

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.

**+44 1442 7810 82****[www.foodweek.thepeopleevents.com](http://www.foodweek.thepeopleevents.com)**

# 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 impacts. Showcasing BLUU Seafood

Cornelius Lahme, BLUU GmbH, Germany

12:10-12:30 Title: Shaping the Future of Food with Sustainable Oils from Microbial Sources

Efraín Hisnardo Rojas Uribe, Fats and Oils Community, Spain

12:35-12:55 Title: Upcycled Fruit Side Streams for Clean-Label Aeration and Stability in Frozen Desserts

Jovana Tomic Poepelt, Vivatra LTD, Serbia

#### 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: Fish: important in the protein transition

Iris Krabbenborg, Thai Union Innovation Hub, Netherlands

14:25-14:45 Title: Effects of whey on quality and differential metabolites of fermented camel jerky

Jin Li, Inner Mongolia Agricultural University, China

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

Hilary McCahill, Kerry Group, Ireland

15:15-15:35 Title: Effect of Selenium on Antioxidant Capacity and Flavor Substances of Goat Meat

Qiaoge Zhang, Inner Mongolia Agricultural University, China

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><b>Title: The Critical Role of Food Education in Establishing a Foundation for Lifelong Health</b></p> <p>Jessica Smith, William Hulme's Grammar School, United Kingdom</p>
16:55-17:15	<p><b>Title: Sustainable agricultural practices: regenerative agriculture and the future of the family farm</b></p> <p>Christine O'Donoghue de Vries , House of Kerry, Ireland</p>
17:20-17:40	<p><b>Title: GLP-1 receptor agonist use, considerations from reduced nutritional intake</b></p> <p>Alex Glover, TSI Group, United Kingdom</p>
17:45-18:05	<p><b>Title: Beyond the magic pill: reclaiming appetite, health, and food sovereignty in the age of ultra-processed diets and weight-loss drugs</b></p> <p>Silvio Panettieri, Rebel Sugar srl, Italy</p>
18:10-18:30	<p><b>Title: Our Food, Our Heritage, Our Future</b></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><b>Title:</b></p> <p>Roberta Re, Cambridge Food Science, United Kingdom</p>
09:30-09:55	<p><b>Title: Innovating in FMCG: Riding the Wave of Consumer Trends, Health, and Novel Food Technologies</b></p> <p>Jacqueline van Druten, CLIN-r, United Kingdom</p>
10:00-10:25	<p><b>Title: The westfalia journey in to AI and ML</b></p> <p>Andrew Mitchell, Westfalia fruit international, United Kingdom</p>
Coffee Break 10:30-10:50 @ Foyer	
10:50-11:15	<p><b>Title:</b></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><b>Title: Trends in Consumer Behavior and New Food Choices: Driving a Shift toward Sustainability</b></p> <p>Ilenia Buiatti, Founder BeautiFood Novel, Italy</p>
11:45-12:05	<p><b>Title: Transforming R&amp;D Formulation: Harnessing AI to Streamline Innovation and Optimize Product Development</b></p> <p>Yael Spektor, Origin Food Consulting Corp., United States</p> <p>Miriam Ueberall, Turing Labs, Netherlands</p>
12:10-12:30	<p><b>Title: Enhancing Public Health through Comprehensive Food Policy &amp; Regulation</b></p> <p>Abduljabbar Ahmed Abdo Hassan, International Youth Council, Yemen</p>
12:35-12:55	<p><b>Title: Leveraging AI and Machine Learning for Enhanced Food Safety and User Experience</b></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><b>Title: Application of stable isotopes and mineral elements fingerprinting for beef traceability and authenticity in Inner Mongolia, China</b></p> <p><b>Yang BAI</b>, Inner Mongolia Agricultural University, China</p>
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	<p><b>Title: Organic food processing</b></p> <p><b>Johanna Stumpner</b>, Assoziation ökologischer Lebensmittelhersteller, Germany</p>
14:45-15:10	<p><b>Title: Navigating the Food Production Space: managedFit-Outs, Maintenance, and Food Safety</b></p> <p><b>Sarah Kettel</b>, Cloud Kitchens, United Kingdom</p>
15:15-15:35	<p><b>Title: Stationary temperature monitoring and setting effective alarm</b></p> <p><b>Eric Moore</b>, Testo, United States</p>
15:40-16:00	<p><b>Title: Sanitation Strategies to Ensure Safe and Quality Food Production</b></p> <p><b>Michael Cramer</b>, Ajinomoto Foods North America, United States</p>
16:05-16:25	<p><b>Title: Food Defense &amp; Food Fraud</b></p> <p><b>Carolina Ruiz Olivos</b>, INNOCUITY, Chile</p>
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	<p><b>Title: Think Big, Stay Nimble: How Investors Can Help Transform Food Systems with Tech and Infrastructure</b></p> <p><b>Dan Altschuler</b>, Unovis Asset Management, United State</p>
09:30-09:55	<p><b>Title: Cranberry Bioactive components for health and opportunities for upcycling</b></p> <p><b>Christina Khoo</b>, Ocean Spray Cranberries, United States</p>
10:00-10:25	<p><b>Title: US FDA- Food Safety Modernization Act (FSMA) rule 204 for Enhanced Traceability and Food Safety for the Global Food Supply Chain</b></p> <p><b>Mr. Jeremy Schneider</b>, Schneider Food Safety Services, USA</p>
Coffee Break 10:30-10:50 @ Foyer	
10:50-11:15	<p><b>Title: Leveraging Nature and Fermentation Technologies to Address Critical Food System Challenges</b></p> <p><b>Ranjan Patnaik</b>, MycoTechnology, United States</p>
Morning Session:	Food Packaging, Preservation & Food Waste Management
Chair	
11:20-11:40	<p><b>Title: Fresh Produce food packaging in relates to innovations, plastic reduction and extension of the food shelf live</b></p> <p><b>Sylwia Bonfield</b>, Plasticos Del Segura, Spain</p>
11:45-12:05	<p><b>Title: Authentication of odor compounds in livestock and UHT milk: Identification, cluster analysis, and validity assessment</b></p> <p><b>Sijia Zhu</b>, Inner Mongolia Agricultural University, China</p>
12:10-12:30	<p><b>Title: Cleaning and hygienic design practices to improve food safety</b></p>

