

ID	Submitter Name	Title	Poster Session
151	Berta ESTEVINHO	Kinetic release studies of different microstructures prepared by a spray drying and electrospinning method containing vitamin B12	R&D - New technologies for healthy food and sustainable food production
153	Olga HENDRICKSON	Immuno-chromatographic test systems for detection of microcystin-LR in water and seafood	R&D - Risk assessment and strategies for food safety in a sustainable production
154	Peter MITCHELL	Attitudes of Consumers to Seaweed Polyphenols for Health	R&D - New technologies for healthy food and sustainable food production
155	Oluwatoyin ONIPE	Confocal laser scanning microscopy and image analysis technique in elucidating crumb and crust microstructure of bran-enriched fried dough	R&D - Valorisation of postharvest losses and food wastes
156	Maha AL KHALILI	Structural characteristics of alkaline treated fibers from date-pits: Residual and precipitated fibers at different pH	R&D - Valorisation of postharvest losses and food wastes
157	Victoria JIDEANI	Sustainable valorisation of cocoyam (<i>Xanthosoma</i> spp) and taro (<i>Colocasia esculenta</i>): gum functional and rheological characteristics	R&D - Valorisation of postharvest losses and food wastes
158	Nasser AL HABSI	Stability of Vitamin C in Capsicum using Micro-Region State Diagram based on Water Activity and Glass Transition	R&D - Risk assessment and strategies for food safety in a sustainable production
160	Maria ARAÚJO	Sensory analysis and physical characterization of cured goat cheese produced at a dairy production Prados de Melgaço (Portugal)	R&D - New products for a sustainable diet

161	Patricio ORELLANA- PALMA	Ultrasound-assisted block cryoconcentration on quality properties in fresh calafate juice	R&D - New technologies for healthy food and sustainable food production
163	Adeola ADETOKUNBOH	Effect of steeping and sprouting times on amylase activities of Vigna subterranea seeds	R&D - New technologies for healthy food and sustainable food production
165	Tarsia PROVATA	Effect of incorporation of defatted hemp seed flour on the quality of rich dough baked Greek product "tsoureki"	R&D - Valorisation of postharvest losses and food wastes
167	Petras VENSKUTONIS	Valorization of cherry pomace by using supercritical fluid and pressurized liquid extraction processes	R&D - Valorisation of postharvest losses and food wastes
169	Tetiana PAVLENKO	iFAROS - A multi-source digital farming system for sustainable production in winter wheat	R&D - New technologies for healthy food and sustainable food production
171	Eleni LIKOTRAFITI	Antimicrobial activity of cobalt-citrate against common foodborne pathogens and its potential for incorporation into food	R&D - Risk assessment and strategies for food safety in a sustainable production
172	Eleni LIKOTRAFITI	Microbiological safety assessment of cyanobacterial food supplements and food products	R&D - Risk assessment and strategies for food safety in a sustainable production
173	Ammar Hdaifeh	Consequences of the increasing use of plant-based feed additive for animals on consumers health and the environment	R&D - New products for a sustainable diet
174	Ammar Hdaifeh	Critical Analysis of Pork QMRA Focusing on Slaughterhouses: Lessons from the Past and	R&D - Risk assessment and strategies for food safety in a
176	Vasiliki EVAGELIOU	Olive oil emulsions formed by catastrophic phase inversion	R&D - New technologies for healthy food and sustainable food production
177	Natalia STAVROPOULOU	Optimization of Osmotic Dehydration of white mushrooms by Response Surface	R&D - New technologies for healthy food and sustainable
179	Diego MORENO- FERNÁNDEZ	Is there any significant impact of coloured LED lights on the bioactive compounds of	R&D - New technologies for healthy food and sustainable
180	Veronika BARIŠIĆ	Effect of high voltage electrical discharge treatment and drying technology on properties of cocoa shell	R&D - Valorisation of postharvest losses and food wastes
181	Tetiana PAVLENKO	MYPACK - Best markets for the exploitation of innovative sustainable food packaging solutions	SE - Sustainable development goals (3rd session)

