micro-algae Audrey Maudhuit ² , Elodie Beaupeux ² , Jean Maxime Edoth ² , Preethi Jayaprakash ^{1,2} , Claire Gaiani ¹ , Stephane Desobry ¹ ¹ Université de Lorraine (LIBio), Vandoeuvre-lès-Nancy, France, ² Fluid Air, Treillières, France
P2.2.016	Processing of whole okra yield a clean-label ingredient: study of thickening and water retention properties Marine Moussier ^{1,2} , Marion Bruneau ² , Doctor Emma Donz ² , Professor Paul Menut ¹ ¹ Paris-saclay Food and Bioproduct Engineering Research Unit, Inrae, Agroparistech, Palaiseau, France, ² Ecole Supérieure des Agricultures, Angers, France
P2.2.017	The shelf life of cold brew organic coffee Eduardo Soares ¹ , Leticia Nogueira ¹ , Giovanni Bento ¹ , Carolina Machado ¹ , Eloiza Guerra ¹ , Rodrigo Petrus ¹ ¹ Universidade de Sao Paulo Faculdade de Zootecnia e Engenharia de Alimentos, Pirassununga, Brazil
P2.2.018	Enhancing the stability and applicability of olive leaf extract through double emulsion method Demet Sönmezler ¹ , Nalan Yazicioglu ² , Gulum Sumnu ¹ , Serpil Sahin ¹ ¹ Department of Food Engineering, Middle East Technical University, Ankara, Turkey, ² Department of Nutrition and Dietetics, Gulhane Health Sciences Faculty, University of Health Sciences, Ankara, Turkey
P2.2.019	Enzymatic hydrolysis of plant proteins from Norwegian-grown crops Catrin Tyl ¹ , Thais Maria Rufino Barbosa ¹ , Emilie Gullberg Jørgensen ¹ , Tove Gulbrandsen Devold ¹ , Kenneth Aase Kristoffersen ¹ ¹ Norwegian University of Life Sciences, Ås, Norway
P2.2.021	The effect of high sugar on the formation and stability of emulsion-based confectionery filling formulations Yanni Yang ¹ , Aris Lazidis ² , Isabel Celiueta Torres ² , Fotis Spyropoulos ¹ ¹ University Of Birmingham, Birmingham, United Kingdom, ² Nestlé UK Ltd, York, United Kingdom
P2.2.022	Exploration and standardization of functional compounds from milk thistle cultivated in Korea Seunguk Yu ¹ , Seongdo Lee ¹ , Hwanyun Lee ² , Dongyup Hahn ^{1,2} ¹ School of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kyungpook National University, Daegu, South Korea, ² Department of Integrative Biology, Kyungpook National University, Daegu, South Korea
P2.2.023	Evaluating protein extraction techniques from lentils (<i>Lens Culinaris</i>): Comparing ammonium sulfate, ultrasound-assisted and conventional extraction Lisa Ziegler ¹ , Özlem Özmutlu Karslioglu ¹ ¹ Weihenstephan-Triesdorf University of Applied Sciences, Freising, Germany
P2.2.024	Characterization of novel musilage extracts from chia seed, quince seed, flaxseed, and okra Yaşar Özlem Alifaki ¹ , Beyza Ursavaş ² , Merve Silanur Yılmaz ³ , Özge Şakıyan Demirkol ² , Aslı İşçi Yakan ² , Kazım Sezer ¹ ¹ National Food Reference Laboratory of Türkiye, Ankara, Turkey, ² Ankara University, Food Engineering Department, Ankara, Turkey, ³ Bitlis Eren University, Kanik School of Applied Sciences, Bitlis, Turkey

P2.2.025	Effect of demineralization rate on caseins emulsifying and foaming properties in simple and complex matrix Khadija Florence Dabo ^{1,2,3} , Anne Laure Fameau ³ , Christine Chene ¹ , Gaëlle Guillet ⁴ , Romdhane Karoui ² ¹ Adrianor, Arras, France, ² Artois University, Arras, France, ³ Univ. Lille, CNRS, INRAE, Centrale Lille, UMR 8207-UMET, Villeneuve d'Ascq, France, ⁴ Inleit Ingredients, Curtis, Spain
P2.2.026	Uncovering hydrolysis strategies for black soldier fly: thermal and acidic pretreatments Sandra Borges ¹ , Tânia Ribas ¹ , Ana Rosa ² , André Almeida ³ , Manuela Pintado ¹ ¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina - Escola Superior Biotecnologia, Porto, Portugal, ² SEBOL - Comércio e Indústria do Sebo, S.A, Loures, Portugal, ³ I.T.S. - Indústria Transformadora de Subprodutos S.A, Coruche, Portugal
P2.2.027	Dairy powders: in situ characterization of particle surface features Claire Gaiani ¹ , Serafeim Bakalis ² , Amine Filiali ¹ , Mogens Andersen ² , Kirsten Malmos ³ , Jennifer Burgain ¹ ¹ Université de Lorraine (LiBio), FRANCE, Vandoeuvre-lès-Nancy, France, ² Department of Food Science, University of Copenhagen, DK-1958 Frederiksberg, Copenhagen, Denmark, ³ Arla Foods amba Aarhus, Aarhus, Denmark
P2.2.028	Effect of mild protein extraction methods, including MIPEF, on Duckweed and its functional properties Patricia Maag ^{1,2} , Özlem Özmutlu ¹ , Cornelia Rauh ² ¹ University of Applied Sciences Weihenstephan-Triesdorf & TU Berlin, Freising, Germany, ² TU Berlin, Berlin, Germany
P2.2.029	Utilisation of natural surfactants in skimmed-milk double emulsions: Improving low-fat Cheddar Cheese functionality and sensory Millie Preece ¹ , Lynn McIntyre ¹ , Evi Paximada ² , Helen Pittson ¹ , Karim Farag ¹ ¹ Harper Adams University, Newport, United Kingdom, ² University of Leeds, Leeds, United Kingdom
P2.2.030	Extraction of Phenolics from olive mill wastewater using novel methods and evaluation of environmental effect Yasar Ozlem Alifaki ¹ , Merve Silanur Yilmaz ² , Irem Sude Dogru ³ , Ozge Sakiyan ³ , Asli Isci ³ ¹ Republic of Türkiye Ministry of Agriculture and Forestry, National Food Reference Laboratory, Ankara, Turkey, ² Bitlis Eren University, Kanik School of Applied Sciences, Bitlis, Turkey, ³ Ankara University, Food Engineering Department, Ankara, Turkey
P2.2.031	Identifying marker compound of lignans in Schisandra chinensis seeds and exploring optimized analysis methods SeongDo Lee ¹ , Hae Na Chi ² , Hwanyun Lee ² , Dongyup Hahn ^{1,2} ¹ School of Food Science and Biotechnology, College of Agriculture and Life Sciences, Kyungpook National University, Daegu, South Korea, ² Department of Integrative Biology, Kyungpook National University, Daegu, South Korea
P2.2.032	Optimization of mixture composition and drying temperature of newly developed instant cocoa powder beverages Kristina Tušek ² , Davor Valinger ¹ , Tea Sokač Cvetnić ¹ , Jasenka Gajdoš Kljusurić ¹ , Tamara Jurina ¹ , Maja Benković ¹ ¹ University of Zagreb, Faculty of Food Technology and Biotechnology, Zagreb, Croatia, ² Health Centre Krapina-Zagorje County, Krapina, Croatia
P2.2.033	A mucic acid ester gallate as an anti-diabetes inhibitor isolated from Indian gooseberry fruits Thao Quyen Cao ¹ , Dongyup Hahn ¹ , Hae Na Chi ¹ , Seongdo Lee ¹ , Seunguk Yu ¹ , Hwanyun Lee ¹ ¹ Kyungpook National University, Daegu, South Korea
P2.2.034	Profiling non-volatile dietary biomarkers in Irish origin ruminant forage Sarah Ellen Kearney ¹ , Nigel Brunton ² , Dilip Rai ¹ ¹ Teagasc Food Research Centre, Ashtown, Dublin, Ireland, ² School of Agriculture and Food Science, University College Dublin, Dublin, Ireland
P2.2.035	Black cumin essential oil as a potential active stabiliser of plant oils during heating Dominik Kmiecik ¹ , Katarzyna Kuraszyk ¹ , Aleksander Siger ¹ , Magdalena Rudzińska ¹ ¹ Poznań University Of Life Sciences, Poznań, Poland
P2.2.036	Impact of processing on health-related compounds in selected leafy vegetables Robert Lugumira ^{1,2} , Geoffrey Ssepuuya ² , Ann Van Loey ¹ ¹ Ku Leuven, Leuven, Belgium, ² Kyambogo University, Kampala, Uganda
P2.2.037	Food and nutrition security for Africa: harnessing underutilized crops and cellular agriculture for sustainable solutions Belinda Meiring ¹ ¹ Tshwane University Of Technology, Pretoria, South Africa
P2.2.038	Linking molecular, microstructural and macroscopic changes to understand the cooking behavior of beans An Nguyen ¹ , Patricia Namutebi ¹ , Ann Van Loey ¹ , Marc Hendrickx ¹ ¹ Laboratory Of Food Technology, Center for Food and Microbial Technology, Ku Leuven, Leuven, Belgium
P2.2.039	Investigation of integral stereoselectivity of lipases on medium-chain triacylglycerol with chiral HPLC analytical method Jaehyeon Park ¹ , Inwoo Park ¹ , Jihoon Kim ¹ , Juchan Lee ¹ , Jaegwan Lee ¹ , Juno Lee ² , Pahn-Shick Chang ^{1,2,3} ¹ Department of Agricultural Biotechnology, Seoul National University, Seoul, South Korea, ² Research Institute of Agriculture and Life Sciences, and Center for Agricultural Microorganism and Enzyme, Seoul National University, Seoul, South Korea, ³ Center for Food and Bioconvergence, Seoul National University, Seoul, South Korea
P2.2.040	A novel approach to green coconut water processing Rodrigo Petrus ¹ , Alice Poça D'Água ¹ , Priscila Silva ¹ , Alessandra Oliveira ¹ ¹ University of Sao Paulo, Pirassununga, Brazil
