

EFFoST2022 Conference - Oral Programme

Monday 7 November 2022

08:30 - 18:00	Registration in the Atrium of AVIVA Stadium					
Room	Lansdowne Room Level 2			Vavasour Room Level 2		
09:00 - 10:30			Young EFFoST Day 2022		NTP Session 1: Opening Session EFFoST / IFT-NPD & Sustainability of Food Supply for the future through Innovative Non-thermal Technologies Chairs: James Lyng and Dolores O'Riordan	
09:00 - 09:25			08:45 - 09:00 Welcome & Introduction of Young EFFoST Day programme		(N1.1) Opening Address J. Antonio Torres, 2021-22 Chair of Nonthermal Processing Division & School of Engineering and Sciences, Tecnológico de Monterrey, México	
09:25 - 09:50			09:00 - 10:00 Opening session: Shaping the Production of Sustainable, Healthy Foods for the Future Session chair: Prof. Kevin O'Connor Dr Pamela Byrne, Chief Executive Officer at Food Safety Authority Ireland		(N1.2) Sustainability of Food Supply for the future through Innovative Non-thermal Technologies Anet Režek Jambrak, University of Zagreb, Croatia	
09:50 - 10:10			10:00 - 10:30 Networking activity: "Speed dating" to get to know other researchers		(N1.3) Impact of Pulsed Electric Field (PEF) on Vegetable Processing: Case Study on Carrot Processing Arisa Thamsualdee, Elea Technology GmbH, Germany	
10:10 - 10:30					(N1.4) Enhancement of wheat dough functional properties by non-thermal plasma treatment of wheat flour Muhammad Jehanzaib Khan, LTSM, Germany	
10:30 - 11:00			10:30-10:45 Refreshment Break		Refreshment Break	
11:00 - 12:00			Young EFFoST Day 2022, continued		NTP Session 2: Sustainability of Food Supply for the future through Innovative Non-thermal Technologies (continued) Chairs: Uta Schnabel and J. Antonio Torres	
11:00 - 11:15			10:45 - 11:30 Job reality & career path insights: Talks by representatives from industry, academia and non-profit organizations on their career path and advice to young researchers. Speakers: - Aoife Marie Murphy, Kerry, Ireland - Nessa Noronha, Food for Health Ireland, Ireland - Alan Kelly, University College Cork, Ireland - Ciarán Forde, Wageningen University and Research, the Netherlands		(N2.1) The impact of pulsed electric field pre-treatment on convective and vacuum drying of strawberries Aleksandra Matys, University of Life Sciences, Poland	
11:15 - 11:30					(N2.2) Effect of cold plasma on physicochemical properties of gum arabic and its microencapsulation with oil Sonal Chaple, University College Dublin,	
11:30 - 11:45			11:30 - 12:00 Panel discussion with representatives from industry, academia and non-profit organisations		(N2.3) Impact of high-pressure processing on qualitative and quantitative attributes of fresh pumpkin Rohini Dhenge, University di Parma, Italy	
11:45 - 12:00			12:00 - 12:10 Close of Young EFFoST Day 2022		(N2.4) Ultrasound-assisted extraction and polymer-based encapsulation of phycoerythrin from Phorphyridium purpureum Shaba Noore, University College Dublin,	
12:00 - 13:00			12.10-13.00 Lunch		Lunch	
Room	President Suite Level 2			Vavasour Room Level 2		
13:00 - 14:00	EFFoST Welcome & Opening Session Chairs: Dolores O'Riordan and James Lyng			NTP Special Session 3: Emerging Non-thermal Processing Technology - Case Studies Chair: Paula Bourke and Juan Cárce		
13:00 - 13:15	Welcome to the 36th EFFoST International Conference • Hugo de Vries, President of the EFFoST Board • Dolores O'Riordan and James Lyng, Conference Chairs, University College Dublin, Ireland • Orla Feely, Vice-President for Research, Innovation and Impact, University College Dublin, Ireland			13:00 - 13:30 (N3.1) Plasma Masja Nierop Groot, Wageningen Food & Biobased Research, the Netherlands		
13:15 - 13:30	Welcome to Dublin, Ireland Minister Martin Heydon, Minister of State with responsibility for Research and Development, Farm Safety, and New Market Development			Uta Schnabel, Leibniz Institute Plasma Science and Technology, Germany		
13:30 - 14:00	Plenary Session 1: Future proofing the agri-food industry Chairs: Dolores O'Riordan and James Lyng					
13:30 - 14:00	(PL1.1) Food Vision 2030: its development, conclusions and implementation in a fast changing world Tom Arnold, Irish Government's Special Envoy for Food Systems, Ireland			13:30 - 14:00 (N3.2) Ultrasound Gállego-Juarez, Pusionics, Spain Jose Garcia Perez, Universitat Politècnica de València, Spain		
Room	President Suite Level 2	1872 Room Level 3	Lansdowne Room Level 2	Havelock Room Level 4	Vavasour Room Level 2	Special session room 442 Level 4

14:00 - 15:45	Session 1: Enhancing the sensory appeal of food Chairs: Verena Mittermeier-Klessinger and Clarian Forde	Session 2: The role of the Internet of Things in the food chain Chairs: Peter Fryer and Colm O'Donnell	Session 3: Sensor technology to enhance food quality Chairs: Nora O'Shea and Gianpiero Pataro	Session 4: Supporting consumer choices and preferences: technologies to help consumers make informed decisions Chairs: Klaus Grunert and Maeve Henchion	NTP Session 4: Role of non-thermal technologies in future foods from alternative sources for an increasing global population Chairs: Marco Faleta and Lillia Neri	Workshop: Upload your scientific work to an open repository Chair: Edward Sliwinski
14:00 - 14:25	(KN1.1) The role of sensory consumer and community research in designing foods for healthy sustainable diets Lisa Methven, <i>University of Reading, United Kingdom</i>	(KN2.1) The Internet of Things for Food Sjaak Wolfert, <i>Wageningen University, Netherlands</i>	(KN3.1) Development of process analytical technology (PAT) tools for enhanced quality and safety in food processing Colm O'Donnell, <i>University College Dublin, Ireland</i>	(KN4.1) Consumer interest in healthy sustainable diets and the role of tools supporting food choice Wim Verbeke, <i>Universiteit Gent, Belgium</i>	(N4.1) Role of non-thermal technologies in future foods from alternative sources for an increasing global population Jan Van Impe, <i>KU Leuven, Belgium</i>	During this 2-hour hands-on and interactive workshop, we will guide you through the world of Open Science and, specifically, how to upload your research to an open repository (Zenodo). The workshop will cover: - the basics of Open and FAIR principles - how to upload your work on Zenodo, step by step - how to publicize, advertise and raise awareness about your work.
