



08:00 – 09:00 Registration

OPENING CEREMONY

ROOM : Auditorium B1

09:00	00:10	Florence Dubois-Brissonnet (chair of the organizing committee) & Margarida Vieira (chair of the Scientific committee)	Opening of the conference
09:10	00:10	Laurent Buisson (head of AgroParisTech)	Welcome in AgroParisTech Palaiseau
09:20	00:10	Catherine Bonazzi (Head of SayFood Research Unit)	Research in SayFood Unit
09:30	00:05	Philippe Noirot (Head of Micalis Institute)	Research in Micalis Unit
09:35	00:05	Claire Gaudichon (Head of PNCA research unit)	Research in PNCA Unit

Session1: Education
Plenary

ROOM : Auditorium B1

CHAIR : Rimantas Venskutonis and Marwen Moussa

Time	Duration	Speaker	Title
09:40	00:45	Jesper Taekke	Digitalization of education - the theory of the three waves
10:25	00:30	Ferruh Erdogan	Future of Food Engineering in the Digitalization Era – Preparing for Industry X.0

10:55 00:30 COFFEE BREAK

Session1: Education
Parallel rooms

1.1 Challenges in Education in a changing World

ROOM Auditorium B1

CHAIR Rimantas Venskutonis and Marwen Moussa

Time	Duration	Speaker	Title
11:25	00:15	<u>Vusi MSHAYISA</u> , Eunice IVALA	No Student Left Behind: Students' Experiences of a Self-Paced Online Learning Orientation in Undergraduate Studies during COVID-19 Pandemic
11:40	00:15	I. Sam SAGUY, <u>Cristina Luisa Miranda SILVA</u> , Eli COHEN	Reshaping Food Science, Technology and Engineering Education Embracing Nutrition Integration and Sustainability
11:55	00:15	<u>Cristina SILVA</u> , Fátima MILLER, Mei LUI, Adewale OBADINA, Chelo GONZALEZ-MARTÍNEZ, Ferruh ERDOGDU, Estela NUNES, Azis Boing SITANGGANG	Emerging Issues and Key Focus Areas in Food Science, Technology, and Engineering Higher Education
12:10	00:15	<u>Wei-chi CHANG</u> , Kuo-cheng LIN, Su-ling WU	Local wisdom-based food education as a strategy for disaster resilience: A case study of Shihu Elementary School in Miaoli County, Taiwan
12:25	00:15	<u>Federica STRIGLIO</u> , Line LINDNER, Sofia REIS, Katherine FLYNN	European educational programs in Safe and Sustainable Food



Session1: Education
Parallel rooms

1.2

Innovative learning approaches

ROOM Auditorium A0 **CHAIR** Cristina Ratti and Victor Acha

Time	Duration	Speaker	Title
11:25	00:15	<u>Olivier VITRAC</u>	FitNESS: Open Courseware for Responsible Food Packaging and Supply Chain Education
11:40	00:15	<u>Pedro PRATES-VALÉRIO</u> , Cláudia Mara DE ALMEIDA RABELO VIEGAS, Alessandra Mara FREITAS SILVA, Margarete APARECIDA PEREIRA, Denise CAMPOS	Educational approach: Metaverse and the perspectives of hybrid teaching
11:55	00:15	<u>Catherine BEAL</u>	EduFerm, a simulation software dedicated to the implementation of bioprocesses
12:10	00:15	<u>Rebeca GARCIA</u> , Maité SYLLA, Marion POMMET, Wafa GUIGA, Nathalie LAGARDE, Guillaume MIQUELARD GARNIER, Sohayb KHAOULANI, Fanny HAUQUIER, Jean-louis HAVET, Catherine GOMEZ, Sandrine DEWES, Laure DEGRAND, Christian COUSQUER	Immersive technology for food science education: digital twin laboratory, safety and experimental modules for practical works

1.3

Promoting the attractiveness and prestige of Food Studies

ROOM Auditorium A-1 **CHAIR** Rui Costa and Véronique Bosc

Time	Duration	Speaker	Title
11:25	00:15	<u>Valentina M. T. MAYER</u> , Katherine M. FLYNN, Foteini CHRYSAN-THOPOULOU, Gunter GREIL	Knowledge sharing by short food supply chain stakeholders through the Sustainable Food System Innovation Platform
11:40	00:15	<u>Bayode AREMO</u> , Daniel OLANIYAN	Advancing Interdisciplinary Research and Education in Food Studies in the Western Region of Nigeria: A Strategic Framework
11:55	00:15	<u>Paul MENUT</u> , Catherine LECOMTE, Hugo CARDOSO, Gilles TRYSTRAM, Anja BOLHA, Mojca KOROŠEC, Urška PIVK KUPIROVIČ	Entrepreneurship competences development for the food industry: key facts from the EntreCompFood
12:10	00:15	<u>Vusi MSHAYISA</u> , Moses BASITERE	Flipped laboratory classes: Student performance and perceptions in undergraduate food science and technology

