MAJOR CHALLENGES OF FUTURE FOOD SYSTEMS

2nd CiFOOD Conference 2022

Aarhus University, January 31 – February 01

CiFOOD CENTRE OF INNOVATIVE FOOD RESEARCH

https://conferences.au.dk/cifoodconference2022/

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WELCOME

TO THE 2ND CiFOOD CONFERENCE

The CiFOOD Centre for Innovative Food Research warmly welcomes you to our 2nd international conference.

CiFOOD is one of the seven thematic, interdisciplinary centres at the Faculty of Technical Sciences at Aarhus University, aiming at connecting researchers from fields along the food supply chain – from innovative production of raw materials to consumer science and health aspects.

With this conference we want to share our research activities within this field, and also highlight some of our strategic partners.

We hope you will get to know more about us, and have you interested to engage in future collaborations. In our second conference, we want to address the **Major Challenges of Future Food Systems**:

- **TRANSITION TOWARDS SUSTAINABLE PROTEIN SOURCES**
- **FOOD AND PACKAGING WASTE**
- **DIETARY AND TECHNOLOGICAL OPPORTUNITIES TO REDUCE NON-COMMUNICABLE DISEASES**
- **RESILIENT FOODS AND CLIMATE CHANGE**

PROGRAM

In the 2nd CiFOOD Conference, we want to share our most recent research on tackling the major challenges of future food systems. We will offer inspiring keynote lectures and young scientist presentations by researchers of Aarhus University and from our national and international partners. Each of the four sessions will be closed by moderated discussions with our speakers, and you will have the opportunity to network in a virtual environment.

CET	MONDAY, JAN 31
9:15 – 9:45	**OPENING TALKS**
9:45 – 10:00	COFFEE BREAK AND POSTER SESSION
10:00 – 12:20	**TRANSITION TOWARDS SUSTAINABLE PROTEIN SOURCES**
12:20 – 13:20	LUNCH BREAK AND POSTER SESSION
13:20 – 15:40	**FOOD AND PACKAGING WASTE**
15:40 – 17:00	POSTER SESSION AND MINGLING

CET	TUESDAY, FEB 01
9:30 – 11:50	**DIETARY AND TECHNOLOGICAL OPPORTUNITIES TO REDUCE NON-COMMUNICABLE DISEASES**
11:50 – 13:00	LUNCH BREAK AND POSTER SESSION
13:00 – 15:20	**RESILIENT FOODS AND CLIMATE CHANGE**
15:20 – 17:00	POSTER SESSION AND MINGLING

OPENING TALKS

MONDAY, January 31, 9:15 – 9:45 CET
Find us on Zoom

9:15 CET **SESSION START**

Welcome from the Head of Department
Michelle Williams
Department of Food Science, Aarhus University, Denmark

Welcome from the CiFOOD Centre leader
Milena Corredig
Department of Food Science, Aarhus University, Denmark

9:45 CET **SESSION END**

COFFEE BREAK AND POSTER SESSION

MONDAY, January 31, 9:45 – 10:00 CET
Find us at Gather.town

SESSION 1

MONDAY, January 31, 10:00 – 12:20 CET
Find us on Zoom

TITLE	TRANISITION TOWARDS SUSTAINABLE PROTEIN SOURCES
	Proteins play an important role in the human nutrition. However, traditional protein-rich foods from animal sources, especially meat, are considered to contribute significantly to climate changes due to greenhouse gas emissions of the livestock farming. On the other hand, widespread plant protein sources such as soy are often cultivated under conditions detrimental to the environment. A transition towards more sustainable protein sources is therefore inevitable for reaching the sustainability goals of the United Nations. In this session, we will discuss different strategies for obtaining proteins from more sustainable resources, focusing on proteins from cell cultures, novel plant resources, and food processing side streams.
CHAIR	Norbert Raak & Søren Drud-Heydary Nielsen

