

International Conference & Expo On Food Science & Nutrition	
November 02-03, 2026 Florida, USA (Virtual)	
Tentative Program	
DAY-1, November 02, 2026	
10:00 - 10:15	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	Keynote Talk: TBA
	Gulsun Akdemir Evrendilek, The University of Maine, USA
10:45 - 11:15	Keynote Talk: Translation Modulators to Preserve Neurodegenerative Decline and from Metal Toxicity: the Role of Iron and Dietary Potential for Urate
	Jack Rogers, Harvard Catalyst, USA
11:15 - 11:35	Coffee Break
11:35-12:05	Keynote Talk: Food Safety Management from the Auditors Perspective
	Heng Hui Gan, Kairos Integrated Food Solutions Pte Ltd, Singapore
12:05- 12:25	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
12:25- 12:45	Invited Talk: Trimester-Adapted Nutritional Support as a Cofactor of Functional Loading in Pregnancy
	Anastasiia Shapovalova, National Academy of Sports Medicine (NASM), USA
12:45 - 13:05	Invited Talk: 3D Printing and Emerging Technologies: Advances in the Revaluation of Food By-products for Nutraceutical and Biomedical Applications
	Ivan de Jesus Tolano Villaverde, State University of Sonora (UES), Mexico
13:05 - 14:05	Lunch Break
14:05 - 14:25	Invited Talk: Continuous Biocatalytic Production of GAMG from Glycyrrhizin in a Fluidized-Bed Reactor
	Ilaria Benucci, University of Tuscia, Italy
14:25- 14:45	Invited Talk : Ozonated Olive Oil as a Natural Antimicrobial Strategy for Meat Preservation: Technological Performance, Oxidative Stability and Microbiological Safety
	Paula Dominguez, The Public University of Navarre (UPNA), Spain
14:45- 15:05	Invited Talk : From byproduct to Antimicrobial Improving Food Safety
	Sander Sieuwerts, Brannatura, Denmark

15:05 - 15:25	Invited Talk: Algal Bioactive Extracts as Natural Preservatives for IV-Range Seafood: Initial Findings from the CONMAR Project
	Fini Sanchez Garcia,University of Cádiz, Spain
15:25 - 15:45	Coffee Break
15:45 - 16:05	Invited Talk: Food safety governance in Bangladesh: Bridging policy, Science, and Practice for a Safer Future
	Nazmul H. Nazir,Bangladesh Agricultural University,Bangladesh
16:05 - 16:25	Invited Talk: Eating to Prevent Injury: Evidence-Based Nutrition for the Female Athlete
	Natalia Prato,Guatemalan Autonomous Sports Confederation (CDAG), Guatemala
16:25 - 16:45	Invited Talk: Agro-Food Waste as an Ingredient in Functional Beverage Processing: Sources, Functionality, Market and Regulation
	Arely Leon Lopez,TecNM Venustiano Carranza Campus,Mexico
16:45 - 17:05	Invited Talk: Emulsification of Natural Antimicrobials and Validation of Antimicrobial Activity in a Plant-Based Beverage
	Cielo Char,University of Chile, Chile

	DAY-2 November 03, 2026
	Session : Sustainable Food Systems, Functional Ingredients, and Processing Technologies
10:00-10:30	Keynote Talk: Engineering Circular Bio-Based Materials for Active Food Packaging: From Resource Valorization to Real-Food Applications
	Gulden Goksen,Tarsus University, Turkey
10:30-11:00	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
11:00-11:20	Invited Talk: Cross-Perspectives on Bread Waste in Greater Tunis: Consumer Behavior vs. University Catering
	Hajer Debbabi - Hamza,National Agronomic Institute of Tunisia (INAT),Tunisia
11:20 -11:40	Coffee Break
11:40-12:00	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
12:00-12:20	Invited Talk: Application of Pulsed Electric Field Technology to Food and Dairy Materials
	Owen M. McDougal,Boise State University, USA

12:20-12:40	Invited Talk: Unlocking the Protein Potential of Fruit and Vegetable Seeds: Extraction Technologies, Functional Properties, and Applications in Sustainable Foods
	Gaganajit Singh, Guru Nanak College, India
12:40-13:00	Invited Talk: 3D-Printed Bioactive Edible Films for Sustainable Food Packaging
	Sibel Uzuner, Izmir Institute of Technology, Turkey
13:00 -14:00	Lunch Break
14:00-14:20	Invited Talk: From Agri-Food By-products to Functional Foods: A Sustainable Valorisation Approach
	Rocio Jimenez de la Pena Armada, Complutense University of Madrid, Spain
14:20-14:40	Invited Talk: Appl[e]ause: a Multidimensional Consumer-Centric Approach to Evaluate Acceptance of Apple Pomace-Based Bakery Products
	Nazarena Cela, University of Basilicata, Italy
14:40 - 15:00	Invited Talk: Food Upcycling: Transforming Agro-Industrial By-Products into Value-Added Food Ingredients
	Silvia Matiacevich, University of Santiago de Chile, Chile
15:00-15:20	Invited Talk: Enhancement of Cassava RS5 Using Stearic Acid and Comparison of Its Structural, Functional, and Digestibility Properties with RS4 and Native Cassava Starch
	P. S. Adhiyamaan, Fitura Pvt. Ltd, India
15:20 -15:40	Coffee Break
15:40-16:00	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
16:00-16:20	Invited Talk: Peruvian Andean Germplasm to Global 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	Invited Talk: Identification of Metabolic Biomarkers of Resistant Starch Intake and Its Effects on Women's Metabolic Health
	Jiyoung Lee, George Washington University, USA