12:30 01:30 **LUNCH**

Session2: RESEARCH - NEXT GENERATION OF FOODS
Plenary

ROOM : Auditorium B1 **CHAIR :** Cristina Silva and Ferruh Erdogan

Time	Duration	Speaker	Title
14:00	00:45	Gilles Trystram	Some research questions in food and biotechnological process engineering
14:45	00:10	Transfer to other rooms	



Session2: RESEARCH - NEXT GENERATION OF FOODS

Parallel rooms

2.1

Sustainable Technologies for Food Preservation

ROOM Auditorium B1 **CHAIR** Cristina Silva and Ferruh Erdogan

Time	Duration	Speaker	Title
14:55	00:15	<u>Hossein KIANI</u> , Yeganeh AZIMI, Yuchen Li, Mohammad MOUSAVI, Ronald HALIM	Bioremediation of dairy processing side-streams by pure culture or consortium of microalgae
15:10	00:15	<u>Francesco S. GIORDANO</u> , Andrew REYNOLDS, Jesus M. FRIAS, Lorraine FOLEY	The Effect on Shelf Life and Food Waste Production of the Use of Monosilicic Acid as Bio Stimulant in Combination With Optimization of Food Packaging Design for Baby Leaf Spinach
15:25	00:15	<u>Michèle BOU HABIB</u> , Ioan-cristian TRÉLÉA, Jannik VINDELOEV, Emmanuel BERNUAU, Benjamin SANCHEZ, Dominique SWENNEN	Dynamic modeling of phage attack to reduce milk waste during cheese production
15:40	00:30	COFFEE BREAK	
16:10	00:15	<u>Moawiya HADDAD</u>	Development of Labaneh shelf life using protective cultures of <i>L.paracasei</i> and <i>Propionibacterium freudenreichii</i> subsp. <i>shermanii</i>
16:25	00:15	<u>Victoria CABALLERO</u> , Leon MAUGHAN, Declan BOLTON, Jesus FRIAS CELAYETA	Modelling the Dynamics of Microbial Population and Salmonella spp. in Milk Kefir

2.2

New Technologies to Reduce Food Loss and Waste

ROOM Auditorium A0 **CHAIR** Maria Teresa Jimenez-Munguía and Negin Seif Zadeh

Time	Duration	Speaker	Title
14:55	00:15	<u>Negin SEIF ZADEH</u> , Giuseppe ZEPPA	Investigating the Efficacy of Macroporous Resins in Recovering Polyphenols from Roasted Hazelnut Skins
15:10	00:15	Constance COLLOMB, Nada ABD ALI, <u>Charlotte HOLLESTELLE</u> , David BLUMENTHAL, Camille MICHON, Delphine HUC-MATHIS	Valorizing apple by-products as low-fat emulsions stabilizers: from physico-chemical properties to sensory acceptance
15:25	00:15	<u>Pau SENTÍS MORÉ</u> , Nàdia ORTEGA OLIVÉ, Maria Paz ROMERO FABREGAT	Impact of vacuum filtration step on the production and characteristics of protein hydrolysates from oilseed meals. Application to malt rootlets and study of their technological properties
15:40	00:30	COFFEE BREAK	
16:10	00:15	Marco FAIETA, Lilia NERÌ, Carla DI MATTIA, <u>Paola PITTIA</u>	Ball milling: a green technology for the enhancement of biomolecules functionalities and the development of innovative food ingredients
16:25	00:15	<u>Nóra Emilia NAGYBÁKAY</u> , Laura SARAPINAITĖ, Michail SYRPAS, Petras Rimantas VENSKUTONIS, Vaida KITYTĖ-SYRPA	Optimized pressurized ethanol extraction enhances the recovery of antioxidant-rich fractions from silver birch (<i>Betula pendula</i> R.) leaves



