

ISNFF 2025

PROGRAMME AT A GLANCE

	14 September / Sun	15 September / Mon	16 September / Tue	17 September / Wed
All day		Registration	Registration	Registration
08:30 - 09:00		Opening Ceremony		ISNFF 2026 Conference Induction
09:00 - 10:30		PL1 PL2 PL3	PL4 PL5 PL6	PL7 PL8 PL9
10:30 - 11:00		Nutrition Break / Poster Session	Nutrition Break / Poster Session	Nutrition Break
11:00 - 13:00		S1 S2	S7 S8	S13 (Flash Talk Presentation) S14
13:00 - 14:00		Lunch provided	Lunch provided AGM Meeting (Lunch provided)	Lunch provided
14:00 - 16:00		S3 S4	S9 S10	S15 S16
16:00 - 16:30	Registration	Nutrition Break / Poster Session	Nutrition Break / Poster Session	Nutrition Break
16:30 - 18:30		S5 S6	S11 S12	S17 S18
18:30 - 19:30				Closing and Student Competition Award Ceremony
20:00 - 23:00	Free time	Welcoming of participants	Free time	Gala Dinner*

* ISNFF and Fellow Award Winners will be announced at the Congress Gala Dinner, which will be a ticketed event.

AGM: Annual General Meeting of ISNFF (restricted to Professional Members of ISNFF).

PL (1-9): Plenary (30 min each presentation including questions).

S (1-18): Session (20 min each presentation including questions).

ROOM A	ROOM B
Session 1: Polyphenols, their Metabolites, Antioxidant, and Health - 1	Session 2: Proteins and Bioactive Peptides - 1
Session 3: Upcycling and Zero Waste Processing of Food - 1 IUFoST & ISNFF Session	Session 4: Proteins and Bioactive Peptides - 2
Session 5: Fermented Food and Beverages, Food, and Health	Session 6: Proteins and Bioactive Peptides - 3
Session 7: Polyphenols, their Metabolites, Antioxidant, and Health - 2	Session 8: Proteins and Bioactive Peptides - 4
Session 9: Upcycling and Zero Waste Processing of Food - 2 IUFoST & ISNFF Session	Session 10: Food Production, Processing (Including Ultra-Process), Nutrition, and Health
Session 11: Functional Lipids, Omega-3, and Dietary Supplement	Session 12: Traditional and Novel Approaches for Bioavailability Improvement
Session 13: Flash Talk Session	Session 14: R&D of Functional Foods, Nutraceuticals, and Dietary Supplements
Session 15: Functional Carbohydrate and Controlled-Release	Session 16: Spices, Fruits/Vegetables, Nuts, Microbiome
Session 17: Analytical Methods, Molecular Docking Combined with Cereals and Legumes	Session 18: Marine and Aquaculture Products, Carotenoids, and Regulation

PLENARY SPEAKERS

Moderators:

Fereidoon Shahidi (Memorial University of Newfoundland, Canada)

Nguyen Vu Hong Ha (International University, Vietnam National University, Vietnam)

PL1	1077	Upcycling of food processing discards and generation of functional food ingredients and nutraceuticals Fereidoon Shahidi - Memorial University of Newfoundland (Canada)
PL2	1056	R&D roadmaps and ecosystem for successful functional food products Pavinee Chinachoti - IUFoST President-Elect (Thailand)
PL3	1063	Bioprocessing blueprints and marine bioproducts Colin J. Barrow - Deakin University (Australia)

Moderators:

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Jianping Wu (University of Alberta, Canada)

PL4	1044	Bioavailability of polyphenol metabolites-conjugate are active or inactive? Toshiro Matsui - Kyushu University (Japan)
PL5	1059	Multifunctional food bioactive peptides for cardiovascular disease prevention: Challenges and perspectives Carmen Lammi - University of Milan (Italy)
PL6	1192	Nutritional lipids: Trends of research and market development Xuebing Xu - Wilmar (Shanghai) Biotechnology Research and Development Center Ltd. (China)

Moderators:

Ronald B. Pegg (University of Georgia, USA)

Tien Nguyen (International University, Vietnam)

PL7	1057	Reduction of oxalates: Should physical, chemical, or biological approaches be chosen? Nguyen Vu Hong Ha - International University, Vietnam National University (Vietnam)
PL8	1095	Valorization of flounder fish by-products from filet processing into functional food ingredients You-Jin Jeon - Jeju National University (Republic of Korea)
PL9	1090	Resistant starch formation and application for low-carb food production Pham Van Hung - International University, Vietnam National University (Vietnam)

