

Joint Event

7th Edition of Euro-Global Conference on

Food Science and Technology &

8th Edition of

International Nutrition Research Conference

08-10
September, 2025

Exhibitor

MERCK



IN-PERSON

Olympia Hotel, Events & Spa
Carrer Mestre Serrano, 5, 46120 Alborià
Valencia, Spain



VIRTUAL

Central European Summer
Time (CEST)

(In-Person) - Hera Meeting Hall

DAY 01	Monday		SEP 08
		08:00-08:50	Registrations
		08:50-09:00	Opening Ceremony and Introduction
		09:00-11:00	In-person Keynote Presentations
		11:00-11:10	Exhibitor
		11:30-17:20	In-person Oral Presentations
		11:10-11:30	Coffee Break
		13:10-14:00	Lunch Break
		17:20-17:50	@Coffee Break

(In-Person) - Hera Meeting Hall

DAY 02	Tuesday		SEP 09
		08:30-9:00	AV Check and Introduction
		09:00-10:20	In-person Keynote Presentations
		10:20-17:10	In-person Oral Presentations
		17:10-18:10	In person Poster Presentations
		11:00-11:30	Coffee Break
		13:10-14:10	Lunch Break
		17:00-18:00	Coffee Break

(Virtual) - Zoom Meeting

DAY 03	Wednesday		SEP 10
		08:30-09:00	AV Check and Introduction
		09:00-10:00; 15:30-19:10	Virtual Oral Presentations
		10:00-10:10	Virtual Poster Presentations
		10:10-15:30	Virtual Keynote 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 Hera Meeting Hall @Olympia Hotel, Events & Spa 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.

Chair: Kasiviswanathan Muthukumarappan
South Dakota State University, United States

Moderator: Latife Caglia Coklar
Ondokuz Mayıs University, Turkey

Central European Summer Time (CEST)

In-person 09:00-09:40 **Keynote Presentations**

Kasiviswanathan Muthukumarappan, South Dakota State University, United States

Title: Predicting Salmonella inactivation in water from bubble sparkling cold plasma treatment

In-person 09:40-10:20

Said Bouhallab, INRAE, France

Title: Liquid-liquid phase separation in heteroprotein systems: Specificity and recent advances

In-person 10:20-11:00

Ombretta Marconi, University of Perugia, Italy

Title: Bioactive compounds and stability of fiber and protein enriched salted snacks by olive paste and brewer's spent grain

In-person 11:00-11:10 **Exhibitor Interaction**

Merck KGaA Darmstadt, Germany

Group Photo

11:10-11:30@Coffee Break @Foyer

In-person 11:30-11:50 **Oral Presentations**

Zbigniew Stanislaw Krejpcio, Poznan University of Life, Poland

Title: Project EQVEGAN offers innovative trainings for food industry to strengthen competitiveness on the food market

In-person 11:50-12:10

Biljana Bogdanovic, Sunoko, Serbia

Title: Challenges in sugar production-food safety management systems

In-person 12:10-12:30

Ewa Czarniecka-Skubina, Warsaw University of Life Sciences (SGGW), Poland

Title: Whey - from waste to a valuable technological resource based on the Polish market

In-person 12:30-12:50

Antonio Borriello, Joint Research Centre European Commission, Italy

Title: Consumer acceptance for cell-based seafood in EU: A multi-country study

In-person 12:50-13:10

Pengren Zou, University of Vigo, Spain

Title: Nutritional potential and fermentation properties of edible Heinsia crinita, Piper guineense and Xylopia aethiopica from Angola

13:10-14:00@Lunch @Restaurant

Central European Summer Time (CEST)

