



Global Harmonization Initiative

2ND GHI WORLD CONGRESS

Connecting food security, safety, health
and sustainability - challenges ahead

25-27 June 2025 • Rotterdam • The Netherlands

2025

www.ghiworldcongress.org



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WELCOME BY THE PRESIDENT

Dear colleagues, GHI members, guests, and professionals committed to food safety,

It is a great honor to welcome you to the 2nd World Congress of the Global Harmonization Initiative (GHI), a global gathering dedicated to tackling the urgent challenges of food security, safety, health, and sustainability.

The world's food systems face mounting pressure, with rising inequalities in food access, environmental degradation, and growing concerns over safety and nutrition. The time for action is now. Over the next three days, this congress in Rotterdam will serve as a platform for critical discussions, engaging scientists, policymakers, and industry leaders in interactive panels, debates, and solution-driven dialogues.

The congress will explore critical areas shaping the future of food systems, including a special panel discussion on food security and emergency preparedness, focusing on resilience and equitable access to safe nutrition. Sustainable food systems discussions will tackle food waste, environmental challenges, and resource optimization. Health and nutrition will be examined in relation to disease prevention and public well-being, while future foods and innovations - such as emerging technologies, alternative proteins, and novel solutions - will be a key focus. The role of artificial intelligence in food safety will be explored, highlighting its potential for quality control and predictive analytics. Additionally, food law, policy, and regulations will be analyzed to emphasize the importance of harmonizing global standards for transparency and safety across industry.

This congress is not just a conference - it's part of an ongoing movement to transform food systems worldwide. The discussions initiated here will continue beyond these three days, shaping policies, industry practices, and scientific collaboration.

Let today be more than a conversation - let it be a catalyst for progress. Your participation is vital in strengthening food safety frameworks, advocating for transparency, and driving innovation in our shared mission for a healthier, more sustainable future.

Thank you for being part of this journey. Welcome to the 2nd GHI World Congress!



Dr Diana Bogueva
GHI President

ORGANISING COMMITTEE



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Chair
Organising Committee



DR. DIANA BOGUEVA
Chair
Scientific Committee



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Past President
of GHI



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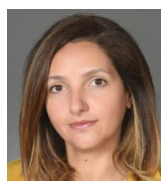
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International Committee



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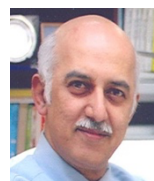
AWARD COMMITTEE



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Award



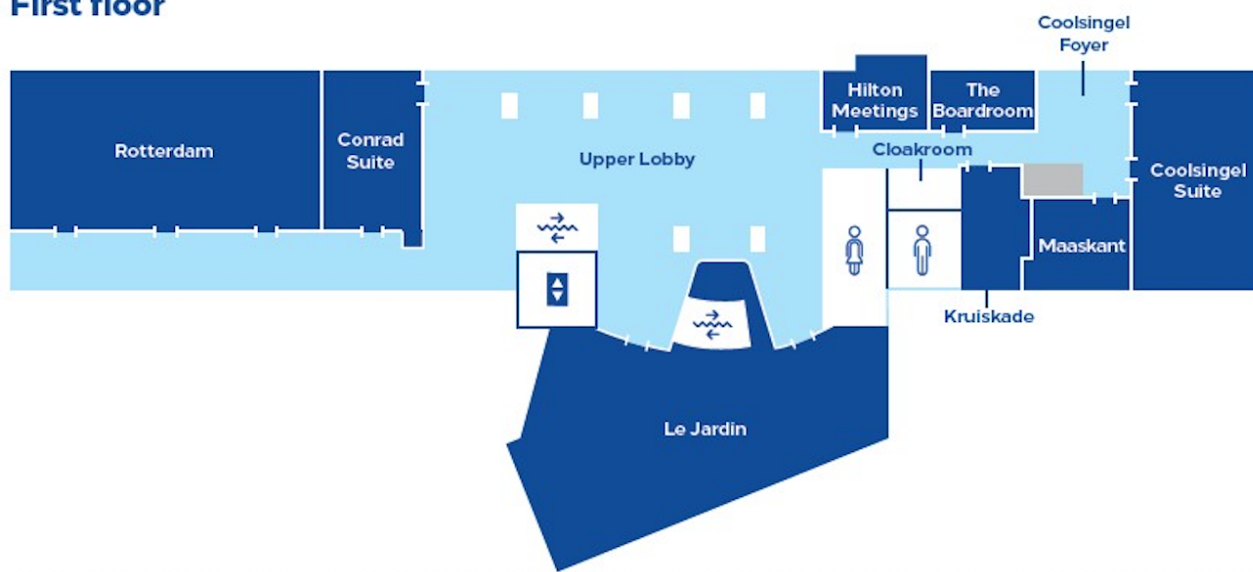
PROF. CHARLES OGUGUA OGUGUA AWORH
Chair Award Committee



