

Poster number	Last name	First name	Affiliation	Country list	Submission title
1	Alonzo	Flavien	INRAE UR BIA, Impasse Yvette Cauchois 44300 Nantes	France	Linking composition and technological properties of wheat flour to sensory properties of dough and bread, using Machine Learning.
2	Antoine	Céline	Laboratory of Food Quality Management, Department of Food Sciences, FARAH - Veterinary Public Health, University of Liège, B43b, 4000 Liège, Belgium	Belgium	Kiwifruit promotes beneficial gut bacteria and metabolites in a gastrointestinal model of mild constipation
3	Balti	Eya	INRAE, BIA, Nantes	France	Co-construction of scenarios to evaluate solutions for valorizing green residues
4	Bazinet	Laurent	INAF, Université Laval	Canada	Discovering of novel duckweed-derived antihypertensive, antidiabetic and/or antioxidant peptides using machine learning approaches
5	Bazinet	Laurent	INAF, Université Laval	Canada	Exploring the synergistic impact of physicochemical properties of peptides and filtration membranes on peptide migration during electrodialysis, using machine learning tools.
6	Bougie	Véronique	INAF, Université Laval	Canada	Gelling properties of various pulses purees and textural comparison with commercial creamy desserts
7	Buonfiglio	Rosanna	ENCO srl	Italy	SEEDS - Sustaining Economies and Enhancing Dynamic Structures - The

					Knowledge Sharing Center and Capacity Building Platform
8	Calò	Martina	ENCO Srl	Italy	SISTERS - Systemic Innovation for a SusTainable reduction of the EuRopean food waStage
9	Cano da Costa	Andrea	Sensory Evaluation Area, Science and Food Technology Department, School of Chemistry, Universidad de la República	Uruguay	Compare different rosemary extracts to prevent rancidity in a spreadable vegan cheese
10	Castillo Fraire	Claudia Mariana	INRAE	France	Fine characterisation and green extraction of polyphenols from cider apple pomaces and other by-products and residues of the French cider industry.
11	Chouinard	Justine	Observatoire de la qualité de l'offre alimentaire, Institut sur la nutrition et les aliments fonctionnels	Canada	Sustainability: an important criterion in the assessment of the quality of the food supplied by healthcare foodservices in the province of Québec
12	Clouzot	Hélorie	Université de Lille et Université Laval	France	Pulsed electric fields and immobilized chymotrypsin as a complementary strategy for modulating $\alpha$ -lactalbumin and pea protein hydrolysis and enhancing bioactive peptides' generation
13	Coucheney	Françoise	MRt BioEcoAgro - University of Lille	France	Valorisation of endive by-products in novel food: from formulation to consumer acceptability

14	Cropotova	Janna	Norwegian University of Science and Technology (NTNU)	Norway	Valuable protein compounds extracted from fish by-products by enzymatic hydrolysis combined with ultrasound pre-treatment
15	Crouvisier Union	Kevin	Oniris, GEPEA	France	Valorisation of eggshells and protein membranes as byproduct
16	DEB	SAPTASHISH	Centre for Rural Development and Technology, Indian Institute of Technology Delhi, Hauz Khas- 110016, New Delhi, India	India	A study to evaluate the efficacy of a subterranean storage structure on post-storage loss minimization of onion ( <i>Allium cepa</i> L.)
17	Decourcelle	Nicolas	UBO - LUBEM	France	Effect of lactic and caprylic acids in oil-in-water emulsion and model cheese against <i>Bacillus cereus</i> growth
18	Delaplace	Guillaume			
19	Della Seta	Gabriel	INAF, Université Laval	Canada	Managing Food Waste in corporate foodservices for their sustainable development: environmental and financial benefits
20	Deschênes Gagnon	Rosie	INAF, Université Laval	Canada	Recovery of residual proteins from tofu whey by baro and electro-membrane processes and functional properties of protein fractions recovered
21	Dragan	Ionica	INAF, Université Laval	Canada	Sustainable meals at worksite food services: evaluation of nutritional quality,

