

<b>Program</b>					
<b>Monday 22.9.2025</b>					
9:30-11:30	Workshop	AI in Food Science – Exploring artificial intelligence applications in food research and industry			
	Workshop	Soft Skills for Students: Project Writing – A practical guide to writing successful research and project proposals			
12:00-13:30	Lunch				
13:30-13:50	<b>Opening ceremony</b> Welcome word of the symposium - Nives Ogrinc (JSI), conference chair Welcome word of IMEKO - Joris Van Loco (SCIENSANO), IMEKO TC23 chair				
Invited speakers		Moderator: Nives Ogrinc			
13:50-14:20	M. Suman	Versatility of the GC-IMS technique: from the freshness of eggs, to oil fraud, to the origin of apples			
14:20:14:50	M. Dabrio Ramos	The Future of Food Analysis: Current Advances and Next-Generation Reference Materials			
14:50-15:20	F. Verstraete	EU policy on contaminants in food: Recent developments, outlook and challenges			
15:20-15:50	Coffee break				
<b>FOOD AUTHENTICITY AND TRACEABILITY</b>		Moderator: Dimitra A. Lambropoulou, Michele Suman		<b>METROLOGY IN FOOD</b>	
15:50-16:10	M. Z. Tsimidou	Building a quality characteristics database in support of the geographical indications for the Greek saffron “Krokos Kozanis”	15:50-16:10	A. Rossi	European Metrological Network for Safe and Sustainable Food: Coordinating Metrology and Research at European Level
16:10-16:30	R. Ofano	Isotopic fingerprinting of PDO tomatoes: a tool for authentication and traceability	16:10-16:30	N. Waegeneers	PFAS exposure in Belgium: safe for now, but are we looking at the whole picture?
16:30-16:50	G. Squeo	A comparison between FT-IR, NIR, and total fluorescence performance in honey adulteration detection	16:30-16:50	A. Bevivino	Food Side Stream-Derived Soil Improvers and Microbiome-Based Solutions for boosting soil health and food quality
16:50-17:10	F. Romaniello	Isotopic profiling as a tool for authenticating PDO extra virgin olive oils from Sicily and Apulia	16:50-17:10	M. Korošec	Nutritional and Sensory Impact of Cricket and Mealworm Meals Inclusion in Sourdough Bread
17:10-17:30	M. David	Authentication of local traditional Romanian meat products	17:10-17:30	L. A. Pérez Díaz	WDXRF as a tool for the characterisation of a candidate MRC for major and minor elements in rice flour
17:30-19:00	Poster session		17:30-19:00	Poster session	
18:00	Welcome party				
<b>Tuesday 23.9.2025</b>					
Invited speakers		Moderator: Joris van Loco			
9:00-9:30	M. Dolores Hernando Guil	Microplastics: A New Hidden Threat in Our Food?			
9:30-10:00	S. van Leeuwen	The analytical toolbox for detection and identification of legacy and emerging PFAS in food production chains			
<b>FOOD AUTHENTICITY AND TRACEABILITY</b>		Moderators: Maria Z. Tsimidou, Joris van Loco		<b>ADVANCES IN FOOD AND NUTRITION</b>	
10:00-10:20	A. Raluca Hategan	Data fusion of multi-source spectral data for the authentication of food and beverages	10:00-10:20	L. Kourimska	Nutritional Value of Edible Insects as Alternative Food and Feed Protein Sources in the Czech Republic
10:20-10:40	G. Puzo	Integrating Elemental and Isotopic Analysis for Wheat Authentication and Traceability	10:20-10:40	A. Rego	Comprehensive evaluation of the nutritional composition of chub mackerel ( <i>Scomber colias</i> ): Influence of cooking methods
10:40-11:00	C. Rossi	AGRITeCH Project: integrated methodologies for geographical and varietal traceability of agricultural and food products	10:40-11:00	I. Khomenko	Real-Time VOC Profiling of Microalgae Fermented with Kefir Starters Using PTR-ToF-MS
11:00-11:30	Coffee break				
<b>FOOD DATA ANALYSIS</b>		Moderators: Maria Z. Tsimidou, Joris van Loco		<b>ADVANCES IN FOOD AND NUTRITION</b>	
11:30-11:50	C. Zoani	FAIR principles and metrological approaches for food integrity: data accuracy, availability, and privacy in the supply chain	11:30-11:50	M. Sabolova	Alcohol Consumption During Breastfeeding: A Questionnaire Survey Among Czech Women
11:50-12:10	M. Vankoningsloo	Automated AI-based classification of food products into the EFSA FoodEx2 system for standardized data integration	11:50-12:10	F. Sevi	Elemental and Metabolomic Characterization of Coffee Plant By-Products for Functional Beverage Development.