184	Marianthi ZIOGA	Physicochemical properties of pectin extracted from orange peel waste employing sustainable and green technologies	R&D - Valorisation of postharvest losses and food wastes
186	Panayiotis Panas	Semi-industrial development of novel functional food products containing immobilized probiotic cultures	R&D - New products for a sustainable diet
187	Victoria FERRAGUT	Influence of ultra-high-pressure homogenization (UHPH) on the oxidative stability of dried emulsions formulated with buttermilk and omega-3 oil.	R&D - New products for a sustainable diet
188	Vasiliki EVAGELIOU	Compositional and functional properties of sweet buttermilk manufactured from sheep or cow milk or sheep cheese whey cream	R&D - New technologies for healthy food and sustainable food production
189	Salih EROĞLU	Mathematical Modelling of Ultrasound Pre-treatment in Microwave Dried Strawberry (Fragaria L.) Slices	R&D - New technologies for healthy food and sustainable food production
190	Kumiko KOBAYASHI	Upcycled food research for small food businesses: a solution towards SDG 12.3	PS - PhD Session
191	Kenneth ANDERSON	Where is the Poultry Industry in the United States heading on its path to sustainability?	SE - Sustainable development goals (3rd session)
192	Priscilla EFRAIM	Toward to a New Curriculum for Food Engineering at Unicamp (Brazil)	EDU - Facing challenges in education for a globalised and sustainable world
193	Photis PAPADEMAS	Innovation in education and the dairy industry. Training Needs Analysis (InnoDairyEdu Project, Erasmus +, 2018-2021)	EDU - Facing challenges in education for a globalised and sustainable world

194	Francisco CASADO	SMARTCHAIN: Smart Solutions in Short Food Supply Chains	SE - Sustainable development goals (3rd session)
195	Débora Cerdá	A green strategy to isolate bioactive extracts from saffron floral by-products	PS - PhD Session
197	Krishnachandra Sharma Hidangmayum	Investigating instrumental and sensorial changes in a vegan tomato soup during accelerated storage	PS - PhD Session
198	Marianthi ZIOGA	Formation and physicochemical properties of insoluble complexes resulted from high methoxyl pectin – protein interactions	R&D - Valorisation of postharvest losses and food wastes
199	Faraja GONELIMALI	Valorization of Agro-industrial Waste: Useful bioactive Compounds from Dried Apple Pomace for Natural Food Additives	R&D - Valorisation of postharvest losses and food wastes
200	Johana ANDRADE	Characterization of active films based on Poly (vinyl alcohol) and phenolic acids for food packaging applications	R&D - New technologies for healthy food and sustainable food production
201	Pedro Augusto De Freitas	Antioxidant PLA films containing rice straw extracts for food packaging applications	R&D - Valorisation of postharvest losses and food wastes
202	Sofia Marcela Gonzalez Bonilla	Determination of mineral content in lulo (<i>Solanum quitoense</i> L.) fruit parts	PS - PhD Session
203	Daniel FENRICH	Performance of biopolymers from seaweeds and seagrasses	R&D - Valorisation of postharvest losses and food wastes

205	Marcello CASA	Valorization of tomato industrial by-products in Campania for sustainable recovery of components and energy	PS - PhD Session
206	Marcello CASA	An overview on valorization of tomato by-products in R&D EU-funded projects	R&D - Valorisation of postharvest losses and food wastes
207	Maria AFONSO	Effect of stirring and ultrasound-assisted extraction conditions in flavonoids, tannins, antioxidant and antimicrobial activities of chestnut outer shells (<i>Castanea sativa</i> Miller)	R&D - Valorisation of postharvest losses and food wastes
210	Vasso OREOPOULOU	Brewing with non-Saccharomyces yeasts	R&D - New technologies for healthy food and sustainable food production
211	Vasso OREOPOULOU	Antioxidant effect of natural extracts from <i>Satureja thymbra</i> in vegetable oils and oil-in-water emulsions	R&D - New products for a sustainable diet
212	Aslı YILDIRIM VARDİN	Valorization of Fig Seeds into Fig Seed Oil: The Effect of Microwave Roasting on Quality and Chemical Composition	R&D - Valorisation of postharvest losses and food wastes
213	Rita PINHEIRO	Pulse crops flours and banana peel flour effects on the microstructure and physicochemical characteristics of gluten-free muffins	R&D - New products for a sustainable diet
214	Photis PAPADEMAS	InnoDairyEdu- An example of innovation and sustainability in Dairy Science Education	EDU - Facing challenges in education for a globalised and sustainable world
215	Jessica BÁEZ	Nutritional quality of a bread with Brewer's spent grain addition and bioaccessibility of its antioxidant compounds	R&D - Valorisation of postharvest losses and food wastes

