

10th Oct 2023

11:00 - 13:00	Registration Congress Foyer
13:00 - 15:15	Plenary Session 1 & Welcome and Opening Presentations Saal 1 & 2 Paul Finglas, Dongxiao Sun-Waterhouse Session title: Insights into components in foods 13:00-13:15 - Opening Remarks & Introduction to Food Chemistry, Inez Van Korlaar, Senior Publisher, Elsevier BV, Netherlands IN01 - Botanical authentication of plant food supplements: current trends and challenges, Joana S. Amaral, Polytechnic Institute of Bragança, Portugal IN02 - Multidimensional spectroscopy unravels the nature and intensity of polysaccharide-polyphenol interactions, Adriana M. Aguilar-Torres, Aarhus University Department of Food Science, Denmark IN03 - Advanced statistical analysis as an essential tool in the multiparametric evaluation of natural matrices, Joao Barreira, Polytechnic Institute of Bragança, Portugal IN04 - Quantifying protein-polyphenol adducts in foods: insights from synthesis of standards and LC-MS/MS analysis, Mahesha M. Poojary, Department of Food Science, University of Copenhagen, Denmark 13:15 - 13:45 [IN01] Botanical authentication of plant food supplements: current trends and challenges <u>Joana S. Amaral</u> <i>Instituto Politécnico de Bragança, Portugal</i> 13:45 - 14:15 [IN02] Multidimensional spectroscopy unravels the nature and intensity of polysaccharide-polyphenol interactions <u>Adriana M. Aguilar-Torres</u> ¹ , Jacopo Catalano ² , Banny S.B. Correia ¹ , Ivan M. Lopez-Rodulfo ¹ , Mario Martinez-Martinez ¹ ¹ Aarhus University, Aarhus, Denmark. ² Aarhus University, Denmark 14:15 - 14:45 [IN03] Advanced statistical analysis as an essential tool in the multiparametric evaluation of natural matrices <u>Joao Barreira</u> <i>Polytechnic Institute of Bragança, Portugal</i> 14:45 - 15:15 [IN04] Quantifying protein-polyphenol adducts in foods: insights from synthesis of standards and LC-MS/MS analysis <u>Mahesha M. Poojary</u> ¹ , Michael Hellwig ² , Thomas Henle ² , Marianne N. Lund ¹ ¹ University of Copenhagen, Denmark. ² Technische Universität Dresden, Germany
15:15 - 15:45	Coffee Break Piano Bar + Salons Rotterdam and Petersburg
15:45 - 17:45	Plenary Session 1 (contd.) Saal 1 & 2 Paul Finglas, Dongxiao Sun-Waterhouse IN05 - A perspective on the validity of using Jones factors to calculate protein content, Hettie C Schönfeldt Co-director: ARUA CoE, Sustainable Food Systems Uni Pretoria (ZA), South Africa IN06 - Phytosterols: Sources, Applications, New Product Developments, and Cardioprotective Effects, Cesarettin Alasalvar, TÜBİTAK Marmara Research Centre Life Sciences, Turkey

IN07 - Phenolics of pulse hulls and their roles in modulating oxidative stress, inflammation and intestinal health, Rong Tsao, Agriculture and Agri-Food Canada Guelph Research and Development Centre, Canada

IN08 - Honey: an old food and traditional medicine re-evaluated as a novel functional product, Maurizio Battino, Polytechnic University of Marche Department of Specialised Clinical Sciences and Odontostomatology, Italy

15:45 - 16:15 [IN05]

A perspective on the validity of using Jones factors to calculate protein content

Hettie C Schönfeldt, Beulah Pretorius

University of Pretoria, Pretoria, South Africa

16:15 - 16:45 [IN06]

Phytosterols: Sources, Applications, New Product Developments, and Cardioprotective Effects

Cesarettin Alasalvar

Life Sciences, TÜBİTAK Marmara Research Center, Turkey

16:45 - 17:15 [IN07]

Phenolics of pulse hulls and their roles in modulating oxidative stress, inflammation and intestinal health

Rong Tsao

Agriculture and Agri-Food Canada Guelph Research and Development Centre, Guelph, ON, Canada

17:15 - 17:45 [IN08]

Honey: an old food and traditional medicine re-evaluated as a novel functional product