14:25 - 14:45	(O1.2) High Molecular Weight Polymers as Natural Aroma Modulators in Red Wine Anna Maria Gabler, <i>Technical University of Munich, Germany</i>	(O2.2) A first approach to the modelling of Cleaning-in-Place processes using Machine Learning methods Estefania Lopez-Quiroga, <i>University of Birmingham, United Kingdom</i>	(O3.2) Contactless characterization of potato drying by using air-coupled ultrasound Virginia Sánchez Jiménez, <i>Universitat Politècnica de Valencia, Spain</i>	(O4.2) Social Media and Social Amplification of Risk – Consumer Reactions to Food Recall Reporting Sean Tanner, <i>University College Cork, Ireland</i>	(N4.2) Nonthermal processes for the valorisation of yeast biomass George Dimopoulos, <i>National Technical University Of Athens, Greece</i>	
14:45 - 15:05	(O1.3) Neuroscience tools to predict more appealing flour for senior population Ana Barandá Gonzalez, <i>Basque Research and Technological Alliance, Spain</i>	(O2.3) Simulating a part of the industrial chain in VR Russell Galea, <i>University of Malta, Malta</i>	(O3.3) Chemometric models for rice sourdough fermentations based on fluorescence spectroscopy Viktoria Zettel, <i>University Of Hohenheim, Germany</i>	(O4.3) Transformative change towards more sustainable and healthy diets for all-An outline of the SusHealth project Vasilis Grigoriadis, <i>Queen's University Belfast, United Kingdom</i>	(N4.3) Recovery of bioactive compounds from fruit juice waste streams by industrial Ultrasound Assisted Extraction Loic Carvalho, <i>Aberystwyth University, United Kingdom</i>	Presentations by Edward Sliwinski, Katherine Flynn, Emilie Weynants, and Luis Mayor
15:05 - 15:25	(O1.4) Lactic acid bacteria fermentation of chickpeas flour for gluten-free breadmaking: sensory and physico-chemical modifications Marcello Alinovi, <i>Università di Parma, Italy</i>	(O2.4) Real Time Anomaly Detection in Cold Chain Transportation using IoT Technology James Gillespie, <i>Ulster University, United Kingdom</i>	(O3.4) Evaluation of sensor performance for smart home applications to analyze bakery products Katrin Mathmann, <i>University of Applied Sciences, Austria</i>	(O4.4) Using Near Infrared Spectroscopy (NIRS) to Help Consumer's Food Choices Zeyneb Guneyns, <i>Hacettepe University, Turkey</i>	(N4.4) Continuous recovery of valuable ingredients from microbial production systems by pulsed electric fields Felix Schrottruff, <i>University of Natural Resources and Life Sciences (BOKU), Austria</i>	
15:25 - 15:45	(O1.5) Dynamic sensory, emotional and rheological characterization of a functional vanilla ice cream Ricardo Isalás, <i>University of Porto, Portugal</i>	(O2.5) Development of intelligent packaging to monitor food degradation and reduce food waste. Laura Carballido, <i>Institut Agro, France</i>	(O3.5) Quality evaluation of processed meats using rapid and/or non-invasive sensors and machine learning algorithms Ahmed Rady, <i>Teagasc, Ireland</i>	(O4.5) Decarbonisation in food supply chain: a review of current European initiatives Sepideh Jafarzadeh, <i>Sintef Ocean, Norway</i>	(N4.5) Optimization of bioactive compounds from marigold flower using ultrasound-assisted extraction by response surface methodology Kitipong Assatarakul, <i>Chulalongkorn University, Thailand</i>	
15:45 - 16:15	Refreshment Break Atrium and Presidents Terrace					
Room	President Suite Level 2		1872 Room Level 3		Lansdowne Room Level 2	
16:15 - 18:00	Session 5: Food toxicology and allergenicity Chairs: Orla Cahill (not registered) or Gemma Kinsella and Kim Miller	Session 6: Techniques to enhance energy efficiency & minimise environmental impact Chairs: Brijesh Tiwari and Ajay Menon	Session 7: Modelling, its role in quality by design Chairs: Ferruh Erdogan and Catherine Renard	Session 8: Bioactives and secondary metabolites: generation and characterisation Chairs: Nessa Noronha and Jesus Frias	NTP Special Session 5: Consumer perception and regulatory considerations in relation to non-thermal technologies Chair: Alan Kelly & Fiona Lalor	
16:15 - 16:40	(KN5.1) From mice to mouse: Developments in toxicological and allergenicity risk assessments Rhodri Evans, <i>Exponent, United Kingdom</i>	(KN6.1) Defining what type of industry will provide sustainable and healthy future foods Wayne Martindale, <i>University of Lincoln, United Kingdom</i>	(KN7.1) The role of digital tools in quality food design and sustainability Francesco Marra, <i>Università Degli Studi Di Salerno, Italy</i>	(KN8.1) The potential of protein hydrolysates to support immune health Christine Loscher, <i>Dublin City University, Ireland</i>	16:15 - 17:15 (N5.1) Consumer perception of non thermal technologies • Mary McCarthy, <i>University College Cork, Ireland</i> • Maeve Henchion, <i>Teagasc, Ireland</i> • Klaus Grunert, <i>Aarhus University, Denmark</i> • Diana Banati, <i>University of Szeged, Hungary</i> • John Casey, <i>Donworth Capital Foods</i>	
16:40 - 17:00	(O5.2) Occurrence of regulated and emerging mycotoxins in raw milk: a Portuguese case-study Marta Leite, <i>University Of Coimbra, Portugal</i>	(O6.2) Process Development for Biofilm-Based Production of Nutraceuticals from Microalgae Gamze Er, <i>LSTME Busan, South Korea</i>	(O7.2) A multidimensional heat and mass transfer study of coffee roasting in spouted bed roasters Mark Al-Shemmeri, <i>University Of Birmingham, United Kingdom</i>	(KN8.2) Metabolomics – how it can contribute to developments to underpin a healthy, sustainable diet Lorraine Brennan, <i>University College Dublin, Ireland</i>		
17:00 - 17:20	(O5.3) Tracing radiolabeled pesticides to investigate their fate during food processing Mark Buecking, <i>Fraunhofer IME, Germany</i>	(O6.3) Eat the box too... insects biomass growth and plastic biodegradation Emmanouil Tsochatzis, <i>Aarhus University, Denmark</i>	(O7.3) Bread baking modeling: towards the development of new baking strategies Safia Bedre-dine, <i>Inrae, Ur Opaale, France</i>	(O8.3) Enrichment of DPP-IV inhibitory peptides in quinoa for the treatment of type II diabetes mellitus Magdalena Holzer, <i>Technical University of Munich, Germany</i>		
17:20 - 17:40	(O5.4) Comparative risk assessment study on bisphenol A (BPA) through meat products Xin Wang, <i>University College Dublin, Ireland</i>	(O6.4) Driving towards net-zero carbon under climate change: Modelling energy use for dairy manufacturing and distribution Maria Ioanna Malliaroudaki, <i>University of Nottingham, United Kingdom</i>	(O7.4) Numerical modelling of soluble gas stabilization process as a tool toward full-scale industrialization Sara Esmaeilian, <i>NTNU, Norway</i>	(O8.4) Fish processing byproducts: A sustainable source of bioactive peptides Khawaja Muhammad Imran Bashir, <i>German Engineering Research and Development Center, South Korea</i>	17:15 - 18:00 (N5.2) Regulatory considerations of non thermal technologies Pat O'Mahony, <i>FSAI, Ireland</i> Rhodri Evans, <i>Exponent, Ireland</i> Joe Dunne, <i>Food Safety Consultant, Ireland</i> Liam Murphy, <i>HPP Tolling, Ireland</i>	