In-person	14:00-14:20	Oral Presentations
Joanna Orzel, Institute of Chemistry, The University of Silesia, Poland		
Title: Studies on biofilm growth and total polyphenolic content of fermented beverages		
In-person	14:20-14:40	
Song Yi Koo, Natural Product Systems Biology Center, KIST Gangneung Institute of Natural Products, South Korea		
Title: Development of golden chlorella – starch ink for 3D printed dysphagia diets		
In-person	14:40-15:00	
Ruzica Tomicic, Faculty of Technology, University of Novi Sad, Serbia		
Title: Potential of yeast <i>Candida</i> spp. and <i>Pichia</i> spp. to adhere to stainless steel surfaces under various growth conditions and their control		
In-person	15:00-15:20	
Jaroslawa Rutkowska, Warsaw University of Life Sciences (SGGW), Poland		
Title: Fatty acid profile of butter derived from different locations in Poland		
In-person	15:20-15:40	
Ziyang Jia, University of Vigo, Spain		
Title: Optimization of zearalenone and trichothecenes detection by GC-MS		
In-person	15:40-16:00	
Hema Kesa, University of Johannesburg, South Africa		
Title: Exploring the importance of indigenous food systems and knowledge in South Africa: Creating accessible, nutritious products for all		
In-person	16:00-16:20	
Anjelina William Mwakosya and Graciela Alvarez, INRAE, France		
Title: Investigating the effects of superchilling storage on the microstructure of beef meat		
In-person	16:20-16:40	
Latife Cagla Coklar, Ondokuz Mayıs University, Turkey		
Title: Patent-based evidence synthesis on the use of nanocellulose in pickering emulsions: A quantitative assessment of assignees and geographical distribution		
In-person	16:40-17:00	
Tuna Turgut – Umran Sarikan, Bartin University and Ankara University, Turkey		
Title: Sports nutrition from a historical perspective		
In-person	17:00-17:20	
Zhengyuan Zhou, Inne Nutrition & Health Research Institute, China		
Title: Emerging research in functional foods and nutraceutical supplements		
17:20-17:50@Coffee Break @Foyer		

Chairs: Said Bouhallab
INRAE, France
Giovanni De Francesco
University of Perugia, Italy

Moderator: Jaroslawa Rutkowska,
Warsaw University of Life Sciences (SGGW), Poland

Central European Summer Time (CEST)

In-person	09:00-09:40	Keynote Presentations
Giovanni De Francesco, University of Perugia, Italy		
Title: Effect of yeast strain and pasteurization on low-alcohol beer quality properties		
In-person	09:40-10:20	
Myoungsook Lee, PhD, Sungshin Women's University, South Korea		
Title: Impact of BDNF rs6265 variation on obesity and personalized diets in Koreans		
In-person	10:20-10:40	Oral Presentations
Barbara Droghei, UOC Chimica, Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M.Aleandri, Rome, Italy - School of Specialization in Food Science, University of Tor Vergata, Rome, Italy		
Title: Development of analytical methods for the detection of food-relevant contaminants in polluted agricultural areas		
In-person	10:40-11:00	
Dario Lucchetti, Department of Chemistry, Istituto Zooprofilattico Sperimentale del Lazio e della Toscana "M. Aleandri", Rome, Italy & School of Specialization in Food Science, University of "Tor Vergata", Rome, Italy		
Title: Matrix effect in the analysis of paralytic shellfish toxins and tetrodotoxins: Implication for risk assessment		
Group Photo		
11:00-11:30@Coffee Break @Foyer		
In-person	11:30-11:50	Oral Presentations
Daniela Delfino, UOC chimica, Istituto Zooprofilattico Sperimentale del Lazio e della Toscana M.Aleandri, Rome, Italy School of Specialization in Food Science, University of "Tor Vergata", Rome, Italy		
Title: Monitoring ethylene oxide and 2-chloroethanol residues in food: A simplified quechers-based GC-MS/MS method for routine analysis		
In-person	11:50-12:10	
Milana Matic, Institute of Food Technology (FINS), Serbia		
Title: Sequential dual-phase NADES extraction of bioactive compounds from pumpkin		
In-person	12:10-12:30	
Tomiyo Nakamura, Ryukoku University, Japan		
Title: The associations between energy and food groups containing dietary fiber and defecation among university students in Japan		

Central European Summer Time (CEST)

