



**FOODCON
2026**



INTERNATIONAL CONFERENCE ON

FOOD SCIENCE & NUTRITION

NOVEMBER 02-03 | FLORIDA, USA (VIRTUAL)



www.foodscienceconference.com

INSTRUCTIONS FOR SPEAKERS

1. Keynote Talks: Keynote speakers will be allotted 27 minutes to present their results, followed by a 3-minutes discussion period.
2. Invited Talks: Invited speakers will be allotted 17 minutes to present their results, followed by a 3-minutes discussion period.
3. Oral Talks: Oral speakers will be allotted 17 minutes to present their results, followed by a 3-minutes discussion period.
4. Please do not exceed the allotted time slot.
5. It is suggested to email a copy of the presentations to us as back up.
6. Please prepare the presentation in PPT files, PDF is not recommended.
7. If your presentation files contain movies, please make sure that they are well formatted and connected to the main files. You may check your slides during the breaks.
8. Please re-check this program prior to the conference to confirm if any changes have been made to your session.

INSTRUCTIONS FOR VIRTUAL PRESENTATION

SPEAKER ZOOM GUIDELINES

How to Participate in a Zoom Meeting?

If you have trouble logging in to Zoom or any technical issues, please write to us at chairs@scientificprism.net or Call Us +61 426926027

Join a Meeting

- Join a meeting by clicking on a Zoom link received from the organizers.
- Follow the prompts to download and run Zoom application
- Enter the meeting ID if prompted
- Click to join the audio.
- When you are in the meeting, click on the Start Video button to start your video.

If you already have Zoom software installed: Open the Zoom platform, click 'join' and enter the meeting ID and password.

Mute/Unmute & Audio Settings

You can mute and unmute your microphone. The host also can mute you. We recommend using a headset and/or microphone as it will lead to better sound quality than using your computer audio. Turn off all sound notifications on your device. Note: During the presentation we will unmute everyone except the speaker and the chairs.

Screen Share

You will be allowed to share your screen during your presentation. Your computer screen will become visible to all the participants once you start sharing your screen. Please close all other applications on your computer so that notifications do not appear during your presentation. Keep the PowerPoint slide open on your system before you click the 'Share Screen' button. You are recommended to share the specific PowerPoint slide and not your desktop.

Presentation Timings

Please note that all the timings mentioned in the program are as per the Florida, USA Time (EST, UTC-5). Do ensure that you check the time difference well in advance and join the meeting at least 30 minutes prior to your scheduled presentation time. If you need us to tell the specific time slot for your presentation (in local time zone), do let us know. (or) use world time buddy.com for the accurate time zone.

DAY-1, NOVEMBER 02, 2026

Zoom Meeting Link

<https://zoom.us/j/96123478114?pwd=0eKTnlib0rH6RPW4gzvW9jZy5uPEE8.1>

10:00–10:15 (FL) **Opening, Welcome Note by Conference Chair [Dr. Gulsun Akdemir Evrendilek](#)**

Session : Advances in Food Safety, Sports Nutrition, and Functional Foods

Session Chair : Gulsun Akdemir Evrendilek, The University of Maine, USA

10:15–10:45 (FL) **Keynote Talk:** Emerging Contaminants and Food Safety: PFAS Pathways, Risk Assessment, and Mitigation Strategies
[Gulsun Akdemir Evrendilek](#), The University of Maine, USA

10:45–11:15 (FL) **Keynote Talk:** Food Safety Management from the Auditors Perspective
23:45–00:15 (SGP) [Heng Hui Gan](#), Kairos Integrated Food Solutions Pte Ltd, Singapore

11:15–11:35 (FL) **COFFEE BREAK**

11:35–11:55 (FL) **Invited Talk:** Food Safety Governance in Bangladesh: Bridging Policy, Science, and Practice
22:35–22:55 (BGD) for a Safer Future
[Nazmul H. Nazir](#), Bangladesh Agricultural University, Bangladesh

