PROGRAMME

	WEDNESDAY APRIL 9	
8:30 a.m.	Registration	
9:30 a.m.	Welcome remarks	
9:50 a.m.	Plenary session - *Patrice Buche, INRAE, France* How knowledge engineering and artificial intelligence support evolutions in agro-resource processing sectors? Chairs: Laurent Bazinet and Nadia Boukhelifa	
	Flash presentations **F1**	
10h40 a.m.	**Coffee break**	
	Session 1 - AI and Machine Learning in Food Processing Chairs: Patrice Buche and Sergiy Smetana	
11:00 a.m.	Machine learning for bioactive peptide identification and understanding of bio-processes	**Laurent Bazinet**, INAF, Université Laval, Canada
11:20a.m.	Exploring explainable AI in food processing: machine learning models for skimmed milk microfiltration transmission ratio	**Mélanie Munch**, INRAE, UMR STLO, France
11:40 a.m.	Bridging food ontologies and databases: leveraging OBDA and generative AI for intelligent querying	**Deepak Rastogi**, German Institute of Food Technologies (DIL), Germany
12:00 p.m.	Exploring a machine learning model with interactive visualization and a chat assistant for bread-making insights	**Nadia Boukhelifa**, INRAE, UMR MIA-Paris, France
12:20 p.m.	ALTPROTON: an ontology for integration and interoperability of multi-aspect data of protein food production chains	**Nilanka Sarangi Kasthuri Arachchilage**, DIL, Germany
	Flash presentations **F2**	
1:00 p.m.	**Lunch**	
2:00 p.m.	Poster session	
	Session 2 - Food Losses and Waste Reduction Chairs: Alain Doyen and Guillaume Delaplace	
2:30 p.m.	Geospatial analysis of household food waste generation across Ireland	**Vaishali Thaore**, Technological University Dublin, Ireland
2:50 p.m.	Pilot-scale enzymatic extraction of chitin from shrimp shell waste for its application as a plant biostimulant	**Loubna Firdaous**, UMRT 1158 BioEcoAgro, Université de Lille, France

3:10 p.m.	Valorization of whey in the context of small-scale companies and local economy	**Hélène Tormo**, École d'Ingénieurs de PURPAN, France
3:30 p.m.	Plant and microbial bioresources and technological innovation for the bioeconomy in the Hauts-de-France region	**Philippe Jacques**, UMRt BioEcoAgro, Université de Liège, Belgique
	Flash presentations **F3**	
4:10 p.m.	**Coffee break**	
	Session 3 - Advancements in Green Food Technologies Chairs: Valérie Orsat and Olga Martin Beloso	
4:30 p.m.	Bioaerogels and beyond: harnessing green supercritical fluid technology for sustainable, functional foods	**Ozan Ciftci**, University of Nebraska-Lincoln, USA
4:50 p.m.	Similarities and differences between alkaline and enzymatic detergents: 25 years of research on cleaning in place of polymer membranes for skim milk UF	**Murielle Rabiller-Baudry**, Université de Rennes, CNRS, ISCR, France
5:10 p.m.	Vacuum freezing of food products combined with cold thermal energy storage-aided system using phase change materials	**Jakub Chrobak**, Silesian University of Technology, Poland
5:30 p.m.	Atomised salt with starch in a spray dryer to increase saltness perception in dry products	**Antonio Roberto Giriboni Monteiro**, State University of Maringá, Brazil
	Flash presentations **F4**	
6:00 p.m.	Poster session	
7:00 p.m.	**Cocktail**	

	THURSDAY APRIL 10	
9:00 a.m.	Plenary session - *Alexander Mathys, ETH Zurich, Switzerland and Singapore-ETH Centre, Singapore* Emerging food processing for more sustainable food systems Chairs: Samuel Godefroy and Federico Casanova	
	Flash presentations **F5**	
10:00 a.m.	**Coffee break**	
	Session 4 - Sustainability Assessment of Food Systems using Multicriteria Methods Chairs: Karin Östergren and Sergey Mikhaylin	
10:20 a.m.	Prospective LCA to design a sustainable itinerary for the production of lactic acid from whey	**Lauranne Collet**, Université Paris-Saclay, INRAE, AgroParisTech, UMR Sayfood, France
10:40 a.m.	Local food procurement in institutional foodservices: a step towards sustainability? Insights from the Quebec province	**Laure Saulais**, INAF, Université Laval, Canada
11:00 a.m.	Alternative proteins and novel processing technologies: combining multiple criteria for sustainable food system analysis	**Sergiy Smetana**, DIL, Germany
11:20 a.m.	Defining indicators to support the transition to a more circular economy: toward a participatory tool-based method	**Léa van der Werf**, CNRS/INP/UPS, Université de Toulouse, France
11:40 a.m.	Food value chain indicators for circular agri-food systems	**Louis Sasseville**, INAF, Agriculture and Agri-Food Canada, Canada
	Flash presentations **F6**	
12:10 p.m.	**Lunch**	
1:10 p.m.	Poster session	
	Session 5 - **Advancement in Green Food Technologies** Chairs: Ozan Ciftci and Alexander Mathys	
1:40 p.m.	Sustainable plant-based protein processing: exploring the multi-dimensional operationalization of industrial eco-efficiency	**Ebenezer Kwofie**, McGill University, Canada
2:00 p.m.	Synergistic approach of pulsed electric fields and enzymatic hydrolysis of agro-food proteins for obtaining bioactive peptides	**Rénato Froidevaux**, Université de Lille, UMRt BioEcoAgro, France
2:20 p.m.	Cultivating futures of urban agriculture: trend radar for sustainable urban food systems	**Bjoern Moller**, Fraunhofer Institute for Systems and Innovation Research ISI, Germany