Maurizio Battino¹, Francesca Giampieri²

¹Polytechnic University of Marche, Ancona, Italy. ²European University of the Atlantic, Santander, Spain

17:45 - 18:45

Poster Session 1 & Welcome Drinks Reception

Piano Bar + Salons Rotterdam and Petersburg

08:00 - 10:30	<p>Plenary Session 2: New, rapid, or green methods for food chemistry Saal 1 & 2 Siân Astley, Dimitris Charalampopoulos IN09 - Applications of Nanotechnology in Sensing, Separations, Agriculture and Therapies, Geoff Waterhouse, University of Auckland, New Zealand</p> <p>IN10 - Metrology in food analysis: Case for sensors, Isabel Castanheira, National Institute of Health Doctor Ricardo Jorge, Portugal</p> <p>IN11 – Smart sensors and devices for food quality, safety & authenticity: Application examples and metrological issues, Claudia Zoani, MetroFoods, Italy</p> <p>IN12 – Exploring tannins content and reactivity in red wines by means of an innovative and rapid optical method, Arianna Ricci, University of Bologna Department of Agri-Food Sciences and Technologies, Italy</p> <p>IN13 – Effects of the ultrasound-assisted green solvent extraction process, bath and tip, on the bioactive compounds of mangosteen peels (<i>Garcinia mangostana</i>), Edna Amante, Federal University of Santa Catarina, Florianópolis, Brazil</p> <p>08:00 - 08:30 [IN09] Applications of Nanotechnology in Sensing, Separations, Agriculture and Therapies <u>Geoff Waterhouse</u> <i>University of Auckland, New Zealand</i></p> <p>08:30 - 09:00 [IN10] Metrology in food analysis: Case for sensors <u>Isabel Castanheira</u> <i>National Institute of Health Doctor Ricardo Jorge, Portugal</i></p> <p>09:00 - 09:30 [IN11] Smart sensors and devices for food quality, safety & authenticity: Application examples and metrological issues <u>Claudia Zoani</u> <i>ENEA, SSPT-BIOAG, METROFOOD, Italy</i></p> <p>09:30 - 10:00 [IN12] Exploring tannins content and reactivity in red wines by means of an innovative and rapid optical method <u>Arianna Ricci</u>, Giuseppina Paola Parpinello, Eleonora Iaccheri, Luigi Ragni, Andrea Versari <i>University of Bologna, Bologna, Italy</i></p> <p>10:00 - 10:30 [IN13] Effects of the ultrasound-assisted green solvent extraction process, bath and tip, on the bioactive compounds of mangosteen peels (<i>Garcinia mangostana</i>) Jhenyfe Monteiro, Walter Neves Junior, Laura Ferreira, <u>Edna Amante</u>, Luiza Silva, Antonio Rodrigues <i>Federal University of Pará, Brazil</i></p>
10:30 - 11:00	<p>Coffee Break Piano Bar + Salons Rotterdam and Petersburg</p>
11:00 - 12:30	<p>Plenary Session 3: Effects of processing on food chemistry including novel delivery systems and packaging Saal 1 & 2 Edna Regina Amante, Daniel Granato IN14 – Cereal bran stabilises vitamin A during storage: Role of bran antioxidants, lipids and endogenous lipase activity, Eline Van Wayenbergh, KU Leuven, Belgium</p> <p>IN15 – Metabolomic fingerprinting of bioactive and flavor compounds in cocoa liquor and their traceability over the major steps of cocoa post-harvesting, Miguel Fernández-Niño, Leibniz-Institute of Plant Biochemistry, Department of Bioorganic Chemistry, Colombia</p>

IN16 – Effect of dehydration on phenolic compounds and antioxidant activity of blackcurrant pomace, Dimitris Charalampopoulos, University of Reading Department of Food and Nutritional Sciences, UK

11:00 - 11:30 [IN14]

Cereal bran stabilises vitamin A during storage: the role of bran antioxidants, lipids and endogenous lipase activity

Eline Van Wayenbergh¹, Lisa Coddens¹, Niels Langenaeken¹, Imogen Foubert², Christophe Courtin¹

¹KU Leuven, Leuven, Belgium. ²KU Leuven - Kulak Kortrijk Campus, Kortrijk, Belgium

