


## PROGRAMME OVERVIEW

### Pre-conference events

| 5 <sup>th</sup> July   |   |   | 6 <sup>th</sup> July   |   |   |
|--|---|---|--|---|---|
| <br><b>Workshop<br/>Food Waste<br/>Recovery</b><br>8.30-18.30 | <b>Presentation<br/>of<br/>Food-STA<br/>centre<br/>AUSTRIA</b><br>8.30-13.00  | <b>PhD Workshop<br/>Water and Food<br/>Dialogue</b><br>8.30-13.00   | <br><b>2<sup>nd</sup> Int.<br/>ISEKI_Food PhD<br/>Workshop:<br/>Industry meets<br/>Academia</b><br>8:30-12:30 | <br><b>ISEKI-Food<br/>Association<br/>National<br/>Representative<br/>Meeting</b><br>10-12 | <b>Global<br/>Harmonisation<br/>Initiative<br/>meeting</b><br>10.30-12.30 |
|  | <b>Joint<br/>TRAFOON-<br/>Food-STA<br/>Training<br/>Workshop</b><br><br><b>Entrepreneur<br/>ship</b><br>14:00-20:00 | <br><b>ISEKI-Food<br/>Association<br/>Board meeting</b><br>14.30-17.00 | <b>CONFERENCE</b><br><b>Opening ceremony</b><br>13.30-15.00<br><br><b>Session 1: EDUCATION</b><br>15.00-19.30<br><br><b>Welcome reception</b><br>19.30-21.30                                   |   |   |

### Conference programme

| 6 <sup>th</sup> July                                  | 7 <sup>th</sup> July   |   |                                     |   | 8 <sup>th</sup> July  |
|---|--|---|-------------------------------------|---|---|
| <i>Pre-conference<br/>events</i>                      | <b>Session 2:<br/>RESEARCH</b><br>keynote lecture 8:30-9:00  |   |                                     |   |   |
|   | <b>2.1<br/>Process<br/>Innovation</b>                        | <b>2.2<br/>Processing &amp;<br/>Preservation</b>    | <b>2.3<br/>by-Products</b>          | <b>2.4<br/>Quality &amp;<br/>Safety</b> | <b>Session 3:<br/>INDUSTRY</b><br>9.00-13.00  |
|   | 9.15-13.30   |   |                                     |   | <b>Closing and<br/>Awards</b><br>13.00-14.00  |
| <b>CONFERENCE<br/>Opening ceremony</b><br>13.30-15.00 | <b>2.5<br/>Nutritionists<br/>meet Food<br/>technologists</b> | <b>2.6<br/>Novel<br/>food Function-<br/>alities</b> | <b>2.7<br/>Virtualiza-<br/>tion</b> |   | <br><b>IFA General<br/>Assembly</b><br>14.30-15.30 |
| <b>Session 1:<br/>EDUCATION</b><br>15.00-19.30        | 14.30-18.00  |   |                                     |   |   |
|   | <b>IFA-SIG Networking activities</b><br>18.00-19:30          |   |                                     |   |   |
| <b>Welcome Reception</b><br>19.30-21.30               | <b>Conference Dinner</b><br>20.00                            |   |                                     |   |   |

## PROGRAMME OVERVIEW

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| Department of Food Science and Technology - Guided Tour trough Pilot Plant .....     | 10 |
| Meeting of IFA Special Interest Groups (IFA-SIGS) .....                              | 10 |
| SESSION 3: INDUSTRY.....   | 11 |
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WEDNESDAY, 6<sup>TH</sup> JULY 2016 - morning

