





SEPTEMBER 8-12, 2024 RIMINI - ITALY

22<sup>nd</sup> World Congress of Food Science and Technology

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

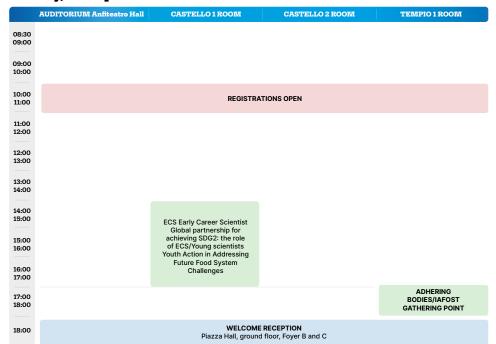
**Advanced Programme** 





#### This is a preliminary timetable that may be subject to change

#### Sunday, 8<sup>th</sup> September



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Oral sessions

Sponsored Sessions

TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM	
			REGISTRATIONS OPEN	08:30 09:00
	REGISTRATIONS OPEN			09:00 10:00 10:00 11:00
			PRE-CONGRESS WORKSHOP Food Safety Validation and Verification: Key Requirements for Global Food Safety	11:00 12:00 12:00 13:00 13:00 14:00 14:00
15:00 - 16:30 INDUSTRY AWARDS Jury Meeting				15:00 16:00
				16:00 17:00
				17:00 18:00
				18:00



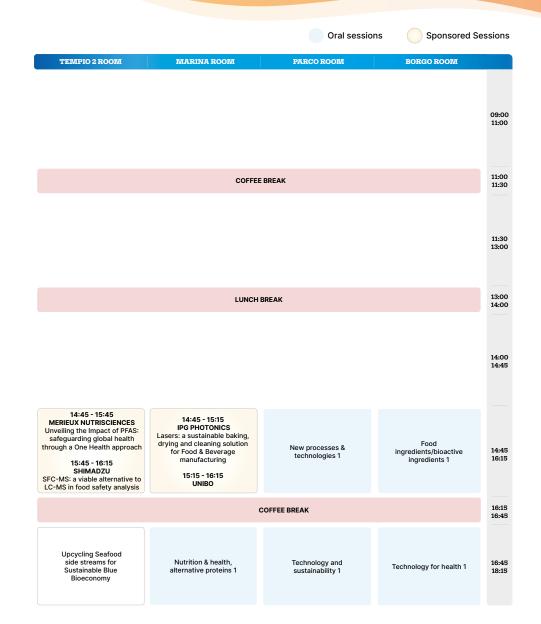


#### Monday, 9<sup>th</sup> September

	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		COFFE	EE 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 IUFOST WORKING GROUP Navigating New Frontiers in Food Studies: Integrating Generative Al 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)

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## Tuesday, 10<sup>th</sup> September

	AUDITORIUM Anfiteatro Hall	CASTELLO 1 ROOM	CASTELLO 2 ROOM	TEMPIO 1 ROOM
09:00 10:00	Plenary Session 3 New product development for the actual market (where the future is now) Sebastiano Porretta  09:30 - 10:00 Young Scientist Award winner presentation #2 and #3			Nutrition & health, alternative proteins 2
10:00 10:30		COFFE	E BREAK	
10:30 12:00	EFFOST Designing Food for Health	WAAFOST New approaches to re-developing West African traditional foods through academia-industry-gover nment partnerships	EIT FOOD AgriFood InnovAbility: From Research to New Business Ventures	Nutrition & health, alternative proteins 3
12:00 13:30	ISFANS Nanotechnology and food	Towards a New Era of Food and Mental Health: The Potential of Bioactive Compounds from Brazilian Biodiversity	PALM OIL - AT THE INTERSECTION OF HUMAN HEALTH AND SUSTAINABILITY	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
13:30 14:30	LUNCH BREAK			
14:30 16:00	Panel and Plenary Session 4 Industry – Ian Noble Transforming our Food System, the importance of partnership Young Scientist Award winner presentation #4	Rheological and colloid approach to control structure and texture	General Confederation of Italian Agriculture CONFACRICOLTURA From digitization to waste recovery: main results of confagricoltura eu projects on innovation	Undergraduate Product Development Competition 1
16:00 16:30	COFFEE BREAK			
l6:30 l8:00	Undergraduate Product Development Competition 2	16:30 - 18:20 GHI Debating the future of food	ALACCTA Opportunities and Needs for the 21st Century Food Systems	ISNFF Upgrading Processing Discards in Waste Reduction and Towards Health Promotion
0:00		WELCOME TO THE SHOW THA	AT NEVER ENDS : GALA DINNER	

Oral sessions

Sponsored Sessions

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





## Wednesday, 11<sup>st</sup> September

	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	
13:30 14:30	of Food Innovation  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 ACCADEMY AND FELLOW DINNER				

Oral sessions

Sponsored Sessions

TEMPIO 2 ROOM	MARINA ROOM	PARCO ROOM	BORGO ROOM		
New food products development 2	Food quality 2	Traditional foods for future 2	Fish	09:00 10:00	
Food ingredients/bioactive ingredients 3	Food quality 3	Sensory and Consumer Science 2	Packaging 2	10:00 11:30	
	COFFEE	BREAK		11:30 12:00	
Technology for health 3	Nutrition & health, alternative proteins 8	New processes & technologies 5	Plant based food	12:00 13:30	
	LUNCHE	BREAK		13:30 14:30	
Politic & education 2	Nutrition & health, alternative proteins 9	Analytics 2	Micro & hygiene 2	14:30 16:00	
	COFFEE BREAK				
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 16:30 18:00	
	IAFOST ACCADEMY AND FELLOW DINNER				



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# Thursday, 12<sup>th</sup> September

	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		TECHNICA	AL TOURS	

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