11:30 - 12:00 [IN15]

Metabolomic fingerprinting of bioactive and flavor compounds in cocoa liquor and their traceability over the major steps of cocoa post-harvesting

Fabio Herrera-Rocha¹, Ana M. Leon-Inga¹, Ludger A. Wessjohann², Mónica P. Cala¹, Miguel Fernández-Niño³

¹Universidad de los Andes, Colombia. ²Leibniz-Institute of Plant Biochemistry, Germany. ³Leibniz-Institute of Plant Biochemistry, Colombia

12:00 - 12:30 [IN16]

Effect of dehydration on phenolic compounds and antioxidant activity of blackcurrant (*Ribes nigrum* L.) pomace

Dimitris Charalampopoulos¹, Ezzat Azman², Afroditi Chatzifragkou¹

¹University of Reading Department of Food and Nutritional Sciences, Reading, UK. ²Universiti Putra Malaysia Faculty of Food Science and Technology, Serdang, Malaysia

12:30 - 13:15

Lunch

Piano Bar + Salons Rotterdam and Petersburg

13:15 - 14:45

Plenary Session 4: Valorisation of food co-products

Saal 1 & 2

Beatriz Cabanillas, Ron Pegg

IN17 – Biorefinery approach to recover bioactive fractions from food side streams: from processing to human nutrition, Daniel Granato, University of Limerick Faculty of Science and Engineering, Ireland

IN18 –Influence of cultivated cardoon and globe artichoke ethanolic leaf extracts on the shelf life of poultry meat, Fernanda Vilarinho, INSA, National Institute of Health Doutor Ricardo Jorge, Portugal

IN19 - Seaweeds: As sustainable and green biomass for foods and feeds, Kazuo Miyashita, Obihiro University of Agriculture & Veterinary Medicine Center for Regional Collaboration in Research, Japan

13:15 - 13:45 [IN17]

Biorefinery approach to recover bioactive fractions from food side streams: from processing to human nutrition

Daniel Granato

University of Limerick, Limerick, Ireland

13:45 - 14:15 [IN18]

The influence of cultivated cardoon and globe artichoke ethanolic leaf extracts on the shelf life of poultry meat

Fernanda Vilarinho¹, Cássia Barbosa¹, Mariana Andrade¹, Ana Sanches-Silva², Ana Fernando³

¹National Institute of Health Doutor Ricardo Jorge, Portugal. ²National Institute for Agrarian and Veterinary Research (INIAV), Portugal. ³Universidade NOVA de Lisboa, Portugal

14:15 - 14:45 [IN19]

Seaweeds: As sustainable and green biomass for foods and feeds

Kazuo Miyashita

Hokkaido Bunkyo University, Eniwa, Japan

14:45 - 15:45

Poster session 2 & Coffee break

Piano Bar + Salons Rotterdam and Petersburg

Session 1: Insights into components in Food

Saal 1 & 2

Maurizio Battino, Isabel Castanheira

15:45 - 16:05 [O1.1]**Effect of Sprouting and Fermentation on the Formation of γ -Aminobutyric Acid, Histamine, and Phenylethylamine in Wholegrains**Ecem Evrim Çelik¹, Merve Canlı¹, Tolgahan Kocadağlı¹, Evrim Özkaynak Kanmaz², Vural Gökmen¹¹Hacettepe University, Ankara, Turkey. ²Artvin Coruh University, Artvin, Turkey**16:05 - 16:25 [O1.2]****Impact of fining agents on aflatoxins removal and wine quality**Fernanda Cosme¹, António Inês¹, Beatriz Ferreira¹, Luís Filipe-Ribeiro¹, Luís Abrunhosa², Fernando M. Nunes¹¹CQ-VR, Chemistry Research Centre, Food and Wine Chemistry Lab., School of Life Sciences and Environment, University of Trás-os-Montes and Alto Douro, Portugal.²CEB-Centre of Biological Engineering, Campus de Gualtar, University of Minho, Portugal**16:25 - 16:45 [O1.3]****Metabolomics-based holistic analysis of microbial cultures fermenting pea protein beverages for enhanced flavor profile**Andrea Spaccasassi^{1,2}, Lijuan Ye³, Filippo De Franceschi³, Rosa Aragao Börner³, Arne Glabasnia³, Biljana Bogicevic⁴, Florian Utz¹, Sapna Sharma¹, Thomas Hofmann¹, Corinna Dawid¹¹Technical University of Munich, Munich, Germany.²TUMCREATE Limited, Singapore, Singapore.³Nestlé Research Center, Lausanne, Switzerland.⁴Nestlé Research Center, Vevey, Switzerland**Session 2: Valorization of food co-products**

