

Food Science Virtual Conference 2025



SCIENTIFIC PROGRAM

10th International Virtual Conference on Food Science & Nutrition

December 06-07, 2025

Virtual Conference (Online Meeting)

Delight Scientific Conferences

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<https://food-nutrition.delightscientific.com/>

Scientific Program

10th International Virtual Conference on Food Science & Nutrition

December 06-07, 2025 | Virtual Conference

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Virtual Conference (Zoom) | Time Zone: GMT+0 (London, UK)

December 06, 2025 | 09:30 AM

09:30-09:35

Opening Ceremony

Keynote Speaker Session

09:35-10:00

Title: Dual Memory Characteristics and Twinning Detwinning Reactions Governing Shape Reversibility in Shape Memory Alloys

Osman Adiguzel, Firat University, Turkey

10:00-10:25

Title: Interaction and gel properties of mixed proteins from large yellow croaker (*Pseudosciaena crocea*) roe and soy

Jiao Jia, Dalian Polytechnic University, China

10:25-10:50

Title: Exploring Carboxamide Derivatives as Promising Anticancer Agents: Design, In Vitro Evaluation, and Mechanistic Insights

Manal Mamdouh Al-Najdawi, Middle East University, Jordan

10:50-11:15

Title: Preparation and characterization of iron-chelating peptides from large yellow croaker (*Pseudosciaena crocea*) roe

Yixu Wang, Dalian Polytechnic University, China

11:15-11:40

Title: Do Low-Glycaemic index or Glycaemic Load Diets Improve Weight Loss? Evidence from a Systematic Review and Meta-analysis

Khadidja Chekima, University Malaysia Sabah, Malaysia

Plenary Speaker Session 1

Sessions

Nutrition & Health Chemistry & Food Chemistry Application | Food Chemistry | Food Management Systems | Nutritional Therapy and Treatments

Sessions

Osman Adiguzel, Firat University, Turkey

Chairperson	Khadidja Chekima, University Malaysia Sabah, Malaysia
11:40-12:05	Title: Recent advances in marine-derived protein/polysaccharide hydrogels: Classification, fabrication, characterization, mechanism and food applications
	Jianan Yan, Dalian Polytechnic University, China
12:05-12:30	Title: Large yellow croaker roe protein isolates/gellan gum hydrogels improve the alleviating effect of curcumin on DSS-induced colitis
	Yinan Du, Dalian Polytechnic University, China
12:30-12:55	Title: Modification of Spanish mackerel (<i>Scomberomorus niphonius</i>) surimi gels by three anionic polysaccharides
	Zhujun Zhang, Dalian Polytechnic University, China
12:55-14:00	Poster Speaker Session
P001	Title: Synergistic potential of the combination of different compounds in Caco-2 cells
	Cecilia Bartoli, A. Menarini Industrie Farmaceutiche Riunite S.r.l. via dei Sette Santi, Italy
P002	Title: Moringa flour as a functional ingredient in chicken burgers during frozen storage
	Grethel Teresa Choque Delgado, National University of San Agustín of Arequipa – Arequipa, Peru
P003	Title: Valorization Of Pomelo Peel Through Optimised Extraction Of Bioactives And Incorporation Into Functional Energy Bars
	Komal Thind, I.K.G. Punjab Technical University, India
P004	Title: Exploring medicinal potential and drug delivery solutions of Celastrol from the Chinese "Thunder of God Vine"
	Zimo Ren, University of Science and Technology, China
P005	Title: Phage Display's Prospects for Early Diagnosis of Cervical Cancer
	Jianghua Tu, University of Texas Health Science Center at Houston, USA
P006	Title: Insights into the Corrosion Inhibition Performance of Isonicotinohydrazide Derivatives for N80 Steel in 15% HCl Medium: An Experimental and Molecular Level Characterization
	Abdelkarim Ait Mansour, University Ibn Zohr, Morocco
14:00-14:30	Refreshment Break
Plenary Speaker Session 2	
14:30-14:55	Title: In Situ Labeling of Pathogenic Tau Using Photo-Affinity Chemical Probes

	You Wu, Memorial Sloan-Kettering Cancer Center, United States
14:55-15:20	Title: Bridging materials science with environmental preservation and industrial progress Rania ZENATI, Ahmed Zabana University, Relizane, Algeria
15:20-15:45	Title: Novel Thiadiazine Thiones and their biological Screening as Prodrug Candidates Jamshed Hashim, BOKU University, Austria
15:45-16:10	Title: Microfluidic-SERS Platform with In-situ Nanoparticle Synthesis for Rapid E. coli Detection in Food Heera Jayan, Jiangu University, Zhenjiang 212013, China
16:10-16:35	Title: Anti-inflammatory and Analgesic Effects of Crude Extracts and Isolated Bioactive Fractional Compounds from Pouzolzia sanguinea Axel H. Schönthal, University of Southern California (USC), USA
16:35-17:00	Title: An in silico perception for newly isolated flavonoids from peach fruit as privileged avenue for a countermeasure outbreak of COVID-19 Md. Qamrul Ahsan, Department of Pharmacy, Southern University, Bangladesh
17:00-17:25	Title: Helicobacter pylori Infection and Its Association with Mediterranean Diet Adherence in Lebanese Children and Adolescents: A Cross-sectional Study Rosy Mitri, Beirut Arab University, Lebanon
17:25-17:50	Title: Variation in Phenolic Profile, Antioxidant, and Anti-Inflammatory Activities of Salvadora oleoides Arifa khanam, Government College University Faisalabad, Pakistan
17:50-18:15	Title: Dietary Inclusion Effects of Dried Mealworm, Hydrolyzed Mealworm, Fermented Poultry By-Product, and Hydrolyzed Fish Soluble Protein on Weaning Pigs' Performance, Fecal Score and Blood Profiles Usman K. Kolawole, Dankook University, Korea
Closing & Award Ceremony	
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