

Sunday, 31st

Registration & Welcome Reception

17:30

Registration (Main hall of Building/Edifício 4)

19:00

Welcome Reception



Innovation in Research and  
Education for the transition to  
sustainable food systems

## Monday 1st

**Room:** Registration  
08:00-  
09:00

### Opening Ceremony

**Room:** Main Auditorium

09:00	00:05	Paola Pittia (Chair of the Scientific Committee, President of IFA)	Opening of the Conference
09:05	00:05	Margarida Viera (Chair of the Organizing Committee)	Opening of the Conference
09:10	00:05	Alexandra Teodósio (Rector of the University of Algarve)	Welcome in University of Algarve

### Plenary

**Room:** Main Auditorium **Chairs:** Rui Cruz & Marwen Moussa

Time	Duration	Speaker	Title
09:15	00:30	Marin Rose	Learning Beyond Silos: Critical Thinking for Collaborative Food System Governance
09:45	00:30	Eduardo Esteves	Beyond Teaching: Building a Culture of Pedagogical Innovation in Times of Change

### 10:15 00:30 Coffee Break and Poster Session

#### Session 1: Education and Training for Sustainable and Innovative Food Systems

**Room:** Main Auditorium **Chair:** Rui Costa

Time	Duration	Speaker	Title
10:50	00:30	Billy Goodburn	From Training Needs to Implementation: an Industry Perspective

### 1.1 Education and Training: Challenges and New Approaches

**Room:** Main Auditorium  
**Chairs:** Luís Miguel Cunha & Artur Gregório

### 1.2 Skills for the Future

**Room:** 3.11 CP  
**Chairs:** Cristina Silva & Luis Mayor

Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
11:25	00:15	Luís Miguel Cunha	Food Creativity and Innovation: Development of a New Eco-Innovative Product in the Centre of a Successful Project-Based Learning Approach	2713	11:25	00:15	Cristina Silva	Gaps and Their Implications for Future Curriculum Reform in Food Science, Technology, and Engineering (FST&E)	1952
11:40	00:15	Susana Caldas Fonseca	Student Experiences and Evaluation of the Blended Intensive Programme on Food Innovation and the Consumer	2721	11:40	00:15	Paola Pittia	Glocal Ecosystems and Expanded Knowledge for Green Skills and Capability in the Food Sector	2661
11:55	00:15	Artur Gregório & Sofia Reis	COREnet & EU4Advice: Strengthening EU Advisory Networks to Support Sustainable Short Food Supply Chains	2930	11:55	00:15	Fátima Poças	A Digital Training Platform for Sustainable Food Packaging Design	2666
12:10	00:15	Raphael Monod	Effects of Environmental Labels on Students' Food Choices in an Experimental Restaurant	2437	12:10	00:15	Gianfranco Di Lorenzo	AI Based Surrogate of Mechanistic CFD in Twin Screw Extruder for Protein Texturization	2445
					12:25	00:15	Luis Mayor	From Skill Needs to Training Solutions: The I-RESTART Approach to Reskilling and Upskilling in the European Agri-Food Sector	2957

### 12:40-13:55 Lunch & Poster Session

#### Session 2: Research for Sustainable and Innovative Food Systems

**Room:** Main Auditorium **Chairs:** Margarida Vieira

Time	Duration	Speaker	Title
14:00	00:40	Marco Dalla Rosa	Regenerative agri-food approach: skills needs for more sustainable and innovative food systems

### 2.1 Innovative Technologies

**Room:** 1.8 FCT  
**Chairs:** Pedro E. D. Augusto & Urszula Tylewicz

### 2.2 Food Waste and Byproducts Valorization

**Room:** 3.11 CP  
**Chairs:** María Teresa Jiménez-Munigua & Victor Acha

### 2.3 Food Quality and Safety

**Room:** 3.5 CP  
**Chairs:** Célia Quintas & Diego A. Moreno-Fernández

Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
14:45	00:15	Nelson Pereira	Impact of Pulsed Electric Field Pretreatment on Phytochemical Retention and Bioaccessibility of Hot-Air Dried Sweet Potato	2098	14:45	00:15	Mário Vale	Subcritical Water as an Enhancer for the Extraction of Cellulose from Agro-Industry By-Products	2135	14:45	00:15	Mainak Das	Improving Food Safety Through Optimization of Non-Invasive and Sustainable Techniques	2166
15:00	00:15	Ali Ubeyitogullari	3D Food Printing for Dual Delivery of Hydrophilic and Hydrophobic Bioactive Compounds	1896	15:00	00:15	Eda Furtana	Sustainable Valorization of Agro-Industrial By-Products via the Development of Functional Whey-Based Beverages Enriched with Plant-Derived Bioactive Extracts	2169	15:00	00:15	Georgios Seiragakis	Assessing Greek Propolis Safety: Pesticides from Hive and Environment	2444
15:15	00:15	Sibel Uzuner	UV-C Treatment of Shalgam Drink: Quality Alterations and Microbial Inactivation	1946	15:15	00:15	Khadija Reguieg	Valorization of Portuguese Goat Whey Through the Production of Kefir	2074	15:15	00:15	Rose Daphnee Tchoukouang	Balancing Nutritional Quality and Microbial Safety: Lycopene Stability and Inactivation of <i>Alicyclobacillus acidoterrestris</i> via Combined Heat and UV-C Treatments	2555