17:40 - 18:00	(O5.5) Safety Assessment of Novel Foods from the Biorefinery of Olive, Grape, and Nut By-products Maame Ekua Manful, <i>Technological University Dublin, Ireland</i>	(O6.5) Evaluation of meat industry's environmental impact via LCA: Current state and future/alternative perspectives for sustainability Vasiliki Oikonomopoulou, <i>National Technical University Of Athens, Greece</i>	(O7.5) Investigation of integral stereoselectivity of lipase on triacylglycerol of varying fatty acids Yoonseok Choi, <i>Seoul National University, South Korea</i>	(O8.5) How do phenolic compounds affect bioactive peptide formation from casein digestion in vitro? Ayul Hamzalioglu, <i>Hacettepe University, Turkey</i>		
18:00 - 20:00	Welcome Reception Atrium and the Mezzanine					

Tuesday 8 November 2022

Room	President Suite Level 2
08:30 - 10:00	Plenary Session 2: Meeting the future challenges of the food industry Chairs: Dolores O'Riordan and James Lyng
08:30 - 09:00	(PL2.1) Meeting the future challenges of the food industry Mark Christal, <i>Enterprise Ireland, Ireland</i>

09:00 - 09:30	[PL2.2] 'Better Living through Sensory'; Using Sensory Cues to Moderate Eating Behaviour, Food Intake and Health Claran, Forde, <i>Wageningen University, the Netherlands</i>						
09:30 - 10:00	[PL2.3] Future of healthy, environmentally sustainable and desirable diets: guidelines, industry and consumers Jennie MacDiarmid, <i>University of Aberdeen, United Kingdom</i>						
10:00 - 10:30	Refreshment Break Poster Session 1 Atrium and Presidents Terrace						
Room	President Suite Level 2	1872 Room Level 3	Lansdowne Room Level 2	Havelock Room Level 4	Vavasour Room Level 2	Special session room 442 Level 4	Special session room 441 Level 4
10:30 - 12:35	Session 9: Identifying and preparing for emerging food safety risks Chairs: Enda Cummins and Elena Zand	Session 10: Consumers' attitudes to processed foods and desire for clean labels Chairs: Wim Verbeke and Diana Banati	Session 11: Innovative and novel sustainable food processes Chairs: Francesco Marra and Lilia Ahrne	Session 12: Formulation of foods to enhance their sustainability and/or nutritional value Chair: Dolores O'Riordan and Christoph Hartmann	NTP Special Session 6: Emerged Non-thermal Processing Technology - Commercial Case studies Chairs: James Lyng and Carmen Moraru	Special Session: Filling knowledge gaps on alternative proteins to accelerate the dietary shift Chair: Paul Vos	Special Session: Improving Sustainability in Food Processing using Moderate Electric Fields (MEF) for Process Intensification - MEFFROC Chair: Juan A. Cárcel and Francesco Marra
10:30 - 10:55	(KN9.1) Patrick Wall <i>University College Dublin, Ireland</i>	(KN10.1) Consumer inferences from production and processing characteristics: A barrier to a more sustainable food production? Klaus Grunert, <i>Aarhus University, Denmark</i>	(KN11.1) Innovative and Novel Sustainable Food Processing and Challenges Ferruh Erdogu, <i>Ankara University, Turkey</i>	(KN12.1) Food design challenges: balancing sustainability, nutrition and circularity Milena Corredig, <i>Aarhus University, Denmark</i>	10:30 - 11:05 (N6.1) Ultraviolet Robert Axon, <i>UVTGLOBAL, United Kingdom</i> Steve O'Brien, <i>UVTGLOBAL, United Kingdom</i> Jaromir Bilek, <i>Jenton International, United Kingdom</i>	(S01.1) GIANT LEAPS towards healthy and sustainable future diets by filling knowledge gaps on alternative proteins Paul Vos, <i>Wageningen University & Research, the Netherlands</i>	10:30 - 10:50 (S02.1) Evaluation of Moderate Electric Field (MEF) for pasteurization of pork sausages in a conductive casing Tesyfaye Bedane, <i>University College Dublin, Ireland</i>
10:55 - 11:15	(O9.2) Coagulase Negative Staphylococci: a Potential Reservoir of Antibiotic Resistant Genes in the Pork Meat Chain Maria João Fraqueza, <i>Centre for Interdisciplinary Research in Animal Health, Portugal</i>	(O10.2) The Interplay of Food Labels & Dietary Motivation on Product Health Ratings and Purchase Intentions Paul Naughton, <i>Edinburgh Napier University, United Kingdom</i>	(O11.2) Rotary drum heat pump drying as alternative to malt processing Gisardo Carvalho, <i>Esalq-usp/oniris, France</i>	(O12.2) Incorporating zinc into provitamin A, quality protein maize and normal maize hybrids Maryke Lubuschagne, <i>University of the Free State, South Africa</i>	11:05 - 11:50 (N6.2) High pressure processing Mario Gonzalez, <i>Hiperbaric, Spain</i>	(S01.2) NextGenProteins: Bioconversion of Underutilized Resources into Next Generation of Proteins for Food and Feed Marie Shrestha, <i>ttz Bremerhaven, Germany</i>	10:50 - 11:10 (S02.2) Moderate Electric Fields (MEF) application during the extraction of oleuropein from olive leaves Juan A. Cárcel, <i>Universitat Politècnica De València, Spain</i>
11:15 - 11:35	(O9.3) A prospective study of antibiotic resistance in the food chain Cristina Diaz-Martinez, <i>University Of Cordoba, Spain</i>	(O10.3) Consumer perception and willingness to try new food products produced by new food technologies Ana Frias, <i>University Of Port, Portugal</i>	(O11.3) Ultra-high-pressure homogenization (UHPH) in the preparation of spray-dried functional emulsion: application in dairy-based products Fatemeh Aghababaei, <i>Universitat Autònoma Barcelona (UAB), Spain</i>	(O12.3) In vitro digestion/fermentation of olive oil by-products debittered with lactobacilli and functionalized with Lactiplantibacillus plantarum Andrea Gianotti, <i>Università di Bologna, Italy</i>	11:50 - 12:35 (N6.3) Pulsed Electric Fields Stefan Toeplitz, <i>ELEA Technology, Germany</i> Mike Kempkes, <i>Diversified Technologies, United States of America</i>	(S01.3) PROFUTURE Project - Microalgae Protein Ingredients for the Food and Feed of the Future Fabio Fanari, <i>Institute of Agrifood Research and Technology (IRTA), Spain</i>	11:10 - 11:30 (S02.3) Improvement of ferrocyclase activity by using power ultrasound Jose Vicente Garcia Perez, <i>Universitat Politècnica De València, Spain</i>
11:35 - 11:55	(O9.4) Enhancing the safety and quality of marinated small pelagic fish Bountheina Bessadok, <i>Institut National Des Sciences Et Technologies De La Mer, Tunisia</i>	(O10.4) Impact of organic apple puree processing on consumer's perceived value and purchase intentions University Angers, <i>Itab / Granem, France</i>	(O11.4) Exploiting the potential of electrohydrodynamic drying as a green alternative for batch-mode drying of foods Jamran Iranshahi, <i>ETH Zurich, Empa, Switzerland</i>	(O12.4) Oleosomes: natural oil droplets for dairy alternatives - studied by lubrication behaviour (tribology) Jack Yang, <i>Wageningen University & Research, the Netherlands</i>		(S01.4) SUSINCHAIN: Sustainable Large-Scale Production and Consumption of Insect Proteins in Europe Teun Valkamp, <i>Wageningen University & Research, the Netherlands</i>	11:30 - 11:50 (S02.4) Model validation, design, implementation and real-time process control of a continuous flow ohmic heater Oluwaloba Oluwalaje-ajo, <i>Sheffield Hallam University, United Kingdom</i>
