

Wednesday, 23 June 2021

Opening session

Chair:	Paola PITTIA and Margarida VIEIRA		
Time	Duration	Speaker	Title
10:00	00:10	Paola PITTIA	Introduction to the conference
10:10	00:10	Margarida VIEIRA	Welcome from ISEKI
10:20	00:30	Moez SANAA	The Farm to Fork Strategy: for a fair, healthy and environmentally-friendly food system

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EDUCATION

Chair:	Paola PITTIA and Margarida VIEIRA			
Time	Duration	Speaker	Title	ID
11:00	00:30	Aravella ZACHARIOU	Teaching the SDGs in Higher Education: The example of production and consumption	Invited Speaker
11:30	00:20	Vusi MSHAYISA	Using Learning Analytics to Enhance Course Design in undergraduate food science and technology	265
11:50	00:20	Valérie CAMEL	Integrating open-access interactive digital resources to support face-to-face sessions and improve students' engagement and learning	226
12:10	00:20	Line LINDNER	Facilitator Reflection on online Action-learning	248
12:30	00:20	Gerhard SCHLEINING	The ASKFOOD Permanent Observatory on education and skills: a new tool to promote innovation in education and training in the agro-food sector and to boost innovation and competitiveness of the food system	353
12:50	00:15	Petros TAOUKIS	Bringing innovation in sustainable product design in the digital era	328
13:05	00:30	POSTER SESSION		
13:35	00:25	lunch time		

PhD Session

Chairs:	Maria PAPAGEORGIOU, Marco FAIETA			
Time	Duration	Speaker	Title	ID
14:00	00:10	Maria PAPAGEORGIOU	Introduction	
14:10	00:30	Luca COCOLIN	Opportunities and challenges in exploiting microbiomes in the food system	Invited Speaker

14:40	00:30	J. M. LAGARON	Encapsulation of bioactives by high throughput electrospraying assisted by pressurized gas	Invited Speaker
15:10	00:15	Panagiotis MOUSIKOS	Functionalities and characteristics of novel fermented milk drinks based on donkey milk and commercial probiotic bacteria	216
15:25	00:15	Thierry TRAN	Microbial Interactions in Kombucha: Impacts on the Beverage's Chemical Composition	162
15:40	00:30	POSTER SESSION		
16:10	00:15	Maria KOSMA	In search of honeybee indigenous probiotics	279
16:25	00:15	Maria AFONSO	Chestnut purée: a possible growth media for probiotic microorganisms – Preliminary results	208
16:40	00:15	Gheorghe-Adrian MARTAU	Apple pomace – a potential substrate in sourdough fermentation	254
16:55	00:15	Cédric SAINT MARTIN	Spatial organization of food pathogens <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in jellified media	185
17:10	00:15	Federico BASSO	Exploring the potentiality of hyperbaric storage to steer hygienic and techno-functional properties of egg white	221
17:25	00:15	Amber VAN VEGHEL	Insight into the environmental impact of the food basket of an island: case study of Aruba. Challenges and solutions in moving from an exploratory analysis towards a more detailed analysis.	343
17:40	END			