

Scientific Program		
11th Edition of Innovations in FOOD SCIENCE AND HUMAN NUTRITION (IFHN-2026) July 01-02, 2026   Rome, Italy		
Day-1 (July 01, 2026)		
Meeting Hall - PARIOLI 2		
07:50-08:40	Registrations	
08:40-08:50	Opening Ceremony	
Moderator:- Camille M. Longabardi, Harvard Medical School, USA		
Keynote Talks		
Gilles-Eric Seralini, University of Caen Normandy, France	08:50-09:20	Title:- Scientists' warning: we must change paradigm for a revolution in toxicology and world food supply
Dipak Panigrahy, Harvard Medical School, USA	09:20-09:50	Title:- Targeting precision nutrition and resolution of cancer inflammation via SPMs
Technical Session-I		
Session Chairs: Gilles-Eric Seralini, University of Caen Normandy, France Dipak Panigrahy, Harvard Medical School, USA		
Andras Guttman, University of Debrecen, Hungary	09:50-10:10	Title:- High resolution capillary gel electrophoresis of human milk oligosaccharides and industrial galactooligosaccharides for food additive in-process control
Krishna Jee Pahari, Nepal Development Research Institute, Nepal	10:10-10:30	Title:- Nepal's journey toward food security: trends, achievements, and emerging challenges
Group Photo & Refreshment Break (10:30-10:45)		
Lloyd JS Baiyegunhi, University of KwaZulu-Natal, South Africa	10:45-11:05	Title:- Livelihood strategies and NTFP utilisation among rural female-headed households in Limpopo Province, South Africa
Camille M. Longabardi, Harvard Medical School, USA	11:05-11:25	Title:- Targeting omega-3 fatty acids and SPMs in sports nutrition
Xingjun Li, Academy of National Food and Strategic Reserves Administration, China	11:25-11:45	Title:- Changes in the Textural and Pasting Properties and the Microstructure of Two Early Indica Rice Varieties During Storage Using General Linear Model Univariate (GLMU) Analysis
Cindy Adriana Estrada- Hernández, UNAM, Mexico	11:45-12:05	Title:- Real time PCR, a modern tool for Analysis of Foodborne Pathogenic Bacteria in Mexican-artisanal cheeses
Giorgio Gargari, Universita Degli Studi di Milano, Italy	12:05-12:25	Title:- Integrative multi-omics analysis reveals microbiota-metabolome crosstalk driving gut barrier improvements in the elderly under a polyphenol-rich dietary pattern (MaPLE Study)
Elango Ayyasamy, Veterinary College and Research Institute, India	12:25-12:45	Title:- Moringa and Millet-Based Milk Biscuits: A Sustainable Functional Food Solution for Iron and Fiber Fortification
Jerrad F. Legako, Texas A&M University, USA	12:45-13:05	Title:- Metabolic finger printing by rapid evaporative ionization mass spectrometry to assess beef tenderness and relevant biochemical features
Lunch Break @ Restaurant (13:05-13:45)		
Technical Session-II		
Session Chairs: Jerrad F. Legako, Texas A&M University, USA Salvatore Cervellieri, Institute of Food Sciences, National Research Council of Italy, Italy		
József Prokisch, University of Debrecen, Nanofood Laboratory, Hungary	13:45-14:05	Title:- Carbon Nanodots in Foods: From Natural Formation to Human Health Impact
Xiaobing Wang, China Agricultural University, China	14:05-14:25	Title:- Effect of direct steam infusion technology on the microorganism sterilization, heat intensity indicators, and nutrients of milk
Salvatore Cervellieri, Institute of Food Sciences, National Research Council of Italy, Italy	14:25-14:45	Title:- MS-based electronic nose for early detection of ochratoxigenic Aspergillus strain on traditional Italian Caciocavallo cheese during ripening
Lily M. Ceraso, Harvard Medical School, USA	14:45-15:05	Title:- Targeting lipids mediators in nutrition and cancer
