

FOOD WEEK

2025

World Conference on
**FOOD & NUTRITION
TECHNOLOGY**

 **Sept 08-10, 2025**
Frankfurt, Germany

CONFERENCE PROGRAM

Welcome to the 3rd World Summit on Food & Nutrition Technology, the premier event shaping dietary innovation. Join experts to explore breakthroughs in functional foods, nutrition, and sustainability.



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3rd World Summit on

Food & Nutrition Technology

September 08-10, 2025, Frankfurt, Germany

Tentative Program

Hilton Garden Inn Frankfurt City Centre

Day 1

08-Sep-25

08:00-08:55 Registrations

Discovery 1

Keynote Forum

08:55 -09:00 Introduction

09:00-09:25 **Title: Implementation gap achieving SDG's**

Hoogeveen Hans, FAO, Italy

09:30-09:55 **Title: Crave, Consume and Connect**

Theresa DeLorenzo, Nutrition for Optimal Performance, United States

10:00-10:25

Title: Innovating in FMCG: Riding the Wave of Consumer Trends, Health, and Novel Food Technologies

Jacqueline van Druten, CLIN-r, United Kingdom

Coffee Break 10:30-10:50 @ Foyer

10:50-11:15

Title: Sustainable Food Choice: essential storytelling about the past

Francesca Favia, European Commission, Belgium

Morning Session:

Food Science & Technology

Chair

11:20-11:40

Title: Foodland – Nutritional education for the whole family

Bettina Brinkmann, Food Visionaries, Switzerland

11:45-12:05

Title: The Anatomy of Innovation Reconstructing Meat with Plant-Based Tissue Engineering

Dr. Daniel Dikovsky, Redefine Meat Ltd, Israel

12:10-12:30

Title: Dietary Guidelines and Recommendations

Jana El Nakouzi, Phoenicia University, Qatar

12:35-12:55

Title: Cold Plasma for Sustainable Food Security: A Novel Approach to Preservation and Safety

Mr. Ritesh Mishra, Indian Institute of Technology, India

PENAL DISCUSSION

Lunch Break 13:10-13:55 @ Hotel Restaurants

Evening Session:

Nutrition & Sustainable Diets | Plant-Based Protein Diet

Chair

14:00-14:20

Title: Scratching the surface: How can fungi RED-efine the food industry?

Mariano Di Rubbo, Product development consultant, Argentina/USA

14:25-14:45

Title: Redefining Food and Nutrition Through Behavioral Change Dynamics

Eric Edmeades, WILDFIT, Canada

14:50-15:10

Title: Transforming Food Systems for a Sustainable Future

Eva Keretic, Foodworks Association, Germany

15:15-15:35

Title: Choosing Sustainability: The Environmental Impact of What We Eat and How It's Made

Nicholas Alifa, University of Reading, United Kingdom

15:40-16:00

Title: The ultimate sustainability: The missing link to our future

Diletta Parente, Valueloops, Spain

PENAL DISCUSSION	
Coffee Break 16:10-16:30 @ Foyer	
Evening Session:	Public Health & Nutrition
Chair	
16:30-16:50	<p>Title: The Critical Role of Food Education in Establishing a Foundation for Lifelong Health</p> <p>Jessica Smith, William Hulme's Grammar School, United Kingdom</p>
16:55-17:15	<p>Title: A Roadmap for Advancing Equity in Food Allergy: Takeaways from CFAAR's SAEFA</p> <p>Michael Yang, Northwestern Center for Food Allergy and Asthma Research, United States</p>
17:20-17:40	<p>Title: Dietary gap of macro and micronutrients and associated risk factors among Pulmonary TB patients</p> <p>Ashish Sinha, JNM Medical College, India</p>
17:45-18:05	<p>Title: Revolutionising Sports Nutrition Culture in a Small Country</p> <p>Diala Shaheen, Palestine Olympic Committee, Palestine</p>
18:10-18:30	<p>Title: Our Food, Our Heritage, Our Future</p> <p>Makhosi Mahlangu, African Food Revolution, Zimbabwe</p>
PENAL DISCUSSION	
18:30	End of Day

