Sunday, 25 October

Special session – workshop Early Career Scientists and Young Scientists
Communicating Food Science for Impact: Engaging Journals, Media, and Society

Congress registration number and name needed to join workshop– send to science.comms@iufost.org

Chairs: (Elizabeth Arenas and Dominic Agyei)

3:00-3:20 pm
Why Science Communication Matters in Food Science

- Communicating evidence in an era of misinformation
- The role of food scientists in public discourse

3:20-3:40 pm
Communicating with Media, Industry and the Public

- Working effectively with journalists
- Engaging policymakers, industry, and consumers

3:40-4:05 pm
Publishing, Visibility and Research Impact Panel

- Journal editors and publishers discussing publishing, peer review, editorial opportunities, and strategies for increasing research visibility and impact

4:05-4:20 pm
From Research Paper to Public Story

- An interactive discussion on translating research findings for different audiences and communicating science in accessible ways

4:20-4:35 pm
Tea Break

4:35-5:00 pm
Networking Roundtables

Monday, 26 October

09.00 – 10.30 Opening Ceremonies and Scientific Plenary

Scientific Plenary: Introduction and Innovation - Pavinee Chinachoti
Emergency Relief - Aman Wirakartakusumah
Re-thinking ultra-processed foods - Erich Windhab
Scientific Communications - Sebastiano Porretta
Circular Economy - Brijesh Tiwari

11.00 – 12.30 (Plenary Room)

From Misinformation to Perception: The Role of Media in Shaping Consumer Attitudes Toward Food

Speakers:

1. **Aklanta Kalita,** Senior Vice President, Public Affairs, Issues & Crisis Management, Edelman, Haryana, India
   From Misinformation to Perception: The Role of Media in Shaping Consumer Attitudes
2. **Vish Prakash,** Former Director, CFTRI, Distinguished Scientist, India
   Choice of Food by Media Push rather than Quality Nutrition Compels Customer
3. **Charice Grace**, Manager, Trade Marketing and Stewardship**,** Almond Board of California, USA
   From Food Science to Market Success: How Innovation Becomes Adoption in a Global Food System (1493)
4. **Bei Wang,** School of Food and Health, Beijing Technology and Business University, China
   From Molecular Perception to Formulation Redesign: A Data-Knowledge Dual-driven Flavor Foundation Model and Distributed Agent Paradigm (965)
5. **Francesca Pompei,** School of Biosciences & Veterinary Medicine, University of Camerino, Italy
   Exploring consumer perception across Italy and Japan: a cross-cultural study on functional pasta (660)

11.00-12.30 Breakout 1

Malaysian Palm Oil Council - Shaping Future Food Systems: The Role of Lipids in Next-Generation Food Innovation

Speakers:

1. **Roger Clemens**, Adjunct Professor, Mann School of Pharmacy, University of Southern California, USA and **Peter Pressman**, Professor, University of Maine, USA.
   *The Fat Paradox: Essential, Misunderstood, and Evolving (*1496)
2. **Goh Bey Hing,** Head of Sunway Biofunctional Molecules Discovery Centre, Faculty of Medical and Life Sciences, Sunway University, Malaysia
   *Functional lipids and bioactive components in emerging food applications (*1494)
3. **Robert Basker**, Chief Executive Officer, Global Specialty Ingredients Malaysia Sdn Bhd, Malaysia
   Advanced lipid delivery systems for functional and health-oriented food innovation (1495)

11.00 – 12.30 Breakout 4

Food Processing and the Hidden Role of Water (ISOPOW)

Speakers:

1. **Yrjö H. Roos,** School of Food and Nutritional Sciences, University College Cork, Ireland.
   *Water in food and food processing classification*s (1331)
2. **Sakamon Devahastin**, Department of Food Engineering, King Mongkut's University of Technology, Bangkok, Thailand.
   The combined role of superheated steam drying and water on dried food quality (
3. **Weibiao Zhou**, Department of Food Science and Technology, National University of Singapore.
   The role of water in high protein bread making (1333)
4. **Fanghui Fan**, School of Chemistry and Environmental Engineering, Shenzhen University, Guangdong, China
   Water mobility in solid foods and its impact on quality

11.00 – 12.30 Breakout 6

Rethinking Ultra-Processed Food, Scientific Foundations of Processing in Food Classification

