

Room Rotterdam

Room Maaskant

09:00 GHI Working group meetings

All members and working groups leaders

EHEDG Workshop: Optimizing food production: Hygienic design for safety and efficiency Chairs: Adwy van den Berg and Gerhard Schleining

13:00	EHEDG, the global authority on hygienic design providing savings and gains in food processing	Adwy van den Berg, EHEDG Director (Netherlands)
13:20	Incident review	Matilda Freund, EHEDG Treasurer (Switzerland)
13:50	Food Safety and Hygienic Design	Gerhard Schleining, EHEDG Trainer (Austria)
14:20	Food Safety Starts with Hygienic design	Hein Timmermann, EHEDG president (Belgium)
14:50	Questions and Answers	Miomir Niksic, EHEDG Trainer (Serbia)
15:00	Coffee break	
15:30	Basics Hygienic Design principles	Hein Timmermann, EHEDG president (Belgium)
16:30	Questions and Answers	Miomir Niksic, EHEDG Trainer (Serbia)
16:50	Closing remarks	Hein Timmermann, EHEDG president (Belgium)
17:00	End	

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07:15		Registration	
08:00		Opening Ceremony	Chairs: Diana Bogueva
08:05		Welcome GHI President	Diana Bogueva, GHI President (Australia)
08:15		Welcome GHI founding President	Huub Lelieveld, GHI past President (Netherlands)
08:30		Welcome State Secretary	tbv (Netherlands)
08:50	Abstract	Session 1: Sustainability of food systems	Chairs: Gerhard Schleining and Nicola Stanley
08:55		The nexus of food, health, biodiversity, water and climate: connecting the dots with a One Health approach	Carlos Das Neves, EFSA
09:15	271	Use of biochar to improve the sustainability of the agri-food system in peri-urban areas of Barcelona	Elena Sánchez, Universitat Politècnica de Catalunya (Spain)
09:30	366	Enhancing food and nutrition security through the reintroduction of forgotten crops into modern food systems: A holistic approach	Szymon Lara, University of West London (UK)
09:45	470	A systems thinking approach to enhancing sustainability in local food systems: Insights from Indragiri Hilir, Indonesia	Ratu Nabillah, Tay Juhana Foundation (Indonesia)
10:00		Closing discussion	

10:10 Coffee break and networking

10:40	Abstract	Session 2: Food Security and Emergency Preparedness	Chairs: Nicola Stanley and Diana Bogueva
10:45		Food Defence and weaponised food	Dr Jens Karsten, European Law Institute (ELI) and the Food Lawyers' Network (FLN) (Belgium)
11:00	1050	Climateflation: Adaptation to climate-induced food price shocks in the UK	Sylvia Vetter, University of Aberdeen (UK)
11:15		UN Goodwill ambassador mission: Safeguarding Zero hunger	Chin Kun Wang, Chung Shan Medical University (Taiwan)
11:30		War on Gaza and Syria: Consequences on sustainability and global security	Abdo Hassoun, SAFIR - Sustainable AgriFoodtech Innovation & Research (France) and University of Aleppo (Syria)
11:45		Emergency response and Food Security	Betty Feng, Purdue University (USA)
12:00	55	A Systems Approach to resilience in fragile Agrifood Systems	Bassel Daher, Texas A&M Energy Institute (USA)
12:15		Panel Discussion	

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14:00	Abstract	Session 3: Nutrition and Health	Chairs: Svetla Danova and Iuliana Vintila
14:05	60	One Health control of foodborne disease: opportunities for all	Eelco Franz, RIVM - National Institute for Public Health and the Environment Centre for Infectious Disease Control (Netherlands)
14:25	436	To harmonize or to not harmonize? Assessing nutrient content variability to substantiate nutrition and health claims on fresh produce	Belen Beltramo, ITMO University (Russia)
14:40	449	The effect of nutrition front-of-pack labels on consumers' sensory evaluation of traditional and plant-based tuna	Giovanni Sogari, Università di Parma (Italy)
14:55	77	The assessment of nutrition and environmental impact of catering activities	Iuliana Vintila, University "Dunarea de Jos" Galati (Romania)
15:10	971	From traditional Bulgarian foods to food safety and the benefits for the human microbiome and health	Svetla Danova, Bulgarian Academy of Sciences (Bulgaria)
15:25	1094	Climate Change and Food Safety: New Threats of Contaminants and Their Effects on the Global Population	Amin Mousavi Khanegah, ITMO University (Russia)
15:45		Closing discussion	