SESSION 1

MONDAY, January 31, 10:00 – 12:20 CET
Find us on Zoom

10:00 CET	SESSION START
Keynote Talk	**Cell-based milk. Can we produce milk without the cow?** Stig Purup Department of Animal Sciences, Aarhus University, Denmark
Flash Presentation	**Milk proteins from cellular agriculture** Jing Che Department of Food Science, Aarhus University, Denmark
Keynote Talk	**Alternative proteins – New needs – A case study with proteins from green biomass** Trine Kastrup Dalsgaard Department of Food Science, Aarhus University, Denmark
Flash Presentation	**Extraction and evaluation of sea lettuce protein** Louise Juul Pedersen Department of Food Science, Aarhus University, Denmark
Break & Poster Session	**Find us at Gather.town**

SESSION 1

MONDAY, January 31, 10:00 – 12:20 CET
Find us on Zoom

Flash Presentation	**Protein quality and nutritional value in plant-based drinks** Ida Schwartz Roland Department of Food Science, Aarhus University, Denmark
Keynote Talk	**Fermentation-induced valorization of side streams from oilseed and dairy industry** Roberto Foschino Università degli Studi di Milano, Italy
Flash Presentation	**Food processing side streams as a novel source of proteins** Jessica Brzezowska Wroclaw University of Environmental and Life Sciences, Poland

Panel discussion with all keynote speakers

12:20 CET	**SESSION END**

LUNCH BREAK AND POSTER SESSION

MONDAY, January 31, 12:20 – 13:20 CET
Find us at Gather.town

SESSION 2

MONDAY, January 31, 13:20 – 15:40 CET
Find us on Zoom

TITLE	FOOD AND PACKAGING WASTE
	Food waste is a crucial challenge in today's food system, with serious environmental, economic, and social implications. Solving this challenge requires collaboration between multiple stack holders ranging from food and packaging producers, policy makers, and consumers. An innovative sustainable packaging aims to decrease of food waste and a serious issue of environmentally persistent plastic accumulation as well as keep food safety. In this session, we will take a systematic approach to food and packaging waste, with talks covering technical elements of packaging design to prolong food shelf-life, general principles of safety and challenges for food contact materials, examples of successful food-waste conversion products, and recent research targeting consumer perception and engagement.
CHAIR	Qian Janice Wang & Ilke Uysal Ünalan

SESSION 2

MONDAY, January 31, 13:20 – 15:40 CET
Find us on Zoom

13:20 CET	SESSION START
Keynote Talk	**Migration of substances from food contact materials into food – Legal requirements and practical challenges** Eddo Hoekstra Team leader of JRC's food contact material group, Belgium & Italy
Keynote Talk	**Sustainable packaging or food waste – Do we have to choose?** Gry Carl Terrell Danish Meat Research Institute (DMRI), Danish Technological Institute, Denmark
Flash Presentation	**Redesign and recyclability challenges in flexible food packaging – Spotlight on cereals and confectionery packaging** Anna-Sophia Bauer Department of Applied Life Sciences, University of Applied Sciences Vienna, Austria
Flash Presentation	**Is stereocomplex polylactide a high gas barrier solution for food packaging?** Qi Chen Department of Food Science, Aarhus University, Denmark
Break & Poster Session	**Find us at Gather.town**

SESSION 2

MONDAY, January 31, 13:20 – 15:40 CET
Find us on Zoom

Keynote Talk	**Upcycled food from by-products to avoid food waste – Definition, market, and consumer perception** Jessica Aschemann-Witzel Department of Management, Aarhus University, Denmark
Keynote Talk	**Using tailored consumer-centric engagement campaigns to promote a more sustainable food packaging behaviour, the INORMPACK project** Niki Alexi Department of Food Science, Aarhus University, Denmark
Flash Presentation	**Waste not, want not: European consumers and alternative proteins from fish waste** Marija Banovic Department of Management, Aarhus University, Denmark
Flash Presentation	**Possibilities for using flour made from waste bread as an ingredient in new bread products** Line Pedersen Department of Food Science, Aarhus University, Denmark