11:55 - 12:15	(O9.5) A factory layout and associated food hazards in open food processing facilities, a review Mahsa Pakdel, <i>Norwegian University of Science and Technology, Norway</i>	(O10.5) Microbial cultures to extend the shelf-life of packaged fresh meat: the attitude of Australian consumers Peter Torley, <i>RMIT University, Australia</i>	(O11.5) Lipase-catalyzed synthesis of multi-functional erythorbil ricinoleate with high emulsifying activity Inwook Park, <i>Seoul National University, South Korea</i>	(O12.5) How does starch affect wheat bread crumb structure during baking and cooling? Heliciane Clement, <i>Inrae, France</i>		(S01.5) Smart Protein for a Changing World. Emerging outcomes from an H2020 EU project Theresa Böck, <i>University College Cork, Ireland</i>	11:50 - 12:10 (S02.5) Assessment of MEF processing potentiality in vegetable based dressing sauce Francesco Marra, <i>University of Salerno, Italy</i>
12:15 - 12:35	(O9.6) Broad-spectrum antimicrobial coatings for food safety Fiara Artusio, <i>École Polytechnique Fédérale de Lausanne, Switzerland</i>	(O10.6) A consumer exploration of the awareness, understanding and perception of plant-based meat alternatives (PBMA) Rebecca Murray, <i>Queen's University Belfast, United Kingdom</i>	(O11.6) High-pressure-intensified pasteurization of orange juice to inactivate Alicyclobacillus acidoterrestris spores and investigation of quality changes. Robert Sevenich, <i>Technische Universität Berlin, Germany</i>	(O12.6) Increasing the fermentable dietary fibre content of bread by addition of accessible cellulose Karel Thielemans, <i>KU Leuven, Belgium</i>		(S01.6) U-Protein and ValPro Path Ewen Mullins, <i>Teagasc Food Research Centre, Ireland</i>	12:10 - 12:30 Panel Discussion
12:35 - 13:45	Lunch Poster Session 1 Atrium and Presidents Terrace Sponsored by PepsiCo					12:50 - 13:15 Special session room 442 Scientist careers in industry - How to be a subject matter expert in corporate organizations Christoph Hartmann, <i>Nestlé, Switzerland</i> Session sponsored by Nestlé	
Room	President Suite Level 2	1872 Room Level 3	Lansdowne Room Level 2	Havelock Room Level 4	Vavasour Room Level 2	Special session room 442 Level 4	Special session room 441 Level 4
13:45 - 15:50	Session 13: Bioinformatics and its role in food safety, hygienic design & contamination control Chairs: Hermien van Bokhorst-van de Veen and Ailfe Gowan	Session 14: Advances and challenges in alternative proteins Chairs: Mark Fenlon and Jo Gould	Session 15: Advances in food packaging to safe-guard food and the environment Chairs: Sharma Shubam and Song Miao	Session 16: Consumer trends and responses to emerging and future foods Chairs: Mary McCarthy and Roisin Burke or Lubna Ahmed	NTP Session 7: How will nonthermal technologies play a part in future local and global food safety and security Chairs: Maria Elena Sosa-Morales and Gustavo Barbosa Canovas	Special session: The INGREEN journey from agrifood side stream to sustainable biobased products Chair: Narinder Bains	Special Session: Global Harmonization Initiative - available, sustainable, healthy food for the future through networking sound science Chair: Nicola Stanley and Hilde Wijngaard
13:45 - 14:10	(KN13.1) Precision food safety - using DNA sequences to inform risk assessment Seamus Fanning, <i>University College Dublin, Ireland</i>	(KN14.1) Microalgae based production of single-cell protein Maria Barbosa, <i>Wageningen University, the Netherlands</i>	(KN15.1) Sustainable food systems: Role of food packaging Begonya Marcos Muntal, <i>IRTA, Spain</i>	(KN16.1) Understanding the individual in the food system, a science of consumers or citizens? Monique Raats, <i>University of Surrey, United Kingdom</i>	(N7.1) How will nonthermal technologies play a part in future local and global food safety and security Marc Hendrickx, <i>KU Leuven, Belgium</i>	13:45 - 13:50 Introduction to the INGREEN project Narinder Bains, <i>INEUVO Ltd, United Kingdom</i>	13:45 - 13:50 Introduction to the Global Harmonization Initiative Nicola Stanley, <i>Global Harmonization Initiative, Austria</i>
14:10 - 14:30	(O13.2) Mechanistic modeling of the dynamics of phage attack in milk acidification for the cheese-making process Michèle Bou Habib, <i>Inrae, France</i>	(O14.2) Protein concentrates from edible insect <i>Tenebrio molitor</i> - development of extraction methods and techno-functional characterization Luís M. Cunha, <i>University of Porto, Portugal</i>	(O15.2) Carbon nanotube-based sensors for intelligent packaging Niloufar Sharif <i>École Polytechnique Fédérale de Lausanne, Switzerland</i>	(O16.2) Plant-based protein: the road to sustainability? Says who? Seamus O'Reilly, <i>University College Cork, Ireland</i>	(N7.2) Non-thermal Plasma for Fresh Produce: Scaling Efficacy from Bench to Prototype/Industry for gaseous/liquid applications Uta Schnabel, <i>Leibniz Institute for Plasma Science and Technology, Germany</i>	13:50 - 14:10 (S03.1) Innovative and sustainable cheeses obtained applying Yarrowia lipolytica previously produced using whey as substrate Davide Gottardi, <i>University of Bologna, Italy</i>	13:50 - 14:10 (S04.1) The complexity of regulations for human milk John Points, <i>John Points Consulting Ltd., United Kingdom</i>
14:10 - 14:30						(S03.2) Bio-based innovative bread obtained with pre-fermented ingredients from milling by-products Lorenzo Siroli, <i>University of Bologna, Italy</i>	(S04.2) Healthy nutrition based on food-omics data and meeting 3P (predictive, preventive and personalized) medicine expectations Nadiya Boyko, <i>Uzhhorod National University, Ukraine</i>

14:30 - 14:50	(O13.3) Characterization of Cronobacter sakazakii isolates from powdered infant formula manufacturing plants by Whole Genome Sequencing Zeinabossadat Ebrahimzadeh Mousavi, University College Dublin, Ireland	(O14.3) Effect of Salt Extraction on Structure and Functionality of Concentrate Pea Protein Yi Zhang, Aarhus University, Denmark	(O15.3) The systemic risk of contamination of recycled packaged food in circular economy Hawraa Ayoub, Université Paris-Saclay, France	(O16.3) Conscious and unconscious emotional perception of senior consumers towards dysphagia liquids Noelia Da Quinta, AZTI, Spain	(N7.3) Sublethal moderated pressure and ultrasound pre-treatments for subsequent shorter and improved whole egg pasteurization Jorge Saraiva, University Of Aveiro, Portugal	(S03.3) Impact of dairy by-product, cheese whey, on skin health Aleksandra Augustyniak, Munster Technological University, Ireland	(S04.3) Aflatoxin assessment in blood serum of rural households consuming mouldy grains in Ogun State, Nigeria Eniola Oni, Federal University of Agriculture, Nigeria
