

FOOD WEEK 2025

3rd World Summit on

FOOD & NUTRITION TECHNOLOGY

September 08-10, 2025 | Frankfurt, Germany

CONFERENCE PROGRAMME

<https://foodweek.thepeopleevents.com/>

Day 1

September 08, 2025

Distribution of Badges and Registration

08:00-08:55

Meeting Room:
Main I & II

Hilton Garden Inn Frankfurt City Centre

Chair

Christine O'Donoghue de Vries, House of Kerry, Ireland

Keynote Talk

08:55 -09:00

Introduction

09:00-09:25

Title: How Regen Agriculture can help reducing the environmental impact of our food system

Dimitri Houtart, Syngenta Group, United Kingdom

09:30-09:55

Title: Think big, stay nimble: How investors can help transform food systems with tech and infrastructure

Dan Altschuler, Unovis Asset Management, United State

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: Reinventing for health, without losing what makes it special

Patricia Fuentes Zenon, Sense Path, Mexico

Morning Session:

Food Science & Technology

Chair

Dimitri Houtart, Syngenta Group, United Kingdom

11:20-11:40

Title: The Science of food integrity: Detecting deception in the supply chain

Maeve Shannon, Bia Analytical Ltd, Ireland

11:45-12:05

Title: Shaping the future of food with sustainable oils from microbial sources

Efraín Hisnardo Rojas Uribe, Fats and Oils Community, Spain

12:10-12:30

Title: Clean technology beyond labels – Circular Food product design

Jovana Tomic Poepelt, Vivatra LTD, Serbia

12:35-12:55

Title: Building the infrastructure for a new category of animal protein: Aleph Farms' platform approach to cultivated meat

Didier Toubia, Aleph Farms

Panel Discussion

Group Picture & Lunch Break 13:10-13:55 @ Hotel Restaurants

Moderator

Stefan Fak, Lotao, Germany

Evening Session:

Nutrition & Sustainable Diets | Plant-Based Protein Diet

Chair

Laura Gabriela Nemeth, University of Pécs, Hungary

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: Protein for good health and wellness in celiac diet Clara Berdini , NTFood a company of Morato Group, Italy

Panel Discussion

Coffee Break 16:10-16:30 @ Foyer

Evening Session:	Public Health & Nutrition
Chair	Stefan Fak , Lotao, Germany
16:35-16:55	Title: Scratching the surface: How can fungi RED-efine the food industry? Mariano Di Rubbo , Michroma, United States
17:00-17:20	Title: Sustainable agricultural practices: regenerative agriculture and the future of the family farm Christine O'Donoghue de Vries , House of Kerry, Ireland
17:25-17:45	Title: GLP-1 receptor agonist use, considerations from reduced nutritional intake Alex Glover , TSI Group, United Kingdom
18:05-18:20	Title: Enhancing nutrition and public health through sustainable, locally produced complementary foods in Zimbabwe Delilah Takawira , CARE, Zimbabwe
18:25-18:45	Title: Our food, our heritage, our future Makhosi Mahlangu , African Food Revolution, Zimbabwe

Panel Discussion | End of Day 1 @ 19:00

Day 2 | September 09, 2025

Distribution of Badges and Registration @ 08:30-09:00 | Meeting Room: Main I & II

Moderator **Marta Bochniak**, Wroclaw University of Economics, Poland

Keynote Talk

09:00-09:25	Title: Utilizing AI to deliver the perfect cheeto Jorge Morales , PepsiCo, United States
09:30-09:55	Title: From pioneer to partner: Why plant-based startups need to rethink AI Stefan Fak , Lotao, Germany
10:00-10:25	Title: The westfalia journey in to AI and ML Andrew Mitchell , Westfalia fruit international, United Kingdom

Coffee Break 10:30-10:50 @ Foyer

10:50-11:15	Title: Cranberry Bioactive components for health and opportunities for upcycling Christina Khoo , Ocean Spray Cranberries, United States
11:20-11:45	Title: PFAS Regulation: How to seal aggressive cleaning products in future? Christian Geubert , Angst+Pfister Group, Switzerland
Morning Session	Application of AI & ML in Food Industry
Chair	Jorge Morales , PepsiCo, United States
11:55-12:15	Title: Smarter science, faster product development: AI in the R&D toolkit Yael Spektor , R&D lead Turing Labs, Origin Food Consulting Corp., United States Miriam Ueberall , Turing Labs, Scientific Advisory Board Member, Peakbridge, Netherlands
12:20-12:40	Title: AI for food safety and customer delight: Enhancing safety and experience in food delivery platforms Steven Ross Glass , Just Eat Takeaway.com, Netherland Karolina Braga , Just Eat Takeaway.com, Germany
12:45-01:05	Title: Trends in consumer behavior and new food choices: Driving a shift oward sustainability Ilenia Buiatti , BeautiFood Novel, Italy
01:10-01:30	Title: The third food revolution: Why price isn't the finish line Pablo Quintero , Flint, United Kingdom

