

Global Summit on
**Food Innovation and
Nutritional Science**

 **November 23-25,
2026**

 **Barcelona, Spain**

TENTATIVE PROGRAM



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FoodMeet-2026@science-quest.com



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

Day 1 (November 23, 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: Diet and Heart Failure: A Critical Evidence Gap on Benefits and Harms of Different Foods**

Dariusz Mozaffarian, *Friedman School of Nutrition Science & Policy, United States*

10:45-11:30 **Title: Bioactive Saponins from Sea Cucumber: Extraction Methods, Quantitative Analysis, and Industrial Potential**

Fereidoon Shahidi, *Memorial University of Newfoundland, Canada*

11:30-11:50 Refreshments Break@ Foyer

Keynote Session

11:50-12:25 **Speaker Slot Available**

12:25-12:55 **Title: Towards resilient food systems: Interactions with Indigenous knowledge**

Mary Ann Augustin, *The University of Adelaide, Australia*

12:55-13:55 Group Photo & Lunch Break

13:55-14:30 **Title: Prenylated Isoflavones Originating from East African Medicinal Plants Selectively Modulate the α -Glucosidase from *Saccharomyces cerevisiae***

Gerald Rimbach, *Kiel University, Germany*

14:30-15:05 **Title: Engineering agriculture for a greener and more productive future**

Fusuo zhang, *China Agricultural University, China*

Featured Talks

15:05-15:25 **Speaker Slot Available**

15:25-15:35 Refreshments Break@ Foyer

15:35-16:00 **Title: Food formulation: rheological and tribological determinants of oral processing and flavor perception**

Atefeh Amiri Rigi, *University of Reading, United Kingdom*

16:00-16:25 **Title: The Dual Future of Sustainable Meat: Challenges and Opportunities in Conventional Animal Production and Cultivated Meat**

Yu Fu, *Southwest University, China*

Speaker Slots Available

Day 2 (November 24, 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 **Speaker Slot Available**

10:45-11:30 **Title: Divergent volatile metabolomes and flavor attributes in rice fermented by *Aspergillus oryzae* and *Aspergillus flavus***

Eric A. Decker, *University of Massachusetts, United States*

11:30-11:50 Refreshments Break@ Foyer

Keynote Session

11:50-12:25	Title: Dual-Action Preservation of Crab Roe Using High-Pressure Processing and Chitooligosaccharide-Catechin Conjugate Sootawat Benjakul, <i>Prince of Songkla University, Thailand</i>
12:25-12:55	Speaker Slot Available
12:55-13:55	Group Photo & Lunch Break
13:55-14:30	Title: Probiotic composition for the treatment of malnutrition Marco Gobbetti, <i>Free University of Bolzano, Italy</i>
14:30-15:05	Speaker Slot Available
Featured talk	
15:05-15:25	Title: Pea Flours Display Wide-Ranging Intrinsic Physicochemical and Functional Traits Affecting Their Role as Food Ingredients Lutz Grossmann, <i>University of Massachusetts Amherst, United States</i>
15:25-15:35	Refreshments Break@ Foyer
15:35-16:00	Speaker Slot Available
16:00-16:25	Title: Obesity and insulin resistance trigger the early onset of adolescent-like sexually dimorphic metabotypes in middle childhood Raúl González-Domínguez, <i>Cádiz Institute for Biomedical Research and Innovation, Spain</i>
Speaker Slots Available	

Day 3 (November 25, 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: Multifunctional metal-phenolic network-based hybrid materials: advanced engineering composites for food packaging applications**

Jong-Whan Rhim, *Mokpo National University, South Korea*

10:45-11:30 **Speaker Slot Available**

11:30-11:50 Refreshments Break@ Foyer

Keynote session

11:50-12:25 **Title: Smart food comminution using deep learning and machine vision: Progress and prospects**

Bhesh Bhandari, *University of Queensland, Australia*

12:25-12:55 **Speaker Slot Available**

12:55-13:55 Group Photo & Lunch Break

13:55-14:30 **Title: Physical properties and microstructure of hybrid processed cheeses formulated with plant protein and milk protein ingredients**

Harjinder Singh, *Massey University, New Zealand*

14:30-15:05 **Speaker Slot Available**

Featured Talks

15:05-15:25 **Speaker Slot Available**

15:25-15:35 Refreshments Break@ Foyer

15:35-16:00	Title: Emerging trends in food packaging: From material innovation to integrated functional systems Xiaonan Lu, <i>McGill University, Canada</i>
16:00-16:25	Title: Variety and Processing Effects on the Structure-Function Properties of Upcycled Durian Seed Flours Ling-Zhi Cheong, <i>University of Melbourne, Australia</i>
16:25-16:50	Title: Effect of boiling and in vitro digestion on nutritional quality and metabolomic profiles of bambara groundnut and soybean protein isolates Lin CHEN, <i>Nanyang Technological University, Singapore</i>

Speaker Slots Available

Sponsors/Exhibitors



Barcelona, Spain

Venue

Novotel Barcelona City, Spain
Barcelona, Spain



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