Monday, 26 October 2026

11.00 - 12.30 hrs Breakout 2

FOOD PROCESS AND ENGINEERING-01 -Advanced Food Preservation and Processing Technologies - Separation Process-01

Speakers & Titles

1. **Meena Nagarajan**, Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, West Bengal 721302, India; School of Molecular and Life Sciences, Faculty of Science and Engineering, Curtin University, Bentley, Western Australia 6102, Au
   EFFECT OF EXTRACTION TECHNOLOGIES ON THE COMPOSITIONAL AND MICROSTRUCTURE OF SORGHUM-MILLET BLENDED MILK (40)
2. **Nandika Bandara**, University of Manitoba
   SUSTAINABLE EXTRACTION AND PROCESSING TECHNOLOGIES FOR TAILORING HEMP PROTEIN STRUCTURE-FUNCTION ACTIVITIES (160)
3. **Modupeola Oguntoye**, Department of Food Technology, Faculty of Technology, University of Ibadan, Ibadan, Nigeria
   EXTRACTION, ENCAPSULATION, AND VALORISATION OF BITTER ORANGE (CITRUS AURANTIUM) JUICE AND POMACE AS NATURAL PRESERVATIVES FOR SWEET ORANGE JUICE (824)
4. **Petras Rimantas Venskutonis**, Kaunas University of Technology, Department of Food Science and Technology, Kaunas, Lithuania
   MODERN EXTRACTION AND FRACTIONATION TECHNIQUES FOR THE RECOVERY OF FUNCTIONAL NUTRIENTS FROM AGRI-FOOD PROCESSING SIDE-STREAMS AND WASTE: PROS AND CONS (909)
5. **Yangyi Zheng,** School of Food Science and Nutrition, University of Leeds, Leeds, UK
   PRETREATMENT ROUTE GOVERNS SUBCRITICAL WATER EXTRACTION OF CHICKPEA PROTEIN: RECOVERY, STRUCTURE, AND SURFACE PROPERTIES (923)
6. **Okba Guedri**, LUT School of Engineering Sciences, LUT University, Kouvola, Finland
   PROCESS OPTIMIZATION AND LIFE CYCLE ASSESSMENT OF ADVANCED EXTRACTION PROCESSING TECHNOLOGIES FOR ARGEMONE OCHROLEUCA SEED OIL (1042)

11.00 - 12.30 hrs Breakout 3

Food Packaging Innovations and Environmental Impact-02 - Biodegradable and Sustainable Packaging Materials

Speakers & Titles

1. **Rakesh Kumar Gupta**, Indian Institute of Technology Kharagpur, India
   COLD PLASMA MODIFIED TARO (COLOCASIA ESCULENTA) STARCH-BASED ACTIVE PACKAGING FILM FUNCTIONALIZED WITH BETEL

LEAF (PIPER BETLE L.) ESSENTIAL OIL FOR SHELF-LIFE EXTENSION OF GRAPES (93)

2. **Preetam Sarkar**, Department of Food Process Engineering, National Institute of Technology Rourkela
VALORIZATION OF TAMARIND SEED BY-PRODUCTS: CARBON DOT–REINFORCED XYLOGLUCAN NANOCOMPOSITE FILMS (107)

3. **Nandika Bandara**, University of Manitoba
SCALABLE EXTRUSION PROCESSING OF CANOLA PROTEIN-BASED NANOCOMPOSITE FILMS WITH IMPROVED MECHANICAL AND BARRIER PROPERTIES (161)

4. **Joinul Islam**, University of Georgia - Department of Food Science and Technology, Griffin, GA, USA
DEVELOPING INNOVATIVE JELLYFISH COLLAGEN-BASED BIOPLASTIC FILMS FOR FOOD PACKAGING APPLICATIONS (213)

5. **Wanxiang Guo**, China-Hungary Belt and Road Joint Laboratory on Food Science, College of Food Science, Southwest University, Chongqing, China
VALORIZATION OF BREAD WASTE INTO BIODEGRADABLE, GREEN, AND SUSTAINABLE PACKAGING MATERIALS (447)

11.00 - 12.30 hrs Breakout 5

AI, Data Science, and Digital Transformation in Food Systems-02 - Artificial Intelligence for Sensory and Quality Prediction-01

Speakers & Titles

1. **Jingzhi Zhang**, Collaborative Innovation Center of Fragrance Flavour and Cosmetics, School of Perfume and Aroma Technology, Shanghai Institute of Technology, Shanghai 201418, China
MOLECULAR ATLAS OF KEY FOOD ODORANTS REVEALS STRUCTURED AROMA ORGANIZATION AND ENABLES GENERATIVE AROMA DESIGN (57)

2. **Thi Bao Chau Bui**, University of Tsukuba
ILLUMINATING FOOD: MOVING BEYOND OPTICAL INTERFERENCE IN FLUORESCENCE SPECTROSCOPY (154)

3. **Xiaoning Zhu**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou 310058, China
EXPLAINABLE MACHINE LEARNING-BASED PREDICTION OF SHELF-LIFE AND ANTHOCYANIN ACCUMULATION IN TABLE GRAPES (233)

4. **Li Zhenghong**
ARTIFICIAL INTELLIGENCE GUIDED SYNTHETIC BIOLOGY FOR SCALABLE BIOSYNTHESIS OF NATURAL INGREDIENTS (261)

5. **Yonghui LI**, Department of Grain and Food Science, Kansas State University, Manhattan, KS, USA
AI-POWERED DISCOVERY OF BIOACTIVE PEPTIDES FROM FOOD PROTEINS (281)

11.00 - 12.30 hrs Breakout 7

Functional Foods, Bioactives and Health promotion-01 -Functional foods and Supplements: Safety & Health Outcomes-Protein Technology

Chairs:

Speakers & Titles

1. **XINYUE QI**, Nanyang Technological University
   PEPTIDOMICS-GUIDED DISCOVERY OF CRICKET HYDROLYSATE PEPTIDES THAT SUPPRESS MICROGLIAL INFLAMMATORY RESPONSES (857)
2. **Jiaoyan Ren**, School of Food Science and Engineering, South China University of Technology, Guangzhou-China
   PREPARATION AND CHARACTERIZATION OF MILK PROTEIN-DERIVED PEPTIDES WITH ANTI-SARCOPENIC ACTIVITY (719)
3. **Wei Han Foo**, School of Chemistry, Chemical Engineering and Biotechnology, Nanyang Technological University, Singapore 637459, Singapore
   IMPACT OF THERMAL PROCESSING AND SIMULATED GASTROINTESTINAL DIGESTION ON THE NUTRITIONAL, STRUCTURAL AND METABOLOMIC FATE OF MICROALGAE PROTEIN CONCENTRATES (538)
5. **Zi Ning Leong**, Department of Food Science and Technology, Faculty of Science, National University of Singapore, Singapore
   PROTEIN COMPOSITION AND POSTPRANDIAL AMINO ACID BIOAVAILABILITY OF BISCUITS FORTIFIED WITH AUTOCLAVED AND FERMENTED BREWERS' SPENT GRAIN IN INDIVIDUALS WITH METABOLIC SYNDROME (963)
6. **Álvaro Ferreira-Lazarte,** Institute of Food Science Research (CIAL), CSIC-UAM, Madrid, Spain
   ENCAPSULATION OF IRON WITH PECTIN FROM SUGAR BEET PULP: A SUSTAINABLE STRATEGY FOR FUNCTIONAL FOODS(773)

11.00 - 12.30 hrs Breakout 8

FOOD PROCESS AND ENGINEERING-02 -Advanced Food Preservation and Processing Technologies - Separation Process-01

Speakers & Titles

1. **Anet Režek Jambrak**, University of Zagreb, Faculty of Food Technology and Biotechnology, Zagreb, Croatia
   INTERNET OF THINGS (IOT) ULTRASOUND EXTRACTION OF PROTEINS FROM SUGAR BEET LEAVES (54)
2. **Zhiwei Li**, College of Food Science, Sichuan Agricultural University
   INITIAL ENCAPSULATION CONCENTRATION REGULATES MICROCOLONY FORMATION, STRESS RESISTANCE, AND

TRANSCRIPTOMIC RESPONSES OF LACTIPLANTIBACILLUS PLANTARUM LP124 (114)

3. **Alexander Mathys**, ETH Zurich, Institute of Food, Nutrition and Health, Sustainable Food Processing, 809s2 Zurich, Switzerland / ETH Zurich, Institute of Food, Nutrition and Health, Food Process Engineering, 8092 Zurich, Switzerland
THE POTENTIAL OF MICROALGAL LIPID DROPLETS AS NATURAL EMULSIONS (119)
4. **Fangzhou He**, University of Leeds
SUSTAINABLE DES EXTRACTION OF COCONUT GLOBULIN: PHYSICOCHEMICAL AND INTERFACIAL PROPERTIES (256)
5. **Kinjal Anil Furia**, RMIT University
SUSTAINABLE LEAF PROTEIN CONCENTRATE FROM CAULIFLOWER LEAVES VIA ULTRASONICATION-ASSISTED EXTRACTION AND SIEVE FILTRATION (386)
6. **Nitin Nitin**, University of California, Davis
INTERFACIAL ENGINEERING OF ASPERGILLUS ORYZAE BIOFILM–OLEOGEL HYBRID COMPOSITES VIA PLANT PROTEIN–BASED ADHESION FOR STRUCTURED FOOD SYSTEMS (537)

11.00 - 12.30 hrs Breakout 9

Functional Foods, Bioactives and Health Promotion-02 - Functional Foods and Supplements: Safety & Health Outcomes-Protein Technology

Speakers & Titles

1. **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)
2. **HUI YE**, Nanyang Technological University
CRICKET PROTEIN HYDROLYSATE-DERIVED PEPTIDES ATTENUATE MICROGLIAL INFLAMMATORY ACTIVATION VIA IL-6–ASSOCIATED STAT3 SIGNALING (872)
3. **Muizat Bukola Olatunde**, Department of Food Science and Technology, Federal University of Technology, Minna, Nigeria
EFFECT OF FERMENTATION METHODS ON THE ESSENTIAL AMINO ACID PROFILE OF PROTEIN CONCENTRATES FROM TIGERNUT, PIGEON PEA, AND AFRICAN YAM BEAN: IMPLICATIONS FOR MILK AND COMPLEMENTARY FOOD FORTIFICATION (55)
4. **Subhangi Panigrahi**, National Institute of Food Technology, Entrepreneurship and Management
BEYOND GELATIN: PLANT-BASED PROTEIN GUMMIES (759)
5. **Jhong-Huei Huang,** Department of Food Science & Technology, University of Georgia, Athens, GA, USA

ANTI-INFLAMMATORY EFFECTS OF PECAN-DERIVED PHENOLICS AND THEIR POTENTIAL AS FUNCTIONAL FOOD INGREDIENTS (558)

6. **Hui Li,** College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou 310058, China
BIOFILM-LIKE PROBIOTIC PATCHES ENABLE TARGETED MANAGEMENT OF INFLAMMATORY BOWEL DISEASE (207)

11.00 - 12.30 hrs Breakout 10

FOOD PROCESS AND ENGINEERING-03 -Scaling Up Traditional Technologies-01

Speakers & Titles

1. **Monjurul Hoque**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Ashtown, D15 DY05 Dublin, Ireland
NEXT-GENERATION SCALABLE NANOCELLULOSE PRODUCTION FROM UNDERUTILISED AQUATIC BIOMASS (212)
2. **Myrna Benita Luna**, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Quezon City, Philippines
BANANA LEAF AS A FOOD CONTACT MATERIAL: FROM TACIT KNOWLEDGE TO MEASURABLE CRITERIA (680)
3. **Talita Souza Carmo**, Institute of Biological Sciences, University of Brasilia
IMPROVING VANILLA CURING PROCESSES TO SUPPORT QUALITY, SUSTAINABILITY, AND ENTRY INTO HIGH VALUE INGREDIENT MARKETS (1113)

14.00 - 15.30 hrs Breakout 1

Food Safety , Quality and Risk Communication -01 Foodborne Pathogens and Prevention Strategies

Speakers & Titles

1. **Hang Yu**, Jiangnan University
MECHANOSENSITIVE CHANNEL (MS) PROTEINS AS POTENTIAL TARGETS FOR FOODBORNE PSEUDOMONAS FLUORESCENS CONTROL: ULTRASOUND ACTIVE MS PROTEINS AND TRANSPORT VANILLIN CROSS MEMBRANE (136)
2. **Fangbin Xiao**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou 310058, China
A HYDROGEL-BASED “NUCLEIC ACID PLATE CULTURE” TECHNOLOGY FOR RAPID DETECTION OF FOODBORNE PATHOGENS IN FRUITS AND VEGETABLES (163)
3. **Liu-Yean Goh**, Institute of Environmental and Occupational Health Sciences, College of Public Health, National Taiwan University, Taipei 100, Taiwan
MODELING THE GROWTH AND DYNAMICS OF THE UROPATHOGENIC ESCHERICHIA COLI IN WATERMELON JUICE (295)

4. **Pierangeli Vital**, Natural Sciences Research Institute, University of the Philippines Diliman, Quezon City, Philippines
LOOP-MEDIATED ISOTHERMAL AMPLIFICATION (LAMP) ASSAY TO DETECT VIBRIO INFECTIONS IN FISH (900)

14.00 - 15.30 hrs Breakout 2

FOOD PROCESS AND ENGINEERING-04 -Biotransformation-01

Speakers & Titles

1. **Abiodun Adebayo-Oyetoro**, Yaba College of Technology, Department of Food Science and Technology, Yaba, Lagos, Nigeria
PROXIMATE AND MICROBIAL ASSESSMENTS OF YOGHURT PRODUCED USING CHILLI PEPPER (CAPSICUM ANNUUM) WITH ITS STALK AS STARTER CULTURE (10)
2. **Magdalena Zielinska**, University of Warmia and Mazury in Olsztyn, Poland
CARBON-SOURCE DRIVEN BIOTRANSFORMATION AND STRUCTURAL ORGANIZATION OF CELLULOSE-RICH SCOBY PELLICLES DURING KOMBUCHA FERMENTATION (79)
3. **Jie Zhang**, Jiangnan University
STUDY ON THE EFFICACY AND MECHANISM OF BOVINE LACTOPONTIN IN PROMOTING BONE GROWTH AND DEVELOPMENT (116)
4. **Dupe Otolowo**, Department of Food Science and Technology, Mountain Top University, Ogun State, Nigeria
PHYSICOCHEMICAL, NUTRITIONAL, AND POTENTIAL HEALTH BENEFITS OF WHOLE ORANGE FRUIT IN A CUBE PRODUCT (151)
5. **Fidel Toldra**, Instituto de Agroquímica y Tecnología de Alimentos (CSIC)
ENZYMATIC HYDROLYSIS OF COLLAGEN OBTAINED FROM PORK BONES BY-PRODUCTS FOR THE GENERATION OF BIOACTIVE PEPTIDES (173)
6. **Rosalba Lanciotti**, Department of Agricultural and Food Sciences, Alma Mater Studiorum University of Bologna, Cesena, Italy
TAILORED MICROBIAL CONSORTIA FOR THE VALORISATION OF LEGUME-BASED INGREDIENTS: FROM STRAIN SELECTION TO FUNCTIONAL FOOD APPLICATIONS (504)

14.00-15.30 hrs Breakout 3

Food Quality Attributes : Chemistry and Sensory-01 Food and Analytical Chemistry—Advanced Analytical Technologies—01

Speakers & Titles

1. **Nada Zamzam**, Department of Food Science, College of Agriculture and Veterinary Medicine, United Arab Emirates University, Al-Ain 15551, United Arab Emirates, Pharmaceutical

Analytical Chemistry Department, Faculty of Pharmacy, Ain Shams University, 11566, A'bbasiyya, UAE

HYBRID CAMEL-PLANT PROTEINS MODULATE INFANT DIGESTION AND BIOACTIVITY: INTEGRATED PEPTIDOMIC AND FUNCTIONAL ANALYSIS (206)

2. **Nicholas Horlacher**, University of Guelph, Food Science Department, Ontario, Canada

   RAPID FLUORESCENT DETECTION OF FUNGAL BIOMASS DURING SOLID-STATE FERMENTATION OF INDUSTRY BYPRODUCTS (241)

3. **ZHUOFEI LIU**, Faculty of Agriculture Graduate School of Kyushu University Fukuoka, Japan

   MASS SPECTROMETRIC DETECTION OF DIVERSE FOOD COMPOUNDS BY GRAPHITE SHEET-ASSISTED LASER DESORPTION IONIZATION AND ITS APPLICATION TO BEER CHEMICAL PROFILING (246)

4. **Ricco Tindjau**, Illinois Advanced Research Center at Singapore

   ADVANCES IN VITAMIN B12 ANALYSIS AND B12 BIOFORTICATION OF PLANT-BASED FOODS (419)

5. **Atsushi Hashimoto**, Mie University

   CHARACTERIZATION OF KOMBU DASHI EXTRACTED UNDER DIFFERENT TEMPERATURE PROFILES USING MULTIBAND SPECTROSCOPY (437)

6. **Shahriar Islam**, Sichuan Agricultural University

   NON-INVASIVE MEASUREMENT OF ISOTHERMAL WATER ACTIVITY BASED ON RAMAN SPECTROSCOPY: A CASE STUDY OF EGG POWDERS (470)

14.00 - 15.30 hrs Breakout 4

Functional Foods, Bioactives, and Health Promotion-04 -Functional foods and Supplements: Safety & Health Outcomes-Prebiotics/Probiotics

Speakers & Titles

1. **Nutthapohn Majai**, Department of Agro-Industry, Faculty of Agriculture, Natural Resources and Environment, Naresuan University, Phitsanulok 65000, Thailand

   DEVELOPING FUNCTIONAL NON-DAIRY CREAMER FROM COCOA OIL: REPLACING GLUCOSE WITH PREBIOTICS (1198)

2. **Thaiza Serrano Pinheiro de Souza**, School of Agriculture and Food Sustainability (AGFS), The University of Queensland, St Lucia, 4072, Queensland, Australia; Food and Beverage Accelerator (FaBA), The University of Queensland, St Lucia, 4072, Brisbane, Queensland, Australia

   BARLEY AND OAT B-GLUCANS: STRUCTURE, DIGESTIBILITY AND FERMENTABILITY FOR HEALTH (463)

3. **Wanilada Rungrassamee**, National Center for Genetic Engineering and Biotechnology

   ASTAXANTHIN-PRODUCING PROBIOTIC (BREVUNDIMONAS SP.) AS A

FUNCTIONAL FEED ADDITIVE FOR NUTRITIONAL BIOFORTIFICATION OF PACIFIC WHITE SHRIMP (LITOPENAEUS VANNAMEI) (1273)

4. **Xin Wang**, Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing 210009, China
CARRIER-FREE NANOPARTICLES CO-ASSEMBLED FROM BIOACTIVE OLEANOLIC ACID AND FLAVONOIDS: INTERACTION MECHANISMS, IMPROVED BIOACTIVITY, AND SAFETY EVALUATION (934)

5. **Qile ZHANG**, The Chinese University of Hong Kong
PPARΓ/P21 SIGNALING MEDIATES BUTYRATE-DRIVEN PROTECTION AGAINST AGING-RELATED ENDOTHELIAL DISFUNCTION : A NOVEL EFFECT OF SOYBEAN POLYSACCHARIDE
VIA THE GUT-VASCULAR (618)

14.00 - 15.30 hrs Breakout 5

FOOD PROCESS AND ENGINEERING-05 -Miscellaneous -01

Speakers & Titles

1. **Lisa PAPA**, Univ Montpellier, CIRAD, Institut Agro, Avignon Université, Univ de La Réunion, F-34398 Montpellier, France / PURPAN Engineering School, 75 Voie du Toec, 31076 Toulouse, France
EFFECTS OF OZONE TREATMENT ON GERMINATED (VIGNA UNGUICULATA (L.) WALP.) FLOUR. (47)

2. **Andres Abea**, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, 4-5-7 Konan, Minato-ku, Tokyo, 108-8477, Japan.
PREDICTIVE MODELING OF SELECTIVE REHEATING IN A MULTI MAGNETRON MICROWAVE SYSTEM OF MULTI-COMPONENT MEAL TRAYS (67)

3. **Yvan Llave**, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, Japan
BAKING OF RICE CAKE (MOCHI) USING AN INFRARED RADIATION OVEN - EXPERIMENTAL AND COMPUTER SIMULATION ANALYSIS (68)

4. **Hao Cheng**, State Key Laboratory of Food Science and Resources, School of Food Science and Technology, Jiangnan University, Wuxi 214122, China
A UNIVERSAL “KCL/GDL” DUAL CROSS-LINKING STRATEGY FOR CONSTRUCTING ROBUST PROTEIN-POLYSACCHARIDE COMPOSITE GELS AS ADVANCED DELIVERY CARRIERS (311)

5. **Foong Yong**, RMIT University, Australia
EFFECTS OF STATIC RETORT PROCESSING ON COLOUR, VISCOSITY, AND TEXTURE OF READY-TO-EAT BEEF STEW (444)

6. **Amy McMackin**, Sustainable Food Processing Laboratory, ETH Zurich
NADES-BASED REFINING OF RAPESEED PROTEINS: CONTROLLING POLYPHENOL–PROTEIN INTERACTIONS FOR IMPROVED FLAVOUR AND FUNCTIONALITY (382)