Marika Valentino, University of Udine, Italy	15:05-15:25	Title:- Effects of High Hydrostatic Pressure Processing (HPP) on color preservation in tuna intended for raw consumption
Maria Veronica Cesio, CenUR Litoral Norte, University of the Republic, Uruguay	15:25-15:45	Title:- Multidisciplinary Strategies to Ensure Food Safety in Strawberries
Refreshment Break (15:45-16:00)		
Session Chairs: Anne Taylor-Vissers, Teesside University, UK Krishna Jee Pahari, Nepal Development Research Institute, Nepal		
Stefano Piazza, University of Milan, Italy	16:00-16:20	Title:- Sustainability meets Health: Chestnut By-products as Novel Nutraceutical Candidates with Anti-gastritis Activities
Egemen Özcan, Ege University, Türkiye	16:20-16:40	Title:- Impact of High Power Ultrasound Processing on the Bioactive Composition of Lemon Fruit
Diego Appicciutoli, University College Cork, Ireland	16:40-17:00	Title:- The synergistic effect of plant-based protein blends – a step forward for beverages with increased dispersion stability
Megan McTernan, University College Cork, Ireland	17:00-17:20	Title:- Plant protein blends for sustainable and healthy dairy alternatives
Panel Discussions		

Day-2 (July 02, 2026)		
Meeting Hall - PARIOLI 2		
09:00-09:10	Welcome Remarks by Moderator	
Moderator:- Lily M.Ceraso, <i>Harvard Medical School, USA</i>		
Keynote Talks		
Diana L. Teichman, University of Toronto, Canada	09:10-09:40	Title:-Development and pilot scale demonstration of encapsulated ferric pyrophosphate premixes for double and multiple fortified salt with vitamins B9, B12, iodine and zinc
Oliver Mücke, Franziskus Hospital, Germany	09:40-10:10	Title:-Recommendation on an updated standardization of serum magnesium reference ranges
Technical Session-III		
Session Chairs: Diana L. Teichman, <i>University of Toronto, Canada</i> Oliver Mücke, <i>Franziskus Hospital, Germany</i>		
Kyriaki Myrissa, St Mary's University, UK	10:10-10:30	Title:- Cross-sectional study examining the association between diet quality and the prevalence of anxiety and depression in UK undergraduate students
Ademola O. Olaniran, University of KwaZulu-Natal, South Africa	10:30-10:50	Title:- Metabolite Profiling and Antioxidant Activity Reveals the Protective Mechanisms of Gracilaria gracilis Sulfated Polysaccharides in Hepatic Tissues of diabetic rats
Refreshment Break (10:50-11:00)		
Francesca Valerio, National Research Council, Institute of Sciences of Food Production, Italy	11:00-11:20	Title:- Biologically active fermented ingredient for bread fortification based on sub-standard peas
Patrícia Batista, Universidade Católica Portuguesa, Portugal	11:40-12:00	Title:- Neuroprotective Potential of Marine Bioactive Compounds: Mechanistic Insights into the Effects of Astaxanthin and Fucoxanthin on Mental Health Disorders
Anne Taylor-Vissers, Teesside University, UK	12:00-12:20	Title:-Towards more sustainable plant-based meat alternatives
Alshaa Tarek Ali Ahmed Ibrahim, Széchenyi István University, Hungary	12:20-12:40	Title:- Integrated hydrolysis of legume proteins with plant proteases generates oligopeptide-rich functional ingredients with superior bioactivity
Yifei Hu, China Capital Medical University, China	12:40-13:00	Title:- Research Advances in Hydration Status and Kidney, Liver, and Cardiovascular Health, and Specific Water Intake Recommendations for Chinese Children
Lunch Break @ Restaurant (13:00-13:45)		
Technical Session-IV (13:45-14:30) - Poster Viewing		
Technical Session- V		
Session Chairs: Christiana Anih, <i>University of Toronto, Canada</i> Kyriaki Myrissa, <i>St Mary's University, UK</i>		
Teresa Negra, Lubrizol Nutraceuticals-Barcelona, Spain	14:30-14:50	Title:- Advancing Iron Supplementation: Comparative Evaluation of standard iron sources vs microencapsulated iron