ORAL PRESENTATIONS

September 15, 2025 (Monday)

Session 1: Polyphenols, their Metabolites, Antioxidant, and Health - 1

Moderators:

Jerzy Zawistowski (University of British Columbia, Canada)

Petras Rimantas Venskutonis (Kaunas University of Technology, Lithuania)

O1	1089	Nanotechnology and functional Foods–Opportunities, perspectives, applications, and regulations Jerzy Zawistowski - University of British Columbia (Canada)
O2	1138	Extraction and application of rosmarinic acid and carnolic acid from <i>Melissa officinalis</i> and <i>Rosmarinus officinalis</i> : Natural antioxidants for sustainable food preservation and antimicrobial therapy Olatunji Salako - University of West Attica (Greece)
O3	1115	Antioxidant potential of Lophium setigerus-bone hydrolysate against H ₂ O ₂ -induced oxidative stress <i>in vitro</i> and <i>in vivo</i> LI Yiqiao Carmen - Jeju National University (Republic of Korea)
O4	1141	Novel postbiotic metabolites derived from proanthocyanidins demonstrate potential to mitigate metabolic dysregulation H.P. Vasantha Rupasinghe - Dalhousie University (Canada)
O5	1130	Characterization of phenolic compounds in purple carrot–enriched wild rice noodles and physical assessment Beverly Too - University of Manitoba (Canada)
O6	1105	Phytochemicals for functional foods and nutraceuticals: Prospects and challenges Petras Rimantas Venskutonis - Kaunas University of Technology (Lithuania)

Session 2: Proteins and Bioactive Peptides - 1

Moderators:

Rotimi Aluko (University of Manitoba, Canada)

Jianping Wu (University of Alberta, Canada)

O1	1066	Structure and function of pea protein-derived peptide inhibitors of butyrylcholinesterase Rotimi Aluko - University of Manitoba (Canada)
O2	1075	Canola meal as a source of bioactive peptides for the prevention of osteoporosis Jianping Wu - University of Alberta (Canada)
O3	1067	Novel food protein-derived bitter taste blockers and their mechanisms of action Prashen Chelikani - University of Manitoba (Canada)
O4	1073	Protein hydrolysates from flaxseed/sophia (<i>Descurainia sophia</i> L.) seed meal serve as a source of antioxidant and ACE inhibitory peptides Chandrika Sewwandi Dissanayaka - Memorial University of Newfoundland (Canada)
O5	1149	Flaxseed-derived trypsin inhibitor: Physicochemical characterization and application in fish surimi gel production Hitomi Kumagai - Nihon University (Japan)
O6	1080	Functional evaluation of buckwheat albumin-polysaccharide conjugates Kazumi Ninomiya - Gunma University (Japan)

Session 3: Upcycling and Zero Waste Processing of Food - 1 IUFoST & ISNFF Session

Moderators:

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Pavinee Chinachoti (IUFoST President-Elect, Thailand)

O1	1191	Upcycling of several food by-products for food and feed applications Kazuo Miyashita - Hokkaido Bunkyo University (Japan)
O2	1079	Upcycling oilseed processing industry co-products for functional ingredients Nandika Bandara - University of Manitoba (Canada)
O3	1201	Exploring fruit biowaste bioactive compounds for development of functional food and drug therapies Shivraj Nile - National Agri-Food Biotechnology Institute – NABI (India)
O4	1125	Upcycling of virgin coconut oil processing by-products into coconut protein-based ingredients: Characterization, <i>in vitro</i> digestion behavior, and effects on immune response biomarkers Restituto Tocmo - University of Reading (UK)
O5	1184	Closing the loop: Transforming seafood co-products into sustainable lobster bait in the blue circular economy Zhuliang Tan - Subait Inc, Nova Scotia, Canada; Zhejiang Xingye Group Co., Ltd., Zhoushan, Zhejiang (China)
O6	1064	Valorization of nut processing by-products: Opportunities in functional food and health industries Cesarettin Alasalvar – TÜBİTAK MAM (Türkiye)

Session 4: Proteins and Bioactive Peptides - 2

Moderators:

Richard FitzGerald (University of Limerick Ireland)

Lorenza d'Adduzio (University of Milan, Italy)