7. **Amy McMackin**, Sustainable Food Processing Laboratory, ETH Zurich
FROM OFF-FLAVOUR TO FUNCTION: NADES-BASED ENGINEERING OF PROTEIN–POLYPHENOL INTERACTIONS IN PEA PROTEIN ISOLATES (384)

14.00-15.30 hrs Breakout 7

Food Attributes: Chemistry and Sensory-02 —Food and Analytical Chemistry— Advanced Analytical Technologies-02

Speakers & Titles

1. **Runa Iwaki**, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, Japan
DEVELOPMENT OF A NOVEL METHOD FOR CORTISOL QUANTIFICATION IN POSTMORTEM FISH MUSCLE (736)
2. **Solomon Yao-Say Selorm Adade**, Jimei University
VIS–NIR SPECTROSCOPY COUPLED WITH MULTIMODEL MACHINE LEARNING FOR DETECTING MILLET AND CHILI ADULTERATION IN BLACK PEPPER (1125)
3. **Doralyn Dalisay**, Center for Chemical Biology and Biotechnology (C2B2), University of San Agustin, Iloilo City
SPATIAL METABOLOMICS OF FUNCTIONAL FOODS: MALDI-HDMS IMAGING OF NUTRACEUTICALS IN GINGER, PINEAPPLE, AND CACAO (1192)
4. **Yuanyuan Ye**, School of Agricultural and Food Sustainability, The University of Queensland, Brisbane, Australia
SEPARATION AND IDENTIFICATION OF MAJOR PROTEINS IN CAMEL MILK (364)
5. **Divya Aggarwal**, Department of Food Chemistry and Technology, Teagasc Food Research Centre, Ashtown, D15 DY05, Dublin, Ireland
ULTRASOUND-ASSISTED EXTRACTION OF LIPIDS FROM OAT FLAKES USING GREEN SOLVENTS: A SUSTAINABLE APPROACH FOR REPLACING N-HEXANE (556)
6. **Silpa Vellasseri,** Department of Food Technology & Nutrition, School of S cience, RMIT University, Melbourne, Australia
CHEMICAL CROSSLINKING OF PEA LEGUMIN AND K-CASEIN WITH GENIPIN (901)

14.00 - 15.30 hrs Breakout 10

FOOD PROCESS AND ENGINEERING-06 -Traditional Foods for Future-01

Speakers & Titles

1. **AGNES ADEBOLA OGUNYEMI**, Food and Industrial Microbiology, Department of Microbiology, College of Biological Sciences (Colbios), Federal University of Agriculture, Abeokuta, Ogun State, Nigeria
   MICROBIOLOGICAL QUALITY AND SAFETY ASSESSMENT OF KULI-KULI PRODUCED IN SELECTED LOCATIONS IN OGUN STATE, NIGERIA. (22)
2. **Fatima Abdulkadir**
   AMINO ACID PROFILE OF OPTIMIZED AND LACTIC ACID FERMENTED COMPOSITE FLOURS FOR MASA PRODUCTION (31)
3. **Mary Adesola**, Ladoke Akintola University of Technology, Ogbomoso. Oyo State, Nigeria
   DEVELOPMENT OF A FUNCTIONAL MEAL FROM GERMINATED PEARL MILLET, SORGHUM, AND BAMBARA GROUNDNUT FORTIFIED WITH CARROTS (34)

16.00 - 17.30 hrs Breakout 1

Food Quality Attributes: Chemistry and Sensory-03 -Food and Analytical Chemistry-Food Chemistry

Speakers & Titles

1. **Anne-Sofie Gottschalck Rehlund**, Department of Food Science, University of Copenhagen, Copenhagen, Denmark
   EFFECT OF SOLID-STATE FERMENTATION OF YELLOW PEAS ON FORMATION OF MAILLARD REACTION PRODUCTS (408)
2. **Yada Nolvachai**, ARC Training Centre for Hyphenated Analytical Separation Technologies (HyTECH), Deakin Centre for Advanced Food Sciences, School of Exercise and Nutrition Sciences, Deakin University 221 Burwood Highway, Burwood VIC 3125 Australia
   SOLVENT-ASSISTED FLAVOUR EVAPORATION (SAFE) OPTIMISATION FOR EXTRA VIRGIN OLIVE OIL: A DESIGN OF EXPERIMENT APPROACH ENHANCED BY MULTIDIMENSIONAL GAS CHROMATOGRAPHY (479)
3. **Wei Liao**, Michigan State University
   A FOOD-ENERGY-WATER NEXUS SOLUTION TOWARDS A SUSTAINABLE AND RESILIENT EUROPE (554)
4. **Ting-Jang Lu**, Institute of Food Science and Technology, National Taiwan University
   SHORT-CHAIN CARBOHYDRATES PRODUCED FROM BROWN SEAWEED THROUGH ACID AND FENTON DEPOLYMERIZATION (1078)
5. **Jian Yong Wu (tbc)**
6. **Ruoxin Liu,[1] Bernadine M Flanagan,[1] Vishal Ratanpaul,[2] Michael J Gidley,[1]**
   Center for Nutrition and Food Sciences, The University of Queensland, Australia,[1] School of Science, Technology, and Engineering, University of Sunshine Coast, Australia[2]
   VALORIZATION OF CO-PRODUCTS FROM LEGUME PROTEIN DRY FRACTIONATION FOR APPLICATION IN TORTILLAS (257)

16.00 - 17.30 hrs Breakout 2

Functional Foods, Bioactives and Health Promotion-03 -Functional foods and Supplements: Safety & Health Outcomes-Clinical Outcomes

Speakers & Titles

1. **Jerrell Felim**, National Taiwan Ocean University
   STURGEON COLLAGEN PEPTIDES PROTECT MALE REPRODUCTIVE FUNCTION AND TESTICULAR INTEGRITY IN OBESITY-INDUCED RODENT MODELS (737)
2. **Saya Nakamura**, Department of Bioscience and Biotechnology, Faculty of Agriculture, Graduate School of Kyushu University, Japan
   ANTI-DIABETIC EFFECT OF ADIPOR1 AGONISTIC DIPEPTIDE TYR-PRO IN SPONTANEOUSLY DIABETIC TORII RATS (320)
3. **Alweera Ashfaq**, United Arab Emirates University, Al Ain, UAE
   PREPARATION OF COLOSTRUM FORTIFIED CAMEL MILK-BASED INFANT FORMULA: ITS CHARACTERIZATION, BIOACTIVE PROPERTIES, AND PEPTIDOMICS AFTER IN-VITRO SIMULATED INFANT GASTROINTESTINAL DIGESTION (253)
4. **Thanutchaporn Kumrungsee**, Program of Food and AgriLife Science, Graduate School of Integrated Sciences for Life, Hiroshima University, Hiroshima, Japan
   CIRCULATING GABA: A POTENT AND UNEXPECTED PERIPHERAL SIGNAL THAT SUPPRESSES APPETITE AND INDUCES WEIGHT LOSS (1219)
5. **Laxmikant Shivnath Badwaik**, Department of Food Engineering and Technology, School of Engineering, Tezpur University, Napaam, Assam 784028, India
   ALGINATE-BASED ENCAPSULATION OF NONGMANGKHA (PHLOGACANTHUS THYRSIFLORUS) FLOWER EXTRACT FOR ENHANCED STABILITY, BIOACCESSIBILITY, AND FUNCTIONAL FOOD APPLICATIONS (1179)

16.00 - 17.30 hrs Breakout 3

FOOD PROCESS AND ENGINEERING-07 Advanced Food Preservation and Processing Technologies - Separation Process-02

Speakers & Titles

1. **Mathéo Desmenez**, Food Science Department, Université Laval, Quebec City, Canada
   IDENTIFICATION AND CHARACTERIZATION OF NEW ANTIMICROBIAL PEPTIDES DERIVED FROM CHICKEN, CALF, AND TURKEY BLOOD CRUORS FOLLOWING THEIR ENZYMATIC HYDROLYSIS AND SEPARATION BY EDUF USING STATISTICAL APPROACHES AND IN VITRO TESTS (1097)
2. **Brajesh Kumar Panda**, Assistant Professor, Department of Agricultural and Food Engineering, IIT Kharagpur, India
   MICROCLIMATE DYNAMICS IN BULK GRAIN STORAGE:

CHARACTERIZATION OF TEMPERATURE AND MOISTURE GRADIENTS IN GODOWN SYSTEMS (1162)

3. **Wei Han Foo**, School of Chemistry, Chemical Engineering and Biotechnology, Nanyang Technological University, Singapore 637459, Singapore
MACHINE-LEARNING-GUIDED EXTRACTION OPTIMIZATION AND PHYSICOCHEMICAL CHARACTERISTICS OF GRAS MICROALGAE PROTEINS FOR SUSTAINABLE FOOD APPLICATIONS (540)
4. **Ardra Chandra Babu**, Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, West Bengal, India, and School of Molecular and Life Sciences, Curtin University, Perth, Western Australia, Australia
DESIGN OF AN OZONE TREATMENT SYSTEM FOR FRESH PRODUCE USING COMPUTATIONAL FLUID DYNAMICS (686)
5. **Kazutaka Yamamoto**, Grad School Agric Life Sci/U Tokyo, Japan
SYNERESIS AND COLOR CHANGE OF EGG WHITE SOLIDIFIED BY HIGH HYDROSTATIC PRESSURE (365)
6. **Zhongli Pan**, Department of Biological and Agricultural Engineering, University of California, Davis, Davis, USA
EFFICACY OF FOOD-GRADE SILICA NANOPARTICLES FOR CONTROLLING STORED-PRODUCT INSECTS IN GRAINS AND TREE NUTS (546)

16.00 - 17.30 hrs Breakout 4

FOOD PROCESS AND ENGINEERING-08 -Food Processing and Engineering Process Innovation -02

Speakers & Titles

1. **Kishanthini Kailaivasan**, Department of Food Science and Technology, Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka, Makandura, Sri Lanka.
PRODUCTION AND CHARACTERIZATION OF LIQUID SMOKE FROM LIGNOCELLULOSIC BIOMASS USING A COMPACT FOOD-GRADE PYROLYSIS REACTOR (544)
2. **Haijie Wang**, Department of Food Science and Technology, National University of Singapore
COMPUTATIONAL FLUID DYNAMICS AS A RATIONAL DESIGN TOOL FOR SCALING UP CULTIVATED MEAT BIOPROCESSING: A MECHANISTIC REVIEW WITH SYSTEMATIC SPINNER FLASK SIMULATIONS (614)
3. **Jørgen Lerfall**, Department of Biotechnology and Food Science, Norwegian University of Science and Technology.
EFFECTS OF SUB-CHILLING ON THE BIOCHEMICAL STABILITY AND HYDROLYSIS PERFORMANCE OF SALMON REST RAW MATERIAL (729)
4. **Tyler Barzee**, University of Kentucky, USA
Utilization of filamentous fungi in 3D-bioprinted structured food products (195)

5. **Rossella Caporizzi**, Department of Agriculture, Food, Natural resources and Engineering, University of Foggia, Via Napoli 25, 71122, Foggia, Italy
THREE-DIMENSIONAL PRINTED MODEL FOODS AS DIGITAL PLATFORMS FOR TAILORED RELEASE OF BIOACTIVES AND MICRONUTRIENTS (700)

16.00 - 17.30 hrs Breakout 5

Sustainable Food Systems and Global Food Security-01 -Food Systems and Climate Change-01

Speakers & Titles

1. **Hsin Yi Liu**, Institute of Aquatic Science and Technology, National Kaohsiung University of Science and Technology, Kaohsiung, Taiwan
ASSESSING THE NET CARBON BALANCE OF COMMERCIAL GROUPER AQUACULTURE INTEGRATED WITH SOLAR PHOTOVOLTAIC SYSTEMS: A COMPARATIVE LIFE CYCLE ASSESSMENT IN TAIWAN (53)
2. **Yoga Pratama**, Department of Food Technology, Faculty of Animal and Agricultural Science Faculty, Universitas Diponegoro, Semarang, 50275, Indonesia
IMPROVING THE QUALITY OF A NOVEL AND SUSTAINABLE EDIBLE LIPID BLACK SOLDIER FLY LARVAE OIL (BSFLO) THROUGH BLEACHING WITH SELECTED ADSORBENTS (62)
3. **Avinash Sinha**, Food, Chemical and Biotechnology Cluster, Singapore Institute of Technology (SIT), Singapore
TECHNO-ECONOMIC ANALYSIS AND LIFE-CYCLE ASSESSMENT OF DAIRY, NON-DAIRY, AND VEGAN WHIPPING CREAMS (484)
4. **Sujosh Nandi**, Department of Molecular Sciences, Swedish University of Agricultural Sciences, Uppsala, Sweden
A GENOTYPE-BASED ASSESSMENT OF PHYSICOCHEMICAL PROPERTIES, COOKING QUALITY, AND STARCH DIGESTIBILITY OF RICE UNDER SOIL SALINITY STRESS (799)
5. **Bate Li**, Technological University Dublin, Teagasc Ashtown Food Research Centre
LIFE CYCLE ASSESSMENT OF DRYING AND PROTEIN EXTRACTION FROM DUCKWEED BIOMASS ASSISTED WITH ULTRASONIC TECHNOLOGY (816)
6. **Upali Samarajeewa**, Department of Food Science and Technology, University of Peradeniya, Peradeniya, Sri Lanka
CLIMATE CHANGE EFFECTS ON MARINE FOOD RESOURCES: OPPRTUNITIES AND CHALLENGES (853)

16.00 - 17.30 hrs Breakout 6

Food Safety , Quality, and Risk Communication -02 —Foodborne Pathogens and Prevention Strategies

Speakers & Titles

1. **Arianna Dick**, School of Science, RMIT University, Melbourne, Australia
   IMPLEMENTING A FOOD SAFETY FRAMEWORK FOR 3D-PRINTED BEEF PUREE INTENDED FOR DYSPHAGIA DIETS (318)
2. **BHANU PRAKASH**, Department of Botany, Institute of Science, Banaras Hindu University, Varanasi, Pin code- 221005, Uttar Pradesh, India
   DEVELOPMENT OF NOVEL GREEN ANTIFUNGAL FORMULATION AGAINST AFLATOXIN B1 PRODUCING ASPERGILLUS FLAVUS AND DECIPHERING MECHANISM OF ACTION USING MATHEMATICAL MODELING AND TRANSCRIPTOMIC APPROACHES (375)
3. **Liling Hao**, University of Shanghai for Science and Technology
   RESEARCH ON HIGHLY SENSITIVE APTASENSORS FOR RAPID DETECTION OF FOODBORNE PATHOGENS (462)
4. **Yada Nolvachai**, ARC Training Centre for Hyphenated Analytical Separation Technologies (HyTECH), Deakin Centre for Advanced Food Sciences, School of Exercise and Nutrition Sciences, Deakin University 221 Burwood Highway, Burwood VIC 3125 Australia
   A UNIFIED ANALYTICAL PLATFORM FOR FOOD SAFETY, QUALITY, AND AUTHENTICITY: CASE STUDIES USING COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY (482)

16.00 - 17.30 hrs Breakout 7

Education, Capacity Building, and Workforce Transformation-01 - Global Frameworks for Food Education

Speakers & Titles

1. **Adewale Olusegun Obadina**, Association of African Universities (AAU), Accra, Ghana
   HARMONIZING FOOD SCIENCE EDUCATION IN AFRICA: THE AAU-IUFOST COLLABORATION WITHIN A GLOBAL FRAMEWORK FOR EDUCATION (76)
2. **Anthony Sales**, Professional Regulatory Board of Food Technology, Professional Regulation Commission, Delegation Bldg., Philippine International Convention Center, Vicente Sotto St., Pasay, Metro Manila, 1307, Philippines; Department of Science and Technology Davao Regio
   PROFESSIONALIZING FOOD TECHNOLOGISTS IN THE PHILIPPINES: UPDATES ON THE IMPLEMENTATION OF THE PHILIPPINE FOOD TECHNOLOGY ACT (238)
3. **Myrna Benita Luna**, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Quezon City, Philippines
   STAKEHOLDER-INFORMED CURRICULUM REVISION IN GRADUATE FOOD SCIENCE: A CONTINUOUS QUALITY IMPROVEMENT APPROACH (314)
4. **Joseph Abu**, Department of Food Science and Technology, University of Agriculture, P.M.B. 2373, Makurdi, Nigeria
   ASSESSING FOOD SCIENCE AND TECHNOLOGY CURRICULA FOR RELEVANCE IN NIGERIA AND OTHER AFRICAN COUNTRIES (367)

1600–1730 hrs Breakout 8

Food Quality Attributes: Chemistry and Sensory-04 -Food and Analytical Chemistry-Property Based Techniques

Speakers & Titles

1. **Yasutaka Shigemura**, Tokyo Kasei University
   IDENTIFICATION OF ACRYLOYL-HISTIDINE AS A HEAT-INDUCED DERIVATIVE OF AN IMIDAZOLE PEPTIDE IN FOODS (495)
2. **Beril Bayrak**, Munster Technological University
   Beyond Protein Quantity: Comprehensive Characterisation of Fish Proteins Using Chemical and Spectroscopic Techniques (684)
3. **Yaqi Zhao**, South China University of Technology
   CHARACTERIZATION OF SOLA L 7, A NONSPECIFIC LIPID TRANSFER PROTEIN IN TOMATO SEED (753 YS)
4. **Sihao Chen**, Department of Food Science & Technology, National University of Singapore, 2 Science Drive 2, Singapore 117542, Singapore
   SYNERGISTIC GELATION BEHAVIOR OF XANTHAN GUM AND POLYSACCHARIDES ISOLATED FROM SEA COCONUT (775)
5. **Ma. Krischen Austria**, Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, College, Laguna, Philippines
   ANNEALING-INDUCED CHANGES IN THE PASTING, THERMAL, STRUCTURAL, AND DIGESTIBILITY PROPERTIES OF GREEN SABA BANANA FLOUR WITH PEEL (1051)
6. **Siyu Yao**, Southeast University, Dhaka Bangladesh
   CROSS-SCALE SPATIOTEMPORAL MAPPING AND METABOLIC DYNAMICS OF AFLATOXIN ACCUMULATION IN ASPERGILLUS FLAVUS-INFECTED PEANUTS (1432)

Tuesday, 27 October 2026

09.00 - 10.30 hrs Breakout 1

Food Attributes: Chemistry and Sensory-05 -Food and Analytical Chemistry-Food Safety and Monitoring

Speakers & Titles

1. **Xinxue Zhang**, Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, China
   HIGHLY SENSITIVE DETECTION OF WHEAT ALLERGEN GLIADIN USING AN ELECTROCHEMICAL BIOSENSOR FOR FOOD SAFETY MONITORING (933)
2. **Khalid Al Zuhaibi**, Ministry of Agriculture, Fisheries, and Water Resources_ Food Safety and Quality Center
   FOOD SAFETY AND AGRICULTURAL PRACTICES: A STUDY OF FRESH LOCAL PRODUCE IN THE SULTANATE OF OMAN (947)
3. **Yuying Feng**, Deakin University
   SUITABILITY OF POST-CONSUMER RECYCLED PLASTIC AS A FOOD CONTACT MATERIAL (966)
4. **Jonah Bondoc**, Research and Analytical Services Laboratory, Natural Sciences Research Institute, University of the Philippines, Diliman, Quezon City, 1101 Philippines
   HIDDEN RISKS ON THE PLATE: HEALTH RISK ASSESSMENT OF HEAVY METALS IN URBAN- AND RURAL-FARMED VEGETABLES IN THE PHILIPPINES (874)

0900–1030 hrs Breakout 2

Food Quality Attributes: Chemistry and Sensory-07 -Flavor Chemistry and Sensory Science-Flavour Chemistry-01

Speakers & Titles

1. **Blessing Offia-Olua**, Michael Okpara University of Agriculture, Umudike, Abia State, Nigeria
   AMINO ACID PROFILING OF SELECTED INDIGENOUS NIGERIAN SPICES FOR TRADITIONAL, INNOVATIVE AND GLOBAL FOOD APPLICATIONS (123)
2. **Yifeng Dai**, Guizhou University
   LEFTY OR RIGHTY: CHIRALITY OF ETHYL LACTATE MATTERS IN BAIJIU AROMA (125)
3. **Peerapong Wongthahan**, Department of Food Technology, Faculty of Technology, Khon Kaen University, Khon Kaen 40002, Thailand.