2:40 p.m.	Technology transfer of thermocline storage in industry: a promising solution in the transition to a low-carbon economy	**Marine Pasco**, Boccard, France
	Flash presentations **F7**	
3:15 p.m.	**Coffee break**	
	Session 6 -Food Losses and Waste Reduction Chairs: Louis Sasseville and Loubna Firdaous	
3:30 p.m.	Unlocking bioactive compounds in agri-food waste: strategies for recovery, advanced characterization, and valorization	**Daniela Barile**, University of California Davis, USA
3:50 p.m.	Unravelling the potential of uncracked by-products as new food ingredients	**Delphine Huc-Mathis**, AgroParisTech, France
4:10 p.m.	Optimizing green extraction techniques for high-value compounds from pomegranate waste	**Marcello Lenucci**, University of Salento, Italy
4:30 p.m.	Biodegradable food packaging: potential of food waste valorization	**Pinar Balkir**, Ege University, Turkey
	Flash presentations **F8**	
5:10 p.m.	Poster session	
6:00 p.m.	Free time	
7:00 p.m.	**Gala dinner**	

	FRIDAY APRIL 11	
9:00 a.m.	Plenary Session - *Samuel Godefroy, INAF, Université Laval, Canada* Food regulations enablers of sustainable food systems Chairs: Laure Saulais and Renato Froidevaux	
9:40 a.m.	**Coffee break**	
	Session 7 - Processing of Emerging Foods and Food Ingredients Chairs: Rozenn Ravallec and Lucie Beaulieu	
10:00 a.m.	Ora-pro-nobis leaves: a new alternative source of protein?	**Federico Casanova**, Technical University of Danmark (DTU), Danmark
10:20 a.m.	Production process of sunflower albumins by selective extraction and ultrafiltration	**Paula Barrera-Ariza,** Avril et Université de Lorraine, CNRS, LRGP, France
10:40 a.m.	Cold plasma-assisted extraction of phenolic compounds from microalgal biomass	**Jen-Yi Huang (Tracy Chen)**, Purdue University, USA
11:00 a.m.	Impact of the processing methods on the composition, structural and techno-functional properties of edible insects and plant-based protein isolates	**Alain Doyen**, INAF, Université Laval, Canada
11:20 a.m.	Using fermentation to improve the functional, nutritional and organoleptic properties of legume flours	**Émilie Korbel**, ONIRIS UMR GEPEA, France
11:40 a.m.	Closing ceremony	
12:00 p.m.	**Lunch to take out**	
1:00 p.m.	Social activity: Visit of "Science and Technology of milk and eggs" Unit, INRAE-INSTITUT AGRO in Rennes *(registration required)*	

FLASH PRESENTATIONS SCHEDULE

Session (F1 to F8)	Name	First name	Country	Topic
F1.1	Balti	Eya	France	Co-construction of scenarios to evaluate solutions for valorizing green residues
F1.2	Bougie	Véronique	Canada	Gelling properties of various pulses purees and textural comparison with commercial creamy desserts
F1.3	Longchamp	Julien	UK	Novel applications of mycoprotein from the Quorn fermentation process as sustainable functional ingredient
F1.4	Dragan	Ionica	Canada	Sustainable meals at worksite food services: evaluation of nutritional quality, environmental impact and costs adopting the eco-efficiency approach
F2.1	Beaubier	Sophie	France	Assessing in vitro digestibility of oilseed protein concentrates versus isolates for food applications
F2.2	Fliss	Houssine	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?
F2.3	Fremond	Eugène	France	Change management in food systems: the contributions of life cycle analysis
F2.4	Giriboni Monteiro	Antonio Roberto	Brazil	Charcoal made by Brewer's Spent Grain, optimisation and characterisation
F2.5	Guyomarc'h	Fanny	France	Allocating environmental impacts between co-products: the challenges of a methodological consensus
F2.6	Lévesque	Jade	Canada	Prioritizing food waste reduction in restaurants using the eco-efficiency concept
F2.7	Mafotang Tsague	Leonel Cedrick	Italy-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)
F2.8	Mesieres	Odile	France	Process for producing flaxseed protein isolate with enhanced emulsifying properties
F3.1	Poupard	Emma	France	Development of a protein dosage method to characterise green waste
F3.2	Quesnel	Francis	Canada	Assessing the Environmental and Nutritional Sustainability of College Cafeteria Meals in Canada through the Lens of Eco-Efficiency
F3.3	Senturk	Seyda	Turkey	A new perspective of image processing in the food industry: determination of molds and mycotoxins
F3.4	Weber	Magalie	France	How the PO2/TransformON ontology enables knowledge integration for sustainable food production

