

EFoST2023 Conference Programme

Auditorium 1		Auditorium 2		Auditorium 3		SC 1 + 2		Special session room SC 3 + 4		Special session room SC 8		Special session room SC 6 + 7	
Day 1: Monday 6 November 2023													
08:30 - 18:30 Registration													
08:30 - 12:30		08:30 - 12:30		08:30 - 12:30		Young EFoST Day 2023							
14:00 - 14:30 EFoST Welcome & Opening Session Auditorium 1													
14:30 - 16:00 Plenary Session 1: Food, Microbes and Industry 4.0: A roadmap towards 2030 Agenda Auditorium 1													
16:00 - 16:30		Refreshment Break Exhibition area & Networking session of the EFoST Working Group on Sustainable Food Systems EFFoST stand		Innovative food processing technologies		Healthy Foods for all – the essential role of food processing		ENOUGH project: Technologies, tools and methods to achieve climate neutral food businesses		Career and Personal Development for Young Scientists and Industry Professionals – Kickoff Meeting of the EYE Mentorship Programme			
16:30 - 18:30		Innovative food processing technologies		Profiling and identification of novel compounds		Food microbes and fermentation		Innovative food processing technologies					
18:30 - 20:00 Welcome Reception & Pub Quiz Exhibition area & Auditorium 3													
Day 2: Tuesday 7 November 2023													
08:30 - 10:00 Plenary Session 2: Sustainability in food processing and microbes Auditorium 1													
10:00 - 10:30		Refreshment Break Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]		New techniques and technologies for tailored food design		Microbes4SustainableFoods – Designing future fermented foods, Part 1		Sustainable and digital transformation of the spanish agri-food sector for a greener and healthier future					
10:30 - 12:30		Development of sustainable food production systems		Valorization of bioactive compounds from food side streams		Food microbes and fermentation		New techniques and technologies for tailored food design					
12:30 - 14:00		Lunch Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]		Innovative food processing technologies		Food-Microbiota data integration		Innovative food processing technologies		Microbes4SustainableFoods – Designing future fermented foods, Part 2		FOX: Small-Scale, Big Impact – Innovative Approaches for Local Food Processing	
14:00 - 16:00		Innovative food processing technologies		New techniques and technologies for tailored food design		Food-Microbiota data integration		Application of digital technologies and new trends in the food chain and food sectors					
16:00 - 16:30		Refreshment Break Poster Session 1 Exhibition area & Multi-purpose room 1 [P1.1] & Multi-purpose room 2 [P1.2, P1.3]		Innovative food processing technologies		In vitro vs in vivo assays: implications on health		Application of digital technologies and new trends in the food chain and food sectors		GIANT LEAPS project: Filling knowledge gaps on alternative proteins to accelerate the dietary shift sustainability in food system		Health Grain Forum: From innovation to product development gaining consumer acceptability – building sustainability in food system	
16:30 - 18:30		Innovative food processing technologies		Profiling and identification of novel compounds		In vitro vs in vivo assays: implications on health		Application of digital technologies and new trends in the food chain and food sectors		TTAN project: Enabling transparency in food supply chains via implementation of digital technologies to boost health, sustainability and safety		FOODPaths ‘Modus Operandi’ at the Living Labs. Food for Life-Spain Case Study	
20:00 - 23:00 Conference Dinner Palau de les Arts													
Day 3: Wednesday 8 November 2023													
08:30 - 10:30		Responsible consumption and production		Application of digital technologies and new trends in the food chain and food sectors		Food-Microbiota data integration		Development of sustainable food production systems		TTAN project: Enabling transparency in food supply chains via implementation of digital technologies to boost health, sustainability and safety		FOODPaths ‘Modus Operandi’ at the Living Labs. Food for Life-Spain Case Study	
10:30 - 11:00		Refreshment break Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]		Development of sustainable food production systems		Food and Microbes		Valorization of bioactive compounds from food side streams		FOODPaths-FOODforce: Shaping our Future Sustainable Food Systems		ECO READY project: Achieving ecological resilience for the European food system through consumer-driven policies	
11:00 - 13:00		Development of sustainable food production systems		Application of digital technologies and new trends in the food chain and food sectors		Food and Microbes		Valorization of bioactive compounds from food side streams		FOODPaths-FOODforce: Shaping our Future Sustainable Food Systems		ECO READY project: Achieving ecological resilience for the European food system through consumer-driven policies	
13:00 - 14:30		Lunch Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]		Development of sustainable food production systems		Food and Microbes		Valorization of bioactive compounds from food side streams		FOODPaths-FOODforce: Shaping our Future Sustainable Food Systems		ECO READY project: Achieving ecological resilience for the European food system through consumer-driven policies	
14:30 - 16:00 Plenary Session 3: Tailored design of food products and processes Auditorium 1													
16:00 - 16:30 Refreshment Break Poster Session 2 Exhibition area & Multi-purpose room 1 [P2.1] & Multi-purpose room 2 [P2.2, P2.3]													
16:30 - 17:10 Awards & Conference Closing remarks Auditorium 1													
17:10 - 17:30 EFoST2024 announcement Auditorium 1													