Session2: RESEARCH - NEXT GENERATION OF FOODS
Parallel rooms

2.3

Novel food products from the valorisation of biowastes

ROOM Auditorium A-1 **CHAIR** Diego Ángel Moreno Fernandez and Mecit Oztop

Time	Duration	Speaker	Title
14:55	00:15	<u>Özge SEÇMELER</u> , Sercan AZBAZ, Murat Muhammed DÜLGER, Tuba GÖZET, Merve Yavuz DÜZGÜN, Sanem ARGİN	New functional food development with olive phenolics obtained from olive vegetation water using molecular gastronomy techniques
15:10	00:15	<u>Ana-karen SANCHEZ-CASTANEDA</u> , Pedro-santiago ARANA-AGUDELO, Sarrah GHORBAL, Violaine ATHES, Catherine BEAL, Claire SAULOU-BERION, Marwen MOUSSA	Process integration for the intensified biotechnological production of 2-phenylethanol for its use as a natural food additive
15:40	00:30	COFFEE BREAK	
16:10	00:15	<u>Maria VIEIRA</u> , Mahsa FARROKHİ, Marta ABREU, Elsa GONÇALVES	Valorization of Immature Wasted Tomatoes to Innovative Fermented Functional Foods
16:25	00:15	<u>Natasa POKLAR ULRIH</u> , Ilja Gasan OSOJNİK ČRNÍVEC, Mihaela SKRT	Quercetin recovery, antimicrobial and antioxidative properties of waste streams in onion production

POSTER SESSION

MEETING IFA NATIONAL REPRESENTATIVES & DEPUTIES
Auditorium B1



Session2: RESEARCH - NEXT GENERATION OF FOODS
Plenary

ROOM : Auditorium B1 **CHAIR :** Margarida Vieira and Paulo Sobral

Time	Duration	Speaker	Title
09:00	00:45	Laurent Guillier	Challenges and perspectives in food safety
09:45	00:10		Transfer to other rooms

Session2: RESEARCH - NEXT GENERATION OF FOODS
Parallel rooms - morning

2.4 Functional Microbes for Food Processing and Health Improvement

ROOM Auditorium A0 **CHAIR** Célia Quintas and Dimitrios Tsaltas

Time	Duration	Speaker	Title
09:55	00:15	<u>Julien LONCHAMP</u> , Kelly STEWART, Claire MUNÍALO, Paul S. CLEGG, Nik WILLOUGHBY, Stephen R. EUSTON,	Mycoprotein as novel functional ingredient: mapping of functionality, composition and structure throughout the Quorn fermentation process
10:10	00:15	Víctor VERA-SANTANDER, Emma MANÍ-LÓPEZ, Aurelio LÓPEZ-MA-LO, <u>Maria-teresa JIMENEZ-MUNGUÍA</u>	Production of short-chain fatty acids (SCFA) and antioxidant capacity of postbiotics from Lactobacillus plantarum 299v and Bifidobacterium lactis BPL1 using whey and soluble fibers
10:25	00:15	<u>Muriel THOMAS</u> , Muriel GIRON, Stéphanie BORNES, Marianne JARZAGUET, Camille MAYEUR, Francisca JOLY, Dominique DARDE-VET, Christophe CHASSARD, Isabelle SAVARY-AUZELOUX	Lacticaseibacillus casei CNCM-I5663 : a probiotic to reduce Sarcopenia in undernourished older people
10:40	00:15	<u>Tamer EL-MESSERY</u> , Denis A. BARANENKO, Kadria Nur KASAPOGLU, Beraat OZÇELIK, Marwa M. EL-SAID	In vitro bioaccessibility optimization and enhancing oxidation stability for functional yoghurt incorporated with encapsulated krill oil nanoemulsion systems

11:00 00:30 **COFFEE BREAK**

EPNOE ROUND TABLE

ROOM Auditorium A0 **CHAIR** Laura Nystrom

11:30	01:00	Modern analytics of polysaccharides in food: challenges, limitations, labeling
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12:30 01:30 **LUNCH**

2.5 Sustainable Technologies for Food Preservation

ROOM Auditorium A-1 **CHAIR** Teresa Brandão and Francesco Marra

Time	Duration	Speaker	Title
09:55	00:15	<u>Elohor Oghenechavwuko UDORO</u> , Oluwatoyin Oladayo ONIPE, Tonna Ashim ANYASI, Afam Israel Obiefuna JIDEANI	Thermal and functional properties of pre-treated cassava flour from two landraces using response surface methodology
10:10	00:15	<u>Rahmi UYAR</u> , Ferruh ERDOGDU, Ozan KARATAS, Predrag KOJIC, Pezo LATO, Jelena LUBURA	Numerical simulation of microwave processing of solid-liquid mixtures
10:25	00:15	<u>Francesco MARRA</u>	Can electroheating technologies contribute to food industry sustainability?
10:40	00:15	<u>Yifeng LU</u> , Maarten SCHUTYSER, Lu ZHANG	Improving functionality of fibre concentrates obtained from various agri-food side streams by colloid milling