F3.5	Gagnon	Jonathan	Canada	Revealing the potential of Brewer's Spent Grains in Human Nutrition: Protein Extraction Performance, Functional Properties and Eco-Efficiency
F3.6	Castillo Fraire	Claudia Mariana	France	Fine characterisation and green extraction of polyphenols from cider apple pomaces and other by-products and residues of the French cider industry.
F3.7	Deschênes Gagnon	Rosie	Canada	Recovery of residual proteins from tofu whey by baro and electro-membrane processes and functional properties of protein fractions recovered
F3.8				
F4.1	Alonzo	Flavien	France	Linking composition and technological properties of wheat flour to sensory properties of dough and bread, using Machine Learning.
F4.2	Kruma	Zanda	Latvia	Exploring the Composition Variation of Brewery Spent Grain (BSG): Industry Survey and Chemical Composition Analysis
F4.3	Della Seta	Gabriel	Canada	Managing Food Waste in corporate foodservices for their sustainable development: environmental and financial benefits
F4.4	Crouvisier Urion	Kevin	France	Valorisation of eggshells and protein membranes as byproduct
F5.1	Buche	Patrice	France	Knowledge Engineering to enhance the data, knowledge and scientific expertise of agro-ressource transformation platforms
F5.2	Espougne	Bertrand	Canada	What types of labels and environmental information systems can modify Canadian consumer choices in restaurants?
F5.3	Floury	Juliane	France	Life cycle assessment of a minimal process using membrane filtration replacing pasteurization for infant formula production at a semi-industrial scale
F5.4	Middleton	Ashley	Canada	Uncovering sustainability issues in college food services: a comprehensive analysis of food waste based on environmental and cost life cycle perspectives
F5.5	Oliveira	Joana	Portugal	From Waste to Resource: Black Soldier Fly Larvae as a Solution for Food Waste Valorisation
F5.6	Perrignon	Manon	France	Improving productivity and sustainability in the food industry using machine learning and a multi-objective optimization approach
F5.7	Pellerin	Geneviève	Canada	An innovative approach for a more accurate protein content quantification in insect meals
F5.8	Page	Richard	Ireland	The impact of biodiverse, multispecies sward, cow diets on Cheddar cheese process efficiency, nutrition and sensory properties
F6.1	Östergren	Karin	Sweden	From Assessment to Action: How Multi-Criteria Sustainability Assessment Guides Stakeholders to Maximize Sustainability in Packaging Innovations
F6.2	Ji	Jun	France	Development of anti-biofilm microcapsules for disinfection of food equipment and improvement of food safety

F6.3	Faucher	Mélanie	Canada	Impact of pulsed electric fields on the hydrolysis of brewers' spent grains, the peptides produced and their functional properties
F6.4	Gailly	Laura	France	Food powders from vegetables: role of particle surfaces in the expression of their functional properties
F7.1	Szakos	Dávid	Hungary	Evaluation of Cultured Meat Based on Consumer Risk Perception and Sustainable Consumption Aspects
F7.2	Soh	Berline	France	Can cooperation reduce the environmental impact of local food supply chains ? An interdisciplinary research between social and environmental sciences
F7.3	Justin	Mélissa	France	Impact of supercritical CO2 on C-Phycocyanin stability in presence of polyethylene glycol
F7.4	Durante	Miriana	Italy	α-Cyclodextrins for stability enhancement of bioactive-rich tomato oil extracted with supercritical CO_2: Emulsion performance under thermal and UV-C treatments
F8.1	Wu	Shaozong	France	Impact of formulation and spray drying conditions on the properties of algae milk powder analog
F8.2	Meor Hussin	Anis Shobirin	Malaysia	Enhancing Sourdough Quality and Shelf Life through Lacto-Fermentation with Optimized Kombucha Starter Powder
F8.3	Castulovich	Brayan	France	Enhancement of dairy casein rehydration using ultrasound and pulsed electric field: effects on physicochemical and structural properties
F8.4	Tollitte	Apolline	France	Removing of phenolic compounds from rapeseed using the conventional ethanol-water extraction and the alternative method with deep eutectic solvents
F8.5				