Christiana Anih, University of Toronto, Canada	14:50-15:10	Title:- Evaluation of antidiabetic properties in protein isolates from Chilean granado beans
Eugenia Morselli, Universidad San Sebastián, Chile	15:10-15:30	Title:-Dietary Fatty Acids Shape Hypothalamic Function and Metabolic Health
Lukasz Kopiasz, Warsaw University of Life Sciences, Poland	15:30-15:50	Title:- The prebiotic and anti-inflammatory effects of oat beta-glucan – mechanisms of action in inflammatory bowel disease (IBD)
Péter Hajdú, Széchenyi István University, Hungary	15:50-16:10	Title:- Techno-functional and physicochemical characterization of plant-based bioactive enriched functional meat products
Refreshment Break (16:10-16:20)		
Panel Discussions & Closing Ceremony		
Poster Presentations		
Day-2 (July 02, 2026)		
Technical Session-IV (13:45-14:30) - Poster Viewing		
Ludovica Milzi, University of Naples Federico II, Italy	P-1	Title:- Yellow 101 as a fluorescent probe for selective iron detection in food
Nevien Ethawat, Széchenyi István University, Hungary	P-2	Title:- Controlled Enzymatic Hydrolysis of Distinct Dietary Fibers Generate Targeted Prebiotic Substances of Enhanced Probiotic Functionality
Dóra Kiss, Széchenyi István University, Hungary	P-3	Title:- Assessment of the impact of diverse technological conditions on protein integrity with special regard to grounding the design of functional foods
Norifumi Niizeki, Nagoya Bunri Nutrition College, Japan	P-4	Title:- Trimethylamine N-oxide (TMAO) in seafoods: shared mechanisms between fish and humans for forming gut-microbial TMAO: overview of animal TMAO-yield potential
Naz Arsoy, Ege University, Türkiye	P-5	Title:- Impact of High Power Ultrasound Processing on the Bioactive Composition of Lemon Fruit
Diána Margaréta Szilva, Széchenyi István University, Hungary	P-6	Title:- Integrated evaluation of the prebiotic activity of diverse natural substrates based on both microbiological and analytical assays
Aida Essa Belal Nasser, Dubai Municipality, UAE	P-7	Title:- Scientific study on natural preservation techniques for exceeding food shelf life using essential organic oils, wax coating and beneficial bacteria
Halina Staniek, Poznan University of Life Sciences, Poland	P-8	Title:- Evaluation of the quality of the Plant-Based Processing (PBP) course by learners at the EQF7 level within the EQVEGAN project
Panel Discussions		

Virtual Scientific Program		
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Day-2 (July 02, 2026), (CET Time zone)		
<b>Ittetsu Yamaga</b> , Shizuoka Professional University Junior College of Agriculture, Japan	<b>09:40-10:00</b>	Title: Synergistic effects of 1-MCP and photocatalytic technology on postharvest quality of fig fruit
<b>Shengbo Wu</b> , Tianjin University, China	<b>10:00-10:20</b>	Title: Mining and validating quorum sensing interference molecules from food-derived compounds for Salmonella Typhimurium
<b>CHEONG BO ENG</b> , Universiti Malaysia Sabah, Malaysia	<b>10:20-10:40</b>	Title: Physicochemical and nutritional evaluation of oil extracted from four avocado varieties cultivated in Sabah, Malaysia
<b>Watcharee Seechamnanturakit</b> , Prince of Songkla University, Thailand	<b>10:40-11:00</b>	Title: Honey and Propolis of Stingless Bee from Southern Thailand: Preliminary study on Phenolic, Reducing sugar, and Antioxidant Properties
<b>Ahlan Badreldin El Shikieri</b> , Taibah University, Saudi Arabia	<b>11:00-11:20</b>	Title: Food insecurity and risk of malnutrition among COVID-19 patients
<b>Mudi H. Alharbi</b> , Taibah University, Saudi Arabia	<b>11:20-11:40</b>	Title: Gender-Based Differences in the Consumption of Food Rich in Fibre and Its Relationship with Perceived Mood Status: A Cross-Sectional Study
