

EFFoST2024 Conference - Oral Programme

Tuesday 12 November 2024

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 38th 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.

Room	Auditorium A + B	4 th 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 Chairs: Kristof Brijs & Sam van Haute	Interactive session 1 - Food Science and Technology Stakeholders meet Society Chairs: Wouter Saeyns & Imca Sampers	Session 2: Human interface - Personalised Nutrition Chairs: Sarah Verkempinck & Paola Vitaglione	Session 3: Raw material interface - Alternative grains Chairs: Mia Eeckhout & Mahsa Majzoubi	Session 4: Micro-organism interface - Safety Chairs: Koen de Reu & Heidi van Besten	Special Session 1: Transforming Food Processing: Advancing Technology Uptake and Implementation - HIGHFIVE project Chairs: Simon Maas & Veerle de Graef	Special session 2: Data as an Enabler of Sustainable Food Systems - FoodDataQuest & Data4Food2030 projects Chair: Jos van den Puttelaar	Special session 3: Stakeholder Debate on Educational Needs Towards Food Systems Transition - FOODPathS Chair: Gabriëla Versteeg
10:45-11:00	(O1.1) Sub-aleurone in Wheat and Miller's Bran: An Overlooked and Unexploited Source of Gluten Wisse Hermans, <i>KU Leuven, Belgium</i>	(I1.1) Panel Discussion: 'Opportunities and Hurdles for More Sustainable Food Processing' This panel discussion 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 the future challenges and opportunities in the sector.	(O2.1) Foods for the Sexes: Comparative Digestibility of Milk and Plant-based Drinks and Proteins Leehen Mashiah, <i>Technion, Israel</i>	(KN3.1) Addressing Malnutrition and Food Insecurity by Introducing Novel Grain Processing Strategies Mahsa Majzoubi, <i>RMIT University, Australia</i>	(KN4.1) Food Borne Pathogens: Re-emerging Factors and Potential Controls Anett Winkler, <i>Cargill, Germany</i>	(S1.1) Smart Sensors 4 Agri-Food: a Dedicated Partnership Advancing Digital Transformation in the Food Industry Simon Maas, <i>AgriFood Capital, AH 's-Hertogenbosch, the Netherlands</i>	(S2.1) Data and Digital Innovation in Agri-Food Systems: How to Shape the Data Economy for Food Cor Verdouw, <i>Wageningen Social Economic Research, the Netherlands</i>	(S3.1) Towards a Branded Network of Exemplary University-driven Local Food Ecosystems Gabriëla Versteeg, <i>EFFoST, the Netherlands</i>
11:00-11:15	(O1.2) Investigating Alternative Proteins with Fibre to Optimise Mouthfeel in Neutral pH Foods with Sodium Chloride Ben Kew, <i>University of Leeds, United Kingdom</i>		(O2.2) The IMAGINE Project: Creating Fully Personalized Food Products with Digital Technology Kjeld van Bommel, <i>TNO - Equipment for additive manufacturing, the Netherlands</i>			(S1.2) Addressing SME's Needs in their Digital and Green Transition via Interregional Innovation Investments – The HIGHFIVE Strategy Veerle de Graef, <i>Flanders' FOOD, Belgium</i>		(S3.2) How to Develop a Sustainable Food System Curricula to Foster Food System Transitions? Pawel Chmielirski, Irwir Pan, <i>Warsaw, Poland</i>
11:15-11:30	(O1.3) Enhancing Protein Extraction from Faba Beans: The Role of Pressure Cooking Pretreatment Dilara Ozcan, <i>Middle East Technical University, Turkey</i>		(O2.3) Improvement in the Characterization of Dysphagia-oriented Foods: Adaptation to the Texturometer Imitative IDDSI Test Esther Sanmartin, <i>AZTI - Food Research, Spain</i>	(O3.2) Is Malting Really Necessary: Exploring Native Triticale as a Malt Replacement Milana Pribic, <i>University of Novi Sad, Serbia</i>	(O4.2) A decision Support Tool to Predict the Growth of <i>Listeria Monocytogenes</i> in Plant-based Meat Analogues Cristina Serra-Castelló, <i>Wageningen University and Research, the Netherlands</i>	(S1.3) Implementation of Computer Vision and data Modelling for Resource Optimisation and Waste Prevention in the Potato Industry David Verstraeten, <i>Yazzoom, Belgium</i>	(S2.2) AgData Interoperability – Towards a European Data Space Eva Maes, <i>Flanders' Research Institute for Agriculture (ILVO), Belgium</i>	(S3.3) Interactive debate