**ISEKI PHD WORKSHOP:  
STRATEGIES AND ACTIONS FOR A SUSTAINABLE FOOD CHAIN GROWTH**

**Auditorium XXI**

**Chairs: Jesus Frias (Dublin Institute of Technology, IE) & Julian Drausinger (LVA, AT)**

|       |   |  |
|-------|---|--|
| 08:30 | <b>Cristina Silva (PT)</b>                            | ISEKI-Food Association: aims and activities  |
| 08:40 | <b>Oliver Schlüter (DE)</b>                           | Postharvest innovations in the food-related bioeconomy   |
| 09:00 | <b>Rimantas Venskutonis (LT)</b>                      | Biorefining of agro-food processing waste and by-products into valuable food grade ingredients   |
| 09:20 | <b>Marcus Volkert (DE)</b>                            | Natural pigments tool for sustainable and innovative food products   |
| 09:40 | <i>COFFEE BREAK</i>                                   |  |
| 10:00 | <b>Aurélia Pernin (FR)</b>                            | Phenolic compounds from agro-industrial by-products could be valued as antimicrobials: influence of their chemical structure on their efficiency to inhibit <i>Listeria monocytogenes</i> growth |
| 10:15 | <b>Gaetano Di Maio (IT)</b>                           | Preliminary study on the technological and health properties of milk, cheese and ricotta from cows fed with grape marc   |
| 10:30 | <b>Christiane Azagoh (FR)</b>                         | Physicochemical and functional properties of proteins from <i>Tenebrio molitor</i> insect and influence of thermo-mechanical process   |
| 10:45 | <b>Raquel Requena (ES)</b>                            | Release kinetics of carvacrol from PHBV films for food packaging applications  |
| 11:00 | <b>Andres Moreno (ES)</b>                             | Residue or energy? Catalytic conversion of melon rind waste into biofuel precursors  |
| 11:15 | <b>Vinod Uttam Dhaygude (HU)</b>                      | Changes of bio-chemical parameters during millet germination on different temperatures   |
| 11:30 | <b>Jochen Kleboth (AT)</b>                            | Risk-based integrity audits in the food chain – a framework for complex systems  |
| 11:45 | <b>Cristina Silva &amp; Florence Dubois-Brissonet</b> | Round table discussion   |
| 12:15 |   | PhD awards and closure   |
| 12:30 | <i>END OF SESSION</i>                                 |  |

## WEDNESDAY, 6<sup>TH</sup> JULY 2016 – AFTERNOON

### OPENING

#### Auditorium XX

Chairs: Paola Pittia (UNITE, IT), Gerhard Schleining (BOKU, AT) & Cristina L. Silva (UCP, PT)

|       |  |  |
|-------|--|--|
| 13:30 | Gerhard Schleining, Paola Pittia, Cristina L. Silva            | Welcome  |
| 13:40 | Representatives of BOKU, VÖLB, IUFoST, EFFoST, ICC             | Welcome notes  |
| 14:15 | Peter Baur (European Commission, DG Education and Culture, BE) | Innovation in and through higher education (keynote lecture) |
| 14:40 | END OF OPENING   |  |

### SESSION 1: EDUCATION

Education in FS&T for industry & the wider community towards 2030

#### Auditorium XX

Chairs: Paola Pittia (UNITE, IT), & Alfred Mar (ICC-Austria, AT)

|       |                                      |   |
|-------|--------------------------------------|---|
| 14:40 | Paola Pittia (UNITE, IT)             | Introduction  |
| 14:50 | Barbara Hinterstoisser (AT)          | BOKU's activities with regard to responsible teaching   |
| 15:05 | Franco Burgio (EACEA, BE)            | The International Dimension of Higher Education within the Erasmus + Programme  |
| 15:25 | Geoffrey Campbell-Platt (IUFOST, US) | IUFOST and the Global Food Safety Curricula Initiative  |
| 15:45 | Jeroen Knol (EFFoST, NL)             | Food for all in a changing world. The European view   |
| 16:05 | COFFEE BREAK                         |   |
| 16:35 | Beate Kettlitz (FoodDrinkEurope, BE) | Education in FS&T for industry and the wider community towards 2030 - the view of FoodDrinkEurope                       |
| 16:55 | Jorge Fonseca (FAO, IT)              | FOOD: A call for a new agenda on research and education   |
| 17:15 | Josipa Arapović (IAAS, BE)           | Youth leaders hold the key to our future, the story of IAAS   |
| 17:35 | Gerhard Schleining (IFA, AT)         | Challenges and developments in study programmes and continuing education in the food sector                             |
|       | Short Oral Presentations             |   |
| 17:55 | Paulo Sobral (BR)                    | Are we doing our homework? An analysis of Food Engineering Education in Brazil  |
| 18:05 | Saverio Mannino (IT)                 | Strengthening National Food Control Systems in the world: role of training  |
| 18:15 | Leslie Bourquin (FR)                 | Food safety implementation in the perspective of network learning   |
| 18:25 | Alfred Mar, Paola Pittia             | Roundtable with the participation of IUFOST, EFFoST, FAO, FoodDrinkEurope, IAAS, EACEA, ISEKI-Food Association speakers |
| 19:10 | Alfred Mar, Paola Pittia             | closing session and poster awards   |
| 19:30 | END OF SESSION                       |   |