DR. VISH PRAKASH
Chair Best Poster Presentation Award

FLOORPLAN

First floor



PROGRAM

Book of Abstracts is available at <https://www.ghiworldcongress.org/programme/>

Tuesday June 24

Room Maaskant

09:00	GHI Working Group meetings	All members and working groups leaders
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EHEDG Workshop: Optimizing food production: Hygienic design for safety and efficiency Chairs: Hein Timmermann and Gerhard Schleining		
13:00	EHEDG, the global authority on hygienic design	Hein Timmermann, EHEDG president (Belgium)
13:20	Food Safety Starts with Hygienic design	Hein Timmermann, EHEDG president (Belgium)
13:55	Review of Hygienic Design related industry incidents	Matilda Freund, EHEDG Treasurer (Switzerland)
14:25	Food Safety and Hygienic Design	Gerhard Schleining, EHEDG Trainer (Austria)
14:50	Questions and Answers	Miomir Niksic, EHEDG Trainer (Serbia)
15:00	Coffee break and networking	
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	

17:15	GHI Working Group meeting	everybody welcome
19:15	End	

Wednesday June 25 morning

Room Rotterdam

07:15	Registration		
08:00	Opening Ceremony		Chairs: Diana Bogueva
08:05		Welcome GHI President	Diana Bogueva, GHI President
08:15		Welcome GHI founding President	Huub Lelieveld, GHI past President
08:30		Opening Address	Judith Tiele, Minister for Youth, Prevention and Sport (Netherlands)
08:50 Abstract	Session 1: Sustainability of food systems		Chairs: Gerhard Schleining and Nicola Stanley
08:55		INVITED LECTURE: The nexus of food, health, biodiversity, water and climate: connecting the dots with a One Health approach	Carlos Das Neves, EFSA
09:15	470	Exploring the dynamics of supply chain sustainability and resilience in the coconut agriculture: The case of Indragiri Hilir in Indonesia	Ratu Nabillah, Tay Juhana Foundation (Indonesia)
09:30	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)
09:45	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)
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	49	Food Defence and weaponised food	Jens Karsten, bxl-law (Belgium)
11:00	1050	Climateflation: Adaptation to climate-induced food price shocks in the UK	Sylvia Vetter, University of Aberdeen (UK)
11:15	1607	UN Goodwill ambassador mission: Safeguarding Zero hunger	Chin Kun Wang, Chung Shan Medical University (Taiwan)
11:30		Food Security Challenges and Strategic Solutions for Ukraine's European Integration	Oksana Tonkha, National University of Life and Environmental Sciences (Ukraine)
11:45		Emergency response and Food Security	Betty Feng, Purdue University (USA)
12:00	1435	Resilience of the food supply chain towards food safety shocks	Ine van der Fels-Klerx, Wageningen University (Netherlands)
12:15	55	A Systems Approach to resilience in fragile Agrifood Systems	Bassel Daher, FAO & Texas A&M Energy Institute (USA)
12:30		Panel Discussion	

13:00 Lunch and networking

Wednesday June 25 afternoon

Room Rotterdam

14:00 Abstract		Session 3: Nutrition and Health	Chairs: Svetla Danova and Iuliana Vintila
14:05	60	INVITED LECTURE: 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, Maastricht University (Netherlands)
14:40	77	The assessment of nutrition and environmental impact of catering activities	Iuliana Vintila, University "Dunarea de Jos" Galati (Romania)
14:55	971	From traditional Bulgarian foods to food safety and the benefits for the human microbiome and health	Svetla Danova, Bulgarian Academy of Sciences (Bulgaria)
15:10	1094	INVITED LECTURE: Climate Change and Food Safety: New Threats of Contaminants and Their Effects on the Global Population	Amin Mousavi Khanegah, ITMO University (Russia)
15:25	449	The effect of nutrition front-of-pack labels on consumers' sensory evaluation of traditional and plant-based tuna	Giovanni Sogari, Università of Parma (Italy)
15:45		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		INVITED LECTURE: 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	Gokare A Ravishankar, Dayananda Sagar University (India)
18:10		Closing discussion	
18:20		End	

