



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.





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

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08:00-08:55	Registrations
08.00-08.33	Discovery 1
	Keynote Forum
08:55 -09:00	Introduction
00 00 00 05	Title: Implementation gap achieving SDG's
09:00-09:25	Hoogeveen Hans, FAO, Italy
09:30-09:55	Title: How Regen Agriculture can help reducing the environmental impact of our food system
	Dimitri Houtart,™yngenta Group, United Kingdom
10:00-10:25	Title: Transforming Food Systems for a Sustainable Future
10.00-10.23	Eva Keretic, Foodworks Association, Germany ¹
	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, 2 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: Upcycled Fruit Side Streams for Clean-Label Aeration and Stability in Frozen Desserts
12.10 12.30	Jovana Tomic Poepelt, Vivatra LTD, Serbia
	Title:Building the infrastructure for a new category of animal protein: Aleph Farms' platform
12:35-12:55	approach to cultivated meat
	Didier Toubia , Aleph Farms, Israel
	PENAL DISCUSSION
	Lunch Break 13:10-13:55 @ Hotel Restaurants
Evening Session:	Nutrition & Sustainable Diets Plant-Based Protein Diet
Chair	Eva Keretic, Foodworks Association, Germany
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

	PENAL DISCUSSION
	Coffee Break 16:10-16:30 @ Foyer
Evening Session:	Public Health & Nutrition
Chair	
16:35-16:55	Title: Scratching the surface: How can fungi RED-efine the food industry?
10:33-10:33	Mariano Di Rubbo, Michroma, USA?
	Title: Sustainable agricultural practices: regenerative agriculture and the future of the family
17:00-17:20	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, Dnited Kingdom
	Title: Enhancing nutrition and public health through sustainable, locally produced
18:05-18:20	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 PENAL DISCUSSION
19:00	End of Day
19:00	Elia di Day
	Day 2
00.20 00.00	09-Sep-25
08:30-09:00	Registrations Discovery 1
	Discovery 1 Keynote Forum
	Title: Utilizing AI to Deliver the Perfect Cheeto
09:00-09:25	Jorge Morales, PepsiCo, United States
	Title: From Pioneer to Partner: Why Plant-Based Startups Need to Rethink Al
09:30-09:55	Stefan Fak, Lotao, Germany ²
	Title: The westfalia journey in to AI and ML
10:00-10:25	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
10:50-11:15	Christina Khoo, Ocean Spray Cranberries, United States
11:20-11:45	Title: PFAS Regulation: How to seal aggressive cleaning products in future?
11.20-11.43	Christian Geubert, Angst+Pfister Group, Switzerland
Morning Session	Application of AI & ML in Food Industry
Chair	
	Title: Transforming R&D Formulation: Harnessing AI to Streamline Innovation and Optimize
11:55-12:15	Product Development
	Yael Spektor, Origin Food Consulting Corp., United States
	Miriam Ueberall, Turing Labs, Netherlands
12:20-12:40	Title: Leveraging AI and Machine Learning for Enhanced Food Safety and User Experience
	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, Founder BeautiFood Novel, Italy
	Title: The Third Food Revolution: Why Price Isn't the Finish Line
01:10-01:30	Pablo Quintero, Bint, Spain
	Table same of Emily Spain

