

8th Edition of Euro-Global Conference on
Food Science
and Technology &

9th Edition of
International
Nutrition Research
Conference

September 14-16, 2026 | Rome, Italy



IN-PERSON:

NH Villa Carpegna
Via Pio IV, 6, 00165 Roma RM, Italy

VIRTUAL:

Central European Summer Time (CEST)

**MONDAY
SEPTEMBER 14
2026**

DAY 01 | In-Person @Leonardo B

08:00-08:50	Registrations
08:50-09:00	Opening Ceremony and Introduction
09:00-11:00	Keynote Presentations
11:00-11:30	Coffee Break
11:30-12:10	Keynote Presentation
12:10-12:50	Oral Presentations
12:50-13:50	Lunch Break
13:50-15:30	Oral Presentations
15:30-16:00	Coffee Break
16:00-17:40	Oral Presentations

**TUESDAY
SEPTEMBER 15
2026**

DAY 02 | In-Person @Leonardo B

08:30-9:00	AV Check and Introduction
09:00-11:00	Keynote Presentations
11:00-11:30	Coffee Break
11:30-12:10	Keynote Presentation
12:10-12:50	Oral Presentations
12:50-13:50	Lunch Break
13:50-15:30	Oral Presentations
15:30-16:00	Coffee Break
15:30-17:30	Poster Presentations

DAY 02 | VIRTUAL @ZOOM

09:30-10:00	AV Check and Introduction
10:00-10:20	Oral Presentation
10:20-13:00	Keynote Presentations
13:00-15:40	Oral Presentations
15:40-16:00	Poster Presentations
16:00-16:40	Oral Presentations

**WEDNESDAY
SEPTEMBER 16
2026**

DAY 03 | In-Person @Leonardo B

08:30-9:00	AV Check and Introduction
09:00-11:00	Keynote Presentations
11:00-11:30	Coffee Break
11:30-12:10	Oral Presentations
12:10-13:10	Lunch Break
13:10-15:40	Oral Presentations
15:40-16:10	Coffee Break

DAY 03 | VIRTUAL @ZOOM

09:30-10:00	AV Check and Introduction
10:00-17:20	Keynote Presentations
17:20-18:40	Oral Presentations

Important Note

The conference follows Central European Summer Time, (CEST) for both In-Person sessions and for Virtual sessions.

When the program refers to "Local Timings" it means that the timing mentioned is based on the time zone of the presenter's country.

In-person presentations will take place in the Leonardo B Meeting Hall @NH Villa Carpegna and Virtual presentations will take place in Zoom meetings.

Please remain accessible in the hall or on Zoom throughout the day as there could be minor program adjustments due to technical issues or presenter no-shows.

Keynote Speakers



Alex Martynenko

Dalhousie University, Canada



Andrea Maier-Noth

University Albstadt-Sigmaringen, Germany



Arianna Mazzoli

University of Naples Federico II, Italy



Ashot Khachatryan

National Academy of Sciences of the
Republic of Armenia, Armenia



Dominique RINALDO

INRAE, Guadeloupe



Erdogan Kucukoner

Suleyman Demirel University, Turkey



Frederico Barros

Federal University of Vicosa, Brazil



Giovanni De Francesco

University of Perugia, Italy



Iuliana Vintila

University "Dunarea de Jos" Galati, Romania



**Kasiviswanathan
Muthukumarappan**

South Dakota State University, United States



**Maria Jesus Villaseñor
Llerena**

University of Castilla-La Mancha, Spain



Mohammad Kamil

Lotus Holistic Institute, United Arab Emirates

Keynote Speakers



Piergiorgio Bolasco

European Renal Nutrition – Study Group of
European Renal Association, Italy



Raffaella Conversano

University of Bari, Italy



Ravi Pandiselvam

ICAR-Indian Agricultural Research Institute
(IARI), India



Ren-You Gan

Hong Kong Polytechnic University,
China



Rita Singh Raghuvanshi

G B Pant University of Agriculture and
Technology, India



Sankar Kr Acharya

Bidhan Chandra Krishi Viswavidyalaya,
India



Sara Damiano

Department of Veterinary Medicine and
Animal Production, Italy



Sergei Yu. Zaitsev

Federal Research Center for Animal
Husbandry named after Academy Member
L.K. Russia