Salon

Dresden/Düsseldorf/Frankfurt
Cesarettin Alaşalvar, Sonia Sayago-Ayerdi**15:45 - 16:05 [O2.1]****Upcycling brewery spent grain into bioplastics. (VIRTUAL PRESENTATION)**Ilary Belardi¹, Ombretta Marconi¹, Fabrizio Sarasini², Assunta Marrocchi¹¹University of Perugia, Italy.²Sapienza-University of Rome, Italy**16:05 - 16:25 [O2.2]****Understanding the foaming properties of proteins isolated from a co-product of the potato industry**Ben Van den Wouwer^{1,2}, Laura Scheldewaert², Kristof Brijs², Arno G. B. Wouters², Kathleen Raes¹¹Ghent University, Gent, Belgium.²KU Leuven, Leuven, Belgium**16:25 - 16:45 [O2.3]****LC-ESI-QTOF-MS/MS-based hierarchical clustering of (poly)phenol binding to the plant cell wall explains cold-pressing extractability and in vitro bioaccessibility**Ivan M. Lopez-Rodulfo, Emmanouil D. Tsochatzis, Pamela Martinez-Carrasco, Emil W. Stentoft, Mario M. Martinez

Aarhus University Department of Food Science, Aarhus, Denmark

16:45 - 17:05 [O2.4]**Purification of microRNAs by scalable solid phase extraction increases food compatibility and offers applicability as health promoting nutritional ingredient**Daniela A. Hey¹, Michele Gelmi², Monia Zuntini², Peter Robatscher¹, Roberto Viola², Michael Oberhuber¹¹Versuchszentrum Laimburg Experimentation Center, Auer, Italy. ²Mirnagreen Srl, Italy**17:05 - 17:25 [O2.5]****Charting a Course for Food Legislation and Analytical Excellence Amidst Evolving Global Challenges: 4 case studies**
Anastasios Koidis**Session 3: Effects of processing on food chemistry including novel delivery systems and packaging.**

Salon Rossini

Amparo Lopez-Rubio, Kazuo Miyashita

15:45 - 16:05 [O3.1]**Strategies for the targeted preparation of functional casein microparticles**Ronald Gebhardt, Md Asaduzzaman

RWTH Aachen University, Chair of Soft Matter Process Engineering (AVT.SMP), Germany

16:05 - 16:25 [O3.2]**Low Temperature Electrostatic Spray Drying Improves Oxidative and Non-Enzymatic Browning Stability in Milk- and Oil-Encapsulated Powders**Bogdan Zisu, Loc Pham, Masum AKM

Fluid Air, a Division of Spraying Systems Co., Australia

16:25 - 16:45 [O3.3]**Conjugation of potato protein with flavonoids to influence nanostructure and emulsifying properties**Nisufyan Nimaming, Amin Sadeghpour, Brent S. Murray, Anwesha Sarkar

Food Colloids and Bioprocessing Group, School of Food Science and Nutrition, University of Leeds, UK

16:45 - 17:05 [O3.4]**A green particle formation approach to increasing bioavailability of curcumin using nanoporous composite starch bioaerogels and supercritical fluid technology**Farhad Alavi, Lingyi Liu, Ozan Ciftci
University of Nebraska-Lincoln, Lincoln, NE, USA**17:05 - 17:25 [O3.5]****Effect of incorporating barley flour in Bread making: A balance between nutritional value, technological and sensorial quality analysis.**Fadwa ELQUADI¹, Ahmed AMRI², Adil EL-BAOUCHI³, Abderrazek JILAL⁴, Mohammed IBRIZ¹