### 15:30 00:30 Coffee Break & Poster Session

16:00	00:15	Zbigniew Kobus	Effect of Temperature-Controlled Pulsed Microwave Extraction on Phenolic Profile and Antioxidant Activity of Hawthorn Fruit Extracts	1963	16:00	00:15	Rebeca Vázquez Sobrado	Valorization of Tuna Byproducts Through High-Pressure-Assisted Enzymatic Hydrolysis: Yield and Hepatoprotective Potential	1944	16:00	00:15	Ulrich Busch	Future Lab 2030 - Analytics, Artificial Intelligence and a Digital Twin - Meat Spoilage Using the Example of Minced Meat	2113
16:15	00:15	Márcio Moura-Alves	Antimicrobial and Antioxidant Properties of Grape Stem Extracts Obtained by Ultrasound-Assisted Extraction	2285	16:15	00:15	Luana de S. C. Carnaval	From Fruit Waste to Function: Biobased Multifunctional Edible Films Developed via Whole-Waste Valorisation and Green Pectin Engineering	1986	16:15	00:15	Yousra Meriem Berrached	Exploring the Antibiotic-Resistance Profile of <i>Staphylococcus aureus</i> Recovered from Portuguese Fermented Meat Products	2061
16:30	00:15	Rita Faustino	Green Technologies for Ergosterol Extraction from Shiitake Mushroom	2065						16:30	00:15	Nathalia Fernandes	Assembly, Annotation, and Functional Characterization of Lactic Acid Bacteria from Traditional Portuguese Foods	2064
										16:45	00:15	Reina Atieh	Green Synthesis of Carbon Nanodot-Phenolic Hybrids for Sustainable Antimicrobial Applications	2165

### 17:00 00:45 Poster Session

17:45 - 18:45 Meeting IFA National Representatives  
Room 3.11 CP



Tuesday 2nd

Session 2: Research for Sustainable and Innovative Food Systems

<b>Room:</b> Main Auditorium	<b>Chair:</b> Paola Pittia		
<b>Time</b>	<b>Duration</b>	<b>Speaker</b>	<b>Title</b>
09:00	00:40	Dan Vodnar	Biotechnological Valorisation and Functional Innovations for Sustainable Food Systems: From By-Products to Bioactive Compounds and

**2.1** **Room:** Main Auditorium  
**Chair:** Rui Cruz & Rita Pinheiro

**2.2** **Room:** 3.11 CP  
**Chair:** Margarida Vieira & Maria Teresa Jiménez-Munguía

**2.3** **Room:** 2.9 CP  
**Chair:** Paola Pittia & Marwen Moussa

Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
09:45	00:15	Marwen Moussa	Bioaroma Production Using Yeasts: Towards a Sustainable Valorisation of Agroindustrial Byproducts	2758	09:45	00:15	Fátima Poças	Monolayer Packaging Material as a Sustainable Packaging Solution for Sous-Vide Cooked Clams	2660	09:45	00:15	Pedro E. D. Augusto	Extrusion Processing of Brewer's Spent Grains (BSC) Toward Protein Recovery	1949
10:00	00:15	So'bah Ahmad	Fermentation and Drying Effects on Theaflavin, Caffein, and Sensory Acceptability of <i>Psidium guajava</i> and <i>Syzygium samarangense</i> Black Tea	2462	10:00	00:15	Nur Hanani Zainal Abedin	Plant-Based Active Packaging: Systems and Functionalities in Sustaining Food Products	1757	10:00	00:15	Matilde Milana	A Global Sustainability Evaluation of Plant-Based Alternative Foods Using Multi-Criteria Decision Analysis	2132
10:15	00:15	Maarten Schutyser	Dry Fractionation and Bioprocessing for Sustainable Plant-Based Ingredients and Foods	1750	10:15	00:15	Verónica Weng	Active Films Based on Chitosan with Protein Hydrolysates from Cod Fish By-Products – Development and Characterization	2475	10:15	00:15	Ecem Aydin	Investigation of the Formation of N-Acylamino Acids in Food and Culture Medium Model Systems	2248
10:30	00:15	Merve Aksoy Dirim	Sprouting Improves Protein Quality and <i>in vitro</i> Digestion Rates of Legumes and Cereals	1990	10:30	00:15	Luana de S. C. Carnaval	Upcycling Fresh Produce Waste into Modified Pectin-zein Pickering Emulsions for Protein-Enhanced, Plasticizer-Free, Plant-Derived Edible Coatings	1985	10:30	00:15	Ilayda Engin	Utilization of Banana Peels for Manufacturing of Pectin: Optimization of Extraction, Characterization of Techno-Functionality, and Testing of Performance in Vegan Mayonnaise	2519
10:45	00:15	Apostolos Tsoumanis	Comparative Evaluation of Encapsulation Technologies for Stabilisation and Controlled Release of Natural Bioactives for Food and Feed Applications	2719	10:45	00:15	Victor Acha	Lignin-Based Bio-Nanocomposites for Smart Packaging	2935	10:45	00:15	Asfalto Maurizio	Application of Tangential Flow Filtration to Produce Extracellular Vesicles from Carrots Intended for Nutraceuticals and Food Applications	2617

