



ScienceQuest
CONNECTING MINDS, SHAPING TOMORROW

TENTATIVE PROGRAM



World Conference on **Food Innovation and Nutritional Science**

Theme : Innovating for a Healthier Future: Advancing Food Science & Nutrition

September 14-16, 2026

Tokyo, Japan

Phone: +916304117143

Email: WCFINS-2026@science-quest.com

SCIENTIFIC SESSIONS

- Advances in Food Processing Technologies
- Emerging Trends in Food Engineering
- Smart Food Packaging & Shelf-Life Enhancement
- Food Nanotechnology & Nano-encapsulation
- 3D Printing in Food Production
- Personalized Nutrition & Precision Diets
- Clinical Nutrition & Disease Prevention
- Functional Foods & Nutraceuticals
- Role of Nutrition in Immunity Enhancement
- Pediatric & Geriatric Nutrition
- Sustainable Food Production & Agriculture
- Climate Change Impact on Food Security
- Circular Economy in Food Systems
- Alternative Proteins (Plant-based, Insect, Lab-grown)
- Food Waste Management & Valorization
- Artificial Intelligence in Food Innovation
- Big Data Analytics in Nutrition Research
- Blockchain Technology for Food Traceability
- Smart Agriculture & IoT in Food Systems
- Digital Transformation in Food Industry
- Food Biotechnology & Genetic Engineering
- Microbial Food Safety & Risk Assessment
- Probiotics, Prebiotics & Gut Microbiome
- Food Toxicology & Contaminants
- Regulatory Affairs & Food Policies
- Global Nutrition Challenges & Public Health
- Food Ethics & Consumer Behavior
- Cultural & Traditional Foods Innovation
- Nutrition Education & Awareness Programs
- Future Foods & Space Nutrition
- Others

**Submit
Your
Abstracts**

Submit your Abstract in the Below Link:

<https://www.foodscience.thesciencequest.org/abstractsubmission>



Day 1 (September 14, 2026)

08:30–09:30 Registrations in Main Hall

09:30–09:35 Introduction

09:35–10:00 Opening Ceremony

Plenary session

Title: Public health response to ultra-processed food and drinks

10:00–10:45

Jean Adams, *Institute of Metabolic Science Cambridge Biomedical Campus Cambridge*

10:45–11:30

Title: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods

Colin Hill, *University College Cork, Cork, Ireland*

11:30–11:50

Refreshments Break@ Foyer

Keynote Session

Title: Biodecontamination in Food industry

11:50–12:25

Ramona Massoud, *Tehran University of Medical Sciences, Tehran, Iran*

12:25–12:55

Speaker Slot Available

12:55–13:55

Group Photo & Lunch Break

Title: Furans in Lebanese Bread: Occurrence, Risk Assessment, and Formation Mechanisms

13:55–14:30

Jeanne ANDARY, *Modern University for Business and Science, Beirut P.O. Box 113-7501, Lebanon*

14:30–15:05

Speaker Slot Available



Featured Talks

15:05–15:20 **Title: Modulating Physicochemical, Textural, and Microstructural Properties of Wet-Spun Plant-Based Fibers with Different Protein Ratios**

Swati Kumari, *Gyeongsang National University, Jinju 52852, Republic of Korea*

15:20–15:35

Refreshments Break@ Foyer

15:35–16:00 **Speaker Slot Available**

16:00–16:25 **Title: Structural and functional changes of bioactive proteins in donor human milk treated by vat-pasteurization, retort sterilization, ultra-high-temperature sterilization, freeze-thawing and homogenization**

Daniela Barile, *University of California, Davis*

Speaker Slot Available

Day 2 (September 15, 2026)

08:30–09:30 **Registrations in Main Hall**

Plenary Session

10:00–10:45 **Speaker Slot Available**

10:45–11:30 **Title: Exploring the landscape of controlled environment agriculture research: A systematic scoping review of trends and topics**