16:45 - 17:05 [O1.4]
Kombucha: ¹H-NMR and HPLC-PDA to monitor the fermentation process
Giacomo Di Matteo¹, Mattia Spano¹, Stefano Zamboni², Martina Bruschi³, Luisa Mannina¹
¹University of Rome La Sapienza, Roma, Italy.
²Legendary Drink srl, Italy.
³Bioniks srl, Italy

Lecturer in Food Science and Nutrition, Greece

¹Ibn Tofail University Kenitra Faculty of Sciences, Kenitra, Morocco. ²International Center for Agricultural Research in the Dry Areas Morocco, Rabat, Morocco. ³Mohammed VI Polytechnic University, Ben Guerir, Morocco. ⁴National Institute of Agronomic Research, Rabat, Morocco

17:05 - 17:25 [O1.5]
Quinone modification by reactive carbonyls
Rosario Zamora, Francisco J. Hidalgo
Fat Institute, Sevilla, Spain

17:25 - 17:30

17:30 - 18:15

Author workshop
Saal 1

18:15 - 19:15

19:15 - 22:15

Dinner river cruise (optional - tickets can be purchased)
Motor Ship Gräfin Cosel
Ticket holders meet in the HILTON DRESDEN LOBBY on the ground floor by the reception at 19:10

08:00 - 09:20

Session 4: Food chemistry: Fate in foods and humans

Salon Rossini
Tassos Koidis, Ashkan Madadlou

**08:00 - 08:20 [O4.1]
Interaction of SiO2 nanoparticles with sodium caseinate and its effects on digestibility and bioactive peptides**

Nazim Seren Mısırlı, Ceyda Dudak Seker, Seda Yildirim-Elikoglu
Hacettepe University, Ankara, Turkey

**08:20 - 08:40 [O4.2]
Evaluating mineral absorption of sprouted or hydrothermally processed wheat using an *in vitro* digestion assay combined with Caco-2 cell lines**

Marie Huyskens¹, Elien Lemmens¹, Charlotte Grootaert², Kristin Verbeke¹, Erik Smolders¹, Jan Delcour¹
¹KU Leuven, Leuven, Belgium. ²Ghent University, Ghent, Belgium

**08:40 - 09:00 [O4.3]
Identification of Novel Chlorinated Lipids during *In Vitro* Digestion of Epoxidized Triacylglycerols from Canola Oil**

Matthias Strauss¹, Yifan Bao¹, Andreas Gufler¹, Sergio Armentia Matheu¹, Yury Lebedev¹, Nuno Maulide¹, Monika Riederer², Miriam Ressler², Marc Pignitter¹
¹University of Vienna, Wien, Austria. ²Joanneum University of Applied Sciences, Graz, Austria

**09:00 - 09:20 [O4.4]
Changes in antioxidant potential of pickled apricot with salted red perilla leaf during pickling process and simulated *in vitro* digestion**

Jutalak Suwannachot, Yukiharu Ogawa
Chiba University, Chiba, Japan

Session 5: Valorization of food co-products

Saal 2
Nandika Bandara, Veronica Doderio

**08:00 - 08:20 [O5.1]
Turning poop into gold? Fermentation and extrusion for increasing the value of sunflower seed press cakes and cheese whey**

Norbert Raak¹, Nicola Mangieri^{1,2}, Gianluca Colombo¹, Roberto Foschino², Milena Corredig¹
¹Aarhus University, Aarhus, Denmark. ²Università degli Studi di Milano, Italy

**08:20 - 08:40 [O5.2]
Revealing the potential of Brewer's Spent Grains in Human Nutrition: Exploration of Protein Extraction Performance and Functional Properties**

Jonathan Gagnon^{1,2}, Sylvie Turgeon^{1,2,3}, Sergey Mikhaylin^{1,2}
¹Laval University Department of Food Science, Québec, QC, Canada. ²Laval University Institute of Nutrition and Functional Foods, Québec, QC, Canada. ³Quebec Institute of Tourism and Hospitality, GastronomiQc Lab, Montréal, QC, Canada

**08:40 - 09:00 [O5.3]
A New Approach: Co-Product from the Edible Swiftlet's Nest Industry as Future Low-Cost Functional Food and Ingredient**

Tan Hui Yan¹, Lee Sin Chang², Seng Joe Lim³, Abdul Salam Babji³, Shahrul Razid Sarbini¹
¹Universiti Putra Malaysia - Bintulu Campus, Bintulu, Malaysia. ²UCSI University, Kuala Lumpur, Malaysia. ³National University of Malaysia, Bangi, Malaysia

