


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: Transforming Food Systems for a Sustainable Future

Eva Keretic, Foodworks Association, Germany

Coffee Break 10:30-10:50 @ Foyer

10:50-11:15 Title: How Regen Agriculture can help reducing the environmental impact of our food system

Dimitri Houtart, Syngenta Group, United Kingdom

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 future of food is now: cell-based seafood farming – technology, scalability and impact

Cornelius Lahme, BLUU GmbH, Germany

12:10-12:30 Title: Dietary Guidelines and Recommendations

Jana El Nakouzi, Phoenicia University, Qatar

12:35-12:55 Title: Valorization of Plant-Based By-Products through Solid-State Fermentation for

Mycoprotein Production

Camila Mendoza Martinez, University of Valencia, Spain

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: Cultivated Taste: Reimagining Taste and Sustainability in Plant-Based Foods

Jordi Morales-Dalmau, Cultimate Foods GmbH, Germany

14:25-14:45 Title: Redefining Food and Nutrition Through Behavioral Change Dynamics

Eric Edmeades, WILDFIT, Canada

14:50-15:10 Title: Breaking down the barriers to accessible nutrition

Hilary McCahill, Kerry Group, Ireland

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: GLP-1 receptor agonist use, considerations from reduced nutritional intake</p> <p>Alex Glover, TSI Group, United Kingdom</p>
17:45-18:05	<p>Title: Likes Over Logic - How Social Media Shapes Public Perception of Food and Health</p> <p>Myriam Visram, The Social Media Scientist, Austria</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:</p> <p>Roberta Re, Cambridge Food Science, United Kingdom</p>
09:30-09:55	<p>Title: Innovating in FMCG: Riding the Wave of Consumer Trends, Health, and Novel Food Technologies</p> <p>Jacqueline van Druten, CLIN-r, United Kingdom</p>
10:00-10:25	<p>Title: The westfalia journey in to AI and ML</p> <p>Andrew Mitchell, Westfalia fruit international, United Kingdom</p>
Coffee Break 10:30-10:50 @ Foyer	
10:50-11:15	<p>Title:</p> <p>Steven Foster, Wholesale Produce Supply, United State</p>
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: Enhancing Public Health through Comprehensive Food Policy & Regulation</p> <p>Abduljabbar Ahmed Abdo Hassan, International Youth Council, Yemen</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> <p>Karolina Braga, Just Eat Takeaway.com, Germany</p>
13:00-13:20	<p>Title: Application of stable isotopes and mineral elements fingerprinting for beef traceability and authenticity in Inner Mongolia, China</p>

Yang BAI, Inner Mongolia Agricultural University, China

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 Olivos, 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: Cranberry Bioactive components for health and opportunities for upcycling Christina Khoo, Ocean Spray Cranberries, United States
10:00-10:25	Title: US FDA- Food Safety Modernization Act (FSMA) rule 204 for Enhanced Traceability and Food Safety for the Global Food Supply Chain Mr. Jeremy Schneider, Schneider Food Safety Services, USA
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, Preservation & Food Waste Management
Chair	
11:20-11:40	Title: Fresh Produce food packaging in relates to innovations, plastic reduction and extension of the food shelf live Sylwia Bonfield, Plasticos Del Segura, Spain
11:45-12:05	Title: Authentication of odor compounds in livestock and UHT milk: Identification, cluster analysis, and validity assessment Sijia Zhu, Inner Mongolia Agricultural University, China
12:10-12:30	Title: Cleaning and hygienic design practices to improve food safety Olivier Couraud, Commercial Food Sanitation, France
12:35-12:55	Title:

12:35-12:55

PENAL DISCUSSION	
Lunch Break 13:05-13:50 @ Hotel Restaurants	
Evening Session:	Food Supply Chains & Blockchain
Chair	
13:50-14:10	<p>Title: Sustainable Food Choice: essential storytelling about the past Francesca Favia, European Commission, Belgium</p>
14:15-14:35	<p>Title: Transforming food supply chains: Blockchain and IoT for transparency and trust Ajdin Fetahović, ConfiFood , Estonia</p>
14:40-15:00	<p>Title: Conrad Rein, Crop Trust, Germany</p>
15:05-15:25	<p>Title: Screening of Cholesterol-lowering Lactobacillus and Research on Their Mechanism of Inhibiting Cholesterol Absorption Feng Cheng, Inner Mongolia Agricultural University, China</p>
15:30-15:50	<p>Title: Transforming Sustainable Diets with Kokumi Peptides: Enhancing Flavor, Health, and Sustainability Nabila Rodríguez Valerón, Nutrumami Aps, Denmark</p>
PENAL DISCUSSION	
Coffee Break 16:10-16:30@ Foyer	
Evening Session:	Directions and Business Talks
Chair	
16:30-16:50	<p>Title: Food Loss & Waste: Solutions for Building Resilient Food Systems in South America through Innovation and Technology Alcione Pereira, Connecting Food, Brazil</p>
16:55-17:15	<p>Title: Startups and scaleups shaping the future of the Food industry – challenges and opportunities Henri Molhuizen, FooDirAct, Netherlands</p>
17:20-17:40	<p>Title: ADHD, mental health, and impactful investments Michał Piosik, AC/VC Foodtech Impact Fund, Poland</p>
17:45-16:05	<p>Title: The Future Food Revolution: How We're Building a Better Future Through Food Analisa Winther Future Food with Analisa Winther, United States</p>
16:10-16:30	<p>Title: Viable, equitable and bearable: finding the sustainable sweet spot in poultry meat production Emily Burton, Nottingham Trent University, United Kingdom</p>
PENAL DISCUSSION	
16:45	End of Day