					environmental impact and costs adopting the eco-efficiency approach
22	Durante	Miriana	CNR-ISPA (institute of sciences of food production)	France	$\alpha$ -Cyclodextrins for stability enhancement of bioactive-rich tomato oil extracted with supercritical CO <sub>2</sub> : Emulsion performance under thermal and UV-C treatments
23	Espougne	Bertrand	INAF, Université Laval	Canada	What types of labels and environmental information systems can modify Canadian consumer choices in restaurants?
24	Famakinwa	Abiodun Olukemi	Cape Peninsula University of Technology	South Africa	Chemical and functional properties of snacks produced from Wheat flour fortified with Moringa
25	Faucher	Mélanie	INAF, Université Laval	Canada	Impact of pulsed electric fields on the hydrolysis of brewers' spent grains, the peptides produced and their functional properties
26	Fliss	Houssine	INAF, Université Laval	Canada	Peptide population variability in raw and discolored turkey cruor hydrolysates: How pH and peptic hydrolysis duration could affect their antifungal and anti-yeast activities?
27	Gagnon	Jonathan	INAF, Université Laval	Canada	Revealing the potential of Brewer's Spent Grains in Human Nutrition: Protein

					Extraction Performance, Functional Properties and Eco-Efficiency
28	Gohara-Beirigo	Aline Kirie	University of São Paulo (USP)	Brazil	Impact of ultrasounds and microfluidization on Dunaliella salina cell structure and subsequent influence on carotenoids bioaccessibility
29	Gonza	Irma	University of Liège	Belgium	Evaluating the impact of polysorbate 80 on the gut microbiota of healthy individuals
30	Jansone	Liene	Latvia University of Life Sciences and Technologies	Latvia	Comparison of physico-chemical composition of fresh chokeberry, elderberry, apple, and Japanese quince and their residue.
31	Ji	Jun	Université Claude Bernard, Lyon	France	Development of anti-biofilm microcapsules for disinfection of food equipment and improvement of food safety
32	Katsandegwaza	Brunette	University of Liège	Belgium	In vitro process for adapting the probiotic Lactiplantibacillus plantarum with enhanced mucus adhesion properties using the SHIME gastrointestinal model
33	Kurdi	Peter	Mahidol University International College, Thailand	Thailand	Probiotic bacteria stimulating hydrothermal extracts from Flammulina filiformis and Pleurotus eryngii

34	Kutsanedzie	Felix Yao Huemabu	Accra Technical University	Ghana	Free-labeled PH-optimized GO-Au@Ag fabricated SERS-nanosensor rapid prediction of Pb and Hg traces
35	Lecompte	Jean-Yves	Cintech agroalimentaire	Canada	UV-C inhibition of enzymatic browning inhibition: is enzyme inactivation the only mechanism?
36	Lévesque	Jade	INAF, Université Laval, ITHQ	Canada	Prioritizing food waste reduction in restaurants using the eco-efficiency concept
37	Lin	Jenshinn	Educational University	Taiwan, Province of China	Study on enhancing nutritional contents of puffed brown rice snacks by adding germinated red adlay
38	Mafotang Tsague	Leonel Cedrick	Università degli Studi della Tuscia, Université Laval	Italie, Canada	Systematic Study of the Impact of Pulsed Electric Field parameters on the Separation of a Whey Protein Hydrolysate by Electrodialysis with Ultrafiltration Membranes (EDUF)
39	Martín-Belloso	Olga	Department of Food Technology, Agrotecnio Center, University of Lleida, Av. Alcalde Rovira Roure, 191, 25198 Lleida, Spain	Spain	Pulsed electric fields-assisted extraction of antioxidant compounds from bergamot (Citrus bergamia Risso et Poiteau) pomace
40	Mateos	Aurélie	UMR Transfrontalière BioEcoAgro N° 1158, Univ. Lille, INRAE, Univ. Liège, UPJV, YNCREA, Univ. Artois, Univ. Littoral Côte d'Opale, ICV - Institut Charles Viollette, F-59000 Lille, France	France	Valorization of protein fraction obtained by ultrafiltration of crustacean processing wastewaters : evaluation of technofunctional propertiesv