Surendra Singh

Banaras Hindu University, India



Tamaz Patarkalashvili

Technical University of Georgia, Georgia



Vasudeva Singh

CSIR-CFTRI, India



Yasin Ozdemir

Ataturk Horticultural Central Research
Institute, Turkey

Day 01 – @Leonardo B

September 14, Monday

CENTRAL EUROPEAN SUMMER TIME (CEST)

08:00–08:50	Registrations
08:50–09:00	Opening Ceremony and Introduction

Moderator:

Monika Sachadyn-Krol, University of Life Sciences in Lublin, Poland

Chairs:

Kasiviswanathan Muthukumarappan, South Dakota State University, United States
Raffaella Conversano, University of Bari, Italy

09:00–09:40

Keynote Session

Kasiviswanathan Muthukumarappan, South Dakota State University, United States

Title: Safe and sustainable food manufacturing through advanced thermal, nonthermal, and extrusion processing strategies

09:40–10:20

Keynote Session

Raffaella Conversano, University of Bari, Italy

Title: We are elastic: The color of hunger and food perception in borderline cognitive functioning

10:20–11:00

Keynote Session

Giovanni De Francesco, University of Perugia, Italy

Title: Innovative and sustainable processes for producing low-alcohol craft beer

11:00–11:30

Coffee Break @Foyer | Group Photo

11:30–12:10

Keynote Session

Ashot Khachatryan, National Academy of Sciences of the Republic of Armenia, Armenia

Title: Hydrogen-enriched food products: Innovative technology for the modern food industry

12:10–12:30

Oral Session

Iwona Budziak-Wieczorek, University of Life Sciences in Lublin, Poland

Title: An ESIPT-based 1,3,4-thiadiazole fluorescent probe for sequential detection of cations and anions and its application in the analysis of water and food samples

12:30-12:50

Oral Session

Marzena Pabich, University of Life Sciences in Lublin, Poland

Title: Fruit plant leaves as an underexplored source of bioactive compounds: Enzyme inhibitory potential of aqueous extracts

12:50-13:50

Lunch Break @Restaurant

13:50-14:10

Oral Session

Beatrice Proietti and Emanuele Falcinelli, Research Inside Food and People, Italy

Title: From roots to reality: Food communication between science, identity and misinformation in the digital era

14:10-14:30

Oral Session

Raffaella Conversano, University of Bari, Italy

Title: The dis(ease)ability theory conclusion: Is true narration possible? ... with AI... simple!

14:30-14:50

Oral Session

Márta Wilhelm, University of Pécs, Hungary

Title: Effects of caffeinated beverages on physiological parameters of young adults during exercise

14:50-15:10

Oral Session

Monika Sachadyn-Krol, University of Life Sciences in Lublin, Poland

Title: Integrating EPR spectroscopy with LC-MS-based foodomics to elucidate radical-mediated antioxidant activity in Cascara (coffee husk)

15:10-15:30

Oral Session

Aduba Collins, Charles Sturt University, Australia

Title: Pigmented sorghum phenolic extracts regulate the expression of cancer development pathway genes in HT-29 and hypoxia-induced CCD 841 CoN cells

15:30-16:00

Coffee Break @Foyer

16:00-16:20

Oral Session

Macide Burcu TİMUR, Beta Food Research & Development Center, Turkey

Title: Exploring the interaction between root architecture and functional traits in *Camellia sinensis* genotypes under drought conditions

16:20-16:40

Oral Session

Matthew Anthony Xuereb, University of Malta, Malta

Title: Cultivar-dependent valorisation of pomegranate peel bioactive compounds through ultrasonic-assisted extraction: Insights from an exploratory full-factorial design

16:40-17:00

Oral Session

Frederico Barros, Federal University of Vicosa, Brazil

Title: Chemical characterization and functional potential of passion fruit (*Passiflora edulis*) seed by-products

17:00-17:20

Oral Session

Alejandra Mabel Geraldi, Universidad Nacional del Sur (UNS), Argentina

Title: Climate variability, wetlands and food security in the Pampas plain: Hydrological risks and opportunities for resilient agroecosystems

17:20-17:40

Oral Session

Xiaohong Tian, Academy of National Food and Strategic Reserves Administration, China

Title: Effects of soaking treatment on the microstructure, gelatinization properties, thermal characteristics and cooking quality of brown rice

End of Day 1

Day 02 – @Leonardo B

September 15, Tuesday

CENTRAL EUROPEAN SUMMER TIME (CEST)