11:30-11:45	(O1.4) Enhancing Chia Seed Protein Extraction: Impact of defatting and Optimization of Functional Properties Simon Dirr, <i>Weihenstephan-Triesdorf University of Applied Sciences, Germany</i>		(O2.4) Impact on Gut Microbiota through Tailored Fatty Acid Supplementation in Professional Football Players Nerea Peña, <i>AZTI - Food Research, Spain</i>	(O3.3) Rheological Characteristics of Dough from Intermediate Wheatgrass (<i>Thinopyrum intermedium</i>) and Annual Wheat Species Siri Grandal, <i>Norwegian University of Life Sciences (NMBU), Norway</i>	(O4.3) Quantitative Risk Assessment of <i>Listeria monocytogenes</i> in Ready-To-Eat Fresh Produce (RTEFP) Vaibhav Bhatia, <i>University College Dublin, Ireland</i>	(S1.4) Living Labs as Policy Catalysts - the SS4AF Partnership's Influence on Agri-food Innovation Markus Ojala, <i>Seinäjoki University of Applied Sciences, Finland</i>	(S2.3) AI-based Benchmarking for Food Loss & Waste (FLW) Quantification in Amsterdam Metropolitan Area Xuezheng Guo, <i>Wageningen Food and Biobased Research, the Netherlands</i>	
11:45-12:00	(O1.5) Native Protein from Clover Grasses: developing a Scalable Process with Molecular Insights on Functionality Simon Gregersen Echers, <i>Aalborg University, Denmark</i>		(O2.5) Food System Optimization for Human Space Exploration Xulei Wu, <i>NASA, United States</i>	(O3.4) Content of Selected Bioactive Substances in Morphological Parts of Tartary Buckwheat Cultivated in Draught Stress Krzysztof Dziedzic, <i>Poznan University of Life Sciences, Poland</i>	(O4.4) Urban Aquaponic Food Production, a Food safety Perspective Mathis Vermeersch, <i>Ghent University, Belgium</i>	(S1.5) From Science to Innovations for Smart sustainable Food Processing Lex Oosterveld, <i>OnePlanet Research Center, the Netherlands</i>	(S2.4) Practical Applications of Generative AI in Behavior Science Jos van den Puttelaar, <i>Wageningen University and Research, the Netherlands</i>	
12:00-12:15	(O1.6) Combining Ball Milling and Ultrasound to Enhance Plant Protein extraction from Food Industry By-products Ben van den Wouwer, <i>Ghent University & KU Leuven, Belgium</i>		(O2.6) Effects of a Probiotic-enriched Pasta on Metabolic Health and Gut Microbiome in Overweight/ Obese Subjects Silvia Tagliamonte, <i>Università di Napoli Federico II, Italy</i>	(O3.5) Sprouted Wheat as a Potential Ingredient for Healthy, Novel Product development with Enhanced Nutritional Properties Monalisa Sahoo, <i>Swedish University of Agricultural Science, Sweden</i>	(O4.5) Identification of Protective Cultures, Taking into Account the Manufacturing Process, Potential Contamination Points and Cleaning Tobias Hennes, <i>Ffoasi/ University of Veterinary Medicine, Austria</i>	(S1.6) Panel discussion: Insights and Strategies for Innovation in Food Processing Simon Maas, <i>AgriFood Capital, the Netherlands</i>	(S2.5) Balancing Act: Privacy Calculus and AI Transparency in Personalized Food Choices Liam Dwyer, <i>Wageningen University and Research, the Netherlands</i>	
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	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 & Jan van Impe	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: Gilles Trystram & Wouter Saeys	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) Hydrothermal and Non-thermal Processing of Starch to Design Clean Label Ingredients: a Review Alain Le-bail, <i>ONIRIS, France</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 Poly(lactic 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: Octavi Quintana - 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>		(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 Katsaras, <i>Institute of Technology of Agricultural Products Elgo-demeter, Greece</i>	