

7th International Conference on Food Science & Technology: Innovation and Sustainability challenges

8-9 November 2025

Conference Hall C1 | Metropolitan Expo

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7TH INTERNATIONAL CONGRESS ON FOOD SCIENCE & TECHNOLOGY

Novel Foods and Sustainable Development / Chair: Eleni Kalogianni	
09:00 - 09:40	> Attendance
09:40 - 10:00	> Welcome Address.
10:00 - 10:30	> Innovation and sustainability as drivers of food systems transition (more research and scenarios-oriented). Speaker: Paola Pittia, Full Professor of Food Science and Technology at the Department of Bioscience and Technology for Food, Agriculture and Environment and Deputy Rector for Internationalisation the University of Teramo (Italy)
10:30 - 10:50	> Innovative Use of Fish Side-Streams: Green Extractions and Shelf-Stable Product Formulation. Speaker: Ioanna Semenoglou.
10:50 - 11:10	> Valorization of lumpfish (Cylopterus lumpus) waste from the aquaculture industry for bioactive compounds. Speaker: Sajjad Ahmad.
11:10 - 11:30	> Biorefinery approach to mandarin peel valorization: Sequential extraction of polyphenols and pectin. Speaker: Nikolina Golub.
11:30 - 11:50	> From brewing waste to bioactive compound: sustainable xanthohumol recovery from spent hops. Speaker: Aleksandra Modzelewska.
11:50 - 12:10	> Optimizing business partnerships to drive innovation with positive environmental footprint. Speaker: George Nikolakopoulos (KALLAS).
Emerging Technologies in food Production: Adaptation to Industry 4.0 and A.I. / Chair: Efstathia Tsakali	
12:30 - 13:00	> Smarter Than We Think? Exploring Microbial Intelligence Through Predictive Microbiology and AI. Speaker: Jan Van Impe, Founder of the BioTeC (Chemical and Biochemical Process Technology and Control) research group.
13:00 - 13:20	> The impact of pulsed electric fields technology on microbial resistance and the role of food acidity. Speaker: Fotios Lytras.
13:20 - 13:40	> Artificial intelligence in the seafood industry: Transforming supply chains for a sustainable future. Speaker: Dionysios Tsoukalas.
13:40 - 14:00	> InnoMeatEdu: Innovative Digital Educational Tools in Meat Science & Technology. Speaker: Eleni Malissiova.
Food Safety Culture, Food reformulation and authenticity / Chair: Panagiotis Zoumpoulakis	
15:00 - 15:30	> Emerging Non-Thermal Technologies in Dairy Processing: A Focus on UV-C Treatment for Microbial Safety and Bioactivity Preservation. Speaker: Photis Papademas, Associate Professor of Dairy Science and Technology at the Department of Agricultural Sciences, Biotechnology and Food Science at the Cyprus University of Technology
15:30 - 15:50	> Mycotoxins stability in Greek pita bread prepared from artificially contaminated dough: Effects of baking temperature, time and parbaking. Speaker: Kali Kotsiou.
15:50 - 16:10	> Is Food Safety Culture Really Necessary? A review Speaker: Efstathia Tsakali.
16:10 - 16:30	> Smart hygiene in food safety. Speakers: Konstantina Galati, Peter Littleton (ROLCO CHRISTEYNS).
Food Safety Culture, Food reformulation and authenticity / Chair: Eleni Lycotrafi	
16:40 - 17:00	> A Conceptual Framework for Understanding the Impact of Food Safety Culture on Organizational Performance. Speaker: Stavros Moschos.
17:00 - 17:20	> Lean six sigma in the food sector. A systematic literature review. Speaker: Angeliki Sofou.
17:20 - 17:40	> Growth of seafood-spoiling Photobacterium phosphoreum and Photobacterium iliopiscarium under varying modified atmospheres. Speaker: Dionysios Tsoukalas.
17:40 - 18:00	> Investigating crustaceans in the Greek market using DNA barcoding. Speaker: Zoi Giagkazoglou.

