

Oral Sessions

Sponsored Sessions

			08:30
			09:00
			09:30
			10:30
			11:00
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			14:00
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			16:00
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			17:30
			18:00
			20:00

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6
08:30	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:00	OPENING CEREMONY & OPENING PLENARY							
10:30	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00								
11:00		From Misinformation to Perception: The Role of Media in Shaping Consumer Attitudes Toward Food	Malaysian Palm Oil Council Shaping Future Food Systems: The Role of Lipids in Next-Generation Food Innovation	Food Processing and Engineering 1	Food Packaging Innovations and Environmental Impact 2 / Biodegradable and sustainable packaging materials 1	ISOPOW Food Processing and the Hidden Role of Water	AI, Data Science and Digital Transformation in Food Systems -2	Rethinking Ultra-Processed Food: Scientific Foundations of Processing in Food Classification
12:30	LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00								
14:00		Innovative Ingredients and Processing: Showcasing next-generation food manufacturing technologies	Food Safety, Quality and Risk Communication 1	Food Processing and Engineering 4	Food Quality Attributes: Chemistry and Sensory 1	Functional Foods, Bioactive and Health Promotion 4	Food Processing and Engineering 5	Rethinking Ultra-Processed Food: When Classification Blocks Progress: UPP in Implementation
15:30	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
16:00								
16:00		ILSI SEA Region / ALSIN Rethinking Food Environment, Dietary Quality and Health: Guidance Beyond "UPP" An Asian Perspective	Food Quality Attributes: Chemistry and Sensory 3	Functional Foods, Bioactive and Health Promotion 3	Food Processing and Engineering 7	Food Processing and Engineering 8	Sustainable Food Systems and Global Food Security 1	Food Safety, Quality and Risk Communication 2
17:30								

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Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				
				08:30
				09:00
				09:00
				10:30
				10:30
				11:00
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				
Functional Foods, Bioactive and Health Promotion 1	Food Processing and Engineering 2	Functional Foods, Bioactive and Health Promotion 2	Food Processing and Engineering 3	11:00
				12:30
LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				
Food Quality Attributes: Chemistry and Sensory 2	Food Packaging Innovations and Environmental Impact 1 / Intelligent and Smart Packaging	3rd China-Europe International Food Innovation Forum: Safety, Sustainability, Market and Human Health	Food Processing and Engineering 6	14:00
				15:30
				15:30
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				
				15:30
				16:00
Education, Capacity Building and Workforce Transformation 1	Food Quality Attributes: Chemistry and Sensory 4	ISNFF From Waste to Upcycled Valorized Ingredients	Wiley Publishing session	16:00
				17:30

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6
08:30 09:00	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:00 10:30	Distinguished Lecture Dr Junsik Choi and Lifetime Achievement Award Winner Dr Arnan Wirtanaratnawongchit Fellows Induction Ceremony	Food Quality Attributes: Chemistry and Sensory 5	Food Quality Attributes: Chemistry and Sensory 7	Food Processing and Engineering 10	Functional Foods, Bioactives and Health Promotion 5	Food Quality Attributes: Chemistry and Sensory 8	Nutrition Policy Classification and Public Health 3	
10:30 11:00	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30	IFHST / iHST / Interdisciplinary Partners Global Policy Directions in Future Foods: where are we and where do we go?	Food Quality Attributes: Chemistry and Sensory 9	ILSI SEA – The Protein Landscape in SE Asia – Dietary Supply, Health and Innovation in Southeast Asia	Artificial Intelligence (AI) for Food Systems	IFHST Japan 1 Challenges of Promoting Food Globalization and Sustainability	Food Processing and Engineering 12	Sustainable Food Systems and Global Food Security 2	
12:30 14:00	LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00 15:30	Food Safety, Quality and Risk Communication 4	Functional Foods, Bioactives and Health Promotion 7	Educating the Future Food Workforce: Competencies, Curriculum and Innovation for Sustainable Food Systems, IFHST Education WG	Food Quality Attributes: Chemistry and Sensory 10	IFHST Japan 2 Glycoconscience: Starch, Starch Sugars, and Key Enzymes	Food Processing and Engineering 15	Rethinking Ultra-Processed Food Processing for Nutrition, Food security and Circular Resource Use (UNIDO)	
15:30 16:00	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
16:00 17:30	ENFF Functional Foods and Nutraceuticals – Where Food and Medicine Merge	AIJINOMOTO: Bridging Scientific Evidence and Public Understanding in Food Ingredients: Lessons from Amino Acid Science and Communication	Functional Foods, Bioactives and Health Promotion 9	Food Processing and Engineering 17	Food Quality Attributes: Chemistry and Sensory 12	AI, Data Science and Digital Transformation in Food Systems 3	Rethinking Ultra-Processed Food Beyond NOVA: Towards Measurable, Evidence-based Food Classification	
18:45 22:30	FELLOWS DINNER (by invitation) Nobu, Expo Centre restaurant							

