

Sunday, 25 October 2026

			Hall 5		
08:30 09:00	REGISTRATIONS OPEN STARTING FROM 16.00				
09:00 10:30					
10:30 11:00					
11:00 12:30					
12:30 14:00					
14:00 15:00					
15:00 17:00			Special Session: For Early Career Scientists, Young Scientists, pre-registration (your congress registration number and name) needed to join - (science.comms@iufost.org) Breakout Rooms 7 and 8, Hall 5 Asia/World Expo Centre		
18:00 20:00	WELCOME RECEPTION				

			08:30 09:00
			09:00 10:30
			10:30 11:00
			11:00 12:30
			12:30 14:00
			14:00 15:00
			15:00 17:00
			18:00 20:00

Monday, 26 October 2026

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

Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00 09:00 10:30 10:30 11:00
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				
Functional Foods, Bioactive and Health Promotion 1: Chair A. Medramo	Food Processing and Engineering 2: Chair PG Rao	Functional Foods, Bioactive and Health Promotion 2: Chair M. Mmari	Wiley Advancing the Future of Food	11:00 12:30
LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				12:30 14:00
Food Attributes: Chemistry and Sensory 2: D. Troy	Food Packaging Innovations and Environmental Impact 1 / Intelligent and Smart Packaging: Chair A. Medrano	3rd China Europe International Food Innovation Forum Safety, Sustainability, market and Human health	Food Processing and Engineering 6 Chair:	14:00 15:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Education, Capacity Building and Workforce Transformation 1: Chair C. Silva	Food Attributes: Chemistry and Sensory 4: L. Francisco	ISNFF From Waste to Upcycled Valorized Ingredients	Food Processing and Engineering 3: Chair O. Adewale	16:00 17:30

Tuesday, 27 October 2026

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6
08:30 09:00	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:00 10:30		Distinguished Lecture Dr Junshi Chen and Lifetime Achievement Award Winner Dr. Aman Wirakartakusumah Fellows Induction Ceremony	Food Attributes: Chemistry and Sensory 5 Chair: D. Troy	Food Attributes: Chemistry and Sensory 7: Chair L. Ke	Food Processing and Engineering 10: Chair PG Rao	Functional Foods, Bioactives and Health Promotion 5: R. Aluko	Food Attributes: Chemistry and Sensory 8: Chair P. Pittia	Nutrition Policy Classification and Public Health 3: Chair :
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30		IUFoST / IAFoST / Interdisciplinary Partners Global Policy Directions in Future Foods - where are we and where do we go?	Food Attributes: Chemistry and Sensory 9: Chair L Ting-Jang	ILSI - The Protein Landscape and Sustainable Solution - Dietary Supply, Health and Innovations in Southeast Asia	Artificial Intelligence (AI) for Food Systems	IUFoST Japan 1 Challenges of Promoting Food Globalization and Sustainability	Food Processing and Engineering 12 Chair: J. Wan	Sustainable Food Systems and Global Food Security 2: R. Pegg
12:30 14:00	LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00 15:30		Food Safety, Quality and Risk Communication 4	Functional Foods, Bioactives and Health Promotion 7: L Cheng	Educating the Future Food Workforce: Competencies, Curriculum and Innovation for Sustainable Food Systems, IUFoST Education WG	Food Attributes: Chemistry and Sensory 10: D. Fibri	IUFoST Japan 2 Glycoscience and Glycotechnologies - Starch, Starch Sugars, and Key Enzymes	Food Processing and Engineering 15: Chair	Rethinking Ultra-Processed Food UNIDO: Processing for Nutrition, Food security and Circular Resource Use
15:30 16:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
16:00 17:30		ISNFF Functional Foods and Nutraceuticals - Where Food and Medicine Merge	AINOMOTO - Bridging Scientific Evidence and Public Understanding in Food Ingredients: Lessons from Amino Acid Science and Communication	Functional Foods, Bioactives and Health Promotion 9: Chair: L. Cheng	Food Processing and Engineering 17: Chair C. Carvalho	Food Attributes: Chemistry and Sensory 12: Chair P Venskutonis	AI, Data Science and Digital Transformation in Food Systems 3: Chair: D. Zheng	Rethinking Ultra-Processed Food Towards Measurable, Evidence-based Food Classification - panel discussion
18:45 22:30	FELLOWS DINNER (by invitation) NUVA, Expo Centre restaurant							

Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
FIFSTA - Science, Safety and Claims: ASEAN Harmonisation for the Future of Food	Food Processing and Engineering 11: Chair: P. Rao	Food Safety, Quality and Risk Communication 3 : Chair Y. Roos	Sustainable Food Systems and Global Food Security 3: Chair: L. Francisco	09:00 10:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Functional Foods, Bioactives and Health Promotion 6: J. Wu	Food Processing and Engineering 13: L. Chen	ALACCTA Food Innovation under Regulation: Pathways to Health and Sustainability	Food Processing and Engineering 14: D. Agyei	11:00 12:30
LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				12:30 14:00
Functional Foods, Bioactives and Health Promotion 8 Chair: C Wai-yin	Food Attributes: Chemistry and Sensory 11 Chair: D. Fibri	AI, Data Science and Digital Transformation in Food Systems 3: Chair N. Nitin	Food Processing and Engineering 16:Chair B. Osinowo	14:00 15:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 18: Chair Y. Roos	AI, Data Science and Digital Transformation in Food Systems 1 / Foodomics and Multi-omics approaches 1:	Food Attributes: Chemistry and Sensory 13: A. Farahnaky	IUFoST Working Group	16:00 17:30
FELLOWS DINNER Expo Centre restaurant				18:45 22:30

