

8th
INTERNATIONAL
ISEKI-FOOD
CONFERENCE



ISEKI-FOOD
ASSOCIATION



UAlg
UNIVERSIDADE DO ALGARVE

UNIVERSITY OF ALGARVE
FARO, PORTUGAL
1-3 June 2026

Sunday May 31st

17:30

Registration opens

19:00

Welcome reception



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

Monday June 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)
09:05 00:05 Margarida Viera (Chair of the Organizing Committee)
09:10 00:05 Alexandra Teodósio (Rector of the University of Algarve)

Opening of the Conference
Opening of the Conference
Welcome in University of Algarve

Plenary

Room: Main Auditorium

Chairs: Rui Cruz & Marwen Moussa

Time Duration Speaker
09:15 00:30 Marin Rose
09:45 00:30 Eduardo Esteves

Title
Learning Beyond Silos: Critical Thinking for Collaborative Food System Governance
Beyond Teaching: Building a Culture of Pedagogical Innovation in Times of Change

Coffee Break and Poster Session

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

Plenary

Room: Main Auditorium

Chair: Rui Costa

Time Duration Speaker
10:50 00:30 Billy Goodburn

Title
From Training Needs to Implementation: an Industry Perspective

Parallel sessions

1.1

Education and Training: Challenges and New Approaches

Room: Room 1
Chairs: Luís Miguel Cunha & Artur Gregório

1.2

Skills for the Future

Room: Room 3
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	Global Ecosystems and Expanded Knowledge for Green Skills and Capability in the Food Sector	2661
11:55	00:15	Artur Gregório	COREnet & EU4Advice: Strengthening EU Advisory Networks to Support Sustainable	2930	11:55	00:15	Fátima Poças	A Digital Training Platform for Sustainable Food Packaging Design	2666
12:10	00:15	Tomasz Lesiów	Short Food Supply Chains: Influence of Training and Self-Training on Dietary Habits and Nutritional Knowledge of Adolescents and Their Parents in the Province of Lower Silesia, the South-West Part of Poland	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	Raphael Monod	Effects of Environmental Labels on Students' Food Choices in an Experimental Restaurant	2442	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
Plenary

Room: Main Auditorium Chairs: Margarida Vieira

Time	Duration	Speaker	Title
14:00	00:40	Marco Dalla Rosa	TBC

Parallel sessions

2.1 Room: Room 1 Chairs: Pedro E. D. Augusto & Urszula Tylewicz					2.2 Room: Room 2 Chairs: Maria Teresa Jiménez-Munguía & Victor Acha					2.3 Room: Room 3 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	Christoforos Vasileiou	Pressurized Liquid Extraction as a Novel and Sustainable Method for Protein Extraction from Cotton Press Cake	2479	15:15	00:15	Rose Daphnee Tchoukouang	Balancing Nutritional Quality and Microbial Safety: Lycopene Stability and Inactivation of Alicyclobacillus acidoterrestris 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 Extract	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 Staphylococcus aureus 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	Khadidja Reguieg	Valorization of Portuguese Goat Whey Through the Production of Kefir	2074	16:30	00:15	Nathalia Fernandes	Assembly, Annotation, and Functional Characterization of Lactic Acid Bacteria from Traditional Portuguese Foods	2064
16:45	00:15	Derya Koçak Yanik	Hot Air-Assisted Radio Frequency Drying as a Promising Technique to Improve Drying Rate and Product Quality of Yellow Mealworm (Tenebrio molitor)	2145	16:45	00:15	Federica Torregrossa	Assessment of Mucilage Extracted from Opuntia ficus indica Cladodes as a Novel Additive for Thickening and Gelling Food Purposes	2080	16:45	00:15	Reina Atieh	Green Synthesis of Carbon Nanodot-Phenolic Hybrids for Sustainable Antimicrobial Applications	2165