Panel discussion with all keynote speakers

15:40 CET	**SESSION END**

POSTER SESSION AND MINGLING

MONDAY, January 31, 15:40 – 17:00 CET
Find us at Gather.town

SESSION 3

TUESDAY, February 1, 9:30 – 11:50 CET
Find us on Zoom

TITLE	DIETARY AND TECHOLOGICAL OPPORTUNITIES TO REDUCE NON-COMMUNICABLE DISEASES
	What should we eat to stay healthy and avoid diseases? Nutrition is one of the biggest drivers of chronic diseases, yet the answer to this apparently simple question remains a subject of debate. In this session, modern nutrition science will take central stage, going beyond the discovery of essential micronutrients and their role in deficiency diseases. This session will cover the fundamental aspects of foods and diet patterns, the microbiome, and dietary fibers, and their role on non-communicable disease.
CHAIR	Mario Martinez-Martinez & Martin Krøyer Rasmussen

SESSION 3

TUESDAY, February 1, 9:30 – 11:50 CET
Find us on Zoom

9:30 CET	SESSION START
Keynote Talk	**Metabolic associated fatty liver diseases and diet** Henning Grønbæk Department of Hepatology & Gastroenterology, Aarhus University Hospital, Denmark
Keynote Talk	**Can nutritional changes reduce obesity in children?** Jens Meldgaard Bruun Department of Clinical Medicine, Aarhus University, Denmark
Flash Presentation	**Investigating the impact of pre-pregnancy BMI on human milk** Katrine Overgaard Poulsen Department of Food Science, Aarhus University, Denmark
Break & Poster Session	**Find us at Gather.town**
Keynote Talk	**Potential of fermented dairy to modulate microbiota composition and activity in obesity** Clarissa Schwab Department of Biological and Chemical Engineering, Aarhus University, Denmark

SESSION 3

TUESDAY, February 1, 9:30 – 11:50 CET
Find us on Zoom

Flash Presentation	**Protein-based delivery systems for improving the bioavailability of bioactive compounds** Negin Hashemi Department of Food Science, Aarhus University, Denmark
Keynote Talk	**Dietary fibers – Fighting NDCs on multiple fronts** Laura Nyström Institute of Food, Nutrition and Health, ETH Zurich, Switzerland
Flash Presentation	**Exploring non-covalently bound polyphenols to enhance the nutritional quality of glycemic carbohydrates** Julie Thing Jensen Department of Food Science, Aarhus University, Denmark

Panel discussion with all keynote speakers

11:50 CET	**SESSION END**

LUNCH BREAK AND POSTER SESSION

TUESDAY, February 1, 11:50 – 13:00 CET
Find us at Gather.town

SESSION 4

TUESDAY, February 1, 13:00 – 15:20 CET
Find us on Zoom

TITLE	RESILIENT FOODS AND CLIMATE CHANGE
	Global climate change causes more frequent and extreme weather events along with an increasing temperature. In many regions of the world, this lead to considerable changes in phenomena such as droughts and floods. These changes affect the agricultural systems, and the weather extremes can potentially destabilize food systems and global food security, so is imperative to develop resilient crops and sustainable use of plants. In this session, we will discuss possible solutions and innovative strategies for a more sustainable and robust agricultural system in a future scenario.
CHAIR	Sandra Beyer Gregersen & Dennis Konnerup

SESSION 4

TUESDAY, February 1, 13:00 – 15:20 CET
Find us on Zoom

13:00 CET	SESSION START
Keynote Talk	**Physiological and genetic responses of tomato plants to combined abiotic stresses** Rhong Zhou Department of Food Science, Aarhus University, Denmark
Flash Presentation	**Investigating the effects of different light qualities on morphology, physiology and metabolism of crops in closed production systems** Carolina Falcato Fialho Palma Department of Food Science, Aarhus University, Denmark
Keynote Talk	**Climate change resilience of ecosystems in West Africa** Anne Mette Lykke Department of Ecoscience, Aarhus University, Denmark
Flash Presentation	**Unconventional seed oils and fats from West African trees – Biodiversity conservation, traditional use and potential** Imaël Henri Nestor Bassolé University of Ouagadougou, Burkina Faso
Break & Poster Session	**Find us at Gather.town**