14:50 - 15:10	(O13.4) Transcriptomic response of Listeria monocytogenes planktonic and sessile cells to plasma-activated water Paula Fernández Gómez, Universidad De León, Spain	(O14.4) Comparing the techno-functional properties of plant-based proteins obtained by dry fractionation and wet extraction Davide De Angelis, University of Bari, Italy	(O15.4) Improving the quality of ready-to-eat Atlantic salmon fillets using soluble gas stabilization (SGS) technology Anita Jakobsen, Norwegian University Of Science And Technology, Norway	(O16.4) Consumer perception of plant-based cheese and yoghurt alternatives: Estonian consumers' perspective Helen Saar, Center of Food and Fermentation Technologies, Estonia	(N7.4) Ultrasound effect on the bioactive compounds and physicochemical properties of almond beverages Maria Elena Sosa-Morales, Universidad De Guanajuato, Mexico	(S03.4) Regulatory Aspects of Novel Bio-Based Ingredients for Use in Food, Feed, Pharma, Cosmetics and Packaging Edward Silwinski, European Federation of Food Science and Technology, the Netherlands	(S04.4) Edible insects for human consumption Diána Bánáti, University of Szeged, Hungary
15:10 - 15:30	(O13.5) The investigation of sanitizer resistance genes in Listeria monocytogenes isolated from different food processing facilities Yue Cheng, University College Dublin, Ireland	(O14.5) Ball milling as a tool to alter the extractability and colloidal state of oat proteins Frederik Janssen, KU Leuven, Belgium	(O15.5) Optical Cleaning Assurance for Reusable PET (re-PET) Food Packaging Samsun Nahar, Loughborough University, United Kingdom	(O16.5) Nutrient-dense, texture-modified and portion-sized hybrid meat designed for senior consumers: perception and behaviour. Clara Talens, AZTI, Food Research, Basque Research and Technology Alliance (BRTA), Spain	(N7.5) Application of pulsed light in a hurdle approach in winemaking process Gianpiero Pataro, University of Salerno, Italy	(S03.5) Life cycle perspectives of bio-based products using biomass residues as feedstock Dirk Hengevoss, University of Applied Sciences and Arts Northwestern Switzerland, Switzerland	(S04.5) Food Waste Recovery: Microwave Assisted Extraction Filiz Hazal, University of Gaziantep, Turkey
15:30 - 15:50	(O13.6) Simulation of Microbial Survival During Fermented Sausages Production to Assess Alternative Formulation Victoria Caballero, Technological University Of Dublin, Ireland	(O14.6) Contribution of plant proteins to structure and physical stability of lean meat analogue model systems Quinten Masijn, KU Leuven, Belgium	(O15.6) Development and characterization of active packaging containing TiO2 bio-nano-composite cinnamon oil for cheese preservation Shubham Sharma, Technological University, Ireland	(O16.6) Australians perceptions towards edible insects as a future food Jessica Danaher, RMIT University, Australia	(N7.6) Application of cold plasma technology for the shelf-life extension of fish fillets: industrial scale validation George Katsaros, Institute Of Technology Of Agricultural, Greece	Panel discussion - Impact of key results of the INGREEN project in food, feed, pharmaceuticals, cosmetics, and packaging Moderator: Helena McMahon	(S04.6) Challenges in valorizing food waste for small and medium-sized enterprises Hilde Wijngaard, The Hague University of Applied Sciences, the Netherlands
15:50 - 16:20	Refreshment Break Poster Session 1 Atrium and Presidents Terrace GNT Young Scientist Competition Nominees present their posters Presidents Terrace						
Room	President Suite Level 2	1872 Room Level 3	Lansdowne Room Level 2	Havelock Room Level 4	Vavasour Room Level 2	Special session room 442 Level 4	Special session room 441 Level 4
16:20 - 18:05	Session 17: Emerging technologies for the rapid detection of food safety issues Chairs: Shea Fanning and Anet Rezek Jambrak	Session 18: Designing and producing foods to meet future challenges Chair: Maria Barbosa and Felix Schottroff	Session 19: Approaches to minimise water use and water waste Chairs: Rachel Louise Gomes and Vasilis Valdimiridis	Session 20: Robotics, automation and control of food processes Chairs: Colm O'Donnell and Verena Wiedenmann	NTP Special Session 8: Scaleup, Digital Twins and Modelling of Non-thermal Processing Technologies Chair: Jesus Frias and Brijesh Tiwan	Special Session: Aquaculture and Fisheries sidestream proteins and bioactives as ingredients for nutritional supplements: the AQUABIOPRO-FIT project Chair: Tone Aspevik	Special Session: Creating transparency from farm to fork to strengthen trust and create a healthier food system Chair: Edward Silwinski
16:20 - 16:45	(KN17.1) The Evolution of Food Fraud Vulnerabilities: Beyond Melamine to Infinity John Spink, Michigan State University, United States of America	(KN18.1) Aoife Murphy, Kerry, Ireland	(KN19.1) How can the wastewater treatment sector contribute for the sustainability of the agro-food industries? Catarina Leite Amorim, Universidade Catolica Portuguesa, Portugal	(KN20.1) Robots of the future – Collaborative Robotics & 3D Printing for Food Quality & Design Norah O'Shea, Teagasc, Ireland	16:20 - 16:40 Introduction to Session and Ice breaker Brijesh Tiwari Teagasc, Ireland Jesus Frias, Technological University Dublin, Ireland	16:20 - 16:25 Introduction to the AQUABIOPRO-FIT project Tone Aspevik, Nofima, Norway 16:25 - 16:40 (S05.1) Challenges related to the production of nutritional supplements from fish side streams Silje Steinholt, Nofima, Norway	(S06.1) TTAN Transparency solutions for transforming the food system Edward Silwinski, European Federation of Food Science and Technology, the Netherlands
16:45 - 17:05	(KN17.2) Spectral imaging in Food Safety: background, opportunities and limitations Aoife Gowen, University College Dublin, Ireland	(KN18.2) Lorraine Moran, Tirlán, Ireland	(O19.2) Mapping water use in food manufacture: trends and reduction opportunities Peter Fryer, University of Birmingham, United Kingdom	(O20.2) Towards Autonomous Bioprocess Control: Model-based Reinforcement Learning for the Determination of Control Policies Eric Morelle, Technische Universität Berlin, Germany	16:40 - 17:00 (N8.1) Open Science and Modelling Francesco Marra, Università degli Studi di Salerno, Italy	16:40 - 16:55 (S05.2) Fish side stream materials stimulate growth of in vitro cultured Atlantic salmon muscle cells Tone-Kari K Østbye, Nofima AS, Norway	(S06.2) Making Agritech sustainable – Agricolus for precision farming Giada Mastandrea, Agricolus s.r.l., Italy
