



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: The Inhibitory Effect of Bioactive Substances on Immunoreactivity of Glute and Crustacean Protein by ELISA Method	
10:00-10:45	Matej Pospiech, University of veterinary Sciences Brno, Czech Republic
Title: Thymoquinone inhibits glutamate release from rat cerebrocortical nerve terminals through decreasing P/Q-type Ca ²⁺ channels and protein kinase C activity	
10:45-11:30	School of Medicine, Fu Jen Catholic University, Taiwan
11:30-11:50	Refreshments Break@ Foyer
Keynote session	
Title: Low protein diet enhances plasma abundance of pantothenate in lactating sows under heat stress	
11:50-12:25	Maximiliano Muller Bravo, University of Queensland, Australia
Title: The biodiversity and distribution of abyssal benthic foraminifera and their possible ecological roles: a synthesis across the Clarion-Clipperton Zone	
12:25-12:55	Swee-Cheng Lim, National University of Singapore
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	<p>Title: Multifaceted Use of Lemongrass Herb- A Pilot Study</p> <p>Krishnendu Adhikary, Centurion University, Odisha 761211, India</p>
Featured Talks	
15:05-15:25	<p>Title: Thermophilic Microorganisms as a Source of Thermostable Glutenases: Isolation, Characterization, and Biotechnological Potential</p> <p>Nicolas Amaya Zambrano, Center for Research in Applied Biotechnology, Mexico</p>
15:25-15:35	Refreshments Break@ Foyer
15:35-16:00	<p>Title: Impact of extrusion-induced protein molecular rearrangement on cooking qualities, in vitro digestibility and gluten allergenicity of durum wheat pasta</p> <p>Chang Chen Bin Jia Monash University, Australia</p>
16:00-16:25	<p>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"</p> <p>Daniela Barile, University of California, Davis,</p>
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	<p>Title: Phloretin increases anti-HER2 antibody drug affinity for cancer cells as an adjunct therapy for drug-resistant tumors in HER2-positive breast cancer</p> <p>Ho Yuan-Soon, China Medical University, Taiwan</p>

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: Advanced encapsulation technology for food industry</p> <p>Yilun Weng, University of Queensland, Brisbane, Australia</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	
15:05-15:25	<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>
15:25-15:35	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 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 Escherichia coli O157: H7 and Listeria monocytogenes
	Lynne McLandsborough, University of Massachusetts Amherst, United States
10:45-11:30	Title: Plant protein-based fibers: Fabrication, characterization, and potential food applications
	Osvaldo 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	
15:05-15:25	<p>Title: Drying methods of coffee extracts and their effects on physicochemical properties</p> <p>Giovanni Arneldi Sumampouw, McGill University Macdonald Canada</p>
15:25-15:35	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



NUTRITION PARTNER



CORPORATE PARTNER