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14:00	Abstract	Session 4: Education & Training	Chairs: Paola Pittia and Rui Costa
14:05	63	From root to plate: Educating farmers and processors on safe Casava handling	Adewale Olusegun Obadina, Federal University of Agriculture (Nigeria)
14:20	1149	Global Ecosystems and Expanded Knowledge for green skills and capability in the Food sector (GEEK4Food)	Paola Pittia, University of Teramo (Italy)
14:35	663	Food safety inspector regulation: essential safeguard or red tape	Rui Costa, Polytechnic University of Coimbra (Portugal)
14:50	478	Knowledge, Attitude, and Practices (KAP) of Food Handlers on Food Allergy Management in Selected Hospitality Establishments in Abeokuta, Nigeria	Adebukunola Mobolaji Omemu, Federal University of Agriculture (Nigeria)
15:05	62	International Quality Assurance in Food Science and Engineering Education – Presenting the Value and Benefits of the EQAS Food label	Johann Jakob Winter, ASIIN (Germany)
15:20	425	An Assessment of Food safety knowledge among café and restaurant worker in Kazakhstan	Sanar Muhyaddin, Wrexham University (UK)
15:35	390	Education on and for sustainability and digitalisation in higher education: connecting interdisciplinarity	Anet Režek Jambrak, University of Zagreb (Croatia)
15:50		Closing discussion	

16:00 Coffee break and networking

16:30	Abstract	Session 5: Alternative proteins I	Chairs: Isabella Nyambayo and Christelle Bou-Mitri
16:35		Anticipating the role of technology in delivering more sustainable, safer food	Louise Manning, University of Lincoln (UK)
16:55	246	Consumer perception of plant-based milk alternatives: systematic review	Christelle Bou-Mitri, Notre Dame University-Louaize (Lebanon)
17:10	432	Insights into Slovenian consumers' food safety concerns and responsibilities	Maja Bensa, University of Ljubljana (Slovenia)
17:25	413	Multi-sensory perception of texture modified meat alternatives produced from plant-based proteins	Isabella Nyambayo, Wrexham University (UK)
17:40	421	Food Safety and acceptance of edible insects: Perspectives from food science professionals: A mixed-method study	Andrej Ovca, University of Ljubljana (Slovenia)
17:55	567	Plant-based meat analogues: Challenges and opportunities for industrial production	Ravishankar Gokare, Dayananda Sagar University (India)
18:10		Closing discussion	
18:20		End	

16:30	Abstract	Session 6: Food packaging, ingredients and regulation	Chairs: Marco Dalla Rosa and Thierry Regnier
16:35	629	Beyond "Use By" Shelf life Label food dating: the case of Fresh Pasta	Marco Della Rosa, University of Bologna (Italy)
16:50	578	Bioactive food packaging based on marine bacteriophages: Controlling Vibrio alginolyticus growth in fresh fish fillets	Christina Anna Stafyli, Agricultural University of Athens (Greece)
17:05	78	Science-based harmonization solutions for nutrition menu labelling	Iuliana Vintila, University "Dunarea de Jos" Galati (Romania)
17:20	641	Preparing for an Audit and How to Audit	Richard F. Stier, Consulting Food Scientist (USA)
17:35	430	Simulated Research for a Sustainable Food Future: Rethinking Testing with Intelligent Agents	John Ennis, Aigora (USA)
17:50	464	Trends and innovative methods in whey Management	Nayil Dinkci, Ege University (Turkey)
18:05	323	African plants as a source of food colorant: re-discovery of valuable business for communities	Thierry Regnier, Tshwane University of Technology (South Africa)
18:20	465	Functional food ingredient for type 2 diabetes mellitus prevention based on polyunsaturated fatty acids and probiotic microorganisms	Denis Baranenko, ITMO University (Russia)
18:35	800	System approach to technology selection for obtaining a phenolic-enriched functional food ingredient	Aigul Miniakhmetova, ITMO University (Russia)
18:50		Closing discussion	
19:00		End	