SESSION 4

TUESDAY, February 1, 13:00 – 15:20 CET
Find us on Zoom

Flash Presentation	**Investigating the potential of Nordic wheat genotypes in coping with climate** Lamis Abdelhakim Department of Food Science, Aarhus University, Denmark
Keynote Talk	**Jack of all trades – A root trait conferring drought, flood and salinity tolerance in rice and maize** Ole Pedersen Department of Biology, University of Copenhagen, Denmark
Flash Presentation	**A novel experimental approach to measure root tissue permeance to oxygen** Shuai Tong Department of Biology, University of Copenhagen, Denmark

Panel Discussion with all keynote speakers

15:20 CET	**SESSION END**

POSTER SESSION AND MINGLING

MONDAY, January 31, 15:20 – 17:00 CET
Find us at Gather.town

KEYNOTE SPEAKERS

OPENING TALKS

MICHELLE H. WILLIAMS
Department of Food Science, Aarhus University, Denmark

Michelle is head of the Department of Food Science at Aarhus University. Since 2003, she has gained experience primarily in leading research groups in the areas of fruit production, postharvest sciences, plant production and sustainable land use. These leadership roles have included accountability for revenue targets and delivery of science, managing key client relationships, building research networks, project management of large government funded programmes, mentoring and developing staff, staff recruitment, resource and performance management.

MILENA CORREDIG
Department of Food Science, Aarhus University, Denmark

Milena Corredig has been a Full Professor in Food design and technology since 2006, at University of Guelph and since 2019 at Aarhus University, in the FOOD department. She is currently also CiFOOD Center Leader. Prof. Corredig completed her Bachelor studies at the University of Milano, Italy, and her Master and PhD in Food Science from the University of Guelph, Canada.

SESSION 1

TRANSITION TOWARDS SUSTAINABLE PROTEIN SOURCES

STIG PURUP
Department of Animal Sciences, Aarhus University, Denmark

Stig Purup has a background in Biology and a PhD in Medicine from Aarhus University. He is a Senior Scientist at the Department of Animal Science at Aarhus University, Foulum, and an adjunct professor at Aalborg University, Department of Chemistry and Bioscience. At AU, he is leading the Theme group "Applied Cell Biology and Biomarkers". He has more than 25 years of experience in cell biology and lactation physiology and has published 115 peer reviewed articles among these 55 peer reviewed articles on mammary development, lactation and milk components. His main research areas are applied cell biology and animal physiology with special focus on the importance of bioactive and nutritional components in complex natural mixtures such as milk, serum, plant and tissue extracts. His overarching interest lies in elucidating effects and mechanisms of components in health and disease by use of experimental cell-based models with human and animal tissues. Currently, he is the leader of a Novo Nordisk Foundation project: "What do we drink in 2030? In vitro milk based on cultured cells", and he also participate in more research projects with the purpose of developing know-how for cell-based milk production as a sustainable alternative to cow´s milk, thereby reducing greenhouse gasses emission in the long term.

TRINE KASTRUP DALSGAARD
Department of Food Science, Aarhus University, Denmark

Trine Kastrup Dalsgaard is associate professor at AU-FOOD and received her master degree as Cand Polyt Biotechnology from Aalborg University in 2002. She was awarded her PhD degree in Food Science from Aarhus University in 2008. In the years hereafter, milk protein and oxidative changes were her main field of expertise, with mass spectrometry as main technique. She build up a state-of-the-art LC- and GC-MS-lab in the department and developed methods to understand underlying mechanisms and chemistry. The focus on mass spectrometry brought new ways with metabolomics in humans, animals and plants. During the last decade, her main focus has been alternative protein source with focus on blue and green biomasses as well as natural colorants. Optimization of the green biorefinery in lab-scale and understanding the molecular interaction and chemical changes taking place during processing is key.