11:00 00:30 **COFFEE BREAK**



11:30	01:00	<u>Eren BASDEMİR</u> , Erdem MERCAN, Eren CANTURK, Mecit Halil OZTOP, Seda ERSUS, Ayca AKYUZ, Idil TEKIN	Observing the wetting of a tomato leather-cheese sandwich by Magnetic Resonance Imaging (MRI)
11:45	00:15	<u>Petras Rimantas VENSKUTONIS</u> , Laura JÜRİENĖ, Milda PUKALSKIENĖ	Small fruit pomace ingredients for healthier and safer processed meat products
12:00	00:15	<u>Pedro XAVIER</u> , Pedro RODRÍGUES, Cristina SILVA	Development of a smart tool for avocado fruits (<i>Persea americana</i>) ripening evaluation, shelf-life management and waste reduction
12:15	00:15	<u>Tochukwu NWAGU</u> , Chidimma OSILO, Bartholomew OKOLO	High percentage cassava flour inclusion in bread using enzymes from indigenous yeast as improvers

12:30	01:30	LUNCH	
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2.6

Environmentally Sound Packaging

ROOM Auditorium C2 **CHAIR** Margarida Vieira and Victor Acha

Time	Duration	Speaker	Title
09:55	00:15	<u>Nur Hanani Binti ABEDIN</u> , Han Lyn FOONG, Nor Adilah ABDULLAH	Graphene-based materials for food packaging applications
10:10	00:15	<u>Manon Guivier</u> , Giana ALMEIDA, Sandra DOMENEK, Chloé CHEVIGNY	New bio-based food packaging: an innovative multilayer architecture based on poly(lactic) acid and nanocelluloses
10:25	00:15	<u>Victor ACHA</u> , Thierry AUSSENAC	Bionanocomposites for food sensing and packaging
10:40	00:15	<u>Carmen FREIRE</u> , Carla VILELA	Polysaccharide based (nano) materials for active food packaging

11:00	00:30	COFFEE BREAK	
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11:30	01:00	<u>Allison VERCASSON</u> , Sébastien GAUCEL, Valérie GUILLARD, Nathalie GONTARD, Hélène ANGELLIER-COUSSY	Assessing the thickness of characteristic layers in a polymer-coated cardboard
11:45	00:15	<u>Siti Hajar OTHMAN</u>	Development of starch/cellulose nanofiber bionanocomposite films containing thymol as active food packaging material
12:00	00:15	<u>Paula Benoso</u> , Paulo Sobral	Starch-based active films enriched with plant extracts: a review on a new type of eco-friendly food packaging material
12:15	00:15	<u>Kar Lin NYAM</u>	Development of carboxymethyl cellulose and chitosan edible films with incorporation of kesum (<i>Persicaria minus</i> Huds.) essential oil nanoemulsion

12:30	01:30	LUNCH	
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2.7

Plant-based Healthier Foods

ROOM Auditorium B1 **CHAIR** Rita Pinheiro and Paulo Sobral

Time	Duration	Speaker	Title
09:55	00:15	<u>Senem SUNA</u> , Barbora NEMECKOVA, Julia HAARHUIS, Emad SHEHATA, Paul A KROON	The effect of sweet cherries (<i>Prunus avium</i> L.) on choline metabolism and trimethylamine (TMA) production
10:10	00:15	<u>Sobhy EL-SOHAIFY</u>	Nutritional evaluation of beetroots (<i>Beta vulgaris</i> L.) and its potential application in a functional beverage
10:25	00:15	Ahmet YEMENİCİOĞLU, <u>Miray BÜYÜK</u> , Ada ATA	Application of pectin and grape seed polyphenols to restore consistency and emulsion stability in reduced oil vegan mayonnaise obtained from chickpea aquafaba
10:40	00:15	<u>Hossein KIANI</u> , Yeganeh AZİMİ YOUSHANLOUEİ, Ronald HALİM	Rheological investigation through 3D printed omega-3 rich analogue cheese using grass pea and microalgae biomass