(O6.2) Digestibility of Starch in Different Milled Grains: Influence of Composition, Particle Size and Processing William Baidoo, <i>Quadram Institute Bioscience, United Kingdom</i>	(O7.2) Use of Natural Extracts for the Development of PLA Active Packaging Films Eleni Gogou, <i>UNIWA-University of West Attica, 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>	(O6.3) Upcycling Coconut Oil Press Cake Into Functional Ingredient through Enzyme Treatment and <i>L. Paracasei</i> Fermentation Thisun Ranpatabendi, <i>Wageningen University and Research, the Netherlands</i>	(O7.3) Potential of Potato Peel as a Replacement of EVOH in Food Packaging Katharina Miller, <i>KU Leuven, Belgium</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>	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 in contributing to the EC Missions and Impact Pathways.	(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>	(O6.4) Discovering Flour Power: How Microstructural Properties of Pulse-based Flours Impact in vitro Starch Digestion Esther Staes, <i>KU Leuven, Belgium</i>	(O7.4) Hexanal-releasing Active Packaging Component and its Effect on the Shelf Life of Fresh Produce Kateřina Zítková, <i>University of Helsinki, Finland</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 Nanoemulsions 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 & Hugo de Vries	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, Technion, Israel	(KN11.1) Lipid Delivery Systems for Nutrition and Fortification Laurent Sagalowicz, Nestlé Research, Switzerland	(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 EFOST. 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, CEBAS-CSIC, Spain	(KN13.1) Towards the formulation of insect-based foods: systematic review on insect protein's impact on techno-functional properties Ricardo Isaías, GreenUPorto/ INOV4Agra, CEB/LABELS, Sense Test, Portugal	(KN14.1) Functional Analysis of the 'Holomicrobiome'; Role of Bacterial Spore Formers in Health and Disease Stanley Brul, University of Amsterdam, the Netherlands
16:30-16:45	(O10.2) Stabilisation of Emulsions by Blends of Potato and Lupin Protein: Characteristics and Dynamics During Storage Anna Maria Tschigg, Fraunhofer IVV, Germany					
16:45-17:00	(O10.3) Valorizing Jamu By-products Without Fractionation, Extraction or Modification: Focus on Physical & Chemical Stability Delphine Huc-Mathis, AgroParisTech, Paris	(O11.2) From Bite to Bioavailability: the Role of Oral Processing on Nutrients Digestion Edoardo Capuano, Wageningen University & Research, the Netherlands	This session is open to all EFOST 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-birriroga, University of Birmingham, United Kingdom	(O13.2) Cocoa Butter & Cream Based in Oleogel with Insect Oil Alexandra Azevedo, Colab4Food - Laboratório Colaborativo para a Inovação da Indústria Agroalimentar, Portugal	(O14.2) Illuminate <i>Bacillus Cereus</i> Presumptive Diagnostics in Convenience Products Beatrix Stessl, University of Veterinary Medicine, Austria
17:00-17:15	(O10.4) Characterization of Erythorbyl Myristate-grafted Chitosan as a Novel Multi-functional Emulsifier for Food Application Jihoon Kim, Seoul National University, South Korea	(O11.3) Glucosinolates and Isothiocyanates in Radish Microgreens Grown in Vertical Farming: Cultivation–Health Potential Axis Marta Silva, LaqV-requimte, Portugal		(O12.3) Ensuring Food Safety and Sustainability: Optimizing Water Usage and Disinfection in the Food Industry Tessa Tuytshaever, VEG-i-TEC Ghent University, Belgium	(O13.3) Alternative Fractionation of <i>Hermetia illucens</i> Larvae: Composition and Yield of Fat, Protein and Chitin Fractions Elizabeth Gleeson, KU Leuven, Belgium	(O14.3) Impact of Temperature Dynamics on the Sporulation of <i>Bacillus subtilis</i> BSB1 Kaoutar Hafdane, Univ Brest, INRAE, France
