

## TENTATIVE AGENDA

# WORLD CONFERENCE ON FOOD SCIENCE & TECHNOLOGY

Location:  
**London, UK**

Dates:  
**August 19-21, 2024**



# 2nd World Conference on

# Food Science & Technology

August 19-21, 2024, London, UK

## Tentative Program

Radisson Hotel & Conference Centre London Heathrow

Day 1

19-Aug-24

08:00-08:30 Registrations

Discovery 1

08:30-08:55

Opening Ceremony

Keynote Forum

08:55 -09:00

Introduction

09:00-09:25

Title: Mitigating mineral oils in the food industry: Challenges and ways forward

Mariano B. Marcondes Ferraz, Nestlé Product Technology Centre, UK

09:30-09:55

Title: The place of culinary innovation in the global food industry

Ruth Dolby, Food Science Fusion Ltd, UK

10:00-10:25

Title: PepsiCo pep+ and water reduction technology

Austin Kozman, PepsiCo, USA

2 Keynote Speaking Opportunities Available

Coffee Break 10:30-10:50 @ Foyer

Track: Food Science & Technology

Session Introduction

10:50-11:10

Title: Navigating the future plate: Corporate leadership in more sustainable and human practices  
How do you know what is truly sustainable?

Julia Johnson, Compassion in World Farming, USA

11:15-11:35

Title: The truth about consumer research

Ben Ebbrell, Sorted Food, UK

11:40-12:00

Title: Cryogenic spray crystallization technology for modulating stereochemistry in food ingredients to enhance functional characteristics

Cheryl E Lockett, C.C.Sales Sippport Ltd, UK

12:05-12:25

Title: In Vitro fermentation characteristics of fungal polysaccharide by human fecal microbiota

Peter Chi Keung Cheung, The Chinese University of Hong Kong, China

12:25-12:45

Title: Automated Trailer For Comfortable Livestock Transportation

Hernando Barreto, Universidad del Valle, Colombia

Lunch Break 12:50-13:35 @ Hotel Restaurants

Track: Food Sustainability

Session Introduction

13:35-13:55

Title: Fixing food: New directions

Richard A. Williams, Center for Truth in Science, USA

14:00-14:20

Title: A Sustainable Food System in 2024

Ifeyinwa Kanu, IntelliDigest, UK

14:25-14:45

Title: Time coarse metagenomic analysis defining sustainable production of food flavoring

Lorenza Conterno, Laimburg Research Centre, Italy

14:50-15:10

Title: Bridging gaps with innovation: Leveraging food technology and strategic alliances for sustainability in vulnerable communities

Manuel Riano, Hogares Bambi Bogotá, USA

15:15-15:35

Title: Perceptions from member-consumers of a university community for sustainable and healthy eating: Evidence from Greece

Dimitris Skalkos, University of Ioannina, Greece

8 Speaking Opportunities Available

Coffee Break 15:40-16:00 @ Foyer

Track: Food Safety & Security	
Session Introduction	
16:00-16:20	Title: <b>Integrated omics to disclose the potentiality of prebiotics and probiotics in shaping a better tomorrow for food production and human health</b> Maria Luisa Savo Sardaro, Northwestern University, USA
16:25-16:45	Title: <b>COVID 19 and fragility management</b> Tiziana Ciarambino, ASL CASERTA, Italy
16:50-17:10	Title: <b>Safe Bites: Cultivating food safety in convenience stores</b> Shingai Nyarugwe, Cultivate SA, UK
17:15-17:35	Title: <b>Our food in numbers</b> Abhimanyu Tyagi, Columbia University, USA
17:40-18:00	Title: <b>Identification of a novel bacillus velezensis IS 6 Nudix Hyolase NH 9 involved in Ochratoxin A Detoxification by transcriptomic profiling and functional verification</b> Jahan Israt, Chinese Academy of Agricultural Sciences, China
17:15	End of Day
Day 2	
20-Aug-24	
08:30-09:00	Registrations
Discovery 1	
Keynote Forum	
09:00-09:25	Title: <b>Potential solutions to human error: Lessons learned from automation in food safety</b> Adeniyi.A. Odugbemi, Archer Daniels Midland Co, USA
09:30-09:55	Title: <b>Prevalence of campylobacter spp. in meats other than chicken</b> Hamid Ghodduji, Microbiology Research Unit, UK
10:00-10:25	Title: <b>From carbon farming to consumer health: What strategies for agri-food systems?</b> Gian Luca Bagnara, Cà Colonna SRL, Italy
4 Keynote Speaking Opportunities Available	
Coffee Break 10:30-10:50 @ Foyer	

Track: Nutritional Science & Health	
Session Introduction	
10:50-11:10	Title: <b>The gluten free high protein ingredients application in extrusion effects on product quality</b> Lina Zabaliunaite, AB World Foods Ltd, UK
11:15-11:35	Title: <b>Application of urinary targeted metabolomics in precision nutrition</b> Theocharis Azakidis, NutriumDigital, Greece
11:40-12:00	Title: <b>Seaweeds: An original and alternative source of proteins for human nutrition</b> Joel Fleurence, Nantes University Nantes, France
12:05-12:25	Title: <b>Extraction, characterisation and properties of tea and herbs</b> Shiping Zhu, Zhejiang province, China
12:25-12:45	Title: <b>Nutritional qualities of sorghum-mushroom protein isolate-orange flesh sweet potato composite cookies</b> Ademiku Adeleye, University of Edinburgh, UK
Lunch Break 12:50-13:35 @ Hotel Restaurants	

Track: Food Packaging & Storage   Food and Beverage Innovation   Future of Food Technology	
Session Introduction	
13:35-13:55	Title: <b>Agri-food waste valorisation for bioplastic composites and high value chemicals</b> Valentina Beghetto, Ca' Foscari University of Venice, Italy
14:00-14:20	Title: <b>Survival of selected foodborne pathogens in ready-to-eat avocado dip: Role of added antimicrobials</b> Rameez MK Al Daour, University of Sharjah, UAE
14:25-14:45	Title: <b>Bio Soups – The future of industrial production of functional and safe food</b> Monika Stojanova, Association for Scientific-research, Serbia
14:50-15:10	Title: <b>Pushing the boundaries in food science &amp; innovation while maintaining the highest standards in food safety, authenticity and compliance</b> Mark Carnaghan, Eurofins Food Testing UK Limited, UK
15:15-15:35	Title: <b>Are hyosols a functional ink of the future?</b> Dagana R. Pavlovic, University of Niš, Serbia

16:00-17:00 Brian Schaneberg, Illinois Tech, USA  
Tania Martinez, Demos Global Group, Spain  
Gerald Wojtala, International Food Protection Training Institute, USA

6 Speaking Opportunities Available

17:00-18:00 Poster Presentations

18:00 End of Day

Day 3

21-Aug-24

*Will be updated soon...*

**NOTE: Program Schedule is subject to change with final allotment of the speaker slots**

For more Details PS: <https://foodweek.thepeopleevents.com/>  
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