O1	1167	Limpet (<i>Patella vulgata</i>) protein concentrate hydrolysates: preparation, characterisation and <i>in vitro</i> bioactive properties Richard FitzGerald - University of Limerick (Ireland)
O2	1207	Development of bioactive 3D-printed scaffolds functionalized with okara-derived peptides for tissue regeneration Lorenza d'Adduzio - University of Milan (Italy)
O3	1190	Antidiabetic potential and bioavailability challenges of a modified yeast-derived peptide (VW9) and its derivatives Mahta Mirzaei - Ghent University Global Campus (Republic of Korea)
O4	1173	Contribution of genetic background to nutritional and bioactive properties of Canadian peas (<i>Pisum sativum</i>) Matthew Nosworthy - Agriculture and Agri-Food Canada (Canada)
O5	1172	Regulation of Ras p21-Ral GTPase pathway through bitter receptor agonist, Quinine Raj Bhullar - University of Manitoba (Canada)

Session 5: Fermented Food and Beverages, Food, and Health

Moderators:

Christofora Hanny Wijaya (IPB University, Indonesia)

Min-Hsiung Pan (National Taiwan University, Taiwan)

O1	1177	Piceatannol attenuates benzo[a]pyrene/DSS-induced colorectal cancer in mice Min-Hsiung Pan - National Taiwan University (Taiwan)
O2	1205	Standardizing traditional fermented dairy product production <i>via</i> starter cultures made with lactic acid bacteria blends: A case study on nono production George Cavender - Clemson University (USA)
O3	1144	Improvement of high-fat diet-induced gut dysbiosis in mice by fermented botanical product and its peptides produced by digestion of small intestinal mucosa extract Tomoko Asai Emel - Kyoto University (Japan)
O4	1092	"Oncom", a fermented food made from agriculture residue as a promising functional food Christofora Hanny Wijaya - IPB University (Indonesia)
O5	1193	Impact of functional foods on antibiotic resistome in human gut Pangzhen Zhang - The University of Melbourne (Australia)
O6	1043	Potential of oat protein in preventing hypertension and its cardiovascular complications Thomas Netticadan - Agriculture & Agri-Food Canada (Canada)

Session 6: Proteins and Bioactive Peptides - 3

Moderators:

Kenji Sato (Kyoto University, Japan)

Nan Shang (China Agricultural University, China)

O1	1165	Oral administration of glutathione improves liver function via enhancing cysteine transportation to liver Kenji Sato - Kyoto University (Japan)
O2	1164	Antioxidant properties and prediction of bioactive peptides produced from sophia meal (<i>Descurainia sophia</i> L.) Thi Ty Na Ngo - Nong Lam University (Vietnam)
O3	1154	Immunomodulatory effects of proline-containing diketopiperazines (cSP, cAP, and cLP) on J774A.1 macrophage Ann Elaine Wagan - Kyoto University (Japan)
O4	1153	Ultrasound-assisted enzymatic hydrolysis enhances bioactive peptide yield and bioactivity from common bean and pumpkin seed proteins: antioxidant, anti-inflammatory and anti-steatotic effects Erick Huerta-Rodriguez - Tecnológico de Monterrey (Mexico)
O5	1151	Sturgeon collagen peptides as potential anti-aging agents: From preparation to molecular mechanisms Nan Shang - China Agricultural University (China)

September 16, 2025 (Tuesday)

Session 7: Polyphenols, their Metabolites, Antioxidant, and Health - 2

Moderators:

Rong Tsao (Agriculture & Agri-Food Canada, Canada)

Vasanth Rupasingh (Dalhousie University, Canada)

O1	1086	Dietary polyphenols as antioxidants, anti-inflammatory agents, prebiotics and postbiotics Rong Tsao - Agriculture & Agri-Food Canada (Canada)
O2	1088	Gastrointestinal fate of acai berry polyphenols and anthocyanins: Impact of food matrix Kumkum Ravish - Deakin University (Australia)
O3	1081	Bioaccessibility enhancement of lentil hulls phenolics using steam explosion and high-pressure processing Sarusha Santhiravel - Memorial University of Newfoundland (Canada)
O4	1072	Durian fruit rind: A rich source of bioactive compounds with potential biological activities Hoang Chinh Nguyen - Deakin University (Australia)
O5	1044	Bioavailability of polyphenol metabolites- conjugates are active or inactive? Toshiro Matsui - Kyushu University (Japan)
O6	1186	Antioxidant capacity, antimicrobial properties, and glycemic enzyme inhibition of caesalpinia minax hence extract Ngoc Thao Ngan Trinh - Nong Lam University (Vietnam)