**19:30 WELCOME RECEPTION (AULA)**

## THURSDAY JULY 7, 2016 - morning

### SESSION 2: RESEARCH

#### Responsible Research and Innovation in Food Sciences and Technology

##### Auditorium XX

Chairs: Henry Jäger (BOKU, AT) & Petros Taoukis (National Technical University of Athens, GR)

|              |                           |  |
|--------------|---------------------------|--|
| 08:30 – 9:00 | <b>Hugo de Vries (FR)</b> | The complexity of a sustainable food system in a bioeconomy perspective<br>(keynote lecture) |
|--------------|---------------------------|--|

### 2.1 FOOD PROCESS INNOVATION

##### Auditorium XX

Chairs: Henry Jäger (BOKU, AT) & Petros Taoukis (NTUA, GR)

|       |   |   |
|-------|---|---|
| 09:15 | <b>Henry Jäger (AT)</b>                 | Scalable and flexible technologies for targeted food processing   |
| 09:35 | <b>Francisco Barba (DK)</b>             | Pressure-time-temperature impact on antioxidant bioactive compounds in seedlings from brussels sprouts  |
| 09:55 | <b>Stella Plazzotta (IT)</b>            | Nanoemulsion preparation by combining high pressure homogenization and high power ultrasound at low energy densities  |
| 10:15 | <b>Herditya Oktania Harsono (NL)</b>    | A microfluidic tool to investigate coalescence of protein-stabilized emulsions  |
| 10:35 | <i>COFFEE BREAK</i>                     |   |
| 11:00 | <b>Dilhun Keriman Arserim Uçar (TR)</b> | Feasibility study of gelatin edible coatings containing bacterial cellulose pickering emulsions on strawberry quality   |
| 11:20 | <b>Dilara Konuk (TR)</b>                | Preharvest and postharvest alginate treatments enriched with vanillin to enhance postharvest quality, safety and physicochemical properties of red table grapes |
| 11:40 | <b>Pedro E. D. Augusto (BR)</b>         | Impact of the ultrasonic processing on the peach juice microstructure   |
| 12:00 | <b>Urszula Tylewicz (IT)</b>            | Effect of PEF pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries  |
| 12:20 | <b>Afam I O Jideani (SA)</b>            | Microstructure, functional and thermal properties of unripe banana flour as affected by organic acid pretreatment   |
| 12:40 | <b>Stephen Webb (DE)</b>                | IPR and exploitation in collaborative projects – lessons learnt and best practice in the food industry  |
|       | Short oral presentations                |   |
| 13:00 | <b>Monica Anese (IT)</b>                | Effect of high pressure homogenization and high power ultrasound on the physical properties of tomato juices at different concentration levels                  |
| 13:10 | <b>Viktorija Eisinaite (LT)</b>         | Double emulsions W/O/W with encapsulated beetroot juice as effective colour enhancers in meat systems   |
| 13:20 | <b>Begoña De Ancos (ES)</b>             | Influence of food matrix and high-pressure processing on onion flavonoids and antioxidant activity during gastrointestinal digestion                            |
| 13:30 | <i>LUNCH</i>                            |   |