08:30–09:00

AV Check and Introduction

Moderators:

Marcin A Kurek, Warsaw University of Life Sciences, Poland

Joanna Le Thanh-Blicharz, Institute of Agricultural and Food Biotechnology – State Research Institute, Poland

Chairs:

Giovanni De Francesco, University of Perugia, Italy

Arianna Mazzoli, University of Naples Federico II, Italy

09:00–09:40

Keynote Session

Piergiorgio Bolasco, European Renal Nutrition – Study Group of European Renal Association, Italy

Title: The huge derangement of amino acids in chronic kidney disease and in dialysis patients

09:40–10:20

Keynote Session

Arianna Mazzoli, University of Naples Federico II, Italy

Title: Probiotics and fructose metabolism: Exploring mechanisms of metabolic protection

10:20–11:00

Keynote Session

Sara Damiano, Department of Veterinary Medicine and Animal Production, Italy

Title: Phytotherapeutic strategies in the nutritional management of cancers: Between tradition and innovation

11:00–11:30

Coffee Break @Foyer | Group Photo

11:30–12:10

Keynote Session

Erdogan Kucukoner, Suleyman Demirel University, Turkey

Title: Upcycling agricultural by-products: Optimization of crude protein recovery from sugar beet leaves and its functional attributes

12:10–12:30

Oral Session

Ana Beatriz Nardelli da Silva, University of Bradford, United Kingdom

Title: Ranking and dose-response effects of acute cocoa flavanol interventions on cognitive performance: A network meta-analysis

12:30-12:50

Oral Session

Julius Jefferies, Simply Healing LLC, United States

Title: Kindness-Infused Embodied Regulation (KIER): A mechanistic theory linking relational kindness to nutrition, movement, and health behavior change in neurodivergent adults

12:50-13:50

Lunch Break @Restaurant

13:50-14:10

Oral Session

Ana Beatriz Nardelli da Silva, University of Bradford, United Kingdom

Title: Impact of medically tailored meals on mortality and hospital readmission in heart failure: A systematic review and meta-analysis

14:10-14:30

Oral Session

Dorota Zielinska, Warsaw University of Life Sciences, Poland

Title: In vitro evaluation of neuronal responses to conditioned medium generated during LAB-intestinal epithelial cell interactions

14:30-14:50

Oral Session

Wioletta Mosiej, Warsaw University of Life Sciences, Poland

Title: Functional and psychobiotic potential of a food-derived multi-strain lactic acid bacteria consortium

14:50-15:10

Oral Session

Weiwei Wang, Academy of National Food and Strategic Reserves Administration, China

Title: Microwave and enzymatic hydrolysis-induced lipid remodeling and fatty acid value reduction in brown rice from over-stored paddy

15:10-15:30

Oral Session

Yong Wang, Academy of National Food and Strategic Reserves Administration, China

Title: Cyanidin-3-glucoside improves cognitive impairment in naturally aging mice by modulating the gut microbiota and activating the ERK/CREB/BDNF pathway

15:30-17:30

Coffee Break @Foyer

Poster Judges:**Kasiviswanathan Muthukumarappan**, South Dakota State University, United States**Frederico Barros**, Federal University of Vicosa, Brazil

PP01

Poster Session (15:30-17:30)

Alfonso Morales Huerta, Universidad Autónoma Metropolitana-Iztapalapa, Mexico

Title: Effect of microwave treatment on the structural components and in vitro digestibility of wheat flour starch

PP02

Amanda Ávila, Universidade Estadual de Campinas, Brazil

Title: Kefir fermentation enhances GABA content and antioxidant capacity in plant-based flours

PP03

Ana Isabel Andres Nieto, University of Extremadura, Spain

Title: Valorization of agri-food by-products as a strategy to reduce the ecological footprint of the food system

PP04

Ana Isabel Nájera and Maria Luz Fidalgo Mayo, University of the Basque Country EHU, Spain

Title: Use of compostable or recyclable material as a sustainable alternative packaging of sheep's cheese

PP05

Anna Berthold-Pluta, Warsaw University of Life Sciences, Poland

Title: Mineral oil hydrocarbons in commercially available rennet-ripened cheeses

PP06

Benmeziane Farida, Chadli Bendjedid University of El-Tarf, AlgeriaTitle: Sustainable valorization of Kentichi date (*Phoenix dactylifera* L.) into low-sugar jam: Physicochemical and sensory characterization