DEVELOPMENT OF A ROASTED WOLFFIA LATTE ENRICHED WITH PLANT PROTEIN FOR FUNCTIONAL BEVERAGE APPLICATIONS (157)

4. **Laura Castaneda**, Department of Molecular Sciences, Swedish University of Agricultural Sciences, 750 07 Uppsala, Sweden.
REPLACING IMPORTED SOY WITH LOCAL PULSES: CONSUMER ACCEPTANCE AND WILLINGNESS TO PAY FOR TOFU-LIKE PRODUCTS IN SWEDEN (170)
5. **Wenmeng HE**, Beijing Normal-Hong Kong Baptist University
MOLECULAR MECHANISM OF BITTERNESS AND FUNCTIONAL EVALUATION OF WHEAT GLUTEN-DERIVED PEPTIDES (191)
6. **Zihan Wang**, University of Alberta
ENHANCING TASTE AND ANTI-INFLAMMATORY ACTIVITY OF CANOLA PROTEIN HYDROLYSATES VIA GAMMA-GLUTAMYLATION (304)

09.00 - 10.30 hrs Breakout 3

FOOD PROCESS AND ENGINEERING-10 -Process Innovation -03

Speakers & Titles

1. **Ishara De Silva**, School of Science, STEM College, RMIT University, Bundoora, VIC 3083, Australia
EFFECT OF MAILLARD REACTION PRODUCTS FORMATION AND IRON COMPLEXATION ON PHYSICOCHEMICAL AND STRUCTURAL PROPERTIES OF CASEINATE-GLUCOSE AND CASEINATE-LACTOSE SYSTEMS. (836)
2. **Pei Leng TAN**, Nanyang Technological University, Singapore
LOW-COST AND VERSATILE SCAFFOLD TECHNOLOGY FOR SUSTAINABLE CULTIVATED MEAT PRODUCTION (967)
3. **Abdur Rehman**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork P61 C996, Ireland
ULTRASOUND-ASSISTED SOY PROTEIN ISOLATE/PURITY GUM ULTRA-COMPLEX NANOPARTICLES FOR CONTROLLED DELIVERY OF BORAGE SEED OIL AND PEPPERMINT OIL BLENDS (1022)
4. **Guanqiu Huang**, Department of Chemical Engineering, University of Melbourne, Melbourne, Australia
MILD FRACTIONATION OF PEA GLOBULINS AND THEIR CONCENTRATION USING ULTRAFILTRATION (1034)
5. **Alexander Mathys**, ETH Zurich, Institute of Food, Nutrition and Health, Sustainable Food Processing Laboratory, Schmelzbergstrasse 9, Zurich 8092, Switzerland; Singapore-ETH Centre, 1 Create Way, 138602 Singapore; Bezos Centre for Sustainable Protein at the National University of Singapore
EMERGING FOOD PRODUCTION VIA EXTREMOPHILIC MICROALGAE: ADVANCING SUSTAINABILITY, AFFORDABILITY, AND NUTRITION (205)

09.00 - 10.30 hrs Breakout 4

Functional Foods, Bioactives, and Health Promotion-05 -Functional foods and Supplements: Safety & Health Outcomes-Clinical Applications

Speakers & Titles

1. **Huijin Jeong**, Department of Food Science and Biotechnology, Gachon University, Seongnam 13120, Republic of Korea
   NEUROPROTECTIVE EFFECTS OF PEDIOCOCCUS PENTOSACEUS TAP041 AGAINST METHYLGLYOXAL-INDUCED COGNITIVE IMPAIRMENT IN AN ALZHEIMER'S DISEASE MOUSE MODEL (445)
2. **Restituto Tocmo**, Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading, United Kingdom
   REDOX-ACTIVE CONJUGATED FATTY ACIDS AS FUNCTIONAL FOOD BIOACTIVES FOR REGULATING HUMAN T HELPER 17 (TH17)-MEDIATED INFLAMMATION (95)
3. **Agnieszka Orkusz**, Wrocław University of Economics and Business, Department of Biotechnology and Food Analysis, Wrocław, Poland
   BREAKING BELOW 55 - HOW ALTERNATIVE PROTEIN SOURCES RESHAPE THE GLYCAEMIC INDEX OF DRY WAFERS (342)
4. **Nur Syakilla**, Faculty of Food Science and Nutrition, Universiti Malaysia Sabah, Jalan UMS, Kota Kinabalu 88400, Sabah, Malaysia
   IN SILICO GUIDED PRODUCTION OF ACE-INHIBITORY PEPTIDES FROM GRACILARIA CHANGII USING ENZYME-ASSISTED EXTRACTION (1176)
5. **Kanjana Singh**, Division of Cannabis and Medicinal Plants for Local Development, Graduate School, Payap University, Chiang Mai 50000, Thailand
   SYNERGISTIC ENCAPSULATED GREEN TEA-TURMERIC POLYPHENOLS: A TRANSLATIONAL FUNCTIONAL BEVERAGE STRATEGY FOR COLORECTAL CANCER PREVENTION (452)

0900–1030 hrs Breakout 5

Food Quality Attributes: Chemistry and Sensory-08 -Flavor Chemistry and Sensory Science-Flavour Chemistry-02

Speakers & Titles

1. **Yuzhu MAO**, Singapore Institute of Technology
   EFFECTS OF HYDROCOLLOID TYPES AND CONCENTRATIONS ON THE TEXTURAL PROPERTIES AND DIGESTIBILITY OF PLANT-BASED NUGGETS (329)
2. **Peeraporn Pakakaew**, Cluster of high-value products from Thai rice and plants for health, Faculty of Agro-Industry, Chiang Mai University, Chiang Mai 50100, Thailand
   ACCELERATED PROCESSING OF BLACK GARLIC AND A NEWLY DEVELOPED “GOLDEN GARLIC”: EFFECTS ON BIOACTIVE

COMPOUNDS, VOLATILE PROFILES, SENSORY PROPERTIES, AND CONSUMER ACCEPTANCE IN FOOD APPLICATIONS (361)

3. **Christine Hui Qin Goh**, Singapore Institute of Technology
FROM PLAIN TO PALATABLE: INNOVATION IN TEXTURE-MODIFIED FOODS FOR SINGAPORE'S SENIORS (374)
4. **Xuebing Xu**, Wilmar (Shanghai) Biotechnology Research and Development Center Co. Ltd.
SUSTAINABLE PRODUCTION OF ROASTED OILS: RATIONAL MODULATION OF PRECURSOR FORMATION TO AVOID OVER-ROASTING OPERATIONS (862)
5. **Kawindhya Thathsarani**, Department of Food Science, University of Otago, Dunedin, New Zealand
IMPACT OF PULSED ELECTRIC FIELD PROCESSING ON CONSUMER PERCEPTION OF BEEF EATING QUALITY (922)
6. **Zhibin Liu**, Fuzhou University
DECODING THE SMOKY FLAVOR OF SMOKED LAPSANG SOUCHONG TEA (929)

09.00 - 10.30 hrs Breakout 6

Nutrition, Policy, Classification, and Public Health-03 —Global Nutrition, Food Security, and Policy

Speakers & Titles

1. **Jian He**, National Technology Innovation Center for Dairy, Yili Global Innovation Center, International Dairy Federation (IDF), Journal of China Dairy Industry
MICRO-EMULSIFIED ENCAPSULATED CALCIUM TECHNOLOGY FOR OPTIMIZED CALCIUM SUPPLEMENTATION (1539)
2. **Vishweshwaraiah Prakash,** Council of Scientific and Industrial Research, INDIA; Former President of IUFoST, Former Vice-President of IUNS
EMERGENCE OF NEW GENERIC FOOD REGULATIONS FROM THE VAST POTENTIAL OF PERSONALIZED FOOD (1096)
3. **Pui Yee Tan**, School of Food Science and Nutrition, Faculty of Environment and Social Sciences, University of Leeds, Leeds LS2 9JT, United Kingdom
TRANSFORMING DIGITAL FOOD ENVIRONMENTS IN MALAYSIA: SYSTEMS INSIGHTS AND CO-CREATED PATHWAYS FOR HEALTHIER AND MORE SUSTAINABLE FUTURES (563)
4. **Alvaro Ferreira-Lazarte, Guillermo Fernández, Ana Muñoz-Labrador, Amalia Molina-Chaux, Maria del Mar Villamiel,** Institute of Food Science Research (CIAL), Madrid, Spain
SURVEY OF COMMERCIAL COCOA QUALITY USING MAILLARD REACTION PARAMETERS (806)
5. **Zhiyi Yin, Zhaoshuo Yu, Patrick G Wall, Pingfan Rao, Imeida Maher.** Sutherland School of Law, University College Dublin, Ireland and College of Biological Science and Engineering, Fuzhou University, China

BROADER DEVELOPING-COUNTRY ENGAGEMENT IN RESHAPING CODEX ALIMENTARIUS COMMISSION STANDARDS FOR ULTRA-PROCESSED FOODS COULD ADVANCE DIETARY EQUITY (182)

09.00 - 10.30 hrs Breakout 8

FOOD PROCESS AND ENGINEERING-11 -Scaling Up Traditional Technologies-02

Speakers & Titles

1. **Chenxue Su**, Northwest A&F University
   NON-DESTRUCTIVE ASSESSMENT OF WINE GRAPE MATURITY USING AN OVERALL QUALITY INDEX (OQI) AND VISIBLE–NEAR-INFRARED SPECTROSCOPY (355)
2. **Elisabeth Prabawati**, School of Agriculture and Food Sustainability, The University of Queensland, Australia
   RAPID PRODUCTION OF AUSTRALIAN-GROWN CHICKPEA TEMPEH: INFLUENCE OF ACIDIFICATION ON KEY PHYSICOCHEMICAL PROPERTIES (441)
3. **Professor Dr Anil Kumar Anal**, Faculty of Food Agriculture and Natural Resources, Asian Institute of Technology, Thailand
   SCALING TRADITIONAL TOHU AND PE POKE: APPROPRIATE-TECHNOLOGY UPGRADING OF WET AND DRIED MYANMAR LEGUME FOODS FOR FUTURE PROTEIN APPLICATIONS (481)
4. **Guru Raj Pejavara Narayana**, Department of Food Process Technology, National Institute of Food Technology, Entrepreneurship and Management – Thanjavur – 613005, (NIFTEM-T) Tamil Nadu, India
   DEVELOPMENT AND CHARACTERISATION OF RADIOFREQUENCY-TREATED FOXTAIL MILLET AND BROWN SEAWEED PROTEIN COMPOSITES AND ITS APPLICATION IN A READY-TO-SERVE BEVERAGE (550)
5. **Haijie Wang**, Department of Food Science and Technology, National University of Singapore
   COMPUTATIONAL FLUID DYNAMICS AS A RATIONAL DESIGN TOOL FOR SCALING UP CULTIVATED MEAT BIOPROCESSING: A MECHANISTIC REVIEW WITH SYSTEMATIC SPINNER FLASK SIMULATIONS (614)

09.00 - 10.30 hrs Breakout 9

Food Safety , Quality, and Risk Communication -03 —Foodborne Pathogens and Prevention Strategies

Speakers & Titles

1. **Okon Johnson Esua**, Department of Food Science and Technology, National University of Singapore, Science Drive 2, 117542, Singapore; Singapore-HUJ Alliance for Research and Enterprise (SHARE), Innovation Wing, 1 CREATE Way, 138620, Singapore; Department of

Agricultural and F
ANTIMICROBIAL PEPTIDE COCKTAIL FORMULATION AS NON-ANTIBIOTIC MITIGANTS TO CONTROL BACTERIA CONTAMINATION IN CULTURED MEAT PRODUCTION (724)

2. **Minkawat Thanopajai**, Department of Food technology, Faculty of Technology, Khon Kaen University, Khon Kaen, Thailand
SYNERGISTIC ANTIFUNGAL ACTIVITY OF GREEN-SYNTHESIZED ZINC OXIDE NANOPARTICLES AND LIMNOPHILA AROMATICA ESSENTIAL OIL AGAINST ASPERGILLUS NIGER (944)

4. **Shanshan Liu**, School of Chemistry, Chemical Engineering and Biotechnology, Nanyang Technological University, Singapore
A FOOD-GRADE HYDROGEL FOR TARGET-TRIGGERED BACTERIOPHAGE DELIVERY IN FOOD BIOCONTROL (968)

5. **Yaqi Zhao**, South China University of Technology
Quantitative Western blot assay for the detection of chicken serum albumin (1206)

09.00 - 10.30 hrs Breakout 10

Sustainable Food Systems and Global Food Security-03 -Circular Economy and Zero waste Approaches-01

Speakers & Titles

1. **Byron Perez**, ETH Zurich
MICROALGAE BIOREFINERIES FOR SUSTAINABLE FOOD SYSTEMS: CIRCULAR CULTIVATION, ENERGY-EFFICIENT PROCESSING, AND SCALABLE DOWNSTREAM INTEGRATION (111) (YS)

2. **Rahel Suchintita Das**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Ashtown, Dublin, D15 DY05, Ireland
ECO-INNOVATIVE ZERO-WASTE SEAWEED BASED BIOREFINERY (210)(YS)

3. **Francesca Pompei**, University of Camerino
RECOVER, EXTRACT AND EAT: BIOSAFETY ASSESSMENT OF WATER-BASED DES EXTRACTS FROM SPENT COFFEE GROUNDS (5)

4. **Erwin Descallar**, University of the Philippines
ASSESSMENT OF THE IMPACT OF PASTEURIZATION ON THE PHYSICOCHEMICAL PROPERTIES AND MICROBIAL SAFETY OF COCONUT SKIM MILK (CSM) (14)

5. **Asgar Farahnaky**, Department of Food Technology and Nutrition, School of Science, RMIT University, Melbourne, Australia
EMERGING LEAF PROTEINS: BRIDGING SUSTAINABILITY, FUNCTIONALITY, AND INDUSTRIAL SCALE (80)

6. **Christian Hermansen**, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology, and Research (A*STAR), Singapore

FERMENTATION OF FOOD PROCESSING BY-PRODUCTS FOR IMPROVED NUTRITIONAL VALUE IN SUSTAINABLE AQUAFEED (248)

7. **N Sai Prasanna**, Indian Institute of Technology Tirupati
DEEP EUTECTIC SOLVENT-MEDIATED EXTRACTION OF COCONUT PROTEINS FROM SPENT COCONUT RESIDUE: STRUCTURE AND FUNCTIONALITY INSIGHTS (272)

1100–1230 hrs Breakout 1

Food Attributes: Chemistry and Sensory-09 -Flavor Chemistry and Sensory Science-Flavour Chemistry-03

Speakers & Titles

1. **Molan Zhang**, South China University of Technology
MECHANISTIC INSIGHTS INTO THE CONVERSION OF NEPHROTOXIC DJENKOLIC ACID INTO MEATY AROMA COMPOUNDS IN DJENKOL BEAN: MODULATION BY ASCORBIC ACID AND PH (1089)
2. **Malinda Madhusankha**, Department of Food Science and Technology, Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka
THERMAL AND EMULSIFICATION PROCESSING OF SPICE OLEORESIN: PHYSICOCHEMICAL BEHAVIOR, FLAVOR RELEASE, AND ENCAPSULATION IN OIL-IN-WATER SYSTEMS (1140)
3. **Katsuyoshi Nishinari**, Hubei University of Technology, SHARPS
MOLECULAR MECHANISM OF ASTRINGENCY CASED BY POLYPHENOLS (1350)
4. **Yanlei Li**, Hubei University of Technology
SALTINESS ENHANCEMENT BY DEPOLYMERIZED GUM ARABIC (1351)
5. **Yi Kai**, Department of Food Science and Technology, National University of Singapore, Singapore 117542, Singapore
SACCHAROMYCES CEREVISIAE FERMENTATION-ASSISTED EXTRACTION IMPROVES FLAVOR AND FUNCTIONAL PROPERTIES OF PEA PROTEIN ISOLATE (324)
6. **Shubham Chandraker, Mahendran Radhakrishnan.** Centre of Excellence in Non-Thermal Processing, National Institute of Food Technology, Entrepreneurship and Management, India
COLD PLASMA-ASSISTED ULTRASOUND EXTRACTION OF BIOACTIVE COMPOUNDS FROM BLACK PEPPER HUSK USING FOOD-GRADE ETHANOL AND DEEP EUTECTIC SOLVENTS: SENSORY CHARACTERIZATION USING AN ELECTRONIC NOSE (607 – VIDEO PRESENTATION REQUESTED)
7. **Yeoeun Kim,[1] Jihye An,[2] Kyongmo Kang,[3] Sungeun Cho,[2] Yookyung Kim,[*1]** Department of Human Ecology, Korea University, Korea,[1] Department of Poultry Science, Auburn University, USA,[2] Department of Food Science and Technology, Hoseo University, Korea[3]
EFFECT OF MAILLARD REACTION AND LIQUID SMOKING ON THE

AROMA OF TENEBRIO MOLITOR AND PROTAETAI BREVITARSIS SEULENSIS LARVAE(363)

11.00 - 12.30 hrs Breakout 5

FOOD PROCESS AND ENGINEERING-15 : Process Innovation -04

Speakers & Titles

1. **Srishti Upadhyay**, Indian Institute of Technology, Delhi, India
   ENGINEERING STABLE PLANT-BASED PICKERING EMULSIONS USING MUNG BEAN PROTEIN NANOPARTICLES AND EDIBLE OILS (1127)
2. **Paola Pittia**, University of Teramo, Dep.t Biosciences and Technology for Food Agriculture and Environment
   INNOVATIVE EXTRACTION PROCESS OF PLANT-DERIVED EXTRACELLULAR VESICLES—TECHNOLOGICAL AND SCALABILITY ASPECTS (1150)
3. **Scasia Fortunata Halim**, School of Science, Monash University Malaysia, Jalan Lagoon Selatan, 47500 Bandar Sunway, Selangor.
   INCLUSION COMPLEXES OF TOCOTRIENOL RICH FRACTION: PRODUCTION AND CHARACTERIZATION OF THE PHYSICOCHEMICAL PROPERTIES (1168)
4. **Nitin Nitin**, University of California, Davis
   BACTERIA-MATRIX INTERACTIONS INFLUENCE THE VIABILITY AND INTESTINAL SURVIVAL OF LACTICASEIBACILLUS RHAMNOSUS GG ENCAPSULATED IN WHEY PROTEIN AND STARCH HYDROGELS (539)

11.00 - 12.30 hrs Breakout 6

Sustainable Food Systems and Global Food Security-02 -Food Systems and Climate Change-02

Speakers & Titles

1. **Shen Ching Hao**, Food Science Department, Taiwan Ocean University, Keelung
   EFFECT OF LED LIGHT SOURCES ON THE GROWTH RATE AND LIPID COMPOSITION OF CHLORELLA SOROKINIAN AT LOW-TEMPERATURE STRESS (1032)
2. **Okba Guedri**, LUT School of Engineering Sciences, LUT University, Kouvola, Finland
   PROCESS OPTIMIZATION AND LIFE CYCLE ASSESSMENT OF ADVANCED EXTRACTION PROCESSING TECHNOLOGIES FOR ARGEMONE OCHROLEUCA SEED OIL (1042)
3. **Masagus Haidir Tamimi**, Department of Food Technology, Universitas Diponegoro
   FROM FOOD NEOPHOBIA TO ACCEPTANCE: EFFECTS OF EDUCATIONAL AND SENSORY INTERVENTIONS IN PROMOTING EDIBLE INSECTS AS SUSTAINABLE FOOD IN INDONESIA (1191)

4. **Okba Guedri**, Lappeenranta–Lahti University of Technology LUT
   LIFE CYCLE ASSESSMENT IN SUSTAINABLE FOOD PROCESSING AND CIRCULAR FOOD SYSTEMS: A SCOPING REVIEW OF METHODS, IMPACT CATEGORIES AND DIGITAL TOOLS (1235)
5. **Alicja Krzeminska**, Faculty of Earth Sciences and Environmental Management, Institute of Geography and Regional Development, University of Wroclaw, Pl. Uniwersytecki 1, 50-137 Wrocław, Poland
   REDESIGNING FOOD SYSTEMS FOR CLIMATE RESILIENCE AND FOOD SECURITY (1241)

11.00 - 12.30 hrs Breakout 7

Functional Foods, Bioactives, and Health Promotion-06 -Functional foods and Supplements: Safety & Health Outcomes-Food Waste Management

Speakers & Titles

1. **Jyotsna Waghmare,** Institute of Chemical Technology, Mumbai
   INTEGRATED CASCADING BIOREFINERY: TRANSFORMING MULTI-STREAM AGRI-FOOD AND HORTICULTURE WASTE INTO FUNCTIONAL INGREDIENTS AND HIGH-PERFORMANCE SUPERCAPACITOR CARBON ELECTRODES (1429)
2. **Ana M. Vilas-Boas**, Catholic University of Portugal, CBQF – Centre for Biotechnology and Fine Chemistry – Associate Laboratory, Faculty of Biotechnology, Rua Arquiteto Lobão Vital, 172, 4200-374 Porto, Portugal
   FROM PINEAPPLE WASTE TO THERAPY: CHITOSAN-ENCAPSULATED BROMELAIN AND POLYSACCHARIDES FOR INTESTINAL ANTI-INFLAMMATORY DELIVERY (1115)
3. **Ma. Krischen Austria**, Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, College, Laguna, Philippines, Cagayan State University-Andrews Campus, Tuguegarao City, Cagayan, Philippines
   FULL UTILIZATION OF SABA BANANA (MUSA ACUMINATA × BALBISIANA COLLA) PEEL AND PULP FOR FUNCTIONAL FOOD PRODUCT DEVELOPMENT (1091)
4. **Nicola Sunderland**, Technological University Dublin, School of Food Science & Environmental Health, Dublin, Ireland
   FUNGAL SOLID-STATE FERMENTATION OF FOOD WASTE FOR THE DEVELOPMENT OF FUNCTIONAL INGREDIENTS (796)
5. **Nicola Sunderland**, Technological University Dublin, School of Food Science & Environmental Health, Dublin, Ireland
   AN INVESTIGATION OF THE EFFECT OF FOOD WASTE DIETS ON THE BIOACTIVITY OF HERMETIA ILLUCENS AND TENEBRIO MOLITOR LARVAE FOR FUNCTIONAL FOOD APPLICATIONS (795)
6. **Subhanshu Bezbaruah**, Food Science and Technology Section, School of Allied Health Sciences, Manav Rachna International Institute of Research and Studies, Faridabad, Haryana, India, 121003.
   CIRCULAR ECONOMY APPROACH IN FOOD SYSTEM: CONVERTING