12:10-12:30	K. Presser	Interview Tool as a New Platform for High Quality Dietary Data Collection	12:10-12:30	V. Bunesova	Modulation of newborn and infant microbiota with prebiotics and probiotics
12:30-12:50	M. Ogrinc	NutriBase: A Web-Based System for Integration and Interoperability of Food Composition Data and Knowledge	12:30-12:50	L. Butinar	Microbial Spoilage Risks in Teran Wine: Tracking <i>Brettanomyces</i> and Biogenic Amines During Malolactic Fermentation
12:50-14:00	Lunch				
Invited speaker		Moderators: Nives Ogrinc			
14:00-14:30	S. Goscinny	From concept to laboratory work: challenges and innovation in method validation for food additives			
<b>FOOD DATA ANALYSIS &amp; FOOD PROCESSING</b>		Moderators: Dolores M. Hernando Guil, Stefan van Leeuwen		<b>ADVANCES IN FOOD AND NUTRITION</b>	
14:30-14:50	G. Serafini	Co- Creation, the responsibility to be innovative: the METROFOOD-IT case	14:30-14:50	M. Costanzo	Multi-omics approach of wheat varieties, agronomic practices and functional microbiome for sustainable precision agriculture

14:50-15:10	L. Coppola	AI-Driven Robotic Arm Guidance and Control for Agrifood: Enabling Smart, Zero-Touch and Safe Food Automation	14:50-15:10	P. Kourimsky	Sensory properties and nutritional composition of cookies with added insect meal
15:10-15:30	M. Zampano	Toward Sustainable Mozzarella di Bufala Campana:LoRaWAN-Based Monitoring of Greenhouse Gases to Quantify and Reduce Emissions	15:10-15:30	N. Modrackova	Bifidogenic effect of prebiotics: a nutritional strategy for gut microbiome modulation
15:30-15:50	M. Magarelli	Explainable Machine Learning on SWIR Hyperspectral Data for Origin-Based Classification of Wheat Grains and Flours	15:30-15:50	A. Bernardini	Use of by-products in sourdough bread: Integrating analytical and technological services for sustainable food innovation
15:50-16:10	E. Bešter	Comparative analysis of volatile compounds and sensory assessment of olive oils	15:50-16:10	I. Bastardo-Fernandez	Application of ICP-MS for the determination of trace elements in side-streams in view of production of new food concepts
16:10-16:30	E. Abdullajeva	Comprehensive analysis of volatile compounds released during the heat-treatment of highly processed plant-based alternatives	16:10-16:30	D. A. Lambropoulou	Screening of pesticides in peaches using liquid chromatography high resolution mass spectrometry
<b>16:30-18:00</b>	<b>Coffe break &amp; Poster session</b>		<b>16:10-18:10</b>	<b>Poster session</b>	
<b>17:00-18:30</b>	<b>IMEKO TC 23 (members only)</b>				
<b>19:30</b>	<b>Gala Dinner</b>				
<b>Wednesday 24.9.2025</b>					
<b>Invited speakers</b>		<b>Moderators: Claudia Zoani</b>			
<b>9:00-9:30</b>	<b>A. Rodríguez Fernández-Alba</b>	<b>New trend in Multiresidue Methods: Achieving the maximum with the minimum</b>			
<b>9:30-10:00</b>	<b>M. Rychlik</b>	<b>Stable isotope dilution assays for mycotoxins help assess the risk of plant-based meat alternatives</b>			