219	Celeste LAZZARINI	A sustainable approach for the valorisation of a tomato by-product: green techniques for lycopene extraction	R&D - Valorisation of postharvest losses and food wastes
220	Marina M. ENRÍQUEZ	Development of new healthy dairy products made from organically produced mare's milk	R&D - New products for a sustainable diet
222	Marine MOUSSIER	Hybrid-Innovative-Learning-Lab (HILL), a project to develop a novel model of LMS tailoring the training to each learner in the field of sustainable food design	EDU - Facing challenges in education for a globalised and sustainable world
224	Carla LA FUENTE ARIAS	Bio-based films produced with corn starch modified by the dry heat treatment (DHT)	R&D - Risk assessment and strategies for food safety in a sustainable production
225	Victoria FERRAGUT	Physical stability of emulsions formulated with milk fat globule membrane materials from different dairy by-products and prepared by ultra-high-pressure homogenization	R&D - New products for a sustainable diet
227	Milana Pribić	Challenges in the application of unmalted raw materials in brewing	R&D - New products for a sustainable diet
228	Eva GARCÍA	Release kinetics and antibacterial activity of phenolic acids from PLA-PHBV films	R&D - Risk assessment and strategies for food safety in a sustainable production
229	Cindy DIAS	Restoring 'Rocha' pear's ripening capacity under 1-MCP evergreen effect: the role of temperature and ethylene treatment	R&D - New technologies for healthy food and sustainable food production
230	Priscilla EFRAIM	Technological effects of essential oils applied in chocolate	R&D - New products for a sustainable diet

231	Maria Manuela GUERRA	Assessing serving food waste in the food service – a case study	R&D - Valorisation of postharvest losses and food wastes
232	Paulo NOVA	Fucus vesiculosus and Porphyra dioica Seaweeds as Natural Sources of Antioxidants	R&D - New products for a sustainable diet
233	Elsa RAMALHOSA	Effect on the quality of chestnuts (Castanea sativa Miller) manually and mechanically harvested during industrial cold storage	R&D - Minimizing losses in food production
234	Paulo SILVEIRA	BIOACTIVE AMINES IN THE COCOA-CHOCOLATE PROCESSING STEPS	SE - Sustainable development goals (3rd session)
236	Vjaceslavs KOCETKOVŠ	Influence of different types of packaging on the change of liquid pancake dough shelf-life.	R&D - New technologies for healthy food and sustainable food production
237	Ignacio Zazzali	Valorisation of food industry by-products: extraction, encapsulation, characterization and microstructural analysis	R&D - Valorisation of postharvest losses and food wastes
239	Edgar MAYTA	Virtual dynamic learning methodologies in times of covid of the thermal calculation of concentric tube heat exchangers using online web tools	EDU - Facing challenges in education for a globalised and sustainable world
240	Salih EROĞLU	Using the Low Pressure Superheated Steam Drying (LPSSD) Method Which is a New System For Drying Fruits And Vegetables	R&D - New technologies for healthy food and sustainable food production
241	Tonna ANYASI	Modification of Starch of Fruit Origin – Physical Processes and Application	R&D - New products for a sustainable diet