11:00	00:30	COFFEE BREAK	
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11:30	00:15	Bilge BASTURK BERK, <u>Emin Burcin OZVURAL</u> , Mecit Halil OZTOP	Digestive characteristics of poultry meat tenderized by acidic and enzymatic marination
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11:45	00:15	<u>Paul BISCARRAT</u> , Frédéric PEPKE, Claire CHERBUY, Philippe LANGELLA	In depth-exploration of the interactions between prebiotics and a panel of gut bacteria of health interest
12:00	00:15	Gabriela MATTERA, Marina GONZÁLEZ-POLO, Pablo PERI, <u>Diego Ángel MORENO FERNÁNDEZ</u>	Polyphenol variability in Nothofagus antarctica infusions when different raw material origins are considered
12:15	00:15	<u>Aslı YILDIRIM VARDIN</u> , Ali GONCU, A. Demet KARAMAN	The formation and mitigation of Maillard reaction products in gluten-free bakery products: a systematic review on safer and healthier food production

12:30 01:30 **LUNCH**

Session2: RESEARCH - NEXT GENERATION OF FOODS
Plenary

ROOM : Auditorium B1 **CHAIR :** Margarida Vieira and Paulo Sobral

Time	Duration	Speaker	Title
14:00	00:45	Horst-Christian Langowski	Circular Economy for Plastic Food Packaging – Options and Challenges
14:45	00:10		Transfer to other rooms

Session2: RESEARCH - NEXT GENERATION OF FOODS
Parallel Rooms - afternoon

2.8 **Animal and Marine based Foods**

ROOM Auditorium A0 **CHAIR** Zeynep Guzel Seydim and Nils Noelle

Time	Duration	Speaker	Title
14:55	00:15	<u>Anis Shobirin</u> MEOR HUSSIN	The properties of buffalo milk gouda cheese produced using different types of coagulant
15:10	00:15	<u>Narcís FELIU-ALSINA</u> , Elena SAGUER	Ultrafiltration and spray drying of a pork liver protein extract: effects on its techno-functional properties
15:25	00:15	<u>Hedi ROMDHANA</u> , Samir MEZDOUR	LCA of insect value chain

15:40 00:30 **COFFEE BREAK**

16:10	00:15	<u>Nils NOELLE</u> , Aranya HÖRNSTEIN, Christine LAMBERT	Vitamin Vitamin D fortification of selected edible insect species through UVB-treatment
16:25	00:15	Joana SOLÍNHO, Ricardo PINTO, Joana SANTOS, Jorge VIEIRA, Joana MARTINS, <u>Rita PINHEIRO</u>	Evaluation of physicochemical, texture, sensory and microbiological properties of fresh Sarraão (Sarda sarda) fillets during storage time

2.9 **New Omics an Integrative Approach for Food Quality Assessment and Manufacturing**

ROOM Auditorium A-1 **CHAIR** Pascal Bonnarme and Jessy Vanwyk

Time	Duration	Speaker	Title
14:55	00:15	<u>Anis MANSOURI</u> , Daniel REMONDINI, Dominique SWENNEN, Rina MEKULI, Alessandra MERLOTTI	Inference of flavor compound profiles during cheese making processes from microbial gene expression profiles.
15:10	00:15	<u>Maria MERLINO</u> , Fabrizio CINCOTTA, Anthea MILLER, Martina BUDA, Antonella VERZERA, Concetta CONDURSO	Flavoromic: an integrative approach for food sensory quality assessment.
15:25	00:15	<u>Dimitris TSALTAS</u> , Elena KAMILARI, Catherine STANTON, Paul ROSS	Metataxonomic mapping of the microbial diversity of cheeses as a geographical origin authentication tool

15:40 00:30 **COFFEE BREAK**

16:10	00:15	<u>Julia GENDRE</u> , Claire LE-MARREC, Marie-agnès PETIT, Stephane CHAILLOU, Sophie LANDAUD, Eric DUGAT-BONY	Exploration of viral diversity in fermented foods of plant origin
16:25	00:15	<u>Jessy VANWYK</u> , Ryan MORKEL	Vitamin-enrichment of kefir by propioni- and lactic acid bacteria with possible improvement via Ohmics