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08:00	Abstract	Session 7: Innovations in food safety and security	Chairs: Indrawati Oey and tbc
08:05	1069	Sustainable eating made easy? A comparative analysis of the nutritional and environmental footprint of ready-meals and home-cooked meals	Licida Guliani, University of Aberdeen (UK)
08:25	332	Allergenicity assessment of (new) food products and ingredients	Geert Houben, TNO and UMC Utrecht (Netherlands)
08:40	531	Food Safety in Venezuela. Some particularities	Maria S. Tapia, ACFIMAN - Academia de Ciencias Físicas, Matemáticas y Naturales (Venezuela)
08:55	401	Opportunities and challenges of innovations in Non-thermal technologies for the food sector in ASEAN region	Indrawati Oey, University of Otago (New Zealand)
09:10	418	Formation of the potential carcinogen furfuryl alcohol during roasting of coffee	Michael Murkovic, Graz University of Technology (Austria)
09:25		Food Systems for long-duration space missions: A Case study of expert perspectives on the challenges and innovations	Daniel Ashenden, Coventry University (UK)
09:40	58	Towards more sustainable agri-food chains by reducing food fraud and improving transparency: the WATSON project	Luis Mayor, ISEKI-Food Association (Austria)
09:55	753	Harvesting change: Boosting diet diversity through agricultural practices in tribal communities of Chhattisgarh	Monica Chauhan, PCI (India)
10:10		Closing discussion	

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08:00	Abstract	Session 8: Food security and traditional food in Africa	Chairs: Charles Aworh and Belinda Meiring
08:05	50	The fight for a healthy planet starts right beneath your feet – The role of women in food security in Africa	Ruth Oniang'o, Editor-in -Chief AJFAND (Kenya)
08:25	322	What are the challenges jeopardizing food security in Africa?	Thierry Regnier, Tshwane University of Technology (South Africa)
08:40	316	Exploring the use of Bambara groundnuts in contribution to food security in rural areas in the Vhembe district Limpopo	Chin Kun Wang, Chung Shan Medical University (Taiwan)
08:55	383	Food safety first: combatting foodborne illness through school food safety clubs in South Africa	Belinda Meiring, Tshwane University of Technology (South Africa)
09:10	265	Evaluating food security status of presidential employment stimulus beneficiaries: a case of mopani district, limpopo province, South Africa	Mohlatso Anna Mnisi, University of Limpopo (South Africa)
09:25	384	Re-developing African traditional foods for increased production capacity, quality and safety	Charles Ogugua Aworh, University of Ibadan (Nigeria)
09:40	279	Effect of agroforestry and cocoa producing regions of Côte d'Ivoire on the biochemical composition and cocoa beans fingerprint of aroma compounds in the climate change context	Tagro Guehi, Université Nangui ABROGOUA (Côte d'Ivoire)
09:55	333	Impact of fortification with soybean concentrate and un-dehulled breadfruit flour on the mineral composition of a dough meal from Acha (Digitaria exilis)	Onyemechi Ogbuele, Michael Okpara University of Agriculture (Nigeria)
10:10		Closing discussion	

10:20 Coffee break and networking

10:40	Abstract	Session 9: Safe and sustainable food systems	Chairs: Dora Marinova and Thierry Astruc
10:45		Towards a sustainable and healthy global food system	Pete Smith, University of Aberdeen (UK)
11:05	536	Food safety beyond compliance	Damien Alexander, SQFI - Safe Quality Food (Australia)
11:20	274	The place of meat in a sustainability perspective	Thierry Astruc, INRAE (France)
11:35	855	Hygienic Design, a critical pre-requisite for a food safety system	Matilda Freund, EHEDG (Switzerland)
11:50	844	The interaction of safe food with the right to health: optimizing the science for advocacy and policy actions	Biruk Tewodros, CeHDI - Global Center for Health Diplomacy and Inclusion (Switzerland)
12:05	450	Meta-analysis and ranking of the most effective methane reduction strategies for Australia's beef and dairy Sector	Merideth Kelliher, GHI (Turkey)
12:20	640	The Iraqi broiler industry and food supply: background and issues	Sanar Muhyaddin, Wrexham University (UK)
12:35	1154	3D Printing as a tool for the production on novel Nutrient-Enriched Gluten-Free food products	Evgenia N. Nikolaou, Harokopio University of Athens (Greece)
12:50		Closing discussion	

10:40	Abstract	Session 10: Ethics and religion - challenges and	Chairs: Betty Feng and Joe Regenstein
10:45		whistle blowing (tbc)	Caroline Hunt-Matthes, Grenoble buisness school (France)
11:00	715	Science and Religion: How the religious community is reacting to new technologies	Joe Regenstein, Cornell University, Kansas State University (USA)
11:15	569	Ethical food business recognition	William Angus McBride, Foodlink EFBR (Australia)
11:30	303	Scale development and validation study to determine Food Ethics awareness	Esra Celik, Selcuk University (Turkey)
11:45	624	Food, AI and Generation Z	Diana Bogueva, Curtin University (Australia)
12:00	220	Knives used for the religious slaughter of animals: A critical look	Joe Regenstein, Cornell University, Kansas State University (USA)
12:15	572	Visual and multimodal metaphors in food advertising	Mahsa Sadeghi, Allameh Tabataba'i University (Iran)
12:30	408	Enhancing flour safety communication for informed consumer choices: A mixed method study with surveys and eye-tracking	Betty Feng, Purdue University (USA)
12:45		Closing discussion	

