IUFoST

IUFOST WORLD FOOD CONGRESS HONG KONG 2026

IUFoST World Food Congress 2026
A Retrospective



IUFoST 2026 World Food Congress
25–29 October in Hong Kong
Where Food Science meets the Future

Science Without Borders: A Lasting Legacy of IUFoST in Hong Kong

"In the wake of last week's IUFoST meeting in Hong Kong, I wanted to express, on behalf of many of the delegates, our profound appreciation for the extraordinary venue and the opportunity it provided. The meeting brought together some of the world's foremost scientists and leaders in food science and nutrition, creating an exceptional environment for scientific exchange, collaboration, and innovation.

The opportunity to collectively address some of the most pressing challenges confronting humanity—including hunger, obesity, scientific communication, and education—was both unprecedented and inspiring. Innovative and action-oriented agendas emerged, readily bridging disciplinary boundaries, languages, cultures, and even ideological differences. This is precisely what an exceptional international gathering, in an equally exceptional setting, can accomplish.

Perhaps most importantly, at a time when political tensions, conflict, and division seem increasingly pervasive throughout the world, this meeting offered a compelling reminder of what is possible when people of goodwill come together around shared objectives. Across nationalities, cultures, and disciplines, collaboration came naturally and seamlessly, driven by a common commitment to improving human health and well-being.

There is something profoundly encouraging about witnessing such remarkable people working together, not simply to advance their respective scientific disciplines, but to address challenges that affect us all. It is tangible evidence that we are not powerless in the face of seemingly overwhelming global problems. Through shared knowledge, scientific cooperation, education, and a willingness to look beyond our differences, we can make meaningful progress against disease, hunger, and human suffering.

Hong Kong provided the setting, but the delegates supplied the vision and energy. The challenge now is to translate that collective enthusiasm into sustained action. That, perhaps, would be the most meaningful legacy of IUFoST's gathering in Hong Kong."

Letter sent to the Editor of the South China Morning Post

IUFoST extends its gratitude to all of you who made this world congress such a success!

Some statistics: more than 1500 abstracts submitted; over 134 oral sessions and 600 posters displayed representing the work of scientists from all over the globe – in excess of 80 countries. Competitions highlighted achievement from the under-graduate level to the food industry awards, the almond competition spanning the continents, to TikTok communicators. Congress critical themes: Re-thinking UPF, Food Innovation, Traditional foods and Emergency relief, Circular Economy and Communicating Science are being translated into action.

More than a scientific meeting, the IUFoST World Food Congress is a global platform for transdisciplinary and cross-sector collaboration, fostering critical thinking, and technological and application innovation. We will continue to build on these foundations for science-driven solutions for food, health and sustainability. IUFoST – where ideas connect and progress begins.



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IUFoST World Food Congress 2026: A Retrospective

Sunday, 25 October 2026

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











Special Session for Early Career Scientists and Young Scientists: Communicating Food Science for Impact: Engaging Journals, Media, and Society, featuring expert talks and discussions





Early Career Scientists and Young Scientists exchanging ideas and engaging in discussions during the special session





Session Chairs Dr. Dominic Agyei and Dr. Elizabeth H. Arenas



Group photo of participants at the Special Session

First Day of Congress Registration







Registration opens for the 23rd IUFoST World Food Congress 2026





The official mascot of the IUFoST World Food Congress 2026 and Highlights from the first day of the congress













Monday, 26 October 2026

Opening Ceremony of the 23rd IUFoST World Food Congress 2026






Distinguished guests and leaders of the global food science community at the Opening Ceremony



