



Global Conference on Food Innovation and Nutritional Science

November 17-19, 2025

Tokyo Prince Hotel, Tokyo, Japan

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

Day 1 (November 17, 2025)	
MainHall	
08:30-09:30	Registrations
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
"Title: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods"	
10:45-11:30	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.
"Title: A novel approach for the optimization of Shatavari (Asparagus racemosus Willd.) plant-based low alcohol nutra beverage production using Saccharomyces cerevisiae (NCIM 2428) in conjunction with artificial neural network and genetic algorithm (ANN-GA)"	
12:25-12:55	Divya, Indian Institute of Technology -Delhi
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	Title: Multifaceted Use of Lemongrass Herb- A Pilot Study Krishnendu Adhikary, Centurion University, Odisha 761211, India
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	Title: Antibiotic resistant bacteria in food systems: Current status, resistance mechanisms, and mitigation strategies Chang Chen, University of Guelph North Street Geneva, NY 14456
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 Slots Available	
Day 2 (November 18, 2025)	
MainHall	
08:30-09:30	Registrations
09:30-09:35	Introduction
09:35-10:00	Opening Ceremony
Plenary session	
10:00-10:45	Title: The self-assembly, aggregation and phase transitions of food protein systems in one, two and three dimensions Peter Fischer, ETH Zürich university in Zürich, Switzerland

10:45-11:30	<p>Title: Exploring the landscape of controlled environment agriculture research: A systematic scoping review of trends and topics</p> <p>Evan Fraser, University of Guelph, Canada</p>
11:30-11:50	Refreshments Break@ Foyer
Keynote session	
11:50-12:25	<p>Title: Rhododendron arboreum: A Critical Review on Phytochemicals, Health Benefits and Applications in the Food Processing Industries</p> <p>Sahil Chaudhary, University of Cambridge United Kingdom</p>
12:25-12:55	<p>Title: The importance of food systems and the environment for nutrition</p> <p>Jessica Fanzo, Columbia University, Nairobi, Kenya and New York, NY</p>
12:55-13:55	Group Photo & Lunch Break
13:55-14:30	<p>Title: Nutritional and environmental losses embedded in global food waste</p> <p>Alexander Mathys, ETH Zürich university in Zürich, Switzerland</p>
14:30-15:05	<p>Title: Development of a Molecular Marker Based on the Mitochondrial Genome for Detection of Cyclospora cayetanensis in Food and Water Samples</p> <p>Flavia Negrete, University of Maryland Land-grant university in College Park, Maryland</p>
Featured Talks	
15:05-15:20	<p>Title: Unpacking Consumer Preferences: Perceptions and Sustainability of Packaging Material for Orange Juice</p> <p>Emily Mayhew, Michigan State University Land-grant university in East Lansing, Michigan</p>
15:20-15:35	Refreshments Break@ Foyer

15:35-16:00	Title: Not submitted
	Paola Itzel Bautista Espinoza, Mexico
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 Slots Available	

Day 3 (November 19, 2025)	
MainHall	
08:30-09:30	Registrations
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 <i>Escherichia coli</i> O157: H7 and <i>Listeria monocytogenes</i>
	Lynne McLandsborough, University of Massachusetts Amherst, United States
10:45-11:30	Title: Plant protein-based fibers: Fabrication, characterization, and potential food applications
	Oswaldo Campanella, The Ohio State University in Columbus, Ohio
11:30-11:50	Refreshments Break@ Foyer
Keynote session	
11:50-12:25	Title: A review of the rheological properties of dilute and concentrated food emulsions
	Liqiang Zou, university of Nanchang, China

12:25-12:55	<p>Title: The impact of gender equity in agriculture on nutritional status, diets, and household food security: a mixed-methods systematic</p> <p>Giacomo Zanello, university in Reading Berkshire, England</p>
12:55-13:55	Group Photo & Lunch Break
13:55-14:30	<p>Title Bambara groundnut: An underutilized leguminous crop for global food security and nutrition</p> <p>Sayed Azam-Ali, university of Nottingham, England.</p>
14:30-15:05	<p>Title: Structural change, fundamentals and growth: A framework and case studies/International Food Policy Research Institute</p> <p>Margaret McMillan, Tufts university in Medford and Somerville, Massachusetts, United States</p>
Featured Talks	
15:05-15:20	<p>Title: Drying methods of coffee extracts and their effects on physicochemical properties</p> <p>Giovanni Arneldi Sumampouw, mcgill university macdonald canada</p>
15:20-15:35	Refreshments Break@ Foyer
15:35-16:00	<p>Title: A comprehensive review on Papaya phytochemistry profile, bio accessibility, Pharmacological effects and future trends of Papaya phytochemicals</p> <p>Yufeng Zhou, Cornell University in Ithaca, New York</p>
16:00-16:25	<p>Title: A deep-learning framework for non-invasive sorghum panicle grain count phenotyping</p> <p>Chrisbin James, The University of Queensland Australia</p>
16:25-16:50	<p>Title: Brewing of glucuronic acid-enriched apple cider with enhanced antioxidant activities through the co-fermentation of yeast (<i>Saccharomyces cerevisiae</i> and <i>Pichia kudriavzevii</i>)</p> <p>Juhui Jin, The Pennsylvania State University in Pennsylvania.</p>
Speaker Slots Available	

Sponsors/Exhibitors



CATEGORY PARTNER



AWARD PARTNER



HEXAGON NUTRITION[®]
Nutritionally Yours...



NUTRITION PARTNER



CORPORATE PARTNER