17:05 - 17:25	(O17.3) Detection of almond traces in processed foods using electrochemical immunoplatfroms Alba Civera, Universidad De Zaragoza, Spain	(O18.3) Designing plant-based protein oleogels as potential solid fat replacers in food products Annika Feichtinger, Wageningen University & Research, the Netherlands	(O19.3) On improving the sustainability tomato processing industry by minimization of water and energy consumption Gianpiero Pataro, University of Salerno, Italy	(O20.3) Development of antioxidant-rich sweet potato yoghurt using the orange-fleshed 'Bophelo' sweet potato (Impomea batatas) Yvonne Maila, University Of Limpopo, South Africa	17:00 - 17:20 (N8.2) Digital Twins Ferruh Erdoghu, Ankara University, Turkey	16:55 - 17:10 (S05.3) Evaluation of biological properties of extracts obtained from fish side streams by innovative non-thermal techniques Min Wang, University of Valencia, Spain	(S06.3) Food safety and transparency through cutting edge DNA-based analysis methods Antonio Del Casale, MicroBion s.r.l., Italy
17:25 - 17:45	(O17.4) From microscopic to macroscopic descriptions of the contamination of food by recycled papers and boards Lucas Biant, INRAE, France	(O18.4) Future cheeses produced by extrusion of renneted curds Ran Feng, University Of Copenhagen, Denmark	(O19.4) Artificial Intelligence (AI) based optimization of tank cleaning in food production Tobias Beck, Friedrich-Alexander-Universität, Germany	(O20.4) New methodological approaches to study anisotropic structures in foods using rheological and Raman spectroscopic fingerprints Julie Frost Dahl, Aarhus University, Denmark	17:20 - 18:00 Discussion Table • Mario Gonzalez Angulo, Hiperbaric, Spain • Mike Kempkes, Diversified Technologies Inc., United States of America • Jamomir Bilek, Jentono International Ltd, UK • Francesco Marra, Università degli Studi di Salerno, Italy • Colm O'Donnell, University College Dublin, Ireland • Ferruh Erdoğan, Ankara University, Turkey	17:10 - 17:25 (S05.4) Fish-side stream-derived protein hydrolysates exert anti-inflammatory actions in mouse models of human diseases Christos Tsatsanis, University of Crete, Greece	(S06.4) Helping children make better dietary choices by widening their knowledge on nutrition and food science Noelia da Quinta, AZTI, Basque Research and Technological Alliance (BRTA), Spain
17:45 - 18:05	(O17.5) Selection of DNA aptamers for the detection of foodborne toxins Ricardo Olivera, Instituto Nacional de Investigación Agrária e Veterinária, I.P. (INIAV.I.P.), Portugal	(O18.5) Cooking Methods Affect Quality of 3D-Printed Vegan Burger Patties Containing Chia Mucilage-based Emulsion Gels Kezban Candogan, Ankara University, Turkey	(O19.5) Influence of the cleaning fluid on changes in the chemical composition of food-based soils Kristin Hovorka, Technische Universität Dresden, Germany	(O20.5) Inverse graphics: from X-ray to 3D pork shoulder models Michiel Pieters, KU Leuven, Belgium	17:25 - 17:40 (S05.5) Effectiveness of AQUABIOPRO-FIT innovative nutritional supplement against depression, anxiety, and stress on healthy adult volunteers Zoi Georgiou, Biagnosis, Greece	17:55 - 18:05 (S06.5) Food Possibilities: A framework for an integrated approach to healthy, sustainable food behaviours across schools, communities, business and government Danielle McCarthy, Queen's University Belfast, Northern Ireland	
						17:40 - 17:55 (S05.6) Environmental and socio-economic considerations within the AQUABIOPRO-FIT project Léo Staccioli and Beatriz Cassuriaga Dias, ARDITEC Association, France	Q&A
						17:55 - 18:05 Q&A	
19:00 - 22:00	Conference Dinner Guinness Storehouse Conference dinner guests are welcome to visit the Guinness Experience between 19:00 - 20:00						

Room	President Suite Level 2	1872 Room Level 3	Lansdowne Room Level 2	Havelock Room Level 4	Vavasour Room Level 2	Special session room 442 Level 4	Special session room 441 Level 4
08:30 - 10:35	Session 21: Protecting the food chain, biosecurity, food fraud and authenticity Chairs: John Spink and Seamus O'Reilly or Julie Dunne	Session 22: Emerging technologies for valorising side streams, food waste & by products Chairs: Nigel Brunton and Cristina L.M Silva	Session 23: Engineering food structures to enhance nutrient quality and bioavailability Chairs: Peter Fryer and Tara Grawet	Session 24: Dietary recommendations consistent with a sustainable healthy diet, current & future policies Chairs: Anne Nugent and Steven Mulrooney	NTP Session 9: Meeting future consumer demands for quality, nutritious and healthy foods with non-thermal processing technologies Chairs: Yuan Jiang and Robert Sevenich	Special Session: How to make food nutrition security data FAIRer: an introduction to FNS-Cloud Chair: Paul Finglas	Special Session: Predictive modelling tools to evaluate the effects of climate change on food safety (PROTECT) Chair: Enda Cummins
08:30 - 08:55	(KN21.1) Latest developments in food authenticity: An overview Paul Breton, QUB, United Kingdom	(KN22.1) Lene Lange Technical University of Denmark	(KN23.1) Alternative proteins Hadrien Delemazure, Clextal, France	(KN24.1) Personalised food-based dietary guidelines to support transition to a more sustainable healthy diet. Aifric O'Sullivan, University College Dublin, Ireland	(N9.1) Meeting future consumer demands for quality, nutritious and healthy foods with non-thermal processing technologies Diana Banati, University of Szeged, Hungary	(S07.1) Food Nutrition Security Cloud (FNS-Cloud) Paul Finglas, Quadram Institute Bioscience, UK	08:30 - 08:35 Introduction of the PROTECT project Enda Cummins, University College Dublin, Ireland
08:55 - 09:15	(KN21.2) Sterling Crew, The Food Authenticity Network, United Kingdom	(O22.2) Sensory properties of whitefish protein solubles – can it be broth? Tone Aspevik, Nofima AS, Norway	(O23.2) Towards the use of protein microgels as multifunction additives Siavash Soltanahmadi, University Of Leeds, United Kingdom	(O24.2) The Adherence and Significance of Mediterranean Diet as Sustainable Healthy Dietary Pattern Metin Guldas, Bursa Uludag University, Turkey	(N9.2) Effect of PEF pretreatment on physical and chemical properties of freeze-dried strawberries and bell peppers Marianna Giancaterino, University of natural resources and life sciences, Austria	(S07.2) The FNS-Cloud Food Labelling Demonstrator: Branded food composition databases - how and why to collect data? Igor Pravst, Nutrition Institute, Slovenia	08:35 - 08:50 (S08.1) Quantifying human exposure to Aflatoxin M1 through raw milk under climate change scenarios Rhea Sanjiv Chhaya University College Dublin, Ireland