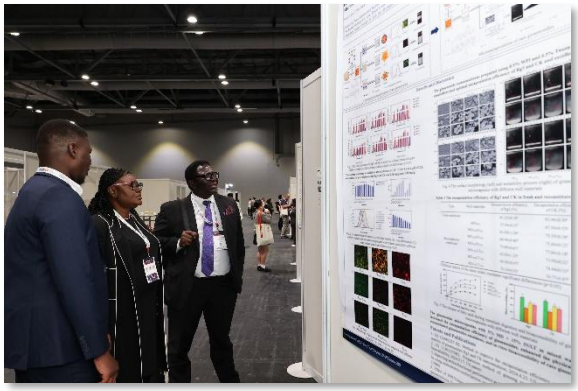


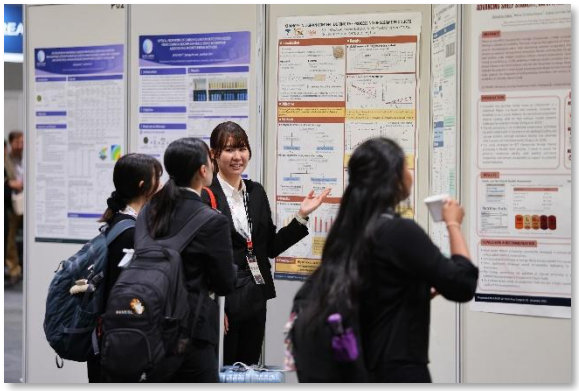
Opening Plenary bringing together experts to share insights on key topics in food science



Group photo (from left to right): Ogugua Charles Aworh, Francesca Patrignani, Hyun Sook Kim, Vishweshwaraiah Prakash, Aman Wirakartakusumah, Katsuyoshi Nishinari, Mercy Mmari

Poster Sessions









Participants engaging with research posters and exchanging ideas

Oral and Invited/Sponsored Sessions

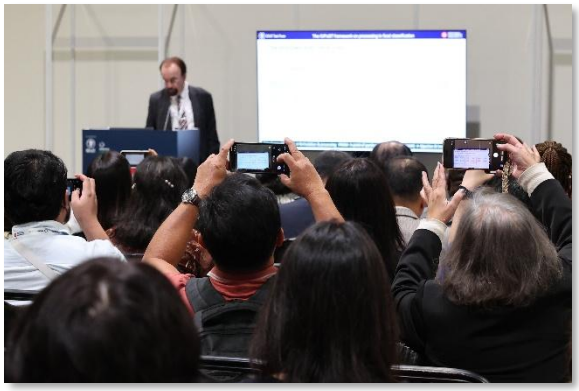








Highlights from oral presentations





Discussions and knowledge exchange during sponsored and invited sessions

Undergraduate Food Product Development Competition







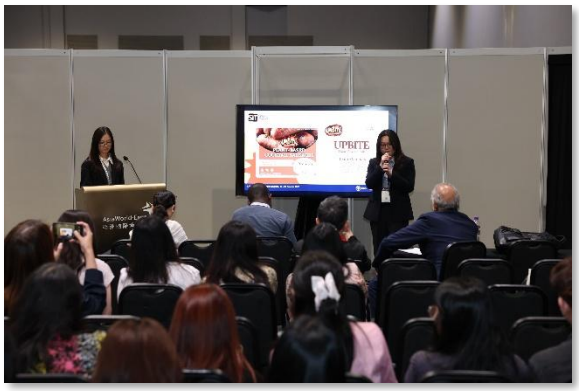




Product showcase at the Undergraduate Food Product Development Competition











Undergraduate Food Product Development Competition: Finalist teams presenting their innovative food product concepts and developments

Tuesday, 27 October 2026

Fellows Induction Ceremony



Fellows Induction Ceremony, celebrating the newest IAFoST Fellows





Distinguished Lecture by Dr. Junshi Chen





Lifetime Achievement Award presentation to Dr. Aman Wirakartakusumah

Read all about the Distinguished Lecturer & Lifetime Achievement award in this document:
https://iufost.org/sites/default/files/documents/distinguished-lecturer-and-lifetime-achievement-award-2026.pdf



HRH Khalifa Muhammadu Sanusi II, Emir of Kano, and Nigerian Ambassador to China, honored the Fellows Induction Ceremony with their presence

Fellows Dinner at NUVA, Expo Centre Restaurant









Welcoming and introduction of the 2026 New Fellows

Wednesday, 28 October 2026

Quiz Bowl Competition





Quiz Bowl Competition: Student teams competing in a lively challenge of food science knowledge and teamwork