Speakers:

1. **Barbara Schneeman**, University of California, Davis, USA
   The NOURISH Scheme – Separating Formulation and Processing Impact on Nutrition
2. **Hongda Chen**, Independent Consultant, USA
   The PRISM Framework – Multi-Characteristics determining Food Quality
3. **Erich Windhab**, Swiss Federal Institute of Technology Zürich (ETH), Switzerland
   The SLIM Approach - From Formulation and Processing to Food Intake and Digestion

14.00 – 15.30 Plenary Room

Innovative Ingredients and Processing: Showcasing next-generation food manufacturing technologies

Speakers:

1. **Min Zhang,** School of Food Science and Technology, Jiangnan University, Wuxi, China
   Food Additive Manufacturing: Current Status, Progress, and Reflections (1497)
2. **Antonio Derossi**, Dept. Science of Agriculture, Food and Environment, University of Foggia, Italy
   Digitalizing the Food Matrix: 3D and 4D Printing as Catalysts for Sustainable Novel Food Innovation
3. **Lingyun Chen***,* Canada Research Chair in Plant Protein Structure Function and Nutraceutical Delivery, Department of Agricultural, Food & Nutritional Science, University of Alberta, Edmonton, Canada
   Transformation of Upcycled Food Proteins into Functional Emulsifiers and Nutraceutical Delivery Systems (1498)
4. **Sakamon Devahastin,** Department of Food Engineering, King Mongkut's University of Technology, Bangkok, Thailand.
   Game-Changing Food Processing: From Theory to Industrial Reality (1470)

14.00-15.30 Breakout 6

Rethinking Ultra-Processed Foods – When Classification Blocks Progress: UPF in Implementation

Speakers:

1. **Susana Socolovsky**, University of Buenos Aires, Argentina
   Food Regulation Reality in South America
2. **Aman Wirakartakusumah**, IPMI Institute, Indonesia
   Global Food Fortification needs
3. **Alexander Mathys**, ETH Zurich, Switzerland
   Plant-based food alternatives

14.00- 15.30, Breakout 9

3rd China Europe International Food Innovation Forum

Co-chairs: Sebastiano Porretta, Senior Advisor, Sino-Europe International Joint Food Research Institute, Qiao Shiyan and Fuyu Yang, China Agricultural University

Speakers:

1. **Sebastiano Porretta,** Italian Association of Food Technology, Italy
   The Apparent Paradox of European Food Markets
2. **Yuan Li,** China Agricultural University, China
   Geometry-engineered microgels for intestinal region-specific probiotics delivery in future food systems (571)
3. **Shuo Wang**, Nankai University, China
   Interplay of Human milk oligosaccharides with Immunosenescence (669)
4. **Guoliang Li,** Shaanxi University of Science & Technology, China
   Novel Nanopore Detection Methods for Food Risk Analysis (471)
5. Z**haoxiang Ma**, China Agricultural University, China
   From bulk averaging to single-droplet precision: an AI-driven microfluidic platform for decoding digestion dynamic kinetics (525)
6. **Xiangyu Liu,** China Agricultural University, China
   Microfluidization and TEMPO-Oxidation Modified Chickpea Husk Fiber: Structure, Function, and Prospect for Elderly Food Development (483)
7. **Yiyang Wu,** University of Macau, China
   Enhancing lipid NPs prediction and design for food bioactive delivery using the AI language model and multi-task learning (782)

16.00 – 17.30 Plenary

Asian Life Sciences Institutes Network – Rethinking Food Environment, Dietary Quality and Health Guidance beyond 'UPF' – an Asian Perspective

Speakers:

1. **Boon Yee Yeong**, Coordinator, ALSIN, Singapore
   Welcome and Introduction to ALSIN
2. **Aman Wirakartakusumah**, IPMI Institute, Indonesia
   Introduction

3. **Purwiyatno Hariyadi**, Southeast Asian Food and Agricultural Science and Technology (SEAFAST) Centre, Bogor Agricultural University, Indonesia
   Understanding Food Processing and Processed Foods in Asia - Dietary Context
4. **E Siong Tee**, Nutrition Society of Malaysia (NSM), Malaysia
   The Real Food Environment in Asian Countries: Rethinking Dietary and Policy Guidance
5. **Yuko Tousen**, National Institute of Health and Nutrition, National Institutes of Biomedical Innovation, Health and Nutrition, Japan
   Nutrient Profiles Based on Meals/Dishes: Practical Applications for Food Environment in Asia

