

3rd Global Congress on Food and Nutrition	
October 26-27, 2026 VAN DER VALK HOTEL PARIS CDG AIRPORT	
DAY 1: OCTOBER 26, 2026	
08:00 - 09:00	Registrations
	Opening Remarks
09:00 - 09:30	<i>Dietary protein: the perennial challenge of identifying its role in human health.</i>
	<i>D. Joe Millward, University of Surrey, UK</i>
09:30 - 10:00	TBA
10:00 - 10:30	Networking Break + Group Photo
Technical Session-I (10:30 - 12:50)	
10:30 - 10:50	<i>Wine-menu design: an investigation using brain-computer interface technology</i>
	<i>Dennis Reynolds, University of Houston, USA</i>
10:50 - 11:10	<i>Worldwide Illicit and Counterfeit Alcoholic Spirits: Problem, Detection, and Prevention</i>
	<i>Dr. Michael Bryan, Heriot-watt University, UK</i>
11:10 - 11:30	<i>Slot available</i>
11:30 - 11:50	<i>Monitoring of Phthalates, Non-Phthalate Plasticizers, and Bisphenols in Honey from Algeria</i>
	<i>Dr. Roberto Sturniolo, University of Messina, Italy</i>
11:50 - 12:10	<i>Dynamics of participation in utilization of local value chain services: assessing barriers and enablers in Uganda</i>

	<i>Emmanuel Bizimungu, Wageningen University, Netherlands</i>
12:10 - 12:30	<i>Impact of Sonicated Edible-Packaging Integrated with 24-Epibrassinolide on Postharvest Quality and Shelf Life of Persimmons during Cold Storage</i>
	<i>Dr. Muhammad Shahid, University of Florida, USA</i>
12:30 - 12:50	<i>UV-B Light-Induced Physio-Anatomical and Antioxidant Responses in Lemon Flavedo Associated with the Prevention of Postharvest Spoilage</i>
	<i>Viviana Andrea Rapisarda, Instituto Superior de Investigaciones Biológicas, Argentina</i>
12:50 - 14:00	Lunch @ Restaurant
Technical Session-II	
14:00 - 14:20	<i>Contribution of Community Seed Banks to farmer seed systems and food security in Northern and Central Malawi</i>
	<i>Grace Tione, Norwegian University of Life Sciences , Norway</i>
14:20 - 14:40	<i>Slot available</i>
14:40 - 15:00	<i>Investigating gamma irradiation dose-dependent differences in LIBS spectra of herbal teas using AI-driven hybrid approaches</i>
	<i>Osman Taylan, Istanbul Technical University, Turkey</i>
15:00 - 15:20	<i>Effects of rising food prices on household food choices in Vhembe District, South Africa</i>
	<i>Mr. Risuna Mathye, UNIVERSITY OF SOUTH AFRICA, South-Africa</i>
15:20 - 15:40	<i>Valorization of Dialium guineense fruit seeds as new hydrocolloid for food application</i>

	<i>CAMARA Sékou II, France</i>
15:40 - 16:00	Refreshment Break
16:00 - 16:20	Poster Presentations
16:20 - 16:40	<i>Implementation of Hazard Analysis and Critical Control Point (HACCP) System in Spice Store</i>
	<i>Dima Mnayer, University of Balamand, Lebanon</i>
16:40 - 17:00	<i>Slot available</i>
<i>Panel discussions</i>	

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Day 2: October 27, 2026	
08:00 - 09:00	Registrations
	Opening Remarks
09:00 - 09:30	TBA
09:30 - 10:00	TBA
10:00 - 10:30	Networking Break + Group Photo

Technical Session-I (10:30 - 12:50)	
10:30 - 10:50	<i>Embryotoxicity of Statins and other Prescribed Drugs with Reported Off-target Effects on Cholesterol Biosynthesis</i>
	<i>Prof. Emmmanuel Tadjuidje, Alabama State University, North-America</i>
10:50 - 11:10	<i>Inactivation effects of combined thermosonication and potassium sorbate treatments on Bacillus subtilis spores</i>
	<i>Jiajia li, Huazhong Agricultural University, Wuhan, China</i>
11:10 - 11:30	<i>Perspectives of a multimodule weight stigma intervention for prehealth undergraduate students</i>
	<i>Gretchen L George, San Francisco State University, USA</i>
11:30 - 11:50	<i>Slot available</i>
11:50 - 12:10	<i>Slot available</i>
12:10 - 12:30	<i>Inactivation effects of combined thermosonication and potassium sorbate treatments on Bacillus subtilis spores</i>
	<i>Jiajia li, Huazhong Agricultural University, Wuhan, China</i>
12:30 - 12:50	<i>Slot available</i>
12:50 - 14:00	Lunch @ Restaurant
Technical Session-II	
14:00 - 14:20	<i>Molecular Characterization of Culturable Yeasts and Nonspore-Forming Bacteria Associated with Fermented Kapok Seeds (Kantong), a Traditional Food Condiment in Ghana</i>
	<i>Dr. Elmer Nayra Ametefe, University Of Ghana, Ghana</i>
14:20 - 14:40	<i>Slot available</i>

14:40 - 15:00	<i>Slot available</i>
15:00 - 15:20	<i>Construction, characterization and tolerance evaluation of a single-cell nanoencapsulated Limosilactobacillus reuteri HR7 stable delivery system</i>
	<i>Dr. Kevin, Northwest A&F University, China</i>
15:20 - 15:40	<i>Slot available</i>
15:40 - 16:00	Refreshment Break
16:00 - 16:20	Poster Presentations
16:20 - 16:40	<i>Slot available</i>
16:40 - 17:00	<i>Slot available</i>
<i>Panel discussions</i>	
We are still accepting abstracts; therefore, this agenda is tentative and subject to change.	