Gala Dinner at the Hong Kong SkyCity Marriott Hotel











Celebrating achievements and connecting with colleagues at the Gala Dinner







Celebrating the winners of the Global Food Industry Awards





Premiere of the Grand Prize-winning video from the Rose Spiess Foundation's IUFoST Video Competition

Watch the Grand Prize-winning video from the Rose Spiess Foundation's IUFoST Video Competition here:
https://iufost.org/sites/default/files/videos/THE-CITRUS-CYCLE-TRANSFORMING-PAMELO-WASTE-THROUGH-BIOTRANSFORMATION-FERMENTATION.mp4

Thursday, 29 October 2026

Awards Ceremony & Closing Ceremonies

List of Winners for Congress Competitions

- Young Scientist Awards
  - Byron Perez, Switzerland
  - Lingshan Su, Singapore
  - Xuan Dong, New Zealand
  - Tyler Barzee, USA
  - Yaqi Zhao, China
  - Rahel Suchintita Das, Ireland
  - Shubham Mahendra Nimbkar, India
  - Man Ka Yi, Hong Kong SAR
- Food Sustainability Idea/Concept Development Competition
  - 1st Place – Qingtong Xie, Singapore
  - 2nd Place – Wenrui Dong, Ireland
  - 3rd Place – Wisnu Samuel Atmaja Triwarsita, New Zealand
  - 4th Place – Casiana Blanca J. Villarino, Philippines
  - 5th Place – Flavour Architects Team, Vietnam
- Food Safety Without Borders
  - 1st Place – Erwin L. Descallar, Philippines
  - 2nd Place – Chukwudi Ernest Ogbete, Nigeria
  - 3rd Place – Muhammad Agung Islamy, Malaysia
- Food Quiz Bowl Competition
  - 1st Place – Hong Kong Polytechnic University, Hong Kong
  - 2nd Place – Singapore Institute of Technology, Singapore
  - 3rd Place – Diponegoro University, Indonesia
  - Participants
    - Monash University, Malaysia
    - Taylor's University, Malaysia
    - Nanyang Polytechnic, Singapore
- IUFoST Rose Spiess Video Competition
  - Grand Prize Winner – Waste to Wellness, Taiwan, China
  - Finalists
    - University of Costa Rica team, Costa Rica
    - The OB Upcyclers, Singapore
    - Jiangnan Glycemic Guardians, China
  - Semi-Finalists
    - Four-tunately Us, Malaysia
    - Qinya Liu, USA
    - ASARI FS Team, Nigeria
    - KINVA BIO, India
    - Bagel Boss, Singapore
- Undergraduate Food Product Development Competition
  - Overall Champion – COEC Origin, Taylors University, Malaysia
  - Best Presentation – Serambi's Gu-Lite Lontong, Monash University, Malaysia
  - Best Display – Serambi's Gu-Lite Lontong, Monash University, Malaysia
  - Best Technical/Scientific Content – COEC Origin, Taylor's University, Malaysia
  - Best Commercial Content/Most Marketable Idea – Serambi's Gu-Lite Lontong, Monash University, Malaysia
- IUFoST Global Food Industry Awards
  - Category 1: Product and/or Process Innovation
    - 1st Place – LEE KUM KEE SAUCE, China