16.00 – 17.30 Breakout 9

From Waste to Upcycled Valorized Ingredients (ISNFF)

Speakers:
1. **Fereidoon Shahidi,** Memorial University, St. John's Newfoundland, Canada
   From Waste to Wealth and Health (1519)
2. **Ronald B. Pegg,** Department of Food Science & Technology, University of Georgia, Athens, GA, USA
   Upcycling of Tree Nut Co-products (1486)
3. **Cesarettin Alasalvar,** TÜBİTAK MAM, Food Research Group, Gebze-Kocaeli, Türkiye
   Valorisation of nut processing coproducts: opportunities and challenges (902)
4. **Guangwei Huang**, Associate Director of Food Research and Technology, Almond Board of California, USA
   Transforming almond hulls into functional food ingredients (1535)

16.00 – 17.30 Breakout 10

Wiley Advancing the Future of Food

Speakers:
1. **Brijesh Tiwari, Teagasc -** Irish Agricultural and Food Research Authority, Ireland *Transforming Food Systems through Circular Biorefinery*
2. **Gangqiang Ding,** National Institute for Nutrition and Health, China CDC
   Food Nutrition and Chronic disease: from evidence to population
3. **Narpinder Singh,** Graphic Era Deemed to be University, India
   Reimagining Plant-Based Foods: From Molecular Structure to Next-Generation Functionality
4. **NNitin,** UC Davis, California, USA
   AI-enabled food safety and quality research
5. **Lionel Zhu**, Wiley
   How Wiley is advancing the Future of Food

Tuesday, October 27

09.00 – 10.30 Plenary Room

Lifetime Achievement Award Winner Dr. Aman Wirakartakusumah
Distinguished Lecture Dr Junshi Chen

IAFoST Fellows Induction Ceremony

09.00 – 10.30 Breakout 7

FIFSTA - Science, Safety and Claims: ASEAN Harmonisation for the Future of Food

Speakers:

1. **Lotis Francisco**, President, Philippines Association of Food Technologists, Inc. (PAFT), Philippines
   Food Science Associations in Responsible Innovation
2. **Siree Chaiseri**, Kasetsart University, Thailand
   Current Development on Thailand's Positive List: First Step Towards ASEAN Harmonisation
3. **Dwi, S**, Indonesian Association of Food Technologists (PATPI), Indonesia
   Ensuring Food Safety at Scale: Regulatory Framework for Indonesia's Free Nutritious Meals Program
4. **Adi Md Sikin,** President, Malaysia Institute of Food Technology (MIFT), Malaysia
   Food Analyst Competency in Malaysia: Challenges and Opportunities
5. **Richard Khaw**, President FIFSTA, Singapore
   Singapore Food Toxicology Network: Advancing Precision Health Through New Approach Methodologies

11.00 – 12.30 Plenary

IUFoST / IAFoST / Interdisciplinary Partners - Global Policy Directions in Future Foods - where are we and where do we go?

Speakers:

1. **HRH Muhammadu Sanusi ll,** Emir of Kano, Nigeria
2. **Hyun-Sook Kim**, IUNS President, Korea
3. **Aman Wirakartakusumah**, Immediate Past President, IUFoST, Indonesia
4. **Gangqiang Ding**, Chief Nutritionist, China CDC, former Director, Institute of Nutrition and Health, China
5. **Ali Badarneh,** Chief, Food Systems and Sustainability Unit, UNIDO, Austria

11.00 – 12.30 Breakout 2

ILSI SEA
The Protein Landscape in SE Asia – Dietary Supply, Health and Innovations in Southeast Asia

Speakers:

1. **Stephane Vidry**, ILSI Global, USA
   Welcome Remarks and Introduction to ILSI
2. **Geoffry Smith,** ILSI SEA Region President, Singapore
   Introduction to Session and ILSI SEA Region's Protein Requirement and Sustainable Solution Working Group (PRWG)
3. **Cecilia Christina Santos-Acuin***,* University of the Philippines Los Baños, Philippines
   Protein Consumption and Health Status in Southeast Asia
4. **Weibiao Zhou**, Department of Food Science and Technology, National University of Singapore (NUS), Singapore
   Advances in Novel Protein Technologies, Safety and Regulatory Aspects
5. **Andreas L. Lopata,** College of Science and Engineering, James Cook University, Australia
   Allergenicity of Novel Proteins