P2.2.041	Nutraceutical potential of yellow kiwifruit from Huatusco-Veracruz Jhusua David Reina Garcia ¹ , Diana Guerra Ramirez ¹ , Juan Guillermo Cruz Castillo ¹ , Gustavo Almaguer Vargas ¹ , Alvaro Castañeda Vildozola ² ¹ Universidad Autónoma Chapingo, Texcoco De Mora, Mexico, ² Universidad Autónoma del Estado de México, Toluca, Mexico
P2.2.042	A new formulation tool for the optimization of biotics stability in dry mixtures Cecile Sampsonis ¹ , Francois Machuron ² , Etienne Tourte ³ , Mathieu Clement-Ziza ⁴ ¹ Phileo By Lesaffre, Marcq en Baroeul, France, ² LIST, Lesaffre Institute of Science and Technology, Marquette Lez Lille, France, ³ Gnosis By Lesaffre, Marquette Lez Lille, France, ⁴ Digital & Data, Lesaffre Operations, Marquette Lez Lille, France
P2.2.043	Effects of drying time and sugar content on the quality properties of beef jerky Vitor Andre Silva Vidal ¹ , Rikke Harveland Ølberg ¹ , Ida-Johanne Jensen ¹ , Jørgen Lerfall ¹ ¹ Norwegian University of Science and Technology, Trondheim, Norway
P2.2.044	Cooking kinetics and mechanism of fresh and hard-to-cook common bean accessions of different market classes Henry Tafiire ^{1,2} , Boniface Odong ¹ , Irene Wainaina ³ , Robert Lugumira ^{1,2} , Nguyen An ¹ , Patrick Ogwok ² , Tara Grauwet ¹ , Marc Hendrickx ¹ ¹ KU Leuven, Leuven, Belgium, ² Kyambogo University, Kampala, Uganda, ³ Jomo Kenyatta University of Agriculture and Technology, Nairobi, Kenya
P2.2.045	First characterization of grapes cultivated in Guanajuato State, Mexico: harvests 2022-2024 Maria Elena Sosa-Morales ¹ , Nill Campos-González ¹ , Gerardo Fernández-Villanueva ¹ , María Susana Avila-García ² , Marco Bianchetti ² , Roberto Rojas-Laguna ³ , Stefano Toffanin ⁴ ¹ Universidad de Guanajuato, Irapuato, Mexico, ² Universidad de Guanajuato, Yuriria, Mexico, ³ Universidad de Guanajuato, Salamanca, Mexico, ⁴ Institute of Nanostructures Materials, Bologna, Italy

P2.2.046	Lipids act as a lubricant during the extrusion stage of pellet manufacturing, reducing agglomerate strength Thomas Bastiaansen ¹ , Gerard Verge-Mèrida ² , Richard Benders ³ , Joshua Dijkman ⁴ , Menno Thomas ⁵ , Wouter Hendriks ¹ , Sonja de Vries ¹ , Guido Bosch ¹ ¹ Animal Nutrition Group, Wageningen University & Research, Wageningen, the Netherlands, ² Animal Nutrition Group, Institute of Agrifood Research and Technology, Mas Bové, Spain, ³ Physical Chemistry and Soft Matter Group, Wageningen University & Research, Wageningen, the Netherlands, ⁴ Van der Waals-Zeeman Institute, Institute of Physics, University of Amsterdam, Amsterdam, the Netherlands, ⁵ Zetadec, Wageningen, the Netherlands
P2.2.047	Color and oxidation level of olive oil oleogels with ethyl cellulose of different viscosity Claudia Armijo ¹ , Leticia Montes ¹ , Ramón Moreira ¹ , Daniel Franco ¹ ¹ Department of Chemical Engineering, Universidade de Santiago de Compostela, Santiago de Compostela, Spain
P2.2.048	Influence of ethylcellulose viscosity and concentration on olive-oil oleogel: Effect on oil-binding capacity and texture Claudia Armijo ¹ , Leticia Montes ¹ , Ramón Moreira ¹ , Daniel Franco ¹ ¹ Department of Chemical Engineering, Universidade de Santiago de Compostela, Santiago de Compostela, Spain
P2.2.049	Elasticity and oil binding capacity of structured olive oil with chitosan-vanillin dehydrated under different conditions Mario Lama ¹ , David Rey, Leticia Montes ¹ , Daniel Franco ¹ , Amaya Franco-Uría ¹ , Ramón Moreira ¹ ¹ Department of Chemical Engineering, Universidade de Santiago de Compostela, Santiago de Compostela, Spain
P2.2.050	Effect of extrusion parameters on meat analogs produced from durum wheat and pea proteins Vittoria Latrofa ¹ , Aleksei Kaleda ² , Davide De Angelis ¹ , Kadi Jakobson ^{2,3} , Antonella Pasqualone ¹ , Carmine Summo ¹ ¹ University of Bari "Aldo Moro", Department of Soil, Plant and Food Science (DISSPA), Bari, Italy, ² TFTAK AS, Tallinn, Estonia, ³ Tallinn University of Technology, Tallinn, Estonia
P2.2.051	Tailoring the rheological properties of fat-free fermented concentrated milk products using high-power ultrasound Romario Mendes ¹ , Nico Piskors ¹ , Jörg Hinrichs ¹ ¹ Institute of Food Science and Biotechnology, Dep. Soft Matter Science and Dairy Technology, University of Hohenheim, Stuttgart, Germany
P2.2.052	Thermal Characterization of selected Philippine cacao (Theobroma cacao L.) and tablea Julius Andrew Nunez ¹ , Larrie Antoni Adapter ¹ , Maria Carmen Tan ² , Jasmine Ting ² , Richard Anthony Galian ² , Joan Candice Ondevilla ² , Aldrin Bonto ² ¹ University Of the Philippines Manila, Manila, Philippines, ² De La Salle University, Manila, Philippines
P2.2.053	Utilization of oleogels as a solid fat replacer in plant-based meat analogues Youngseo Park ¹ , Suyong Lee ¹ ¹ Department of Food Science & Biotechnology and Carbohydrate Bioproduct Research Center, Sejong University, Seoul, South Korea
P2.2.054	Effect of sucrose substitution on the physical and rheological properties of dairy custard dessert Johnny Ciancetta ¹ , Marco Faieta ¹ , Paola Pittia ¹ ¹ University of Teramo, Department of Bioscience and Technology for Food Agriculture and Environment, Teramo, Italy
P2.2.055	Assessing enzymatic protein hydrolysis in wheat flour and gluten model systems Fateme Sadeghian-motahar ¹ , Julia Rodriguez Garcia ¹ , Béatrice Kuschel ² , Paola Tosi ¹ , Michael Merz ³ , James Osborne ² , Afroditi Chatzifragkou ¹ ¹ Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading, United Kingdom, ² Nestle Product Technology Centre Confectionery, Haxby Road, York, United Kingdom, ³ Nestle Fundamental Research Centre, Lausanne, Vaud, Switzerland
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P2.2.058	Development of vegetable-derived scaffolds to improve lab meat organoleptic properties Hao Zhu ¹ , Céla Ferreira ¹ , Francisco Goycoolea ¹ , Alan-Javier Hernandez Alvarez ¹ , Amin Sadeghpour ¹ ¹ School of Food Science and Nutrition, Faculty of Environment, University of Leeds, Leeds, United Kingdom
P2.2.060	Innovative protein-based dairy cheeses by extrusion Mikkel Lorenzen ¹ , Adrian Tica ² , Frans W.J. van den Berg ¹ , Søren K. Lillevang ³ , Eric Windhab ² , Lilia Ahrné ¹ ¹ University of Copenhagen, Copenhagen, Denmark, ² Swiss Federal Institute of Technology Zürich (ETH), Zürich, Switzerland, ³ Arla Innovation Centre, Arla Foods a.m.b.a., Aarhus, Denmark
P2.2.061	Vegan chocolate formulation using plant-based fat mixtures: understanding the effect of chemical composition on crystallization Elena Simone ¹ , Cecilia Fiore ¹ , Tom Rutherford ² , Stephanie Marty-Terrade ³ , Cynthia Marmet ³ , Francesca Giuffrida ³ ¹ Politecnico Di Torino, TORINO, Italy, ² Nestlé Product Technology Centre Confectionery, York, United Kingdom, ³ Nestlé Research, Lausanne, Switzerland
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P2.3.002	Assessing microbial strain variability and kinetics to ultrasound treatment under dynamic temperature conditions Esther Okafor ¹ , Foteini Pavli ¹ , Joerg HummerJohann ² , Vasilis Valdramidis ^{1,3} ¹ Department of Food Sciences and Nutrition, University Of Malta, Msida, Malta, ² Division of Food Microbial Systems, Agroscope, Schwarzenburgstrasse, Berne, Switzerland, ³ Department of Chemistry, National and Kapodistrian University of Athens, Athens, Greece
P2.3.003	Antibacterial effect of Maillard reaction products produced by D-xylose and L-phenylalanine during normal cooking process Shige Koseki ¹ , Hiroshi Ono ² , Junko Shinozaki ² , Kento Koseki ¹ , Shige Koseki ¹ ¹ Graduate school of agriculture, Hokkaido University, Sapporo, Japan, ² Nisshin Seifun Group Inc., Tokyo, Japan
P2.3.004	Prevalence and characterization of Enterococcus spp. in pristine surface water SzeChin Lim ¹ , Ayaka Nakamura ¹ , Takashi Kuda ¹ , Hajime Takahashi ¹ ¹ Department of Food Science and Technology, Tokyo, Japan
P2.3.005	Enhanced stress resistance of Bifidobacterium breve by induction of stress proteins at near-zero growth rates Angela Rocio Ortiz Camargo ¹ , Oscar van Mastrigt ¹ , Roger Bongers ² , Kaouther Ben-Amor ² , Jan Knol ^{1,2} , Eddy Smid ¹ , Tjakko Abbe ¹ ¹ Wageningen University and Research, Wageningen, the Netherlands, ² Danone Research, Utrecht, the Netherlands
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P2.3.007	Identification of indicative taxa and optimization of cultivation to improve health in mung-bean sprout production Luma Rossi Ribeiro ¹ , Karin Hassenberg ¹ , Tina Lütje ² , Lutz Hippe ² ¹ Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB), Potsdam, Germany, ² MOL Katalysatortechnik GmbH, Merseburg, Germany