11:55–12:15 (FL) **Invited Talk:** Ozonated Olive Oil as a Natural Antimicrobial Strategy for Meat Preservation: Technological
17:55–18:15 (ESP) Performance, Oxidative Stability and Microbiological Safety
[Paula Dominguez](#), The Public University of Navarre (UPNA), Spain

12:15–12:35 (FL) **Invited Talk:** From by Product to Antimicrobial Improving Food Safety
18:15–18:35 (DEN) [Sander Sieuwerts](#), Brannatura, Denmark

12:35–12:55 (FL) **Invited Talk:** 3D Printing and Emerging Technologies: Advances in the Revaluation of Food By-products
11:35–11:55 (MEX) for Nutraceutical and Biomedical Applications
[Ivan de Jesus Tolano Villaverde](#), Universidad Estatal de Sonora (UES), Mexico

12:55–14:00 (FL) **LUNCH BREAK**

14:00–14:30 (FL) **Keynote Talk:** Translation Modulators to Preserve Neurodegenerative Decline and from Metal
Toxicity: the Role of Iron and Dietary Potential for Urate
[Jack Rogers](#), Harvard University, USA

14:30–14:50 (FL) **Invited Talk:** Eating to Prevent Injury: Evidence-Based Nutrition for the Female Athlete
13:30–13:50 (GTM) [Natalia Prato](#), Guatemalan Autonomous Sports Confederation (CDAG), Guatemala

14:50–15:10 (FL) **Invited Talk:** Agro-Food Waste as an Ingredient in Functional Beverage Processing: Sources
13:50–14:10 (MEX) Functionality, Market and Regulation
[Arely Leon Lopez](#), TecNM Venustiano Carranza Campus, Mexico

15:10–15:30 (FL) **Invited Talk:** Emulsification of Natural Antimicrobials and Validation of Antimicrobial Activity in a
17:10–17:30 (CL) Plant-Based Beverage
[Cielo Char](#), University of Chile, Chile

15:30–15:50 (FL) **COFFEE BREAK**

15:50–16:10 (FL) **Invited Talk:** Modeling Stage-Specific Predictors of Food Safety Engagement Along the Willing-
Ready-Able (WRA) Continuum Among FSMA-Exempt Produce Growers in West Virginia, USA
[Jesica Temple](#), West Virginia University, USA

- 16:10–16:30 (FL)** **Invited Talk:** Trimester-Adapted Nutritional Support as a Cofactor of Functional Loading in Pregnancy
Anastasiia Shapovalova, National Academy of Sports Medicine (NASM), USA
- 16:30–16:50 (FL)** **Invited Talk:** Continuous Biocatalytic Production of GAMG from Glycyrrhizin in a Fluidized-Bed Reactor
Ilaria Benucci, University of Tuscia, Italy
- 22:30–22:50 (IT)**
- 16:50–17:10 (FL)** **Invited Talk:** Algal Bioactive Extracts as Natural Preservatives for IV-Range Seafood: Initial Results from the CONMAR Project
Fini Sánchez García, University of Cádiz, Spain
- 22:50–23:10 (ESP)**

17:10 (FL) **Closing**

DAY-2, NOVEMBER 03, 2026

Zoom Meeting Link <https://zoom.us/j/96123478114?pwd=0eKTnlib0rH6RPW4gzvW9jZy5uPEE8.1>

Session : Sustainable Food Systems, Functional Ingredients, and Processing Technologies

Session Chair : Nazarena Cela, University of Basilicata, Italy

10:00–10:30 (FL) **Keynote Talk:** Engineering Circular Bio-Based Materials for Active Food Packaging: From Resource
18:00–18:30 (TUR) Valorization to Real-Food Applications
Gulden Goksen, Tarsus University, Turkey

10:30–10:50 (FL) **Invited Talk:** 3D-Printed Bioactive Edible Films for Sustainable Food Packaging
18:30–18:50 (TUR) **Sibel Uzunur**, Izmir Institute of Technology, Turkey

10:50–11:10 (FL) **Invited Talk:** Cross-Perspectives on Bread Waste in Greater Tunis: Consumer Behavior vs
16:50–17:10 (TUN) University Catering
Hajer Debbabi – Hamza, National Agronomic Institute of Tunisia (INAT), Tunisia