SATURDAY 08.11

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SUNDAY 09.11

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Novel Foods and Sustainable Development / Chair: Maria Papageorgiou	
08:50 - 09:10	> Attendance
09:10 - 09:40	> The Power of Non-Conventional Flours: Driving the Next Generation of Bakery Innovation. Speaker: Dr. Christina M. Rosell, Head of Department of Food and Human Nutritional Sciences in the University of Manitoba and Adjunct Professor in the Institute of Agrochemistry and Food Technology (IATA) that belongs to the Spanish Council for Scientific Research (CSIC)
09:40 - 10:00	> Technological and socio-economic challenges towards the valorisation of cocoa pod husks. Speaker: Dimitris Charalampopoulos.
10:00 - 10:20	> Development and characterization of curcumin – enriched complex coacervates based on whey protein nanofibers and fructooligosaccharides. Speaker: Marcin Kurek.
10:20 - 10:40	> Innovative food processing for enhanced nutrition and bioaccessibility (Bac2food project). Speaker: Petros Taoukis.
10:40 - 11:00	> Exploring the Potential of Yacon Fibrous Pulp as a Functional Bakery Ingredient: techno-functional and in vitro starch digestion profiles. Speaker: Akhila Vijayakumar.
11:00 - 11:20	> Valorization of Cold-Pressed Bilberry (Vaccinium Myrtillus) Seed Residues Through Green Extraction and Biorefinery Approaches. Speaker: Grigorios Chalmoukos.
11:20 - 11:40	> Creating sustainable Olive groves: Reversing desertification and bringing biodiversity back to a barren land. Speaker: Antonis Tirpintis (Falcon SA).
11:40 - 12:00	> Liquid Sourdoughs : Main Functionalities and Assets for Bakers, and their new developments for future trends. Speaker: Christophe Gautier (LESAFFRE).
Food Safety Culture, Food reformulation and authenticity / Chair: Dimitra Chouchoula	
12:20 - 12:50	> The Function of Lactic Acid Bacteria in Controlling Biogenic Amine Formation in Fermented Foods. Speaker: Fatih Ozogul, Cukurova University, Faculty of Fisheries Department of Seafood Processing Technology, Head of Dept. of Seafood Processing Technology Director of Biotechnology Research and Application Center
12:50 - 13:10	> Sustainable valorization of pear pomace for novel sweet ingredient. Speaker: Joana Gonçalves.
13:10 - 13:30	> Investigation of the consumers' view of Mediterranean functional value-added products and identification of the main socio-cultural aspects which determine consumers' choices towards these products. Speaker: Haralambos Fokas.
13:30 - 13:50	> Ecological role-based design of synthetic microbial communities ensures stable and predictable microbiomes in fermented foods. Speaker: Olga Nikoloudaki.
13:50 - 14:10	> Development of clean label sausage products using plant-based preservatives. Speaker: Vasileios Pappas.

Packaging Materials in aCircular Economy Environment / Chair: Ioannis Giavasis	
15:00 - 15:20	> Valorisation of starch extracted from cookie residue for the development and characterization of coatings for paper packaging. Speaker: Miguel Fernandes.
15:20 - 15:40	> Recovery and innovative application of bioactive compounds for sustainable food systems and packaging – The ReActPack Project. Speaker: Maria Giannakourou.
15:40 - 16:00	> Extraction of silk fibroin silkworm cocoons for biodegradable packaging materials: Physicochemical and structural properties. Speaker: Evmorfia Athanasopoulou.
Novel Foods and Sustainable Development / Chair: Maria Giannakourou	
16:10 - 16:30	> Application of Biofunctional Feed Additives from Olive Fruit Extract, Pomegranate Peel, and Grape Skin in Broilers Diet and their Effect on Productivity, Meat Quality, and Gut Microbiota. Speaker: Ioannis Giavasis.
16:30 - 16:50	> Sustainable Extraction in the Food Sector: The Role of Green Solvents for Bioactive Recovery. Speaker: Athanasios Manouras.
16:50 - 17:10	> Consumption patterns and characterization of donkey milk produced in different geographical regions of Greece. Speaker: Nikolaos Andritsos.
17:10 - 17:30	> Methodological optimization and comparative evaluation of lipid extraction techniques from chlorella microalgae. Speaker: Maria Tsami.