In-person	12:30-12:50	
Kaifeng Zhao, University of Vigo, Spain		
Title: The potential of <i>Porphyra umbilicalis</i> from the Atlantic coast of Spain to obtain new proteins via microbial fermentation		
In-person	12:50 -13:10	
Zorica Tomicic, Institute of Food Technology in Novi Sad, University of Novi Sad, Serbia		
Title: Antagonistic and synergistic effect of the probiotic yeast <i>saccharomyces boulardii</i> on the adhesion of <i>Candida glabrata</i>		
13:10-14:10@Lunch @Restaurant		
In-person	14:10 - 14:30	Oral Presentations
Aboubacar Oumar Bangoura, Gamal Abdel Nasser University of Conakry, Guinea		
Title: Effect of bioactive calcium chelated soy oligopeptides compare to calcium chelated corn oligopeptides		
In-person	14:30 - 14:50	
Segunda Nambaia, The National Association of Rice, Guinea-Bissau		
Title: Science of food consumption		
In-person	14:50 - 15:10	
Ivana Zuber Bogdanovic, Diagnostic Veterinary Laboratory, Montenegro		
Title: Overview of the presence of <i>Campylobacter</i> species on poultry farms in Montenegro		
In-person	15:10 - 15:30	
Hongying Cai, Chinese Academy of Agricultural Sciences, China		
Title: Exploring the role and mechanisms of <i>lactiplantibacillus plantarum</i> FRT4 in alleviating obesity and lipid metabolism disorders: Insights from gut microbiota modulation and beyond		
In-person	15:30 - 15:50	
Anin Atchibri Anin Louise, Université Nangui Abrogoua, Cote d'Ivoire		
Title: Evaluation of the nutritional status of elderly hemodialysis patients followed at the "La Renaissance" University Hospital Center in N'Djamena, Chad		
In-person	15:50 - 16:10	
Vladimir Kitanovski, University Mother Teresa Skopje, Macedonia, The Former Yugoslav Republic of		
Title: Smart Time Temperature Ecolabels (TTE) as catalysts for reducing food waste: Enhancing resource efficiency within the WEF E nexus framework		
In-person	16:10 - 16:30	
Ndeye Adiara Ndiaye, ESP/Cheikh Anta Diop University, Senegal		
Title: Tracking the microbiota of five vegetables from farm to retail distribution in Dakar using 16S rRNA sequencing		

Central European Summer Time (CEST)

In-person	16:30 - 16:50	
		Shao Hong-Bo, Yantai Institute of Coastal Zone Research, Chinese Academy of Sciences (CAS) and Academia Journal of Microbiology Research, China Title: The role of food and science technology in diet regulations as it affects public health and genetically modified products
In-person	16:50 - 17:10	
		Mannan Hajimahmoodi, Tehran University of Medical Sciences, Iran Title: Development, optimization, and characterization of vitamin C-fortified oleogel-based chewable gels and a novel nondestructive analysis method for the vitamin C assay
17:10 - 18:10@Coffee Break @Foyer		
In-person	PP01	Poster Presentations
		Zbigniew Stanislaw Krejpcio, Poznan University of Life, Poland Title: Evaluation of antidiabetic potential of macrofungi extracts from <i>Herichium erinaceus</i> , <i>Ganoderma lucidum</i> , <i>Coprinus Comatus</i> by in vitro assay
In-person	PP02	
		Vincenzo Alfeo, University of Perugia, Italy Title: Effect of continuous/discontinuous vacuum distillation during fermentation on the volatiles and sensory profiles of unfiltered and unpasteurized Low Alcoholic Beers (LAB)
In-person	PP03	
		Vesna Peric, Maize Research Institute Zemun Polje, Belgrade, Serbia Title: Identification of Kunitz-free soybean lines by the application of different marker types
In-person	PP04	
		Taehyun Ahn, National Institute of Food and Drug Safety Evaluation, Ministry of Food and Drug Safety, South Korea Title: Optimization of radio-analytical method for 3H radioactive contamination in marine products
In-person	PP05	
		Staniek Halina, Poznan University of Life Sciences, Poland Title: Evaluation of the Plant-Based Processing training (PBP) as part of the EQVEGAN project
In-person	PP06	
		Staniek Halina, Poznan University of Life Sciences, Poland Title: The effect of Cr(III) supplementation combined with diversified Zn content in the diet on the iron status in Wistar rats
In-person	PP07	
		Myeong-Jin Son, Gyeonggi Province Institute of Health and Environment, South Korea Title: Investigation into the safety of herbal medicines distributed in Gyeonggi-do

Central European Summer Time (CEST)

In-person

PP08

Beom-Su Cho, Pukyong National University, South KoreaTitle: Enhancement of bioactive polymers in *Chlorella pyrenoidosa* using moderate electric field-based fermentation

In-person

PP09

Consuelo Lobato-Calleros, Universidad Autónoma Chapingo, MexicoTitle: Effect of thermal, ultrasonic, and pH shifting treatments on the structure, physicochemical properties, and functional performance of *huauzontle* protein

In-person

PP10

Kyeong-Eun Moon, Gyeonggi Province Institute of Health and Environment, South Korea

Title: Analysis of isoflavone content in processed soybean products

In-person

PP11

Bong Jin Shin & In Heo, Pusan National University Korean Medicine Hospital, South Korea