<b>Flora Valeria Romeo</b> , CREA, Italy	<b>11:40-12:00</b>	Title: A new nutraceutical obtained from Citrus pectin and blood orange extract
<b>Maiken Krogsbæk Bøgh</b> , Aarhus University, Denmark	<b>12:00-12:20</b>	Title: Olanzapine-Induced Changes in Hypothalamic Opioid Receptor Expression and Feeding-Related Neuronal Populations
<b>Ihab Tewfik</b> , University of Westminster, UK	<b>12:20-12:40</b>	<b>Keynote Title:</b> Innovative Medical Therapeutic Foods: The Tailored Food Recipes (TFRs) for Improved Health and Sustainability
<b>Elena Orto</b> , University of Campania "Luigi Vanvitelli", Italy	<b>12:40-13:00</b>	Title: Development of thymol- and carvacrol-enriched biopolymer films for active packaging and shelf-life extension of Brie cheese
<b>Ellen E. A. Simpson</b> Ulster University, UK	<b>13:00-13:20</b>	Title: Promoting the MIND Diet at midlife: a COM-B randomized feasibility study
<b>Trinidad Perez-Palacios</b> , University of Extremadura, Spain	<b>13:20-13:40</b>	Title: Evaluation of microencapsulation strategies for targeted salt release in food matrices
<b>Canela-Xandri Anna</b> , ETSEAFIV, UdL, Spain	<b>13:40-14:00</b>	Title: New solvents: DES applications in foods
<b>Federico Modica</b> , University of Palermo, Italy	<b>14:00-14:20</b>	Title: Economic Implications of Pfas Contamination for Agri-Food Supply Chains: A Pigouvian Framework
<b>Gabriele Ellena</b> , Belgian Nuclear Research Center (SCK CEN), Mol, Belgium	<b>14:20-14:40</b>	Title: Exploring extremotolerant microorganisms as sustainable nutritional resources for deep space exploration
<b>Rosella Vadalà</b> , University of Messina, Italy	<b>14:40-15:00</b>	Title: Comparative Chemical and Sensory Profiling of coffee beverages prepared by Traditional Moka, Espresso and a Novel Italian Brewing Device
<b>Sabina Susmel</b> , University of Udine, Italy	<b>15:00-15:20</b>	Title: Electrochemical detection of nanomolar phosphate in seawater using octamolybdate and mesoporous organosilica modified plastic electrodes
<b>Ilaria Benucci</b> , Tuscia University, Italy	<b>15:20-15:40</b>	<b>Title:</b> Continuous production of a natural intensive sweetener in a fluidized-bed reactor
<b>Paula Tarrasconi Shmitz</b> , Criaeco, Brazil	<b>15:40-16:00</b>	Title: Creativity in gastronomic activities
<b>Letizia Brogi</b> , Scuola Normale Superiore, Italy	<b>16:00-16:20</b>	Title: Dietary 1,3-1,6 $\beta$ -glucans promote healthy brain aging through modulation of autophagy and mitochondrial function
<b>Slot Available</b>	<b>16:20-16:40</b>	Slot Available
<b>Enid E Martinez</b> , Harvard Medical School, USA	<b>16:40-17:00</b>	Title: Constipation in pediatric critical illness – diagnosis, management and future considerations
<b>Slot Available</b>	<b>17:00-17:20</b>	Slot Available
<b>Cristina Bilbao Sainz</b> , USDA, USA	<b>17:20-17:40</b>	Title: Isochoric processes applied to agricultural products
<b>Cecilia Eugenia Martínez Sánchez</b> , Instituto Tecnológico de Tuxtepec, Mexico	<b>17:40-18:00</b>	Title: Emerging functional potential of Randia spp. fruits: linking phytochemicals with biological activity
<b>Rebecca A. Seguin-Fowler</b> , Texas A&M AgriLife Research, USA	<b>18:00-18:20</b>	Title: Improvements in dietary intake, behaviors, and psychosocial measures in a community-randomized cardiovascular disease risk reduction intervention: StrongHearts, Healthy Communities 2.0
<b>Panel Discussions</b>		
If any one interested to attend the conference or to book your virtual speaker slot, please send an email to: <a href="mailto:foodsscience@innovinc.org">foodsscience@innovinc.org</a>		