Evan Fraser, *University of Guelph, Canada*

11:30–11:50

Refreshments Break@ Foyer

Keynote Session



11:50-12:25 **Title: Rhododendron arboreum: A Critical Review on Phytochemicals, Health Benefits and Applications in the Food Processing Industries**

Sahil Chaudhary, *University of Cambridge United Kingdom*

12:25-12:55 **Title: The importance of food systems and the environment for nutrition**

Jessica Fanzo, *Columbia University, Nairobi, Kenya and New York, NY*

12:55-13:55

Group Photo & Lunch Break

13:55-14:30 **Speaker Slot Available**

14:30-15:05 **Title: Development of a Molecular Marker Based on the Mitochondrial Genome for Detection of Cyclospora cayetanensis in Food and Water Samples**

Flavia Negrete, *University of Maryland Land-grant university in College Park, Maryland*

Featured Talks

15:05-15:20 **Title: Unpacking Consumer Preferences: Perceptions and Sustainability of Packaging Material for Orange Juice**

Emily Mayhew, *Michigan State University Land-grant university in East Lansing, Michigan*

15:20-15:35

Refreshments Break@ Foyer

15:35-16:00 **Speaker Slot Available**

16:00-16:25 **Title: Physicochemical and nutritional properties of different non-bovine milk and dairy products**

Ali Ali Redha, *University of Queensland, Australia*

Speaker Slot Available



Day 3 (September 16, 2026)

08:30-09:30 Registrations in Main Hall

09:30-09:35 Introduction

09:35-10:00 Opening Ceremony

Plenary Session

10:00-10:45 Title: Comparative analysis of rice bran and sesame protein hydrolysates in inhibiting foodborne pathogens: efficacy against *Escherichia coli* O157: H7 and *Listeria monocytogenes*

Lynne McLandsborough, *University of Massachusetts Amherst, United States*

10:45-11:30 Speaker Slot Available

11:30-11:50

Refreshments Break@ Foyer

Keynote Session

11:50-12:25 Speaker Slot Available

12:25-12:55 Title: The impact of gender equity in agriculture on nutritional status, diets, and household food security: a mixed-methods systematic

Giacomo Zanello, *university in Reading Berkshire, England*

12:55-13:55

Group Photo & Lunch Break

13:55-14:30 Speaker Slot Available



Title: Structural change, fundamentals and growth: A framework and case studies/International Food Policy Research Institute

14:30-15:05

Margaret McMillan, Tufts university in Medford and Somerville, Massachusetts, United States

Featured Talks

Title: Drying methods of coffee extracts and their effects on physicochemical properties

15:05-15:20

Giovanni Arneli Sumampouw, mcgill university macdonald canada

15:20-15:35

Refreshments Break@ Foyer

15:35-16:00

Speaker Slot Available

16:00-16:25

Speaker Slot Available

Title: Brewing of glucuronic acid-enriched apple cider with enhanced antioxidant activities through the co-fermentation of yeast (*Saccharomyces cerevisiae* and *Pichia kudriavzevii*)

16:25-16:50

Juhui Jin, The Pennsylvania State University in Pennsylvania

Speaker Slot Available

Sponsors/Exhibitors



<https://www.foodscience.thesciencequest.org/>



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IMPORTANT INFORMATION



Conference Registration	Mid-term Registration
Speaker (In-person)	\$849.00
PACKAGE A (Speaker+ 2 Nights Single Accommodation)	\$1219.00
PACKAGE B (Speaker+ 3 Nights Single Accommodation)	\$1429.00
Virtual (Speaker/Delegate)	\$499.00
Delegate/Listener (In-Person)	\$949.00
POSTER/STUDENT	\$649.00

GROUP DISCOUNTS ARE AVAILABLE

Speakers who require a visa to attend the conference may request an official invitation letter to support their visa process

Register Now:

<https://www.foodscience.thesciencequest.org/registration>



TOKYO, JAPAN



Venue

Tokyo Prince Hotel, Tokyo, Japan
Tokyo, Japan