

Sunday, 25th October

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4
08:30 09:00	REGISTRATIONS OPEN STARTING FROM 8:30					
09:00 10:30						
10:30 11:00	COFFEE BREAK					
11:00 12:30						
12:30 14:00	LUNCH BREAK					
14:00 15:30						
15:30 16:00	COFFEE BREAK					
16:00 17:30						
18:00 20:00	WELCOME RECEPTION					

- Oral Sessions
- Sponsored Sessions

AWESpace 1 SP1	AWESpace 2 SP2	Room 202	
REGISTRATIONS OPEN STARTING FROM 8:30			08:30 09:00
			09:00 10:30
COFFEE BREAK			10:30 11:00
		Special Session: Early Career Scientists	11:00 12:30
LUNCH BREAK			12:30 14:00
		Special Session: Early Career Scientists	14:00 15:30
COFFEE BREAK			15:30 16:00
			16:00 17:30
WELCOME RECEPTION			18:00 20:00

Monday, 26th October

	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														
09:00		OPENING CEREMONY & OPENING PLENARY												
10:30														
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 Quality Attributes: Chemistry and Sensory 1	Food Quality Attributes: Chemistry and Sensory 2	AI, Data Science and Digital Transformation in Food Systems 1	Sustainable Food Systems and Global Food Security 1						
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	Biodegradable and sustainable packaging materials 1	Functional Foods, Bioactive and Health Promotion 3	Food Processing and Engineering 5	ISOPOW Food Processing and the Hidden Role of Water						
15:30	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN													
16:00														
16:00		ILSI SEA Food Consumption Pattern, Processed Foods and Dietary Guidance - Perspectives from Asia and SE Asia	Food Quality Attributes: Chemistry and Sensory 4	Functional Foods, Bioactive and Health Promotion 4	Food Processing and Engineering 7	Food Processing and Engineering 8	Sustainable Food Systems and Global Food Security 2	Food Safety, Quality and Risk Communication 2						
17:30														

Oral Sessions

Sponsored Sessions

AWESpace 1 SP1	AWESpace 2 SP2	Room 202	Room 203	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30
				09:00
				10:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				10:30
				11:00
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
LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				12:30
				14:00
Food Quality Attributes: Chemistry and Sensory 3	Food Packaging Innovations and Environmental Impact 1	3rd China Europe International Food Innovation Forum Safety, Sustainability, market and Human health	Food Processing and Engineering 6	14:00
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30
				16:00
Education, Capacity Building and Workforce Transformation 1	Food Quality Attributes: Chemistry and Sensory 5	ISNFF From Waste to Upcycled Valorized Ingredients	Food Processing and Engineering 9	16:00
				17:30

Tuesday, 27th October

	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 Junshi Chen and Lifetime Achievement Award Winner Dr. Aman Wirakartakusumah Fellows Induction Ceremony	Food Quality Attributes: Chemistry and Sensory 6	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	Rethinking Ultra-Processed Food Scientific Foundations of Processing in Food Classification
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30		IUFoST / IA FoST / 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 Sustainable Solution	Artificial Intelligence (AI) for Food Systems	IUFoST Japan 1 Challenges of Promoting Food Globalization and Sustainability	Food Processing and Engineering 12	Rethinking Ultra-Processed Food When Classification Blocks Progress: UPF in Implementation Practice
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, IUFoST Education WG	Food Quality Attributes: Chemistry and Sensory 10	IUFoST Japan 2 Glycoscience and Glycotechnologies - 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		ISNFF Functional Foods and Nutraceuticals - Where Food and Medicine Merge	AJINOMOTO - 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) NUVA, Expo Centre restaurant							

Oral Sessions

Sponsored Sessions

AWEspace 1 SP1	AWEspace 2 SP2	Room 202	Room 203	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
FIFSTA	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 2	Food Processing and Engineering 16	14:00 15:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 18	Foodomics and Multi-omics approaches 1	Food Quality Attributes: Chemistry and Sensory 13	IUFoST Working Group	16:00 17:30
FELLOWS DINNER Expo Centre restaurant				18:45 22:30

Wednesday, 28th October

	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		Traditional Foods and Nutrition	Food Quality Attributes: Chemistry and Sensory 14	Food Quality Attributes: Chemistry and Sensory 15	Food Industry Asia - health claims related topics	Food Processing and Engineering 19	ISFANS Nanotechnology in Food Processes	Food Quality Attributes: Chemistry and Sensory 16
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30		Academy Emergency Disaster Relief Food Processing: Industry models enabling international interventions	Food Safety, Quality and Risk Communication 5	Functional Foods, Bioactives and Health Promotion 10	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
12:30 14:00	LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00 15:30		Food Processing and Engineering 24	Food Quality Attributes: Chemistry and Sensory 19	Science of Food	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 17:30		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
18:45 22:30	GALA DINNER (Paid event) Marriott Hotel Ballroom AB & C							

Oral Sessions

Sponsored Sessions

AWESpace 1 SP1	AWESpace 2 SP2	Room 202	Room 203	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
Food Processing and Engineering 20		Sustainable Food Systems and Global Food Security 4	Intelligent and Smart Packaging 1	09:00 10:30
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
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		14:00 15:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 28		Biodegradable and sustainable packaging materials 2		16:00 17:30
GALA DINNER Marriott Hotel Ballroom AB & C				18:45 22:30

Thursday, 29th October

	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		Food Industry Asia - food processing related topics	Swiss Academy of Sciences Empowering the future of novel protein sources: Processing Innovation for nutrition, taste, sustainability and resilience	Food Processing and Engineering 29	Lumoscience	Food Quality Attributes: Chemistry and Sensory 21	Sustainable Food Systems and Global Food Security 6	Biodegradable and sustainable packaging materials 3
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
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, taste, sustainability and resilience	Functional Foods, Bioactives and Health Promotion 14	Food Quality Attributes: Chemistry and Sensory 22	Food Processing and Engineering 31	Food Quality Attributes: Chemistry and Sensory 23	Food Processing and Engineering 32
12:30 13:00	AWARDS CEREMONY & CLOSING CEREMONIES							
13:15 14:15	IUFoST General Assembly Location: Rooms 202 and 203							

- Oral Sessions
- Sponsored Sessions

AWESpace 1 SP1	AWESpace 2 SP2	Room 202	Room 203	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
Microbiome Interactions and physiological impacts 1		EFFoST	Food Processing and Engineering 30	09:00 10:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Food and Analytical Chemistry		Synthetic Biology and food biotechnology Innovation 1		11:00 12:30
AWARDS CEREMONY & CLOSING CEREMONIES				12:30 13:00
IUFoST General Assembly Location: Rooms 202 and 203				13:15 14:15