

10<sup>th</sup> Edition of Innovations In

# FOOD SCIENCE AND HUMAN NUTRITION

July 14 - 15, 2025 at Vienna, Austria



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10<sup>th</sup> Edition of innovations in

# FOOD SCIENCE AND HUMAN NUTRITION

Vienna, Austria

**DAY-1**  
**JULY 14,**  
**2025**

## Scientific Program

Day-1 (July 14, 2025)

Meeting Hall - Karl Kraus+ Siegfried Marcus

Registrations Open (08:30-09:00)

Welcome Ceremony (09:00-09:20)

### Moderator:

**Carola Cappa**, *Universita degli Studi di Milano, Italy*

## Keynote Talks

**Monique Lacroix**,  
*INAF, Canada*

**09:20-09:50**

Title:- Cross-Linked Gelatin–  
Riboflavin-Based Film Incorporated  
with Essential Oils and Silver  
Nanoparticle by Gamma: A novel  
Approach for Extending Shelf-Life of  
Meat

**Shaodong Guo**,  
*Texas A&M University, USA*

**09:50-10:20**

Title:- An estrogen receptor  
 $\alpha$ -derived peptide improves glucose  
homeostasis during obesity

**Paul Dawson**,  
*Clemson University, USA*

**10:20-10:50**

Title:- PCR quantification of  
Campylobacter species in chicken  
feces and ceca contents

Group Photo & Refreshment Break (10:50-11:10)

## Scientific Session I

**Session Themes:** Food and Nutritional Science  
Nutrition and Health  
Traditional & Future Foods  
Farm to Fork: Sustainable Food Production

### Session Chairs:

Shaodong Guo, *Texas A&M University, USA*  
Monique Lacroix, *INAF, Canada*

**Claire Domoney,**  
*John Innes Centre, UK*

**11:10-11:30**

Title:- Utilising genetic variation to enhance nutritional value in pulse crops

**Carola Cappa,**  
*Università degli Studi di Milano, Italy*

**11:30-11:50**

Title:- Legume cooking water: from a by-product to a valuable ingredient

**Chengming Wang,**  
*Huazhong Agricultural University, China*

**11:50-12:10**

Title:- Effect of low-temperature deodorization on the inhibition of harmful substances in edible oil

**Lloyd Baiyegunhi,**  
*University of KwaZulu-Natal, South Africa*

**12:10-12:30**

Title:- Examining the Determinants of Agricultural Innovation: A Case Study of Emerging Sugarcane Farmers in South Africa

**Junsong Yang,**  
*Bengbu Medical University, China*

**12:30-12:50**

Title:- A DNA walker-driven SERS-fluorescent dual-mode aptasensor based on optimized aptamers to detect *Shigella flexneri*

**Lunch Break @ Restaurant 12:50-14:00**

## Scientific Session II

**Session Themes:** Global Nutrition Challenges  
Nutrition and Health  
Food Security and Challenges  
Farm to Fork: Sustainable Food Production  
Functional Foods, Nutrition, Nutraceuticals & Bioactives

### Session Chairs:

Claire Domoney, *John Innes Centre, UK*  
Nathalie Scheers, *Chalmers University of Technology, Sweden*  
Joël FLEURENCE, *Nantes Université, France*

**Leili Afsah-Hejri,**  
*Lakeland University, USA*

**14:00-14:20**

Title:-Hands-On Kits in Food Science  
Remote Education

**Lei Peng,**  
*University of Heidelberg,  
Germany*

**14:20-14:40**

Title:- Systemic immune-  
inflammation states in U.S. adults  
with seropositivity to infectious  
pathogens: A nutrient-wide  
association study

**Nathalie Scheers,**  
*Chalmers University of  
Technology, Sweden*

**14:40-15:00**

Title:- A novel dietary additive for  
celiacs, E304i/zinc sulphate, inhibits  
Transglutaminase 2-catalyzed  
deamidation of gluten and attenuates  
autoantibody production

**Joël FLEURENCE,**  
*Nantes Université, France*

**15:00-15:20**

Title:-Seaweeds: an alternative source  
of proteins for human nutrition?