Session 8: Proteins and Bioactive Peptides - 4

Moderators:

Wang Liao (Southeast University, China)

Yasutaka Shigemura (Tokyo Kasei University, Japan)

O1	1148	Relationship between hydroxyproline peptides concentration in human blood and condition of osteoarthritis after 12 weeks of collagen peptide ingestion Yasutaka Shigemura - Tokyo Kasei University (Japan)
O2	1131	Antioxidant and anti-inflammatory activities of pea protein hydrolysate in lipopolysaccharide-stimulated RAW 264.7 macrophages Deepak Kadam - University of Manitoba (Canada)
O3	1108	Anti-hypertensive effects of egg white hydrolysate: A synergy between gut microbiome-dependent and independent mechanisms Kaustav Majumder - University of Nebraska-Lincoln (USA)
O4	1101	The regulatory effects of food protein-derived peptides on glucose metabolism: evidence from new perspectives Wang Liao - Southeast University (China)
O5	1093	Thermal structural alterations of carnosine by heat treatment in chicken breast Megumi Hosokawa - Tokyo Kasei University (Japan)

Session 9: Upcycling and Zero Waste Processing of Food - 2
IUFoST & ISNFF Session

Moderators:

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Zhuliang Tan (Subait Inc, Nova Scotia, Canada; Zhejiang Xingye Group Co., Ltd., Zhoushan, Zhejiang, China)

O1	1208	Building a regional blue bioeconomy: Upcycling of seafood organic waste in Atlantic Canada Heather Burke - Memorial University of Newfoundland (Canada)
O2	1099	Utilization of innovatively processed food waste residues for sustainable aquafeed formulation Krishmali Ekanayake - Deakin University (Australia)
O3	1104	Enzymatic hydrolysates from lophiomus setigerus byproducts: a sustainable approach to promote muscle growth R.P.G.S.K. Amarasiri - Jeju National University (Republic of Korea)
O4	1136	Upcycling of mustard seed processing by-products: A comprehensive profiling of mustard bran phenolics and glucosinolates and their antioxidant potential after solid-state fermentation by <i>Rhizopus</i> spp. Joy Roasa - Agriculture and Agri-food Canada (Canada)
O5	1157	Hydrothermal-assisted co-recovery of pectin, phenolics, and sugars coupled with development of highly functional insoluble dietary fibres from apple pomace Sachin Talekar - Deakin University (Australia)

Session 10: Food Production, Processing (Including Ultra-Process), Nutrition, and Health

Moderators:

Woo-Ju Kim (Seoul National University of Science and Technology, Republic of Korea)

Farnaz Maleky (Ohio State University, USA)

O1	1091	Physical and tribo-rheological properties of agglomerated guar gum with fucoidan binder Juneha Bak - Dongguk University-Seoul (Republic of Korea)
O2	1058	Novel approach for control of food safety: Potential of AI technology Woo-Ju Kim - Seoul National University of Science and Technology (Republic of Korea)
O3	1170	Impact of confinement-based sucrose feeding on honey yield, physicochemical properties and microbial composition of heterotrigona itama stingless bee species Rabiatul Adawiah Mohd Noor - Universiti Putra Malaysia (Malaysia)
O4	1146	Protein–lipid colloidal matrices for enhanced structural fidelity in 3D food printing Farnaz Maleky - Ohio State University (USA)
O5	1078	Quality evaluation of brown rice-based flaked breakfast cereal enriched with defatted soybean and ginger blends Mojisola Oladapo - Obafemi Awolowo University (Nigeria)

Session 11: Functional Lipids, Omega-3, and Dietary Supplement

Moderators:

Chin-Kun Wang (Chung Shan Medical University, Taiwan)

Jaroslav Kralovec (Apollo Advanced Biosciences, Canada)