242	Roberto BRAZÃO	PortFIR – a space for dialogue and multi-stakeholder cooperation to support Sustainable Development Goals implementation	R&D - Risk assessment and strategies for food safety in a sustainable production
243	Zinaida YEGOROVA	Anaerobic spore-forming bacteria in the spices and herbs	R&D - Risk assessment and strategies for food safety in a sustainable production
244	Maria GEORGIADOU	Pistachio oil production from aflatoxin contaminated nuts: a risk assessment.	R&D - Valorisation of postharvest losses and food wastes
245	Giacomo BEDINI	Preventing potato supply chain losses by use of FT-NIR spectroscopy	PS - PhD Session
246	Roberto MOSCETTI	THE SMART SUSTAINABLE DEVELOPMENT OF FOOD DRYING	SE - Sustainable development goals (3rd session)
247	Valérie CAMEL	A blended learning approach for food chemical safety education	EDU - Facing challenges in education for a globalised and sustainable world
250	Emel YUSUF	A Different Approach for Healthy Snacks: Increased Vitamin C, Mineral Contents and Consuming Desire of Dried Carrots	R&D - New products for a sustainable diet
252	Maria MAURO	Energy savings during drying of different fruits at changeable thermal conditions	SE - Sustainable development goals (3rd session)
253	Pradeep KUMAR	Effect of gelatin based edible coating on banana slices	R&D - New products for a sustainable diet
255	Maja DENT	Hydrolates of bay laurel, rosemary and sage as a source of volatile compounds	R&D - Valorisation of postharvest losses and food wastes
256	Magali BOGHOSSIAN	Thermosonication applied to kiwi peel - a healthy source of nutrients	R&D - Valorisation of postharvest losses and food wastes
257	Maja DENT	Solid hydrodistillation residues of bay laurel, rosemary and sage as a source of polyphenols	R&D - Valorisation of postharvest losses and food wastes
258	Antonela NINCEVIC GRASSINO	Application of high resolution ICP-MS analysis for assessment of coffee and coffee by-products as source of minerals	R&D - Valorisation of postharvest losses and food wastes
259	Antonela NINCEVIC GRASSINO	Fatty acid profiles in coffee (green and roasted) and its wasted fractions (spent coffee ground and silver skin)	R&D - Valorisation of postharvest losses and food wastes
260	Rita PINHEIRO	Evaluation of different drying methods of vegetables from the Northern Portugal: comparative analyses of physicochemical and sensory parameters, and consumer acceptance	R&D - New technologies for healthy food and sustainable food production

261	Dimitrios PARAFOROS	An innovative way to introduce precision farming practices to young farmers through gamification – The Farming Simulator case	EDU - Facing challenges in education for a globalised and sustainable world
262	Athanasios LIMNAIOS	Effect of acid whey components on lactose crystallization properties	PS - PhD Session
264	Vusi MSHAYISA	An exploration of student online behaviour and performance in flipped food technology laboratory classes	EDU - Facing challenges in education for a globalised and sustainable world
266	Roberto MOSCETTI	COMPUTER VISION TECHNOLOGY FOR IMPROVING QUALITY AND SUSTAINABILITY OF FOOD DRYING SYSTEMS	R&D - New technologies for healthy food and sustainable food production
268	Sharayu BHUTKAR	Inactivation kinetics of <i>Listeria innocua</i> in thermosonicated kiwi juice	R&D - Risk assessment and strategies for food safety in a sustainable production
269	Sofia CHANIOTI	Effect of defoliation at different phenological stages on yield and quality characteristics of maize	R&D - New products for a sustainable diet
271	Stefan Vukmanović	Influence of fermentation temperature on antioxidative activity of winery effluent based kombucha	R&D - Valorisation of postharvest losses and food wastes
274	Georgios KATSAROS	Assisted extraction of acemannan bioactive polysaccharide from <i>Aloe barbadensis</i> Miller by application of conventional and novel technologies	R&D - Valorisation of postharvest losses and food wastes
275	Georgios KATSAROS	Debitting acceleration of olive paste by application of high pressure technology	R&D - New technologies for healthy food and sustainable food production
276	Nontsikelelo TAFU	Physical and consumer acceptability profile of <i>Moringa oleifera</i> leaf powder effervescent beverage granules	R&D - New products for a sustainable diet
277	Fátima MILLER	Thermal and non-thermal orange juice pasteurization: The impact of ultrasound, thermosonication and heat treatment on <i>S. aureus</i> kinetic inactivation behaviour	R&D - New technologies for healthy food and sustainable food production
280	Maria Manuela GUERRA	<i>Salmonella</i> Enteritidis survival in Açorda de Camarão: a traditional culinary preparation from Portugal containing raw eggs	R&D - Risk assessment and strategies for food safety in a sustainable production
281	Gisandro Carvalho	Cold plasma technology applied to barley malt production	R&D - Risk assessment and strategies for food safety in a sustainable production
283	Nathana CRISTOFOLI	Extraction and purification of exopolysaccharides from <i>Porphyridium cruentum</i> industrial production	R&D - Minimizing losses in food production