## THURSDAY JULY 7, 2016 - morning

### 2.2 FOOD PROCESSING & PRESERVATION

#### Auditorium XXI

Chairs: Vasso Oreoupoulou (NTUA, GR) & Christina Ratti (Université Laval, CA)

|       |                                      |   |
|-------|--------------------------------------|---|
| 09:15 | <b>Oliver Schlüter (DE)</b>          | Cold plasma for the decontamination of dry food surfaces - comparison of different plasma sources   |
| 09:35 | <b>Günseli Bobuş Alkaya (TR)</b>     | Evaluation of <i>Salmonella enteritidis</i> decontamination on shell egg by far infrared treatment  |
| 09:55 | <b>Theresia Schwabl (AT)</b>         | Production of a reduced calorie beverage based on apple juice   |
| 10:15 | <b>Pia Meinschmidt (AT)</b>          | Food allergy - promising mitigation methods are on the way!   |
| 10:35 | COFFEE BREAK                         |   |
| 11:00 | <b>Rosires Deliza (BR)</b>           | The effect of storage time and microorganism on sensory characteristics of non-fermented probiotic milk   |
| 11:20 | <b>Carlos Álvarez (IE)</b>           | Novel desalting method for protein recovery from fat rendering waste water. Functional properties of recovered proteins                         |
| 11:40 | <b>Daniela Smogrovicova (SK)</b>     | Shelf life of beer in PET Bottles   |
| 12:00 | <b>Oluwakemi B Odueke (UK)</b>       | Impact of gamma irradiation on the shelf-life of dairy-like product   |
| 12:20 | <b>Olubunmi Adewale Akinola (NG)</b> | Design and construction of a microcontroller based automatic storage chamber for orange fruit ( <i>citrus sinensis</i> )                        |
| 12:40 | <b>Ozan Altin (TR)</b>               | Radio-frequency thawing/tempering of frozen food products: effect of product movement in the electric field distribution and temperature change |
|       | Short oral presentations             |   |
| 13:00 | <b>Harald Rohm (DE)</b>              | Influence of drying method on polyphenol content and antioxidative capacity of black currant pomace   |
| 13:10 | <b>Daniel Heine (DE)</b>             | Analysis and optimization of texture and microbial safety of Spirulina enriched jellies   |
| 13:20 | <b>Sara Bußler (DE)</b>              | Improving microbial safety of edible insects and insect-based products by non-thermal atmospheric pressure plasma treatment                     |
| 13:30 | LUNCH                                |   |

## THURSDAY JULY 7, 2016 - morning

### 2.3 FOOD BY-PRODUCTS

**Seminar room 2/28**

**Chairs: Charis Galanakis (Galanakis Laboratories, GR) & Peter Mitchell (University of Ulster, UK)**

|       |                                       |   |
|-------|---------------------------------------|---|
| 09:15 | <b>Nathalie Bernaert (BE)</b>         | Using a novel spiral-filter press technology to biorefine horticultural by-products: process optimization and evaluation of the process impact. The case of tomato              |
| 09:35 | <b>Osman Gul (TR)</b>                 | Effects of concentration and high pressure homogenization on hazelnut milk from cold press hazelnut oil cake  |
| 09:55 | <b>Delphine Pradal (FR)</b>           | Kinetics of ultrasound-assisted extraction of antioxidant polyphenols from chicory by-product: extraction and energy consumption optimisation                                   |
| 10:15 | <b>Chathudina J. Liyanage (LK)</b>    | Valorization of Waste Tender Coconut Water by Optimizing Growth Conditions for Nata-De-Coco Producing Culture System Isolated from Pineapple Peel                               |
| 10:35 | <i>COFFEE BREAK</i>                   |   |
| 11:00 | <b>Sebastian Schalow (DE)</b>         | Orange pulp and peel fibres: minimally processed by-products for water binding and gelling in foods   |
| 11:20 | <b>Gaëlle Petit (FR)</b>              | Assessing a French pork value chain with three-dimensional modeling   |
| 11:40 | <b>Christina Zübert (DE)</b>          | EU legislation and policies impacting food donations  |
| 12:00 | <b>Özge Tirpanalan (TR)</b>           | Wheat bran biorefinery – an insight into the process chain  |
| 12:20 | <b>Roger Ibbett (UK)</b>              | Motivations and barriers in the valorisation of food process co-streams   |
| 12:40 | <b>Monika Brueckner-Guehmann (DE)</b> | Oat protein as an alternative protein source for semi-solid foods   |
|       | Short oral presentations              |   |
| 13:00 | <b>Tomas Lafarga (IE)</b>             | Enzymatic hydrolysates of bovine blood globulins: potential for use as a functional food ingredient and determination of hypotensive effects in spontaneously hypertensive rats |
| 13:10 | <b>Vera Lavelli (IT)</b>              | Recovery of grape skins from winemaking to design added-value applications in the fruit-processing industry   |
| 13:20 | <b>Friederike Gutöhrlein (DE)</b>     | Pectin extraction as a new approach in by-product utilization of pea hulls  |
| 13:30 | <i>LUNCH</i>                          |   |