PP07

Consuelo Lobato-Calleros, Universidad Autónoma Chapingo, Mexico

Title: Synergistic effect of ultrasound and citric acid on physicochemical, structural and functional properties of oca starch

PP08

Eleazar Aguirre Mandujano, Universidad Autónoma Chapingo, Mexico

Title: The insects as a novel protein source: Nutritional, physicochemical properties and allergenicity of Mexican *Sphenarium purpurascens*

PP09

Eleni Kavetsou, Agricultural University of Athens, Greece

Title: Use of various micro- or macro-algae extracts as encapsulating agents for the formulation of novel food supplements for metabolic syndrome prevention

PP10

Eva Dorta Perez, Instituto Canario de Investigaciones Agrarias, Spain

Title: Fatty acid composition in avocado by-products: Effect of rootstock and variety

PP11

Gabriella Giovanelli, University of Milan, Italy

Title: Hidden salt in the Italian diet: The contribution of artisanal bread and bakery products

PP12

In-Yung Sunwoo, Korean Institute of Ocean Science and Technology (KIOST), South Korea

Title: Comparative bioactivity of sequentially purified *Spirulina maxima* extracts for cosmeceutical applications

PP13

Jaroslawn Wyrwiesz, Warsaw University of Life Science-SGGW, Poland

Title: Effect of flaxseed mucilage as a stabilizer on the physicochemical and structural properties of A2 milk ice cream

PP14

Joanna Le Thanh-Blicharz, Institute of Agricultural and Food Biotechnology - State Research Institute, Poland

Title: Zero waste methods for utilizing post-extraction soybean meal in the food industry

PP15

Karolina Rybarska, Institute of Agricultural and Food Biotechnology - State Research Institute, Poland

Title: Production and use of soy protein concentrate as an ingredient in vegan foods

PP16

Julia De Los Santos Trinidad, Autonomous Metropolitan University Campus Iztapalapa, Mexico

Title: Functional low-fat ice creams using starch-protein and sesame oil-based bigels as a fat substitute

PP17

Laribi - Habchi Hassiba, University Blida 1, Algeria

Title: Development and study of the behavior of a new material based on PVA/Chitosan: Use as food film

PP18

Lidia Stasiak-Rozanska, Warsaw University of Life Sciences, Poland

Title: The effect of chia seeds addition on selected quality features of fermented sheep's milk

PP19

Magdalena Zalewska, Warsaw University of Life Sciences, Poland

Title: Effect of dried beetroot, tomato and kale powders on the physicochemical and sensory properties of yogurt

PP20

Marcin A Kurek, Warsaw University of Life Sciences, Poland

Title: Casein-whey Pickering microcapsules for improved thermal stability and controlled release of curcumin in heat-processed foods

PP21

Maria Jesus Petron Teston, University of Extremadura, Spain

Title: Aqueous extraction of almond skin phenolics and their application as natural antioxidants in pork patties

PP22

Maria Luisa Timon Andrada, University of Extremadura, Spain

Title: From food experiences to nutrition interventions in ageing populations: Insights from the NutriSenior 2030 project

PP23

Monika Garbowska, Warsaw University of Life Sciences, Poland

Title: The effect of white mulberry addition on selected quality features of fermented milk

PP24

Ana Cristina Ramírez-Pérez, Centro Tecnológico de Investigación del Champiñón en La Rioja (CTICH), Spain

Title: Physicochemical and microbiological stability of yogurt fortified with polysaccharides from *Pleurotus ostreatus* by-products

PP25

Vanessa Grifoll Garcia, Centro Tecnológico de Investigación del Champiñón en La Rioja (CTICH), Spain

Title: From waste to ingredient: Valorization of edible mushroom stems through optimized protein recovery

PP26

Won-Kyu Lee, Korea Institute of Ocean Science and Technology (KIOST), South Korea

Title: Food-grade C-phycocyanin produced at pilot scale: A natural blue food colorant with potential functional food applications

PP27

Yeon-Ji Lee, Korea Institute of Ocean Science & Technology (KIOST), South Korea

Title: Potential of Spirulina-derived phycocyanin as a functional food ingredient for protection against UVB-induced skin oxidative stress

Day 2 – Zoom Meeting

September 15, Tuesday

Central European Summer Time (CEST)