<b>WORKSHOP - Clustering</b>		<b>Moderator: Jon Switters</b>	<b>ANALYTICAL APPROACHES IN FOOD CONTAMINANTS</b>		<b>Moderators: Michael Rychlik, Chiara Portesi</b>
10:00-10:20	K. Jakobsen	Building trust in the whitefish value chain: Organisational and technical dimensions of a traceability pilot	10:00-10:20	J. Sloth	Exploitation of seaweed for food and feed applications – the need for elemental analysis for assessment of safety
10:20-10:40	S. Sadrmousavigargari	Consumer Purchase Intentions for Blockchain-Tracked Olive Oil and Feta Cheese	10:20-10:40	M. Torrelli	Development of an UHPLC-MS/MS method for determination of ultra-short PFAS in vegetable samples
10:40-11:00	K. Choumas	Blockchain based supply chain for PDO Feta Cheese: The ALLIANCE approach	10:40-11:00	M. Novak	Chemopreventive Effects of Rosmarinic Acid against the Carcinogenic Food Contaminant Aflatoxin B1
<b>11:00-11:30</b>	<b>Coffee break</b>		<b>11:00-11:30</b>	<b>Coffee break</b>	
<b>WORKSHOP - Clustering</b>		<b>Moderator: Jon Switters</b>	<b>ANALYTICAL APPROACHES IN FOOD CONTAMINANTS</b>		<b>Moderators: Andrea Rossi, Erika Bešter</b>
11:30-11:50	P. Lappas	Securing Agri-Food Supply Chains with AI for Early Warning, Fraud Detection, and Decision Support	11:30-11:50	J. Van Loco	METROFOOD-BE service provision to support circular economy, food safety and sustainable solutions for food packaging
11:50-12:50	Round table discussion		11:50-12:10	E. Andreasidou	Assessing the Uptake and Risk of Contaminants of Emerging Concern in Tomato Cultivation Using Treated Wastewater and Sludge
			12:10-12:30	L. Coenegrachts	Broadening Arsenic Speciation: Inclusion of Small Organoarsenic Species in Standard Food Testing Methods
			12:30-12:50	B. Clerc	Large-scale biomonitoring of bisphenols in the Swiss adult population
<b>12:50-14:30</b>	<b>Lunch</b>		<b>12:50-14:30</b>	<b>Lunch</b>	
<b>FOOD PACKAGING &amp; NANOMATERIALS</b>		<b>Moderators: Claudia Zoani, Marjeta Mencin</b>	<b>ANALYTICAL APPROACHES IN FOOD CONTAMINANTS</b>		<b>Moderators: Isabel Bastardo-Fernandez, Mojca Milavec</b>
14:30-14:50	A. Rossi	Lactose Tablets as suitable Microplastics Reference Material to support validation studies and food quality control	14:30-14:50	T. Hamitouche	Assessment of the impact of cooking on the fate of potentially toxic elements and nutrients in foodstuff
14:50-15:10	C. Portesi	The ScreenFood project: Metrology for food safety in the circular economy	14:50-15:10	G. Goderdzishvili	Oxidative Stress and Inflammation Dynamics in Type 2 Diabetes: Effects of the SGLT2 Inhibitor Empagliflozin
15:10-15:30	V. Poscente	Antimicrobial Packaging Innovation for Fresh Strawberries	15:10-15:30	A. Vehar	Quality of tomatoes grown in sludge containing contaminants of emerging concern
			15:30-15:50	R. Esposito	Natural actives for ecofriendly/sustainable alternative disinfection strategies for agricultural products
<b>16:00 PM</b>	<b>Closing remarks</b>				