09:15 - 09:35	(O21.3) A model for consumer exposure to norovirus from oysters, based on ISO 15216-1:2017 detection. Kevin Hunt, University College Dublin, Ireland	(O22.3) New process for improved sensory properties of marine powders based on cod filleting residues Tor Andreas Samuelsen, Nofima AS, Norway	(O23.3) Does carrageenan hinder meat proteolysis? Proteomic analyses of in vitro digestions Mayan Ben David, Technion-Israel institute of technology, Israel	(O24.3) Dietary guidelines for health and sustainability in Europe: Guidelines vs reality Marie Conway, Teagasc, Ireland	(N9.3) Using High Pressure Processing to create novel protein based structures and textures Carmen Moraru, Cornell University, United States of America	(S07.3) Making Food data FAIR – The FNS-Cloud Nutrition & Lifestyle Demonstrator Eileen Gibney, University College Dublin, Ireland	08:50 - 09:05 (S08.2) Assessing the impact of climatic factors on the quality and safety of raw milk Styliani Roufou, University Of Malta, Malta
09:35 - 09:55	(O21.4) Evaluation of different strategies to reduce the microbial load of fresh fruits and vegetables Felix Schottroff, University of Natural Resources and Life Sciences (BOKU), Austria	(O22.4) Innovative production of prebiotics from acid whey with a hyperthermophilic β -glucosidase from <i>Thermotoga neapolitana</i> Athanasios Limnaios, National Technical University of Athens, Greece	(O23.4) Formulation of Glycerol stearate-based oleogels as carriers of β -carotene: formation, characterization and in vitro digestion Mohsen Ramezani, University Of Lleida, Spain	(O24.4) AI4Food: Bringing Artificial Intelligence and Mobile Device Sensors to Health Diets Sergio Romero-Tapiador, Universidad Autónoma De Madrid, Spain	(N9.4) Role of sugars on the inactivation of polyphenoloxidase induced by cold atmospheric plasma Lilla Neri, University of Teramo, Italy	(S07.4) Making Diet & Microbiome data FAIR – The FNS-Cloud Diet & Microbiome Demonstrator Maria H. Traka, Quadram Institute Bioscience, United Kingdom	09:05 - 09:20 (S08.3) Predicting milk contamination under climate change scenarios Lydia Katsini, KU Leuven, Belgium
09:55 - 10:15	(O21.5) Identification of botanical origin of Greek honeys using UV-vis and FT-NIR spectroscopy Dafni Dimakopoulou-Papazoglou, Aristotle University Of Thessaloniki, Greece	(O22.5) Metamorphosis of Crab Shell into Butterfly Wings: Advanced Patterned Films from Food Waste Russell Banta, University College Cork, Ireland	(O23.5) How microstructure, mechanical properties and macrostructure breakdown affect gastric digestion of whey protein gels Dan Liu, Wageningen University & Research, The Netherlands	(O24.5) Findings from a systematic review of behavioural determinants relating to healthy sustainable diets. Brid Bourke, University College Cork, Ireland	(N9.5) Phenolic compound profiles and antioxidant concentrations in lettuce grown under AI developed LED light recipes Gultekin Hasanaliyeva, Nottingham Trent University, United Kingdom	(S07.5) FOODRUGS, integrating public data repositories to explore food-drug interactions Enrique Carrillo de Santa Paul, IMDEA Food Institute, Spain	09:20 - 09:35 (S08.4) Multi-criteria framework to evaluate safety and environmental impacts: Application to a large dairy farm Rodney Feliciano, Secalim, INRAE, Oniris, France
10:15 - 10:35	(O21.6) White brined and hard cheeses from Epirus region in Greece: Discovering the terroir secrets Athina Tzora, University Of Ioannina, Greece	(O22.6) Functional compounds extracted from yeast lees Nerea Iturmendi, Universidad Pública de Navarra, Spain	(O23.6) Development of 3D microstructure in fried starch-water mixtures for property estimation Ujjwal Verma, KU Leuven, Belgium	(O24.6) Milk consumption among schoolchildren in Ireland Ellen Greene, University College Dublin, Ireland	(N9.6) Effects of ultrasound on off-flavour-related aroma compounds in a pea protein-based yoghurt alternative Julia Matysek, Technische Universität Berlin, Germany		09:35 - 09:50 (S08.5) Mathematical models for predicting spoilage of non-refrigerated food products due to thermophilic spore-forming bacteria Ourania Misiou, Aristotle University Of Thessaloniki, Greece
							09:50 - 10:05 (S08.6) Towards resource sustainability: Modelling fouling and cleaning in milk pasteurisation processes Maria Ioanna Malliaroudaki University of Nottingham, United Kingdom
							10:05 - 10:20 (S08.7) Climate change challenges in the transition to an environmentally sustainable European dairy sector by 2050 Paola Guzmán Luna, Universidad de Santiago de Compostela, Spain
							10:20 - 10:35 (S08.8) Microbial risk ranking as “a web-based decision support system” tool Gopaiah Talari, Creme Global, Ireland
10:35 - 11:05	Refreshment break Poster Session 2 Atrium and Presidents Terrace						
11:05 - 12:50	Session 25: Novel Thermal Technologies Chair: Ferruh Erdogdu	Session 26: Emerging technologies for valorising side streams, food waste & by products Chairs: Robert Sevenich and Paola Pittia	Session 27: Formulation of foods to enhance their sustainability and/or nutritional value Chairs: Avi Shpigelman and Delphine Huc-Mathis	Session 28: Towards a food environment to satisfy sustainable healthy diets Chairs: Monique Raats and Kees de Gooijer	NTP Special Session 10: Panel Discussion on the Future of non-thermal technologies & Closing Address Moderator: Henry Jaeger	Special Session: Shaping our Future Sustainable Food Systems Chair: Hugo de Vries	Special Session: Innovations for food producers and food SMEs: How to encourage putting innovations into practice Chair: Geneviève Gésan-Guizou
11:05 - 11:30	(O25.1) Electro-heating technologies for innovation in industrial applications for process safety and efficiency Ferruh Erdogdu, Ankara University, Turkey	(O26.1) Application of innovative technologies for valorization of biomass from house crickets Marios Psarianos, Leibniz Institute For Agricultural Engineering And Bioeconomy (ATB), Germany	(O27.1) Capillary suspensions for oil structuring with agri-food residues micronized via high-pressure homogenization in oil Annachiara Pirozzi, University of Salerno, Italy	(KN28.1) Consumer attitude toward innovative and sustainable food processing Diana Banati, University of Szeged, Hungary	11:05 - 12:10 (N10.1) • Gustavo Barbosa-Canovas, Washington State University, United States of America • Carmen Moraru, Cornell University, United States of America	11:05 - 11:25 (S09.1) European Partnerships in Food responding to Farm 2 Fork objectives Daniela Lüth, European Commission, Belgium	11:05 - 11:10 Introduction to the Session Geneviève Gésan-Guizou, National Research Institute for Agriculture, Food and the Environment (INRAE), France