P2.3.008	Rapid detection of <i>Mycoplasma bovis</i>, <i>Staphylococcus aureus</i> and <i>Streptococcus agalactiae</i> in cattle bulk tank milk Maria Liapi ¹ , Nikolas Markantonis ¹ , Christodoulos Pipis ² , George Botsaris ¹ ¹ Cyprus University of Technology, Limassol, Cyprus, ² Cyprus Veterinary Services, Nicosia, Cyprus
P2.3.009	The hidden power of plant leaves: Antibiofilm potential of vegetable-inspired biomimetic surfaces against foodborne pathogens Fábio Carvalho ^{1,2} , Rita Teixeira-Santos ^{1,2} , Ana Azevedo ^{1,2} , Maria Romeu ^{1,2} , Cristina Amador ³ , Luciana Gomes ^{1,2} , Kathryn Whitehead ⁴ , Jølle Sjølløma ⁵ , Mette Burmølle ³ , Filipe Mergulhão ^{1,2} ¹ LEPABE-Laboratory for Process Engineering, Environment, Biotechnology and Energy, Faculty of Engineering of University of Porto, Porto, Portugal, ² ALICE - Associate Laboratory in Chemical Engineering, Faculty of Engineering of University of Porto, Porto, Portugal, ³ Department of Microbiology, University of Copenhagen, Copenhagen, Denmark, ⁴ Microbiology at Interfaces, Faculty of Science and Engineering, Manchester Metropolitan University, Manchester, United Kingdom, ⁵ Department of Biomedical Engineering, University of Groningen, University Medical Center Groningen, Groningen, Netherlands
P2.3.010	Behaviour of non- pathogenic <i>Escherichia coli</i>, Verocytotoxin E. coli O157:H7, O26:H11 serotypes during cheese process Elena Cosciani-cunio ¹ , Elena Dalzini ¹ , Paola Monastero ¹ , Ehtesham M Abdul ¹ , Daniela Merigo ¹ , Stefania Ducoi ¹ , Silvia Todeschi ¹ , Alessandro Norton ¹ , Marina Nadia Losio ¹ ¹ Istituto Zooprofilattico Sperimentale Della Lombardia E Dell'emilia Romagna "Bruno Ubertini", Brescia, Italy
P2.3.011	Screening of the antimicrobial activity of Lactic Acid Bacteria against <i>Listeria monocytogenes</i> Scott A Spiros Didos ^{1,2} , Orfeas Saitis ³ , Zafeiro Aspidou ³ , Konstantina Tsotsouli ¹ , Konstantinos Koutsoumanis ³ , Anagnostis Argiriou ^{1,2} ¹ Institute of Applied Biosciences, Centre for Research and Technology Hellas, Thessaloniki, Greece, ² Department of Food Science and Nutrition, University of the Aegean, Myrina, Lemnos, Greece, ³ Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Thessaloniki, Greece
P2.3.012	Genomic and Phenotypic analysis of heat and antimicrobial resistance of <i>Escherichia coli</i> from dairy products Christelle F. Iskandar ¹ , Reine Abi Khalil ¹ , Razan Zein Eddine ¹ , Antoine Abou Fayad ¹ , Mohammad G. Abiad ¹ ¹ American University of Beirut, Beirut, Lebanon
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P2.3.014	Magnetic nanoparticles based enrichment and colorimetric detection for human Norovirus Kabir Kumar Kulabhusan ¹ , Andrey Ipatov, Marta Prado ² ¹ International Iberian Nanotechnology Laboratory (INL), Braga, Portugal, ² Department of Analytical Chemistry, Nutrition and Bromatology Faculty of Veterinary Science, Campus Terra. University of Santiago de Compostela, Lugo, Spain
P2.3.015	Is consumption of Brown seaweed - <i>Alaria esculenta</i> safe? Quality and safety assessment during storage Inthuja Manickam ^{1,2} , Katharina Nøklung-Eide ^{1,2} , Anita Nordeng Jakobsen ¹ , Ida-Johanne Jensen ¹ ¹ NTNU Department of Biotechnology & Food Science, Trondheim, Norway, ² SINTEFF Industry, Trondheim, Norway
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P2.3.017	Salmonella single cell inactivation behavior under acidic food preservation stress Antonia Angou ^{1,2} , Styliani Dimitra Papagianeli ² , Konstantinos Koutsoumanis ² , Anagnostis Argiriou ^{3,1} , Zafeiro Aspidou ^{1,2} ¹ Institute of Applied Biosciences, CERTH, Thessaloniki, Greece, ² Laboratory of Food Microbiology and Hygiene, School of Agriculture, AUTH, Thessaloniki, Greece, ³ Department of Food Science and Nutrition, University of the Aegean, Lemnos, Greece
P2.3.018	Single-cell antibiotic resistance analysis: Moving towards a probabilistic assessment of Minimum Inhibitory Concentration (MIC) Styliani Dimitra Papagianeli ¹ , Marina Benvenuto ¹ , Leonardos Stathas ¹ , Zafeiro Aspidou ² , Konstantinos Koutsoumanis ¹ ¹ Aristotle University of Thessaloniki, Thessaloniki, Greece, ² Institute of Applied Biosciences, Centre for Research and Technology Hellas (CERTH), Thessaloniki, Greece
P2.3.019	Modelling the inactivation of dry-adapted <i>Cronobacter sakazakii</i> during the domestic preparation of infant formula Enrico Pavoni ¹ , Elena Dalzini ¹ , Elena Cosciani-Cunio ¹ , Paola Monastero ¹ , Daniela Marigo ¹ , Stefania Ducoi ¹ , Alessandro Norton ¹ , Marina-Nadia Losio ¹ ¹ Istituto Zooprofilattico Sperimentale della Lombardia e dell'Emilia Romagna "Bruno Ubertini", Brescia, Italy
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P2.3.021	TemeRe: an online stochastic quantitative microbiology tool for risk-based decision-support in the food industry Constantine Richard Stefanou ¹ , Konstantinos Koutsoumanis ¹ ¹ Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Thessaloniki, Greece
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P2.3.032	What is that smell, can you tell? Joëlle Housmans ¹ , Imca Samper ¹ ¹ Research group VEG-i-TEC, Department of Food Technology, Safety and Health (BW23), Faculty of Bioscience Engineering, UGent - Campus Kortrijk, Kortrijk, Belgium
P2.3.033	Risk assessment and prediction models for fungal spoilage in strawberries post-harvest Alessandra Marcon Gasperini ^{1,2} , Vasilis P. Valdramidis ^{1,3} ¹ Department of Food Sciences & Nutrition, Faculty of Health Sciences, Malta, ² Clinical, Pharmaceutical and Biological Sciences, School of Life and Medical Sciences, MycoLab, University of Hertfordshire, U.K., ³ Laboratory of Food Chemistry, Department of Chemistry, National and Kapodistrian University of Athens, Athens, Greece
P2.3.034	Antibacterial activity of the cassava-derived natural flavor cloud S-C100 coated films against spoilage-associated bacteria Ayaka Nakamura ¹ , Aya Hatanaka ¹ , Takashi Kuda ¹ , Hajime Takahashi ¹ ¹ Tokyo University Of Marine Science and Technology, Tokyo, Japan
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P2.3.038	Antifungal activity of biosurfactants against bread spoilage strains and their development of resistance Ana Sousa ¹ , Konstantina Kourmentza ² , Paula Jauregi ^{3,4} , Kimon-Andreas Karatzas ¹ ¹ Department of Food & Nutritional Sciences, University of Reading, Reading, United Kingdom, ² Faculty of Engineering, University of Nottingham, Nottingham, United Kingdom, ³ Efficient and Sustainable Processes, AZTI, Derio, Spain, ⁴ IKERBASQUE, Basque Foundation for Science, Bilbao, Spain
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P2.4.001	Sesame processing refuse: From waste to functionality Mohamad Abiad ¹ , Reem Farhat ¹ ¹ American University Of Beirut, Beirut, Lebanon
P2.4.002	Breathing the gap between meat by-products and sustainability Sara Baptista-silva ¹ , Maria Martingo ¹ , Inês Cruz ² , Manuela Pintado ¹ ¹ Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina - Escola Superior Biotecnologia, Porto, Portugal, ² Grupo Primor / Primor Charcutaria-Prima, Famalicão, Portugal
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EFFoST2024 Conference - Oral Programme	
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08:00-09:00	Registration
Room	Auditorium A + B
08:45-09:15	EFFoST Welcome & Opening Session Chairs: Tara Grauwet & Frank Devlieghere
08:45-08:55	Welcome to the 38 th EFFoST International Conference Dolores O' Riordan, <i>President of the EFFoST Board</i>
08:55-09:15	Opening from the EFFoST2024 conference hosts Tara Grauwet, <i>KU Leuven, Belgium</i> , Frank Devlieghere, <i>Ghent University, Belgium</i>
09:15-10:15	Plenary Session 1: Innovation of traditional Belgian food products Chairs: Tara Grauwet & Frank Devlieghere
09:15-09:30	(PL1.1) Innovation of traditional Belgian food products - Chocolate Frédéric Depypere, <i>Barry Callebaut, Belgium</i>
09:30-09:45	(PL1.2) Innovation of traditional Belgian food products - Fries Eveline Fredrick, <i>Agristo, Belgium</i>
09:45-10:00	(PL1.3) Innovation of traditional Belgian food products - Frozen Vegetables Emilie Haspeslagh, <i>Ardo Foods, Belgium</i>
10:00-10:15	(PL1.4) EU Research and Innovation Funding: a key enabler of food system transformation Rosalinda Scalia, <i>European Commission, Belgium</i>
10:15-10:45	Refreshment Break Poster Session 1 Exhibition Hall

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.