**09:00 - 09:20 [O5.4]
Valorization of onion and chicory by-products and polyphenols recovery using liquid submerged fermentation by selected microbial strains**

Gianluca Bleve¹, Francesca Anna Ramires¹, Anna Rita Bavaro², Isabella D'Antuono², Leone D'Amico³, Vito Linsalata², Federico

Session 6: New, rapid, or green methods for food chemistry

Saal 1
Andrea Gomez-Zavaglia, Vural Gökmen

**08:00 - 08:20 [O6.1]
Advances in food fraud detection: using cross-matrix non-targeted analysis for terroir biomarker discovery**

Nicolas Mialon^{1,2}, Axelle Cadierne¹, Eric Capodanno²
¹University of Nîmes, Nîmes, France. ²Phytocontrol, France

**08:20 - 08:40 [O6.2]
Comparison between AAPH and H2O2 induced oxidative stress in red blood cells to evaluate the cellular antioxidant activity of food matrices**

Daniel Granato¹, Thiago Mendanha Cruz¹, Amanda dos Santos Lima¹, Luciana Azevedo¹, Mariza B. Marques², Nima Mohammadi¹
¹University of Limerick, Limerick, Ireland. ²State University of Ponta Grossa, PONTA GROSSA, Brazil

**08:40 - 09:00 [O6.3]
Convergent analysis of food products using molecular barcodes, based on LC-HRMS data**

Anne Kleinnijenhuis
Triskelion, Utrecht, The Netherlands

**09:00 - 09:20 [O6.4]
The inhibitory effect of the nanoparticles on the immunological reactivity**

Matej Pospiech, Lenka Havlová, Dani Dordevic, Zdeňka Javůrková, Bohuslava Tremlová
University of Veterinary Sciences Brno, Brno, Czech Republic

	Baruzzi ² , Loris Pinto ² , Annamaria Tarantini ^{3,4} , Angela Cardinali ² ¹ National Research Council – Institute of Sciences of Food Production, Lecce, Lecce, Italy. ² National Research Council – Institute of Sciences of Food Production, Bari, Italy. ³ National Research Council – Institute of Sciences of Food Production, Lecce, Italy. ⁴ University of Bari - Department of Soil, Plant and Food Sciences (DISSPA), Bari, Italy	
09:20 - 09:50	Coffee Break Piano Bar + Salons Rotterdam and Petersburg	
09:50 - 11:50	Plenary Session 5: Food chemistry: Fate in foods and humans Saal 1 & 2 Francisco Hidalgo, Dongxiao Sun-Waterhouse IN20 – Mechanisms of dietary isothiocyanates in cancer prevention and therapy, Yongping Bao, University of East Anglia Norwich Medical School, UK IN21 – Phenolic compounds in the digestive system: Potential beneficial effects and interactions with dietary fibers, Lidija Jakobek, Josip Juraj Strossmayer University of Osijek, Croatia IN22 – Oligomerization of PPII-rich gluten peptides and their implications in the early events of gluten-related disorders, Veronica Dodero, Bielefeld University, Germany IN23 – Investigation of the Role of 5-Hydroxymethylfurfural Accumulation via Sucrose Degradation on Acrylamide Formation in Low Moisture Food Systems by Means of Multiresponse Kinetic Modeling Approach, Vural Gökmen, Food Engineering Department at Hacettepe University, Turkey 09:50 - 10:20 [IN20] Mechanisms of dietary isothiocyanates in cancer prevention and therapy <u>Yongping Bao</u> University of East Anglia Norwich Medical School, Norwich, UK 10:20 - 10:50 [IN21] Phenolic Compounds In The Digestive System: Their Potential Beneficial Effects And Interactions With Dietary Fibers <u>Lidija Jakobek</u> , Petra Matić Josip Juraj Strossmayer University of Osijek, Croatia 10:50 - 11:20 [IN22] Oligomerization of PPII-rich gluten peptides and their implications in the early events of gluten-related disorders <u>Veronica Dodero</u> , Maria Amundarain Bielefeld University, Bielefeld, Germany 11:20 - 11:50 [IN23] Investigation of the Role of 5-Hydroxymethylfurfural Accumulation via Sucrose Degradation on Acrylamide Formation in Low Moisture Food Systems by Means of Multiresponse Kinetic Modeling Approach Dilara Şen, <u>Vural Gökmen</u> Hacettepe University, Ankara, Turkey	
11:50 - 12:50	Poster Session 3 & Lunch Piano Bar + Salons Rotterdam and Petersburg	
12:50 - 14:50	Plenary Session 6: Food chemistry: Fate in foods and humans Saal 1 & 2	