11:30 - 11:50	(O25.2) Digital Tools for Knowledge Transfer in MW/RF Heating of Foods Francesco Marra, <i>University Of Salerno, Italy</i>	(O26.2) Protein extraction from tomato leaves Marieke Bruins, <i>Wageningen University & Research, the Netherlands</i>	(O27.2) Processing improves physical and oxidative stability of cricket protein emulsions Xiaocui Han, <i>University Of Helsinki, Finland</i>	(O28.2) Online Food Shoppers: Pattern of behaviour and sustainability practices Mary McCarthy, <i>University College Cork, Ireland</i>	• Oliver Schlüter, ATB-Potsdam, Germany • Stefan Toeplitz, ELEA Technologies, Germany • Jasna Ivanovic, Uhde High Pressure Technologies, Germany • Christoph Hartmann, Nestlé, Switzerland	11:25 - 11:40 (S09.2) FOODPathS leading to the future Partnership Sustainable Food Systems Hugo de Vries, <i>INRAE, France</i>	11:10 - 11:25 (S10.1) Agrifood Innovation: New Needs in the FOOD 2030 Scenario Jonas Lazaro-Mojica, <i>FoodDrinkEurope, Belgium</i>
11:50 - 12:10	(O25.3) Modeling and design of Ohmic heating chambers: a computational approach Fabrizio Sarghini, <i>University Of Naples, Italy</i>	(O26.3) Split-stream processing of asparagus side-streams improves the flavour of dried asparagus food ingredients Eirini Paglou, <i>Wageningen University & Research, the Netherlands</i>	(O27.3) Soy juice fermentation for yogurt production: how a relevant starter selection can improve it? Stéphanie Deutsch, <i>Inrae - Umr St10, France</i>	(O28.3) Are sustainable and healthy foods also affordable? A multivariate analysis in the Irish market Maria Dermiki, <i>Atlantic Technological University, Ireland</i>		11:40 - 11:55 (S09.3) Towards an EU network of university-driven local food ecosystems Jeroen Knol, <i>European Federation of Food Science and Technology, the Netherlands</i>	11:25 - 11:45 (S10.2) Innovative upgrades to value and packaging of small quantities of liquid food products Imca Sampeers, <i>Ghent University, Belgium and Genevieve Gésan-Guizou, INRAE, France</i>
12:10 - 12:30	(O25.4) Development of an innovative-novel process approach for reduced oil fried products Ozan Karatas, <i>Ankara University, Turkey</i>	(O26.4) Chitin and chitosan extraction from edible insects: characterization and comparison between different species and by-products José Carlos Ribeiro, <i>GreenUPorto/FCUP, Portugal</i>	(O27.4) Processing-dependent nature of plant-protein polyphenol interactions: Are the interactions important for protein protection of polyphenols? Avi Shpigelman, <i>Faculty of Biotechnology & Food Engineering, Echnion, Israel</i>	(O28.4) Exploring food choice motives of Irish consumers and their potential to drive sustainable consumption Shelley Fox, <i>Atlantic Technological University, Ireland</i>	12:10 - 12:40 (N10.2) Closing address Bala Balasubramaniam, <i>Ohio State University, United Sates of America</i>	11:55 - 12:10 (S09.4) FOODPathS Exploring collaboration between diverse actors in a network of Food System Labs Jonas Lazaro-Mojica, <i>FoodDrinkEurope, Belgium</i>	11:45 - 11:55 (S10.3) Biotechnology tools for clean label plant-based new foods Inés Echeverría, <i>Centro Nacional de Tecnología y Seguridad Alimentaria (CNTA), Spain</i>
12:30 - 12:50	(O25.5) Conversion of Xylan to Xylose from Pistachio Shell by Microwave/CO₂ Assisted Hydrolysis Filiz Hazal, <i>Gaziantep University, Turkey</i>	(O26.5) Showing the opportunities of fruits by-products valorization through carbon removal technology in Central Wallis Dominic Hafner, <i>dss, Switzerland</i>	(O27.5) Structuring biphasic systems for improved nutritional and textural properties Maya Davidovich-Pinhas, <i>Technion, Israel Institute Of Technology, Israel</i>	(O28.5) Nudging as a tool to help students make sustainable and healthy decisions at university canteen Cristina Mora, <i>Università Di Parma, Italy</i>	Closing Remarks James Lyng and Dolores O' Riordan, <i>University College Dublin, Ireland</i>	12:10 - 12:20 (S09.5) Stimulating short food supply chains (fruit, vegetables, traditional foods)-case study Romania Denisa E. Duta, <i>National Institute of Research and Development for Food Bioresources IBA, Romania</i>	11:55 - 12:05 (S10.4) Supporting a frozen fruit value chain of small farmers for optimising production, reducing environmental footprint and re-using data for certification and subsidies Marianna Kavarrou, <i>NEUROPUBLIC SA, Greece</i>
						12:20 - 12:30 (S09.6) Embedding food safety considerations for water usage in food production systems Kaye Burgess, <i>Teagasc, Ireland</i>	12:05 - 12:15 (S10.5) A second chance for food surplus: a digital marketplace to promote circular economy and avoid food waste Elisa Carloni, <i>University of Bologna, Italy</i>
						12:30 - 12:40 (S09.7) 'Soup-action' as an example of local campaign against the challenges of food systems during the pandemic. Michal Janiak, <i>Institute of Animal Reproduction and Food Research, Poland</i>	12:15 - 12:25 (S10.6) Collaborative Artificial Intelligence for Sustainable Manufacturing in the Food Industry Juan S. Angarita-Zapata, <i>University of Deusto, Spain</i>
						12:40 - 12:50 (S09.8) Synergies and value creation from losses and waste and efficient use of resources in the agri-food chain Manuela Pintado, <i>Universidade Católica Portuguesa, Portugal</i>	12:25 - 12:50 Round table discussion Moderator: Katherine Flynn, <i>IFA - ISEKI-Food Association, Austria</i>
12:50 - 14:00	Lunch Poster Session 2 Atrium and Presidents Terrace						
Room	President Suite Level 2						
14:00 - 14:30	Plenary Session 3: The role of ohmics in food safety Chair: Dolores O'Riordan and James Lyng						
14:00 - 14:30	(PL3.1) Bringing molecular methods to bear on food safety Colin Hill, <i>University College Cork, Ireland</i>						
14:30 - 15:10	Plenary Session 4: Awards and announcing EFFoST2023 Chair: Hugo de Vries						
14:30 - 15:00	Awards • Lifetime Achievement Award and Science to Society Award, Hugo de Vries, President of EFFoST Board • EFFoST Student of the Year Awards, Hugo de Vries, President of EFFoST Board and Ralf Jakobi, Cargill, Belgium • GNT Young Scientist Award, Kai Rieneke, GNT Group, Germany						
15:00 - 15:10	Announcement of EFFoST2023						
15:10 - 15:50	Big Afternoon Break Poster Session 2 Atrium and Presidents Terrace Sponsored by Nestlé						
Room	President Suite Level 2						
15:50 - 17:20	Plenary Session 5: The role of food processing in achieving healthy and sustainable diets Chair: Dolores O'Riordan						
15:50 - 16:00	(PL5.1) Gert Meijer, <i>Nestlé, Switzerland</i>						
16:00 - 16:10	(PL5.2) Claran Forde, <i>Wageningen University, the Netherlands</i>						
16:10 - 16:20	(PL5.3) Liisa Lahteenmaki, <i>Aarhus University, Denmark</i>						
16:20 - 16:30	(PL5.4) Eileen Gibney, <i>University College Dublin, Ireland</i>						
16:30 - 16:40	(PL5.5) Lilla Ahrne, <i>University of Copenhagen, Denmark</i>						
16:40 - 17:20	Plenary Discussion						
17:20 - 17:30	Conference Closing Remarks						
17:20 - 17:30	Hugo de Vries, <i>President of the EFFoST Board</i> Dolores O'Riordan and James Lyng, <i>Conference Chairs, University College Dublin, Ireland</i>						