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14:00	Abstract	Session 11: Food transition	Chairs: Ermolaos Ververis and Nayil Dinkci
14:05	635	Food sustainability transition	Dora Marinova, Curtin University (Australia)
14:25	581	Risk-Benefit Assessment as a tool to evaluate food substitutions and inform dietary shifts in agrifood systems: investigating red meat replacement	Ermolaos Ververis, EFSA (Italy)
14:40	424	Ultrasound technology in gluten-free foods: A novel approach to functional and sustainable breadmaking	Mahsa Farrokhi, Universidade Catolica Portuguesa (Portugal)
14:55	851	Transport hygiene risk assessment results: trend analysis across 50+ evaluated food companies	Vladimir Surčinski, ENFIT - International Association Supply Chain Safety (Serbia)
15:10	701	Propensity to conserve forests among non-certified cocoa producers in Colombia	Eliza J. Villarino, International Center for Tropical Agriculture (Colombia)
15:25	445	Exploring food availability: A filters approach	Lisouli Perez-Torres, UNAM - National Autonomous University of Mexico (Mexico)
15:40	59	Decision support toolbox for measuring, monitoring and managing food loss and waste across the food supply chain	Sofia F. Reis, ISEKI-Food Association (Austria)
15:55	276	The relationship between food ethics awareness level and food consumption preferences	Esra Celik, Selcuk University (Turkey)
16:10	409	Agricultural loss reduction through biological protection in the case of potato	Aigul Miniakhmetova, ITMO University (Russia)
16:25	56	How to feed the world without devouring the planet	George Monbiot, Author and Columnist of the Guardian (UK)
16:40		Closing discussion	
		16:50	Coffee break and networking
17:20	Abstract	Session 14: Sensory science	Chairs: Barbara Borusiak and Helen Onyeaka
17:25	1195	Rewiring the food supply chain with AI and sensory science	John Ennis, Aigora (USA)
17:45	209	What consumers are willing to do in order to reduce material footprint of their consumption?	Barbara Borusiak, Poznań University of Economics and Business (Poland)
18:00	584	Understanding food choices and consumer perception of food safety: An exploration of the determinants of consumer behavior and strategies for effective food education	Helen Onyeaka, University of Birmingham (UK)
18:15	453	Exploring consumer acceptance of insect-fed fish: Sensory perception and the role of information disclosure	Giulia Andreani, University of Parma (Italy)
18:30	664	Relationship of alcohol intake and food preferences and nutrient intakes of young Filipino adults	Casiana Blanca Villarino, University of the Philippines Diliman (Philippines)
18:45	460	Women's food safety perception during pregnancy and breastfeeding	Mojca Jevšnik Podlesnik, University of Ljubljana (Slovenia)
19:00		Closing discussion	
19:10		End	