KOKUM PROCESSING WASTE INTO SAFE FUNCTIONAL INGREDIENTS. (204)

11.00 - 12.30 hrs Breakout 8

FOOD PROCESS AND ENGINEERING-13 -Traditional Foods for Future-02

1. **Laura Castaneda**, Swedish University of Agricultural Sciences
   INFOGEST IN VITRO DIGESTION OF NORDIC FABA BEAN–OAT TEMPEH: ROLES OF MICROSTRUCTURE AND COMPOSITION IN DIGESTIVE BEHAVIOR (167)
2. **Janusz Kapusniak**, Department of Dietetics and Food Studies, Faculty of Science and Technology, Jan Dlugosz University in Czestochowa, Armii Krajowej 13/15, 42-200 Czestochowa, Poland
   PLANT PROTEINS AS ALTERNATIVE NATURAL EMULSIFIERS IN FOOD EMULSIONS (193)
3. **Ji Hae Lee**, National Institute of Agricultural Sciences, RDA
   EFFECTS OF A SILKWORM-BASED COMPLEX IN A VCD-INDUCED MENOPAUSAL MOUSE MODEL (228)
4. **Oluchukwu Nwadi**, University of Nigeria, Nsukka
   CHEMICAL COMPOSITION AND SENSORY PROPERTIES OF OKPA PUDDING AND READY-TO-EAT OKPA GRITS FROM BAMBARA GROUNDNUT FLOUR SPICED WITH GARLIC (292)
5. **Chinelo Ezeocha**, Department of Food Science and Technology, Michael Okpara University of Agriculture, Umudike, Abia State, Nigeria.
   EVALUATION OF THE FUNCTIONAL AND PASTING PROPERTIES OF AERIAL YAM (DIOSCOREA BULBIFERA), GERMINATED BLACK TURTLE BEAN (PHASEOLUS VULGARIS), AND TIGERNUT (CYPERUS ESCULENTUS) COMPOSITE FLOURS. (402)

11.00 - 12.30 hrs Breakout 10

FOOD PROCESS AND ENGINEERING-14 Track Theme: Advanced Food Preservation and Processing Technologies

Speakers & Titles

1. **Dequan Zhang**, PhD, Professor, Doctoral Supervisor, Director of Institute of Urban Agriculture, Chinese Academy of Agricultural Sciences, China
   ADVANCES AND FUTURE PROSPECTS IN MEAT PROCESSING SCIENCE AND TECHNOLOGY (1540)
2. **Yu Xuan Lim**, School of Chemistry, Chemical Engineering and Biotechnology, Nanyang Technological University, Singapore 637459, Singapore
   MICROBIAL PROFILING OF SEAFOOD SPOILAGE BACTERIA AND

PHAGE COCKTAIL DEVELOPMENT AGAINST PREDOMINANT PSEUDOMONAS BUBULAE (574)

3. **Zhuorui Han**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, 310058, China
PREPARATION OF SELF-POWERED STERILIZATION PACKAGING FILM AND RESEARCH ON SUSTAINABLE ANTIBACTERIAL PRESERVATION (924)
4. **MONALISA SAHOO**, Swedish University of Agricultural Sciences
EFFECTS OF GENOTYPE AND GERMINATION ON FODMAP COMPOSITION IN WHEAT CULTIVARS (1095)
5. **Yusa Nakamura**, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, Japan
DIFFERENCES IN PHYSICAL PROPERTY CHANGES BETWEEN FATTY AND LEAN MUSCLES OF ATLANTIC BLUEFIN TUNA DURING LONG-TERM COLD-AGING (722)

14.00 - 15.30 hrs Plenary

Food Safety , Quality, and Risk Communication -04 —Foodborne Pathogens and Prevention Strategies

Speakers & Titles

1. **Nan Zhong**, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, China
A CRISPR-CAS12A-BASED METHOD FOR SCARLESS DELETION OF PLASMID-BORNE ANTIMICROBIAL RESISTANCE GENES IN STAPHYLOCOCCUS AUREUS (1252)
2. **Wanwan Hou**, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai
DISRUPTION OF WALL TEICHOIC ACID GLYCOSYLATION INCREASES MEROPENEM SUSCEPTIBILITY IN STAPHYLOCOCCUS AUREUS (1253)
3. **Chunlei Shi**, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, China
PROTEOMICS-GUIDED INSIGHTS INTO THE ANTIBIOFILM AND ANTIVIRULENCE ACTION OF HMB AGAINST LISTERIA MONOCYTOGENES (1265)
4. **Shoukui He**, MOST-USDA Joint Research Center for Food Safety, School of Agriculture & Biology, Shanghai Jiao Tong University, Shanghai, China
DISRUPTION OF FUR-MEDIATED IRON HOMEOSTASIS UNDERLIES THE ANTIBACTERIAL ACTIVITY OF CINNAMON ESSENTIAL OIL AGAINST SALMONELLA ENTERITIDIS (1287)
5. **Letian Li**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou 310058, Zhejiang, China
MULTIPLEXED AND ULTRASENSITIVE FOODBORNE PATHOGENS DETECTION WITH AN ORTHOGONAL ARGONAUTE CIRCUIT BASED ON ENCODED MICROSPHERE MICROSCOPIC IMAGING (1342)

6. **Yaqi Zhao**, Florida State University
QUANTITATIVE WESTERN BLOT ASSAY FOR THE DETECTION OF CHICKEN SERUM ALBUMIN (709)

14.00 - 15.30 hrs Breakout 1

Functional Foods, Bioactives, and Health Promotion-07 -Functional foods and Supplements: Safety & Health Outcomes-Food Technology

Speakers & Titles

1. **Vaishali Saraswat**, Indian Institute of Technology Tirupati
SUSTAINABLE EXTRACTION OF R-PHYCOERYTHRIN FROM DRY BIOMASS OF GRACILARIA CORTICATA EMPLOYING ULTRASOUND-ASSISTED EXTRACTION WITH NADES (636)
2. **Justice Okwechime**, Rivers State University Port Harcourt Nigeria
DEVELOPMENT AND QUALITY EVALUATION OF AN INSTANT SOUP THICKENER FROM OKRA (ABELMOSCHUS ESCULENTUS) AND JUTE LEAF ((CORCHORUS OLITORIUS) BLEND (215)
3. **Nguyen-Phuc Le**, Food and Health Group, School of Chemical Engineering, University of New South Wales, Sydney, Australia
FREEZE-DRYING MICROENCAPSULATION OF FINGER LIME EXTRACTS WITH CANOLA MEAL PROTEIN AND INULIN IMPROVES BIOACTIVE STABILITY DURING IN VITRO DIGESTION (1002)
4. **Anqi Li**, Centre for Nutrition and Food Sciences, Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Brisbane, Australia
PECTIN AND ALGINATE PHYSICAL FORMS MODULATE IN VITRO GUT FERMENTATION, METABOLITE PROFILES AND MICROBIOTA COMPOSITION (659)
5. **Trisha Balili**, Institute of Food Science and Technology, University of the Philippines Los Baños, College, Laguna 4030, Philippines
EFFECT OF MALTODEXTRIN CONCENTRATION ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF FREEZE-DRIED EXTRACT FROM SALUYOT (CORCHORUS OLITORIUS) (643)

14.00–15.30 hrs Breakout 3

Food Attributes: Chemistry and Sensory-10 -Flavor Chemistry and Sensory Science-Sensory Science-01

Speakers & Titles

1. **Verena Ming Hui Tan**, Singapore Institute of Technology, Health and Social Science cluster, Dietetics and Nutrition
RE SHAPING PUREED FOODS: SENSORY ACCEPTABILITY OF ASIAN SOFTER MEALS FOR OLDER ADULTS (104)
2. **Jiaqiang Luo**, La Trobe Institute of Sustainable Agriculture and Food, School of Agriculture, Biomedicine and Environment, La Trobe University, Bundoora, Victoria, 3083, Australia

A DATA-DRIVEN APPROACH TO DEVELOPING STRUCTURALLY AND SENSORIALLY COMPLEX PLANT-BASED OYSTER ANALOGUES (140)

3. **Lyket Chuon**, Department of Food Technology, Faculty of Technology, Khon Kaen University, Khon Kaen 40002, Thailand
UNDERSTANDING AMINO ACID PROFILES AND TASTE DETECTION OF MUSHROOM AND ALGAE EXTRACTS USING AN ELECTRONIC TONGUE (142)

4. **Nor Qhairul Izzreen Mohd Noor**, Food security Research Group, Faculty of Food Science and Nutrition, University Malaysia Sabah
THE OPTIMIZATION OF 5'-MONONUCLEOTIDES FROM NATIVE HERICIUM ERINACEUS PROTEIN HYDROLYSATE USING RESPONSE SURFACE METHODOLOGY (158)

5. **Yue Wang**, College of Enology, Northwest A&F University, Yangling, China
UNVEILING SUB-REGIONAL AROMA DIFFERENCES IN CHINA'S NINGXIA REGION: CHARACTERIZATION OF KEY AROMA PROFILES AND CHEMICAL FOUNDATIONS (234)

6. **Yue Wang**, College of Enology, Northwest A&F University, Yangling, China
ANALYSIS OF SENSORY CHARACTERISTICS FROM THE PERSPECTIVE OF RAW MATERIALS AND ESTABLISHMENT OF A SENSORY WHEEL FOR 'MSALAIS', A TRADITIONAL ALCOHOLIC BEVERAGE FROM SOUTHERN XINJIANG, CHINA. (235)

14.00 - 15.30 hrs Breakout 5

FOOD PROCESS AND ENGINEERING-12 -Biotransformation-02

Speakers & Titles

1. **Jae-Young Choi**, Department of Food and Biotechnology, Korea University, Sejong, 30019, Korea
ENGINEERING OF AMYLOSUCRASE TO IMPROVE TURANOSE PRODUCTION (617)

2. **Samadhan Dahikar**, Department of Microbiology, School of Sciences, Sanjivani University, Kopargaon, India
PROBIOTIC BIOTRANSFORMATION OF BEETROOT (BETA VULGARIS L.) FOR THE DEVELOPMENT OF NEXT-GENERATION FUNCTIONAL FOODS (1020)

3. **Zhuoran Zhang**, Department of Food Science & Technology, National University of Singapore, Science Drive 2, Singapore 117542, Singapore
MICROBIAL FERMENTATION OF DRIED NONI FRUIT SLURRY: IMPROVING AROMA WHILE PRESERVING BIOACTIVE COMPOUNDS (289)

4. **Joseph Jeffrey Garcia**, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman, Quezon City, 1101
Isolation of potential probiotic lactic acid bacteria from virgin coconut oil processing waste (673)

14.00 - 15.30 hrs Breakout 7

Functional Foods, Bioactives, and Health Promotion-08 -Functional Foods and Supplements: Safety & Health Outcomes-Food Technology

Speakers & Titles:

1. **Hameeda Banu Itagi**, Scientist I-Product Development and Sensory
   DEVELOPMENT OF NUTRIENT DENSE MULTI MILLET AND RICE FLAKES NUTRI BARS ENRICHED WITH STABILIZED RICE BRAN (863)
2. **Joanna Harasym**, Department of Biotechnology and Food Analysis Wrocław University of Economics and Business, Adaptive Food Systems Accelerator (AFSA) - Research Centre Wrocław University of Economics and Business, 53-345 Wroclaw, Poland
   FROM RECIPE TO PRODUCTION LINE: HIGH-FIBRE AND HIGH-PROTEIN DRY WAFERS DEVELOPED IN THE VIVAFER PROJECT (1100)
3. **Yanlin Sun**, ARC Industrial Transformation Training Centre for Uniquely Australian Foods, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland, Indooroopilly, QLD 4068, Australia
   SEASONAL DYNAMICS OF THE NUTRITIONAL AND METABOLOMIC PROFILE IN ATRIPLEX NUMMULARIA: IMPLICATIONS FOR FUNCTIONAL FOOD OPTIMISATION (69)
4. **Anika Singh**, British Columbia Institute of Technology
   SYNERGISTIC EFFECTS OF CHIA MUCILAGE AND KONJAC GLUCOMANNAN ON STARCH DIGESTION AND GLUCOSE DIFFUSION (226)
5. **Ahtisham Ali**, Auckland University of Technology
   VALORISATION OF SNAPPER (PAGRUS AURATUS) BYPRODUCTS: ENZYMATIC HYDROLYSIS FOR PROTEIN HYDROLYSATE PRODUCTION (1325)

1400–1530 hrs Breakout 8

Food Attributes: Chemistry and Sensory-11 -Flavor Chemistry and Sensory Science-Sensory Science-02

Speakers & Titles

1. **Rita Tay**, Singapore Institute of Technology
   PROCESS INTENSIFICATION OF CARROT SOFTENING USING PULSED ELECTRIC FIELD PRETREATMENT COMBINED WITH STEAMING FOR TEXTURE-MODIFIED FOODS (313)
2. **Mayushi Malshika Jayakody**, ARC Training Centre for Hyphenated Analytical Separation Technologies (HyTECH), Deakin Centre for Advanced Food Sciences (DeCAF), School of Exercise and Nutrition Sciences, Deakin University, 221 Burwood Highway, Burwood, Victoria 3125 Australia
   EFFECT OF ADVANCED THERMAL STERILISATION AND STORAGE TEMPERATURE ON SENSORY AND AROMA QUALITY OF SHELF-STABLE RED LENTIL DHAL. (491)

3. **Jieqi Mao**, Department of Food Science and Technology, National University of Singapore, Science Drive 2, Singapore, 117546, Singapore
ENHANCING THE SENSORY ACCEPTABILITY OF PLANT-BASED FOODS: MICROBIAL MODULATION OF A FERMENTED SOY-BASED CHEESE (522)
4. **Shubham Chandrakar**, Centre of Excellence in Non-Thermal Processing, Department of Food Process Technology, National Institute of Food Technology, Entrepreneurship and Management-Thanjavur, (NIFTEM-T), Thanjavur, Tamil Nadu, India
COLD PLASMA-ASSISTED ULTRASOUND EXTRACTION OF BIOACTIVE COMPOUNDS FROM BLACK PEPPER HUSK USING FOOD-GRADE ETHANOL AND DEEP EUTECTIC SOLVENTS: SENSORY CHARACTERIZATION USING AN ELECTRONIC NOSE (607)
5. **Ma. Carisse Compendio**, Department of Food Science, University of Otago, Dunedin, New Zealand 9016 and School of Technology, University of the Philippines Visayas, Miagao, Iloilo, Philippines 5023
MAPPING VOLATILE CHANGES DURING FERMENTATION OF RICE BEAN AND PIGEON PEA USING CHEMOMETRIC AND MACHINE LEARNING APPROACHES (629)
6. **Mariana F. Cardoso**, Department of Food Science and Technology, Federal University of Santa Catarina (UFSC), Florianópolis, Brazil
FROM DRYING TO DEODORIZATION: MODULATING ODOR-ACTIVE VOLATILES IN TETRASELMIS CHUII FOR CLEAN-LABEL FOODS (738)

1400 - 15.30 hrs Breakout 9

AI, Data Science, and Digital Transformation in Food Systems-03 - Artificial Intelligence for Sensory and Quality Prediction-02

Speakers & Titles

1. **Prakyath Shetty**, Department of Food Process Engineering, National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T), INDIA
RAPID DETECTION AND QUANTIFICATION OF MULTI-SOURCE STARCH ADULTERATION IN TAPIOCA STARCH AND TAPIOCA SAGO USING FOURIER TRANSFORM MID-INFRARED AND FOURIER TRANSFORM NEAR-INFRARED SPECTROSCOPY USING CHEMOMETRICS AND AI INTEGRATION (460)
2. **Antonio Derossi**, Department of Agriculture, Food, Natural resources and Engineering, University of Foggia, Via Napoli 25, 71122, Foggia, Italy
DIGITAL AND CHAOTIC TRAJECTORY DESIGN FOR DELTA-ROBOT MIXING OF LIQUID FOOD SYSTEMS (706)
3. **Mengshi Lin**, University of Missouri
LEVERAGING MACHINE LEARNING MODELS AND SERS TECHNOLOGY FOR THE DETECTION OF PESTICIDES IN FRESH PRODUCE (866)
4. **Jie Hong Chiang**, Food & Sensory Science Division, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR)

NOT ALL PLANT PROTEINS EXTRUDE ALIKE: MACHINE LEARNING-GUIDED PREDICTION AND OPTIMISATION OF TEXTURE IN CHICKEN BREAST ANALOGUES (930)

5. **Xie Yunfei**, School of Food Science and Technology, Jiangnan University
APPLICATION OF ARTIFICIAL INTELLIGENCE IN FOOD SAFETY AND QUALITY CONTROL (1000)
6. **Dayuan Wang**, Jiangnan University
HIGHLIGHTING AND DETECTING MOLD AND MECHANICAL DAMAGE DEFECTS IN CITRUS FRUITS USING UV-FLUORESCENCE IMAGING AND YOLO11 (1056)
7. **Simon Lee**
REVOLUTIONIZING NOVEL FOOD INGREDIENT DISCOVERY FOR BRAIN HEALTH : HOW AI AND NEW TECHNOLOGY ACCELERATE INNOVATION (1188)

14.00 - 15.30 hrs Breakout 10

FOOD PROCESS AND ENGINEERING-16 : epearation process -03 (Drying Technology)

Speakers & Titles

1. **Traiphop Phahom**, Suranaree University of Technology, School of Food Technology, Nakhon Ratchasima, Thailand
IMPACT OF DRYING TECHNOLOGIES ON MOISTURE SORPTION, FUNCTIONAL PROPERTIES, ANTIOXIDANT ACTIVITY, AND PROTEIN DIGESTIBILITY OF DUCKWEED (WOLFFIA GLOBOSA) (24)
2. **Nikita S. Bhatkar**, Department of Chemical and Materials Engineering, Faculty of Engineering, The University of Auckland, Auckland, 1010, New Zealand
HOW FOAMING AFFECTS THE FREEZE-DRYING BEHAVIOR OF MUSSEL PUREE (352)
3. **Eleonora Di Palma**, University of Bari Aldo Moro
PULSED ELECTRIC FIELD AS A NON-THERMAL STRATEGY TO IMPROVE OLIVE OIL EXTRACTABILITY AND QUALITY (1114)
4. **Antonia Tamborrino**, University of Bari Aldo Moro
ENHANCING OLIVE OIL RECOVERY THROUGH VACUUM-ASSISTED MALAXATION (1116)

16.00 - 17.30 hrs Breakout 2

Functional Foods, Bioactives, and Health Promotion-09 -Functional foods and Supplements: Safety & Health Outcomes-Antioxidant Applications

Speakers & Titles

1. **Preeyabhorn Detarun**, Center of Excellence in Functional Foods and Gastronomy, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, 90110, Thailand

DEVELOPMENT AND CHARACTERIZATION OF A FUNCTIONAL GNETUM GNEMON MOUSSE FOR ELDERLY INDIVIDUALS: ANTIOXIDANT, ANTI-INFLAMMATORY, AND NUTRITIONAL EVALUATION (1057)

2. **Nga Ngoc Quynh Nguyen**, RMIT University
PHYSICOCHEMICAL, STRUCTURAL AND NUTRITIONAL PROPERTIES OF TERMITE MUSHROOM-FORTIFIED TOFU AND ITS ANTIOXIDANT ACTIVITY DURING IN VITRO DIGESTION (1048)

3. **Shaobo Zhou**, School of Science, Faculty of Engineering and Science, University of Greenwich, Central Avenue, Chatham ME4 4TB, UK
SYNERGISTIC NEUROPROTECTIVE EFFECTS OF VITAMIN D AND GANODERMA LUCIDUM POLYSACCHARIDES IN EPILEPSY: EVIDENCE FROM IN VIVO AND IN VITRO MODELS (1026)

4. **Sanotharan Nadanasabapathy**, School of Molecular and Life Sciences, Faculty of Science and Engineering, Curtin University, Kent Street, Bentley, WA 6102, Australia
ULTRASOUND-ASSISTED EXTRACTION OF BIOACTIVE ANTIOXIDANT COMPOUNDS FROM CHAETOMORPHA LINUM (O.F. MÜLLER) KÜTZING (1845) (884)

5. **Onyemechi Chinedu Ogbuele**, PhD Researcher, Department of Food Science And Technology, College of Applied Food Sciences and Tourism, Michael Okpara University of Agriculture, Umudike, Abia State, Nigeria
EFFECT OF FORTIFICATION WITH SOYBEAN CONCENTRATE ON HEMATOLOGICAL AND SERUM ANTIOXIDANTS ACTIVITIES OF EXPERIMENTAL RATS FED WITH A DOUGH MEAL PRODUCED FROM ACHA (DIGITARIA EXILIS). (890)