17:00 00:45

17:45 - 18:45

Poster Session

Meeting IFA National Representatives
Room 1



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

Tuesday June 2nd

Session 2: Research for Sustainable and Innovative Food Systems
Plenary

Room: Main Auditorium Chair: Paola Pittia

Time	Duration	Speaker	Title
09:00	00:40	Dan Vodnar	Biotechnological Valorisation and Functional Innovations for Sustainable Food Systems: From By-Products to Bioactive Compounds and Psychobiotics

Parallel sessions

2.1 Innovative Technologies and Biotechnologies					2.2 New, Alternative, and Novel Food Sources and Ingredients					2.3 Green and Sustainable Packaging				
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 By-products	2758	09:45	00:15	Pedro E. D. Augusto	Extrusion Processing of Brewer's Spent Grains (BSG) Toward Protein Recovery	1949	09:45	00:15	Fátima Poças	Monolayer Packaging Material as a Sustainable Packaging Solution for Sous-Vide Cooked Clams	2660
10:00	00:15	So'bah Ahmad	Fermentation and Drying Effects on Theaflavin, Caffein, and Sensory Acceptability of Psidium guajava and Syzygium samarangense Black Tea	2462	10:00	00:15	Matilde Milana	A Global Sustainability Evaluation of Plant-Based Alternative Foods Using Multi-Criteria Decision Analysis	2132	10:00	00:15	Nur Hanani Zainal Abedin	Plant-Based Active Packaging: Systems and Functionalities in Sustaining Food Products	1757
10:15	00:15	Maarten Schutyser	Dry Fractionation and Bioprocessing for Sustainable Plant-Based Ingredients and Foods	1750	10:15	00:15	Ecem Aydin	Investigation of the Formation of N-Acylamino Acids in Food and Culture Medium Model Systems	2248	10:15	00:15	Verónica Weng	Active Films Based on Chitosan with Protein Hydrolysates from Cod Fish By-Products – Development and Characterization	2475
10:30	00:15	Merve Aksoy Dirim	Sprouting Improves Protein Quality and in vitro Digestion Rates of Legumes and Cereals	1990	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	10:30	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
10:45	00:15	Nikoletta Tricha	Comparative Evaluation of Encapsulation Technologies for Stabilisation and Controlled Release of Natural Bioactives for Food and Feed Applications	2719	10:45	00:15	Asfalto Maurizio	Application of Tangential Flow Filtration to Produce Extracellular Vesicles from Carrots Intended for Nutraceuticals and Food Applications	2617	10:45	00:15	Victor Acha	Lignin-Based Bio-Nanocomposites for Smart Packaging	2935
11:00 00:25 Coffee Break & Poster Session														
2.4 Food Product and Ingredients Development					2.5 Consumer and Sensory Sciences					2.3 Green and Sustainable Packaging				
Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
11:25	00:15	Büşra Akdeniz Oktay	Niosomal Delivery of Betalain-Rich Cactus Pear (Opuntia ficus-indica) Peel Extract: From By-Product to Functional Ingredient	2007	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	11:25	00:15	Anastasia Loukri	Development of Chitosan Edible Film by Using Olive Kernel Extract Prepared by Deep Eutectic Solvent	2099
11:40	00:15	Ada Ata	Exploitation of Protein-Pectin-Polyphenol Interactions for Stabilization of Reduced-Oil White Bean Aquafaba Vegan Mayonnaise	2571	11:40	00:15	Rosires Deliza	Sensory Quality vs. Sensory Preference: Trained Panel and Consumer Evaluations of Virgin Olive Oils	2503	11:40	00:15	Johanna Müller	Ecological Sustainable Packaging in Tiroler Bergkäse	2118
11:55	00:15	Rossella Francesca Lanza	Structural and Functional Response of High-Moisture Meat Analogues to Freeze-Drying and Rehydration	2146	11:55	00:15	Carla Sousa	From Sea to Market: Impacts of Microsporidia in Wild Pouting on Food Quality and Safety	2562	11:55	00:15	Ana Luiza Camargo Mascarin Cunha	Knowledge, Perceptions, and Sustainability Challenges of Packaging in Online Food Delivery	2163
12:10	00:15	Dallia Vieira	Development and Scale-Up of Algae-Based Foods: From Formulation to Industrial Trials	2147	12:10	00:15	Youri Oh	Eating Through Faith: Halal Food, Responsible Consumption, and Wellbeing in Muslim Migrant Contexts	2478	12:10	00:15	Leyla Nesrin Kahyaoglu	Ethylene-Scavenging Nanocrystal-Reinforced Pectin/Lignin Aerogel-Based Freshness Preservation System	2441
12:25	00:15	Eleonora Muccio	High-Pressure Homogenization as a Tool to Improve the Techno-Functional Performance of Spirulina Proteins in Expanded Snack Formulations	2347	12:25	00:15	Rosires Deliza	Consumer Perceptions of Plant-Based Foods in Brazil: the Role of Language and Environmental Concern	2502	12:25	00:15	Irene Gouvinhas	Optimization of Phenolic Compounds Extraction from Touriga Nacional Grape Stems for Sustainable Packaging Applications	2107
12:40-13:50 Lunch & Poster Session														