O1	1204	Long-chain fatty acid-derived therapeutics: emerging frontiers in lipid-based medicines Jaroslav Kralovec - Apollo Advanced Biosciences (Canada)
O2	1076	Improvement of gac fruit aril oil on eyes and skin Chin-Kun Wang - Chung Shan Medical University (Taiwan)
O3	1110	Bioprocessing of squid viscera for production of omega-3 rich oil Asavari Achyut Joshi - Deakin University (Australia)
O4	1065	Correlating surface activity with the foaming properties of milk upon limited lipolysis Nguyen Nam Dung Phan - University of Guelph (Canada)
O5	1049	Development and evaluation of vitamin d fortified cream sandwich biscuits for addressing micronutrient deficiency in school-age children Muhammad Umair Arshad - Government College University Faisalabad (Pakistan)
O6	1045	Structured lipids containing DHA and EPA: Potential nutritional and health benefits Lanh Van Nguyen - Memorial University of Newfoundland (Canada)
O7	1188	Adulteration detection and compositional profiling of fish oil softgel capsules using GC-MS: A focus on omega-3 fatty acids Thamer Alghamdi - Saudi Food and Drug Authority (Saudi Arabia)

Session 12: Traditional and Novel Approaches for Bioavailability Improvement

Moderators:

Shuyuan Shi (China Agricultural University, China)

Kaustav Majumder (University of Nebraska-Lincoln, USA)

O1	1206	Hansen solubility-based screening of natural deep eutectic solvents (NADES) for selective extraction of methyl gallate-rich fractions from <i>Paeonia</i> spp. Sana Abbas - Kaunas University of Technology (Lithuania)
O2	1180	Natto-derived dipeptide Gln-Gln improves cognitive function through BBB penetration and hippocampal modulation Shigeru Katayama - Shinshu University (Japan)
O3	1155	<i>In vitro</i> digestive stability of extracellular polysaccharides from <i>Bifidobacterium animalis</i> RH and analysis of prebiotic effects Shuyuan Shi - China Agricultural University (China)
O4	1132	Taste engineering: Next-gen savory peptides <i>via</i> peptidomics and computational chemistry Kaustav Majumder - University of Nebraska-Lincoln (USA)
O5	1102	Traditional and novel approaches to evaluate the digestion and absorption of carbohydrates Tong Wang – Southeast University (China)
O6	1134	Comparison of basic chemical composition and antioxidant activity of whole garlic plants harvested at various times Jerzy Zawistowski - University of British Columbia (Canada)

September 17, 2025 (Wednesday)

Session 13: Flash Talk Session

Moderators:

Fereidoon Shahidi (Memorial University of Newfoundland, Canada)

Ronald B. Pegg (University of Georgia, USA)

O1		
O2		
O3		
O4		
O5		
O6		

Notes: Selected students (up to 15) from oral and poster sessions will advance to the flash talk session upon invitation. Therefore, all student presenters are expected to be prepared for giving a 5 min (3 min talk with 3 slides + 2 min questions) talk. There will be a maximum of 15 awards to be presented for the first (one awardee), second (two awardees), and the rest as third place (17 awardees); the latter one depends on meeting the required quality. Awards consist of a certificate and cash. All invited finalists must be a member of ISNFF, so applications fees for 2025 will be deducted from the cash payment to ensure membership compliance (please have your membership application completed if you are invited and are not an ISNFF member already).

Session 14: R&D of Functional Foods, Nutraceuticals, and Dietary Supplements

Moderators:

Shiming Li (Huanggang Normal University, China)

Nae-Cherng Yang (Chung Shan Medical University, Taiwan)

O1	1176	The protective effects of <i>Gastrodia elata</i> biophytochemicals on brain diseases Shiming Li - Huanggang Normal University (China)
O2	1135	The synthesis, toxicity, and safety profile of parapyruvate Nae-Cherng Yang - Chung Shan Medical University (Taiwan)
O3	1048	Oral administration of cysteine peptides attenuates UV-B-induced skin erythema and pigmentation and increases skin brightness in humans Ayako Sakuma - Mitsubishi Corporation Life Sciences Limited (Japan)
O4	1107	Synergistic antimicrobial potential of herbal extract-based nanoparticles from <i>Azadirachta indica</i> , <i>Aloe vera barbadensis</i> , and <i>Curcuma longa</i> Ghulam Mustafa Kamal - Khwaja Fareed University (Pakistan)
O5	1082	Valorization of agricultural by-products using electrolysis technology for development of functional food Parkash Meghwar - University of Karachi (Pakistan)
O6	1179	Effect of curcumin on STX-induced brain glucose metabolic dysregulation and neurotoxicity in lobster cockroach model Kehinde Aluko - Federal university of Technology (Nigeria)