Yongping Bao, Hettie Schonfeldt

IN24 - Unraveling the effects of different processing treatments on peanut allergenic potential, Beatriz Cabanillas, Hospital Research Institute, Madrid, Spain

INV25 - Addressing the Nexus of Food Security and Climate Change: Challenges and Opportunities, Turan Veysel, Bingol University, Faculty of Agriculture, Turkey

IN26 - How do we green our bodies?, María Roca, Food Phytochemistry Department, Instituto de la Grasa, Spain

IN27 - Bioaccessibility of iron and zinc is negatively correlated with the phytate concentration in commercial plant-based meat alternative burger patties, Jonas Pospiech, University of Hohenheim, Germany

12:50 - 13:20 [IN24]

Unraveling the effects of different processing treatments on peanut allergenic potential

Rafael Valdelvira, Guadalupe Garcia-Medina, [Beatriz Cabanillas](#)
12th of October Hospital Research Institute, Madrid, Spain

13:20 - 13:50 [IN25]

Addressing the Nexus of Food Security and Climate Change: Challenges and Opportunities

[Turan Veysel](#)
Bingol University, Bingöl, Turkey

13:50 - 14:20 [IN26]

How do we green our bodies?

[María Roca](#)
Instituto de la Grasa (CSIC), Spain

14:20 - 14:50 [IN27]

The bioaccessibility of iron and zinc is negatively correlated with the phytate concentration in commercial plant-based meat alternative burger patties

[Jonas Pospiech](#)
University of Hohenheim, Germany

14:50 - 15:20

Coffee Break

Piano Bar + Salons Rotterdam and Petersburg

15:20 - 17:00

Plenary Session 7 and Closing remarks & Awards

Saal 1 & 2

Natalia Drabińska, Mauricio Rostagno

Session title: Valorisation of food co-products

IN28 - Bio-based approaches for cocoa bean shells valorisation and new fiber-based ingredients design: From bioactivity to rheology, Marco Arlorio, Università del Piemonte Orientale Amedeo Avogadro, Italy

IN29 – Fruit by-products-snacks are the better choice for a healthier diet, Sonia Guadalupe Sáyago-Ayerdi, Technological Institute of Tepic, Mexico

IN30 - Valorizing food processing industry byproducts for polymer applications: Canola protein-based packaging materials reinforced with chemically tailored nanomaterials, Nandika Bandara, University of Manitoba, Canada

15:20 - 15:50 [IN28]

Bio-based approaches for cocoa bean shells valorisation and new fiber-based ingredients design: from bioactivity to rheology

Vincenzo Disca¹, Edoardo Capuano², Yassine Yaouhari¹, Lorella Giovannelli¹, Lorena Segale¹, [Marco Arlorio](#)¹

¹Department of Pharmaceutical Science – Università del Piemonte Orientale Amedeo Avogadro (UPO), Novara, Italy. ²Wageningen University & Research Food Quality and Design Group, Wageningen, The Netherlands

15:50 - 16:20 [IN29]

Fruit by-products-snacks are the better choice for a healthier diet

Sonia Guadalupe Sáyago-Ayerdi¹, Yolanda E. Pérez-Beltrán¹, Edgar Mendivil²

¹Tecnológico Nacional de México/Instituto Tecnológico de Tepic, Mexico. ²Universidad Iberoamericana, Mexico

16:20 - 16:50 [IN30]

Valorizing food processing industry byproducts for polymer applications: Canola protein-based packaging materials reinforced with chemically tailored nanomaterials

Nandika Bandara, Thilini Dissanayake

University of Manitoba Department of Food and Human Nutritional Sciences, Winnipeg, MB, Canada