

IFHN-2026



11th Edition of Innovations in
**FOOD SCIENCE &
HUMAN NUTRITION**

July 01-02, 2026 at Rome, Italy



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11th Edition of Innovations in **FOOD SCIENCE & HUMAN NUTRITION** July 01-02, 2026 at Rome, Italy

Scientific Program

Day-1: July 01, 2026

Meeting Hall - PARIOLI 2

Registrations Open (07:50 - 08:40)

Welcome Ceremony (08:40 - 08:50)

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,
*Tamil Nadu 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,
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 lipid 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

María Veronica Cesio,
*CenUR Litoral Norte,
Universidad de la
República, 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:

Ludovica Milzi, *University of Naples Federico II, Italy*

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 Micke,
*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, *University of Toronto, Canada*
Oliver Micke, *Franziskus Hospital, Germany*

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 - 11:10)

Francesca Valerio,
*National Research Council,
Institute of Sciences of
Food Production, Italy*

11:10-11:30

Title:- Biologically active fermented ingredient for bread fortification based on sub-standard peas

Patrícia Batista,
*Universidade Católica
Portuguesa, Portugal*

11:30-11:50

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

11:50-12:10

Title:-Towards more sustainable plant-based meat alternatives

Alshaal Tarek Ali Ahmed Ibrahim,
*Széchenyi István
University, Hungary*

12:10-12:30

Title:- Integrated hydrolysis of legume proteins with plant proteases generates oligopeptide-rich functional ingredients with superior bioactivity

Yifei Hu,
*Capital Medical University,
China*

12:30-12:50

Title:- Research Advances in Hydration Status and Kidney, Liver, and Cardiovascular Health, and Specific Water Intake Recommendations for Chinese Children

Lunch Break @ Restaurant 12:50-13:45

Technical Session- IV (13:45-14:30) - Poster Viewing

Technical Session- V

Session Chairs:

Christiana Anih, *University of Toronto, Canada*
Kyriaki Myrissa, *St Mary's University, UK*

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:- Production and Enzymatic
Hydrolysis of Protein Isolates from
Granado Beans – An Overview

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, <i>University of Naples Federico II, Italy</i>	P-1	Title:- Yellow 101 as a fluorescent probe for selective iron detection in food
Elhawat Nevien Adel Ismaeil, <i>Széchenyi István University, Hungary</i>	P-2	Title:- Controlled Enzymatic Hydrolysis of Distinct Dietary Fibers Generate Targeted Prebiotic Substances of Enhanced Probiotic Functionality
Dóra Kiss, <i>Széchenyi István University, Hungary</i>	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, <i>Nagoya Bunri Nutrition College, Japan</i>	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, <i>Ege University, Türkiye</i>	P-5	Title:- Impact of High Power Ultrasound Processing on the Bioactive Composition of Lemon Fruit
Diána Margaréta Szilva, <i>Széchenyi István University, Hungary</i>	P-6	Title:- Integrated evaluation of the prebiotic activity of diverse natural substrates based on both microbiological and analytical assays
Aida Essa Belal Nasser, <i>Dubai Municipality, UAE</i>	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, <i>Poznan University of Life Sciences, Poland</i>	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

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Central European Summer Time (CEST)



Join Zoom Meeting

Meeting ID: 859 0617 7772

Passcode: 959828



Scientific Program - Virtual Session (CEST Time)

Day-2: - July 02, 2026

Ittetsu Yamaga, <i>Shizuoka Professional University Junior College of Agriculture, Japan</i>	09:40-10:00	Title:- Synergistic effects of 1-MCP and photocatalytic technology on postharvest quality of fig fruit
Shengbo Wu, <i>Tianjin University, China</i>	10:00-10:20	Title:-Mining and validating quorum sensing interference molecules from food-derived compounds for Salmonella Typhimurium
CHEONG BO ENG, <i>Universiti Malaysia Sabah, Malaysia</i>	10:20-10:40	Title:-Physicochemical and nutritional evaluation of oil extracted from four avocado varieties cultivated in Sabah, Malaysia
Vatcharee Seechamnaturakit, <i>Prince of Songkla University, Thailand</i>	10:40-11:00	Title:- Honey and Propolis of Stingless Bee from Southern Thailand: Preliminary study on Phenolic, Reducing sugar, and Antioxidant Properties
Ahlam Badreldin El Shikieri, <i>Taibah University, Saudi Arabia</i>	11:00-11:20	Title:- Food insecurity and risk of malnutrition among COVID-19 patients
Mudi H. Alharbi, <i>Taibah University, Saudi Arabia</i>	11:20-11:40	Title:- Gender-Based Differences in the Consumption of Food Rich in Fibre and Its Relationship with Perceived Mood Status: A Cross-Sectional Study
Flora Valeria Romeo, <i>CREA, Italy</i>	11:40-12:00	Title:-A new nutraceutical obtained from Citrus pectin and blood orange extract
Ihab Tewfik, <i>University of Westminster, UK</i>	12:00-12:20	Keynote Title:- Innovative Medical Therapeutic Foods: The Tailored Food Recipes (TFRs) for Improved Health and Sustainability

