

# EFFoST2022 Conference Programme

	President Suite   Level 2	1872 Room   Level 3	Lansdowne Room   Level 2	Havelock Suite   Level 4	Vavasour Suite   Level 0	Special session room 442   Level 4	Special session room 441   Level 4
<b>Day 1: Monday 7 November 2022</b>							
08:30-18:00	<b>Registration in the Atrium of AVIVA Stadium</b>						
09:00-12:00			08:45-12:10 Young EFFoST Day 2022		Opening NTP2022 & Sustainability of Food Supply for the future through Innovative NTP		
13:00-14:00	EFFoST Welcome & Opening Session   Presidents Suite				Emerging Non-thermal Processing Technology - Case Studies		
13:30-14:00	Plenary Session 1: Future proofing the agri-food industry   Presidents Suite						
14:00-15:45	Enhancing the sensory appeal of food	The Internet of Things for Food	Sensor technology to enhance food quality	Supporting consumer choices and preferences: technologies to help consumer decisions	Role of NTP in future foods from alternative sources for an increasing global population	Workshop: Upload your scientific work to an open repository	
15:45-16:15	<b>Refreshment Break</b>   Atrium and Presidents Terrace						
16:15-18:00	Food toxicology and allergenicity	Techniques to enhance energy efficiency & minimise environmental impact	Modelling, its role in quality by design	Bioactives and secondary metabolites: generation and characterisation	Consumer perception and regulatory considerations in relation to NTP		
18:00-20:00	<b>Welcome Reception</b>   Atrium and the Mezzanine						
<b>Day 2: Tuesday 8 November 2022</b>							
08:30-10:00	Plenary Session 2: Meeting the future challenges of the food industry   Presidents Suite						
10:00-10:30	<b>Refreshment Break</b>   Poster Session 1   Atrium and Presidents Terrace						
10:30-12:35	Identifying and preparing for emerging food safety risks	Consumers' attitudes to processed foods and desire for clean labels	Innovative and novel sustainable food processes	Formulation of foods to enhance their sustainability and/or nutritional value	Emerging Non-thermal Processing Technology - Commercial Case studies	Filling knowledge gaps on alternative proteins to accelerate the dietary shift	Improving Sustainability in Food Processing using Moderate Electric Fields (MEF)
12:35-13:45	<b>Lunch</b>   Poster Session 1   Atrium and Presidents Terrace					12:50-13:15   Special session room 442 <b>Scientist careers in industry - How to be a subject matter expert in corporate organizations</b> Christoph Hartmann, Nestlé, Switzerland <i>Session sponsored by Nestlé</i>	
13:45-15:50	Bioinformatics and its role in food safety, hygienic design & contamination control	Advances and challenges in alternative proteins	Advances in food packaging to safeguard food and the environment	Consumer trends and responses to emerging and future foods	How will nonthermal technologies play a part in future local and global food safety and security	The INGREEN journey from agrifood sidestream to biobased products	Global Harmonization Initiative - available, sustainable, healthy food for the future
15:50-16:20	<b>Refreshment Break</b>   Poster Session 1   Atrium and Presidents Terrace						
16:20-18:05	Session 17: Emerging technologies for the rapid detection of food safety issues	Session 18: Designing and producing foods to meet future challenges	Approaches to minimise water use and water waste	Robotics, automation and control of food processes	Scaleup, Digital Twins and Modelling of Non-thermal Processing Technologies	Aquaculture and Fisheries sidestream proteins and bioactives as ingredients	Creating transparency from farm to fork for trust and a healthier food system
19:00-22:00	<b>Conference Dinner</b>   Guinness Storehouse						
<b>Day 3: Wednesday 9 November 2022</b>							
08:30-10:35	Protecting the food chain, biosecurity, food fraud and authenticity	Emerging technologies for valorising side streams, food waste & by products	Engineering food structures to enhance nutrient quality and bioavailability	Dietary recommendations - sustainable healthy diet, current & future policies	Meeting future consumer demands for quality, nutritious and healthy foods with NTP	How to make food nutrition security data FAIRer: an introduction to FNS-Cloud	Predictive modelling tools to evaluate the effects of climate change on food safety
10:35-11:05	<b>Refreshment break</b>   Poster Session 2   Atrium and Presidents Terrace						
11:05-12:50	Novel Thermal Technologies	Emerging technologies for valorising side streams, food waste & by products	Formulation of foods to enhance their sustainability and/or nutritional value	The role of foodservice & food retailers in satisfying sustainable healthy diets	Panel Discussion on Future of non-thermal technologies & Closing Address	Shaping our Future Sustainable Food Systems	Innovations for food producers and food SMEs
12:50-14:00	<b>Lunch</b>   Poster Session 2   Atrium and Presidents Terrace						
14:00-14:30	Plenary Session 3: The role of ohmics in food safety   Presidents Suite						
14:30-15:10	Plenary Session 4: Awards and announcing EFFoST2023   Presidents Suite						
15:10-15:50	<b>Big Afternoon Break</b>   Poster Session 2   Atrium and Presidents Terrace   <i>Sponsored by Nestlé</i>						
15:50-17:20	Plenary Session 5: The role of food processing in achieving healthy and sustainable diets   Presidents Suite						