



IUF ST

SEPTEMBER 8-12, 2024 RIMINI - ITALY

22nd World Congress
of Food Science and Technology

The future of food is now: development, functionality & sustainability

Advanced Programme

Advanced Programme



Monday, 9th September

● Oral sessions ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 11:00	OPENING CEREMONY Italian food tradition: a story that continues			
11:00 11:30	COFFEE BREAK			
11:30 13:00	Plenary Session 1 (Part I) Food Processing for Nutrition, Diet and Health. A critical advancement in improving processed food classification			
13:00 14:00	LUNCH BREAK		Session "Palm oil waste management-Potential sustainable food and energy resource"	
14:00 14:45	Plenary Session 1 (Part II) Multi-disciplinary panel discussion Joining food and nutrition sciences for a better food classification scheme to improve public health	Plenary Session 2 Sailing towards new shores of thought Howard Moskowitz Young Scientist Award winner presentation #1		
14:45 16:15	14:45 - 16:00 FAO Strengthening National Food Control Systems: FAO's experience and lessons learned	RESEARCH AND INNOVATION FOR SUSTAINABLE FOOD SYSTEMS FROM PRODUCTION TO CONSUMPTION: The Italian challenge	ISNFF Nutraceuticals and Functional Lipids, Proteins, Biopeptides and Phenolics: Bioavailability and Metabolism – Role in Disease Risk Reduction and Immune Enhancement	EDUCATION IUFST WORKING GROUP Navigating New Frontiers in Food Studies: Integrating Generative AI for Enhanced Education and Global Insights
16:15 16:45	COFFEE BREAK			
16:45 18:15	16:45 - 18:45 ISFE Advances on Alternative Food Processing Technologies	FIFSTA Cultivating the Future: Advancing Undergraduate Education in Food Science and Technology in the ASEAN for Sustainable Development	Technological Advancements in Microalgae as an Alternative More Sustainable and Nutritious Food Source	GFORSS A Joined-up approach to the Identification, Assessment and Managements of Emerging Food Safety Hazards and Associated Risks (Foodsafer)

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM
09:00 11:00				
11:00 11:30	COFFEE BREAK			
11:30 13:00				
13:00 14:00	LUNCH BREAK			
14:00 14:45				
14:45 16:15	14:45 - 15:45 MERIEUX NUTRISCIENCES Unveiling the Impact of PFAS: safeguarding global health through a One Health approach	14:45 - 15:15 IPG PHOTONICS Lasers: a sustainable baking, drying and cleaning solution for Food & Beverage manufacturing	New processes & technologies 1	Food ingredients/bioactive ingredients 1
16:15 16:45	COFFEE BREAK			
16:45 18:15	15:45 - 16:15 SHIMADZU SFC-MS: a viable alternative to LC-MS in food safety analysis	15:15 - 16:15 UNIBO	Nutrition & health, alternative proteins 1	Technology and sustainability 1
	Upcycling Seafood side streams for Sustainable Blue Bioeconomy		Technology for health 1	



Tuesday, 10th September

● Oral sessions ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	<p>Plenary Session 3 New product development for the actual market (where the future is now) Sebastiano Porretta</p> <p>09:30 - 10:00 Young Scientist Award winner presentation #2 and #3</p>			Nutrition & health, alternative proteins 2
10:00 10:30	COFFEE BREAK			
10:30 12:00	<p>EFFOST Designing Food for Health</p>	<p>WAAFOST New approaches to re-developing West African traditional foods through academia-industry-government partnerships</p>	<p>EIT FOOD AgriFood InnovAbility: From Research to New Business Ventures</p>	Nutrition & health, alternative proteins 3
12:00 13:30	<p>ISFANS Nanotechnology and food</p>	<p>Towards a New Era of Food and Mental Health: The Potential of Bioactive Compounds from Brazilian Biodiversity</p>	<p>PALM OIL - AT THE INTERSECTION OF HUMAN HEALTH AND SUSTAINABILITY</p>	<p>IFS: Science beyond Science - Communication with policy makers and stakeholders to catalyse positive changes in society. The case of IFS food science and technology grantees in Low and Low middle income countries</p>
13:30 14:30	LUNCH BREAK			
14:30 16:00	<p>Panel and Plenary Session 4 Industry - Ian Noble Transforming our Food System, the importance of partnership Young Scientist Award winner presentation #4</p>	<p>Rheological and colloid approach to control structure and texture</p>	<p>General Confederation of Italian Agriculture CONFAGRICOLTURA From digitization to waste recovery: main results of confagricoltura eu projects on innovation</p>	<p>Undergraduate Product Development Competition 1</p>
16:00 16:30	COFFEE BREAK			
16:30 18:00	<p>Undergraduate Product Development Competition 2</p>	<p>16:30 - 18:20 GHI Debating the future of food</p>	<p>ALACCTA Opportunities and Needs for the 21st Century Food Systems</p>	<p>ISNFF Upgrading Processing Discards in Waste Reduction and Towards Health Promotion</p>
20:00	WELCOME TO THE SHOW THAT NEVER ENDS : GALA DINNER			