## THURSDAY JULY 7, 2016 - morning

### 2.4 FOOD QUALITY AND SAFETY

#### Lecture room 2/84

Chairs: Florence Dubois (AgroParisTech, FR) & Dimitris Tsaltas (Cyprus Univ. of Technology, CY)

|       |  |   |
|-------|--|---|
| 09:15 | <b>Zbigniew Kobus (PL)</b>             | The effect of ultrasonic treatment on extraction of polyphenolic compounds from apple pomace  |
| 09:35 | <b>Leticia Mora (ES)</b>               | Effect of cooking and in vitro digestion process in the natural antioxidant capacity of dry-cured ham by-products                   |
| 09:55 | <b>Elettra Marone (IT)</b>             | Aroma fingerprinting in green and roasted beans and ground coffee by PTR-TOF-MS   |
| 10:15 | <b>Christine Höfer (DE)</b>            | Maturation of spirits in wooden casks: influence of surface to volume ratio on the spirits colour development                       |
| 10:35 | <i>COFFEE BREAK</i>                    |   |
| 11:00 | <b>Leili Alinasabhematabadi (NO)</b>   | Protein oxidation during chilled and frozen storage of Atlantic mackerel ( <i>Scomber scombrus</i> )                                |
| 11:20 | <b>Margarida C. Vieira (PT)</b>        | Carob "chocolate" bar development and optimization  |
| 11:40 | <b>Marija Zunabovic (AT)</b>           | Prevention of recontamination by hygienic- and process design strategies in meat processing („Reko“)                                |
| 12:00 | <b>Jessy Van Wyk (SA)</b>              | Antioxidant activity of Maillard reaction products (MRPs) against the oxidative destabilization of sunflower oil-in-water emulsions |
| 12:20 | <b>Luís M. Cunha (PT)</b>              | Food safety practices in a Portuguese university catering service: application of the theory of planned behaviour                   |
| 12:40 | <b>Sobhy Ahmad Elsohaimy (EG)</b>      | Physicochemical and functional properties of quinoa protein isolate   |
|       | <i>Short oral presentations</i>        |   |
| 13:00 | <b>Dan Donoghue (US)</b>               | Lactobacillus spp. cultures, with or without a chitosan coating, reduce the foodborne pathogen, Campylobacter, on chicken wings     |
| 13:10 | <b>Florence Dubois-Brissonnet (FR)</b> | Membrane adaptative response of <i>Staphylococcus aureus</i> in biofilm state   |
| 13:20 | <b>Paola Conte (IT)</b>                | Bee pollen as a nutritious ingredient in gluten-free bread: a physico-chemical, technological and nutritional approach              |
| 13:30 | <i>LUNCH</i>                           |   |