284	Marco SPAGGIARI	Upcycling of wheat bran by solid state fermentation into healthy ingredients for the bakery industry	R&D - New technologies for healthy food and sustainable food production
285	Vasileios VALDRAMIDIS	FOSTER-xR: An Erasmus+ educational strategic partnership for the introduction of xR to the FoOd induStry of the digiTal ERa	EDU - Facing challenges in education for a globalised and sustainable world
286	Cristina SILVA	A fruit snack including grape and tomato pomaces – assessment of the effect of temperature on drying characteristics and quality during storage	R&D - Valorisation of postharvest losses and food wastes
288	Swathi Sirisha NALLAN CHAKRAVARTULA	Stinging nettle (<i>Urtica dioica</i> L.): a potential indigenous source to unlock technologically adaptable nutritional and functional additives?	R&D - New products for a sustainable diet
289	Victoria CABALLERO	Mathematical models for the prediction of microbial growth and microbial interaction in fermented food matrixes	R&D - Risk assessment and strategies for food safety in a sustainable production
290	Rui COSTA	Sector Skills Alliance EQVEGAN - European Qualifications and Competences for the Vegan Food Industry	EDU - Facing challenges in education for a globalised and sustainable world
291	Maria PAPAGEORGIOU	Investigation of the effects of drone powder (male subjects of <i>Apis mellifera</i>) on wheat dough and bread quality	R&D - New products for a sustainable diet
292	Roberta FOLIGNI	Cultivated <i>O.tauricum</i> vegetable rennet as a sustainable alternative for cheesemaking	R&D - New technologies for healthy food and sustainable food production
294	Nemanja ŠPIRIĆ	Pasta enriched with encapsulated carrot waste extract: microbiological, textural, and sensorial properties	R&D - New products for a sustainable diet
295	Nemanja ŠPIRIĆ	Pharmacodynamic study of antimicrobial activity of <i>Satureja kitaibelii</i> Wierzb. ex Heuff. subcritical water extract	R&D - Risk assessment and strategies for food safety in a sustainable production
296	Buket SAHYAR	Valorization of cherry seeds as protein and dietary fiber source: Formulate fruit-based snacks and quality assessment	R&D - Valorisation of postharvest losses and food wastes
297	Akshita GUPTA	Potential of Avocado (<i>Persea americana</i>) seeds flour as a gluten-free additive for bakery industries: effect of drying temperature on functional, nutritional and antinutrient characteristics	R&D - Valorisation of postharvest losses and food wastes
299	Buket SAHYAR	Mycotoxin removal from dried fruits by innovative non-thermal technologies: Current applications and perspectives	R&D - Risk assessment and strategies for food safety in a sustainable production

300	Eftychios Apostolidis	Effect of Temperature and pH on color stability of prickly pear colorants used in beverages.	R&D - New products for a sustainable diet
302	Violeta ION	Effect of freeze-drying on organic <i>Urtica dioica</i> bioactive compounds	R&D - Minimizing losses in food production
303	Adrienn TÓTH	Evaluation of techno-functional and sensorial properties of an egg white based apple flavored milk substitute after HHP treatment	SE - Sustainable development goals (3rd session)
304	Adrienn TÓTH	Impact of high hydrostatic pressure on microbiota and rheological properties of liquid egg white, a kinetic study	R&D - New technologies for healthy food and sustainable food production
305	Kevin THELLMANN	PrO4Bake - Optimizing production processes in European SME bakeries	R&D - Minimizing losses in food production
306	Nuno BRITO	Portuguese Autochthonous Poultry Breeds: Physicochemical Characterization (pH, moisture and colour) of raw meat	R&D - New technologies for healthy food and sustainable food production
307	Nuno BRITO	Valorization of endogenous wild fruits from Alto Minho region: Centesimal composition of <i>Rubus Ulmifolius</i> Schott.	R&D - New products for a sustainable diet
309	Panagiotis CHALOULOS	Effect of processing method on the drying kinetics of cactus cladodes (<i>Opuntia ficus-indica</i>). Comparison of conventional hot air drying with foam mat drying.	R&D - New technologies for healthy food and sustainable food production
313	Francesco MARRA	Mathematical tools and food engineers for the future	SE - Sustainable development goals (3rd session)
314	Estefanía VALERO-CASES	Study of the <i>Lactobacillus rhamnosus</i> viability for the development of fermented tomato juice in a bioreactor	R&D - New technologies for healthy food and sustainable food production
315	Maike FÖSTE	Valorization of brewer's spent grain - a source for plant proteins	R&D - Valorisation of postharvest losses and food wastes
316	Lilia NERI	Development of dry natural additives from stinging nettle (<i>Urtica dioica</i>) and evaluation of their quality and stability	R&D - New products for a sustainable diet
318	Michail SYRPAS	Development of a multi-step valorization scheme of <i>P. tricornutum</i> biomass based on green, high-pressure techniques	R&D - New technologies for healthy food and sustainable food production
319	Vaida Kitryte	Valorization of lingonberry (<i>Vaccinium vitis-idaea</i> L.) pomace into functional ingredients by multistep high-pressure extractions)	R&D - Valorisation of postharvest losses and food wastes
321	Zinaida YEGOROVA	Changes in quality indicators of fish preserves during storage	R&D - New products for a sustainable diet
322	Viktoria Olsson	How are health and sustainability adressed in studies of public meals?	R&D - New products for a sustainable diet

