

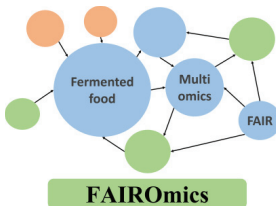
Final Program



15 – 17 April 2026
Organized by



In Cooperation With



Co-Sponsored by



Contents

General Information	4
Badges.....	5
Best Paper Award	8
Conference Location	4
Conference Proceedings.....	6
How to get there.....	4/5
Internet Connection.....	6
Meeting Room.....	6
Need Help?	6
Paper Legend	8
Registration.....	6
Social Events and Lunches	6/7
Tickets	5
Quick Program Overview.....	9
Welcome Address	13
Scientific Program	13
Wednesday, April 15.....	13
Thursday, April 16.....	18
Friday, April 17	23
FOODSIM'2028.....	26
Conference Location.....	27
Notes.....	33
Registration Form	31
EUROSIS Contact Info.....	32

General Information

1.1 Conference Location

The FOODSIM'2026 Conference itself is held at



University of Leuven/Campus
Ghent

BUILDING L - ROOM L226

Gebroeders de Smetstraat 1
9000 Ghent

 Tel: +32.9 265 86 10

 Email: iiw.gent@kuleuven.be

See the Campus map for more
info at the back of the programme.

The meeting room is in building L located to the LEFT of the main entrance of the campus. (The way to the meeting room will be signposted) Registration will start on Wednesday at 8.00 a.m. and end at 5.00 p.m. On Thursday from 8.15 a.m. till 5.00 p.m. On Friday from 8.15 a.m. till 09.00 a.m. The registration desk will be located in front of room **L226** on the same level as the meeting room in **Building L**.

Reaching the University Leuven – Campus Ghent

By Plane:

Ghent lies some 40 km to the west of the airport of Brussels and some 70 kms from Charleroi-(Brussels South Airport) if you fly Ryanair. See below how to get reach Ghent from these different airports.

On arrival at Brussels Airport, probably with Brussels Airlines take a train towards Brussels, where you can change trains for Ghent at either Brussels North, Central or South (Midi). At each of these stations you can take the IC-Train either to Ostend, Knokke-Blankenberge or De Panne and exit in Ghent Sint-Pieters station. First stop after Brussels. (travel time approx. 35 mins)

From Charleroi airport you can take a bus to Charleroi Station. From there you take the train to Brussels South and change trains there for Ghent. At this station you can take the IC-Train either to Ostend, Knokke-Blankenberge or De Panne and exit in Ghent Sint-Pieters station. First stop after Brussels. (travel time approx. 35 mins)

By Train:

From Germany see the German Railway Information Site and also check the information on the ICE train from Cologne to Brussels.

From London see the EUROSTAR Information Site for information on trains between London and Brussels.

From Paris see the THALYS Information Site for information on trains between Paris and Brussels.

General Information

From Amsterdam see the [THALYS Information Site](#) for information on trains between Amsterdam (Schiphol Airport) and Brussels. If you take this train then you can also change trains in Antwerp and take the Ostend or Lille bound trains to reach Ghent Sint-Pieters station.

More information about timetables of [trains in Belgium](#).

By Tram:

Ghent has an excellent network of trams and busses run by the [De Lijn](#) company which cover everywhere you could wish to go. You can buy tickets from De Lijn offices, some newsagents, ticket machines at the bus/tram stops, by SMS or from the drivers. Tickets bought before boarding are substantially cheaper than those bought from the drivers and the present-time cost of a single ticket, bought in advance, is 2.50 Euro. Single tickets must be validated in the machine on board and are then good for 60 minutes. There are also day tickets (dagpas) valid for 24, 72 or 120 hours costing respectively 7,5 and 15 Euros. These also must be validated at the start of the first journey. The machines are quite simple to use and those at the train station have several language options. Payment can be credit/debit card or cash and the machines give change for notes up to 10 Euro. Or you can send an SMS (textmessage) to 4884 to pay for your ticket or download DeLijn app on your phone to make payments.