## THURSDAY JULY 7, 2016 - afternoon

### 2.5 NUTRITIONISTS MEET TECHNOLOGISTS

#### Seminar room 2/28

Chairs: Jan de Vries (De Vries Nutrition Solutions, NL)  
& Martin Hablesreiter (honey & bunny productions, AT)

|       |   |   |
|-------|---|---|
| 14:30 | <b>Jan de Vries (NL)</b>                  | Introduction  |
| 14:40 | <b>Johan Plijter (NL)</b>                 | The effect of processing the grain kernels on the application properties and nutritional aspects of wheat products                              |
| 15:10 | <b>Karl-Heinz Wagner (AT)</b>             | Dietary fiber as essential aid for proper function of our gut   |
| 15:30 | <b>Alfred Mar (AT)</b>                    | Challenge in whole meal production on high levels of food safety and quality  |
| 15:50 | <b>Martin Hablesreiter (AT)</b>           | food   value   design   |
| 16:10 | <i>COFFEE BREAK</i>                       |   |
| 16:40 | <b>Jan de Vries (NL)</b>                  | Health and nutrition claims on foods: legal requirements and nutritional desires  |
| 17:00 | <b>Geertrui Vlaemynck (NL)</b>            | The application of various hydrocolloids to thicken fluids for people with swallowing problems: viscosity measurements and sensorial acceptance |
| 17:20 | <b>Paulo Roberto de Araujo Berni (BR)</b> | Nutritional value, dietetic fibers and antioxidant activity of eleven unconventional tropical fruits from Brazil                                |
| 17:40 | <i>General discussion</i>                 |   |
| 18:00 | <i>END OF SESSION</i>                     |   |

### 2.6 NOVEL FOOD FUNCTIONALITIES

#### Auditorium XX

Chairs: Manuela Pintado (UCP, PT) & Stephan Drusch (TU Berlin, DE)

|       |  |  |
|-------|--|--|
| 14:30 | <b>Stephan Drusch (DE)</b>               | Interfacial engineering to improve the functional performance of protein-stabilized encapsulation systems          |
| 14:50 | <b>Natasa Poklar Ulrich (SI)</b>         | Impact of selected phenolics on structural properties of model lipid membrane                                      |
| 15:10 | <b>Elif Akbas (TR)</b>                   | Effect of surfactant type on antimicrobial activity of capsaicin loaded nanoemulsions                              |
| 15:30 | <b>João Francisco (PT)</b>               | Bioaccessibility of antioxidants, essential elements and fatty acids from an edible seaweed, <i>fucus spiralis</i> |
| 15:50 | <b>Antonio J. Meléndez-Martínez (ES)</b> | COST Action EUROCAROTEN: European network to advance carotenoid research and applications in agro-food and health  |
| 16:10 | <i>COFFEE BREAK</i>                      |  |
| 16:40 | <b>André Horta (PT)</b>                  | Seaweed bread: A functional bread with low salt content  |
| 17:00 | <b>Marina Stramarkou (GR)</b>            | <i>Chlorella vulgaris</i> as a new source of bioactive compounds for food applications                             |
| 17:20 | <b>Zain Sanchez (CO)</b>                 | Effect of microencapsulation parameters by spray drying on protecting aroma cocoa                                  |
| 17:40 | <b>Manuela Pintado (PT)</b>              | Biotechnologies to valorise the regional food biodiversity in Latin America: an overview of BIVALBI project        |
| 18:00 | <i>END OF SESSION</i>                    |  |