2.10

Innovation and consumers' acceptance

ROOM Auditorium C2 **CHAIR** Luis M. Cunha and Paola Pittia

Time	Duration	Speaker	Title
14:55	00:15	<u>Bongisiwe ZOZO</u> , Merrill WICHT, Vusi MSHAYISA, Jessy VAN WYK	Improved chemical and structural properties of black soldier fly larva protein isolate conjugated with glucose through Maillard reaction
15:10	00:15	<u>Naomi DI SANTO</u> , Roberta SISTO, Vittoria PILONE	Consumers' willingness to pay for food products from circular economy: results of a choice experiment in Italy
15:25	00:15	Mariana SILVA, Susana CARVALHO, <u>Luís CUNHA</u>	Impact of technology disclosure on consumer's perception of horticultural crops: "vertical horticulture" vs "plant factories"
15:40	00:30	COFFEE BREAK	
16:10	00:15	<u>Celia ROCHA</u> , Bruna BARBOSA, Rui COSTA LIMA, Elena CHIRIAC, Luis MIGUEL CUNHA	Sensory evaluation as a tool to develop an insect-based sausage-type product with the incorporation of insect flour from different edible species
16:25	00:15	Bruna BARBOSA, Ana Isabel COSTA, Célia ROCHA, Maria João MONTEIRO, Rui COSTA LIMA, Nanna ROOS, <u>Luís M. CUNHA</u>	Evaluation of innovative plant-based vs. insect-based products by young couples during regular household meals

2.7

Plant-based Healthier Foods

ROOM Auditorium B1 **CHAIR** Rita Pinheiro and Paulo Sobral

Time	Duration	Speaker	Title
14:55	00:15	<u>Alessandra FRATIANNI</u> , Caroline VITONE, Giuseppe IANIRI, Luisa FALASCA, Maria Carmela TRIVISONNO, Gianfranco PANFILI	Use of wild plants for the production of functional pasta
15:10	00:15	Eren BASDEMIR, Erdem MERCAN, <u>Mecit Halil OZTOP</u>	Use of benchtop Magnetic Resonance Imaging (MRI) to investigate the stability of functionalized tomato products
15:25	00:15	Maria Christina KANATA, Zoi MANOLAKOU, Chrysi KOLIAKI, Ioanna ANASTASIOU, Alexandros KOKKINOS, Vaios KARATHANOS, Amalia YANNI	Effects of legume enriched-wheat biscuits incorporated in an energy restrictive dietary plan on postprandial metabolic responses of overweight/obese women
15:40	00:30	COFFEE BREAK	
16:10	00:15	<u>Lena KOPP</u> , Stephan BISCHOFF	Microalgae as a new plant food - especially Phaeodactylum tricornutum as an alternative source of omega-3 fatty acids
16:25	00:15	<u>Seher SERIN KARAYIYEN</u> , Meihui YU, Rosa Jarumy LOPEZ RIVERA, Thaisa M CANTU JUNGLES, Bruce R. HAMAKER	Effect of different types of resistant starches and their mixtures with inulin on microbial metabolites by in vitro fecal fermentation
16:40	00:50	POSTER SESSION	
19:00		CONFERENCE DINNER Shuttle departure from Palaiseau	



Session 3: SOCIETY ENGAGEMENT - SOCIETY AND FOOD INDUSTRY

ROOM : Auditorium B1 **CHAIR :** Paola Pittia and Rui Costa

Time	Duration	Speaker	Title
09:00	00:45	Hugo Devries	FOODPathS towards sustainable outcomes
09:45	00:30	Mauro Serafini	Functional food and health: essentiality of human evidence
10:15	00:30	Stella Child	The 3 pillars of future protein production: Plant-based, cultivated, and fermentation-made meat, eggs and dairy
10:45	00:30	Catherine Bayard	Unveiling the future of dairy free
11:15	00:30	COFFEE BREAK	
11:45	00:15	<u>Marc MAUERMANN</u> , Paul WEBER, Vincent EISENRAUCH, Susann VIERBAUCH,	Unexpected events in food production are the new normal? Results of an industry survey for highlighting factors, which influence resilience in food production and food value chains
12:00	00:15	<u>Seyda SENTURK</u> , Hakan KARACA, Fatmana SENTURK,	The use of blockchain systems to ensure sustainable global food safety and security: A review
12:15	00:15	<u>Gwenola YANNOU-LE BRIS</u> , Chaïma NACIRI - FARID, Marine MASSON,	Transition of food systems, a diversity of expectations

CLOSING AND AWARDS

Poster presentations Awards
Oral presentations Awards
Entrepreneurship Awards
IFA Academy Awards
Closing by Margarida Vieira (IFA President) and Florence Dubois-Brissonnet (IFA Vice-President)

IFA GENERAL ASSEMBLY
Auditorium B1