SESSION 1

TRANSITION TOWARDS SUSTAINABLE PROTEIN SOURCES

ROBERTO FOSCHINO
Università degli studi di Milano, Italy

Roberto Foschino has been Associate Professor of Food Microbiology at Department of Food, Environmental and Nutritional Sciences (Università degli studi di Milano) since 2001. He is quality manager for the Bachelor degree course in Viticulture and Oenology and he was the Head of the Microbiology section of his Department from 2014 to 2020. In 2016 he was visiting researcher at Georgian Agrarian University of Georgia, Tbilisi, Georgia; in 2017 visiting professor at Chinese Animal Plant Foodstuffs Inspection Centre, Tianjin, China. He is lecturer of applied microbiology in different courses at the Agriculture Faculty. His research topics are focused on i) exploration and exploitation of genetic and functional biodiversity of microbial strains for food production, in particular of lactic bacteria and yeasts in dairy products, alcoholic beverages and sourdoughs for bakery products; ii) characterization of bacteriophages and study of the relationship with their hosts in food processes in a "phage therapy" approach; iii) detection and typing of pathogens and spoilage bacteria in food; iv) application of predictive models of microbial growth for the evaluation of food safety and quality. Since 1997, principal investigator and head of research unit for a dozen regional, national and international projects and scientific manager of research programs commissioned by about thirty private companies.

SESSION 2

FOOD AND PACKAGING WASTE

EDDO HOEKSTRA
1) European Commission, Joint Research Centre Directorate F – Health, Consumers and Reference Materials, Unit Food and Feer Compliance, Belgium
2) European Union Reference Laboratory for Food Contact Materials, Italy

Eddo Hoekstra studied chemical engineering at the Delft University of Technology and did his PhD in chemistry at the VU Amsterdam. He worked some years at TNO and then moved to the Joint Research Centre of the European Commission. Currently he is a team leader of JRC's food contact material group that is split over sites in Belgium and Italy. At the same time he is an operational manager of the European Union Reference Laboratory for food contact materials.

GRY CARL TERRELL
Danish Meat Research Institute (DMRI), Danish Technological Institute, Denmark

Gry Carl Terrell has an M.Sc. in Food Science and Technology from University of Copenhagen, with emphasis on microbiology, food safety, and spoilage. Gry has a diverse work experience from the food manufacturing and analytical industry in the United States and Denmark. Since 2020, she has been working as a Senior Consultant at the Danish Meat Research Institute, a division of the Danish Technological Institute in Taastrup, Denmark.

SESSION 2

FOOD AND PACKAGING WASTE

JESSICA ASCHEMANN-WITZEL
Department of Management, Aarhus University, Denmark

Jessica Aschemann-Witzel is Professor and head of Centre at the 'MAPP Centre - Research on Value Creation in the Food sector' at the Department of Management, Aarhus School of Business and Social Sciences, Aarhus University. Her research focuses on marketing and consumer behaviour challenges along the supply chain of fast moving consumer goods in general and food in specific, especially issues around health and sustainability. Topics include acceptance of healthy eating policy, consumer-related food waste, organic food, sustainability claims, plant-based protein food product development and pricing.

NIKI ALEXI
Department of Food Science, Aarhus University, Denmark

Dr. Niki Alexi is a Postdoc researcher of Food Science at Aarhus University. Her interdisciplinary research focuses on sustainability and the reduction of food and packaging waste within the food value chain, via food supply chain or consumer targeted interventions. To achieve this, she uses her sensory science expertise to validate novel prediction tools and processing technologies for their potential to extent the shelf life of food products and her consumer science expertise to unravel consumer consumption habits, barriers and drivers of sustainable behaviour and use this knowledge as a starting point of building targeted dissemination and engagement strategies.