**Iddo Kan,**  
*The Hebrew University of  
Jerusalem, Israel*

**15:20-15:40**

Title:-The Economics of Food Self-  
Sufficiency under Limited Resources

**Yoshikazu Yuki,**  
*Chiba University Hospital,  
Japan*

**15:40-16:00**

Title:-Development of Rice-based Oral  
Vaccine, MucoRice

**Refreshment Break @ (16:00-16:15)**



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**Nur Cebi,**

*Yildiz Technical University,  
Turkey*

**16:15-16:35**

Title:-Rapid Sensing: Hand-Held and Portable FTIR Applications for On-Site Food Quality Control from Farm to Fork

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**Naomi Saville,**

*University College London,  
UK*

**16:35-16:55**

Title:- Engaging adolescents in citizen science around nutrition, climate hazards and biodiversity in rural Nepal

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**Bin Jia,**

*Monash University, Australia*

**16:55-17:15**

Title:- Protein Structure and Functional Differentiation between High-Amylose and Wild-Type Wheat

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**Tahany Saleh Aldayel,**

*Princess Nourah bint  
Abdulrahman University,  
Saudi Arabia*

**17:15-17:35**

Title:- The health benefits of Aloe perryi in vivo and vitro

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**Pannel Discussion & Day 1 Concludes**

## Day-2 (July 15, 2025)

### Moderator:

**Carola Cappa**, *Universita degli Studi di Milano, Italy*

### Keynote Talks

**Mona Bajaj-Elliott**,

*University College London,  
UK*

**09:00-09:30**

Title:-Unravelling the impact of Gut microbial Metabolites on Health

**Melha Mellata**,

*Iowa State University, USA*

**09:30-10:00**

Title:- A gut host-specific bacteria to increase poultry health and productivity

### Scientific Session-III

**Session Themes:** Nutrition and Health  
Food Waste Tackling  
Traditional & Future Foods  
Technologies for Sustainable Farming Systems

### Session Chairs:

**Melha Mellata**, *Iowa State University, USA*  
**Li Li Zyzak**, *Eastern Kentucky University, USA*

**Roos N. van den Wittenboer**,

*Albert Schweitzer Hospital,  
The Netherlands*

**10:00-10:20**

Title:- Multimodal prehabilitation in patients with non-small cell lung cancer: a feasibility study

**José Edgar Zapata Montoya**,

*University of Antioquia,  
Colombia*

**10:20-10:40**

Title:- Black soldier fly (*Hermeia illucens*) larvae obtention using fish silage diets

**Oliver Micke**,

*Franziskus Hospital,  
Germany*

**10:40-11:00**

Title:- Hypomagnesemia: biomarker, relevance, clinical implications

**Refreshment Break @ (11:00-11:15)**

**Ingrid K Richards**

**Adams,**

*The Ohio State University,  
USA*

**11:15-11:35**

Title:- Complementary Feeding: Practices and Lessons Learned from Low-Income Black Mothers with Infants Aged 6 to 24 Months in the Southeastern United States

**Li Li Zyzak,**

*Eastern Kentucky  
University, USA*

**11:35-11:55**

Title:- Investigating the Aroma Differences between Plant-Based Hamburgers and the Traditional Beef Hamburger

**İlkay Elmacı,**

*Alanya University, Turkey*

**11:55-12:15**

Title:- Production of Water Kefir from Fruit Waste within the Scope of Sustainable Gastronomy Practices

**Melha Mellata,**

*Iowa State University, USA*

**12:15-12:35**

Title:-Controlling the conjugative transmission of plasmids through dietary supplement

**Andrea Natolino,**

*University of Udine, Italy*

**12:35-12:55**

Title:- Biorefinery strategy for winery waste: a multi-step process based on “green” pressurized fluids

**Lunch Break @ Restaurant 12:55-14:00**

**Technical Session- IV (14:00-14:30) - Poster Viewing**

## Scientific Session-V

**Session Themes:** Nutrition for Health and Sustainability  
Green Food Processing & Packaging Technologies

### Session Chairs:

Ingrid K Richards Adams, *The Ohio State University, USA*  
Oliver Micke, *Franziskus Hospital, Germany*

**Anabela Raymundo,**  
*LEAF, Instituto Superior de  
Agronomia, Universidade  
de Lisboa, Portugal*

**14:30-14:50**

Title:-Pulsed electric fields as a tool for food processing: non-thermal whey microbial inactivation and extraction of bioactives from microalgae biomass

**Isabel Sousa,**  
*LEAF, Instituto Superior de  
Agronomia, Universidade  
de Lisboa, Portugal*

**14:50-15:10**

Title:-Pear Pomace: a sidestream from juice production with Bioactive Properties and Therapeutic Benefits

**Hana Vaisocherová-  
Lísalová,**  
*FZU - Institute of Physics  
of the Czech Academy of  
Sciences, Czech Republic*

**15:10-15:30**

Title:- A reusable QCM biosensor with stable antifouling nano-coating for rapid reagent-free on-site detection of bacterial pathogens in food products

**Minjun Sun,**  
*Inner Mongolia Agricultural  
University, China*

**15:30-15:50**

Title:- Quinoa bran polyphenol extract attenuates high-fat diet induced nonalcoholic fatty liver disease in mice