16.00 - 17.30 hrs Breakout 3

FOOD PROCESS AND ENGINEERING-17 -Delivery systems-01

Speakers & Titles

1. **Hao Cheng**, State Key Laboratory of Food Science and Resources, School of Food Science and Technology, Jiangnan University, Wuxi 214122, China
A UNIVERSAL “KCL/GDL” DUAL CROSS-LINKING STRATEGY FOR CONSTRUCTING ROBUST PROTEIN-POLYSACCHARIDE COMPOSITE GELS AS ADVANCED DELIVERY CARRIERS (311)

2. **Synne Røsten**, School of Agriculture and Food Sustainability, The University of Queensland
COMPARATIVE EFFECTS OF DAIRY AND PLANT PROTEINS IN PROTEIN–ALGINATE MATRICES FOR SPRAY DRYING ENCAPSULATION (388)

3. **Florencio Reginio Jr.**, Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, College, Laguna, Philippines
FROM FARM TO PUFF: DEVELOPMENT OF READY-TO-EAT SNACKS FROM A PIGMENTED MAIZE–SWEET POTATO BLEND THROUGH EXTRUSION TECHNOLOGY (1119)

4. **Alyanna Meryll Patulot**, Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, Los Baños, Laguna, Philippines
BACE-ON: A VEGAN BACON ALTERNATIVE FROM NATA DE COCO (1277)

1600–1730 hrs Breakout 4

Food Attributes: Chemistry and Sensory-12 -Flavor Chemistry and Sensory Science-Sensory Science-03

Speakers & Titles

1. **Merly Panganiban**, University of the Philippines Los Banos
ACCEPTABILITY OF PICKLED VEGETABLES: ITS SENSORY QUALITY, NUTRIENT CONTENT, AND FUNCTIONAL PROPERTIES (905)
2. **Rona Camille Lizardo-Agustin**, Institute of Food Science and Technology, College of Agriculture and Food Science, University of the Philippines Los Baños, College, Laguna, Philippines 4031
SENSORY AND VOLATILE FLAVOR PROFILE OF PHILIPPINE WILD RASPBERRY [RUBUS ROSIFOLIUS (SM.)] PUREE AS INFLUENCED BY LACTIC ACID FERMENTATION (913)
3. **Merly Panganiban**, University of the Philippines Los Banos
CONSUMER ACCEPTABILITY AND SENSORY DRIVERS OF 'RAJAH 4' AND 'LAKAN 1' CASSAVA FLOUR-BASED PRODUCTS: A COMPARATIVE SENSORY AND TEXTURAL STUDY FROM TRADITIONAL CASSAVA CAKE TO MODERN FLATBREADS (961)
4. **Pey Sze Teo**, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*STAR), Singapore
SENSORY FATIGUE IN FOOD CONSUMPTION: MECHANISMS, MEASUREMENT CHALLENGES AND IMPLICATIONS FOR EATING BEHAVIOUR (1264)
5. **Jade Lee-Lee Teng**, Faculty of Dentistry, The University of Hong Kong, Pokfulam, Hong Kong Special Administrative Region, China
A TASTE BUD ORGANOID PLATFORM FOR TASTE EVALUATION: ADVANCING FOOD INNOVATION, NUTRITION, AND HEALTH (1267)

16.00 - 17.30 hrs Breakout 7

FOOD PROCESS AND ENGINEERING-18 : Functional Fermentation-01

Speakers & Titles

1. **Xin Wang**, College of Food Science, Sichuan Agricultural University, Ya'an 625014, China
GENOMIC AND PHENOTYPIC ANALYSIS OF STRESS-TOLERANT, AROMA-PRODUCING YEAST SCREENED UNDER LOW-WATER ACTIVITY, LOW-MOISTURE CONTENT FOR LOW-SALT CHILI FERMENTATION (129)

2. **Minh Son Le**, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology, and Research (A*STAR), 31 Biopolis Way, Nanos, Singapore 138669, Singapore
FUNGAL-FERMENTED OAT OKARA AS A FUNCTIONAL FOOD INGREDIENT: NUTRITIONAL, PHENOLIC, AND FUNCTIONAL IMPROVEMENTS (202)
3. **Claudia Lazarte**, Lund University, Sweden
MICROBIAL FERMENTATION AS A STRATEGY TO ENHANCE BIOACTIVE COMPOUND BIOACCESSIBILITY AND INTESTINAL BARRIER FUNCTION IN YELLOW PEAS (239)
4. **Alejandra Hurtado-Romero**, Tecnologico de Monterrey, School of Engineering and Sciences
FUNGAL FERMENTATION OF BLUEBERRY BAGASSE: EFFECTS OF SOLID-STATE AND SUBMERGED PROCESSES ON PHENOLIC RECOVERY AND BIOACTIVITY (360)
5. **Chenhan Geng**, Department of Food Science and Technology, National University of Singapore, Singapore, Singapore
SYNERGISTIC ENZYMATIC HYDROLYSIS AND LACTIC ACID BACTERIA–YEAST CO-FERMENTATION ENHANCE NUTRITIONAL QUALITY, PROBIOTIC VIABILITY, AND FLAVOR ATTRIBUTES OF KOMBU (SACCHARINA JAPONICA) (442)
6. **MI KYEONG LEE**, Chungbuk National University
FUNCTIONAL ENHANCEMENT OF ABALONE THROUGH MUSHROOM FERMENTATION (485)

16.00 - 17.30 hrs Breakout 8

AI, Data Science, and Digital Transformation in Food Systems-01 - Foodomics and Multi-Omics Approaches

Speakers & Titles

1. **Yuxing Ge**, Department of Food Science and Technology, National University of Singapore, 2 Science Drive 2, Singapore 117542, Singapore
BEYOND THE FIRST CUP: UNTARGETED METABOLOMICS REVEALS METABOLITE DEPLETION AND PERSISTENCE ACROSS MULTIPLE COFFEE BREWING CYCLES (144)
2. **Hang-kin Kong**, Research Institute for Future Food, The Hong Kong Polytechnic University
TOP-DOWN PROTEOMICS FOR PROTEOFORM CHARACTERIZATION IN FOOD PRODUCTS: APPLICATIONS IN ALLERGENICITY AND AUTHENTICATION (168)
3. **Qi Lu**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, China
TEA POLYPHENOLS PRETREATMENT BALANCES SAFETY, NUTRITIONAL VALUE, AND FLAVOR OF POTATO CHIPS BY REGULATING MAILLARD REACTION: A FOODOMICS STUDY (503)

4. **Sonal Aggarwal**, DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY, GRAPHIC ERA (DEEMED TO BE) UNIVERSITY, DEHRADUN-248002, UTTARAKHAND, INDIA
   IMPACT OF DIFFERENT ROASTING TECHNIQUES ON NUTRIENT RETENTION AND METABOLOMIC PROFILING OF INDIAN PIGMENTED AND NON-PIGMENTED RICE LANDRACES (526)
5. **Jonel Saludes**, Kasanggang NICER in Functional Food Excellence (KNIF2E) Laboratory, Center for Natural Drug Discovery and Development (CND3), and Department of Chemistry, University of San Agustin, Iloilo City, Philippines
   BEYOND SWEET FLAVOR: METABOLOMIC PROFILING OF THE FUNCTIONAL COMPONENTS OF PHILIPPINE MUSCOVADO SUGAR (1175)
6. **Diane Monique Baladjay**, Kasanggang NICER in Functional Food Excellence (KNIF2E) Laboratory and Center for Natural Drug Discovery and Development (CND3), University of San Agustin, Iloilo City, Philippines
   PROFILING OF WATER-SOLUBLE COMPONENTS OF EUPHORBIA HIRTA: INSIGHTS TOWARD NUTRACEUTICAL DEVELOPMENT (1197)
7. **Xuan Dong**, Food Science, School of Chemical Sciences, The University of Auckland, Auckland, 1010, New Zealand
   TRANSLATING BULK PROTEIN INTO BIOACTIVE POTENTIAL: A MULTI-SCALE EXPLORATION BASED ON HEMPSEED (1228)

1600–1730 hrs Breakout 9

Food Quality Attributes: Chemistry and Sensory-13 -Color and Pigments in Food Systems

Speakers & Titles

1. **Zhou Lu**, National University of Singapore
   PHOTOTHERMAL AND LUMINESCENT CHARACTERISTIC PIGMENT IN WUFAN FORMED FROM REACTION OF RICE AND VACCINIUM BRACTEATUM THUNB. LEAVES (633)
2. **Bjørn Tore Rotabakk**, Nofima AS – Norwegian Institute of Food Fisheries and Aquaculture Research, Muninbakken 9-13, Breivika, P.O. Box 6122, NO-9291, Tromsø, Norway
   AN IMAGE-BASED CHROMATIC MELANOSIS VALUE FOR OBJECTIVE QUANTIFICATION OF BLUING IN SNOW CRAB (CHIONOECETES OPILIO) (742)
3. **MARIE BLESS GALANG**, Department of Agri-Industries and Economics, College of Agriculture and Agri-Industries, Caraga State University, Ampayon, Butuan City, Agusan del Norte, Philippines
   SHELF-LIFE PREDICTION AND DEGRADATION KINETICS OF ANTHOCYANINS IN OPTIMIZED PURPLE-FLESHED SWEET POTATO FLOUR (964)

Wednesday, 28 October 2026

0900–1030 hrs Breakout 1

Food Quality Attributes: Chemistry and Sensory-14 -Texture, Rheology and Material Properties of Foods-Texture of Foods-01

Speakers & Titles

1. **Felicia Z.W. Peh**, School of Food Technology and Natural Sciences, Massey University, Palmerston North, New Zealand
   INTERACTION BETWEEN NOVEL HYDROCOLLOIDS FROM INDIGENOUS NEW ZEALAND FERNS WITH K-CARRAGEENAN AND LOW-ACYL GELLAN GUM (120)
2. **Afsaneh Taheri**, Food, Chemical and Biotechnology Cluster, Singapore Institute of Technology, 1 Punggol Coast Road, Singapore, 828608
   FORMATION OF POROUS CHICKPEA PROTEIN GELS USING DIRECTIONAL FREEZING: EXPLORING THE GOVERNING PRINCIPLES FROM STRUCTURE-FUNCTION PERSPECTIVES (330)
3. **Jack Yang**, Wageningen University & Research
   A ROADMAP TO TECHNO-FUNCTIONALITY PREDICTION (343)
4. **Sze Ying Leong**, School of Biosciences, Faculty of Health and Medical Sciences, Taylor's University, Subang Jaya, Selangor, Malaysia
   ENZYMATIC STABILISATION OF FIBER-ENRICHED WHEAT BREAD SYSTEMS USING CARBOHYDRATE DEGRADING ENZYMES ON STRUCTURAL INTEGRITY (376)
5. **Foong Yong**, RMIT University, Australia
   EFFECTS OF STATIC RETORT PROCESSING ON COLOUR, VISCOSITY, AND TEXTURE OF READY-TO-EAT BEEF STEW (444)
6. **Jiaqi Mi**, Department of Food Science and Technology, National University of Singapore
   OPTIMISATION OF TEXTURE PROFILE ANALYSIS CONDITIONS FOR EARLY-STAGE CULTIVATED AND ALTERNATIVE MEAT PROTOTYPES (768)

0900–1030 hrs Breakout 2

Food Quality Attributes: Chemistry and Sensory-15 -Texture, Rheology and Material Properties of Foods-Texture of Foods-02

Speakers & Titles

1. **Siavash Soltanahmadi**, School of Food Science and Nutrition, University of Leeds, Leeds, UK
   DECODING CHOCOLATE TEXTURE ACROSS SCALES VIA IN SITU TRIBOLOGY-MICROSCOPIC TECHNIQUES USING A BIOMIMETIC TONGUE (487)

2. **Siavash Soltanahmadi**, School of Food Science and Nutrition, University of Leeds, Leeds, UK
   A NOVEL SETUP MIMICKING ORAL PROCESSING AND THE HUMAN TONGUE FOR THE OBJECTIVE ASSESSMENT OF FOOD TEXTURE AND MOUTHFEEL: A PATHWAY TOWARDS SUSTAINABLE FOOD DEVELOPMENT (499)
3. **Erich Windhab**, CHoNova, ETH Zürich
   ULTRASOUND ATTENUATION SPECTROSCOPY FOR SMART INDUSTRIAL IN-LINE MONITORING AND CONTROL OF FOOD STRUCTURE FORMATION DYNAMICS (565)
4. **Thoithoi Tongbram**, Department of Food Engineering and Technology, School of Engineering, Tezpur University, Napaam, 784028, India
   SOLUBLE AMYLOSE CHAINS INHIBIT GELATINISATION AND RETROGRADATION IN WAXY CORN STARCH (685)
5. **Chan Xin Hui**, Singapore Institute of Technology, Health and Social Sciences Cluster, Singapore, Singapore
   INFLUENCE OF TEXTURE-MODIFIED CHICKEN ATTRIBUTES ON ELDERLY SENSORY PERCEPTION (691)
6. **Siyong You**, Department of Food Science and Technology, National University of Singapore, 2 Science Drive 2, 117542, Singapore
   TUNABLE RHEOLOGICAL PROPERTIES AND STABILITY OF PLANT PROTEIN–PERILLA OIL BIGELS AS BUTTER SUBSTITUTES FOR BREAD BAKING (480)

09.00 - 10.30 hrs Breakout 4

FOOD PROCESS AND ENGINEERING-19 -Traditional Foods for Future-03

Speakers & Titles

1. **Supuni Aluthge**, Department of Food Technology and Nutrition, School of Science, RMIT University, Bundoora West Campus, Plenty Road, Melbourne, VIC, 3083, Australia.
   GREEN WHEAT FREEKEH: FROM TRADITIONAL CEREAL TO SUSTAINABLE FUTURE FOOD - A COMPARATIVE EVALUATION OF NUTRITIONAL, FUNCTIONAL, AND PHYSICAL PROPERTIES ACROSS MULTIPLE CULTIVARS (422)
2. **Asif Ali Bhat**, Department of Seafood Science, College of Hydrosphere, National Kaohsiung. University of Science and Technology, Kaohsiung 81157, Taiwan
   ENHANCING THE PHYSICOCHEMICAL AND SENSORY PROPERTIES OF MERETRIX LUSORIA CLAM ESSENCE USING MICROBUBBLE-ASSISTED EXTRACTION: A NOVEL APPROACH TOWARD SUSTAINABLE NUTRACEUTICAL DEVELOPMENT (423)
3. **Qiaozhi Song**, Institute of Food Science and Technology CAAS
   METAGENOMICS AND VOLATILE METABOLOMICS REVEAL MICROBIAL SUCCESSION AND ITS CORRELATIONS WITH FRUITY FLAVOR VOLATILE COMPOUNDS DURING MIANHUA INDUSTRIAL PROCESSING (455)

4. **Shengliang Zhang**, Future Food Laboratory, Innovation Center of Yangtze River Delta, Zhejiang University, Jiaxing, China, Department of Food Science and Nutrition, Zhejiang University, Hangzhou, China
   A SCAFFOLD BASED ON UNCOATED RICE GRAINS INTEGRATED WITH PISCINE CELLS SUPPORTING THE PRODUCTION OF A SUSTAINABLE FOOD (505)

0900–1030 hrs Breakout 6

Food Quality Attributes: Chemistry and Sensory-16 -Texture, Rheology and Material Properties of Foods-Texture of Foods-03

Speakers & Titles

1. **Wen Wang**, Singapore Institute of Technology
   FROM SHAPE-CHANGING FOODS TO RESPONSIVE FOOD MATERIALS: TOWARDS PROGRAMMABLE TEXTURE EVOLUTION (920)
2. **Rohit Srivastava**, Université Bourgogne Europe, Institut Agro, CNRS, INRAE, UMR CSGA, 21000 Dijon, France
   UNDERSTANDING THE CONTROLLED ORAL BREAK-DOWN OF MEAT AND THEIR VEGETARIAN ANALOGUES- AN IN-VITRO APPROACH (935)
3. **Tzu Ling Tseng**, Food Science Department, Taiwan Ocean University, Keelung
   EFFECT OF CITRUS FIBER ON EMULSION STABILITY OF BATTER AND QUALITY OF DEEP-FRIED BREADED SHRIMP (1060)
4. **Swasti Mudgal**, trans disciplinary university of health science and technology
   ENHANCING JUICINESS AND MEAT-LIKE TEXTURE IN HIGH-MOISTURE MEAT ANALOGUES: EFFECTS OF EDIBLE OIL TYPE AND INCLUSION LEVEL (1185)
5. **Adma Melo**, Universidade Católica Portuguesa, CBQF- Centro de Biotecnologia e Química Fina - Laboratório Associado, Escola Superior de Biotecnologia, Rua Diogo Botelho 1327, 4169-005 Porto, Portugal.
   TEXTURE, RHEOLOGY AND MICROBIOLOGICAL STABILITY OF A CLEAN-LABEL REDUCED-FAT DAIRY SPREAD (1275)
6. **Suzana Lannes**, School of Pharmaceutical Sciences / University of Sao Paulo
   FOOD MATRIX AND HYDRATION TIME MODULATE TEXTURE AND RHEOLOGY OF LIQUIDS THICKENED WITH XANTHAN GUM AND GUAR GUM (1302)

09.00 - 10.30 hrs Breakout 7 & 8

FOOD PROCESS AND ENGINEERING-20 -Advanced Food Preservation and Processing Technologies

Speakers & Titles

1. **Lisa Gotzmann**, University of Copenhagen
   TARGETED PHENOLICS REMOVAL FROM RAPESEED MODEL SOLUTIONS USING ELECTRODIALYSIS (488)
2. **Mario Pérez-Won**, University of Bío-Bío
   ULTRASONIC AGGLOMERATION IN A DRY FOOD MATRIX BASED ON DURVILLAEA ANTARCTICA AND ARTHROSPIRA PLATENSIS: KINETIC STUDY, SUSTAINABILITY,
3. **Filiz Koksel**, University of Manitoba
   STRUCTURE–FUNCTION RELATIONSHIPS IN EXTRUDED FABA BEAN PROTEINS FOR MEAT ALTERNATIVE APPLICATIONS (105)

09.00 - 10.30 hrs Breakout 9

Sustainable Food Systems and Global Food Security-04 -Circular Economy and Zero Waste Approaches-02

Speakers & Titles

1. **Soudabeh Ghalamara**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Ashtown, Dublin, D15 DY05, Ireland
   SUSTAINABLE ZERO-WASTE BIOREFINERY FOR BOARFISH VALORISATION (282)
2. **Gayatri Mishra**, Indian Institute of Technology Kharagpur
   PROCESS OPTIMIZATION OF SUPRAMOLECULAR SOLVENT–ASSISTED PHENOLIC COMPOUNDS EXTRACTION FROM ONION PEEL (326)
3. **Xiaofang Xie**, National University of Singapore
   VALORIZATION OF FOOD SIDE STREAMS AS SUSTAINABLE SERUM REPLACEMENTS FOR CULTIVATED MEAT CULTURE MEDIA (435)
4. **Wei Liao**, Michigan State University
   A FOOD-ENERGY-WATER NEXUS SOLUTION TOWARDS A SUSTAINABLE AND RESILIENT EUROPE (554)
5. **Nora Alhulaimi**, University of Alberta, Edmonton, AB, Canada.
   BETALAIN EXTRACTION FROM RED BEET POMACE: ULTRASOUND VS PRESSURIZED FLUIDS (593)
6. **Willis Owino**, Jomo Kenyatta University of Agriculture and Technology, Kenya Advanced Institute of Science and Technology
   INFLUENCE OF PHYSICAL MODIFICATION ON THE FUNCTIONAL PROPERTIES OF MANGO KERNEL STARCH (681)
7. **Fatma Laili Khoirunnida**, Department of Food Science, National Chiayi University, Chiayi City, Chinese Taipei
   VALORIZATION OF IMMATURE CITRUS BYPRODUCTS: COMPARATIVE ANALYSIS OF PHYTOCHEMICAL PROFILES AND ANTIOXIDANT CAPACITIES OF TANKAN, MURCOTT, AND KOTOKAN DURING FRUIT MATURATION (765)

09.00 - 10.30 hrs Breakout 10

Food Packaging Innovations and Environmental Impact-01 - Intelligent and Smart Packaging

Speakers & Titles

1. **Xiaoxue Jia**, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences
   AI-ENABLED DYNAMIC CATECHOL–BORONATE POLYSACCHARIDE FILMS FOR ADAPTIVE FRUIT PRESERVATION (176)
2. **Guo Li**, College of Biosystems Engineering and Food Science, Zhejiang University
   A BISTABLE PHASE-CHANGE ACTUATED CUSHIONING PACKAGING SYSTEM ENABLING SELF-ADAPTIVE WRAPPING OF FRESH PRODUCE (475)
3. **Xiaoyu Luo**, Beijing Normal-Hong Kong Baptist University
   DEVELOPMENT OF COMPOSITE COLORIMETRIC INDICATORS BY PIEZOELECTRIC INKJET PRINTING FOR MONITORING PRODUCT FRESHNESS DURING PROLONGED STORAGE (569)
4. **Bo Pang**, National University of Singapore
   ACTIVE CHITIN EUTECTOGELS FROM SOLVENT-DIRECTED RECONSTRUCTION FOR SUSTAINABLE FOOD PACKAGING (1070)
5. **Yuyang Zhang**, School of Food Science and Engineering, South China University of Technology; Academy of Contemporary Food Engineering, SCUT; Guangdong Engineering and Technological Research Centre for Intelligent Sensing and Process Control of Cold Chain Foods, China
   MECHANISM OF COLD PLASMA-INDUCED CELLULOSE-BASED HYDROGEL COUPLED WITH GRAPHENE OXIDE FOR INTELLIGENT REGULATION OF FRUIT AND VEGETABLE PACKAGING HUMIDITY (1082)