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Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
FFSTA - Science, Safety and Claims: ASEAN Harmonisation for the Future of Food	Food Processing and Engineering 11	Food Safety, Quality and Risk Communication 3	Sustainable Food Systems and Global Food Security 3	09:00 10:30
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Functional Foods, Bioactives and Health Promotion 6	Food Processing and Engineering 13	ALACCTA Food Innovation under Regulation: Pathways to Health and Sustainability	Food Processing and Engineering 14	11:00 12:30
LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				12:30 14:00
Functional Foods, Bioactives and Health Promotion 8	Food Quality Attributes: Chemistry and Sensory 11	AI, Data Science and Digital Transformation in Food Systems 3	Food Processing and Engineering 16	14:00 15:30
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 18	AI, Data Science and Digital Transformation in Food Systems 2 / Foodomics and Multi-omics approaches 2	Food Quality Attributes: Chemistry and Sensory 13	IFHST Working Group	16:00 17:30
FELLOWS DINNER Expo Centre restaurant				18:45 22:30

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08:30 09:00	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:30 10:00 10:30	Traditional Foods and Nutrition	Food Quality Attributes: Chemistry and Sensory 14	Food Quality Attributes: Chemistry and Sensory 15	Food Industry Asia - From Evidence to Claim: Advancing Science-based Health and Functional Claims	Food Processing and Engineering 19	IFANS Nanotechnology in Food applications	Food Quality Attributes: Chemistry and Sensory 16	
11:00	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
11:30 12:00 12:30	Academy (BAF&ST) Emergency Disaster Relief Food Processing: Industry models enabling international interventions	Food Safety, Quality and Risk Communication 5	Science of Food - Advancing Food Science Frontiers	Food Quality Attributes: Chemistry and Sensory 17	Food Processing and Engineering 21	Sustainable Food Systems and Global Food Security 5	Nutrition Policy, Classification, Public Health 1, Nutrition Policy, Public Health 1	
13:00 14:00	LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00 15:30	Food Processing and Engineering 24	Food Quality Attributes: Chemistry and Sensory 19	Functional Foods, Bioactives and Health Promotion 10 / Synthetic Biology	ONFOODS Foundation Science, Innovation and Communication for Healthy and Sustainable Diets	Food Safety, Quality and Risk Communication 6	Functional Foods, Bioactives and Health Promotion 11	AI, Data Science, and Digital Transformation in Food Systems 4	
15:30 16:00	COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							
16:00 17:00 17:30 18:45	Functional Foods, Bioactives and Health Promotion 12	Functional Foods, Bioactives and Health Promotion 13	Food Safety, Quality and Risk Communication 7	Food Processing and Engineering 26	Food Quality Attributes: Chemistry and Sensory 20	Nutrition Policy Classification and Public Health 2	Food Processing and Engineering 27	
22:30	GALA DINNER (Paid event) Marriott Hotel Ballroom AB & C							

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Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
Food Processing and Engineering 20	Sustainable Food Systems and Global Food Security 4	Food Packaging Innovations and Environmental Impact 1 / Intelligent and Smart Packaging 1		10:30
				10:30
				11:00
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Food Processing and Engineering 22	Food Processing and Engineering 23	Food Quality Attributes: Chemistry and Sensory 18		11:00 12:30
				12:30
				13:00
LUNCH BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				12:30 14:00
Rethinking Ultra-Processed Food Work Session 1: Evidence-based Food Classification Future	Food Processing and Engineering 25	Food Processing and Engineering		14:00 15:30
				15:30
				16:00
COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 28	Food Packaging Innovations and Environmental Impact 3 / Biodegradable and sustainable packaging materials 2			16:00 17:30
				17:30
				18:45
GALA DINNER Marriott Hotel Ballroom AB & C				22:30

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6		Breakout 6	Breakout 7	Breakout 8	Breakout 9	
08:30 09:00			EXHIBITION & POSTER PRESENTATIONS OPEN							EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
09:00 10:30		Food Industry Asia - Navigating the Future of Food Systems Through Food Processing and Science	Swiss Academy of Sciences Empowering the future of novel protein sources: Processing Innovation for nutrition, labs, sustainability and resilience	Food Processing and Engineering 29	International Society of Medical Nutrition and Lemoescence - From Functional Foods to Clinical Nutrition: Advances for Healthy Aging	Food Quality Attributes: Chemistry and Sensory 21	Sustainable Food Systems and Global Food Security 6	Food Packaging Innovations and Environmental Impact 4 / Biodegradable and sustainable packaging materials 3		Microbiome Interactions and physiological impacts 1		Functional Foods, Bioactive and Health Promotion 15	Food Processing and Engineering 30	09:00 10:30
10:30 11:00			COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN							COFFEE BREAK – EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
11:00 12:30		Rethinking Ultra-Processed Food Science, Practice and Policy- Roundtable	Swiss Academy of Sciences Empowering the future of novel protein sources: Processing Innovation for nutrition, labs, sustainability and resilience	Functional Foods, Bioactives and Health Promotion 14	Food Quality Attributes: Chemistry and Sensory 22	Food Processing and Engineering 31	Nutrition Policy Classification and Public Health 4	Food Processing and Engineering 32		Education, Capacity Building and Work Force Transformation 2		Functional Foods- 15		11:00 12:30
12:30 13:00			AWARDS CEREMONY & CLOSING CEREMONIES							AWARDS CEREMONY & CLOSING CEREMONIES				12:30 13:00
13:15 14:15			IUFOST General Assembly Location: IBC							IUFOST General Assembly Location: IBC				13:15 14:15
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