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14:00	Abstract	Session 12: GHI: Uniting Minds, Securing Futures	Chair: Hamid Ezzatpanah and Dumitru Mnerie
14:05	565	Possible partnerships between GHI working groups and relevant global organizations	Hamid Ezzatpanah, Islamic Azad University (Iran)
14:20	646	Role and importance of GHI certification process	Dumitru Mnerie, Polytechnic University and „IOAN SLAVICI” University Timișoara (Romania)
14:35		Ethics in Food safety	Peter Overbosch, Metro AG (Netherlands)
14:50	57	Improving the access of muslims to Halal Food: The GHI approach	Joe Regenstein, Cornell University, Kansas State University (USA)
15:05		Closing discussion	
		15:15	Abstract
15:15	Abstract	Session 13: Food Microbiology	Chairs: Michael Murkovic and Adebukunola
15:20	400	Effectiveness of Pulsed Electric Field Technology for microbial inactivation in plant-based milk alternatives	Indrawati Oey, University of Otago (New Zealand)
15:35	262	Production and evaluation of the microbiological quality of bottled and sterilized Tigernut milk stored for 6 months	Chinasa Okorie-Humphrey, Michael Okpara University of Agriculture (Nigeria)
15:50	288	Mycotoxin contamination of “Achi” (Brachystegia eurycoma) powder from selected markets in Lagos State	Abiodun Kupoluyi, Federal University of Agriculture (Nigeria)
16:05	340	Detection of Shiga toxigenic Escherichia coli (STEC) and Klebsiella quasipneumoniae from the freshly use abbatoir table	Afolake Olanbiwoninu, Ajayi Crowther University (Nigeria)
16:20	431	Torulaspora delbrueckii as a perspective sourdough microorganism	Alexander Novichenko, ITMO University (Russia)
16:35		Closing discussion	
17:20	Abstract	Session 15: Food regulations and harmonisation	Chairs: Jeanette Visagie and Isabella van Roekel van Rijn
17:25	51	The regulatory and consumer acceptance challenges of cultivated meat	Mark J. Post, Maastrich University, Mosa Meat (Netherlands)
17:45	327	Towards global harmonisation of food allergen risk assessment and allergen labeling	Geert Houben, TNO and UMC Utrecht (Netherlands)
18:00	671	Making food safety culture a reality	Yasmine Motarjemi, GHI (Switzerland) and Nicola Stanley, GHI (UK)
18:15	625	Dietary guidelines and sustainability - the need for global harmonization	Diana Bogueva, Curtin University (Australia)
18:30	634	Review of Western Australian food policies: Implications for health equity and climate change	Helen Miller, Curtin University (Australia)
18:45	560	A legal perspective on the determinants of health relevant to unhealthy foodstuffs consumption and marketing in South Africa	Jeanette Visagie, North-West University (South Africa)
19:00	627	(Religious) Food regulation in times of war - The effect of war on (Religious) Food regulation	Isabella van Roekel van Rijn (Netherlands)
19:15	500	Sustainable innovative new products / processes of nutritious and healthy diets need evidence based scientific regulations	Vishweshwaraiah Prakash, CSIR-CFTRI (India)
19:30		Closing discussion	
19:40		End	

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08:00	Abstract	Session 16: Alternative proteins II	Chairs: Agnieszka Orkus and Amauri Rosenthal
08:05	54	Edible insects to assure food security	Arnold Van Huis, Wageningen University (Netherlands)
08:25	264	Food security - is it really by edible insects?	Agnieszka Orkus, Wroclaw University of Economics and Business (Poland)
08:40	452	Developing safe, nutritious and sustainable novel food products by a multi-criteria analysis framework: a case of insect-based milk alternative	Ms Xin Yan, ONIRIS-INRAE (France)
08:55	254	Acceptance of insect-based foods among young South Africans	Victoria Olsson, Kristianstad University (Sweden)
09:10	564	Crafting edible fibrous structures with insect and plant protein blends	Maryia Mishyna, University of Wageningen (Netherlands)
09:25	837	Application of high-pressure homogenization for processing a plant based tropical fruit ice cream	Amauri Rosenthal, Embrapa Food Technology (Brazil)
09:40	1065	Can replacing meat-based meals with plant-based ready meals improves 'sustainability' in diets? Analysing nutritional and environmental Impacts among young women	Surbhi Agarwal, University of Aberdeen (UK)
09:55	582	Assessing novel protein safety: EFSA's updated Novel Foods Guidance and its role in the EU Agrifood Sector	Ermolaos Ververis, EFSA (Italy)
10:10	513	Food safety hazards in alternative protein-rich plants and seaweeds	Ismail Tekiner, Istanbul Sabahattin Zaim Universitesi (Turkey)
10:25	709	Exploration of antimicrobial compounds from edible insects and chickens' parts and eggs for applications in food and industry	Bernard Oloo, Egerton University (Kenya)
10:40		Closing discussion	

10:50 Coffee break and networking

11:20	Abstract	Session 17: Vision for personalized nutrition	Chairs: Chin-Kun Wang
11:25	53	Open questions for the gut microbiome and its role in health and disease	Stanley Brul, University of Amsterdam (Netherlands)
11:45	501	Potential of personalised functional foods	Vishweshwaraiah Prakash, CSIR-CFTRI (India)
		Closing Ceremony	Chairs: Diana Bogueva and Gerhard Schleining
12:00		Awarding	Gerhard Schleining, GHI Treasurer (Austria)
12:30		Declaration signing and closing words	Joe Regenstein, GHI Vice President (USA)
12:45		Closing remarks	Diana Bogueva, GHI President (Australia)
13:00		End	
		field trip: Hive, Unilever's Global Foods Innovation Centre and Microbiology Lab at Wageningen University	
13:30		Departure of bus at Hilton	
14:30		Unilever HIVE	Hans Hoogland, Heidi den Besten
16:30		expected end and stop at trainstation for train to airport possible (64 trains/day from Ede-Wageningen to Schiphol Airport: 63 minutes, e-ticket: €19.10)	
17:50		expected arrival back at Hilton by bus	

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