**Gabriel Lizama Uc**  
*Institute of Mérida  
National Institute of  
Technology of Mexico,  
Mexico*

**15:50-16:10**

Title:-Kefir more than just fermented milk

**Refreshment Break @ 16:10-16:25**

**Pannel Discussions & Closing Ceremony**



## Poster Session - DAY-2

<b>Joanna Helen Rees,</b> <i>Edith Cowan University, Australia</i>	<b>IFHN -01</b>	Feasibility of co-designed meal box for people with neurological conditions
<b>Maria Arevalo Villena,</b> <i>University of Castilla-La Mancha, Spain</i>	<b>IFHN -02</b>	Effects of ultrasound, microwave and flash pasteurization on oenological yeast microbiota
<b>Pilar Fernandez-Pacheco Rodríguez,</b> <i>University of Castilla-La Mancha, Spain</i>	<b>IFHN -03</b>	Evaluation of the Bacterial and Fungal Biofilm of Species of Food Interest
<b>Pilar Fernandez-Pacheco Rodríguez,</b> <i>University of Castilla-La Mancha, Spain</i>	<b>IFHN -04</b>	Screening of Yeast from Honey for Mead Production
<b>Georgios Psakis,</b> <i>University of Malta, MCAST, Malta</i>	<b>IFHN -05</b>	Harnessing Hydrodynamic Cavitation for Orange Waste Valorization in Malta: From Beverage Enrichment to Potato Sprouting and Microbial Control
<b>Georgios Psakis,</b> <i>University of Malta, MCAST, Malta</i>	<b>IFHN -06</b>	Chemical Composition and Antimicrobial Activities of Essential Oil from the Maltese Golden Samphire ( <i>Limbarda crithmoides</i> )
<b>Agostino Sevi &amp; Marzia ALBENZIO,</b> <i>University of Foggia, Italy</i>	<b>IFHN -07</b>	<i>Rosmarinus officinalis</i> L., <i>Mentha x piperita</i> L., and <i>Lavandula angustifolia</i> L. essential oils effects in in vitro sheep proliferation and cytokine secretion
<b>José Edgar Zapata Montoya,</b> <i>University of Antioquia, Colombia</i>	<b>IFHN -08</b>	Optimization of fractionation with membranes of iron quelating enzymatic hydrolysate from Californian redworm ( <i>Eisenia fetida</i> ) protein

Closing Ceremony

**IFHN-2025**



**VIRTUAL SESSION**

**10<sup>th</sup> Edition of innovations In**  
**FOOD SCIENCE AND**  
**HUMAN NUTRITION**  
**Jul 14 - 15, 2025 at Vienna, Austria**



[Join Zoom Meeting](#)

Meeting ID: 881 3286 5509

Pass code: 128673



Day - 2: July 15, 2025

Virtual Presentations (Time Zone: CET)

<b>Naomi K.Fitzpatrick,</b> <i>La Trobe University, Australia</i>	<b>10:00-10:20</b>	Assessing electronic device use behaviours in healthy adults: development and evaluation of a novel tool
<b>Hong-Jhang Chen,</b> <i>National Taiwan University, Taiwan</i>	<b>10:20-10:40</b>	From Waste to Wellness: Sustainable Functional Food Development from Coffee Husk through Untargeted Metabolomics and AI-Driven Identification of Bioactive Compounds
<b>Siti Farah Md Tohid,</b> <i>Universiti Putra Malaysia, Malaysia</i>	<b>10:40-11:00</b>	Chemical probe as potential detector of porcine protein/peptide in meat-based products
<b>Shahram Naghizadeh Raeisi,</b> <i>R&amp;D Director at Kalleh dairy Company, Iran</i>	<b>11:00-11:20</b>	The production of polymerized whey protein and its application in Low-calorie high protein ice cream
<b>Antonella Maugliani,</b> <i>Istituto Superiore di Sanita, Italy</i>	<b>11:20-11:40</b>	Characterization of food safety knowledge, attitudes, and practices (KAP) surveys for pregnant women and the general population in home settings in high-income countries: a rapid review and a scoping review
<b>Clara Vitaggio,</b> <i>University of Palermo, Italy</i>	<b>11:40-12:00</b>	Effect of cold pre-fermentation maceration, use of pectolytic enzyme and sur lies élevage on the chemical and sensory properties of Catarratto wines
<b>Eda Parlak,</b> <i>Toros University, TURKEY</i>	<b>12:00-12:20</b>	Polyphenols and their effects on sports performance
<b>Maria Sofia Molonia,</b> <i>University of Messina, Italy</i>	<b>12:20-12:40</b>	Sustainable Valorization of Cynara cardunculus L. Leaf by-products as a Preventive Strategy to Counteract in vitro Adipocyte Dysfunction
<b>Rossella Vadala,</b> <i>University of Messina, Italy</i>	<b>12:40-13:00</b>	Bio-Fortification of fish fillets with artichoke by-product extract: impact of nutritional value, antioxidant capacity, and shelf-life

