



**FOOD SCIENCE  
2025**

**TENTATIVE  
PROGRAMME**

**ScitechSeries**

**SLOTS  
AVAILABLE**

**2<sup>ND</sup> INTERNATIONAL CONFERENCE ON**

# **FOOD SCIENCE AND TECHNOLOGY**

**SEPTEMBER 19-20, 2025 | ROME, ITALY**

**Theme: "Feeding the Future: Advances in Food Science and Technology"**



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## SCIENTIFIC COMMITTEE



**CONNIE ROGERS**  
Holistic Health  
Coaching, USA



**WAN ROSLI WAN ISHAK**  
University Sains,  
Malaysia



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## MAJOR SESSIONS

- Advances in Food Science and Technology
- Food Engineering and Materials Science
- Food Allergies: Detection, Prevention, and Management
- Artificial Intelligence in Food Production and Quality Control
- Innovative Approaches in Food Safety and Detection
- Obesity, Diabetes, and Endocrinology in Food Science
- Dairy Science and Milk Product Technologies
- Advances in Food Chemistry and Nutritional Science
- Technology of Meat, Fish, Poultry, and Their Products
- Global Food Security and Emerging Challenges
- Food Safety Standards, Quality Control, and Management Systems
- Innovations in Food Processing and Technology
- Food Chemistry and Biochemistry: Recent Advances
- Food Bioscience, Biotechnology, and Biophysics
- Food Laws, Regulations, and Policy Development
- Techniques in Food Preservation and Shelf-Life Enhancement
- Food and Chemical Toxicology
- Food Toxicology: Current Trends and Research
- Food Substitution, Adulteration, and Detection Methods
- Food Engineering and Sustainable Manufacturing Practices
- Traditional Foods and Innovations in Future Foods
- Foodborne Diseases and Emerging Food Allergens
- Sustainable Food Waste Management Strategies
- Personalized Nutrition and the Future of Food

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## KEYNOTE PRESENTATIONS

**Title:** Nutritional Metabolism & Metabolic Syndrome

**Connie Rogers**, Holistic Health Coaching, USA

**Title:** The ability of winter melon (*benincasa hispida*) in improving nutritive values and controlling glycaemic parameters

**Wan Rosli Wan Ishak**, University Sains, Malaysia

## ORAL PRESENTATIONS

**Title:** Investigations into Nanopore-Based Sequencing for Portable Detection of Food-borne Pathogens: Simulation, Detection Limit, and Quantification

**Andrew George Gehring**, Agricultural Research Service, USA

**Title:** Advancements in detection methods for foodborne pathogens

**Cheryl Armstrong**, Agricultural Research Service, USA

**Title:** New innovative functional food: Danube carp (*Cyprinus carpio*) lactically fermented with *Lactiplantibacillus pentosus*

**Barbu Vasilica**, University of Galati, Romania

**Title:** The consumers rights through the lens of the persistent problem of seafood fraud/ substitution: a study on Marine Invertebrate Mislabeling in Northern Spain

**Maria Celenza**, University of Oviedo, Spain

**Title:** Investigating the effect of diabetes risk reduction diet (DRRD) on breast cancer risk reduction: A Review study

**Adeleh Khodabakhshi**, Kerman University of Medical Sciences, Iran

**Title:** Effect of rice variety and location on nutritional composition, physicochemical, cooking and functional properties of newly released upland rice varieties in Ethiopia

**Agimassie Agazie Abera**, Bahir Dar University, Ethiopia

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**Title:** Formulation of a Non-Dairy Probiotic Yoghurt in Context to Preclusion of Health Measures

**Anshuman Roy**, Regional Food Research and Analysis Centre, India

**Title:** Determinants of multiple maize technology package adoption in Ethiopia: evidence from the Sidama region

**Ashenafi Guye Dumara**, Haramaya University, Ethiopia

**Title:** Who is actually self-sufficient in terms of food production? An alternative approach to measuring food self-sufficiency

**Jakub Olipra**, Warsaw School of Economics, Poland

**Title:** Study of whey proteins and their hydrolysates from milks of cameline, bovine, ovine, caprine and equine species

**Halima El Hatmi**, University of Gabes, Tunisia

**Title:** Fish Gelatin Structure and Physical Properties: Influence of extraction type

**Svetlana Derkach**, 1Murmansk Arctic University, Russia



# Venue

## Rome, Italy

**Rome**, the Eternal City, is a stunning tapestry of history, art, and culture. Ancient landmarks like the Colosseum and the Pantheon stand alongside the vibrant energy of modern life. Visitors can wander through charming piazzas, savor authentic pasta, and enjoy gelato while soaking in the rich atmosphere. The Vatican City, home to breathtaking art and spiritual significance, adds to Rome's allure. Every corner reveals a story, making it a timeless destination for travelers.



## CONTACT US

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