09:30-10:00

AV Check and Introduction

Moderator:

Jesica Ariadna Jiménez Mendoza, Instituto Politécnico Nacional, Mexico

CENTRAL EUROPEAN
SUMMER TIME (CEST)

PRESENTER'S LOCAL
COUNTRY TIME

10:00-10:20

16:00-16:20

Oral Session

Jing Wang, Lanzhou Institute of Arid Meteorology, China

Title: Grain risk analysis of meteorological disasters in Gansu province using probability statistics and index approaches

10:20-11:00

10:20-11:00

Keynote Session

Maria Jesus Villasenor Llerena, University of Castilla-La Mancha, Spain

Title: Human health risks associated with dietary intake of ionic and nanoparticulated copper oxide from the Spanish northwestern coast marine-origin food

11:00-11:40

14:30-15:10

Keynote Session

Ravi Pandiselvam, ICAR-Indian Agricultural Research Institute (IARI), India

Title: Ozone technology for safe and sustainable food systems: Innovations in decontamination, storage protection, and functional food processing

11:40-12:20

15:10-15:50

Keynote Session

Rita Singh Raghuvarshi, G B Pant University of Agriculture and Technology, India

Title: Corn silk (*Stigma maydis*): A multifunctional bio-based resource for sustainable industrial applications

12:20-13:00

15:50-16:30

Keynote Session

Surendra Singh, Banaras Hindu University, India

Title: Vital role of soil for future food security and human health

13:00-13:20

14:00-14:20

Oral Session

Nedyalka Naneva Valcheva, Teacher at Vocational High School, Bulgaria

Title: Characterization of isolated strains of microorganisms from mineral, mountain and spring waters from France, Italy, England, South Korea, Japan, Netherlands, Austria, Spain, Singapore, Germany, Switzerland, Greece, Turkey, Dubai and Bulgaria

CENTRAL EUROPEAN
SUMMER TIME (CEST)PRESENTER'S LOCAL
COUNTRY TIME

13:20-13:40

14:20-14:40

Oral Session

Pınar Çoruhlu, Ege University, Turkey

Title: Assessment of food waste awareness and attitudes among X, Y, and Z generations

13:40-14:00

17:10-17:30

Oral Session

Narendra V G, Manipal Institute of Technology, India

Title: Kernel to computation: Identifying optimal feature set for edible nut classification

14:00-14:20

17:30-17:50

Oral Session

Vasudeva Singh, CSIR-CFTRI, India

Title: Fundamentals of starch technology

14:20-14:40

17:50-18:10

Oral Session

Bijendra Singh, Central University of Gujarat, India

Title: Heliophotonic photonutritics: Harnessing solar energy for pathogen control and immune-enhancing nutrition

14:40-15:00

13:40-14:00

Oral Session

Mohammed El khasmi, Hassan II University of Casablanca, Morocco

Title: Blood and meat indicators of preslaughter stress in camels

15:00-15:20

15:00-15:20

Oral Session

Khuthadzo Mugodo, University of KwaZulu-Natal, South Africa

Title: Comparative evaluation of hybrid drying techniques for orange fleshed sweet potato: Drying kinetics, quality, thermodynamic analysis, and computational fluid dynamics

15:20-15:40

13:20-13:40

Oral Session

Sylvie Assoi, Université Péléforo Gon Coulibaly Korhogo, Côte d'Ivoire

Title: Evaluating consumer acceptability of flavored cashew apple leather for circularity in Northern Côte d'Ivoire

CENTRAL EUROPEAN
SUMMER TIME (CEST)PRESENTER'S LOCAL
COUNTRY TIME

15:40-15:50

09:40-09:50

Poster Session

Olga Walsh, Virginia Polytechnic Institute and State University, United States

Title: Does bundling of inorganic fertilizer with compost tea improve nitrogen uptake and grain production in wheat and corn?

