

9th World Congress on

FOOD SCIENCE & BEVERAGES

November 17-18, 2025 | Rome, Italy



Hosting Organization: Inovine Meetings LLC, 2C Pecan Hill Drive Clinton
Mississippi, 39056 USA | Phone: +1-408-648-2233

Day 1

Scientific Program

November 17, 2025 | Rome, Italy

Conference Hall : Sala Aurelia

09:00 – 09:15: Registrations

09:15 – 09:30: Opening Ceremony

Keynote Presentations



09:30–10:10

Title: Development of a functional juice from Hasawi lemon sweetened with date syrup and enriched with inulin: A study on the stability of the bioactive components and the promotion of probiotics

Nashi Khalid Alqahtani

King Faisal University, Saudi Arabia



10:10–10:50

Title: Root Angle Variation in the Ozbarley Population is Driven by Genetic Variation in Key Expansin Genes

Maxwell Asiedu

University of Nottingham, United Kingdom

Group Photo | Coffee Break 10:50-11:10@ Foyer

Session Introduction

Tracks

Food Science and Technology | Food and Beverages Innovation | Food Processing and Packaging | Food Safety and Quality Control | Nutrition and Functional Foods | Dairy and Fermentation Technology | Sustainable Food Production | Food Chemistry and Microbiology | Agricultural Biotechnology | Plant Biotechnology for Agriculture | Plant Pathology and Disease Resistance | Agronomy and Crop Sciences | Sustainable Agriculture Technologies | Organic Farming | Food Security and Nutrition

Session Chair: Nashi Khalid Alqahtani, King Faisal University, Saudi Arabia

Session Co-Chair: Maxwell Asiedu, University of Nottingham, United Kingdom

Oral Presentations

11:10–11:35

Title: When advice becomes regulation: assessing evidence integration and regulatory quality in EU food safety
Naseembanu Kroegel
National Academy of Science and Engineering, Germany

11:35–12:00

Title: Pesticide Residues in Barley and free Hop APA Style Beer: Impact on Food Safety and By-products
Silvina Murialdo
Ana Ins Diaz Caceres
Technological University (UTEC), Paysandu, Uruguay

12:00–12:25

Title: High Temperature-Induced Modulation of Metabolic and Antioxidant Profiles in Broccoli (*Brassica oleracea* var. *cymosa*) Across Developmental Stages
Ivana Sola
University of Zagreb, Croatia

12:25–12:50

Title: From EFSA Opinions to EU Decisions: Tracing Advice Uptake in the Better Regulation Cycle
Naseembanu Kroegel
National Academy of Science and Engineering, Germany

Lunch Break 12:50-13:50

13:50–14:15

Title: Acoustic Vibrations Modulate Morphology, Physiology and Stress Responses in *Olea europaea* cv. Leccino
Diego Comparini
Universita degli Studi di Firenze, Italy

14:15–14:40

Title: Comparative Bioaccessibility and Bioactivity of Matcha and Sencha Green Tea During Simulated Digestion
Gordana Rusak
University of Zagreb, Croatia

14:40–15:05

Title: Functional food Nutraceuticals, Fermentation, Composite Products, Lichens, Soft Corals
Claudia Evelina Budu
Researcher and Innovator, Romania

15:05–15:30

Title: Innovative Approaches in Animal Feed Trade and Sustainable Livestock Management
Ayman Ahmed
Mansoura University, Egypt

Coffee Break 15:30-15:40@ Foyer

15:40–16:05	Title: Advancing Halal Compliance in the Food Industry Through AI and Digital Innovation Reem Al Shamsi Ministry of Agriculture, Fisheries and Water Resources Oman
16:05–16:30	Title: The impact of climate change on the winter feeding status of livestock in Afghanistan AbdulmominAzimi Badghis University Afghanistan, Afghanistan
16:30–16:55	Title: Effect Of Dietary Zinc On The Growth Of Juveniles Common Carp (Cyprinus Carpio) Shokri Omar Mustafa Ministry Of Agriculture And Water Resources In Iraqi Kurdistan, Iraq

Panel Discussion & Certificate Falcitation
Day –1 Ends

Day 2

Scientific Program

Virtual Mode Zoom Meeting
(GMT+1) Time in Italy

November 18, 2025 | Virtual

Oral Presentations

09:00–09:20

Title: Unveiling the Population Genetic Structure of European Hornbeams in the Hainault Forest: Determining the Extent of Clonality, Genetic Diversity and Spatiality

Yuqing Liu

University College London, United Kingdom

09:20–09:40

Title: Effect of Freeze-Concentration on total phenols content in pomegranate skin extracts

Maryam Mohammed Al-Ghazali

Sultan Qaboos University, Oman

09:40–10:00

Title: Kanchannagar D N Das High School (HS), West Bengal, India

Mudassar SanaUllah

Harbin Institute of Technology, China

10:00–10:20

Title: Nutraceutical Pastes, Food Safety

Ysabel Ramos Lalupu

Universidad Católica Sedes Sapientiae. Lima, Peru

10:20–10:40

Title: Chemical and Sensory Properties of Probiotic Yogurt Enriched with Elaeagnus angustifolia Fruit Flour and Purple Fruit Powders

Shima Asgarzadeh

Istanbul Aydin University, Istanbul, Turkey

10:40–11:00

Title: Food And Nutrition Security: Twin Pillars Of Health For Construction Workforce

Somya Gupta

Banasthali Vidyapith, Research Scholar, India

11:00–11:20

Title: Food Group Variability and Child Nutrition: Insights from a Food Science Approach in Mumbai, India

Namrata Nitin Bagle

UvRoh, India

11:20–11:40

Title: Insect Meal as a Sustainable Alternative Protein in Rainbow Fish (Melanotaenia spp.) Diets

Albana Uka

University St. Kliment Ohridski, Germany

11:40–12:00

Title: Eat Right Initiative

Pritee Chaudhary

Regional Director, Food Safety and Standards Authority of India, Govt of India

12:00–12:20

Title: Agriculture high quality development and quality beverages plant

Zhongsheng Guo

Northwestern A & F University, Yangling, China