Panel Discussion

Lunch Break 13:40-14:30 @ Hotel Restaurants

Moderator	Gertjan Klijnstra , Stichting Van Hall Larenstein, Netherlands
Evening Session	Food Policy & Regulation Food Quality, Safety, and Regulations
Chair	Christian Geubert , Angst+Pfister Group, Switzerland
14:35-14:50	Title: Preliminary review and regulatory classification recommendations for honey with added honeybee venom Kathy Lloyd , Waka Kuaka Ltd, New Zealand
14:55-15:15	Title: The EU Regulatory framework on the production and placing on the market of processing aids used in food Luca Galizia , Keller and Heckman, Belgium
15:20-15:40	Title: Stationary temperature monitoring and setting effective alarm Eric Moore , Testo, United States
15:45-16:05	Title: Regulatory signals and public health: Using data to drive smarter food safety oversight Mark Baker , Fresh Coast Food Solutions, United States

Coffee Break 16:10-16:30 @ Foyer

16:35-16:55	Title: Food Defense & Food Fraud Carolina Ruiz Olivos , INNOCUITY, Chile
17:00-17:20	Title: Cleaning and hygienic design practices to improve food safety Olivier Couraud , Commercial Food Sanitation, France
17:25-17:45	Title: Streamlining Food Regulation: A startup's perspective on accelerating innovation Anna-Lena Kaiser , AL8 Tech, Germany

Day 3 | September 10, 2025

Distribution of Badges and Registration @ 08:30-09:00 | Meeting Room: Main I & II

Moderator Didier Toubia, Aleph Farms

Keynote Talk

09:00-09:25
Title: Leveraging nature and fermentation technologies to address critical food system challenges
Ranjan Patnaik, MycoTechnology, United States

Poster Presentations @ 09:30-10:30

Chair Ranjan Patnaik, MycoTechnology, United States

P1 **Title: The effect of rapeseed, avocado, and walnut oil proportions on the oxidative stability of lipid blends – A simplex mixture design approach**
Marta Bochniak, Wroclaw University of Economics, Poland

P2 **Title: The effect of rapeseed, avocado, and walnut oil proportions on the oxidative stability of lipid blends – A simplex mixture design approach**
Ewelina Książek, Wroclaw University of Economics, Poland

P3 **Title: Quality analysis and antioxidant capacity of dark beers**
Natalia Martínez Ayala, Universidad de Guanajuato, México

P4 **Title: Comparative study of quality and antioxidant capacity among Amber beers**
Frida Delgado Espino, Universidad de Guanajuato, México

P5 **Title: MBO Students in action for plant-based food: a participatory approach to dietary behavior change**
Gertjan Klijnsma, Stichting Van Hall Larenstein, Netherlands

P6 **Title: Edible insect: Sensor and sensory analysis**
Laura Gabriela Nemeth, University of Pécs, Hungary

Award

Coffee Break 10:40-11:00 @ Foyer

Keynote Forum

11:00-11:25
Title: Building financeable sustainable food supply chains
Wilbert Hilkens, Food Supply Chain Labs, Netherlands

Morning Session: **Food Packaging & Supply Chains**

Chair Jeremy Schneider, Schneider Food Safety Services, United States

11:30-11:50
Title: Palate: Personalised plate-level food guidance for taste, value, population health and planet health
Adarsh Nadig, Palate Power Private Ltd, United Kingdom

11:55-12:15
Title: Climate change and food Security in sub-saharan Africa: Projections, challenges, and innovative solutions
Kevin Y Njabo, Texas A&M University, United States

12:20-12:40	Title: Printing inks for food packaging: compliance and safety Evert Delbanco , Siegwerk Druckfarben AG & Co. KGaA, Germany
12:45-13:05	Title: Screening of cholesterol-lowering lactobacillus and research on their mechanism of inhibiting cholesterol absorption Feng Cheng , Inner Mongolia Agricultural University, China

Panel Discussion

Lunch Break 13:15-14:00 @ Hotel Restaurants

Keynote Forum

14:00-14:25	Title: US FDA- Food Safety Modernization Act (FSMA) rule 204 for enhanced traceability and food safety for the global food supply chain Jeremy Schneider , Schneider Food Safety Services, United States
Evening Session:	Directions and Business Talks
Chair	Wilbert Hilken , Food Supply Chain Labs, Netherlands
14:30-14:55	Title: Color, culture, and gut health: natural innovation shaping the future of food Julian Voss , PeakBridge, Germany
15:00-15:20	Title: The global flagship initiative: Advancing food system resilience in a time of global uncertainty Conrad Rein , Crop Trust, Germany
15:25-15:45	Title: Redefining sweetness: A new functional category based on protein-polyphenol interaction Emmanuela Alesiani , SuiteFood Srl, Italy
15:50-16:10	Title: Whole genome sequencing of listeria species isolated from ready-to-eat food samples imported to saudi arabia Ayidh Almansour , Saudi Food and Drugs Authority, Saudi Arabia

Panel Discussion

Coffee Break 16:20-16:40 @ Foyer

End of Day 3 @ 17:00