11.00 – 12.30 Breakout 3

Artificial Intelligence for Food Systems

Speakers:

1. **Yang Tao**, University of Maryland, USA
   Active Laser Precision 3D Imaging Robotics for Accurate Packaging and Operations (1196)
2. **Peter Pressman**, University of Maine, USA, and **Roger Clemens,** University of Southern California, USA (1340)
   Artificial Intelligence (AI) in Nutrition Assessment and Clinical Support
3. **Nitin Nitin**, University of California, Davis, USA
   AI-enabled microbial detection (1339)
4. ***Dachuan Zhang****, Department of Food Science and Technology, National University of Singapore. Singapore*
   Domain knowledge, just evaluation, and robust data standards are required to advance AI in food science (58)
5. **Aberham Hailu Feyissa,** National Food Institute, Technical University of Denmark, Denmark
   Hybrid Multiphysics Modelling for Smart Baking Systems (1109)

11.00 – 12.30 Breakout 4

IUFoST Japan 1: Challenges of Promoting Food Globalization and Sustainability

Speakers:

1. **Ken-ichi Honjoh,** Faculty of Agriculture, Kyusyu University, Japan
   Antibiotic Use in Crop Production and Dynamics of Antibiotic Resistant Bacteria in Soils (1356)
2. **Eriko Yasunaga**, Tokyo University of Agriculture and Technology, Japan
   Visualizing and Predicting Quality Changes in Fresh Produce to Support Postharvest Loss Reduction in Global Supply Chains (1358)
3. **Jin-Kyu Rhee**, Department of Food Science and Biotechnology, Ewha Womans University, Korea
   Voxel-Level Multi-Dimensional Food Fabrication: Structural Reverse Engineering and Bio-Orchestration of Biomaterial Scaffolds for Next-Generation Alternative and Cultivated Proteins (1379)
4. **Lijing Ke,** School of Food Science and Nutrition, University of Leeds, UK
   Translate Herbal Tradition to Sustainable Solution: An expedition on the interface of food (1393)

11.00 – 12.30 Breakout 9

Asociación Latinoamericana y del Caribe de Ciencia y Tecnología de Alimentos **(ALACCTA)**
Food Innovation under Regulation: Pathways to Health and Sustainability

Speakers:

1. **Sara Valdez Martinez, Universidad Nacional Autonoma de Mexico,** Mexico
   Front-of-Package Food Labeling: Impact and Understanding in Mexico (1500)
2. **Suzana Caetano da Silva Lannes,** University of Sao Paulo, Brazil
   Integrating Regulation and Upcycling in Food Science for a Sustainable Tomorrow (1385)
3. **Alejandra Medrano,** Department of Food Science and Technology, Facultad de Química/ Faculty of Chemistry. UdelaR. Uruguay
   Functional Ingredients and Novel Foods is the Future of Food in Latin America (1384)
4. **Carlos Wanderlei Piler Carvalho,** Embrapa Food Technology, Brazil
   Balancing Technological Innovation with Regulatory Compliance in Cereal and Pulse Milling Products (1386)
   Susana Socolovsky, ALACCTA President-Elect, Argentina
   "Ultra-processed foods" in LATAM: *The Erroneous Regulatory Consequences of Using an Unvalidated Concept (1490)*

14.00- 15.30 Breakout 2

Educating the Future Food Workforce:
Competencies, Curriculum and Innovation for Sustainable Food Systems, IUFoST Education WG
Co-chairs: Cristina Silva and O. Adewale

Speakers:

1. **Maria Leonora Lotis dL. Francisco**, Professor, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Philippines.
2. *Reframing Food Science Education for Sustainable Food Futures: Curriculum, Mindset and Professional Formation (843)*
3. **Adewale Olusegun Obadina**, Project Officer Quality Assurance and Accreditation, Association of African Universities (AAU), Accra, Ghana, (Professor of Food Safety and Biotechnology), Department of Food Science and Technology, Federal University of Agriculture, Nigeria.
   Pedagogy of Food Science and Engineering in Africa: Challenges and Future Directions Project Officer, Quality Assurance and Accreditation (1522)
4. **Phil Bremer,** Department of Food Science, University of Otago, Dunedin, New Zealand; Chief Scientist New Zealand Food Safety Science & Research Centre, Palmerston North, New Zealand
   What Knowledge and Skills Will Future Food Science Graduates Need?
5. **Cristina L.M. Silva,** Faculty of Biotechnology; Universiade Católica Portuguesa | Porto
   Transforming Food Engineering Education through International Challenge-Based Learning: The SHIFT Experience (841)
6. **Jason Wan**, Associate Director - Institute for Food Safety and Health (IFSH) Director – Food Safety Preventive Controls Alliance (FSPCA) Professor of Food Science, Illinois Institute of Technology, USA

Training the Future Food Workforce: Global Perspectives on Food Traceability and Standardized Food Safety Education (1501)

14.00 – 15.30 Breakout 4

IUFoST Japan 2
Glycoscience and Glycotechnologies – Starch, Starch Sugars, and Key Enzymes

Speakers:

1. **Cheng Li,** School of Life Sciences, The Chinese University of Hong Kong, Hong Kong
   Starch-polyphenol Complexes as Low-glycemic Functional Food Ingredients for Type 2 Diabetes management
2. **Qunyu Gao**, School of Food Science and Engineering, South China University of Technology, China
   Factors and Mechanisms Affecting the Structure and Digestibility of Jackfruit Seed Starch (1397)
3. **Seon-Min Oh**, Korean Food Research Institute, Korea
   Engineered Starch-based Supramolecular Assemblies through Enzymatic Debranching (1394)
4. **Takashi Kuriki**, President, Glico Nutrition Co., Ltd., Japan
   From Enzyme Insight to Industry Impact: Our Strategy Built on the α-Amylase Family (1390)

14.00 – 15.30 Breakout 6

Rethinking Ultra-Processed Food
UNIDO: Processing for Nutrition, Food Security and Circular Resource Use

Speakers:

1. **Ali Badarneh**, Chief, Food Security and Food Systems Unit, United Nations Industrial Development Organization (UNIDO), Austria
   Role and Importance of Food Processing in UNIDO's Industrial Development Approach
2. **Erich Windhab**, Swiss Federal Institute of Technology Zürich (ETH), Switzerland
   Circular economy enhancement and food fortification in the cocoa value chain

16.00 – 17.30 Plenary

Functional Foods and Nutraceuticals – Where Food and Medicine Merge (ISNFF)

Speakers:

1. **Jianping Wu,** Department of Agricultural, Food and Nutritional Sciences, University of Alberta, Edmonton, Alberta, Canada
   Food-derived Bioactive peptides for Human Health: Research Progresses and Challenges (1499)
2. **Rotimi Aluko,** Department of Food and Human Nutritional Sciences, University of Manitoba, Winnipeg, Manitoba, Canada
   Structure *and Function of Multifunctional Fava Bean Protein Hydrolysates and Peptides* (224)
3. **Zhen-Yu Chen,** Guangdong Pharmaceutical University
   Branch side chain and Esterification theory – why cholesterol is well absorbed, and phytosterols are not absorbed (1317)
4. **Dongxiao Sun-Waterhouse**, The University of Auckland; South China University of Technology, New Zealand
   The design and development of wellness/functional foods (1520)
5. **Fereidoon Shahidi,** ISNFF President, Canada

Functional Foods: Growth and Challenges

16.00 – 17.30 Breakout 1

Ajinomoto: Bridging Scientific Evidence and Public Understanding in Food Ingredients: Lessons from Amino Acid Science and Communication

Speakers:

1. **Shirley Ho,** Nanyang Technological University, China
   Part 1: From Evidence to Public Understanding: How Communication Shapes Perception of Food Ingredients (1502)
2. **Mahenderan Appukutty**, University Teknologi Mara, Malaysia
   Part 2: Interpreting Emerging Evidence on Branched-Chain Amino Acids: Scientific Insights and Communication Challenges (The Case of BCAA/LEAA)(1503)
3. **Miro Smriga,** Director/Representative of the Board, The International Council on Amino Acid Science, ICAAS (NGO), Japan
   Part 3: Global regulatory and communication challenges for amino acids used in foods and supplements