	PENAL DISCUSSION
	Lunch Break 13:40-14:30 @ Hotel Restaurants
Evening Session	Food Policy & Regulation Food Quality, Safety, and Regulations
Chair	
	Title: Preliminary Review and Regulatory Classification Recommendations for Honey with
14:35-14:50	Added Honeybee Venom
	Kathy Lloyd, Waka Kuaka Ltd, New Zealand®
14:55-15:15	Title: Navigating the Food Production Space: managedFit-Outs, Maintenance, and Food Safety
	Sarah Kettel, Cloud Kitchens, United Kingdom
45.00.45.40	Title: Stationary temperature monitoring and setting effective alarm
15:20-15:40	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
10.55-10.55	Carolina Ruiz Olivos, INNOCUITY, Chile 2
17:00-17:20	Title: Cleaning and hygienic design practices to improve food safety
17:00-17:20	Olivier Couraud, ©ommercial Food Sanitation, France
47.25 47.45	Title: Streamlining Food Regulation: A Startup's Perspective on Accelerating Innovation
17:25-17:45	Anna-Lena Kaiser, AL8 Tech, Germany
	PENAL DISCUSSION
18:0	0 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 2
	Dan Altschuler, Unovis Asset Management, United State
09:30-09:55	Title: Leveraging Nature and Fermentation Technologies to Address Critical Food System Challenges
03.30-03.33	Ranjan Patnaik, MycoTechnology, United States
	Title: US FDA- Food Safety Modernization Act (FSMA) rule 204 for Enhanced Traceability and
10:00-10:25	Food Safety for the Global Food Supply Chain
	Jeremy Schneider, Schneider Food Safety Services, USA22
	Coffee Break 10:30-10:50 @ Foyer
10:50-11:15	Title:
	Steven Foster, Wholesale Produce Supply, United State
Morning Session:	Food Packaging, Preservation & Food Waste Management
Chair	Jeremy Schneider, Schneider Food Safety Services, USA®®
	Title: Fresh Produce food packaging in relates to innovations, plastic reduction and extension
11:20-11:40	of the food shelf live
	Sylwia Bonfield, Plasticos Del Segura, Spain
44.45.43.65	Title: Authentication of odor compounds in livestock and UHT milk: Identification, cluster
11:45-12:05	analysis, and validity assessment

12:10-12:30 12:35-12:55	Sijia Zhu, Inner Mongolia Agricultural University, China Title: Printing inks for food packaging: compliance and safety Dr. Evert Delbanco, Siegwerk Druckfarben AG & Co. KGaA, Germany Title: Printing inks for food packaging: compliance and safety Dr. Evert Delbanco, Siegwerk Druckfarben AG & Co. KGaA, Germany PENAL DISCUSSION
	Lunch Break 13:10-13:55 @ Hotel Restaurants
Evening Session:	Food Supply Chains & Blockchain
Chair	Ranjan Patnaik, MycoTechnology, United States
14:00-14:20	Title: Climate Change and Food Security in Sub-Saharan Africa: Projections, Challenges, and Innovative Solutions Kevin Y Njabo, Texas A&M University, United States Title: The Global Flagship Initiative: Advancing Food System Resilience in a Time of Global
14:25-14:45	
14.25-14.45	Uncertainty Control Pain Control Control
14:50-15:10	Conrad Rein, Crop Trust, Germany Title: Screening of Cholesterol-lowering Lactobacillus and Research on Their Mechanism of Inhibiting Cholesterol Absorption Feng Cheng, Inner Mongolia Agricultural University, China
	PENAL DISCUSSION
Evening Session:	Directions and Business Talks
Chair	
15:25-15:45	Title: Food Loss & Dutions for Building Resilient Food Systems in South America through Innovation and Technology Alcione Pereira, Connecting Food, Brazil
15:50-16:10	Redefining Sweetness: A New Functional Category Based on Protein-Polyphenol Interaction Emmanuela Alesiani, SuiteFood Srl, Italy
	Coffee Break 16:10-16:30@ Foyer
16:30-16:50	Title: ADHD, mental health, and impactful investments Michał Piosik, AC/VC Foodtech Impact Fund, Poland
16:55-17:15	Title: Color, Culture, and Gut Health: Natural Innovation Shaping the Future of Food Julian Voss, PeakBridge, Germany
	PENAL DISCUSSION
Evening Session:	Poster Presentations
Chair	Eric Moore, Testo, United States
17:25-17:35	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
17:40-17:50	Title: The Effect of Rapeseed, Avocado, and Walnut Oil Proportions on the Oxidative Stability of Lipid Blends – A Simplex Mixture Design Approach Ewelina Książek, Mroclaw University of Economics, Poland
17:55-18:05	Title: Quality Analysis and Antioxidant Capacity of Dark Beers Natalia Martínez Ayala, Universidad de Guanajuato, México
18:10-18:20	Title: Comparative study of quality and antioxidant capacity among Amber beers Frida Delgado Espino, Universidad de Guanajuato, México
18:25-18:35	Title: MBO Students in Action for Plant-Based Food: A Participatory Approach to Dietary Behavior Change Gertjan Klijnstra, Stichting Van Hall Larenstein, Netherlands
18:40-18:45	Title: Edible Insect: Sensor and Sensory Analysis Laura Gabriela Nemeth, University of Pécs, Hungary