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
09:00 10:00	New processes & technologies 2	Technology for health 2	Traditional foods for future 1	Packaging 1	09:00 10:00
10:00 10:30	COFFEE BREAK				10:00 10:30
10:30 12:00	New processes & technologies 3	Politic & education 1	New food products development 1	Micro & hygiene 1	10:30 12:00
12:00 13:30	Technology and sustainability 2	Functional food 1	Meat analogue - edible insects 1	Analytics 1	12:00 13:30
13:30 14:30	LUNCH BREAK				13:30 14:30
14:30 16:00	<p>RIDDET INSTITUTE Engineering food structures for optimal digestion and nutrient delivery</p>	<p>14:30 - 15:30 ILSI 15:30 - 16:00 NATURE OUTPUBLISH</p>	Nutrition & health, alternative proteins 4	Physical properties of foods-Food structuring - Future of manufacturing - Modelling 1	14:30 16:00
16:00 16:30	COFFEE BREAK				16:00 16:30
16:30 18:00	Nutrition & health, alternative proteins 5	Food quality 1	Sensory and Consumer Science 1	Food ingredients/bioactive ingredients 2	16:30 18:00
20:00	WELCOME TO THE SHOW THAT NEVER ENDS : GALA DINNER				20:00



Wednesday, 11st September

● Oral sessions
 ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	09:00 - 09:35 Plenary Session 5 EU strategy on sustainable food systems Hugo De-Vries Young Scientist Award winner presentation #5 #6		Nutrition & health, alternative proteins 6	New processes & technologies 4
10:00 11:30	Plenary Session 6 Distinguished Lecturer Steve Wearne Lifetime Achievement Award Winner F. Shahidi Induction Ceremony		Nutrition & health, alternative proteins 7	Physical properties of foods - Food structuring - Future of manufacturing - Modelling 2
11:30 12:00	COFFEE BREAK			
12:00 13:30	IAFOST Nutritious and safe food for all (8 billion mouths) through novel food sources, plant-based alternatives, new applications and reduction of food loss and waste	ISEKI-FOOD Skills for the Food System transition	12:00 - 13:00 AJINOMOTO dietary glutamates – its function, intake & safety 13:00 - 13:30 Entrepreneurial Panel	12:00 - 12:30 NEOTRON 12:30 - 13:00 JBTC 13:00 - 13:30 BUSINESS SCHOOL BOLOGNA The New Managerial Education for the Leaders of Food Innovation
13:30 14:30	LUNCH BREAK			
14:30 16:00	14:30 - 16:20 Plenary Session 7 – IDF The Role of Dairy Processing in Delivering Healthy and Sustainable Food Systems Piercristiano Brazzale	EDUCATION WORKING GROUP Cultivating Success: Innovative Pathways in Food Studies and Global Careers	General Confederation of Italian Agriculture CONFAGRICOLTURA Eu agrifood system towards the new partnership: confagricoltura's role on governance and pact4skills	Undergraduate Product Development Competition 3
16:00 16:30	COFFEE BREAK			
16:30 18:00	MID CAREER SCIENTISTS (MCS) Communicating Science Young Scientist Award winner presentation #7 #8 #9	16:30 - 17:15 BQC	Undergraduate Quiz Bowl Championship	Physical properties of foods - Food structuring - Future of manufacturing - Modelling 3
18:30 22:00	IAFOST ACADEMY AND FELLOW DINNER			

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
09:00 10:00	New food products development 2	Food quality 2	Traditional foods for future 2	Fish	09:00 10:00
10:00 11:30	Food ingredients/bioactive ingredients 3	Food quality 3	Sensory and Consumer Science 2	Packaging 2	10:00 11:30
11:30 12:00	COFFEE BREAK				11:30 12:00
12:00 13:30	Technology for health 3	Nutrition & health, alternative proteins 8	New processes & technologies 5	Plant based food	12:00 13:30
13:30 14:30	LUNCH BREAK				13:30 14:30
14:30 16:00	Politic & education 2	Nutrition & health, alternative proteins 9	Analytics 2	Micro & hygiene 2	14:30 16:00
16:00 16:30	COFFEE BREAK				16:00 16:30
16:30 18:00	Functional food 2	New processes & technologies 6	Technology and sustainability 3	16:30 - 17:30 ELSEVIER OUTPUBLISH Author Workshop - What to consider when publishing your work	16:30 18:00
18:30 22:00	IAFOST ACADEMY AND FELLOW DINNER				18:30 22:00



Thursday, 12th September

● Oral sessions
 ● Sponsored Sessions

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	Plenary Session 8 Food Processing industries in emerging economies - developments, constraints and implications for science Joachim von Braun		Nutrition & health, alternative proteins 10	Food ingredients/bioactive ingredients 4
10:00 11:30	Multidisciplinary Panel Discussion	IUFoST /IAFoST Precision Nutrition and Food Science Strategies to Combat Persistent Metabolic Challenges Associated with Long-COVID	Technology and sustainability 4	Physical properties of foods - Food structuring - Future of manufacturing - Modelling 4
11:30 12:00	COFFEE BREAK			
12:00 13:30	Award Presentation Closing Ceremony			
13:30 14:30	IUFoST General Assembly			
16:00 16:30	TECHNICAL TOURS			

	TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM
09:00 10:00	Analytics 3	Food quality 4	Packaging 3	
10:00 11:30	Meat analogue – edible insects 2	Micro & hygiene 3	Functional food 3	
11:30 12:00	COFFEE BREAK			
12:00 13:30				
13:30 14:30				
16:00 16:30	TECHNICAL TOURS			