Session 15: Functional Carbohydrate and Controlled-Release

Moderators:

Amin Bin Ismail (Universiti Putra Malaysia, Malaysia)

Gow-Chin Yen (National Chung Hsing University, Taiwan)

O1	1111	Health-promoting properties and components of wheat fermented by <i>Schizophyllum commune</i> mushroom Amin Bin Ismail - Universiti Putra Malaysia (Malaysia)
O2	1062	RS4 Tapioca resistant starch ameliorates high-fat diet-induced obesity in mice by modulating lipid metabolism and gut microbiota Gow-Chin Yen - National Chung Hsing University (Taiwan)
O3	1050	Nanoemulsion-based delivery of chrysin for enhanced functional efficacy in food applications Eui-Baek Byun - Korea Atomic Energy Research Institute (Republic of Korea)
O4	1090	Resistant starch formation and application for low-carb food production Pham Van Hung - Vietnam National University (Vietnam)
O5	1158	Trehalulose-rich stingless bee honey improves glucose tolerance and insulin sensitivity in type 2 diabetic-induced rats <i>in vivo</i> – A dose response study Norhasnida Zawawi - Universiti Putra Malaysia (Malaysia)

Session 16: Spices, Fruits/Vegetables, Nuts, Microbiome

Moderators:

Nandika Bandara (University of Manitoba, Canada)

Yuan Soon Ho (China Medical University, Taiwan)

O1	1185	Assessment of anti-inflammatory potential of Georgia pecan phenolics using murine and human macrophages Ronald B. Pegg - University of Georgia (USA)
O2	1126	Total saponin, polysaccharide, tannin, and flavonoid contents, and DPPH inhibitory activity of <i>Ilex annamensis</i> , <i>Ilex cochinchinensis</i> , <i>Ilex rotunda</i> , and <i>Ilex triflora</i> crude methanol extracts An Chieu Tran - Vietnam Academy of Science and Technology (Vietnam)
O3	1133	Dietary γ -glutamyl valine: A novel modulator of gut microbiota for atherosclerosis alleviation Kaustav Majumder - University of Nebraska (USA)
O4	1178	Phloretin increases anti-HER2 antibody drug affinity for cancer cells as an adjunct therapy for drug-resistant tumors in HER2-positive breast cancer Yuan Soon Ho - China Medical University (Taiwan)
O5	1137	A novel thermal processing approach to enhance target phytochemicals in medicinal-edible plants for high-value nutraceuticals Yao Tang - Tianjin University of Science and Technology (China)

Session 17: Analytical Methods, Molecular Docking Combined with Cereals and Legumes

Moderators:

Banu Sezer (Anton Paar GmbH, Austria)

Licheng Gao (Ghent University, Belgium)

O1	1183	Multimodal analytical approaches for enhancing quality in functional food systems Banu Sezer - Anton Paar GmbH (Austria)
O2	1196	Combined nitrogen and sulfur fertilization on the structural and physicochemical properties of buckwheat starch Licheng Gao - Ghent University (Belgium)
O3	1166	Investigating protein hydrolysates as dual DPP-IV and ACE inhibitors through integrated <i>in silico</i> and <i>in vitro</i> approaches Ali Iqbal - China Medical University (Taiwan)
O4	1055	Metabolomics-driven discovery of bioactive compounds in functional foods for health and therapeutic applications Doralyn Dalisay - University of San Agustin (Philippines)
O5	1161	Anti-obesity effect of adzuki bean saponin and its related molecular mechanism Baojun Xu - Beijing Normal-Hong Kong Baptist University (China)

Session 18: Marine and Aquaculture Products, Carotenoids, and Regulation

Moderators:

Trust Beta (University of Manitoba, Canada)

Deepika Dave (Marine Institute of Memorial University of Newfoundland, Canada)

O1	1129	Assessment of bioaccessibility of dietary carotenoid compounds from durum wheat Trust Beta - University of Manitoba (Canada)
O2	1195	Exploring high-value applications of Atlantic seaweeds: A multi-sectoral perspective Deepika Dave - Memorial University of Newfoundland (Canada)
O3	1113	<i>Sargassum swartzii</i> -derived sulfated polysaccharides attenuate urban particulate matter-induced lung inflammation <i>via</i> inhibition of TLR-mediated NF- κ B signalling Dinusha Shiromala Dissanayake - Jeju National University (Republic of Korea)