Title: Efficacy and safety of green-lipped mussel powder in adults with knee osteoarthritis: A randomized, double-blind, placebo-controlled trial

In-person

PP12

Eleazar Aguirre Mandujano, Universidad Autónoma Chapingo, Mexico

Title: Bacterial taxonomic characterization of Mexican artisanal cincho cheese via 16S rRNA sequencing

In-person

PP13

Agata Bendova, Brno University of Technology, Czech RepublicTitle: Dual fermentation of cereals: Boosting bioactivity with *Herichium erinaceus* and probiotics

In-person

PP14

Galena Angelova, University of Food Technologies, BulgariaTitle: *Xylaria karsticola* NBIMCC 9097: Insights into controlled in vitro cultivation and the synthesis of antimicrobial bioactive metabolites

In-person

PP15

Michaela Kubalovai, Brno University of Technology, Czech Republic

Title: Prebiotic potential of yeasts and microalgae in synbiotic formulations

In-person

PP16

Jakub Michal Kurek, Poznan University of Life Sciences, Poland

Title: Evaluation of the quality of professional training by teachers as part of the EQVEGAN project

In-person

PP17

Pavlina Sniegonova, Brno University of Technology, Czech Republic

Title: Microalgal protein as a sustainable source of protein: Optimization of alkali extraction

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In-person

PP18

Marijana Simic, Maize Research Institute Zemun Polje, Belgrade, Serbia

Title: Effect of organic and conventional cropping systems on bioactive compounds in maize genotypes

In-person

PP19

Yunsheng Han, Institute of Feed Research of Chinese Academy of Agricultural Sciences, China

Title: The research on *Lactobacillus reuteri* ZY15 in improving intestinal inflammation in offspring within a mother-piglet model

In-person

PP20

Paula Vecerikova, Brno University of Technology, Czech Republic

Title: Synergistic interaction between probiotic strains and fruit/vegetable extracts for the development of encapsulated synbiotic supplements

In-person

PP21

Petya Veselinova Stefanova, University of Food Technologies, Bulgaria

Title: Molecular identification, mycelial growth kinetics and antimicrobial potential of newly isolated medicinal mushroom *Inonotus hispidus* from Bulgaria

In-person

PP22

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

Title: Rheological, microbiological and consumer characteristics of fermented whey beverages made from organic cow or goat milk with organic rose or sea buckthorn juices

Moderator: A Jeevarathinam

V.V.Vanniaperumal College for Women, Virudhunagar, India

Central
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Summer Time
(CEST)

Local Timings

Virtual	09:00-09:20	15:00-15:20	Oral Presentations
Mahya Bahmani, Commonwealth Scientific and Industrial Research Organisation (CSIRO), Australia			
Title: Transforming canola by-products: A proteomics-based discovery of bioactive peptides			
Virtual	09:20-09:40	15:20-15:40	
Xuenan Li, Northeast Agricultural University, China			
Title: Sirtuin 3 is a major control point for lycopene preventing atrazine-induced cardiac senescence			
Virtual	09:40-10:00	15:40-16:00	
Lu Kang, Xinjiang Uygur Autonomous Region Academy of Agricultural Sciences, China			
Title: Research on health management of cucurbit crops based on selenium regulation			
Virtual	10:00-10:10	16:00-16:10	Poster Presentation
Yi Zhao, College of Veterinary Medicine, Northeast Agricultural University, China			
Title: Lycopene alleviates fumonisin B1-induced chicken hepatocyte PANoptosis by regulating SIRT1-mediated mitophagy			
Virtual	10:10-10:50	10:10-10:50	Keynote Presentations
Maria Jesus Villasenor Llerena, University of Castilla-La Mancha, Spain			
Title: Self-assembled synthesis of food-grade vitamin D3-loaded mixed T60/QS nanomicelles with enhanced delivery capability: Physico-chemical characterization, gastrointestinal digestion and release kinetics			
Virtual	10:50-11:30	10:50-11:30	
Raffaella Conversano, I.C. "Giovanni XXIII - Pascoli", Fasano, Italy and Department For.Psi.Com., University of Bari, Italy and UTL University of Free Time "San Francesco D'Assisi", Fasano, Puglia, Italy			
Title: The dis(ease)ability theory conclusion: Is true narration possible? ... With AI...simple!!!			
Virtual	11:30-12:10	11:30-12:10	
Alexander Barca, Pegaso Digital University, Italy			
Title: Fruit in schools. The first outcomes of a research study			
Virtual	12:10-12:50	12:10-12:50	
Lars Thore Fadnes, University of Bergen, Norway			
Title: Summarizing background evidence for associations between food choices, morbidity and mortality: Using a systematic umbrella review framework			
Virtual	12:50-13:30	13:50-14:30	
Iuliana Vintila, University Dunarea de Jos Galati, Romania			
Title: The harmonization of health & nutrition claims in the global catering industry			