11.00 - 12.30 hrs Breakout 1

Food Safety , Quality, and Risk Communication -05 —Safety Regulations & Global Harmonization

Speakers & Titles

1. **Adewale Olusegun Obadina**, Federal University of Agriculture, Abeokuta,
   BRIDGING REGULATORY GAPS IN INFORMAL FOOD SYSTEMS: FOOD SAFETY AND ANTIMICROBIAL RESISTANCE CHALLENGES TO GLOBAL HARMONIZATION IN AFRICA (75)
2. **Christelle Bou Mitri**, Notre-Dame University Louaize, Lebanon
   OCCURRENCE AND EXPOSURE ASSESSMENT OF GLYPHOSATE RESIDUES IN CORNFLAKES FROM LEBANON AND THE UNITED ARAB EMIRATES (127)

3. **Hussein Hassan**, Lebanese American University, Lebanon
DIETARY EXPOSURE TO GLYPHOSATE FROM BREAKFAST CEREALS AND SNACKS AMONG LEBANESE CHILDREN AND ADOLESCENTS (128)

4. **Liu WANG**, State Key Laboratory for Quality and Safety of Agro-products; Institute of Agro-product Safety and Nutrition, Zhejiang Academy of Agricultural Sciences, Hangzhou 310021, China
PERFORMANCE EVALUATION AND QUALITY MANAGEMENT OF COMMERCIALLY AVAILABLE COLLOIDAL GOLD TEST STRIPS FOR THE DETECTION OF PESTICIDE AND VETERINARY DRUG RESIDUES IN AGRICULTURAL PRODUCTS (181)

5. **Qianrui Wang**, China National Center for Food Safety Risk Assessment, NHC Key Laboratory of Food Safety Risk Assessment, No.37, Guangqu Road, Chaoyang District, Beijing 100022, People's Republic of China
OCCURRENCE OF PFOS AND PFOA IN FISH FROM TYPICAL COASTAL AREAS OF CHINA AND ASSOCIATED DIETARY EXPOSURE ASSESSMENT (227)

1100–1230 hrs Breakout 3

Food Attributes: Chemistry and Sensory-17 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Speakers & Titles

1. **Muneeba Zubair Alam**, UNITED ARAB EMIRATES UNIVERSITY
HYDROCOLLOID-STABILISED CAMEL MILK ACID GELS (137)

2. **Maria Garofalo**, Department of Food and Human Nutritional Sciences. University of Manitoba. Winnipeg. Canada
IMPACT OF SALIVARY A-AMYLASE, BOTANICAL ORIGIN, AND RETROGRADATION IN STARCH GEL BREAKDOWN DURING ORAL SIMULATION (347)

3. **Fengwei Xie**, College of Food Science, Southwest University, Chongqing 400715, China
FROM WASTE TO PRINT: UNLOCKING THE MULTI-SCALE STRUCTURAL SECRETS OF NON-CONVENTIONAL STARCHES FOR HIGH-PRECISION, HEALTH-FOCUSED 3D FOOD PRINTING (456)

4. **Wenqing Yang**, Department of Food Science and Technology, National University of Singapore, 2 Science Drive 2, Singapore 117542
CHARACTERIZATIONS OF B-GLUCAN FROM BLACK GLUTINOUS HIGHLAND BARLEY AND ITS USE IN HIGH INTERNAL PHASE EMULSION SYSTEMS (513)

5. **Xinran Liu**, Singapore Institute of Technology, Health and Social Sciences cluster, Singapore, Singapore
FROM FLUID TO SPOONABLE GEL: SHEAR-INDUCED STRUCTURING OF HIGH-ACYL GELLAN FOR ADAPTIVE FOOD TEXTURES (907)

11.00 - 10.30 hrs Breakout 4

FOOD PROCESS AND ENGINEERING-21: Delivery Systems 02

Speakers & Titles

1. **Derossi Antonio**, Department of Agriculture, Food, Natural resources and Engineering, University of Foggia, Via Napoli 25, 71122, Foggia, Italy
   COOKING-TRIGGERED MORPHING OF CEREAL-BASED FOODS AS A DIGITAL STRATEGY FOR FUTURE SUSTAINABLE FOOD DESIGN (697)
2. **Jose Martin Ramos Diaz**, Natural Resources Institute Finland
   REVALORIZING CATTLE INDUSTRY BY-PRODUCTS: DEVELOPING HYBRID MEAT ANALOGUES VIA MULTI-SCREW EXTRUSION (749)
3. **Shingo Matsukawa**, Tokyo University of Marine Science and Technology
   ENCAPSULATION OF WATER-SOLUBLE COMPONENTS BY OIL FILMS (792)
4. **Yue Zhang**, School of Food Science and Biotechnology, Zhejiang Gongshang University.
   TRANSFORMING SPENT COFFEE GROUNDS INTO MULTIFUNCTIONAL INGREDIENTS: INTEGRATED DEVELOPMENT OF POLYSACCHARIDE–PROTEIN COMPOSITE CARRIERS AND PHENOLIC-BASED BIOACTIVES (1047)

11.00 - 12.30 hrs Breakout 5

Sustainable Food Systems and Global Food Security-05 Track Theme: Sustainable Food Systems and Global Food Security-Circular Economy and Zero waste Approaches-03

Speakers & Titles

1. **Mary Angela Janelle Cancio**, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman
   MICROBIAL SAFETY AND QUALITY OF SELECTED FOODS FROM PACKAGE-FREE STORES (756)
2. **Erich Windhab**, CHoNova AG, ETH-Zürich
   VALORISATION OF COCOA POD SIDE STREAMS TO IMPROVE NUTRITIONAL, SUSTAINABILITY AND ECONOMIC ASPECTS OF CHOCOLATE CONFECTIONERY (813)
3. **Petras Rimantas Venskutonis**, Kaunas University of Technology, Department of Food Science and Technology, Kaunas, Lithuania
   INCREASING THE SUSTAINABILITY OF THE SMALL FRUIT SECTOR: INNOVATIVE PROCESSING USING A ZERO-WASTE APPROACH (908)
4. **Casiana Blanca Villarino**, Food Application and Sensory Laboratory, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines-Diliman
   EFFECTS OF COCONUT-CHICKPEA PROTEIN RATIO ON THE PHYSICO-CHEMICAL PROPERTIES OF A NOVEL HYBRID PLANT-BASED MILK ALTERNATIVE (949)

5. **Casiana Blanca Villarino**, Food Application and Sensory Laboratory, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines-Diliman
ZERO WASTE VIRGIN COCONUT OIL PROCESSING THROUGH UPCYCLING (VC0-UP): A BIOCIRCULAR ECONOMY FRAMEWORK (980)
6. **Shubham Nimbkar**, Department of Food Process Engineering, National Institute of Technology Rourkela, Odisha, India
Impact of spray and freeze drying on physicochemical and functional characteristics of encapsulated custard apple peel extract: A waste valorization study (429)
7. **Byron Perez**, Sustainable Food Processing, ETH Zurich
Microalgae biorefineries for sustainable food systems: circular cultivation, energy-efficient processing, and scalable downstream integration (1212)

11.00 - 12.30 hrs Breakout 6

Nutrition, Policy, Classification, and Public Health-01 —Dietary Guidelines and Public Health Nutrition

Speakers & Titles

1. **Alia Shareef**, Griffith University
QUANTIFYING THE MAGNITUDE OF TAS2R38-MEDIATED BITTER SENSITIVITY IN SHAPING ADULT DIET QUALITY AND EATING BEHAVIOUR: EVIDENCE FROM A 407-PARTICIPANT AUSTRALIAN COHORT (17)
2. **Tatiane de Oliveira Xavier Machado**, Department of Agroindustry, Federal Institute of Sertão Pernambucano, Petrolina, Brazil
GRAPE POMACE FLOUR AS A SOURCE OF NUTRIENTS AND PHENOLIC COMPOUNDS (839)
3. **Pengkun Song**, National Institute for Nutrition and Health, Chinese Center for Disease Control and Prevention & Chinese Academy of Preventive Medicine, Beijing, China
FORTY-YEAR TRANSITION OF ELDERLY NUTRITIONAL HEALTH AND ADVANCEMENT OF ELDERLY-FRIENDLY FOOD INDUSTRY IN CHINA (981)
4. **Elina Muhomba**, School of Biological and Environmental Sciences, University of Nottingham Malaysia, Jalan Broga, 43500, Semenyih, Selangor, Malaysia
ASSOCIATION OF FOOD ENVIRONMENT AND HYPERTENSION RISK FACTORS IN DAR ES SALAAM, TANZANIA (1134)

11.00 - 12.30 hrs Breakout 7 & 8

FOOD PROCESS AND ENGINEERING-22 -Functional Fermentation-02

Speakers & Titles

1. **Zhaoxiang Ma**, Research Center of Food Colloids and Delivery of Functionality, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, 100083, China.
INSIGHTS FROM PULSED ELECTRIC FIELD-INDUCED

RECONSTRUCTION AND SINGLE-DROPLET MICROFLUIDIC ANALYSIS. (534)

2. **Shubham Mandliya**, Department of Food and Nutritional Sciences, University of Reading, Reading, United Kingdom
SOLID-STATE FERMENTATION OF PLANT-BASED INGREDIENTS AS SUBSTRATES USING LACTIPLANTIBACILLUS PLANTARUM: GROWTH KINETICS AND TECHNO-FUNCTIONAL PROPERTIES (785)
3. **Larry Ekundayo**, Department of Food Engineering, University of Ilorin, Ilorin, Nigeria
PRO-ALM OGI: DEVELOPMENT OF AN INSTANT FERMENTED MAIZE–MILLET–ALMOND BREAKFAST MIX FOR IMPROVED NUTRITION, CONVENIENCE, AND SHELF STABILITY (1112)
4. **Stella Green**, University of Otago, Department of Food Science, Dunedin, New Zealand
METABOLIC EVOLUTION IN OAT SOLID-STATE FERMENTATION: INSIGHTS FROM PROTON NUCLEAR MAGNETIC RESONANCE AND MACHINE LEARNING (1259)

11.00 - 12.30 hrs Breakout 9

FOOD PROCESS AND ENGINEERING-23

Speakers & Titles

1. **MERCY MMARI**, The Open University of Tanzania
INDIGENOUS KNOWLEDGE, PROCESSING PRACTICES, AND FOOD SAFETY OF EDIBLE INSECTS IN TANZANIA (918)
2. **Kézia dos Santos Menezes**, Institute of Biological Sciences, University of Brasilia
INNOVATIVE EXTRACTION AND MICROENCAPSULATION STRATEGIES FOR HIGH-QUALITY SOLUBLE COFFEE PRODUCTION (1107)
3. **Yan Kong**, National University of Singapore (Suzhou) Research Institute
MOLECULAR DESIGN AND MULTI-DIMENSIONAL VALORIZATION OF PUMPKIN SEED PROTEIN: A VERSATILE PLATFORM FOR NEXT-GENERATION ALTERNATIVE PROTEIN SYSTEMS (1174)

1100–1230 hrs Breakout 10

Food Attributes: Chemistry and Sensory-18 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Speakers & Titles

1. **Rossella Caporizzi**, Department of Agriculture, Food, Natural resources and Engineering, University of Foggia, Via Napoli 25, 71122, Foggia, Italy
DECODING AND PROGRAMMING CRUNCHINESS THROUGH FORCE–SOUND ANALYSIS AND 3D PRINTED FOOD ARCHITECTURES (699)
2. **Manon Serval**, Qualisud, Université de Montpellier, Avignon Université, CIRAD, Institut Agro, IRD, Université de La Réunion, Montpellier, France

REVEALING STARCH FUNCTIONALITY THROUGH PECTIN DECONSTRUCTION: TOWARD RHEOPHYSICAL CONTROL AND VALORIZATION OF GREEN MANGO PURÉES (717)

3. **Md Abid Hasan Sarker**, School of Science, STEM College, RMIT University, Melbourne, VIC 3083, Australia
PLANT-DAIRY HYBRID CHEDDAR TYPE CHEESE GELS: INFLUENCE OF PROTEIN SOURCE AND HEAT-TREATMENT AND MICROBIAL TRANSGLUTAMINASE CROSSLINKING (720)

4. **Chenxi Wang**, Food Colloids and Bioprocessing Group, School of Food Science and Nutrition, University of Leeds, UK
MICROSTRUCTURE-DEPENDENT MIXED-LUBRICATION BEHAVIOUR OF WHEY PROTEIN-STABILISED WATER-IN-WATER EMULSIONS UNDER SOFT CONTACTS (855)

5. **Xinran Liu**, Singapore Institute of Technology, Health and Social Sciences cluster, Singapore, Singapore
FROM FLUID TO SPOONABLE GEL: SHEAR-INDUCED STRUCTURING OF HIGH-ACYL GELLAN FOR ADAPTIVE FOOD TEXTURES (907)

6. **K Sandhya**, Department of Food Process Engineering National Institute of Food Technology, Entrepreneurship and Management – Thanjavur Ministry of Food Processing Industries, Government of India Thanjavur – 613005, Tamil Nadu, India
A COMPARATIVE STUDY ON THE INFLUENCE OF DIFFERENT POST-PROCESS THERMAL TREATMENTS ON THE STABILITY OF SUNFLOWER WAX-BASED OLEOGELS (1063)

14.00 - 15.30 hrs Plenary

FOOD PROCESS AND ENGINEERING-24 : Application of Ultrasound, Electromagnetic etc-02

Speakers & Titles

1. **Rahul Biswas**, Department of Separation Science, LUT School of Engineering Sciences, Lappeenranta-Lahti University of Technology LUT, Kauppalankatu 13, FI-45100 Kouvola, Finland
IDENTIFYING A PHYSICOCHEMICAL WINDOW FOR SUSTAINABLE PROTEIN RECOVERY FROM BARLEY AND DEFATTED OAT USING ULTRASOUND-ASSISTED DEEP EUTECTIC SOLVENTS (992)

2. **Marina Stramarkou**, Teagasc Food Research Centre, Ashtown, Dublin, D15 DY05, Ireland
ULTRASOUND-ASSISTED FISH OIL EMULSIONS LINKING FORMULATION, STABILITY, AND IN VITRO DIGESTION (1011)

3. **Vladimir Rusakov**, Federal Scientific Center of Hygiene named after F.F. ERISMAN of ROSPOTREBNADZOR
CURRENT ASPECTS OF QUALITY AND SAFETY ASSURANCE IN RADIATION PROCESSING OF LOW-MOISTURE FOODS (1181)

4. **Pranav Deevi**, United Graduate School of Agricultural Sciences, Gifu University, 1-1 Yanagido, Gifu, 501-1193, Japan
QUANTITATIVE CHARACTERIZATION OF MICROSTRUCTURAL

CHANGES ASSOCIATED WITH MICROWAVE VACUUM DEHYDROFREEZING THROUGH ELECTRICAL IMPEDANCE SPECTROSCOPY AND X-RAY MICROTOMOGRAPHY (1250)

5. **Vinutha B N**, Ph.D. (Food Technology) in Food Process Engineering, National Institute of Food Technology, Entrepreneurship and Management (NIFTEM-T), Thanjavur, Tamil Nadu, India- 613005
RADIO FREQUENCY TREATMENT AS A POTENTIAL ALTERNATIVE TO ETHYLENE OXIDE STERILIZATION FOR ENHANCING THE MICROBIAL SAFETY AND QUALITY OF WHITE PEPPER AND TURMERIC POWDER (1278)

6. **Teppei Imaizumi**, Gifu University
VACUUM-MICROWAVE DRYING ENHANCES PORE FORMATION AND REDUCES OFF-FLAVOR COMPOUNDS IN EDIBLE CRICKETS. (893)

1400–1530 hrs Breakout 1

Food Attributes: Chemistry and Sensory-19 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Chairs:

Speakers & Titles

1. **Song Miao**, Joint Research Centre for Food Materials Science and Structure Design, Fujian Agriculture and Forestry University, Fuzhou, China
ENGINEERING HYBRID PLANT–DAIRY PROTEIN GELS FOR SUSTAINABLE FOOD SYSTEMS: INSIGHTS INTO STRUCTURE–FUNCTION RELATIONSHIPS AND PROTEIN REPLACEMENT STRATEGIES (1001)

2. **Riane Yeo**, Singapore Institute of Technology
SHEAR-INDUCED STRUCTURING OF GELLAN GUM: INFLUENCE OF MOLECULAR STRUCTURE AND CONDITIONS (1003)

3. **Ruojun Mu**, College of Food Science, Fujian Agriculture and Forestry University, Fuzhou 350002, China.
MECHANISMS OF POLYSACCHARIDE-DRIVEN LUBRICATION: A RHEOLOGICAL AND TRIBOLOGICAL EVALUATION IN SIMULATED ORAL ENVIRONMENTS (1043)

4. **Afif Aziz Daffa Alauddin**, Department of Smart Green Technology Engineering, Pukyong National University.
ENHANCING 3D PRINTING PERFORMANCE VIA CONJUGATION OF SOY PROTEIN ISOLATE AND HIGH-METHOXYL PECTIN (1076)

5. **Chamodini Thilakarathna**, Department of Food Science and Technology, Faculty of Applied Sciences, Sabaragamuwa University of Sri Lanka
FROM FOREST SEED TO CHOCOLATE BAR: EXTRACTION AND MODIFICATION OF MAHUA OIL AS A SUSTAINABLE COCOA BUTTER EQUIVALENT (1137)

14.00 - 15.30 hrs Breakout 2

Functional Foods, Bioactives, and Health Promotion-10 -Functional foods and Supplements: Safety & Health Outcomes-Microbiome

Speakers & Titles

1. **Jingru Zhuang**, the Chinese University of Hong Kong
   COMPARING STRUCTURALLY DIFFERENT DIETARY FIBERS IN REVERSING SUCRALOSE-INDUCED MICROBIOTA DYSBIOSIS (599)
2. **Yan Qin Tan**, Beijing Normal-Hong Kong Baptist University, Zhuhai, China
   NICOTINATE–NAD^+ AXIS MEDIATES THE ANTI-STEATOTIC ACTION OF LACTOBACILLUS GASSERI (299)
3. **Wonpyo Lee**, Department of Food and Biotechnology, Korea University, Sejong 30019, Republic of Korea
   PREVENTIVE EFFECTS OF PARA-PROBIOTIC LACTIPLANTIBACILLUS PLANTARUM HY7714 IN AN ULTRAVIOLET B-INDUCED SKIN PHOTOAGING MOUSE MODEL (1052)
4. **Seong Hun Ju**, Department of Integrated Biomedical & Life Sciences, Korea University
   MICROBIOME METABOLITES, TAURINE- AND GLYCINE-CONJUGATED DEOXYCHOLIC ACIDS, MITIGATES OBESITY (1345)
5. **Zengfeng Zhang**, School of Agriculture and Biology, State Key Lab of Microbial Metabolism, Shanghai Jiao Tong University, Shanghai, China
   P1-LIKE PHAGE-PLASMIDS DRIVE BLACTX-M-27 TRANSMISSION THROUGH LYSOGENIC CONVERSION AND TRANSPOSITION (1202)
6. **Lin Chen**, Nanyang Technological University
   HOST-PHAGE CO-EVOLUTION AND RESISTANCE TRADE-OFFS: INSIGHTS FOR SUSTAINABLE FOOD BIOCONTROL APPLICATIONS (529)
7. **Bijie Wang**, Department of Food Science and Nutrition, Zhejiang University, Hangzhou, Zhejiang, 310058, P. R. China
   SPORE-EMBEDDED SCAFFOLDS FOR ENHANCED MASS TRANSPORT AND PROGRAMMABLE BIOMANUFACTURING (500)

14.00 - 15.30 hrs Breakout 4

Food Safety , Quality, and Risk Communication -06 —Safety Regulations & Global Harmonization

Chairs:

Speakers & Titles

1. **Xiangyu Sun**, College of Enology, Northwest A&F University, Yangling, China
   IMPACT OF COPPER ION CONCENTRATIONS ON FLAVOR QUALITY FROM GRAPES TO WINE (297)
2. **Denghui Meng**, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, Zhejiang, China.
   ASSOCIATION OF EXPOSURE TO SELECTED CHEMICAL

CONTAMINANTS WITH DIABETES MELLITUS IN CHINESE ADULTS: MIXTURE ASSOCIATIONS AND METABOLIC MEDIATION IN THE PRECISION NUTRITION AND FOOD SAFETY STUDY (527)