16:00-17:30, Breakout 6

Rethinking Ultra-Processed Food
Towards Measurable, Evidence-based Food Classification: Panel Discussion

Speakers:

1. **Barbara Schneeman,** University of California, Davis, USA
2. **Alexander Mathys,** ETH Zurich, Switzerland
3. **Ludovica Verzegnassi**, VP Global Head Regulatory and Scientific Affairs, Nestlé SA, Switzerland
4. **Ali Badarneh,** Chief, Feed Security and Food Systems Unit, UNIDO, Austria
5. **Susana Socolovsky**, University of Buenos Aires, Argentina

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WEDNESDAY, OCTOBER 28

09.00 – 10.30 Plenary

Traditional Foods and Nutrition

9.00 – 10.30 Breakout 3

Food Industry Asia – from Evidence to Claim: Advancing Science-Based Health and Functional Claims

Speakers:

1. **Han Yin,** Head of Nutrition Science and Policy. FIA, Singapore
2. **Shahrila Ishak,** Head of Scientific and Regulatory Affairs,FIA, Singapore
3. **Matt Kovac,** Executive Director, FIA, Singapore
   From Evidence to Claim: Advancing Science-Based Health & Functional Claims
   One Evidence Base, Multiple Markets: The Scientific Challenge of Claim Substantiation
   From Evidence to Regulatory Decision: Assessing Scientific Evidence Across Populations and Jurisdictions – Panel Discussion

09.00 – 10.30 Breakout 5

Nanotechnology in Food Applications (ISFANS)

Speakers:

1. **Karin Schroen,** Wageningen University, Netherlands
   From large scale to small scale and back again: designing food from first principles (871)
2. **Hyun Jin Park**, Korea University, Korea
   Nano-encapsulation technology for oral musical adhesive film using by 3-D printer (307)
3. **Henry Chinonso Nwogba ,**Graduate School of Science & Technology, University of Tsukuba, Japan
   Surface-modified halloysite nanotubes: impact on the performance of chitosan nanocomposite films for sustainable food packaging (647)
4. **Yasmeen Mamu**, Advanced Food Processing Research Laboratory, Department of Food Engineering, Faculty of Engineering, King Mongkut's University of Technology Thonburi, Thailand
   Enhancement of betalains retention in spray-dried colorant powder from dragon fruit peels via the use of carbon-dioxide nanobubbles pretreatment (249)

11.00 – 12.30 Plenary

Academy: Emergency Disaster Relief Food Processing: Industry models enabling international interventions

Speakers:

1. **Ali Badarneh**, Chief, Food Systems, UNIDO, Singapore
2. **Cheikh Ndiaye**, Institut de Technologie Alimentaire, Senegal
3. **Vish Prakash**, Immediate Past-President IUFoST, India
4. **Pavinee Chinachoti**, Chair, Food Innovation and Regulation Network (FIRN); Acting President, IUFoST, Thailand

5. **Ding Gangqiang,** Senior Scientist, Chinese Center for Disease Control and Prevention (Chinese Academy of Preventive Medicine); Former Director of National Institute for Nutrition and Health, China CDC (invited)
6. **Charles Aworh,** University of Ibadan, Nigeria

11.00-12.30 Breakout 2

Sponsored - Science of Food **- Advancing Food Science Frontiers**

Speakers:
1. **Viki Hurst,** Executive Publisher, npi series, United Kingdom
   Welcome and Introduction
2. **Pingfan Rao,** Distinguished Scientist, Fuzhou University, China
   Is there really a problem with ultra-processed foods? (1525)
3. **Hongda Chen**, Independent Consultant, USA
   Engineering Food Systems to Enhance Sustainability, Safety, Health and Quality of Life (1524)
4. **Lijing Ke,** University of Leeds, UK
   Processing-induced nano-assemblies for sustainable food innovation: Models and Prospects (1523)
5. **Zhaoshou Yu,** China Frontier Institute of Science and Technology, China
   Sustainable nano-nutrients for precision nutrition and as an alternative to ultra-processed formulations (183)

14.00 – 15.00 Breakout 3

ONFOODS Foundation
Science, Innovation and communication for healthy and sustainable diets