13:15-14:15	Poster Session 1 Exhibition Hall							
Room	Auditorium A	Auditorium B	4 th Floor	Room 1 + 2	Room 4 + 5	Room 6	Room 12	Room 10 + 11
14:15-15:45	Session 5: Raw material interface - Emerging Technologies 1 Chairs: Ann van Loey & Tiny van Boekel	Session 6: Human interface - Simulations 1 Chairs: Lilia Ahrné & Edoardo Capuano	Session 7: Sustainability interface - Food packaging I Chairs: Ioannis Giavasis & Peter Ragaert	Special Session 4: EYE mentorship programme - Closed session	Session 8: Raw material interface - Algae as Novel Source Chairs: Imogen Foubert and Susan Holdt	Session 9: Computer science interface - Machine learning & AI Chairs: Cristina Silva & Wouter Saey	Interactive session II: Food Science and Technology meets EU food policy makers: relevant thematic for the future Chairs: Hugo de Vries & Tara Grauwet	Special session 5: Filling Knowledge Gaps on Alternative Proteins to Accelerate the Dietary Shift - GIANT LEAPS Chairs: Lucian Miron & Paul Vos
14:15-14:30	(O5.1) Understanding of Process-Structure-Interactions during the Processing of Plant Materials by Pulsed Electric Fields (PEF) Marianna Giancaterino, <i>BOKU University, Austria</i>	(KN6.1) Accurate Assessment of Protein Quality by in vitro and in vivo Digestion Models – More Important than Ever Andre Brodtkorb, <i>Teagasc, Ireland</i>	(KN7.1) Antimicrobial Polylactic acid (PLA) Films Using Nanoprinting and Natural Antimicrobials for Novel Active Food Packaging Ioannis Giavasis, <i>University of Thessaly, Greece</i>		(KN8.1) Processing of Seaweed; Retaining Quality and Complying to Food Legislation in a Scalable and Sustainable Way Susan Holdt, <i>Danmarks Tekniske Universitet, Denmark</i>	(O9.1) Holistic and Multidisciplinary Approaches for Sustainable Food Systems Cristina L.m. Silva, <i>Universidade Católica Portuguesa, Portugal</i>	(I2.1) Panel members: - European Commission: Rosalinda Scalia - Member state private-public partnerships representatives: Flanders' Food: Inge Arents; Wagralim: Sophie Bourez, PRIMA: Mohamed Wageih - Private sector actors: FoodDrinkEurope/ETP Food For Life: Rebeca Fernandez - Public sector actors: academic food science and technology viewpoints: Prof. Frank Devlieghere - EFFoST representative: perspectives of food science and technology in a future food system: Prof. Mark Bucking	(S5.1) The GIANT LEAPS Project Mid-term Update Paul Vos, <i>Wageningen University & Research, the Netherlands</i>
14:30-14:45	(O5.2) Pulsed Electric Field Effect on Colour, Texture and Microstructure of Plant Materials: Unraveling Peeling Mechanism Neamtallah Assaf, <i>University of Parma, Italy</i>				(O9.2) Decoding Food Flavour: Building Data Science Tools to Link Flavour Chemistry and Sensory Perception Beatriz Quintanilla Casas, <i>University of Copenhagen, Denmark</i>	Continuing the plenary talk “EU Research and Innovation Funding: a key enabler of food system transformation” given by dr. Rosalinda Scalia of the European Commission, this interactive session wants to clarify the role of future Food Science and Technology research and innovation.”	(S5.2) Consumer Acceptance of Alternative Protein Sources for Meat and Dairy Alternatives: A Multi-national Study Fabienne Michel, <i>ETH Zurich, Switzerland</i>	
14:45-15:00	(O5.3) Effect of Cold Atmospheric Plasma Treatment on Patulin Decomposition: a Kinetic Approach George Katsaros, <i>Institute of Technology of Agricultural Products Elgo-demetor, Greece</i>				(O8.2) Microalgae Protein Quality Improvement by Various Methods of Cell Disruption Simon van de Walle, <i>ILVO, Belgium</i>		(O9.3) Optimizing Food Processing Through Active-Learning & Robotics Deborah Becker, <i>Nestlé, Switzerland</i>	(S5.3) Solid-state Fermentation of Alternative Protein Sources for the Development of a Meat Analogue Albert Ribas-Agusti, <i>IRTA, Spain</i>
15:00-15:15	(O5.4) Freezing assisted by high-voltage electric field: state of the art and recent advances Nasser Hamdami, <i>Oniris, Nantes, France</i>				(O8.3) Novel Combination of Electric Fields and Subcritical Water to Sustainably Produce Multifunctional Seaweeds' Food Ingredients Sara Pereira, <i>University of Minho, Portugal</i>		(O9.4) Predicting Emulsion Viscosity by Encoding Neural Networks with Physics; Slowly Removing the A from AI Jack Yang, <i>Wageningen University & Research, the Netherlands</i>	(S5.4) Potential of Alternative Proteins for the Nutrient Circularity in Food Systems Through the LCA Framework Sergiy Smetana, <i>DIL e. V., Germany</i>
15:15-15:30	(O5.5) Ultrasound-Assisted Osmotic Dehydration: Effects of Polyol and Juice Solutions on Process and Dried Fruit Properties Katarzyna Rybak, <i>Warsaw University of Life Sciences, Poland</i>				(O8.4) Comparison of Pulsed Electric Fields for Phycocyanin Extraction with other Cell Disruption Methods Justus Knappert, <i>Technische Universität Berlin, Germany</i>		(O9.5) Advancing Model Predictive Control (MPC) for Mixed-Culture Beer Fermentations Alexander O'brien, <i>Sheffield Hallam University, United Kingdom</i>	(S5.5) Integrating Data for Nutritional, Safety, Allergenicity, and Environmental Assessment of Alternative Proteins Clara Talens, <i>AZTI, Spain</i>
15:30-15:45	(O5.6) Designing a Scraped Surface Heat Exchanger for Thermal Processing of Ice Cream Mixtures Kubra Bulduk Sahin, <i>Ankara University, Turkey</i>	(O6.5) Ultrasonic Fabrication of Nanoemulsels for Innovative Food Applications: Rheo-Tribological and Morphological Insights Giorgio Ascrizzi, <i>Università degli Studi di Milano, Italy</i>	(O7.5) Bioaccessibility of Polyphenols Entrapped in Alginate Edible Films Maria Benlloch Tinoco, <i>Northumbria University, United Kingdom</i>		(O8.5) Fibrous Structure Formation Mechanism in Bright Yellow Microalgae-based Meat Analogues Corina Sägesser, <i>ETH Zürich, D-HEST SFP, Switzerland</i>		(O9.6) Multimethod Analysis of the Effect of Climate Change on Food-borne Disease Outbreaks in the Netherlands Zuzanna Fendorf, <i>Wageningen University & Research, the Netherlands</i>	(S5.6) LIKE-A-PRO: From Niche to Mainstream - Alternative Proteins for Everybody and everywhere Morena Silvestrini, <i>CNTA, Spain</i>

15:45-16:15		Refreshment break & Poster session 1 Exhibition hall				
Room	Auditorium A	Auditorium B	4 th Floor	Room 1 + 2	Room 4 + 5	Room 6
16:15-17:45	Session 10: Raw material interface - Interface Stabilization I Chairs: Arno Wouters & Delphine Huc-Mathis	Session 11: Human interface - Food Nutrition Health Relations I Chairs: Edoardo Capuano & John van Camp	Special Session 6: Career and Personal development for Young Scientists and Industry Professionals - Round 2 of the EYE Mentorship Programme Chairs: Adwy van den Berg & Felix Schottroff	Session 12: Sustainability interface - Optimising Water and Energy Use Chairs: Ana Allende & Michael Chys	Session 13: Raw material interface - Insects as Novel Source Chairs: Ilse Fraeye & Ricardo Isaías	Session 14: Micro-organism interface - Spores and Spoilage Chairs: Frank Devlieghere & Louis Coroller
16:15-16:30	(O10.1) Novel Plant-based Biphasic Gel Based on Canola Protein Hydrogel and Candelilla Wax Oleogel Shay Moguiliansky, <i>Technion, Israel</i>	(KN11.1) Lipid Delivery Systems for Nutrition and Fortification Laurent Sagalowicz , <i>Nestlé Research, Switzerland</i>	(S6.1) This session will mark the starting point of the second round of the EYE Mentorship Programme – a joint effort by EHEDG and Young EFFoST. In the session, the mentorship programme will be introduced and mentors and mentees will discuss issues related to career and personal development, as well as their experiences with the first round of the programme, amongst others.	(KN12.1) Circular Economy and Wastewater Water Reuse: Impacts on Food Safety and Public Health Ana Allende, <i>CEBAS-CSIC, Spain</i>	(KN13.1) Towards the formulation of insect-based foods: systematic review on insect protein's impact on techno-functional properties Ricardo Isaías, <i>GreenUPorto/ INOV4Agro, CEB/LABBELS, Sense Test, Portugal</i>	(KN14.1) Functional Analysis of the ‘Holomicrobiome’; Role of Bacterial Spore Formers in Health and Disease Stanley Brul, <i>University of Amsterdam, the Netherlands</i>