Lee Kum Kee Oyster Sauce with Abalone and Scallop 320g
        - 2nd Place – Mamame Whole Food, Indonesia
          Mamame Tempeh Chips
        - 3rd Place – LEE KUM KEE SAUCE, China
          Lee Kum Kee Mountain-Sea Umami Premium Soy Sauce Series
    - Category 2: Package Innovation
        - 1st Place – Tiong Bahru Tian Bo Shui Kueh Pte. Ltd., Singapore
          Jian Bo Tiong Bahru Shui Kueh (水粿)
        - 2nd Place – Cheung Wo Food Supply SG Pte. Ltd., Singapore
          Hey! Chips Freeze Dried Probiotic Strawberry Fruit Bites
        - 3rd Place – LEE KUM KEE SAUCE, China
          Lee Kum Kee Mountain-Sea Umami Premium Soy Sauce Series
    - Category 3: Sustainable Food Product, Packaging & Process
        - 1st Place – WEILONG Delicious Global Holdings Ltd, China
          Konjac Shuang (魔芋爽)
        - 2nd Place – Tat Hui Foods Pte. Ltd., Singapore
          KOKA Multigrain Oats & Barley Cup Noodle (Mushroom Miso flavour)
        - 3rd Place – Kosmode Health Singapore Pte. Ltd., Singapore
          W0W® ProTEGO™
    - Category 4: Science Communication for Consumer Health
        - 1st Place – Inner Mongolia Yili Industrial Group Co., Ltd, China
          QQ Star Cheese Sticks with native A2β-Casein/DHA, 2025
        - 2nd Place – F&N Global Marketing Pte. Ltd., Singapore
          100PLUS Fast Hydration Effervescent Tablet
        - 3rd Place – YILI. Group 伊利集团, Netherlands
          YILI Beichang Probiotics Selenium-Enriched High-Calcium Goat Milk Powder
- Mascot Design Competition
    - Winner – NOURI, Anang Nur Ardiyanto, Taiwan, China
- Food Science Goes Viral (TikTok Competition)
    - Winner – ASARI Food Team
- Global Almond Innovation Competition
    - Africa
        - 1st Place – FURA ALMOND BREW
        - 2nd Place – MALMOND SHERATM
        - 3rd Place – NUTRIGARRI+
    - Europe
        - 1st Place – FERMENTED ALMOND PROTEIN BAR
        - 2nd Place – ALMBERT
        - 3rd Place – A REINTERPRETATION OF ANATOLIA'S THOUSAND-YEAR-OLD FERMENTED SOUP
    - India
        - 1st Place – ALMOND AVOCADO SPREAD
        - 2nd Place – SOMA–PRANA ALMOND ELIXIR PEARLS
        - 3rd Place – ALMOND WOK-IT RICE
    - Latin America & USA
        - 1st Place – MANDOA
        - 2nd Place – CRUSHIN NUTCHIN
        - 3rd Place – FERMENTED ALMOND SAUSAGE
    - Southeast Asia
        - 1st Place – PIAMOND
        - 2nd Place – SEMARA
        - 3rd Place – MON'BAGEL

Young Scientist Awards 2026

PHOTO	NAME	COUNTRY	RESEARCH / CONTRIBUTION
	Yaqi Zhao	China	Advanced food allergen detection through highly specific immunochemical methods and monoclonal antibodies. Improved understanding of how food processing affects protein allergenicity and food safety. Contributed to accurate analysis of plant-based proteins, supporting sustainable food innovation and consumer protection. Research: Quantitative Western Blot Detection of Chicken Serum Albumin
	Tyler Barzee	USA	Pioneer in fungal and microbial biomanufacturing for sustainable food production. Developed technologies for 3D bioprinting, alternative proteins, probiotic encapsulation, and circular bio-processing. Successfully translated research into industry applications, startups, patents, and sustainable resource management. Research: Utilization of filamentous fungi in 3D-bioprinted structured food products
	Xuan Dong	New Zealand	Established AI-driven and proteomics-based approaches for evaluating bioactive food proteins. Advanced sustainable protein research through predictive analysis of hempseed proteins. Bridged food science, industry innovation, and clinical proteomics applications in New Zealand. Research: Translating bulk protein into bioactive potential: A multi-scale exploration based on hempseed
	Rahel Suchintita Das	Ireland	Developed green extraction technologies for alternative proteins and bioactive compounds. Advanced circular bioeconomy approaches using seaweed, legumes, and grass biomass. Leads international research collaborations focused on sustainable ingredients and zero-waste value chains. Research: Eco-Innovative Zero-Waste Seaweed Biorefinery
	Shubham Mahendra Nimbkar	India	Developed innovative food engineering solutions for micronutrient delivery and food fortification. Applied emerging technologies to improve processing, stability, and value addition of agricultural products. Successfully translated research into industrial applications and patented innovations. Research: Impact of spray and freeze drying on physicochemical and functional characteristics of encapsulated custard apple peel extract: A waste valorization study
	Byron Perez	Switzerland	Established engineering foundations for scalable microbial food production. Advanced predictive models for pulsed electric field (PEF) processing and downstream protein recovery. Integrated circular bioprocessing, digital optimization, and sustainable protein manufacturing. Research: Microalgae biorefineries for sustainable food systems: circular cultivation, energy-efficient processing, and scalable downstream integration
	Su Lingshan	Singapore	Pioneered the use of cereal prolamins as functional structural biomaterials for future foods. Developed innovative fabrication methods for cultivated meat scaffolds and structured protein products. Advanced sustainable food design through upcycling of climate-resilient cereals and processing by-products. Research: Novel Engineering Approaches to Scaffolding Prolamins for Cultivated Meat Production
	Ka Yi MAN	Hong Kong SAR, China	Her research applies untargeted metabolomics and lipidomics to identify cultivation- and origin-dependent chemical signatures in foods, contributing to food integrity, food fraud prevention, and consumer protection, and leads research projects on hydroponic vegetable biofortification, food 3D printing, and food waste upcycling, with a focus on translating scientific discoveries into practical applications through collaborations with academia, industry, and government.