11:10–11:30 (FL) **COFFEE BREAK**

11:30–12:00 (FL) **Keynote Talk:** From Waste to Wealth: Unlocking the Industrial Potential of Tropical and Subtropical Fruit By-Products
Maria Gloria Lobo Rodrigo, Canarian Institute of Agricultural Research (ICIA), Spain

12:00–12:20 (FL) **Invited Talk:** Enhancement of Cassava RS5 Using Stearic Acid and Comparison of Its Structural
22:30–22:50 (IND) Functional, and Digestibility Properties with RS4 and Native Cassava Starch
P. S. Adhiyamaan, Fitura Pvt. Ltd, India

12:20–12:40 (FL) **Invited Talk:** Unlocking the Protein Potential of Fruit and Vegetable Seeds: Extraction Technologies
22:50–23:10 (IND) Functional Properties, and Applications in Sustainable Foods
Gaganajit Singh, Guru Nanak College, India

12:40–13:00 (FL) **Invited Talk:** From Agri-Food By-products to Functional Foods: A Sustainable Valorisation Approach
18:40–19:00 (ESP) **Rocío Jiménez de la Peña Armada**, Complutense University of Madrid, Spain

13:00–14:00 (FL) **LUNCH BREAK**

Session Chair : Owen M. McDougal, Boise State University, USA

14:00–14:20 (FL) **Invited Talk:** Appl[e]ause: a Multidimensional Consumer-Centric Approach to Evaluate Acceptance
20:00–20:20 (IT) of Apple Pomace-Based Bakery Products
Nazarena Cela, University of Basilicata, Italy

14:20–14:40 (FL)	Invited Talk: Application of Pulsed Electric Field Technology to Food and Dairy Materials Owen M. McDougal , Boise State University, USA
14:40–15:00 (FL)	Invited Talk: Food Upcycling: Transforming Agro-Industrial By-Products into Value-Added Food Ingredients Silvia Matiacevich , University of Santiago de Chile, Chile
16:40–17:00 (CL)	
15:00–15:20 (FL)	Oral Talk: Effect of Acetic Acid pretreatment Concentration on UVC-Assisted Drying of Banana: Kinetics and Mathematical modeling Patricia Moreira Azoubel , Federal University of Pernambuco (UFPE), Brazil
17:00–17:20 (BR)	
15:20–15:40 (FL)	COFFEE BREAK
15:40–16:00 (FL)	Invited Talk: Germination as a Natural Strategy for Nutritional Enrichment of Cereal-and Legume-Based Foods: Evidence from Multigrain Pita Bread and Lentil Creams Marcela Jarpa Parra , Universidad Adventista de Chile, Chile
17:40–18:00 (CL)	
16:00–16:20 (FL)	Invited Talk: Peruvian Andean Germplasm and Its Potential for Functional Foods: Unveiling the Nutritional and Bioactive Potential of Amaranthaceae Seeds Through a Comparative Analytical Approach Christian R. Encina-Zelada , National Agrarian University La Molina (UNALM), Peru
16:20–16:40 (FL)	Invited Talk: Identification of Metabolic Biomarkers of Resistant Starch Intake and Its Effects on Women's Metabolic Health Jiyoung Lee , George Washington University, USA
16:40 (FL)	Closing



PRISM

PROFESSIONAL CONFERENCE ORGANIZERS

Prism Scientific Services Pty Ltd., a premier conference organizer, envisions a sustainable future for the Food Science & Nutrition. Our goal is to unite experts and stakeholders through conferences, fostering collaboration and advancing sustainable practices. Committed to curating conferences on Food Science & Nutrition technologies, we catalyze the industry's development. Emphasizing interdisciplinary collaboration, our events address complex challenges. Dedicated to sustainability, we minimize footprints and promote eco-friendly venues, inspiring environmental responsibility. As catalysts for positive change, guiding the energy industry toward an innovative, environmentally responsible future in conferences that prioritize sustainable development.

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WE WISH TO SEE YOU AT FOOD SCIENCE & NUTRITION 2027



PRISM

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