16:30-16:45	(O10.2) Stabilisation of Emulsions by Blends of Potato and Lupin Protein: Characteristics and Dynamics During Storage Anna Maria Tschigg, <i>Fraunhofer IVV, Germany</i>					
16:45-17:00	(O10.3) Valorizing Jamu By-products Without Fractionation, Extraction or Modification: Focus on Physical & Chemical Stability Delphine Huc-Mathis, <i>AgroParisTech, Paris</i>	(O11.2) From Bite to Bioavailability: the Role of Oral Processing on Nutrients Digestion Edoardo Capuano, <i>Wageningen University & Research, the Netherlands</i>	This session is open to all EFFoST Conference Participants who want to network and learn about career and personal development. All young and experienced scientists and industry professionals are invited to join this session.	(O12.2) Design and Optimisation of Food Logistics – Looking at Food Distribution in England Estefania Lopez-quiroga, <i>University of Birmingham, United Kingdom</i>	(O13.2) Cocoa Butter & Cream Based in Oleogel with Insect Oil Alexandra Azevedo, <i>Colab4Food - Laboratório Colaborativo para a Inovação da Indústria Agroalimentar, Portugal</i>	(O14.2) Illuminate <i>Bacillus Cereus</i> Presumptive Diagnostics in Convenience Products Beatrix Stessl, <i>University of Veterinary Medicine, Austria</i>
17:00-17:15	(O10.4) Characterization of Erythorbyl Myristate-grafted Chitosan as a Novel Multi-functional Emulsifier for Food Application Jihoon Kim, <i>Seoul National University, South Korea</i>	(O11.3) Glucosinolates and Isothiocyanates in Radish Microgreens Grown in Vertical Farming: Cultivation–Health Potential Axis Marta Silva, <i>Laqv-requimte, Portugal</i>		(O12.3) Ensuring Food Safety and Sustainability: Optimizing Water Usage and Disinfection in the Food Industry Tessa Tuytshaever, <i>VEG-i-TEC Ghent University, Belgium</i>	(O13.3) Alternative Fractionation of <i>Hermetia illucens</i> Larvae: Composition and Yield of Fat, Protein and Chitin Fractions Elizabeth Gleeson, <i>KU Leuven, Belgium</i>	(O14.3) Impact of Temperature Dynamics on the Sporulation of <i>Bacillus subtilis</i> BSB1 Kaoutar Hafdane, <i>Univ Brest, INRAE, France</i>
17:15-17:30	(O10.5) Potential of a Novel Yeast Protein Extract with Multifaceted Applications Bernardo Almeida, <i>Faculty of Sciences University of Porto, Portugal</i>	(O11.4) Dietary-fibre Coated β-carotene Loaded Nanoliposomes, Mucus Micro-viscosity and Absorption through Intestinal Lumen: An ex-vivo Study Taskeen Niaz, <i>University of Leeds, United Kingdom</i>		(O12.4) Improving Sustainability of Frozen Green Bean Chain by Better Understanding the Effect of Hot-water Blanching Rian Timmermans, <i>Wageningen University and Research, the Netherlands</i>	(O13.4) Pulsed Electric Fields for Producing Cricket Flour with Reduced Energy Consumption and Modified Protein Properties Marios Psarianos, <i>Leibniz Institute of Agricultural Engineering and Bio-economy e.V. (ATB), Germany</i>	(O14.4) Understanding Microbial Spoilers in Pork: <i>Pseudomonas fragi</i> and its Spoilage Potential unnder Modified Atmospheres Linyun Chen, <i>Ghent University, Belgium</i>
17:30-17:45	(O10.6) Structural Interaction between Citrus Fibre and Fruit-based System for Emulsion Formulation Marco Panzanini, <i>Università Cattolica del Sacro Cuore, Italy</i>	(O11.5) Steering Gastric in vitro Lipid Digestion Kinetics by Modulating the Interfacial Composition and its Dynamics Sarah Verkempinck, <i>KU Leuven, Belgium</i>		(O12.5) Sustainable Microalgae Scale-up Using Surplus Heat and Exhaust Gases for High-quality Raw Material Production Tom Ståle Nordtvedt, <i>Sintef Ocean, Norway</i>	(O13.5) Development of a More Sustainable Sausage by Replacing Beef with Cricket Flour (<i>Acheta domesticus</i>) Adela Acosta, <i>Panamerican Agricultural School Zamorano, Sweden</i>	(O14.5) <i>P. phosphoreum</i> and <i>P. iliopiscarium</i> Growth in Inoculated Fish Pate under Different CO ₂ Atmospheres Dionysios Tsoukalas, <i>Norwegian University of Science and Technology (NTNU), Norway</i>
17:45-19:15	Welcome reception & PubQuiz Exhibition Hall					

Wednesday 13 November 2024	
Room	Auditorium A + B
08:30-10:30	Plenary Session 2 Chairs: Imca Sampers & Wouter Saeys
08:30-09:00	(PL2.1) Food Safety Starts with Hygienic design Hein Timmerman, EHEDG, Belgium
09:00-09:30	(PL2.2) The global impact of ultra-processed foods: health risks, dietary patterns, and research and policy implications Ty Beal, Global Alliance for Improved Nutrition (GAIN), USA
09:30-10:00	(PL2.3) Future Food Systems: The role of Computer Science Matevž Ogrinc, Jozef Stefan Institute, Slovenia
10:00-10:30	(PL2.4) Cargill popular vote videos
10:30-11:00	Refreshment break & Poster session 2 Exhibition Hall

Room	Auditorium A	Auditorium B	4 th Floor	Room 1 + 2	Room 4 + 5	Room 6	Room 12	
14:30-16:00	Session 19: Raw material interface - Interface Stabilization II Chairs: Jochen Weiss & Dolores O'Riordan	Session 20: Sustainability interface - Valorization of Sidestreams I Chairs: Mahmoud Hamzaoui & Katleen Raes	Session 21: Micro-organism interface - Food Fermentation I Chairs: Myriam Loeffler & Robert Sevenich	Session 22: Human interface - From Unwanted to Wanted Compounds Chairs: Isabel Ferreira & Heidi demaeght	Special Session 9: Paving Market Uptake of Innovative Technologies - TRANSIT Project Chair: Heidy M.W. den Besten	Special Session 10: Innovative Approaches to Functional Foods from Mediterranean Agricultural By-products Chairs: Mecit Halil Öztıp & Özlem Özmutlu Karslıoğlu	GFI - FOODPathS workshop: closed session	
14:30-14:45	(O19.1) Understanding the Coupled Impact of Formulation and Process Parameters on Dairy Emulsions: An integrated Approach Marine Haas, <i>Université Paris-Saclay, UMR SayFood & CNIEL, France</i>	(KN20.1) Exploring Novel Technologies and Sustainable Approaches for Food Waste Valorisation and Valuable Bioactive Ingredients Recovery: Balancing Circular Economy Goals with Economic Realities Mahmoud Hamzaoui, <i>Celabor, Belgium</i>	(KN21.1) Innovative Food Processing Approaches in Design of Nutritious Meat Alternatives Based on Minimally Processed Ingredients Nesli Sozer, VTT Technical Research Centre of Finland, Finland	(O22.1) Estimation of Exposure to Food Contaminants Based on Sustainable Dietary Choices: Omnivore versus Vegetarian Scenario Isabel Ferreira, <i>University of Porto, Portugal</i>	(S9.1) Microbial Responses towards High Pressure Processing & Identification of Mechanisms of Action Theocharia Tsagkaropoulou, <i>University of Reading, United Kingdom</i>	(S10.1) Revolutionizing Tomato Processing and Products: Sustainable and Functional Food Solutions by FunTomP Mecit Halil Öztıp, <i>Middle East Technical University, Türkiye</i>		
14:45-15:00	(O19.2) Effect of High-pressure Homogenization on Ready-to-eat Tahini Dressing and Sesame Lignans Liora Berenshtein, <i>Technion, Israel</i>			(O22.2) Inorganic Migrants Released from New Alternatives for Plastic Food Contact Materials: a Reason for Concern? Heidi Demaegdt, <i>Sciensano, Belgium</i>	(S9.2) Unravelling the Microbial Resistance Mechanisms of Pulsed Electric Fields Fotios Lytras, <i>University of Malta, Malta</i>	(S10.2) Upcycling of Tomato Peel as a Raw Material for the Extraction of Bioactive Compounds Anet Režek Jambak, <i>University of Zagreb, Croatia</i>		
15:00-15:15	(O19.3) Improvement of Bambara Protein-gum Arabic Interaction and Soluble Complexes Formation using Tryptic Limited Hydrolysis Abiola Ojesanmi, <i>Durban University of Technology, South Africa</i>	(O20.2) Valorization of Salmon Processing Waste through Demulsification Mostafa Goudarzi, <i>Norwegian University of Science and Technology (NTNU), Norway</i>	(O21.2) Unraveling the Functional Potential of Microbial Resources for Pulse-based Sourdough Breadmaking Chiara Viretto, <i>Free University of Bozen-Bolzano, Italy</i>	(O22.3) A Risk Ranking of Mycotoxins in Processed Plant-based Meat and Drink Alternatives Sofie Schryvers, <i>Ghent University, Belgium</i>	(S9.3) Optimisation of Sonication Treatments by Integrating Spatiotemporal Effects and Microbial Decontamination of Fluid Foods Enrique Beitia, <i>DIL e.V, Germany</i>	(S10.3) Diagnostics of non-thermal Plasmas in Food Sector Using Industry 4.0 Technology Sanda Pleslić, <i>University of Zagreb Faculty of Electrical Engineering and Computing, Croatia</i>		