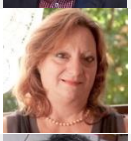


Awards Ceremony celebrating outstanding achievements in food science

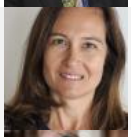


Announcement of Cancún, Mexico, as the host city for the 24th IUFoST World Food Congress November 2028!

IUFoST Board of Directors 2026-2028

PHOTO	NAME	COUNTRY	ROLE
	Pavinee Chinachoti	Thailand	IUFoST President
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	Pilar Buera	Argentina	Board Member
	Shingo Matsukawa	Japan	Board Member
	Marcy Mmari	Tanzania	Board Member
	Brijesh Tiwari	Ireland	Board Member
	P.G. Rao	India	Scientific Council Chair
	PingFan Rao	China	Academy (IAFoST) President
	Judith Meech	Canada	Secretary-General

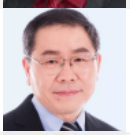
IUFoST Scientific Council 2026-2028

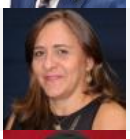
PHOTO	NAME	COUNTRY	ROLE
	Paruchuri Gangadhar (PG) Rao	India	Chair
	Roger Clemens	USA	Chair Elect
	Lilia Ahrné	Sweden	Past Chair
	Hosahalli Ramaswamy	Canada	Member (Councillor)
	Declan Troy	Ireland	Member (Councillor)

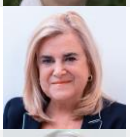
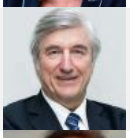
IAFoST Academy Executive Council 2026-2028

PHOTO	NAME	COUNTRY	ROLE
	Pingfan Rao	China	President
	Fereidoon Shahidi	Canada	Past President
	Hongda Chen	USA	President Elect
	Cesarettin Alasalvar	Türkiye	Member
	Cristina Silva	Portugal	Member

Thank you to our International Congress Advisory Committee 2026

PHOTO	NAME	INSTITUTION / AFFILIATION
	Ryszard Amarowicz	Polish Academy of Sciences, Poland
	Sun Baoguo	Chinese Academy of Engineering, Professor, Beijing Technology and Business University, CIFST President
	V.M. Balasubramaniam	Koehler-Ayres Professor of Food Processing: Sustainable Food Manufacturing Systems, University of Georgia, USA
	Zhen-You Chen	Chinese University of Hong Kong
	Marco Dalla Rosa	Department of Agricultural and Food Sciences, Alma Mater Studiorum Università di Bologna, Italy
	Ferruh Erdogdu	Professor of Food Process Engineering, Computational Food Processing Group, Department of Food Engineering, Ankara University, Turkey
	Lotis Francisco	Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman; President, Philippine Association of Food Technologists, Inc. (PAFT), Philippines
	Shi Hanping	Founding Chair, Department of Clinical Nutrition, Capital Medical University, China
	Purwiyatno Hariyadi	Professor, Dept of Food Science & Technology, Faculty of Agricultural Engineering & Technology, IPB University (Bogor Agricultural University); Senior Scientist, SEAFAST Center, IPB University, Bogor, Indonesia
	Jeya Henry	Senior Advisor, Global Centre for Asian Women's Health, Singapore
	Anne-Marie Hermansson	Chalmers University of Technology, Sweden
	Milan Houska	Senior Researcher, Czech Agro-food Centre (CARC), Department of Food Science, Prague, Czech Republic