19:30 Welcome reception: BrewDog (Witte de Withstraat 83-85): walking distance 20 min

Wednesday June 25 afternoon

Room Maaskant

14:00 Abstract		Session 4: Education & Training	Chairs: Adewale Olusegun Obadina and Rui Costa
14:05	63	INVITED LECTURE: From root to plate: Educating farmers and processors on safe Casava handling	Adewale Olusegun Obadina, Federal University of Agriculture (Nigeria)
14:20	663	Food safety inspector regulation: essential safeguard or red tape	Rui Costa, Polytechnic University of Coimbra (Portugal)
14:35	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)
14:50	641	Preparing for an Audit and How to Audit	Richard F. Stier, Consulting Food Scientist (USA)
15:05	478	Knowledge, Attitude, and Practices (KAP) of Food Handlers on Food Allergy Management in Selected Hospitality Establishments in Abeokuta, Nigeria	Adebukunola Mobolaji Omemu (Nigeria)
15:20	390	Education on and for sustainability and digitalisation in higher education: connecting interdisciplinarity	Anet Režek Jambrak, University of Zagreb (Croatia)
15:35		Closing discussion	

16:00 Coffee break and networking

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 Dalla Rosa, University of Bologna (Italy)
16:50	578	Bioactive food packaging based on marine bacteriophages: Controlling <i>Vibrio alginolyticus</i> 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	464	Trends and innovative methods in whey management	Nayil Dinkci, Ege University (Turkey)
17:35	323	African plants as a source of food colorant: re-discovery of valuable business for communities	Thierry Regnier, Tshwane University of Technology (South Africa)
17:50	536	Food safety beyond compliance	Damien Alexander, SQFI - Safe Quality Food (Australia)
18:05	465	Functional food ingredient for type 2 diabetes mellitus prevention based on polyunsaturated fatty acids and probiotic microorganisms	Denis Baranenko, ITMO University (Russia)
18:20	800	System approach to technology selection for obtaining a phenolic-enriched functional food ingredient	Aigul Miniakhmetova, ITMO University (Russia)
18:35		Closing discussion	
18:45		End	

19:30 Welcome reception: BrewDog (Witte de Withstraat 83-85): walking distance 20 min

Thursday June 26 morning

Room Rotterdam

08:00 Abstract		Session 7: Food security and traditional food in Africa	Chairs: Charles Aworh and Belinda Meiring
08:05	50	INVITED LECTURE: 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	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)
08:40	176	Land and Gender: A case study of the Ahero Irrigation Scheme in Kenya	Mary Jimoh, Heworth Green Enterprises (Kenya)
08:55	322	What are the challenges jeopardizing food security in Africa?	Thierry Regnier, Tshwane University of Technology (South Africa)
09:10	448	Assessing Awareness and Handling Practices of Mold and Mycotoxins in Bush-Mango (<i>Irvingia</i> spp.) Seeds during Processing and Vending in Nigeria	Adebukunola Mobolaji Omemu (Nigeria)
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 (<i>Digitaria exilis</i>)	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	65	INVITED LECTURE: Towards a sustainable and healthy global food system	Pete Smith, University of Aberdeen (UK)
11:05	430	Simulated Research for a Sustainable Food Future: Rethinking Testing with Intelligent Agents	John Ennis, Aigora (USA)
11:20	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)
11:35	274	The place of meat in a sustainability perspective	Thierry Astruc, INRAE (France)
11:50	855	Hygienic Design, a critical pre-requisite for a food safety system	Matilda Freund, EHEDG (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	383	Food safety first: combatting foodborne illness through school food safety clubs in South Africa	Belinda Meiring, Tshwane University of Technology (South Africa)
12:50		Closing discussion	
13:00		Special Event	Chairs: Diana Bogueva and Joe Regenstein

13:20 Lunch and networking

Thursday June 26 morning

Room Maaskant

08:00 Abstract Session 8: Innovations in food safety and security			Chairs: Indrawati Oey and Maria S. Tapia
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	1288	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	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)
10:10		Closing discussion	

10:20 Coffee break and networking

10:40 Abstract Session 10: Ethics and religion - challenges and innovations			Chairs: Betty Feng and Joe Regenstein
10:45	64	The whistleblowing imperative in Food Safety & Failure to Protect	Caroline Hunt-Matthes, Grenoble Buisensss 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	Sarah Blanchard, 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	