15:15-15:30	(O19.4) Particle-stabilized Clean-label Foam: a Comprehensive Study of the Stabilising Mechanisms Cyprien Bouju, <i>Karlsruhe Institute of Technology, Germany</i>	(O20.3) Pectin-chitosan-strawberry hydrogels, containing a blend of low and medium molecular weight chitosan for enhanced gel properties, and their application in tea drinks Kyriaki Tsirotsidou, <i>Ghent University & ILVO, Belgium</i>	(O21.3) Potentials for Acceleration of Food Fermentations by Pulsed Electric Fields Felix Schottroff, <i>BOKU University, Austria</i>	(O22.4) Lactic Acid Bacteria as a Tool Against the Allergenicity of Arginine Kinase in Edible Insects Claudia dellapina, <i>University of Parma, Italy</i>	(S9.4) Application of non-thermal Plasma-Processed Air for Dry Food Processing Yijiao Yao, <i>Leibniz Institute for Plasma Science and Technology (INP), Germany</i>	(S10.4) Interaction between Bioactive Compounds and Ultrasound-induced Free Radicals in Tomato Juice Nadica Maltar Strmečki, <i>Ruder Bošković Institute, Croatia</i>		
15:30-15:45	(O19.5) Plant-based Surfactants: A Path to Controlled Foam stability and Gas Retention in Gluten-free Food Systems Natalie Feller, <i>University of Hohenheim, Germany</i>	(O20.4) Ultrasound-assisted Enzymatic Hydrolysis of Cell-wall Constituents in Agro-industrial by-products: A Hybrid Extraction Method for Bioactives Bashar Kabawa, <i>Ghent University, Belgium</i>	(O21.4) Screening of bacteria for isothiocyanates production in broccoli fermentation Fanfen Song, <i>Ghent University, Belgium</i>	(O22.5) From Waste to Taste: Unveiling the Potential of Polysaccharides from Fruit Peels for Astrigency Modulation Elsa Brandao, <i>REQUIMTE/LAQV, Portugal</i>	(S9.5) Consumer Evaluation of non-thermal Processed Food Products: Overall Liking and Sensory Profiling with RATA Aline Silva, <i>Sense Test, Portugal</i>	(S10.5) Transforming Protein Landscape in the Mediterranean Özlem Özmutlu Karslıoğlu, <i>Hochschule Weihenstephan-Triesdorf, Germany</i>		
15:45-16:00	(O19.6) Lentil Proteins in Foam: Barely Unfold at Interface Penghui Shen, <i>Wageningen University & Research, the Netherlands</i>	(O20.5) Sustainable Printing: Improving the Properties of Starch Ink by Adding Residue from Annatto Dye Residue Bianca Maniglia, <i>Instituto de Química de São Carlos - University of Sao Paulo, Brazil</i>	(O21.5) Fermentation of Walnut Kernels: Process Optimization and Impact on derived Products Chiara Rosetti, <i>Università Cattolica del Sacro Cuore, Italy</i>	(O22.6) Mapping the Taste of Myoglobin: Discovery of Taste-active and Taste-Enhancing Peptides Using the Sensoproteomics Approach Victoria Hänel, <i>Technische Universität München, Germany</i>	(S9.6) The Effect of non-thermal Processing on Quantitative Microbial Risk Assessment (QMRA) George Pampoukis, <i>Wageningen University & Research, the Netherlands</i>	(S10.6) Sesame Processing Refuse: From Waste to Functionality Mohamad Ghassan Abiad, <i>American University of Beirut, Lebanon</i>		
16:00-16:30	Refreshment break & Poster session 2 Exhibition Hall							

Room	Auditorium A	Auditorium B	4 th Floor	Room 1 + 2	Room 4 + 5	Room 6	
16:30-18:00	Session 23: Raw material interface - Structuring Technologies Chairs: Ana Mendes & Arno Wouters	Session 24: Human interface - Food Nutrition Health Relations II Chairs: Christophe Courtin & Natalia Perez-Moral	Session 25: Raw materials - Innovative Extraction Technologies Chairs: Imogen Foubert & Pedro Elez-Martinez	Session 26: Micro-organism interface - Innovative Inactivation Processes Chairs: Hein Timmerman and Kostas Koutsoumanis	Session 27: Sustainability - Reducing Food Waste and Loss Chairs: Tom Ståle Nordtvedt & Ioanna Stamogiannou	Special Session 11: GFI - Novel Technologies for Protein Production and their Role in Building a More Sustainable Food System - Part 2 Chairs: Ismaël Bawah, Eileen Pauels	
16:30-16:45	(KN23.1) Revolutionizing Food Health: The Promise of Nano-Micro Structures Ana C. Mendes, <i>Technical University of Denmark, Denmark</i>	(KN24.1) Processing for Health: Tuning Cereal Dietary fibres and Prebiotics Using Enzymes and Fermentation Technology Christophe Courtin, <i>KU Leuven, Belgium</i>	(O25.1) Comparison of Flash Thermal Pretreatment and Ultrasound Pretreatment in Virgin Olive Oil Production Katarina Filipan, <i>University of Zagreb, Croatia</i>	(KN26.1) Risk-based Thermal Processing of Foods Kostas Koutsoumanis, <i>Aristotle University of Thessaloniki, Greece</i>	(O27.1) Environmental Benefits of Mobile Processing Units in Short Food Supply Chains for Tomato Juice Beatriz Silva, <i>DIL deutsches Institut für Lebensmitteltechnik e.V., Germany</i>	(S11.1) Digital Twin-augmented ICB as an Essential Ingredient to set up a Scalable and Economic Manufacturing Platform for Vegan Cheese Christoph Herwig, <i>Fermify GmbH, Austria</i>	
16:45-17:00			(O25.2) Enhancing the Functional Properties and Health Benefits of Starch Using Eco-friendly and Green Strategies Mahsa Majzoobi, <i>Royal Melbourne Institute of Technology: RMIT University, Australia</i>		(O27.2) CO₂ Refrigeration System for Small Fishing Vessels Kristina N. Widell, <i>SINTEF Ocean, Norway</i>	(S11.2) Techno Economic Analysis of Fermentation-derived Lipids Utilising Biomethane as Feedstock Milena Ivanisevic, <i>Cx Bio, Luxembourg</i>	
17:00-17:15	(O23.2) From Structure to Texture: Mechanistic Insights into Fibrous Structures and Properties in 3D-printed Meat Analogues Robert Fribus, <i>University of Hohenheim, Germany</i>	(O24.2) Cellular Chickpea Flour for Healthier Bread: In-Vitro and In-Vivo Studies on Digestion and Gut Hormones Natalia Perez Moral, <i>QIB, United Kingdom</i>	(O25.3) Mechano-assisted Water and Alkaline Extractions for Generation of Functional Oligo/Polysaccharides from Apple Pomace Najla Ben Akacha, <i>Mcgill University, Canada</i>	(O26.2) Desiccation Survival of <i>Salmonella</i> during Cocoa Bean Drying: Responsible Genes and Worst-case Drying Process Parameters Sarah Schleper, <i>DIL deutsches Institut für Lebensmitteltechnik e.V., Germany</i>	(O27.3) Cold Chains Assessment Based on Temperature Records and Normalized Microbial Preservation Performance Indicators J. Antonio Torres, <i>Tecnologico de Monterrey, Mexico</i>	(S11.3) Scale-up of Precision Fermentations for Microbial Proteins: Crossing the Infamous "Valley of Death" Wim Soetaert, <i>Bio Base Europe Pilot Plant, Belgium</i>	
17:15-17:30	(O23.3) Customized Extrusion 3D Printing and physicochemical study of Nutrient-Enriched Gluten-Free bioinks Eftychios Apostolidis, <i>Harokopio University of Athens, Greece</i>	(O24.3) Health and Flavour-related Quality throughout the Processing Chain: the Case of Leek and Brussels Sprouts Flore vancoillie, <i>KU Leuven, Belgium</i>	(O25.4) Pulsed Electric Field (PEF) pre-treatments to Improve Polyphenol Yield from Red Clover (<i>T. pratense</i>) Leaves Emily Verhulst, <i>Teagasc, Ireland</i>	(O26.3) Biofilm Imitations as a Cleaning Validation Strategy in the Food Industry Caroline Bachlechner, <i>BOKU University, Austria</i>	(O27.4) User-friendly Tool Based on Simplified Parametrized Life Cycle Assessment Models to Optimize Returnable Packaging Samuel Le Féon, <i>INRAE, France</i>	(S11.4) Cellular Agriculture for a Sustainable Food System? Nicole Imholz, <i>CE delft, the Netherlands</i>	
17:30-17:45	(O23.4) Microwave-induced Molecular Transformations in Starches Revealed Through Asymmetric-Flow Field-Flow Fractionation (A4F). Relationship with Pasting Properties Raúl Ricardo Mauro, <i>University of Valladolid, Spain</i>	(O24.4) Anthocyanin Fate During Processing, Shelf Life and Digestion: the Importance of Small Structural Variations Avi Shpigelman, <i>Technion, Israel</i>	(O25.5) Sequential Extraction of Bioactives from Pumpkin Using a Combination of Switchable Hydrophobic and Hydrophilic NAdES Alena Stupar, <i>University of Novi Sad, Serbia</i>	(O26.4) Showcasing the Potential of Pulse Spray Drying for Infant Foods from the Food Safety Perspective Sara Bover Cid, <i>IRTA, Spain</i>	(O27.5) Zero Food Waste Revolution: Identifying Innovative Solutions and Challenges Julia Pinedo Gil, <i>CARTIF, Spain</i>	(S11.5) Safety and Allergenicity Risk Assessment of Alternative Proteins from Cellular Agriculture Clare Mills, <i>University of Surrey, United Kingdom</i>	