<b>Maria Merlino,</b> <i>University of Messina, Italy</i>	<b>13:00-13:20</b>	Exploring the Volatile Profile and Sensory Properties of Melaleuca Quinquenervia Essential Oil from Madagascar: A Potential Natural Food Flavoring
<b>Valentina Niccolucci,</b> <i>University of Siena, Italy</i>	<b>13:20-13:40</b>	Milk and sustainability: assessing environmental impacts and nutritional benefits through nutritional Life Cycle Assessment (n-LCA)
<b>Adineh Tajmousavilangerudi,</b> <i>Free University of Bozen-Bolzano, Italy</i>	<b>13:40-14:00</b>	Water Kefir Starters Create Functional Dairy-Like Plant-Based Beverage
<b>Federica Turrini,</b> <i>University of Genoa, Italy</i>	<b>14:00-14:20</b>	Advancing sustainable practices in fishery side stream utilization: from by-products to valuable resources
<b>Federica Litrenta,</b> <i>University of Messina, Italy</i>	<b>14:20-14:40</b>	Alternative Sicilian cheeses: identification of markers by a chemometric approach
<b>Elena Orlo,</b> <i>University of Campania Luigi Vanvitelli, Italy</i>	<b>14:40-15:00</b>	Natural Methoxyphenols as Dual-Action Agents for Food Safety and Shelf-Life Enhancement
<b>Lucia Maddaloni,</b> <i>Sapienza University of Rome, Italy</i>	<b>15:00-15:20</b>	Biogenic amines in food: new approaches for ensuring food quality and safety
<b>Giuseppa Renata Mangano,</b> <i>University of Palermo, Italy</i>	<b>15:20-15:40</b>	Reduction of drive for thinness and body dissatisfaction in people with subclinical dysregulated eating behaviors after intermittent theta burst stimulation of the left dorsolateral prefrontal cortex
<b>Ivo Dorskocil,</b> <i>Czech University of Life Sciences Prague, Czech Republic</i>	<b>15:40-16:00</b>	Thermal Processing of Sardines and Sprats Alters Intestinal Permeability and Nitric Oxide Production in Co-Culture Models
<b>Darlene Cavalheiro,</b> <i>Santa Catarina State University, Brazil</i>	<b>16:00-16:20</b>	Extraction of bioactive compounds from vitex megapotamica: a study and selection of variables

<b>Dao Thi Anh Phan,</b> <i>Ho Chi Minh city University of Technology and Education, Vietnam</i>	<b>16:20-16:40</b>	Coffee Sediment - A Multidimensional Perspective on Sustainable Development of Food By-products
<b>Bala Munipalli,</b> <i>Mayo Clinic, USA</i>	<b>16:40-17:00</b>	Lifestyle Medicine Updates: Recent Articles in Nutrition
<b>Prof. Milli Gupta,</b> <i>University of Calgary, Canada</i>	<b>17:00-17:20</b>	Eosinophilic Esophagitis: Food injury in the pathogenesis of this rapidly rising disorder
<b>Mary Blackburn,</b> <i>University of California, Davis, USA</i>	<b>17:20-17:40</b>	Social justice in human nutrition research
<b>Laura A. Kresty,</b> <i>University of Michigan, USA</i>	<b>17:40-18:00</b>	Prebiotic proanthocyanidins inhibit bile reflux-induced esophageal adenocarcinoma through reshaping the microbiome-metabolome axis
<b>Prof. Catia Sternini,</b> <i>David Geffen School of Medicine UCLA, USA</i>	<b>18:00-18:30</b>	<b>Keynote Talk:-</b> Gut bitter taste receptors as sensors of luminal content
<b>Mahtab Jafari,</b> <i>UCI Center for Healthspan Sciences University of California, USA</i>	<b>18:30-18:50</b>	The Impact of Rhodiola rosea on Healthspan Across Species: The Importance of Sustainable Agriculture, Quality, and Scientific Research
<b>Jeffrey Pittman II,</b> <i>The University of Mississippi, USA</i>	<b>18:50-19:10</b>	Robot chefs in a casual kitchen: The influence of kitchen type and food quality on consumer behavior

**Day-2 Virtual Concludes**



*We wish to see you again at*

**11<sup>th</sup> Edition of Innovations In**  
**FOOD SCIENCE AND**  
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**June 06-07, 2026 at Barcelona, Spain**

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