41	Meurillon	Maïa	QuaPA Unit UR370, IT group, INRAE, F-63122 St-Genès-Champanelle	France	Evaluating new meat/mushroom mixtures for the mitigation of process-induced toxicants and for environmental co-benefits.
42	Middleton	Ashley	INAF, Université Laval	Canada	Uncovering sustainability issues in college food services: a comprehensive analysis of food waste based on environmental and cost life cycle perspectives
43	Moschopoulou	Ekaterini	Laboratory of Dairy Research, Dept. of Food Science & Human Nutrition, Agricultural University of Athens	Greece	Developing a New Greek ovine Gruyere cheese with propionic acid bacteria by means of a modified technology: contribution to the sustainability of ovine milk
44	Munshi	Mohona	Centre for Rural Development and Technology, Indian Institute of Technology (IIT) Delhi, India.	India	Modification in nutritional, antinutritional, functional, thermal properties of barnyard millet flour by ultrasonication treatment.
45	Oliveira	Joana	Egas Moniz School of Health & Science	Portugal	From Waste to Resource: Black Soldier Fly Larvae as a Solution for Food Waste Valorisation
46	Orsat	Valerie	McGill University	Canada	Plasma processing of cranberry juice
47	Page	Richard	Teagasc, University College Cork	Ireland	The impact of biodiverse, multispecies sward, cow diets on Cheddar cheese process efficiency, nutrition and sensory properties

48	Pellerin	Geneviève	INAF, Université Laval	Canada	An innovative approach for a more accurate protein content quantification in insect meals
49	Perreault	Véronique	INAF, Université Laval	Canada	Exploring the Impact of Harvest Maturity Stage and Transformation Processes on the Nutritional Value of Chickpeas
50	Perrignon	Manon	L'Institut Agro, INRAE, STLO (Science et Technologie du Lait et de l'œuf), Rennes, France	France	Improving productivity and sustainability in the food industry using machine learning and a multi-objective optimization approach
51	Poupard	Emma	INRAE, UR1268- BIA, F-44316, Nantes	France	Development of a protein dosage method to characterise green waste
52	Quesnel	Francis	INAF, Université Laval	Canada	Assessing the Environmental and Nutritional Sustainability of College Cafeteria Meals in Canada through the Lens of Eco-Efficiency
53	Rivière	Céline	Université de Lille, UMRT BioEcoAgro 1158	France	Almond okara: a potential functional ingredient by its richness in phenolic compounds, lipids, and alpha-tocopherol
54	Senturk	Seyda	Pamukkale university	Turkey	A NEW PERSPECTIVE OF IMAGE PROCESSING IN THE FOOD INDUSTRY: DETERMINATION OF MOLDS AND MYCOTOXINS



55	Soh	Berline	INRAE, Institut Agro, Université Bourgogne Franche-Comté, F-21000, Dijon	France	Can cooperation reduce the environmental impact of local food supply chains ? An interdisciplinary research between social and environmental sciences
56	Souchon	Isabelle	INRAE	France	Valorisation of vegetable by-products to improve agrifood chain sustainability
57	Souliès	Astrid	BOCCARD	France	Bioreactors :a versatile solution for constantly evolving technologies
58	Szakos	Dávid	University of Veterinary Medicine, Institute of Food Chain Science	Hungary	Evaluation of Cultured Meat Based on Consumer Risk Perception and Sustainable Consumption Aspects
59	TEUFFO	Florian	UMRT BioEcoAgro, Université de Lille	France	Lignin refining from black liquor by ultrafiltration for the production of phenolic compounds by enzymatic depolymerization for the determination of antioxidant and antimicrobial activity for applications in food industry
60	TOLLITTE	Apolline	Laboratoire Réactions et Génie des Procédés, Université de Lorraine, CNRS, LRGP, F-54000	France	Removing of phenolic compounds from rapeseed using the conventional ethanol-water extraction and the alternative method with deep eutectic solvents
61	Weber	Magalie	INRAE UR1268 BIA, Nantes	France	How the PO2/TransformON ontology enables knowledge integration for sustainable food production

62	Wu	Shaozong	Agroparistech	France	Impact of formulation and spray drying conditions on the properties of algae milk powder analog
63	CASTULOVICH	BRAYAN	Ingredia Dairy Experts S.A., Arras, France, UMET CNRS Laboratory, INRAE, UMR 8207-UMET-PIHM, Univ. Lille, Villeneuve d'Ascq, France, UMRT 1158 BioEcoAgro, Univ. Lille, INRAE	France	ENHANCEMENT OF DAIRY CASEIN REHYDRATION USING ULTRASOUND AND PULSED ELECTRIC FIELD: EFFECTS ON PHYSICOCHEMICAL AND STRUCTURAL PROPERTIES
64	GAILLY	LAURA	Laboratoire d'Ingenierie des Biomolécules (LIBio)	France	Food powders from vegetables: role of particle surfaces in the expression of their functional properties