17:15-17:30	(O10.5) Potential of a Novel Yeast Protein Extract with Multifaceted Applications Bernardo Almeida, Faculty of Sciences University of Porto, Portugal	(O11.4) Dietary-fibre Coated β-carotene Loaded Nanoliposomes, Mucus Micro-viscosity and Absorption through Intestinal Lumen: An ex-vivo Study Taskeen Niaz, University of Leeds, United Kingdom		(O12.4) Improving Sustainability of Frozen Green Bean Chain by Better Understanding the Effect of Hot-water Blanching Rian Timmermans, Wageningen University and Research, the Netherlands	(O13.4) Pulsed Electric Fields for Producing Cricket Flour with Reduced Energy Consumption and Modified Protein Properties Marios Psarianos, Leibniz Institute of Agricultural Engineering and Bio-economy e.V. (ATB), Germany	(O14.4) Understanding Microbial Spoilers in Pork: <i>Pseudomonas fragi</i> and its Spoilage Potential under Modified Atmospheres Linyun Chen, Ghent University, Belgium
17:30-17:45	(O10.6) Structural Interaction between Citrus Fibre and Fruit-based System for Emulsion Formulation Marco Panzanini, Università Cattolica del Sacro Cuore, Italy	(O11.5) Steering Gastric in vitro Lipid Digestion Kinetics by Modulating the Interfacial Composition and its Dynamics Sarah Verkempinck, KU Leuven, Belgium		(O12.5) Sustainable Microalgae Scale-up Using Surplus Heat and Exhaust Gases for High-quality Raw Material Production Tom Ståle Nordtvedt, Sintef Ocean, Norway	(O13.5) Development of a More Sustainable Sausage by Replacing Beef with Cricket Flour (<i>Acheta domesticus</i>) Adela Acosta, Panamerican Agricultural School Zamorano, Sweden	(O14.5) <i>P. phosphoreum</i> and <i>P. iliopiscarium</i> Growth in Inoculated Fish Pate under Different CO₂ Atmospheres Dionysios Tsoukalas, Norwegian University of Science and Technology (NTNU), Norway
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, <i>EHEDG, Belgium</i>
09:00-09:30	(PL2.2) The global impact of ultra-processed foods: health risks, dietary patterns, and research and policy implications Ty Beal, <i>Global Alliance for Improved Nutrition (GAIN), USA</i>
09:30-10:00	(PL2.3) Future Food Systems: The role of Computer Science Barbara Korousic, <i>Jozef Stefan Institute, Slovenia</i>
10:00-10:30	(PL2.4) Cargill popular vote videos
10:30-11:00	Refreshment break & Poster session 2 Exhibition Hall

Room	Auditorium A + B	4 th 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 Chairs: Ben Kew & Bruno de Meulenaer	Session 16: Human interface - Simulations II Chairs: Sebastian Marze & Tara Grauwet	Session 17: Computer science interface - Digital Twins Chairs: Cristina Luisa Silva & Lotta Kuuliala	Session 18: Sustainability interface - Food Packaging II Chairs: Katrin Bach & Peter Ragaert	Special Session 7: GFI - Novel Technologies for Protein Production and their Role in Building a More Sustainable Food System - Part 1 Chair: Seren Kell	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 Chair: Isabelle Guelinckx	Interactive session III: Novel Food Policy Chairs: Imogen Foubert & Liesbeth Jaxsens
11:00-11:15	(O15.1) Towards Understanding Off-flavor Formation in Pea Proteins and Innovative Routes for their Mitigating Elahe Sharif, Chalmers University of Technology, Sweden	(KN16.1) Coupling Instrumented Mastication and Dynamic Digestion to Study Nutrient Release from Semi-solid Foods Sébastien Marze, BIA – INRAE, France	(K17.1) Contributions of Computer Science to Food Issues and Associated Processes. Gilles Trystram, Agroparistech, France	(O18.1) Development of an Active Paper for Preventing Fungal Growth in Fruits and Vegetables Laura Aguerri, University of Zaragoza, Spain	(S7.1) Advancing Alternative Protein: Research in Bioprocess Engineering at the First Professorship of Cellular Agriculture Marius Henkel, Technical University of Munich, Germany	11.00-11.18 (S8.1) TITAN Transparency Solutions for Transforming the Food System Isabelle Guelinckx, ILSI Europe, Belgium	(I3.1) Safety Assessment of Novel Foods, Food Enzymes and Additives derived from agro-food by-products by EFSA Gabriela Precup, European Food Safety Authority (EFSA), Italy