17:45-18:00	(O23.5) Transient regimes upon exposure of protein particles to water-Ca²⁺ Yanshen Zhu, <i>KU Leuven, Belgium</i>	(O24.5) Intervention Study on Fermented Foods' Impact on Gut Microbiota in three Different Groups Susan Pihelgas, <i>AS TFTAK, Finland</i>	(O25.6) <i>Dunaliella Salina</i> beta-carotene Encapsulation: Utilization of Ionic Liquid Cholinium Oleate as Extraction Solvent and Emulsifier Vitor Sousa, <i>University of Minho, Portugal</i>	(O26.5) Live Microbiome Profiling and PMA-qPCR Monitoring of Bacterial Indicators for Food Safety and Spoilage Incidents May Cohen Hakmon, <i>Technion, Israel</i>	(O27.6) Consumers Favour Products with a Sustainability Levy for Animal Welfare over Environmental Sustainability Jeanine Ammann, <i>Agroscope, Switzerland</i>	(S11.6) Are Consumers Ready for Cultivated Meat and Precision Fermentation Dairy? Chris Bryant, <i>Bryant Research, United Kingdom</i>	
19:15-23:00	Conference Dinner Provinciaal Hof						

Thursday 14 November 2024								
Room	Auditorium A + B	4 th Floor	Room 1 + 2	Room 4 + 5	Room 6	Room 12	Room 10 + 11	Room 7 + 8
08:30-10:00	Session 28: Raw material interface - Emerging Technologies II Chairs: Erich Windhab & Henry Jaeger	Session 29: Human interface - Consumer Science Chairs: Wim Verbeke & Carole Liechti	Session 30: Sustainability interface - Valorization II Chairs: Mecit Halil Oztop & Ioanna Stamogiannou	Session 31: Micro-organism interface - Food fermentation II Chairs: Myriam Loeffler & Robert Sevenich	Session 32: Computer science interface - Sensors Chairs: Ingrid Mage & Elena Fulladosa	Special session 12: Paving the Way to Sustainable and Innovative Intermediate Food Value Chains: Learning from FAIRCHAIN Chair: Geneviève Gésan-Guiziou	Interactive session IV: Food Science and Technologists Discuss their Future Educational Program Needs	Special session 13: Food Safety: What Are the Most Pressing Issues in the Field of Food Safety and What Is the Potential of New Approaches to Solve them - CATALYSE Project
08:30-08:45	(KN28.1) Refining the Role of Processing in Food Classification Systems: The IUFOST Formulation & Processing Classification (IF&PC) Approach Enrich Windhab, ETH Zurich, Switzerland	(KN29.1) A Quarter Century of Protein Transition in Belgium: Insights from Agri-food Marketing and Consumer Science Wim Verbeke, Ghent University, Belgium	(KN30.1) Process Intensification in Green Extraction of Agri-Food Residues: Bioactive Potential Applications and Sustainability Assessments Giorgio Capaldi, University of Turin, Italy	(KN31.1) Solid-state Fermentation with Fungi as Strategy to Modulate Techno-Functional Properties of Alternative Protein Sources Nadia Ayllon-Parra, IRTA, Spain	(KN32.1) Transforming the Food Industry through Rapid Industrial Quality Measurements Ingrid Mage, Nofima, Norway	(S12.1) Introduction to FAIRCHAIN Project Geneviève Gésan-Guiziou, INRAE, France	(I4.1) Testimonies: - Paola Pittia, <i>President of ISEKI-Food Association, University of Teramo, Italy</i>	(S13.1) The session invites all those that have an oral presentation and/or a poster presentation at the EFFoST conference in the field of food safety to give a pitch on their research in this workshop organised on behalf of the CATALYSE Project. The pitches will be alternated by interactive single group QR code SLIDOS, where the audience can indulge in a group discussion based on the answers popping up on the screen. The interactive sessions in between pitches will be focusing on the following topics: (i) the real needs of end users in food safety, (ii) the biggest issues in food safety, (iii) the potential of new technologies / mild processing methods. Workshop facilitators: Isabelle Guelinckx, Ruchi Shah, <i>ILSI Europe, Belgium</i> , Ines Colle, <i>Flanders' Food, Belgium</i> , Heidy den Besten, <i>Wageningen University and Research, the Netherlands</i> , Akos Jozwiak, <i>Syreon Research Institute, Hungary</i> , Ghazal Nemati, <i>Helena Stoffers Agroscope, Switzerland</i> , Joao Cortez, <i>University of Porto, Portugal</i> , Cathrine Kure Finne, <i>Nofima, Norway</i> , Edward Sliwinski, <i>EFFoST, the Netherlands</i>
08:45-09:00						(S12.2) Case Studies and FAIRCHAIN Innovations Anne Verniquet, <i>dss+ Sustainable Solutions Switzerland SA, Switzerland</i> , Geneviève Gésan-Guiziou, <i>INRAE, France</i> , Karin Ostergren, <i>RISE Research Institutes of Sweden, Sweden</i> , Imca Sampers, <i>Ghent University, Belgium</i> , Andreas Papadakis, <i>Synelxis SA, Greece</i> , Simon Berner, <i>University of Applied Sciences FH JOANNEUM, Austria</i>	- Maarten vanderkamp, <i>Director of Education, EIT Food, United Kingdom</i>	
09:00-09:15	(O28.2) Tailored Processing Strategies for the Ohmic Baking of Wheat Bread Kate Waldert, BOKU University, Austria	(O29.2) Do Front-of-pack Labels Tell the Truth? A Case Study on Plant-based Milk Alternatives Carole Liechti, Agroscope, Switzerland	(O30.2) Oxidative Stability of Brewer's Spent Grain Lipids and Impact of Extraction Method Chenxu Guo, KU Leuven, Belgium	(O31.2) Bridging Lab research and Real-life Application: Differentiation of Cocoa Fermentation with Functional co-Cultures Using REIMS Julie Lestang, ETH Zurich, Switzerland	(O32.2) Oil Uptake During Post-frying Cooling is Influenced by Microstructure Development in Starch-based Products Ujjwal Verma, KU Leuven, Belgium		- Wim Hoste, <i>Director of ITC center, Ghent University, Belgium</i>	
09:15-09:30	(O28.3) Instant Controlled Pressure Drop (DIC)Technology: A Novel Approach to Enhance Maize Kernel Drying and Rehydration Dona Ayala, Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico	(O29.3) Fruit and Vegetable Intakes as an Example of Impacts from the MyPlanetDiet Personalised Nutrition Study Katie Davies, University College Dublin, Ireland	(O30.3) A Green Approach to the Isolation of Chitin from the Button Mushrooms (<i>Agaricus bisporus</i>) off-production-waste Buliyaminu Alimi, Technological University Dublin, Ireland	(O31.3) Fermented Meat Products with Aromatic Herb Extracts Combined with <i>S. equorum</i> : Microbiota Dynamics and Quality Patrícia Bernardo, Faculdade de Medicina Veterinária - CIISA, Portugal	(O32.3) Diagnostics of non-thermal Plasmas in Food Sector Using Industry 4.0 Technology Sanda Pleslic, University of Zagreb, Croatia	(S12.3) Lessons Learned from Co-creation Processes in the FAIRCHAIN Project Bärbel Hüsing, Fraunhofer Institute for Systems and Innovation Research ISI, Germany	- Liesbeth Jaxsens, <i>Ghent University, Belgium</i> - N.N. (<i>representative of the Flemish Food Industry</i>)	
09:30-09:45	(O28.4) The Influence of Relative Humidity (RH) on the Stickiness Regime of Drying Maltodextrin Droplets Suzan de Leeuw, Wageningen University & Research, the Netherlands	(O29.4) Fast-food Brands' Communication about Health Aspects on Instagram: A France/UK Comparison Paul Naughton, Edinburgh Napier University, United Kingdom	(O30.4) Valorization of Omega-3 Rich Oils Derived from Fish Side-streams via Microencapsulation: Stability and Bio-accessibility Study Ioanna Semenoglou, National Technical University of Athens, Greece	(O31.4) Fermentation Potential of Lactic Acid Bacteria Preserved in Coconut Powder During Ting Production Bhekisisa Dlamini, University of Johannesburg, South Africa	(O32.4) Auditive Sensory System for Monitoring of Extrusion Processes Thorsten Tybussek, Fraunhofer Institute for Process Engineering and Packaging IVV, Germany	(S12.4) FAIRCHAIN Assessment Framework for Sustainability of Intermediate Value Chains Karin Östergren, RISE Research Institutes of Sweden, Sweden Anne Verniquet, <i>dss+, Geneva-Lausanne, Switzerland</i>	In this interactive session, participants will debate together with some experts and young scientists on how we can make food science and technology attractive again for our young generation. The session is organised in cooperation with the ISEKI Food association.	