Wednesday, 28 October 2026

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6
08:30 09:00	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:00 10:30		Traditional Foods and Their Role in Sustainable Nutrition	Food Attributes: Chemistry and Sensory 14: Chair M. Nakajima	Food Attributes: Chemistry and Sensory 15: Chair: K. Nishinari	Food Industry Asia - From Evidence to Claim: Advancing Science-based Health and Functional Claims	Food Processing and Engineering 19: Chair: A. Jambrak	ISFANS Nanotechnology in Food applications	Food Attributes: Chemistry and Sensory 16: Chair: L. Francisco
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30		Academy (IAFoST) Emergency Disaster Relief Food Processing: Industry models enabling international interventions	Food Safety, Quality and Risk Communication 5: Chair: O. Adewale	Science of Food - Advancing Food Science Frontiers	Food Attributes: Chemistry and Sensory 17: Chair P. Pittia	Food Processing and Engineering 21: D. Agyei	Sustainable Food Systems and Global Food Security 5: B. Tiwari	Nutrition Policy, Classification, Public Health 1, Nutrition Policy, Public Health 1: Chair N. Singh
12:30 14:00	LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
14:00 15:30		Food Processing and Engineering 24: Chair: C. Aworh	Food Attributes: Chemistry and Sensory 19: Chair L. Ting-Jang	Functional Foods, Bioactives and Health Promotion 10 / Synthetic Biology: Chair S. Lannes	ONFOODS Foundation Science, Innovation and Communication for Healthy and Sustainable Diets	Food Safety, Quality and Risk Communication 6: Chair O.Adewale	Functional Foods, Bioactives and Health Promotion 11: Chair J. Wu	AI, Data Science, and Digital Transformation in Food Systems 4: Chair D. Agyei
15:30 16:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
16:00 17:30		Functional Foods, Bioactives and Health Promotion 12: Chair F. Danyue	Functional Foods, Bioactives and Health Promotion 13: Chair F. Shahidi	Food Safety, Quality and Risk Communication 7: Chair P. Bremer	Food Processing and Engineering 26	Food Attributes: Chemistry and Sensory 20	Nutrition Policy Classification and Public Health 2: Chair J. Collins	Food Processing and Engineering 27: J. Collins
18:45 22:30	GALA DINNER (Paid event) Marriott Hotel Ballroom AB & C							

Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
Food Processing and Engineering 20: Chair L. Xuanxuan		Sustainable Food Systems and Global Food Security 4: R. Pegg	Food Packaging Innovations and Environmental Impact 1 /Intelligent and Smart Packaging 1: H. Isoda	09:00 10:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Food Processing and Engineering 22: J. A. Chiou		Food Processing and Engineering 23: Chair. M. Mmari	Food Attributes: Chemistry and Sensory 18: Chair E. Arenas	11:00 12:30
LUNCH BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				12:30 14:00
Rethinking Ultra-Processed Food Evidence-based Food Classification Future - Work Session with audience		Food Processing and Engineering 25: Chair D. Zhang	Food Processing and Engineering-9	14:00 15:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				15:30 16:00
Food Processing and Engineering 28: Chair: L. Xuanxuan		Food Packaging Innovations and Environmental Impact 3 / Biodegradable and sustainable packaging materials 2 Chair: R Khaw		16:00 17:30
GALA DINNER Marriott Hotel Ballroom AB & C				18:45 22:30

Thursday, 29 October 2026

	Hall 5 Exhibition Area	Hall 5 Plenary	Hall 5 Breakout 1	Hall 5 Breakout 2	Hall 5 Breakout 3	Hall 5 Breakout 4	Hall 5 Breakout 5	Hall 5 Breakout 6
08:30 09:00	EXHIBITION & POSTER PRESENTATIONS OPEN							
09:00 10:30		Food Industry Asia - Navigating the Future of Food Systems Through Food Processing and Science	Swiss Academy of Sciences Empowering the future of novel protein sources: Processing Innovation for nutrition, taste, sustainability and resilience	Food Processing and Engineering 29: Chair C Silva	International Society of Medical Nutrition and Lumoscience - From Functional Foods to Clinical Nutrition: Advances for Healthy Aging	Food Attributes: Chemistry and Sensory 21	Sustainable Food Systems and Global Food Security 6	Food Packaging Innovations and Environmental Impact 4 / Biodegradable and sustainable packaging materials 3
10:30 11:00	COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN							
11:00 12:30		Rethinking Ultra-Processed Food Science, Practice and Policy - Roundtable	Swiss Academy of Sciences Empowering the future of novel protein sources: Processing Innovation for nutrition, taste, sustainability and resilience	Functional Foods, Bioactives and Health Promotion 14: Chair: L. Cheng	Food Attributes: Chemistry and Sensory 22: Chair: L. Ke	Food Processing and Engineering 31: Chair: PG Rao	Nutrition Policy Classification and Public Health 4: Chair: H. Lai-Ling	Food Processing and Engineering 32: Chair: B. Tiwari
12:30 13:00	AWARDS CEREMONY & CLOSING CEREMONIES (Plenary)							
13:15 14:15	IUFoST General Assembly, Room 7 and 8 (by invitation)							

Breakout 7	Breakout 8	Breakout 9	Breakout 10	
EXHIBITION & POSTER PRESENTATIONS OPEN				08:30 09:00
Functional Foods, Bioactive and Health Promotion 15		Food Processing and Engineering 30 (D. Troy)		09:00 10:30
COFFEE BREAK — EXHIBITION & POSTER PRESENTATIONS OPEN				10:30 11:00
Education, Capacity Building and Work Force Transformation 2 (Chair: Prof. Oyewole)				11:00 12:30
AWARDS CEREMONY & CLOSING CEREMONIES (Plenary)				12:30 13:00
IUFoST General Assembly) Room2. 7 and 8 (By Invitation)				13:15 14:15