11:00 00:25 Coffee Break & Poster Session

**2.4** **Room:** Main Auditorium  
**Chair:** Marwen Moussa & Teresa R.S. Brandão

**2.5** **Room:** 3.11 CP  
**Chair:** Margarida Vieira & Maria Teresa Jiménez-Munguía

**2.6** **Room:** 2.9 CP  
**Chair:** Luís Miguel Cunha & Rosires Deliza

Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
11:25	00:15	Ada Ata	Exploitation of Protein-Pectin-Polyphenol Interactions for Stabilization of Reduced-Oil White Bean Aquafaba Vegan Mayonnaise	2571	11:25	00:15	Anastasia Loukri	Development of Chitosan Edible Film by Using Olive Kernel Extract Prepared by Deep Eutectic Solvent	2099	11:25	00:15	Emily Quiroga	A Systematic Review of the Performance of Diets from Multiple Dimensions: Health, Environmental, Economic and Social. Perspectives from the Methodological Approach	2537
11:40	00:15	Rossella Francesca Lanza	Structural and Functional Response of High-Moisture Meat Analogues to Freeze-Drying and Rehydration	2146	11:40	00:15	Ana Luiza Camargo Mascarin Cunha	Knowledge, Perceptions, and Sustainability Challenges of Packaging in Online Food Delivery	2163	11:40	00:15	Rosires Deliza	Sensory Quality vs. Sensory Preference: Trained Panel and Consumer Evaluations of Virgin Olive Oil	2503
11:55	00:15	Dalila Vieira	Development and Scale-Up of Algae-Based Foods: From Formulation to Industrial Trials	2147	11:55	00:15	Leyla Nesrin Kahyaoglu	Ethylene-Scavenging Nanocrystal-Reinforced Pectin/Lignin Aerogel-Based Freshness Preservation System	2441	11:55	00:15	Carla Sousa	From Sea to Market: Impacts of Microsporidia in Wild Pouting on Food Quality and Safety	2562
12:10	00:15	Eleonora Muccio	High-Pressure Homogenization as a Tool to Improve the Techno-Functional Performance of Spirulina Proteins in Expanded Snack	2347	12:10	00:15	Irene Gouvinhas	Optimization of Phenolic Compounds Extraction from Touriga Nacional Grape Stems for Sustainable Packaging Applications	2107	12:10	00:15	Youri Oh	Eating Through Faith: Halal Food, Responsible Consumption, and Wellbeing in Muslim Migrant Contexts	2478
										12:25	00:15	Rosires Deliza	Consumer Perceptions of Plant-Based Foods in Brazil: the Role of Language and Environmental Concern	2502

12:40-13:50 Lunch & Poster Session

Session 2: Research for Sustainable and Innovative Food Systems (Afternoon)

<b>Room:</b> Main Auditorium	<b>Chair:</b> Célia Quintas		
<b>Time</b>	<b>Duration</b>	<b>Speaker</b>	<b>Title</b>
14:00	00:40	Akos Bernard Jozwiak	People's Readiness for AI: Will AI Replace Experts? and What Can We do About It?