11:15-11:30	(O15.2) Plasma-polymerized Poly(ethylene glycol)-like Coatings with Nitrogen-rich Functionalities for Antibacterial Food Packaging Applications Avi Shpigelman, Technion, Israel			(O18.2) Plasma-polymerized Poly(ethylene glycol)-like Coatings with Nitrogen-rich Functionalities for Antibacterial Food Packaging Applications Maryam Zabihzadeh Khajavi, Ghent University, Belgium	(S7.2) A Collaborative Approach to Cellular Food - Emphasis on the Product Jette Feveile Young, Aarhus University, Denmark	11.18-11.36 (S8.2) A Strategy to Ensure Authenticity Across the Olive Oil Value Chain by Using SNP Genotyping for Olive Variety Identification Marta Prado, University of Santiago de Compostela (USC), Spain	(I3.2) Novel Foods Derived from Microalgae – Insights into their Safety Assessment by EFSA Irene Nuin Garcarena, European Food Safety Authority (EFSA), Italy
11:30-11:45	(O15.3) Thermal Gelation of 3 Native Plant Proteins: Impact of Temperature Quinten Masijn, KU Leuven, Belgium	(O16.2) Sourdough Fermentation and in vitro Digestion Ameliorate Triticum Diccum Nutritional Profile and Biofunctional Activities Morena Gabriele, National Research Council, Institute of Agricultural Biology and Biotechnology, Italy	(O17.2) Computer-aided Engineering of Continuous Food Sterilization: a Predictive and Optimization Toolbox Applied to Ohmic Heating Jorge Rivera, BOKU University, Austria	(O18.3) Development of Innovative Glazing Sprayable Solutions for Bakery Products. Chiara Rossetti, Università Cattolica del Sacro Cuore, Italy	(S7.3) Engineering Yeast for Sustainable Production of Food Proteins John Morrissey, University College Cork, Ireland	11.36-11.54 (S8.3) Digital with Purpose: Innovating for Sustainable Food Chains Edward Sliwinski, EFFoST, the Netherlands	(I3.3) Legal Requirements of Single Cell Proteins (SCPs) and Entomological Proteins for Food and Feed Applications Nicola Sunderland, Technological University of Dublin, Ireland
11:45-12:00	(O15.4) Process-induced Changes from Soybean to High Moisture Extrudate: Main Findings of the TexProSoy Project Arno Wouters, KU Leuven, Belgium	(O16.3) Interaction between Molecular Structure of carbohydrate and Glucagon-like Peptide 1 (GLP-1) Secretion from L-cell Seonghyeon Nam, Jeju National University, South Korea	(O17.3) Computational Modelling and Process Design for Microwave Processing of Solid-liquid Mixture Food Products Ozan Karatas, Ankara University, Turkey	(O18.4) Eco-designed Packaging Appreciation by Consumers and Behaviours Identified Leading to Strawberries Waste: an Observational Study Emma Dieterlen, INRAE, France	(S7.4) Cell Line Selection and Scale-up for Cultivated Meat Ramiro Alberio, University of Nottingham, United Kingdom	11.54-12.12 (S8.4) The Development of a Co-created Tool to Improve Eating Habits of Kids 6-12 yrs Old and their Families Using AI Ana B. Baranda, AZTI, Spain	(I3.4) Panel discussion: Strengths, Weaknesses, Opportunities and Threats of the novel food policy for innovation in the food sector
12:00-12:15	(O15.5) Effect of Varieties and Ultrasound Treatment on Pea Protein Isolate and Functionalities Fatma Dadi, Università Cattolica del Sacro Cuore, Italy	(O16.4) Prebiotic Activity of Brewer's Grains - in vitro Study Marcin Kruk, Warsaw University of Life Sciences, Poland	(O17.4) Optimization of Chlorine-based Disinfectant Additions in Food Washing through a Flume Tank Ari Salvador Moreno Razo, Instituto de Investigaciones Marinas - CSIC, Spain	(O18.5) Case Study: Integrating Sustainability into the Dairy Industry's Packaging Practices Katrin Bach, MCI The Entrepreneurial School, Austria	(S7.5) Coupled Gas fermentation for Carbon-neutral Bacterial Single Cell Protein (SCP) Maximilian Lackner, Circe Biotechnologie GmbH, Austria	12.12-12.30 (S8.5) The Impact of Looking at food through a Single Health and Sustainability Lens – the Sus-Health Index Joe Livingstone, Queens University Belfast, United Kingdom	
