

17 th June		18 th June		19 th June	
8:30-9:00	Registration				
9:00-9:30	Opening Ceremony	9:00-9:40	P3. Luciano Navarini "New trends in Coffee Research: a Chemical Perspective"	9:00-9:40	P5. Gaud Dervilly-Pinel "An ever-increased confidence in chemical food safety driven by latest analytical innovation"
9:30-10:10	P1. Livia Sarkadi "Peter Czedik-Eysenberg Lecture. The role of food chemistry in the development of food science. History and future challenge"	9:45-10:45	Oral presentations Room 1 – Functional Composition Room 2 – Food Processing Room 3 – Food Packaging	9:45-10:45	Oral presentations Room 1 – Functional Foods Room 2 – Food Composition Room 3 – Food Processing
10:15-11:00	Oral presentations Room 1 – Functional Foods Room 2 – Food Safety Room 3 – Food Sustainability	10:45-11:30	Coffee break / posters session	10:45-11:30	Coffee break / posters session
11:00-11:45	Coffee break / posters session	11:30-12:30	Room 1 – Functional Composition Room 2 – Food Processing Room 3 – Food Packaging	11:30-12:30	Oral presentations Room 1 – Functional Foods Room 2 – Food Safety Room 3 – Food Processing
11:45-12:45	Oral presentations Room 1 – Functional Foods Room 2 – Food Safety Room 3 – Food Processing	12:30-13:00	K3 Saskia Van Ruth Smelling fraud: sniffing spices"	12:30-13:00	K5. Ricardo Calado "The geographic origin of seafood - Why should we care about traceability?"
12:45-13:15	K1. Nicoletta Pellegrini "Food design and low-calorie intake"	13:00-14:30	Lunch break	13:00-14:30	Lunch break

13:15-14:30	Lunch break	14:00-14:25	Vendors seminars	14:00-14:25	Vendors seminars
14:30-15:10	P2. Isabel Ferreira "Functionalizing food with natural bioactive ingredients"	14:30-15:10	P4. Jesus Simal Gandara "What to do to fit our food system for the future?"	14:30-15:10	P6. Barbara Burlingame "Achieving sustainable Diets - the fundamental role of the food chemist"
15:15-16:30	Oral presentations Room 1 – Functional Foods Room 2 – Food Composition Room 3 – Food Sustainability	15:15-16:30	Oral presentations Room 1 – Functional Foods Room 2 – Food Composition Room 3 – Food Safety	15:10-15:40	K6. Richard FitzGerald "Marine protein-derived biofunctional peptides"
16:30-17:15	Coffee break and poster session	16:30-17:15	Coffee break and poster session	15:40	Closing ceremony
17:15-18:30	Oral presentations Room 1 – Functional Foods Room 2 – Food Composition Room 3 – Food Processing	17:15-18:00	Oral presentations Room 1 – Functional Foods Room 2 – Food Processing Room 3 – Food Safety	16:10	Farewell party
18:30-19:00	K2. Lilia Ahrné "Customised dairy products by gentle processing"	18:00-18:30	K4. Yildirim Selçuk "Active food packaging"		
19:30	Welcome reception	20:00	Congress dinner		