SESSION 3

DIETARY AND TECHNOLOGICAL OPPORTUNITIES TO REDUCE NON-COMMUNICABLE DISEASES

HENNING GRØNBÆK
Department of Hepatology & Gastroenterology, Aarhus University Hospital, Denmark

Henning Grønbæk's main research area is in the field of inflammatory liver diseases from chronic viral hepatitis and NAFLD to liver cirrhosis and complications. He has especially focused on the role of macrophages and macrophage activation markers and the link between macrophages, local and systemic inflammation and metabolism. He has performed studies in NASH and cirrhosis patients with portal blood sampling as markers for liver disease severity and metabolism. He has significant experience in performing experimental NASH studies including preclinical testing of potential new drugs.

JENS MELDGAARD BRUUN
Department of Clinical Medicine, Aarhus University, Denmark

Jens Meldgaard Bruun is an MD, PhD from the University of Aarhus. He is a specialist in endocrinology and internal medicine, working as a researcher and clinician with diabetes, nutrition and obesity.
Currently he holds a position as professor in nutrition at the Department of Clinical Medicine, University of Aarhus and is working as a consultant at the Steno Diabetes Centre Aarhus. In additions, he is affiliated as professor in adipose tissue metabolism at the Department of Nutrition, Exercise and Sports, University of Copenhagen.
Main areas of research: Human studies in relation to nutrition, adipose tissue metabolism, diabetes, obesity - treatment and associated diseases.

SESSION 3

DIETARY AND TECHNOLOGICAL OPPORTUNITIES TO REDUCE NON-COMMUNICABLE DISEASES

CLARISSA SCHWAB
Department of Biological and Chemical Engineering, Aarhus University, Denmark

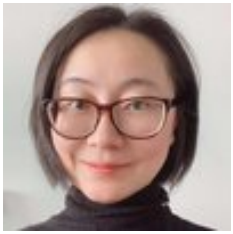
Clarissa Schwab obtained a PhD in Technical Microbiology from TU Munich, Germany in 2006. After working as a postdoc at the University of Alberta, Canada, in Food Microbiology, and at the University of Vienna, Austria in Ecogenomics, she joined the ETH Zurich, Switzerland, in 2011 as senior scientist. In Zurich, she established her research program in Food and Gut Biotechnology and habilitated in 2018. Clarissa worked as a lecturer at the Czech University of Life Sciences in Prague, and joined Aarhus University as Associate Professor in 2020. Her Functional Microbe Technology Group investigates and exploits microbialfunctions in food and gut ecosystems for increased food safety and gut health.

LAURA NYSTÖM
Institute of Food, Nutrition and Health, ETH Zurich, Switzerland

Laura Nyström, D. Sc. (Food Sciences) graduated from the University of Helsinki, Finland in 2002, finished her doctoral studies in 2008 in Food Chemistry, and continued her career as a postdoctoral researcher (2008-2009) in the group of Cereal Technology (University of Helsinki). After working as a tenure track Assistant Professor of Food Biochemistry at ETH Zurich, Switzerland in 2009-2016, she was promoted Associate Professor of Food Biochemistry in 2016, and Full Professor from 2022. The current research of Dr. Nyström's group is centered around healthy and sustainable foods and food ingredients through exploration of the health promoting constituents and their mechanisms of action, together with an improved and diversified use of plant-based materials for food production thereby improving food safety and food security. Together with her team Prof. Nyström is developing sensitive analytical methods for the study of molecular interactions of soluble dietary fibres with nutritionally relevant ligands, and applies these to explore the underpinning mechanisms of health benefits of various different dietary fibres. Further research in her group relate to study of genetic diversity of grains as well as utilization of new crops and industrial side streams for food use and ingredient extraction. Their research on extraction of antioxidants from olive mill side streams to improve circularity and sustainability along with quality of food products recently led to the formation of Gaia Technologies GmbH, a startup company aiming to commercialize olive antioxidant extracts for use in food and cosmetics.