Day 2 09-Sep-25

08:30-09:00	Registrations
Discovery 1	
Keynote Forum	
09:00-09:25	<p>Title: US FDA- Food Safety Modernization Act (FSMA) rule 204 for Enhanced Traceability and Food Safety for the Global Food Supply Chain</p> <p>Mr. Jeremy Schneider, Schneider Food Safety Services, USA</p>
09:30-09:55	<p>Global Codex Conference on contaminants (CCCF) organized by the Netherlands. The development of Codes of Practice. Codes of Practice are at the core of CCCF work, as the successful implementation gives the necessary basis for setting of MLs.</p> <p>Louke Koopmans, Ministry of Agriculture, Fisheries, Food Security and Nature, Netherland</p>
10:00-10:25	<p>Title: Enhancing Public Health through Comprehensive Food Policy & Regulation</p> <p>Abduljabbar Ahmed Abdo Hassan, International Youth Council, Yemen</p>
Coffee Break 10:30-10:50 @ Foyer	

10:50-11:15 **Title:**

Morning Session Application of AI & ML in Food Industry

Chair

11:20-11:40	<p>Title: Trends in Consumer Behavior and New Food Choices: Driving a Shift oward Sustainability</p> <p>Ilenia Buiatti, Founder BeautiFood Novel, Italy</p>
11:45-12:05	<p>Title: Transforming R&D Formulation: Harnessing AI to Streamline Innovation and Optimize Product Development</p> <p>Yael Spektor, Origin Food Consulting Corp., United States</p> <p>Manmit Shrimali, Turing Labs, United States</p>
12:10-12:30	<p>Title: Precision fermentation in cheese production</p> <p>Sarah Borg, Hochland SE, Germany</p>
12:35-12:55	<p>Title: Leveraging AI and Machine Learning for Enhanced Food Safety and User Experience</p> <p>Steven Ross Glass, Just Eat Takeaway.com, Netherland</p>

Karolina Braga, Just Eat Takeaway.com, Germany

13:00-13:20

Title:

Ajdin Fetahović, Expert Revizija, United States

PENAL DISCUSSION

Lunch Break 13:30-14:20 @ Hotel Restaurants

Evening Session Food Policy & Regulation | Food Quality, Safety, and Regulations

Chair

14:20-14:40

Title: Organic food processing

Johanna Stumpner, Assoziation ökologischer Lebensmittelhersteller, Germany

14:45-15:10

Title: Navigating the Food Production Space: managed Fit-Outs, Maintenance, and Food Safety

Sarah Kettel, Cloud Kitchens, United Kingdom

15:15-15:35

Title: Stationary temperature monitoring and setting effective alarm

Eric Moore, Testo, United States

15:40-16:00

Title: Sanitation Strategies to Ensure Safe and Quality Food Production

Michael Cramer, Ajinomoto Foods North America, United States

16:05-16:25

Title: Food Defense & Food Fraud

Carolina Ruiz Olivios, INNOCUITY, Chile

PENAL DISCUSSION

Coffee Break 16:35-16:55 @ Foyer

17:00-18:00

Poster Presentations

18:00

End of Day

Day 3

10-Sep-25

08:30-09:00

Registrations

Discovery 1

Keynote Forum

09:00-09:25

Title: Think Big, Stay Nimble: How Investors Can Help Transform Food Systems with Tech and Infrastructure

Dan Altschuler, Unovis Asset Management, United State

09:30-09:55

Title:

Steven Foster, Wholesale Produce Supply, United State

10:00-10:25

Title:

Roberta Re, Cambridge Food Science, United Kingdom

Coffee Break 10:30-10:50 @ Foyer

10:50-11:15

Title: Leveraging Nature and Fermentation Technologies to Address Critical Food System Challenges

Jordi Ferre, MycoTechnology, United States

Morning Session: Food Packaging and Preservation

Chair

11:20-11:40

Title: Fresh Produce food packaging in relates to innovations, plastic reduction and extension of the food shelf live

Sylvia Bonfield, Plasticos Del Segura, Spain

11:45-12:05

Title:

12:10-12:30

Title:

12:35-12:55

Title:

12:55-12:55

PENAL DISCUSSION

Lunch Break 13:05-13:50 @ Hotel Restaurants

Evening Session: Food Supply Chains & Blockchain

Chair

- 13:50-14:10 Title:
- 14:15-14:35 Title:
- 14:40-15:00 Title:
- 15:05-15:25 Title:
- 15:30-15:50 Title:

PENAL DISCUSSION

Coffee Break 16:10-16:30@ Foyer

Evening Session: Directions and Business Talks

Chair

- 16:30-16:50 Title: **Food Loss & Waste: Solutions for Building Resilient Food Systems in South America through Innovation and Technology**
Alcione Pereira, Connecting Food, Brazil
- 16:55-17:15 Title: **Startups and scaleups shaping the future of the Food industry – challenges and opportunities**
Henri Molhuizen, FooDirAct, Netherlands
- 17:20-17:40 Title:
- 17:45-16:05 Title:

PENAL DISCUSSION

16:15

End of Day