<p>Maiken Krogsbæk Bøgh, Aarhus University, Denmark</p>	<p>12:20-12:40</p>	<p>Title:- Olanzapine-Induced Changes in Hypothalamic Opioid Receptor Expression and Feeding-Related Neuronal Populations</p>
<p>Elena Orlo, University of Campania Luigi Vanvitelli, Italy</p>	<p>12:40-13:00</p>	<p>Title:- Development of thymol- and carvacrol-enriched biopolymer films for active packaging and shelf-life extension of Brie cheese</p>
<p>Ellen E. A. Simpson Ulster University, UK</p>	<p>13:00-13:20</p>	<p>Title:- Promoting the MIND Diet at midlife: a COM-B randomized feasibility study</p>
<p>Trinidad Perez-Palacios, University of Extremadura, Spain</p>	<p>13:20-13:40</p>	<p>Title:-Evaluation of microencapsulation strategies for targeted salt release in food matrices</p>
<p>Canela-Xandri Anna, ETSEAFIV, UdL, Spain</p>	<p>13:40-14:00</p>	<p>Title:-New solvents: DES applications in foods</p>
<p>Federico Modica, University of Palermo, Italy</p>	<p>14:00-14:20</p>	<p>Title:-Economic Implications of Pfas Contamination for Agri-Food Supply Chains: A Pigouvian Framework</p>
<p>Gabriele Ellena, Belgian Nuclear Research Center (SCK CEN), Mol, Belgium</p>	<p>14:20-14:40</p>	<p>Title:-Exploring extremotolerant microorganisms as sustainable nutritional resources for deep space exploration</p>
<p>Rossella Vadalà, University of Messina, Italy</p>	<p>14:40-15:00</p>	<p>Title:- Comparative Chemical and Sensory Profiling of coffee beverages prepared by Traditional Moka, Espresso and a Novel Italian Brewing Device</p>
<p>Sabina Susmel, University of Udine, Italy</p>	<p>15:00-15:20</p>	<p>Title:- Electrochemical detection of nanomolar phosphate in seawater using octamolybdate and mesoporous organosilica modified plastic electrodes</p>
<p>Ilaria Benucci, Tuscia University, Italy</p>	<p>15:20-15:40</p>	<p>Title:- Continuous production of a natural intensive sweetener in a fluidized-bed reactor</p>

Paula Tarrasconi Shmitz, <i>Criaeco, Brazil</i>	15:40-16:00	Title:- Creativity in gastronomic activities
Letizia Brogi, <i>Scuola Normale Superiore, Pisa, Italy</i>	16:00-16:20	Title:- Dietary 1,3–1,6 β-glucans promote healthy brain aging through modulation of autophagy and mitochondrial function
Diem-Tu Tran, <i>St Mary's University, UK</i>	16:20-16:40	Title:-The unifying role of food for forced migrants' entrepreneurial activities and their settlement in London
Enid E Martinez, <i>Harvard Medical School, USA</i>	16:40-17:00	Title:-Constipation in pediatric critical illness – diagnosis, management and future considerations
Qawasmeh Abdel, <i>Hebron University, Palestine</i>	17:00-17:20	Title:-Assessment of Caffeine Content in Tea and Coffee Brands Within the Palestinian Market Using HPLC
Cristina Bilbao Sainz, <i>USDA, USA</i>	17:20-17:40	Title:-Isochoric processes applied to agricultural products
Cecilia Eugenia Martinez Sánchez, <i>Instituto Tecnológico de Tuxtepec, Mexico</i>	17:40-18:00	Title:- Emerging functional potential of <i>Randia</i> spp. fruits: linking phytochemicals with biological activity
Rebecca A. Seguin-Fowler, <i>Texas A&M AgriLife Research, USA</i>	18:00-18:20	Title:- Improvements in dietary intake, behaviors, and psychosocial measures in a community-randomized cardiovascular disease risk reduction intervention: Strong Hearts, Healthy Communities 2.0
Daniel Guajardo Flores, <i>Tecnológico de Monterrey, Mexico</i>	18:20-18:40	Title:- Healthy snacks high in protein and fiber for schools in Mexico: Commercial brands currently banned due to excess calories and sodium

Day Concludes

Notes...

We wish to see you again at

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