	Amin Ismail	University Putra Malaysia, Malaysia
	Bo Jiang	Jiangnan University, China
	Mukund V Karwe	Distinguished Professor Food Engineering, Rutgers, State University of New Jersey, USA
	John Kinyuru	College of Agiculture and Natural Resources, Jomo Kenyatta University of Agriculture & Technology, Kenya
	Suzana Caetano da Silva Lannes	School of Pharmaceutical Sciences, University of São Paulo, Brazil
	Jiang Lianzhou	Chief Professor, Northeast Agricultural University, China
	Keshun Liu	U.S. Department of Agriculture, Agricultural Research Service, USA
	Xie Mingyong	Chinese Academy of Engineering, Director of State Key Laboratory of Food Science and Resources, Nanchang University, China
	Kazuo Miyashita	Hokkaido Bunkyo University, Japan
	John Muyonga	Professor of Food Science, Makerere University, Uganda
	Keshavan Niranjan	Prof. of Bioprocessing, University of Reading, UK
	Li Ning	Chief expert of China National Center for Food Safety Risk Assessment, China
	Obadina Adewale Olusegun	Association of African Universities (AAU), Accra, Ghana

	Jamuna Prakash	Professor, Dept. of Food Science and Nutrition, University of Mysore, India
	George Ooko Abong	Department of Food Science, Nutrition and Technology; Director (Ag) Advancement & Institutional Development, University of Nairobi, Kenya
	Bolanle Otegbayo	Department of Food Science and Technology, Bowen University, Nigeria
	Jairo Romero	IAFoST Fellow, Colombia
	Kenji Sato	Kyoto University, Japan
	Barbara Schneeman	Prof. Emer. Nutrition, UC Davis, USA
	Susana Socolovsky	ALACCTA – AATA, Argentina
	Petras Rimantas Venkutonis	Kaunas University Technology, Lithuania
	Erich Windhab	Swiss Federal Institute of Technology Zurich (ETH); Chair, Food Technology Platform @ Swiss Academy of Technical Sciences (SATW), Switzerland
	Yuan Li	College of Food Science and Nutritional Engineering, China Agricultural University, Beijing; Section Chief Precision Nutrition, Frontier Technology Research Institute of China Agricultural University Shenzhen, China
	Koh Yew Ming	Malaysian Institute of Food Technology, Malaysia
	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
	Terence Lau	Professor Terence Lau, Interim Chief Innovation Officer, Hong Kong Baptist University

Welcome to IAFoST New Fellows 2026

NAME	COUNTRY
Joseph Oneh Abu	Nigeria
Hafiz Abubakar	Nigeria
Marleny D. Aranda Saldaña	Canada
Janet E. Collins	United States of America
Sakamon Devahastin	Thailand
Asgar Farahnaky	Australia
Vural Gokmen	Turkey
Chen Gong	China
Lihan Huang	United States of America
Hiroko Isoda	Japan
Anet Rezek Jambrak	Croatia
Yujun Jiang	China
Vijay K. Juneja	United States of America
Zwe-Ling Kong	Chinese Taipei
Marianne Nissen Lund	Denmark
Haile Ma	China
Mercy Mmari	Tanzania
Nitin Nitin	United States of America
Ronald B. Pegg	United States of America
Siew Yong Quek	New Zealand
Upali Samarajeewa	Sri Lanka
Jiwan Singh Sidhu	India
Narpinder Singh	India
Shaoyun Wang	China
Xuebing Xu	China
Kazutaka Yamamoto	Japan
Howard Q Zhang	United States of America

Read all about the new fellows in this document:
https://iufost.org/sites/default/files/documents/new-fellows-2026.pdf

THANK YOU TO OUR PARTNERS, SPONSORS AND EXHIBITORS

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中山大學香港高等研究院 Sun Yat-sen University Institute of Advanced Studies HONG KONG

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