12:10-12:30

**Olivier Couraud**, Commercial Food Sanitation, France

12:35-12:55

**Title: Printing inks for food packaging: compliance and safety**

**Dr. Evert Delbanco**, Siegwerk Druckfarben AG & Co. KGaA, Germany

**PENAL DISCUSSION**

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

**Evening Session:** Food Supply Chains & Blockchain

**Chair**

13:50-14:10

**Title: Sustainable Food Choice: essential storytelling about the past**

**Francesca Favia**, European Commission, Belgium

14:15-14:35

**Title: Climate Change and Food Security in Sub-Saharan Africa: Projections, Challenges, and Innovative Solutions**

**Kevin Y Njabo**, Texas A&M University, United States

14:40-15:00

**Title: The Global Flagship Initiative: Advancing Food System Resilience in a Time of Global Uncertainty**

**Conrad Rein**, Crop Trust, Germany

15:05-15:25

**Title: Screening of Cholesterol-lowering Lactobacillus and Research on Their Mechanism of Inhibiting Cholesterol Absorption**

**Feng Cheng**, Inner Mongolia Agricultural University, China

15:30-15:50

**Title: Trust, Transparency and the Next Generation**

**Richard Laursen**, Nottingham Trent University, United Kingdom

**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

**Redefining Sweetness: A New Functional Category Based on Protein-Polyphenol Interaction**

**Emmanuela Alesiani**, SuiteFood Srl, Italy

17:20-17:40

**Title: ADHD, mental health, and impactful investments**

**Michał Piosik**, AC/VC Foodtech Impact Fund, Poland

17:45-16:05

**Title: Color, Culture, and Gut Health: Natural Innovation Shaping the Future of Food**

**Julian Voss**, PeakBridge, Germany

16:10-16:30

**PENAL DISCUSSION**

16:45

**End of Day**