09:45-10:00		(O29.5) Consumers' Willingness to Pay for Products Developed with non-Thermal Technologies under Different Contexts Aline Silva, Sense Test/ University of Reading, Portugal	(O30.5) Alternative Usage of "Nejayote" as an Alkaline Pretreatment for Lignocellulosic Wastes: Physicochemical Characterization Elisa Dufoo, Instituto Tecnológico Y de Estudios Superiores de Monterrey, Mexico	(O31.5) The potential of exopolysaccharide-forming lactic acid bacteria in the production of vegan spreads Robert Sevenich, TU Berlin, Germany	(O32.5) Minimally Invasive Spectroscopic Monitoring of Holstein Meat During Wet Aging Wouter Saey, KU Leuven, Belgium	(S12.5) Policy Aspects Related to the Replicability of Intermediate Value Chains Christophe Cotillon, ACTIA, France		
10:00-10:30	Refreshment Break Exhibition Hall							

Room	Auditorium A + B	
10:30-12:00	Plenary Session 3 Chairs: Imogen Foubert & Katleen Raes	
10:30-11:00	(PL3.1) Tailoring fats and oils for novel food applications Jochen Weiss, <i>University of Hohenheim, Germany</i>	
11:00-11:30	(PL3.2) Variability and Uncertainty in Modelling: An All-inclusive Journey Tiny van Boekel, <i>Wageningen University and Research, the Netherlands</i>	
11:30-12:00	(PL3.3) Nutrition and Food Science and Technology: Vital Symbiosis for Sustainable Health Gert Meijer, <i>Nestlé, Switzerland</i>	
12:00-13:00	Awards & Conference Closing remarks Chairs: Tara Grauwet & Frank Devlieghere	
12:00-12:40	Awards Ceremony - Lifetime Achievement Award and Science to Society Award, Dolores O’Riordan, President of EFFoST Board - EFFoST Student of the Year Awards, Dolores O’Riordan, President of EFFoST Board and Ralf Jakobi, Cargill, Belgium - GNT Young Scientist Award, Kai Rieneke, GNT Group, Germany	
12:40-13:00	Conference closing remarks & EFFoST2025 announcement	
Room	4 th Floor	
13:00-18:00	Young EFFoST Day 2024	
13:00-13:45	Lunch	
13:45-13:55	Welcome Dolores O’Riordan, President of the EFFoST Board	
13:55-14:00	Introduction Felix Schottroff, <i>Young EFFoST Chair</i>	
14:00-15:20	Insights & Testimonials:	
14:00-14:10	Tom Hellemans, <i>Vandemoortele, Belgium</i>	
14:10-14:20	Stefan Töpfl, <i>ELEA technology, Germany</i>	
14:20-14:40	Nadia Lapage, <i>FEVIA Flanders, Belgium</i>	
14:40-15:00	Deniz Gunes, <i>Nestlé Research, Switzerland, KU Leuven, Belgium</i>	
15:00-15:20	Caroline Vercauteren, <i>BonMush, Belgium</i>	
15:20-15:40	Coffee break	
15:40-18:00	Workshop on science communication and pitching, provided by the Floor Is Yours	
18:00	Closing of the Young EFFoST Day	
18:30-20:00	Reception offered by the city of Bruges, Bruges City Hall	



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EFFoST2024 Conference Programme

Tuesday 12 November 2024								
08:00-09:00	Registration							
Room	Auditorium A+B							
08:45-09:15	EFFoST Welcome & Opening Session							
09:15-10:15	Plenary Session 1: Innovation of traditional Belgian food products							
10:15-10:45	Refreshment Break Poster Session 1 Exhibition Hall							
Room	Auditorium A+B	4th Floor	Room 1+2	Room 4+5	Room 6	Room 12	Room 10+11	Room 7+8
10:45-12:15	Session 1: Raw material interface - Alternative proteins I	Interactive session I - Food Science and Technology Stakeholders meet Society	Session 2: Human interface - Personalised Nutrition	Session 3: Raw material interface - Alternative grains	Session 4: Micro-organism interface - Safety	Special Session 1: Transforming Food Processing: Advancing Technology Uptake and Implementation - HIGHFIVE project	Special session 2: Data as an Enabler of Sustainable Food Systems - FoodDataQuest & Data4Food2030 projects	Special session 3: Stakeholder Debate on Educational Needs Towards Food Systems Transition - FOODPathS
12:15-13:15	Lunch sponsored by Flanders' Food Exhibition Hall							
13:15-14:15	Poster Session 1 Exhibition Hall							
Room	Auditorium A	Auditorium B	4th Floor	Room 1+2	Room 4+5	Room 6	Room 12	Room 10+11
14:15-15:45	Session 5: Raw material interface - Emerging Technologies 1	Session 6: Human interface - Simulations 1	Session 7: Sustainability interface - Food packaging I	Special Session 4: EYE mentorship programme - Closed session	Session 8: Raw material interface - Algae as Novel Source	Session 9: Computer science interface - Machine learning & AI	Interactive session II: Food Science and Technology meets EU food policy makers: relevant thematics for the future	Special session 5: Filling Knowledge Gaps on Alternative Proteins to Accelerate the Dietary Shift - GIANT LEAPS
15:45-16:15	Refreshment break & Poster session 1 Exhibition hall							
Room	Auditorium A	Auditorium B	4th Floor	Room 1+2	Room 4+5	Room 6		
16:15-17:45	Session 10: Raw material interface - Interface Stabilization I	Session 11: Human interface - Food Nutrition Health Relations I	Special Session 6: Career and Personal development for Young Scientists and Industry Professionals - Round 2 of the EYE Mentorship Programme	Session 12: Sustainability interface - Optimising Water and Energy Use	Session 13: Raw material interface - Insects as Novel Source	Session 14: Micro-organism interface - Spores and Spoilage		
17:45-19:15	Welcome reception & PubQuiz Exhibition Hall							
Wednesday 13 November 2024								
Room	Auditorium A+B							
08:30-10:30	Plenary Session 2							
10:30-11:00	Refreshment break & Poster session 2 Exhibition Hall							
Room	Auditorium A+B	4th Floor	Room 1+2	Room 4+5	Room 6	Room 12	Room 10+11	
11:00-12:30	Session 15: Raw material interface - Alternative Proteins II	Session 16: Human interface - Simulations II	Session 17: Computer science interface - Digital Twins	Session 18: Sustainability interface - Food Packaging II	Special Session 7: GFI - Novel Technologies for Protein Production and their Role in Building a More Sustainable Food System - Part 1	Special Session 8 : Enabling Transparency in Food Supply Chains via Implementation of Digital Technologies to Boost Health, Sustainability and Safety of Products, Processes and Diets - TITAN project	Interactive session III: Novel Food Policy	
12:30-13:30	Lunch sponsored by Mowi Exhibition Hall							
13:30-14:30	Poster Session 2 Exhibition Hall							
Room	Auditorium A	Auditorium B	4th Floor	Room 1+2	Room 4+5	Room 6	Room 12	
14:30-16:00	Session 19: Raw material interface - Interface Stabilization II	Session 20: Sustainability interface - Valorization of Sidestreams I	Session 21: Micro-organism interface - Food Fermentation I	Session 22: Human interface - From Unwanted to Wanted Compounds	Special Session 9: Paving Market Uptake of Innovative Technologies - TRANSIT Project	Special Session 10: Innovative Approaches to Functional Foods from Mediterranean Agricultural By-products	GFI - FOODPathS workshop: closed session	
16:00-16:30	Refreshment break & Poster session 2 Exhibition Hall							
16:30-18:00	Session 23: Raw material interface - Structuring Technologies	Session 24: Human interface - Food Nutrition Health Relations II	Session 25: Raw materials - Innovative Extraction Technologies	Session 26: Micro-organism interface - Innovative Inactivation Processes	Session 27: Sustainability - Reducing Food Waste and Loss	Special Session 11: GFI - Novel Technologies for Protein Production and their Role in Building a More Sustainable Food System - Part 2		
19:15-23:00	Conference Dinner Provinciaal Hof							
Thursday 14 November 2024								
Room	Auditorium A+B	4th Floor	Room 1+2	Room 4+5	Room 6	Room 12	Room 10+11	Room 7+8
08:30-10:00	Session 28: Raw material interface - Emerging Technologies II	Session 29: Human interface - Consumer Science	Session 30: Sustainability interface - Valorization II	Session 31: Micro-organism interface - Food fermentation II	Session 32: Computer science interface - Sensors	Special session 12: Paving the Way to Sustainable and Innovative Intermediate Food Value Chains: Learning from FAIRCHAIN	Interactive session IV: Food Science and Technologists Discuss their Future Educational Program Needs	Special session 13: Food Safety: What Are the Most Pressing Issues in the Field of Food Safety and What Is the Potential of New Approaches to Solve them - CATALYSE Project
10:00-10:30	Refreshment Break Exhibition Hall							
Room	Auditorium A+B							
10:30-12:00	Plenary Session 3							
12:00-13:00	Awards & Conference Closing remarks							
12:40-13:00	Conference closing remarks & EFFoST2025 announcement							
Room	4th Floor							
13:45-18:00		Young EFFoST Day 2024						