15:50-16:00

09:50-10:00

Poster Session

Olga Walsh, Virginia Polytechnic Institute and State University, United States

Title: Plant population impact on corn yield

16:00-16:20

07:00-07:20

Oral Session

Abdul Hakim, California State Department of Public Health, United States

Title: Comprehensive review of pesticide dynamics: Health effects, environmental movement, and AI-driven mitigation strategies

16:20-16:40

08:20-08:40

Oral Session

Jesica Ariadna Jiménez Mendoza, Instituto Politécnico Nacional, Mexico

Title: Physical, chemical, and microstructural characterization of bagasse from Agave angustifolia Haw

End of Day 2

Day 03 – @Leonardo B

September 16, Wednesday

CENTRAL EUROPEAN SUMMER TIME (CEST)

08:30–09:00 AV Check and Introduction

Moderator:

Ana Beatriz Nardelli da Silva, University of Bradford,
United Kingdom

Chair:

Frederico Barros, Federal University of Vicosa, Brazil

09:00–09:40

Keynote Session

Alex Martynenko, Dalhousie University, Canada

Title: Intelligent systems for food processing: Challenges and innovations

09:40–10:20

Keynote Session

Dominique RINALDO, INRAE, Guadeloupe

Title: Varietal and environmental influences on organoleptic and cooking quality of yam (*Dioscorea* spp) landraces

10:20–11:00

Keynote Session

Frederico Barros, Federal University of Vicosa, Brazil

Title: Green banana mixed pulp and peel flour as a sustainable functional ingredient: Potential to enhance satiety, improve intestinal health, and promote healthy food innovation

11:00–11:30

Coffee Break @Foyer | Group Photo

11:30–11:50

Oral Session

Margarida Rosa de Oliveira, University of Coimbra, Portugal

Title: Factorial design optimization of natural biopolymer-based emulsions for the co-encapsulation of vitamins A and E

11:50–12:10

Oral Session

Frederico Barros, Federal University of Vicosa, Brazil

Title: Unripe banana flour, a promising nutraceutical ingredient to improve health, and develop functional foods

12:10–13:10

Lunch Break @Restaurant

13:10–13:30

Oral Session

Grzegorz Pogorzelski, Institute of Genetics and Animal Biotechnology of the Polish Academy of Sciences, Poland

Title: The use of proteolytic enzymes in the low-temperature rendering of animal fats

13:30–13:50

Oral Session

Carla Varela, University of Coimbra, Portugal

Title: Natural bioactive delivery systems for functional bread: Microencapsulated essential oils and acorn flour

13:50–14:10

Oral Session

Rodrigo Costa, Université Paris-Saclay, France

Title: Bioconversion of off-flavor compounds in pea protein isolates using selected microorganisms

14:10–14:30

Oral Session

Patricia Coimbra, University of Coimbra, Portugal

Title: Optimization of wheat bread formulations enriched with acorn and lupin flours using an I-optimal mixture design

14:30–14:50

Oral Session

Miriam Abán, IMDEA Energy Institute, Spain

Title: Use of metal-organic frameworks to extend food shelf life

14:50–15:10

Oral Session

Zhili Wang, Northeast Forestry University, China

Title: Natural nanoarmored probiotic with inflammation-responsive activation for precision oral intervention of colitis

15:10–15:20

Oral Session

Zhengyuan Zhou, Inne Institute of Nutrition & Health, China

Title: Calcium supplement combined with dietary supplement Kidtal can promote longitudinal growth of long bone in calcium-deficient adolescent rats

15:20-15:40

Oral Session

Bartosz G. Sołowiej, University of Life Sciences in Lublin, Poland

Title: Assessment of fatty acids profile, mineral composition and antioxidant activity of fermented whey beverages from organic cow and goat whey with the addition of organic sea buckthorn or rosehip juices

15:40-16:10

Coffee Break @Foyer

Day 3 @Zoom Meeting

September 16, Wednesday

Central European Summer Time (CEST)

09:30-10:00

AV Check and Introduction

Moderator:

Pinar Çoruhlu, Ege University, Turkey

CENTRAL EUROPEAN
SUMMER TIME (CEST)

PRESENTER'S LOCAL
COUNTRY TIME

10:00-10:40

16:00-16:40

Keynote Session

Ren-You Gan, Hong Kong Polytechnic University, China

Title: Chinese tea and human health

10:40-11:20

11:40-12:20

Keynote Session

Iuliana Vintila, University "Dunarea de Jos" Galati, Romania

Title: The software tools for FOP nutrition labelling

11:20-12:00

12:20-13:00

Keynote Session

Sergei Yu. Zaitsev, Federal Research Center for Animal Husbandry named after Academy Member L.K. Russia