**THURSDAY JULY 7, 2016 - afternoon**

**2.7 VIRTUALIZATION AS DESIGN TOOL FOR PRODUCTS AND PROCESSES**

**Auditorium XXI**

**Chairs: Francesco Marra (University of Salerno, IT) & Fabrizio Sarghini (University of Salerno, IT)**

|       |                                  |  |
|-------|----------------------------------|--|
| 14:30 | <b>Francesco Marra (IT)</b>      | Virtualization: new frontiers in food engineering  |
| 14:50 | <b>Fabrizio Sarghini (IT)</b>    | Virtualization of fluid-dynamics in micro-channels: a roadmap from design to prototyping of devices for food microfluidic.           |
| 15:10 | <b>Sezin Tuta (TR)</b>           | Computational modeling of continuous flow microwave heating of viscous fluid foods in a specially designed system                    |
| 15:30 | <b>Hilal Isleroglu (TR)</b>      | Predicting the cooking times of beef in convective and steam-assisted hybrid oven  |
| 15:50 | <b>Representative of FoodMC</b>  | FoodMC: a European COST Action on food modeling  |
| 16:10 | <i>COFFEE BREAK</i>              |  |
| 16:40 | <b>Samo Mahnič-Kalamiza (SI)</b> | A theoretical investigation into the impact of temperature increases to mass transport in pulsed electric field-treated plant tissue |
| 17:00 | <b>Ferruh Erdogdu (TR)</b>       | Computational determination of viscosity and agitation rate effects during reciprocal-agitated retort processing                     |
| 17:20 | <b>Tesfaye Bedane (IT)</b>       | Fundamental approaches to study effects of shapes and orientations of tylose gel on power absorption during radiofrequency treatment |
| 17:40 | <b>Francesco Marra (IT)</b>      | Summary and Discussion   |
| 18:00 | <i>END OF SESSION</i>            |  |

**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY - GUIDED TOUR THROUGH PILOT PLANT**

**18:00 – 19:00**

Registration and meeting point at the conference desk

**MEETING OF IFA SPECIAL INTEREST GROUPS (IFA-SIGS)**

**Seminar room 2/84**

**Chairs: Jesus Frias (DIT, IE) & Marco Dalla Rosa (UNIBO, IT)**

|       |   |                |
|-------|---|----------------|
| 18:00 | <b>Jesus Frias (IE)</b>   | Introduction   |
| 18:15 | <b>Ioanna Stavridou (COST Office, BE)</b>                           | News from COST |
| 18:30 | <b>group discussion of SIGs</b> (specific programme soon available) |                |
| 19:30 | <i>END OF MEETING</i>   |                |

**20:00 CONFERENCE DINNER**

**Heuriger 10er Marie**

Ottakringer Str. 222-224, 1160 Wien

<http://www.fuhrgassl-huber.at/10er-marie/>

**FRIDAY JULY 8, 2016 - morning**

**SESSION 3: INDUSTRY**

**RRI in the food industry: state of the art and perspectives**

**Auditorium XX**

**Chairs: Marc Dreyer (Nestlé, CH) & Rui Costa (Instituto Politecnico de Coimbra, PT)**

|       |  |   |
|-------|--|---|
| 09:00 | <b>Marc Dreyer (Nestlé, CH)</b>  | Responsible Research and Innovation (RRI) and its implementation in Government and Industry Research: an Introduction |
| 09:30 | <b>Sharla Halvorson (Nestlé, CH)</b>   | Sustainability by Design: Responsible Research and Innovation   |
| 09:50 | <b>Kurt Brunner (Romerlabs, AT)</b>  | Responsible Research: a Company's perspective   |
| 10:10 | <b>Sam Saguy (The Hebrew University, IL)</b>                                 | The role of open innovation in meeting future challenges and opportunities of academia and food industry              |
| 10:30 | <b>Alexander Lang (RRI, Institute for Advanced Studies, HIS, Vienna, AT)</b> | Perspective of RRI application in education and training  |
| 10:50 | <b>Cristina L. Silva (ESB-UCP, PT)</b>                                       | Bridging Training and Research for Industry and the wider Community: the ISEKI_Food approach                          |
| 11:10 | <i>COFFEE BREAK</i>  |   |
| 11:40 | <b>Marc Dreyer, Sam Saguy</b>  | Round table   |
| 13:00 | <i>END OF SESSION</i>  |   |

**CLOSING SESSION & AWARDS (POSTER AND IFA-ACADEMY)**

**13:00-14:00**

**Auditorium XX**

**Chairs: Paola Pittia & Cristina Silva**

**ISEKI-FOOD GENERAL ASSEMBLY**

**14:30 – 15:30**

**Auditorium XXI**

**Chairs: Paola Pittia & Gerhard Schleining**

Agenda: <http://www.isekiconferences.com/vienna2016/index.php/programme#IFA-GA>