13:20 Lunch and networking

Thursday June 26 afternoon

Room Rotterdam

14:00 Abstract		Session 11: Food transition	Chairs: Ermolaos Ververis and Nayil Dinkci
14:05	635	INVITED LECTURE: 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	INVITED LECTURE: 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: Food regulations and harmonisation	Chairs: Jeanette Visagie and Isabella van Roekel van Rijn
17:25	51	INVITED LECTURE: 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	1149	Global Ecosystems and Expanded Knowledge for green skills and capability in the Food sector (GEEK4Food)	Paola Pittia, University of Teramo (Italy)
19:30		Closing discussion	
19:40		End	

20:00 Congress Dinner: Hilton Room Le Jardin

Thursday June 26 afternoon

Room Maaskant

14:00 Abstract		Session 12: GHI: Uniting Minds, Securing Futures	Chair: Joe Regenstein 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	1562	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		Session 13: Food Microbiology	Chairs: Michael Murkovic & Adebukunola Omemu
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	295	Microbial and Aflatoxin assessment of edible dried insects {Palm Weevil, Cricket and Shea Tree Caterpillar} consumed in Southwestern and Southeastern Regions of Nigeria	Eniola Oni, Federal University of Agriculture, Abeokuta (Nigeria)
16:35	431	Torulaspora delbrueckii as a perspective sourdough microorganism	Alexander Novichenko, ITMO University (Russia)
16:50		Closing discussion	

17:00 Coffee break and networking

17:20 Abstract		Session 15: Sensory science	Chairs: Barbara Borusiak and Helen Onyeaka
17:25	1195	INVITED LECTURE: 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	1332	Stone Soup Solutions: Cross-Sector Partnerships to Address Hunger in High-Need Communities	Johanna Corcoran, FeedRI (USA)
18:30	676	Novel Food: Progress Made and Obstacles Faced	Nadiya Boyko, National University of Life and Environmental Sciences (Ukraine)
18:45	453	Exploring consumer acceptance of insect-fed fish: Sensory perception and the role of information disclosure	Giulia Andreani, University of Parma (Italy)
19:00	664	Relationship of alcohol intake and food preferences and nutrient intakes of young Filipino adults	Casiana Blanca Villarino, University of the Philippines Diliman (Philippines)
19:15	460	Women's food safety perception during pregnancy and breastfeeding	Mojca Jevšnik Podlesnik, University of Ljubljana (Slovenia)
19:30		Closing discussion	
19:40		End	

20:00 Congress Dinner: Hilton Room Le Jardin

Friday June 27

Room Rotterdam

08:00 Abstract		Session 16: Alternative proteins II	Chairs: Agnieszka Orkusz and Amauri Rosenthal
08:05	54	INVITED LECTURE: Edible insects to assure food security	Arnold Van Huis, Wageningen University (Netherlands)
08:25	264	Food security - is it really by edible insects?	Agnieszka Orkusz, 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		Closing discussion	

10:40 Coffee break and networking

11:10 Abstract		Session 17: Vision for personalized nutrition	Chairs: Chin-Kun Wang, Stanley Brul
11:15	53	INVITED LECTURE: Open questions for the gut microbiome and its role in health and disease	Stanley Brul, University of Amsterdam (Netherlands)
11:35	48	Achievement of personalized nutrition by artificial intelligence platform	Chin Kun Wang, Chung Shan Medical University (Taiwan)
		Closing Ceremony	Chairs: Diana Bogueva and Gerhard Schleining
11:50		Awarding	Gerhard Schleining, GHI Treasurer (Austria)
12:20		Declaration signing and closing words	Joe Regenstein, GHI Vice President (USA)
12:35		Closing remarks	Diana Bogueva, GHI President (Australia)
12:50		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	Manfred Aben, Head of Lab, Unilever R&D Food
		Wageningen University and food microbiology research	Heidy den Besten
		Wageningen Food Safety Research	Ine van der Fels
		Unilever Tour: Office – Lab – Pilotplant	
17:30		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)	
18:50		expected arrival back at Hilton by bus	

LIST OF POSTERS

Poster will be presented in the virtual poster room at <https://ghi25.virtual-venue.io/>. And can be visited and commented all the time.

Poster presenters can also upload a 2-3 min audio or video file to present the poster.