Title: Analytical biochemistry methods to study animal nutrition

12:00-12:40

13:00-13:40

Keynote Session

Yasin Ozdemir, Ataturk Horticultural Central Research Institute, Turkey

Title: From agricultural residues to consumer safety: A preliminary review and theoretical evaluation of retail-level strategies to reduce pesticide and microbial exposure in unpeeled fruits

12:40-13:20

12:40-13:20

Keynote Session

Andrea Maier-Noth, University Albstadt-Sigmaringen, Germany

Title: The development of healthy eating habits from infancy into adulthood

13:20-14:00

16:50-17:30

Keynote Session

Vasudeva Singh, CSIR-CFTRI, India

Title: Studies on acid modified starches

CENTRAL EUROPEAN
SUMMER TIME (CEST)PRESENTER'S LOCAL
COUNTRY TIME

14:00-14:40

17:30-18:10

Keynote Session

Sankar Kr Acharya, Bidhan Chandra Krishi Viswavidyalaya, India

Title: Millet: The magic seeds

14:40-15:20

16:40-17:20

Keynote Session

Mohammad Kamil, Lotus Holistic Institute, United Arab Emirates

Title: Obesity and nutrition

15:20-16:00

17:20-18:00

Keynote Session

Tamaz Patarkalashvili, Technical University of Georgia, Georgia

Title: Forests role in food production and security

16:00-16:40

11:00-11:40

Keynote Session

Antonio Cláudio Goulart Duarte, Medicine School of The Federal University of Rio de Janeiro, Brazil

Title: Assessment of a Metabolic Map (MM) in association with Metabolic Syndrome (MS)

16:40-17:20

11:40-12:20

Keynote Session

Juan Segura-Aguilar, University of Chile, Chile

Title: A new perspective on idiopathic Parkinson's disease and the possible role of nutrition in the prevention of this disease

17:20-17:40

18:20-18:40

Oral Session

Banu Akgun, Central Research Institute of Food and Feed Control, Turkey

Title: Theoretical evaluation of emerging solvent-based approaches for the removal of pesticide residues from fruits and vegetables and their industrial applicability

17:40-18:00

21:10-21:30

Oral Session

Rahul Hajare, Sandip University, IndiaTitle: Exploring the nutritional and phytochemical profile of persimmon (*Diospyros kaki*) and its functional potential

CENTRAL EUROPEAN
SUMMER TIME (CEST)PRESENTER'S LOCAL
COUNTRY TIME

18:00-18:20

13:00-13:20

Oral Session

Mariela Beatriz Maldonado and Juan Ignacio Gonzalez Pacheco, National Technological University, Argentina

Title: Health impact of synthetic food colorants and the technological need to transition back to natural colorants: The case of erythrosine (FDC Red No. 3)

18:20-18:40

06:20-06:40

Oral Session

Jeffrey Anshel, Corporate Vision Consulting, United States

Title: Nutrition for vision: A primer for eye health

WE WISH TO MEET YOU AGAIN AT OUR UPCOMING EVENT

World Congress on Food Science Frontiers

March 18-20, 2027 | Singapore | Hybrid Event
<https://foodscienceconferences.com/>

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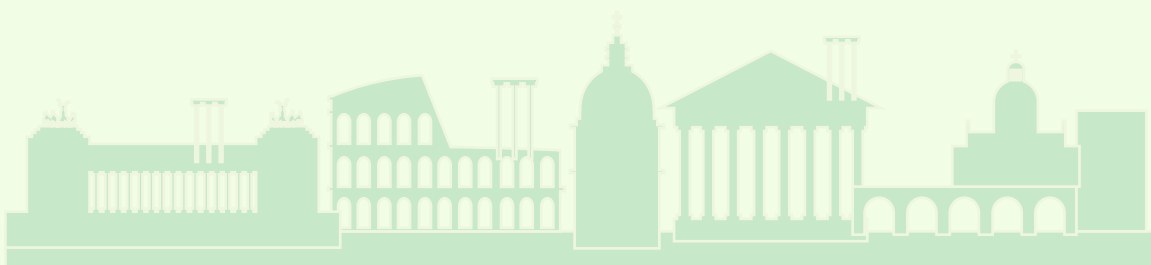
September 2027 | Valencia, Spain | Hybrid Event
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10th Edition of International Nutrition Research Conference

September 2027 | Valencia, Spain | Hybrid Event
<https://magnusconferences.com/nutrition-research/>



ROME
ITALY



Questions? Contact

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