SESSION 4

RESILIENT FOODS AND CLIMATE CHANGE



RONG ZHOU
Department of Food Science, Aarhus University, Denmark

Rong Zhou is an Assistant Professor at Department of Food Science, Aarhus University. Her research focus is on the responses of crops, vegetables and fruits to abiotic stresses. She is interested in various plant species including tomato, wheat, cucumber, soybean, faba bean and strawberry. She works on the selection and identification of tolerant genotypes, during which the potential tolerance mechanisms can be uncovered. The knowledge concerning plant physiology especially for photosynthesis and chlorophyll fluorescence, plant metabolism and high throughput sequencing is applied. Using the diverse knowledge and techniques, we investigate the comprehensive responses of plants to individual and multiple stresses with the aim to clarify the regulatory mechanisms.

ANNE METTE LYKKE
Department of Ecoscience, Aarhus University, Denmark

Anne Mette Lykke is Senior Researcher at Department of Ecoscience, Aarhus University. She has a PhD in biology from Aarhus University. Her research is centred around ethnobotany and sustainable use of plants and has for many years focused on the tropics, mainly Africa. She has coordinated several multidisciplinary projects on nature conservation, biodiversity, prevention of desertification and sustainable development. Presently she focuses on sustainable use of oils from native African oil trees, which have interesting properties for food and cosmetics and at the same time have potentials to increase resilience, climate change mitigation and food security in African communities. The research is applied and conducted in close collaboration with local communities and research institutions in Africa.

SESSION 4

RESILIENT FOODS AND CLIMATE CHANGE

OLE PEDERSEN
Department of Biology, University of Copenhagen, Denmark

Prof. Ole Pedersen at the University of Copenhagen, Denmark, is working with abiotic stress in cereals. Prof. Pedersen's research seeks to identify root and shoot traits in natural wetland plants and wild relative to crops. A recent discovery concerns the multiple functions of a well-known root trait that holds the potential to improve tolerance to soil flooding, drought and salinity without any obvious trade-offs. Lately, his research has focused on flood and salinity tolerance of rice and he is currently leading Climate-smart African Rice, which is a program aiming at improving the resilience of African rice.

LIST OF POSTERS

Find us at Gather.town

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#1.2	**Extraction and evaluation of sea lettuce protein** Louise Juul Pedersen
#1.3	**Protein quality and nutritional value in plant-based drinks** Ida Schwartz Roland
#1.4	**Food processing side streams as a novel source for proteins** Jessica Brzezowska

SESSION 2	FOOD AND PACKAGING WASTE
#2.1	**Redesign and recyclability challenges in flexible food packaging – Spotlight on cereal and confectionery packaging** Anna-Sophia Bauer
#2.2	**Is stereocomplex polylactide a high gas barrier solution for food packaging?** Qi Chen
#2.3	**Waste not, want not: European consumers and alternative proteins from fish waste** Marija Banovic
#2.4	**Possibilities for using flour made from waste bread as an ingredient in new bread products** Line Pedersen

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#3.1	**Investigating the impact of pre-pregnancy BMI on human milk** Katrine Overgaard Poulsen
#3.2	**Protein-based delivery systems for improving the bioavailability of bioactive compounds** Negin Hashemi
#3.3	**Exploring non-covalently bound polyphenols to enhance nutritional quality of glycemic carbohydrates** Julie Thing Jensen

SESSION 4	RESILIENT FOODS AND CLIMATE CHANGE
#4.1	**Investigating the effects of different light qualities on morphology, physiology and metabolism of crops in closed production systems** Carolina Falcato Fialho Palma
#4.2	**Unconventional seed oils and fats from West African trees – Biodiversity conservation, traditional use and potential** Imaël Henri Nestor Bassolé
#4.3	**Investigating the potential of Nordic wheat genotypes in coping with climate change** Lamis Abdelhakim
#4.4	**A novel experimental approach to measure root tissue permeance to oxygen** Shuai Tong

ORGANIZING COMMITTEE

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Department of Food Science, Aarhus University, Denmark

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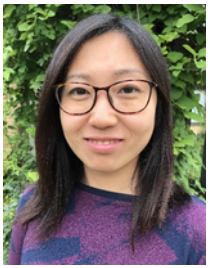

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