	Central European Summer Time (CEST)	Local Timings	
Virtual	13:30-14:10	17:00-17:40	Rita Singh Raghuvanshi, Govind Ballabh Pant University of Agriculture and Technology, India Title: Agricultural by-product for nutrition security: The case of corn silk
Virtual	14:10-14:50	17:40-18:20	Jashbhai B Prajapati, Chairman, IDA (WZ), India Title: Milk in nutrition and health
Virtual	14:50-15:30	18:50-19:30	Viktor Fedorovich Stukach, Omsk State Agrarian University, Russia Title: Domestic food aid to socially vulnerable categories of the region: Industrial concept of food aid infrastructure formation
Virtual	15:30-15:50	19:00-19:20	A. Jeevarathinam, V.V.Vanniaperumal College for Women, Virudhunagar, India Title: Germinated millet based foods to combat malnutrition world wide
Virtual	15:50-16:10	19:20-19:40	Narendra V G, Manipal Institute of Technology, India Title: Harnessing artificial intelligence for innovation in food science and technology
Virtual	16:10-16:30	16:10-16:30	Marika Cordaro, University of Messina, Italy Title: Functional foods alleviate behavioral alterations and improve GABAergic system regulating TLR-4/Nf-kb axis in valproic induced autism
Virtual	16:30-16:50	16:30-16:50	Davide Frumento, DISFOR, RomaTre University, Italy Title: Nutraceutical bioactive compounds as a booster for NK cells activity
Virtual	16:50-17:10	17:50-18:10	Shima Asgarzadeh, Istanbul Aydin University, Turkey Title: Effect of oleaster (<i>Elaeagnus angustifolia</i>) flour on the properties of gluten-free buckwheat pasta: Enhancing functional, nutritional, and quality attributes
Virtual	17:10-17:30	18:10-18:30	Yasin Ozdemir, Atatürk Horticultural Central Research Institute, Turkey Title: Industrial application opportunities of spectral techniques and artificial intelligence in determining the texture and astringency properties of persimmon for product standardization
Virtual	17:30-17:50	18:30-18:50	Tabaran Alexandra, University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca, Romania Title: Comprehensive evaluation of meat quality in traditionally raised pigs: Nutritional, biochemical, and histological perspectives compared to industrial systems

Oral Presentations

	Central European Summer Time (CEST)	Local Timings
Virtual	17:50-18:10	17:50-18:10
Davide Frumento, DISFOR, RomaTre University, Italy Title: The role of oral bacteria in the perception of wine flavor		
Virtual	18:10-18:30	12:10-12:30
Dominique Rinaldo, INRAE, UR 1321 ASTRO, Guadeloupe, French West Indies Title: Saponins profiling of yam (<i>Dioscorea</i> spp.) using UHPLC-DAD-MS as related to their nutritional quality		
Virtual	18:30-18:50	18:30-18:50
Paola Tedeschi, University of Ferrara, Italy Title: 1-Methylcyclopropene (1-MCP) effects in post-harvest storage and quality preservation of Abate Fétel pears		
Virtual	18:50-19:10	16:50-17:10
Adama Diarrassouba Tuo, Oceanological Research Centre of Abidjan, Cote d'Ivoire Title: Trace metals bioaccumulation in oysters (<i>Crassostrea gasar</i>) from fresco lagoon (Cote d'Ivoire, West Africa)		

*We wish to meet you again at our
upcoming events*

8th Edition of International Conference on

Nutrition and Food Sciences

March 26-28, 2026 | Singapore

<https://nutrition.magnusconferences.com/>

8th Edition of Euro-Global Conference on

Food Science and Technology

September 2026 | Italy | Hybrid Event

<https://food-chemistry-technology-conferences.magnusgroup.org/>

9th Edition of

International Nutrition Research Conference

September 2026 | Italy | Hybrid Event

<https://magnusconferences.com/nutrition-research/>

Questions? Contact

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