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

Room: Main Auditorium **Chair:** Célia Quintas

Time	Duration	Speaker	Title
14:00	00:40	Akos Bernard Jozwiak	People's Readiness for AI: Will AI Replace Experts? and What Can We do About It?

Parallel sessions

2.6 Food Products and Ingredients Development					2.7 Food Waste Valorization					2.8 New Trends in Food Nutrition and Health				
Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID	Time	Duration	Speaker	Title	ID
Room: Room 1 Chair: Urszula Tylewicz & Pedro E. D. Augusto					Room: Room 2 Chair: Bruno Medronho & Victor Acha					Room: Room 3 Chair: Diego Moreno & Paula Teixeira				
14:45	00:15	Ricardo Isaias	Creating Protein-Enriched Extruded Snacks Using Yellow Mealworm (<i>Tenebrio molitor</i>) and Lupin Bean Flour Blends	2652	14:45	00:15	Carla Pires	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	White <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 in vitro Digestion and Colonic Fermentation	2278
15:45 00:30 Coffee Break & Poster Session														
16:15	00:15	Miray Buyuk	Enhancing the Techno-Functional Properties of Black Chickpea (<i>Cicer arietinum</i> L.) Protein via Vacuum-Oven Drying and Ultrasonication for Gel- and Emulsion-Based Vegan Foods	2548	Workshop FoSSNet by Cecilia Tonelli (EIT Food) and Tim Hogg (UCP)					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	Helena Oliveira	Natural Encapsulated Spicy Extract as an Alternative to a Commercial Spicy Aroma in Canned Tuna	2488	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	Gintarė Dyglė	Homogenization at Different Pressures as a Tool for Altering the Properties of Agar-Based Fluid Gels Intended for Dysphagia	2336
16:45	00:15	Dávid Szakos	Edible Insects in the Landscape of Alternative Proteins: Acceptance, Risk Perception, and Consumer Segments in Hungary (2016–2023)	2592	17:00	00:15	Sofia a. Sousa	Algae as Future Foods? Exploring Portuguese Consumers' Conceptualisations Across Acceptance Segments	2653	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														

Conference Dinner @ Hotel Eva Senses, Faro



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



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Wednesday June 3rd

Session 3: Responsible Food Production and Consumption

Room: Room 1 **Chairs:** Rui Costa & Paola Pittia

Time	Duration	Keynote	Title
09:00	00:30	Matilda Freund	TBC
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

10:30-11:00

Coffee Break & Poster Session

Time Duration

11:00 00:45

Roundtable TBC

11:45-13:00

Closing and Awards

Poster presentations Awards

Oral presentations Awards

Closing

Room 1

13:00-14:00

IFA General Assembly

Room 1



**Innovation in Research and
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