3. **M. Loganathan**, Department of Food Packaging and Storage Technology, National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T), Tamil Nadu, India
STUDY ON THE THERMO-OXIDATION COMPOUNDS FORMED DURING CONTINUOUS DEEP FRYING OF PALM OLEIN: AN EMERGING FOOD SAFETY CONCERN (1062)

14.00 - 15.30 hrs Breakout 5

Functional Foods, Bioactives, and Health Promotion-11 -Functional foods and Supplements: Safety & Health Outcomes-Integration of Food Science, Nutrition, Pharmacology, Biotechnology, and Toxicology

Speakers & Titles

1. **Simon Lee,** Department of Food Science and Nutrition, The Hong Kong Polytechnic University, Hung Hom, Hong Kong, China
HARNESSING NATURAL BIOACTIVE MOLECULES FOR BRAIN HEALTH, (1188)

2. **Nicole Min Yee Wong**, National University of Singapore, Department of Food Science and Technology, Singapore
PLASMA METABOLOMICS IDENTIFIES METABOLITE MEDIATORS LINKING PROTEIN INTAKE TO CARDIOMETABOLIC RISK FACTORS IN SINGAPORE ADULTS (970)

3. **Yidan He,** School of Agriculture, Food and Ecosystem Sciences, Faculty of Science, the University of Melbourne, Melbourne, Victoria, Australia
ANTI-INFLAMMATORY AND ANTIOXIDANT EFFECTS OF KAKADU PLUM (TERMINALIA FERDINANDIANA) EXTRACT ON CANINE INTESTINAL EPITHELIAL CELLS (478)

4. **YOU-YOUNG JO**, Industrial Entomology Division, Department of Agricultural Biology
PHYSIOLOGICAL ACTIVITIES OF SIX TYPES OF INSECT-DERIVED OILS (260)

5. **Yuxing Ge**, Department of Food Science and Technology, National University of Singapore, 2 Science Drive 2, Singapore 117542, Singapore
DIGESTIVE ENZYME INHIBITORY POTENCY AND GASTROINTESTINAL FATE OF SPENT COFFEE GROUND-DERIVED CHLOROGENIC ACIDS AS MODULATED BY MANNOOLIGOSACCHARIDES (146)

6. **Jiang Yu Li,[1] Ji Seung Han,[1] Jin Hwan Kim,[1] Jae Yeon Joung,[2] Nam Su Oh,[1]** Department of Food and Biotechnology, Korea University, Korea,[1] Institute of Natural Science, Korea University, Korea[2]
ANTI-PHOTOAGING EFFECTS AND STRUCTURAL FEATURES OF AN

EXOPOLYSACCHARIDE FROM LIMOSILACTOBACILLUS FERMENTUM FB10(1268)

14.00 - 15.30 hrs Breakout 6

AI, Data Science, and Digital Transformation in Food Systems-04 - AI-driven analysis of food consumption and innovation

Speakers & Titles

1. **Peihua Ma**, Institute of Food Science and Technology, China Academy of Agricultural Sciences, Beijing, China.
   VIBE RESEARCHING: AI-BASED ONE PERSON FOOD LAB (229)
2. **Yushan Xie**, College of Food Science, Shenyang Agricultural University
   LLM-ASSISTED FORMULATION DESIGN OF INSTANT RICE: A KNOWLEDGE-GROUNDED APPROACH FOR HIGH-REHYDRATION PRODUCT DEVELOPMENT (379)
3. **Mei Yen Chan**, School of Medicine, Nazarbayev University
   A NEURO-SYMBOLIC HYBRID MODEL FOR PERSONALIZED NUTRITION (1293)
4. **Zhuldyz Omarova**, Nazarbayev University, School of Medicine, Department of Biomedical Sciences, Astana, Kazakhstan
   THE CENTRAL ASIAN FOOD DATASET: A DIGITAL ATLAS FOR AUTOMATED NUTRITIONAL SURVEILLANCE (1297)

14.00 - 15.30 hrs Breakout 9

FOOD PROCESS AND ENGINEERING-25 - Nano Delivery Systems

Speakers & Titles

1. **Michael Oke**, Michael Adedotun Oke Foundation / Federal Capital Territory Agricultural Development Program
   POTATO PARTNERSHIPS AND PRIVATE SECTOR INVESTMENT IN ENHANCED BAGGING AND DISTRIBUTION SYSTEMS: A CASE STUDY OF ABUJA, NIGERIA (849)
2. **Jiangtao Zhou**, Department of Food Science and Technology, National University of Singapore, 2 Science Drive 2, 117542, Singapore
   FOOD PROTEIN NANOFIBRILS FOR THE DESIGN OF SUSTAINABLE FOOD SYSTEMS, NUTRITION AND DRUG DELIVERY (9)
3. **Yanan Wu**, School of Food Science and Engineering, South China University of Technology, Guangzhou, Guangdong, China.
   NANOLIPOSOME ENCAPSULATION OF SARGASSUM FUSIFORME POLYSACCHARIDES FOR ENHANCED BIOAVAILABILITY AND FUNCTIONAL SKIN PROTECTION (1120)
4. **Abdur Rehman**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork P61 C996, Ireland
   ULTRASOUND-ASSISTED SOY PROTEIN ISOLATE/PURITY GUM ULTRA

COMPLEX NANOPARTICLES FOR CONTROLLED DELIVERY OF BORAGE SEED OIL AND PEPPERMINT OIL BLENDS (1022)

14.00 - 15.30 hrs Breakout 10 (28)

FOOD PROCESS AND ENGINEERING-09 -Advanced Food Preservation and Processing Technologies - Food Preservation-01

Speakers & Titles

1. **Ivy Chiu**, University of British Columbia
   SELF-ASSEMBLED METAL–PHENOLIC–AGAR MICROPARTICLE COATING FOR FRESH PRODUCE PRESERVATION (41)
2. **Layal Karam**, Qatar University
   SUSTAINABLE CAMEL MEAT PRESERVATION USING INDIVIDUAL AND SYNERGISTIC ESSENTIAL OIL BIOACTIVE COMPOUNDS AGAINST LISTERIA MONOCYTOGENES (78)
3. **Hang-kin Kong**, Research Institute for Future Food, The Hong Kong Polytechnic University
   TOP-DOWN PROTEOMICS FOR PROTEOFORM CHARACTERIZATION IN FOOD PRODUCTS: APPLICATIONS IN ALLERGENICITY AND AUTHENTICATION (168)
4. **Yuni Kartika**, The United Graduate School of Agricultural Science, Gifu University, 1-1, Yanagido, Gifu-city, Gifu, 501-1193, Japan
   OZONE PRESERVES POSTHARVEST QUALITY OF STRAWBERRY FRUIT BY STABILIZING MEMBRANE INTEGRITY AND MODULATING OXIDATIVE STRESS (169)
5. **Solène Morin**, Oniris UMR GEPEA CNRS 6144 44322 Nantes France, Sill Entreprises Raden 29860 Plouvien France
   STERILISATION OF A LOW-ACID VEGETABLE SOUP: IMPACT OF STERILISING VALUE ON SENSORY AND NUTRITIONAL ATTRIBUTES (276)

16.00 - 17.30 hrs Plenary

Functional Foods, Bioactives, and Health Promotion-12 -Functional foods and Supplements: Safety & Health Outcomes-Integration of Food Science, Nutrition, Pharmacology, Biotechnology, and Toxicology

Speakers & Titles

1. **Yves José Souza-Santos**, Universidade de São Paulo
   BEYOND NUTRIENT LOSS: HOW PROCESSING MODULATES THE DIGESTIBILITY AND CITOTOCITY PROPERTIES IN A MODEL FOOD SYSTEM (1009)
2. **Ji-Sun Kim**, Department of Biotechnology, Graduate school of Biotechnology, Korea University, Seoul 02841, South Korea

TARGETING OLFACTORY RECEPTOR 51E2 FOR COLORECTAL CANCER PREVENTION AND THERAPY (1348)

3. **Nur Syakilla**, Functional Food Research Group, Faculty of Food Science and Nutrition, Universiti Malaysia Sabah, Jalan UMS, 88400 Kota Kinabalu, Sabah, Malaysia
SCREENING OF ENZYMES FOR ACE-INHIBITORY PROTEIN HYDROLYSATES EXTRACTION FROM RED SEAWEED, GRACILARIA CHANGII (613)
4. **Mei Yin Wang**, Singapore Institute of Technology
DEVELOPMENT OF ENERGY DENSE, IDDSI COMPLIANT RICE PORRIDGE (237)

16.00 - 17.30 hrs Breakout 1

Functional Foods, Bioactives, and Health Promotion-13 -Functional Foods and Supplements: Safety & Health Outcomes-Synthetic Biology

Speakers & Titles

1. **Jiaqi Mi**, Department of Food Science and Technology, National University of Singapore
BIOPROCESS OPTIMISATION OF SEEDING DENSITY AND MEDIA EXCHANGE FOR PORCINE SATELLITE CELL EXPANSION (757)
2. **Dimitris Charalampopoulos**, University of Reading
PRODUCTION OF MICROBIAL ASTAXANTHIN FOR FOOD APPLICATIONS (112)
3. **Ji-Sum Kim**, A*STAR's Singapore Institute of Food and Biotechnology Innovation (SIFBI)
DEVELOPMENT OF CHITOSAN–WHEAT PROTEIN SCAFFOLDS FOR BOVINE SATELLITE CELL CULTURE (1248)
4. **LINGSHAN SU**, National University of Singapore
NOVEL ENGINEERING APPROACHES TO SCAFFOLDING PROLAMINS FOR CULTIVATED MEAT PRODUCTION (177)
5. **LINZHI JING**, Department of Food Science and Technology, NUS
CEREAL PROLAMIN-BASED EDIBLE BIOMATERIALS FOR FUTURE FOOD APPLICATIONS (592)

16.00 - 17.30 hrs Breakout 2

Food Safety , Quality, and Risk Communication -07 —Risk Perception and Communication in Education and Microplastics & Nanomaterials in Food Systems

Speakers & Titles

1. **Bince Russo Crieta**, Global Health Program, College of Public Health, National Taiwan University
GLOBAL OCHRATOXIN A OCCURRENCE IN FOODS: A PROBABILISTIC

DIETARY RISK ASSESSMENT FOR RISK-BASED FOOD SAFETY MANAGEMENT (88)

2. **Jingo Hembram**, School of Oceanographic Studies, Jadavpur University, Kolkata, India
HEAVY-METAL CONTAMINATION AND HUMAN HEALTH RISKS ASSOCIATED WITH CONSUMPTION OF MILK SHARK (RHIZOPRIONODON ACUTUS) FROM DIGHA, WEST BENGAL, INDIA Theme :Food Packaging Innovations and Environmental Impact Theme :Food Packaging Innovations and Environmental Impact (1065)

16.00 - 17.30 hrs Breakout 3

FOOD PROCESS AND ENGINEERING-26 Track Theme: Advanced Food Preservation and Processing Technologies

Speakers & Titles

1. **Lili Zhang**, Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, 210009, China
DIELECTRIC BARRIER DISCHARGE COLD PLASMA ALLEVIATED THE IMMUNOREACTIVITY OF EGG WHITE PROTEINS WITH IMPROVED DIGESTIBILITY AND FUNCTIONAL PROPERTIES (910)

2. **Zhuorui Han**, Zhejiang University
COLD PLASMA-INITIATED PREPARATION OF BAGASSE CELLULOSE POROUS HYDROGEL AND ITS APPLICATION IN FRUIT PRESERVATION (990)

3. **Ainifa Rehemanjiang**, Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, 210009, China
EFFECTS OF COLD PLASMA PROCESSING ON THE IMMUNOREACTIVITY, STRUCTURE AND FUNCTIONAL PROPERTIES OF SILKWORM PUPA PROTEIN (1262)

4. **Heeba Shakeela**, Agro and Food Processing Technology Division, National Institute for Interdisciplinary Science and Technology (CSIR-NIIST), Thiruvananthapuram, Kerala, India; Academy of Scientific and Innovative Research (AcSIR), Ghaziabad- 201002, India.
DESIGN AND DEVELOPMENT OF CUSTOMIZED LIPID POWDER FROM VIRGIN VEGETABLE OIL INDUSTRY BY-PRODUCTS FOR FUNCTIONAL FOOD APPLICATIONS (1312)

5. **Steffi Thomas,** Department of Food Science, University of Otago, Dunedin, New Zealand and New Zealand's Institute of Bioeconomy of science, Auckland, New Zealand
COLD ATMOSPHERIC PLASMA- UNLOCKING NEW APPROACHES FOR CONTAMINATION CONTROL IN CELLULAR AGRICULTURE (1086)

1600–1730 hrs Breakout 4

Food Attributes: Chemistry and Sensory-20 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Speakers & Titles

1. **Xue Dong**, School of Chemical Engineering, UNSW, Sydney, Australia
   SALT-INDUCED MICROSTRUCTURING EFFECTS ON PLANT PROTEIN GEL PROPERTIES (110)
2. **Sajid Maqsood**, Department of Food Science, UAE University, Al Ain, UAE.
   MECHANISTIC INSIGHTS AND NOVEL FORMULATION STRATEGIES FOR PEA-, CHICKPEA-, AND SOY PROTEIN-BASED HIGH-MOISTURE MEAT ANALOGUES (225)
3. **Takao NAGANO**, Department of Food Science, Faculty of Bioresources and Environmental Sciences, Ishikawa Prefectural University, Suematsu, Nonoichi, Ishikawa, Japan
   UPCYCLING INSOLUBLE FIBER-RICH RESOURCES VIA WET-TYPE GRINDER: IMPROVEMENTS IN PHYSICOCHEMICAL PROPERTIES AND HEALTH FUNCTIONS IN FOOD SYSTEMS (242)
4. **Cheryl Kwoek Zhen Ng**, Food, Chemical and Biotechnology Cluster, Singapore Institute of Technology, 1 Punggol Coast Road, Singapore, 828608, Singapore
   PHYSICOCHEMICAL PROPERTY CHARACTERIZATION AND FOODOMIC PROFILING OF CUPCAKES FORMULATED WITH OKARA (247)

16.00 - 17.30 hrs Breakout 5

Nutrition, Policy, Classification, and Public Health-02 —R&D Support for Nutrition and Function-Related Labelling and Claims, and Food Classification Systems for Health and Safety Communication

Speakers & Titles

1. **Alexander Mathys**, Sustainable Food Processing Laboratory, Institute of Food Nutrition and Health, Department of Health Sciences and Technology, ETH Zurich, Schmelzbergstrasse 9, Zurich, 8092, Switzerland
   MICROALGAE AS MORE SUSTAINABLE AND AFFORDABLE MINERAL SOURCES FOR HUMAN NUTRITION AND HEALTH: BIOACCESSIBILITY AND BIOAVAILABILITY ASSESSMENT (284)
2. **Wieslaw Kopec**, Cedrob S.A. Poland
   TECHNOLOGICAL DESIGN OF A CONVENIENCE FOOD PRODUCT WITH MEAT AND VEGETABLES TO MEET NUTRITIONAL CLAIMS REQUIREMENTS (1128)
3. **Lu Ying Khoo**, Department of Nutrition, Faculty of Medicine and Health Sciences, Universiti Putra Malaysia, Serdang, Selangor, Malaysia
   NUTRITIONAL QUALITY AND MARKETING INDICATORS OF FOOD BARS IN MALAYSIA: CLASSIFICATION OF FOOD BAR CREDIBILITY USING THE WORLD HEALTH ORGANIZATION SOUTH EAST ASIA REGION NUTRIENT PROFILE MODEL (180)
4. **Yrjö H. Roos**, School of Food and Nutritional Sciences, University College Cork, Cork, Ireland

FOOD PROCESSING LEVELS AND EXPOSURE-TO-FOOD-PROCESSING DESCRIPTORS IN THE NEW FOOD INTAKE CLASSIFICATION (889)

5. **Yuyang Yao**, School of Food and Health, Beijing Technology and Business University, 100048 Beijing, China
FROM ULTRA-PROCESSED CONCEPT TO HEALTH-ORIENTED FOOD EVALUATION: A MATRIX–NUTRIENT INTERACTION FRAMEWORK (921)

6. **Mei Yen Chan**, School of Medicine, Nazarbayev University
DEVELOPMENT OF FOOD-BASED DIETARY GUIDELINES FOR CENTRAL ASIA: A FRAMEWORK FOR REGIONAL NUTRITION RESILIENCE (1294)

16.00 - 17.30 hrs Breakout 6

FOOD PROCESS AND ENGINEERING-27 -Advanced Food Preservation and Processing Technologies

Speakers & Titles

1. **Rita Tay**, Singapore Institute of Technology
PROCESS INTENSIFICATION OF CARROT SOFTENING USING PULSED ELECTRIC FIELD PRETREATMENT COMBINED WITH STEAMING FOR TEXTURE-MODIFIED FOODS (313)

2. **Arisa Thamsuaidee**, Elea Technology GmbH, National and Kapodistrian University of Athens
ADVANCING THE QUALITY OF PLANT-BASED MILK ALTERNATIVES THROUGH PULSED ELECTRIC FIELD (PEF) PROCESSING (939)

3. **Mylene Ross Arcena**, Department of Food Science, University of Otago, Dunedin, New Zealand; Department of Science and Technology, Davao Region, Davao City, Philippines
DO PEF-INDUCED COMPOSITIONAL DIFFERENCES PERSIST DURING STORAGE? INTEGRATED METABOLOMICS AND CHEMOMETRIC PROFILING OF BOTTLED MERLOT WINES FROM PEF-TREATED GRAPES (1081)

4. **Renjie Zhao**, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Integrated Laboratory of Potato Staple Food Processing Technology, Beijing 100193, P.R. China
PULSED ELECTRIC FIELD ENABLES DUAL REGULATION OF FLAVOR FORMATION AND HAZARDOUS COMPOUND MITIGATION IN FRIED POTATO (1299)

5. **Habiba Shah**, Food Science laboratory, School of Public Health, Dow University of Health Sciences, Karachi-75270, Pakistan
EVALUATION OF WICKERHAMOMYCES ONYCHIS AS A POTENTIAL BIOCONTROL AGENT AGAINST POSTHARVEST LOSSES IN TOMATO (LYCOPERSICUM ESCULENTUM) FRUIT (122)

16.00 - 17.30 hrs Breakout 7 & 8

FOOD PROCESS AND ENGINEERING-28

Speakers & Titles

1. **Rishika Batra**, Technical University of Munich, Chair of Brewing and Beverage Technology, Research Group Cereal Technology and Process Engineering, Weihenstephaner Steig 20, 85354, Freising, Germany; TUMCREATE, 1 Create Way, 10-02 CREATE Tower, 138602, Singapore
   UNDERSTANDING GELATION BEHAVIOR OF DIFFERENT SOY PROTEIN MODEL SYSTEMS AS A STRUCTURIZATION TOOL FOR 3D PRINTING (524)
2. **Abdulla Al Faruq**, Department of Food Technology and Nutrition, School of Science, RMIT University, Melbourne, VIC 3083, Australia.
   SUSTAINABLE MODIFICATION OF HIGH-FIBRE CASSAVA STARCH: REACTION OPTIMIZATION, PREDICTIVE MODELING, AND EXPLAINABLE ARTIFICIAL INTELLIGENCE (728)
3. **Ronit Mandal**, Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, Kharagpur, WB, 721302, India
   IMPACT OF PROCESS PARAMETERS ON THE 3D PRINTABILITY OF HEAT-ACID COAGULATED MILK PROTEIN GELS (810)
4. **Esaulova Olga**, Federal Scientific Center of Hygiene named after F.F. Erisman of Rospotrebnadzor
   RADURIZATION: A DIGITAL SYSTEM FOR REMOTE MONITORING AND TRACEABILITY IN FOOD IRRADIATION (956)

16.00 - 17.30 hrs Breakout 9 & 10

Food Packaging Innovations and Environmental Impact-03 - Biodegradable and Sustainable packaging materials

Speakers & Titles

1. **Paulin Patricia P**, NATIONAL INSTITUTE OF FOOD TECHNOLOGY, ENTREPRENEURSHIP & MANAGEMENT, THANJAVUR (NIFTEM-T)
   CHARACTERIZATION OF THERMAL, STRUCTURAL AND FUNCTIONAL PROPERTIES OF CORN OIL WAX AND ITS COMPARISON WITH OTHER WAXES (512)
2. **Anubhav Pratap-Singh**, Faculty of Land & Food Systems, The University of British Columbia, Vancouver, BC, V6T 1Z4, Canada
   COLD PLASMA INDUCED SURFACE ENGINEERING FOR WATER RESISTANCE AND BARRIER FOR NEXT-GENERATION BIOBASED PACKAGING (786)
3. **Hongwei Wu**, School of chemistry and chemical engineering, Southeast University
   PROGRAMMING THE LIFE CYCLE OF BIODEGRADABLE FOOD PACKAGING THROUGH A PECTIN/POLY(LACTIC ACID) MULTILAYER ARCHITECTURE (952)

4. **Madara Jayanetti**, School of Molecular and Life Sciences, Curtin University, Bentley, Western Australia 6102, Australia
AI ENABLED OPTIMISATION OF FRUIT WASTE DERIVED NANOCELLULOSE: KINETIC MODELLING OF BIOSYNTHESIS FOR CIRCULAR FOOD PACKAGING (960)