**2.7** **Room:** 3.11 CP  
**Chair:** Urszula Tylewicz & Pedro E. D. Augusto

**2.8** **Room:** 1.8 FCT  
**Chair:** Bruno Medronho & Victor Acha

**2.9** **Room:** 2.9 CP  
**Chair:** Diego Moreno & Paula Teixeira

Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
14:45	00:15	Luís Miguel Cunha	Creating Protein-Enriched Extruded Snacks Using Yellow Mealworm ( <i>Tenebrio molitor</i> ) and Lupin Bean Flour Blends	2652	14:45	00:15	Ricardo Pereira	Valorization of African Catfish By-Products for Sustainable Food Applications and Animal Feeds	2494	14:45	00:15	Vanesa Núñez-Gómez	Matrix-Driven Modulation of Gut Microbiota Metabolism by Berry Fiber-(poly)phenol Fractions	2066
15:00	00:15	Francesca Colicigno	Exploring Plant-Based System for Gummy Candy: Pea Protein and High-Acyl Gellan Gum as Gelatin Alternatives.	2443	15:00	00:15	Corina Maria Şutea	Upcycling Apple Pomace into Value-Added Sour Beer via Controlled Co-Fermentation	2577	15:00	00:15	Sérgio Sousa	Honey <i>Chlorella vulgaris</i> -Fortified Wheat-Spelt Brioche: Antioxidant Activity, Pathobiont Suppression, and Gut Microbiota Modulation	2718
15:15	00:15	Marco Panzanini	Designing Hybrid Food Structures: Network Emulsions and Porous Solids via Citrus Fiber Integration	2480	15:15	00:15	Deniz Akkaya	Design of Plant-Based Fat Analogues: Thermo-Reversible Gelation of Amidated Banana Peel and Citrus Pectins	2636	15:15	00:15	Diego A. Moreno-Fernández	Anti-Obesogenic Effects of Formulations Comprising Glucosinolates and Myrosinase of Brassica	2120
15:30	00:15	Jan Roland G. Molina	Optimising Physico-Chemical Properties of Nitrate-Nitrite-Reduced Bacon Rashers Using D-optimal Design and the Effects of Nitrate, Nitrite, Ascorbate and High-Pressure Processing	2489	15:30	00:15	César M. Duarte	Valorisation of Olive Pomace Through Subcritical Water Hydrolysis for Bioactive Peptide Recovery	2125	15:30	00:15	Marta San Mateo	Effect of Dietary Fibre of Orange and Orange Juice in the Bioaccessibility of (Poly)phenols During <i>in vitro</i> Digestion and Colonic Fermentation	2278

15:45 00:30 Coffee Break & Poster Session														
16:15	00:15	Helena Oliveira	Natural Encapsulated Spicy Extract as an Alternative to a Commercial Spicy Aroma in Canned Tuna	2488						16:15	00:15	Sofia A. Sousa	Nutrition Claims in the Digital Food Environment: Regulatory Compliance of Vegan and Vegetarian Products in Portugal and Sweden	2650
16:30	00:15	Dávid Szakos	Edible Insects in the Landscape of Alternative Proteins: Acceptance, Risk Perception, and Consumer Segments in Hungary (2016–2023)	2592						16:30	00:15	Sérgio Sousa	Dual ACE-Inhibitory and Anti-Inflammatory Potential of Wheat-Chickpea Bagels Fortified with White and Honey <i>Chlorella vulgaris</i> : A Seed-to-Cell Approach	2717
16:45	00:15	Sofia a. Sousa	Algae as Future Foods? Exploring Portuguese Consumers' Conceptualisations Across Acceptance Segments	2653						16:45	00:15	Gintaré Dyglé	Homogenization at Different Pressures as a Tool for Altering the Properties of Agar-Based Fluid Gels Intended for Dysphagia	2336
										17:00	00:15	Antónia Juliana Pais-Costa	Vegetarian Canned Meals with Sea Spaghetti for a Nutritious Diet	2459

17:15 00:45 Poster Session

20:00 Conference Dinner @ Hotel Eva Senses



## Wednesday 3rd

### Session 3: Responsible Food Production and Consumption

**Room:** 2.9 CP **Chairs:** Rui Costa & Paola Pittia

Time	Duration	Keynote	Title
09:00	00:30	Mathilda Freund	Hygienic Design and Food Safety
09:30	00:30	Diana Bougeva	Are Consumers the Problem or the Solution? Rethinking Responsibility in Sustainable Food Systems
10:00	00:30	Kacper Nosarzewski	Research & Innovation Paradigm Shifts. How Can We Learn to Work in a Different Agrifood R&I Future

### 10:30 00:30 Coffee Break and Poster Session

Time	Duration	Keynote	Title
11:00	00:45	Roundtable: Responsible Food Production and Consumption: Whose Responsibility, and How Do We Share It?	

### 11:45-12:30 Closing and Awards

### 14:00-15:00 IFA General Assembly



Innovation in Research and  
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