Speakers:
1. **Patrizia Riso,** University of Milan, Italy
   Public-private partnerships for food system innovation: Lessons learnt from ONFOODS (1237)
2. **Paola Vitaglione,** University of Naples Federico II, Department of Agricultural Sciences, Portici, Italy
   Personalized nutrition and gut health as drivers of healthy, sustainable and targeted diet and food innovation (1239)
3. **Daniela Martini,** University of Milan, Department of Food, Environmental and Nutritional Sciences, Italy
   Plant-based alternatives in the UPF era: separating evidence from myths (1238)

14.00 – 15.30 Breakout 7 & 8

Rethinking Ultra-Processed Food - Evidence-based Food Classification Future
WORK SESSION with audience

Detailed descriptions on how to work with the suggested IUFoST Task Force Framework
(PRISM - NOURISH - SLIM),
Addressing three perspectives: P1: Factory, P2 : Consumer, P3 : Food Intake / Digestion
For each (P1-P3): Guiding INTROS and Q & A (audience), Guiding experts: **Barbara Schneemann; Roger Clemens; Hongda Chen; Erich Windhab**

Thursday, 29 October

09.00 – 10.30 Plenary

Food Industry Asia - Navigating the Future of Food Systems Through Food Processing and Science".

Speakers:

1. **Pavinee Chinachoti**, Chair, Food Innovation and Regulation Network (FIRN); Acting President, IUFoST, Thailand
   Navigating Food Systems for Nutrition and Health Security and Emerging Debates
2. **Dominic Agyei**, Associate Professor of Food Chemistry, Monash University, Malaysia
   The Spectrum of Food Processing: Function, Structure and Health
3. **Richard Khaw**, President, FIFSTA, Singapore
   Food Processing and Health: Evidence and Scientific Considerations
4. **Purwiyatno Hariyadi**, Professor of Food Process Engineering, Faculty of Agricultural Technology, IPB University, Indonesia
   Food Additives in Context: Function, Safety and Risk-Based Food Evaluation

09.00- 10.30 and 11 – 12.30 Breakout 1

Swiss Academy of Sciences (sessions 1 and 2)
Empowering the future of novel protein sources: Processing Innovation for nutrition, taste, sustainability and resilience

Speakers:

1. **Alexander Mathys,** ETH Zürich, Singapore ETH Center, Bezos Centre for Sustainable Protein, National University of Singapore, Singapore
   Sustainable Design of Food Processing Platforms for Improved Nutritional Metrics and Product Functionality (1487)
2. **Lu Yuyun,** Department of Food Science and Technology, National University of Singapore, Bezos Centre for Sustainable Protein. University of Singapore
   Microalgae as Protein-Rich Food Biomass – Challenges and Opportunities
3. **Jack Yang,** Wageningen University, Netherlands
   Designing protein ingredients: from extraction to functionality (343)
4. **Byron Perez,** ETH Zürich, Singapore ETH Center, Bezos Centre for Sustainable Protein at the National University of Singapore, Singapore
   Microalgae protein production and extraction: pulsed electric fields for efficient and scalable processing (1488)
5. **Amy McMackin,** ETH Zürich, Switzerland
   Green refining of protein sources using natural deep eutectic solvents: opportunities for novel protein ingredients (1489)

09.00 – 10.30 Breakout 3

Sponsored by the International Society of Medical Nutrition (ISMN) and Lumoscience
From Functional Foods to Clinical Nutrition: Advances for Healthy Aging

Speakers:

1. **Janet Collins**, JEC Consulting, USA
   Dietetic Dynamics of Dietary Choices in Healthy Aging
2. **Roger Clemens**, University of Southern California, USA
   Biological and Metabolic Perspectives on Healthy Aging
3. **Peter Pressman**, University of Maine, USA
   Clinical Perspectives on Healthy Aging

11.00 – 12.30 Plenary

Rethinking Ultra-processed Food - Science, Practice and Policy Roundtable

1. **Barbara Schneeman,** University of California, Davis, USA
2. **Ludovica Verzegnassi**, VP Global Head Regulatory and Scientific Affairs, Nestle, Switzerland
3. **Ali Badarneh**, Chief, Feed Security and Food Systems Unit, UNIDO, Austria
4. **Purwiyatno Hariyadi**, IPB University and Senior Scientist, SEAFAST Center, Indonesia
5. **Erich Windhab**, Swiss Federal Institute of Technology Zürich (ETH), Switzerland