- 1080 Magaly **Aceves Martins**: Consumption of dietary fibre, fruits and vegetables, and fish, is associated with greater food biodiversity in UK diets
- 475 Diána **Bánáti**: Consumer Perception of Algae and Algae-Based Products
- 1563 Chinonso **Benson**: Trends in health and nutrition including gut health
- 435 Emily **Choi**: Development of texture-modified food with edible mushroom for older adults
- 434 Emily **Choi**: Study of spent coffee grounds and tea residues as potential sources of prebiotics
- 1384 Nkiruka **David-Chukwu**: Production and phytochemical properties of stored cocoyam-based products
- 249 Mehdi **Gabsi**: Lesion study of livers and lungs affected by hydatid cysts in sheep at the slaughterhouse of Sousse (Tunisia) 2024
- 235 Mehdi **Gabsi**: News on the search for antibiotic residues in foodstuffs of animal origin in Tunisia (2021-2024)
- 275 Tagro **Guehi**: *Saccharomyces cerevisiae* and *Candida incommunis* inoculated during cocoa (*Theobroma cacao* L) fermentation as great biological agents for reduction of the beans spoilage by molds
- 279 Tagro **Guehi**: Biocontrol of the growth of mycotoxinogenic mould strains using antagonistic yeasts isolated from cocoa (*Theobroma cacao* L.) fermentation
- 284 Aline **Issa**: Redefining Food Safety: The Confluence of Web 3 and AI Technologies in the meat supply chain - a systematic review
- 461 Mojca **Jevšnik-Podlesnik**: How effective are nudge tools to promote food hygiene behaviour in kindergarden kitchens
- 451 Merideth **Kelliher**: Scaling Seaweed Production For Enteric Methane Reduction: A Systematic Literature Review on Environmental and Ozone Impacts
- 240 Abderrezak **Kennas**: Prevalence of malnutrition using the malnutrition universal screening tool (must) among algerians cancer outpatients undergoing chemotherapy
- 585 Annika **Madler**: High-yield Secretory Recombinant Bovine Lactoferrin Expression from *Pichia pastoris* and its Enhanced Thermostability
- 702 Raquel **Martinez**: Phytate, iron, zinc and calcium content of cereals and pseudocereals and their estimated bioavailability
- 703 Raquel **Martinez**: In-vitro probiotic potential of lactic acid bacteria strains isolated from foods
- 712 Risuna **Mathye**: Individual and Social Factors Affecting Healthy Eating Habits of University Students in Eswatini
- 258 Anele **Mayekiso**: Drivers of household food security and consumption patterns in the post-COVID-19 pandemic: lessons from Umzimvubu and Ntabankulu Municipalities, South Africa
- 1194 Matilde **Milana**: Towards A Common Framework to Assess Food Safety Of Alternative Protein-based Foods
- 555 Mariana **Morales-de la Peña**: Sustainable extraction of antioxidant compounds from agri-food by-products by pulsed electric fields
- 286 Sara **Morello**: Detection of Milk Allergens Proteins in Food Matrices (2012-2022)
- 306 Regina **Ohlmann**: Integration of artificial intelligence to enhance the efficiency of regulatory approval processes
- 290 Viktoria **Olsson**: Exploring the Crucial Link Between Food Security and Food Safety
- 380 Helen **Onyeaka**: Micro-encapsulation of nisin-like bacteriocins obtained from *Lactococcus lactis* for enhanced Sporocidal activity against *Bacillus cereus* spores
- 406 Andrej **Ovca**: Advancing Food Safety: The Potential of Artificial Intelligence in Hazard Analysis
- 626 José Angel **Pérez-Alvarez**: Are date-palm fruit and quinoa co-products technologically suitable to produce healthy dairy desserts
- 477 José **Pérez-Alvarez**: Unlocking the potential of insects' powder for the development of sustainable and nutritious foods
- 281 Alessandra **Provera**: Reclaimed wastewater in agriculture: greenhouses simulations assessing the microbiological safety in short-cycle leafy vegetables
- 677 Amauri **Rosenthal**: Scallops "*Nodipecten nodosus*" (Linnaeus, 1758) adductor muscle processed by high hydrostatic pressure: microbiological, physicochemical and nutrition characteristics
- 272 Elena **Sánchez**: Reduction of copper use in horticultural crops by microencapsulation technology.
- 866 Maritza **Satama-Bermeo**: Do deliberative workshops change cocoa farmers' preferences? A two-step choice experiment approach
- 474 Adriana **Sterian**: Consumer perception regarding food innovation through functional ingredients derived from food waste - trends and perspectives