323	Buket AMCA	Extraction of fulvic acid using different solvents	EDU - Facing challenges in education for a globalised and sustainable world
326	Hina KAMAL	Food waste valorization potential: Sustainable protein recovery, structural, functional and bioactive properties of expired dairy and non dairy milk protein via liquid biphasic floatation.	R&D - Valorisation of postharvest losses and food wastes
327	Lucia VANNINI	Valorisation of food by-products into functional “primo sale” cheese	R&D - Valorisation of postharvest losses and food wastes
329	A L Chathudina Janitha LIYANAGE	Optimization of the recovery of pectin from fruit peel waste using response surface methodology	R&D - Valorisation of postharvest losses and food wastes
330	Ali LIAQAT	Technology provider, 40 YEARS OF IN/OUT FIELD BASED INDUSTRIALIZED INNOVATIVE VALUE ADDED DRYINGTECH FOR ZERO FOOD WASTE AT SOURCING	R&D - New technologies for healthy food and sustainable food production
331	Maria Teresa JIMÉNEZ-MUNGUÍA	Antimicrobial activity of nanoencapsulated oregano essential oil against Staphylococcus aureus in tomato juice and green juice	R&D - Risk assessment and strategies for food safety in a sustainable production
332	Maria Teresa JIMÉNEZ-MUNGUÍA	OREGANO ESSENTIAL OIL ENCAPSULATED BY COMPLEX COACERVATION, HOMOGENEIZED BY ULTRASOUND OR MICROFLUIDIZATION, AS FOOD POWDER AGAINST Eshcherichia coli IN GREEN JUICE	R&D - New technologies for healthy food and sustainable food production
333	Christoph KNÖBL	Changed learner experiences after action learning.	EDU - Facing challenges in education for a globalised and sustainable world
335	Florence DUBOIS-BRISSONNET	Unsaturated lipids from foods are growth accelerators for Listeria monocytogenes at low temperature	R&D - Risk assessment and strategies for food safety in a sustainable production
337	Luis Cunha	Comparison of face-to-face versus online delivery systems and individual versus group work on the learning outcome about the influence of food choice determinants on the achievement of the sustainable food consumption goals	EDU - Facing challenges in education for a globalised and sustainable world
341	Martin MELIN	A roadmap for sustainability agrifood and forestry education	EDU - Facing challenges in education for a globalised and sustainable world
342	Marco FAIETA	Quality and stability of olive leaves extract encapsulates, an innovative ingredient	R&D - Valorisation of postharvest losses and food wastes

344	Artemis LOUPPIS	Characterization and geographical differentiation of yellow prickly pear produced in different Mediterranean countries	R&D - New products for a sustainable diet
346	Vasileia SERETI	Functional properties of flours, doughs and breads from grains and seeds used in the ancient and present cuisine	R&D - New products for a sustainable diet
347	Kali KOTSIUO	Fortification of Wheat Bread with Plant Protein Isolates	R&D - New products for a sustainable diet
348	Katherine FLYNN	More sustainable, resilient, and competitive food systems through the development of intermediate food supply chains: The FAIRCHAIN project begins	SE - Sustainable development goals (3rd session)
349	Kristina LIUKAITYTE	Reverse and Diverse. Reverse food waste to probiotic food, improve health and diverse diet in Nigeria.	R&D - Valorisation of postharvest losses and food wastes
351	Nidal SHABAN	Van family farm market; possibilities and challenges.	SE - Sustainable development goals (3rd session)
352	Paola PITTIA	The ASKFOOD Reversed Incubator: an innovative training approach for entrepreneurial skills development and innovation in food-related sectors	EDU - Facing challenges in education for a globalised and sustainable world