12:15-12:30	(O15.6) Effect of High Hydrostatic Pressure-Assisted Extraction on the Techno-functional Properties of Lupin (<i>Lupinus luteus</i>) Protein Isolates Christina Trigka, Institut de Recerca i Tecnologia Agroalimentàries (IRTA), Spain	(O16.5) In-depth Characterization of Pulse Macronutrient Digestion under Static to Semi-dynamic in vitro Digestion Conditions Dorine Duijsens, Laboratory of Food Technology, KU Leuven, Belgium	(O17.5) Neural Network-Based Modeling of Dynamic Viscosity in Tikka Sauce Processed Through Ohmic Heating Tasmiyah Javed, Sheffield Hallam University, United Kingdom	(O18.6) The Effect of Pulse-light and Film Permeability on Headspace during Grapes Packaging. Experiments and Modeling Luis A. Segura-Ponce, Universidad del Bio-bio, Chile	(S7.6) Manufacturing Cultured Fish Fillet: Exploring 3D Bioprinting, Electrospun Fibers and Electrical Stimuli Frederico Castelo Ferreira, University of Lisbon, Portugal		
12:30-13:30	Lunch sponsored by Mowi Exhibition Hall						
13:30-14:30	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: Heidi M.W. den Besten	Special Session 10: Innovative Approaches to Functional Foods from Mediterranean Agricultural By-products Chairs: Mecit Halil Öztop & 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 Öztop, <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 Tsirtsidou, <i>Ghent University & ILVO, Belgium</i>	(O21.3) Potentials for Acceleration of Food Fermentations by Pulsed Electric Fields Felix Schottroff, <i>University of Life Sciences, 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>Ruđer 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 Astringency Modulation Elsa Brandao, <i>REQUIMTE/LAQU, 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: Octavi Quintana & 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, President of ISEKI-Food Association, University of Teramo, Italy	(S13.1) 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.
08:45-09:00						(S12.2) Case Studies and FAIRCHAIN Innovations Anne Verniquet, dss+ Sustainable Solutions Switzerland SA, Switzerland, Geneviève Gésan-Guiziou, INRAE, France, Karin Ostergren, RISE Research Institutes of Sweden, Sweden, Imca Sampers, Ghent University, Belgium, Andreas Papadakis, Synelixis SA, Greece, Simon Berner, University of Applied Sciences FH JOANNEUM, Austria	- Maarten vanderkamp, Director of Education, EIT Food, United Kingdom	
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, Director of ITC center, Ghent University, Belgium	
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 Jacxsens, Ghent University, Belgium	Workshop facilitators: Isabelle Guelinckx, Ruchi Shah, ILSI Europe, Belgium, Ines Colle, Flanders' Food, Belgium, Heidi den Besten, Wageningen University and Research, the Netherlands, Akos Jozwiak, Syreon Research Institute, Hungary, Ghazal Nemati, Helena Stoffers Agroscope, Switzerland, Joao Cortez, University of Porto, Portugal, Cathrine Kure Finne, Nofima, Norway, Edward Sliwinski, EFFoST, the Netherlands
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 Ostergren, RISE Research Institutes of Sweden, Sweden, Anne Verniquet, dss+, Geneva-Lausanne, Switzerland	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.	
09:45-10:00	(O28.5) The Influence of Pressure on Gas Hydrate Structure Formation and Concentration Efficiency in Coffee Solutions Christoph Hartmann, Nestlé, Switzerland	(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 Saeys, KU Leuven, Belgium	(S12.5) Policy Aspects Related to the Replicability of Intermediate Value Chains Christophe Cotillon, ACTIA, France	The session is organised in cooperation with the ISEKI Food association.	
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 Schottruff, <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