- 681 Viduranga **Waisundara**: Aflatoxin B1 contamination in corn: insights from anuradhapura and expansion to major cultivating regions of Sri Lanka
- 561 Marisol **Tapia**: Challenges of the milk value chain and food security of Venezuelans
- 291 Marius **Užupis**: Pressurised ethanol/water extraction of chlorogenic acid and antioxidant-rich fractions from inula salicina L.
- 423 Marta **Ventura**: Inorganic contaminants in foods near the Alvarrões mine: A study case
- 666 Casiana Blanca **Villarino**: Relationship of Bitter Taste Perception to the PROP (6-n-propylthiouracil) Taster Status, and Food Preference and Consumption of Filipino Youth Alcohol Drinkers and Nondrinkers
- 554 Sutee **Wangtueai**: Characterization of Anticancer and Antioxidant Peptides from Sea Cucumber (Holothuria scabra) Hydrolysates and Evaluation of in vitro Gastrointestinal Digestion Effects on Their Bioactivities
- 391 Zinaida **Yegorova**: Effect of food additives on the formation of hydroxymethylfurfural in carrot juice

LIST OF PARTICIPANTS

see Virtual Venue Platform: <https://ghi25.virtual-venue.io/>

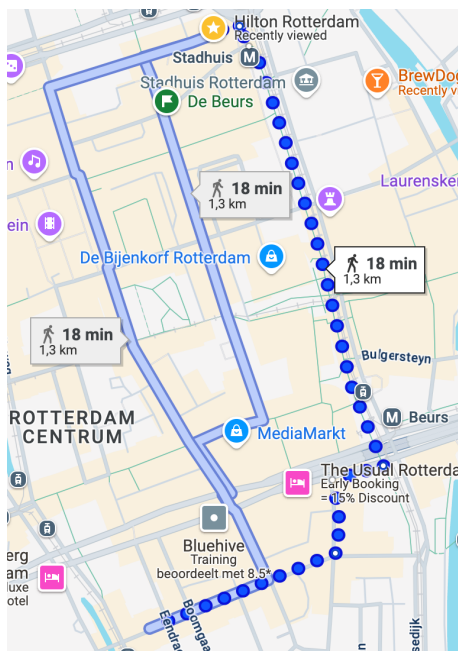
WELCOME RECEPTION

BrewDog

Witte de Withstraat 83-85, 3012 BN Rotterdam, Netherlands

<https://drink.brewdog.com/nl/rotterdam-witte-de-withstraat>

Don't forget to bring your name badge



Our Congress welcome drinks will be served in the heart of Rotterdam's vibrant Witte de Withstraat, at BrewDog - the perfect venue to kick off the event in a setting that embodies the city's unique energy.

This lively district, renowned for its artistic spirit, dynamic nightlife, and rich cultural heritage, offers an authentic glimpse into Rotterdam's social scene.

Our GHI Congress guests will have the chance to enjoy the warm, buzzing atmosphere while savoring Dutch-inspired brews and local specialties, in a space designed to spark connection and conversation, setting the tone for an engaging and collaborative congress experience.

INSTRUCTIONS FOR THE VIRTUAL VENUE

Please log in to the Virtual Venue at <https://ghi25.virtual-venue.io/> with your **email as Username**.

On the Virtual Venue you can:

- link yourself to your social media profiles
- explore the program
- view and comment lectures and posters
- message and arrange video meetings with other participants

In order to make the online event experience as pleasant as possible for all participants, we would like to ask you to complete your personal profile (research interests, foto, link to your social media profiles). To set up a social media profile in the Virtual Venue, please click on your user icon in the top right-hand corner of the menu bar and select Settings > Social media profiles. This will help to make the contact during the conference a little more personal and facilitate to network with other attendees.

We recommend using the Chrome browser, as there have often been problems with Safari in particular. We also recommend using a headset for optimum audio quality.

We would also like to invite you to use the comment function that you will find for each session and poster contribution. This will not only allow you to exchange ideas with each other, but will also give you the opportunity to share your questions and suggestions about the respective event with the speakers in advance so that they can respond to them.

To make it easier for you to log in to the Virtual Venue for the first time, you can watch tutorials in a video playlist [here](https://www.youtube.com/watch?v=0gEMsSetX-s&list=PLgPYkaW5v5i6jOPh-WhA1EAz9G223qJHU) (<https://www.youtube.com/watch?v=0gEMsSetX-s&list=PLgPYkaW5v5i6jOPh-WhA1EAz9G223qJHU>). You can change the subtitles into English

We look forward to an exciting conference with you.

If you have any question please contact 2025@ghiworldcongress.org.

Your Organising team