5. **Gabriel Escobar,** Food Packaging and Shelf Life Laboratory, Instituto de Ciencia y Tecnología de Alimentos, Universidad Nacional de Colombia, Bogotá, Colombia
EFFECT OF BUTYLENE ADIPATE CO TEREPHTHALATE – PBAT ON THE PROPERTIES OF MULTICOMPONENT ACTIVE BIODEGRADABLE FILMS FOR THE ACTIVE PRESERVATION OF FRESH CHICKEN UNDER REFRIGERATION CONDITIONS (1118)

Thursday, 29 October 2026

09.00 - 10.30 hrs Breakout 2

FOOD PROCESS AND ENGINEERING-29 Physico Chemical Properties and Composition

Speakers & Titles

1. **Nneoma Elechi Obasi**, Department of Food Science and Technology, Michael Okpara University of Agriculture, Umudike, Abia State, Nigeria.
   PHYTOCHEMICAL PROFILE AND SENSORY EVALUATION OF FUFU ANALOGUE FROM COCONUT-MILK RESIDUE. (46)
2. **Lisa PAPA**, QualiSud, Univ Montpellier, CIRAD, Institut Agro, Avignon Université, Univ de La Réunion, F-34398 Montpellier, France
   EVALUATION OF NUTRITIONAL QUALITIES, SORPTION PROPERTIES, AND DRYING KINETICS OF GERMINATED COWPEA SEEDS (VIGNA UNGUICULATA (L.) WALP.) (48)
3. **Christian Amor Tuso**, Department of Food Science and Nutrition, College of Home Economics, UP Diliman, Quezon City, Philippines
   OPTIMIZATION OF THE UVB IRRADIATION CONDITIONS FOR THE VITAMIN D2 BIOFORTIFICATION OF OYSTER MUSHROOM (PLEUROTUS OSTREATUS) USING RESPONSE SURFACE METHODOLOGY (66)
4. **Mayushi Malshika Jayakody**, ARC Training Centre for Hyphenated Analytical Separation Technologies (HyTECH), Deakin Centre for Advanced Food Sciences (DeCAF), School of Exercise and Nutrition Sciences, Deakin University, 221 Burwood Highway, Burwood, Victoria 3125 Australia
   EFFECT OF ADVANCED THERMAL STERILISATION AND STORAGE TEMPERATURE ON SENSORY AND AROMA QUALITY OF SHELF-STABLE RED LENTIL DHAL. (491)
5. **Anubhav Pratap-Singh**, Faculty of Land & Food Systems, The University of British Columbia, Vancouver, BC, Canada, V6T 1Z4
   COLD PLASMA-ACTIVATED WATER AS A GREEN ALTERNATIVE FOR PESTICIDE DEGRADATION AND FOOD SAFETY (532)

09.00–10.30 hrs Breakout 4

Food Attributes: Chemistry and Sensory-21 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Speakers & Titles

1. **Chek-Chuan Tan**, Food, Chemical and Biotechnology Cluster, Singapore Institute of Technology, 1 Punggol Coast Road, Singapore 828608, Singapore
   EFFECTS OF PULSED ELECTRIC FIELD TREATMENT ON THE PHYSICOCHEMICAL AND GELLING PROPERTIES OF PEA PROTEIN ISOLATE (316)

2. **Kerstin Risse**, Wageningen University and Research, Biobased Chemistry and Technology, The Netherlands; Eindhoven University of Technology, Mechanical Engineering, The Netherlands
DECODING INTERFACIAL DYNAMICS IN PROTEIN-PHOSPHOLIPID SYSTEMS ACROSS TIME AND TEMPERATURE (368)
3. **Antonio J. Vela**, Bioeconomy Research Institute - BioEcoUVa, PROCEREALtech Group, University of Valladolid, Valladolid 47005, Spain
STRUCTURAL DETERMINATION AND PHYSICOCHEMICAL CHARACTERIZATION OF ULTRASOUND-INDUCED COMPLEXES BETWEEN HIGH-AMYLOSE CORN STARCH AND PROTOCATECHUIC ACID (383)
4. **Monica Velusamy**, Research Student, Centre of Excellence in Nonthermal Processing, Department of Food Process Technology, National Institute of Food Technology, Entrepreneurship and Management-Thanjavur (NIFTEM-T), Thanjavur, India ORCID: https://orcid.org/0000-0002-4576-1
IMPROVING THE FUNCTIONALITY OF THE RICE BRAN PROTEIN BY COMBINING THE COLD PLASMA AND HIGH-PRESSURE -ASSISTED COVALENT CONJUGATION WITH CARRAGEENAN (776)

09.00 - 10.30 hrs Breakout 5

Sustainable Food Systems and Global Food Security-06 -Circular Economy and Zero waste Approaches-04

Speakers & Titles

1. **Wenwen Wei**, Shenyang Agricultural University
SUBCRITICAL EXTRACTION OPTIMIZES THE MILK THISTLE VALUE CHAIN: BALANCING DISPROPORTIONATE ECONOMIC-HEALTH GAINS WITH MARGINAL ENVIRONMENTAL TRADE-OFFS (378)
2. **Tomas Lafarga**, CIESOL-Solar Energy Research Centre, University of Almeria, Almeria, Spain
SUSTAINABLE SEAWATER PRODUCTION OF CHLORELLA SOROKINIANA: FROM ADAPTIVE LABORATORY EVOLUTION TO AI-MONITORED PILOT-SCALE VALIDATION (1016)
3. **Tomas Lafarga**, CIESOL-Solar Energy Research Centre, University of Almeria, Almeria, Spain
A ZERO-WASTE BIOREFINERY FRAMEWORK FOR EDIBLE SPIRULINA: FROM PILOT-SCALE CULTIVATION TO HIGH-VALUE FUNCTIONAL INGREDIENTS (1018)
4. **KKMG Kavindya**, Department of Food Science and Technology, Faculty of Applied Sciences, Sabaragamuwa University of Sri Lanka, Belihuloya, Sri Lanka
QUALITATIVE PHYTOCHEMICAL SCREENING OF SELECTED SRI LANKAN FRUIT BIOWASTES: A PRELIMINARY ASSESSMENT OF VALORIZATION POTENTIAL (1041)
5. **Florencia Belén Cáceres-Ferroni**, CIESOL-Solar Energy Research Centre, University of Almeria, Almeria, Spain

BIOREFINERY VALORISATION OF PORPHYRIDIUM PURPUREUM BIOMASS (1045)

6. **Rahel Suchintita Das**, Food Chemistry and Technology Department, Teagasc Food Research Centre, Ashtown, Dublin, D15 DY05, Ireland
ECO-INNOVATIVE ZERO-WASTE SEAWEED BASED BIOREFINERY (1213)

09.00 - 10.30 hrs Breakout 6

Food Packaging Innovations and Environmental Impact-04 - Biodegradable and Sustainable packaging materials

Speakers & Titles

1. **Ruojun Mu**, College of Food Science, Fujian Agriculture and Forestry University, Fuzhou 350002, China.
ADVANCED HYDROPHOBIC MODIFICATION STRATEGIES FOR BIOPOLYMER FILMS: EXPERIMENTAL INSIGHTS INTO MECHANICAL AND BARRIER PROPERTIES (1058)
2. **Laxmikant Shivnath Badwaik**, Department of Food Engineering and Technology, School of Engineering, Tezpur University, Napaam, Assam 784028, India
NANOCELLULOSE FROM PASSION FRUIT PEEL FOR STARCH–XANTHAN GUM FILMS AND CHERRY TOMATO COATINGS (1178)
3. **Anirudh Madavankandy**, Food Industry Development Department, Teagasc Food Research Centre, Ashtown, D15DY05, Dublin, Ireland
SUSTAINABLE FOOD PACKAGING FILMS DERIVED FROM OAT AND WHEAT STRAW CELLULOSE: STRUCTURAL, BARRIER, AND THERMAL PERFORMANCE EVALUATION (1190)
4. **Guo Li**, College of Biosystems Engineering and Food Science, Zhejiang University
BREATHABLE EDIBLE WAX COATINGS INCORPORATED WITH BIO-DERIVED POROUS CELLULOSE CRYOGEL MICROPARTICLES FOR JUJUBE PRESERVATION (1246)

09.00 - 10.30 hrs Breakout 7 & 8

Functional Foods, Bioactives, and Health Promotion-15 -Microbiome interactions and Physiological Impacts-Precision and personalized nutrition

Speakers & Titles

1. **Pasindu Perera**, Monash Centre for Additive Manufacturing (MCAM) 15-17 Normanby Rd Notting Hill VIC 3168 Australia, Department of Material Science and Engineering Monash University Wellington Rd Clayton VIC 3800 Australia
BICONTINUOUS BIGELS FROM CELLULOSE DERIVATIVES FOR DIW 3D PRINTING AND BIOACTIVE CO-DELIVERY (615)
2. **Fangchao Hu**, Shanghai Jiao Tong University
A HIGH-FIBER DIET MIMICS AGING-RELATED SIGNATURES OF CALORIC RESTRICTION IN MAMMALS (1261)

3. **JingJing Qian**, School of Food Science and Engineering, South China University of Technology, Guangzhou 510640, China
MULTI-OMICS ANALYSIS REVEALS THE POTENTIAL SLEEP-ENHANCING PEPTIDE FROM MILK CASEIN HYDROLYSATE AND ITS SYNERGIC MECHANISM VIA REGULATING THE KEY HUB CAMKII PATHWAY IN CHRONIC STRESSED MICE (873)

09.00 - 10.30 hrs Breakout 10

FOOD PROCESS AND ENGINEERING-30

Speakers & Titles

1. **Monica Manalo**, Department of Science and Technology - Industrial Technology Development Institute (DOST-ITDI)
CANNED MANGO IN SYRUP PROCESSING USING AGITATED-TYPE RETORT (1077)
2. **Erdi Eren**, Alanya University / Ankara Hacı Bayram Veli University
COMPARATIVE EVALUATION OF TRADITIONAL AND MODERN COOKING METHODS ON THE MICROBIOLOGICAL QUALITY AND SHELF-LIFE OF EUROPEAN SEA BASS (DICENTRARCHUS LABRAX) (1167)
3. **Juan Antonio Almoradie**, Institute of Food Science and Technology, University of the Philippines Los Baños, 4031 Los Baños, Philippines
THERMAL IMAGING-BASED ASSESSMENT OF COOKING AND HOLDING OF BATCH FRIED CHICKEN (GALLUS DOMESTICUS L.) (1260)
4. **Heeba Shakeela**, Agro and Food Processing Technology Division, National Institute for Interdisciplinary Science and Technology (CSIR-NIIST), Thiruvananthapuram, Kerala, India; Academy of Scientific and Innovative Research (AcSIR), Ghaziabad- 201002, India.
DESIGN AND DEVELOPMENT OF CUSTOMIZED LIPID POWDER FROM VIRGIN VEGETABLE OIL INDUSTRY BY-PRODUCTS FOR FUNCTIONAL FOOD APPLICATIONS (1312)
5. **Jiaqi Shao**, Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, Wuhan, Hubei, P.R. China
WEAK-BASE SYNCHRONOUS MEMBRANE SEPARATION: A GREEN STRATEGY FOR ENHANCING EMULSIFICATION STABILITY OF SOY PROTEIN ISOLATE BY REGULATING INTERFACIAL FLEXIBILITY (727)
6. **Ruojun Mu**, College of Food Science, Fujian Agriculture and Forestry University, Fuzhou 350002, China. / State Key Laboratory of Meat Quality Control and Cultured Meat Development (MOST), College of Food Science and Technology, Nanjing Agricultural University, Nanjing, 211800, China.
ADVANCED HYDROPHOBIC MODIFICATION STRATEGIES FOR BIOPOLYMER FILMS: EXPERIMENTAL INSIGHTS INTO MECHANICAL AND BARRIER PROPERTIES (1058)

11.00 - 12.30 hrs Breakout 2

Functional Foods, Bioactives, and Health Promotion-14 Track Theme: Functional Foods, Bioactives and Health Promotion-Microbiome interactions and Physiological Impacts-Precision and personalized nutrition

Speakers & Titles

1. **Shaobo Zhou**, School of Science, Faculty of Engineering and Science, University of Greenwich, Central Avenue, Chatham ME4 4TB, UK
   DOCOSAHEXAENOIC ACID REVERSES APOLIPOPROTEIN E4-ASSOCIATED LIPID RAFT DYSFUNCTION AND RESTORES MITOCHONDRIAL HOMEOSTASIS IN THE AGING BRAIN (1025)
2. **Rong Huang**, Shanghai Jiaotong University
   ADEQUATE DIETARY POTASSIUM INTAKE SUPPORTS LONGEVITY THROUGH A CONSERVED CROSS-TISSUE HOMEOSTATIC PATHWAY (1279)
3. **Yuyu Zhang**, Northwest A&F University
   DIETARY METHIONINE RESTRICTION ALLEVIATES DIABETIC METABOLIC-ASSOCIATED STEATOTIC LIVER DISEASE BY ACTIVATING HEPATIC AUTOPHAGY AND REMODELING METABOLIC PATHWAYS (438)

1100–1230 hrs Breakout 3

Food Attributes: Chemistry and Sensory-22 -Texture, Rheology and Material Properties of Foods-Rheology of Foods

Speakers & Titles

1. **Hexiang Xie**, University of Massachusetts Amherst, USA
   ENGINEERED POROSITY FACILITATES DIFFUSION-DRIVEN ENZYMATIC TENDERIZATION OF HIGH-MOISTURE PLANT-BASED MEAT ANALOGS (904)
2. **HANNAH OLALEYE**, Department of Food Science and Technology, Yaba College of Technology, Yaba, Lagos, Nigeria
   PHYSICOCHEMICAL, PASTING AND THERMAL PROPERTIES OF ENZYMATICALLY MODIFIED RICE STARCH (917)
3. **Bhashika Senevirathne**, School of Food and Nutritional Sciences, University College Cork, T12 Y337 Cork, Ireland., Co-Centre for Sustainable Food Systems, Ireland.
   COLLOIDAL AND FUNCTIONAL PROPERTIES OF SKIM MILK AND FABA BEAN PROTEIN HYBRID EMULSION SYSTEMS (936)
4. **CHUXIN KE**, Department of Food Science and Technology, Faculty of Science, National University of Singapore, 117543, Singapore
   EFFECT OF PH-INDUCED TREATMENT ON THE STRUCTURAL AND FUNCTIONAL PROPERTIES OF CORN SILK PROTEIN AND CHARACTERIZATION OF EMULSION-TEMPLATED OLEOGELS (943)

5. **Naushad Emmambux**, University of Pretoria, South Africa
MODIFIED MARAMA BEAN CONCENTRATE AS AN ALTERNATIVE TO GLUTEN PROTEIN (1010)

11.00 - 12.30 hrs Breakout 4

FOOD PROCESS AND ENGINEERING-31

Speakers & Titles

1. **Hosahalli Ramaswamy**, Professor, McGill University, Montreal, Canada (IUFoST Science Council Member)
END-OVER-END (EOE) ROTATIONAL VS. EOE INTERMITTENT OSCILLATION AGITATION THERMAL PROCESSING: EFFECT ON HEAT TRANSFER AND QUALITY OF PRODUCTS IN GLASS JARS (1392)
2. **Juan Antonio Almoradie**, Institute of Food Science and Technology, University of the Philippines Los Baños, 4031 Los Baños, Philippines
THERMAL IMAGING-BASED ASSESSMENT OF COOKING AND HOLDING OF BATCH-FRIED CHICKEN (GALLUS GALLUS DOMESTICUS L.) (1260)
3 **Aimi Zafirah Binti Kamaruddin**, Department of Food Technology, School of Industrial Technology, Universiti Sains Malaysia, USM, 11800 Penang, Malaysia
BAROHYDRATION-DRIVEN PROTEIN CONFORMATIONAL CHANGES REGULATE PROTEOLYSIS AND BIOACTIVE RELEASE DURING HIGH-PRESSURE PROCESSING OF STICHOPUS HORRENS BODY WALL 5.
4. **Shahriar Islam**, Sichuan Agricultural University
EFFECT OF WATER ACTIVITY ON QUALITY DETERIORATION IN THERMAL PROCESSING ROASTED PEANUTS AT DIFFERENT PARTICLE SIZES (474)

11.00 - 12.30 hrs Breakout 5

Nutrition, Policy, Classification, and Public Health-04 —Clean Label Initiatives and Supply Chain Regulation, and Regulatory Adaptation Under the One Health Framework

Speakers & Titles

1. **VISHWESHWARAIAH PRAKASH**, Council of Scientific and Industrial Research, INDIA; Former President of IUFoST; Former Vice-President of IUNS
SCIENCE BASED AND EVIDENCE BASED SCIENCE OF NEWER FOOD SAFETY REGULATIONS (1099)
2. **ANAND MOHAN**, University of Georgia / Dept. of Food Science & Technology
MARIGOLD FLOWER COLOR EXTRACT AS A CLEAN-LABEL MODIFIER TO ENHANCE TECHNO-FUNCTIONAL PROPERTIES OF BROCCOLI FLOWER PROTEINS (916)

3. **William Kwame Amakye**, School of Food Science and Engineering, South China University of Technology
   TRANSLATIONAL EVALUATION OF SOY PEPTIDES TOWARDS ALTERNATIVE THERAPEUTIC MANAGEMENT OF MALNUTRITION (1216)
4. **Chunlei Shi**, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, China
   PLASMIDOMIC LANDSCAPE OF STAPHYLOCOCCUS AUREUS AND THE EMERGENCE

11.00 - 12.30 hrs Breakout 6

FOOD PROCESS AND ENGINEERING-32

Speakers & Titles

1. **Ishita Mondal**, Research Scholar, Department of Food Technology and Biochemical Engineering, Jadavpur University, Kolkata-700032, India
   PROCESS OPTIMIZATION OF UV-C ASSISTED ATMOSPHERIC COLD PLASMA FOR AFLATOXIN B1 MITIGATION IN CAPSICUM ANNUUM (124)
2. **Xiao Yang**, School of Food Science and Engineering, South China University of Technology, Guangzhou 510641, China
   MOLECULAR MECHANISM OF BACTERIAL OUTER MEMBRANE LYSIS THROUGH COLD PLASMA REACTIVE SPECIES EVOLUTION (188)
3. **Sanstuti Prasad**, School of Agriculture and Food Sustainability at The University of Queensland, Brisbane, Australia.
   EFFECT OF COLD PLASMA AND UV ON PHYSICOCHEMICAL PROPERTIES OF NUT-BASED MILK (287)
4. **Lili Zhang**, Key Laboratory of Environmental Medicine and Engineering, Ministry of Education, and Department of Nutrition and Food Hygiene, School of Public Health, Southeast University, Nanjing, 210009, China
   COLD PLASMA-INDUCED OXIDATIVE MODIFICATION REDUCES EGG WHITE PROTEIN ALLERGENICITY AND PROMOTES ORAL TOLERANCE (433)
5. **Chunlei Shi**, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, China
   PLASMIDOMIC LANDSCAPE OF STAPHYLOCOCCUS AUREUS AND THE EMERGENCE OF A CC5 SUBCLADE HARBORING THE CONJUGATIVE PLASMID PSK41: IMPLICATIONS FOR FOOD SAFETY AND ANTIMICROBIAL RESISTANCE (1266)

11.00 - 12.30 hrs Breakout 7 & 8

Education, Capacity Building, and Workforce Transformation-02 - Global Frameworks for Food Education

Speakers & Titles

1. **Sze Ying Leong**, School of Biosciences, Faculty of Health and Medical Sciences, Taylor's University, Subang Jaya, Selangor, Malaysia
   REIMAGINING FOOD SCIENCE EDUCATION THROUGH THE IMPLEMENTATION OF HYFLEX (HYBRID-FLEXIBLE) MODALITIES (494)
2. **Foong Yong**, RMIT University, Australia
   FROM THEORY TO PRACTICE: EMBEDDING INDUSTRY SYSTEMS IN FOOD SCIENCE EDUCATION (622)
3. **Yit Siew Chin**, Department of Nutrition, Faculty of Medicine and Health Sciences, Universiti Putra Malaysia, 43400 Selangor, Malaysia; School of Food Science and Nutrition, Faculty of Environment, University of Leeds, Leeds LS2 9JT, United Kingdom
   TRANSFORMING FOOD CHOICES IN DIGITAL FOOD ENVIRONMENT: YOUTH EMPOWERMENT AND CO-CREATION AMONG NUTRITION STUDENTS IN MALAYSIA (648)
4. **Deirdre Mikkelsen**, School of Agriculture and Food Sustainability, The University of Queensland, Brisbane, Australia
   INNOVATING STUDENT ENGAGEMENT THROUGH AUTHENTIC ASSESSMENT IN FOOD SCIENCE EDUCATION (661)
5. **Mariero Gawat,** Department of Science and Technology- Caraga
   LEVERAGING NATIONAL GOVERNMENT-LED PUBLIC-PRIVATE PARTNERSHIPS TO ACCELERATE MSME FOOD INNOVATION: EVIDENCE FROM CARAGA, PHILIPPINES
6. **ANAND MOHAN,** University of Georgia, Department of Food Science and Technology, 100 Cedar Street, Athens, GA 30602, USA
   Integration of Digital Tools in New and Novel Food Product Development Education (915)