To view the tram network go to this [webpage](#). The tram to take is line 4 direction Rabot/Moscou from Ghent Sint-Pieters Station.

By Bus:

You can reach Ghent from anywhere in Europe by [EUROLINES](#). The EUROLINES coach stops at Ghent St.Pieters Station and at Ghent Dampoort. Within to use a bus Ghent see the information on [De Lijn](#) website.

ALL OTHER MAPS ARE AT THE BACK OF THIS PROGRAMME

1.2 Badges

Each registrant will receive a name badge upon registration. The badge must be worn in order to be admitted to the technical sessions, lunches and social event.

1.3 Tickets

Extra tickets for the social event and lunches are available from the Registration desk. (**at conference prices**)

Price: (or equivalent in another currency) for extra tickets. All participants will be issued with tickets for lunch and the conference dinner. **Or just the badge will apply.**

General Information

conference dinner: lunch	€ 95 € 25/lunch
-----------------------------	--------------------

1.4 Registration

The **FOODSIM'2026** Registration Desk will be open for information and registration **in front of meeting room L226** on the second floor of **BUILDING L** in the same hallway as the meeting rooms:

Wednesday, April 15.....8.00 a.m. to 05.00 p.m.
Thursday, April 168.15 a.m. to 05.00 p.m.
Friday, April 178.15 a.m. to 09.00 a.m.

1.5 Conference Proceedings

Each fully paid registrant will be provided with a copy of the Conference Proceedings (printed format and/or electronic format) after the conference. Price: (or equivalent in another currency) for an extra printed copy

FOODSIM'2026 Proceedings	€ 60 (plus 6% VAT)= € 63,6
--------------------------	----------------------------

Other Proceedings can be ordered from the EUROSIS website.

1.6 Meeting Room

The **FOODSIM'2026** meeting room is room **L226**, located to the left of the main entrance of the University entrance in **BUILDING L on the second floor**. To enter the buildings use the ground floor entrance for Building L. Directions to the room will be signposted.

1.7 Internet Connection

There is full free WIFI at the conference site. Participants are advised to log in using their EDUROAM account.

1.8 Need Help?

Please see the conference desk in front of **ROOM L226** for your questions

1.9 Social Events and Lunches

All registrants are invited: To the **Reception** on **Wednesday April 15th**, **Coffee Breaks** (Wednesday, Thursday, Friday) and the **Lunches** during the conference days (Wednesday and Thursday) and the **Conference Dinner on Thursday the 16th of April** at 20.00 hours at **Brasserie Ha, Kouter 29, Ghent**.

General Information



Coffee Breaks
University of Leuven/Campus
Ghent
 Gebroeders de Smetstraat 1
 9000 Ghent
 ☎ Tel: +32.9 265 86 10



Lunches and Reception

Cafeteria ZONE 1

To the **Conference Dinner**



From 20.00 p.m to 22.30 p.m.

The conference dinner will be held
 on **Thursday the 16th of April** in
 the evening at
Brasserie Ha
 Kouter 29
 9000 Gent

☎ Tel: + 32. 9 265 91 81
 Website: <https://brasserieha.be/>



General Information

1.10 Best Paper Award

During the conference the papers, which were accepted as extended papers will be judged by the committee and participants in order to choose the best paper of the FOODSIM'2026 conference. The best paper candidate receives a certificate signed by the General Conference and Program Chairs and also a **free registration to any EUROSIS conference LATER THIS YEAR.**

1.11 Paper Legend:

Each paper is designated before each paper by its number. This number has to be entered on the form for the best paper award.

The room has an LCD projector and an overhead projector

SESSION CHAIRPERSONS

ALL NAMES OF SESSION CHAIRPERSONS IN THIS PROGRAM ARE PROVISIONAL. Session Chairs are chosen on a voluntary basis by proposals by either authors or local committee members or are appointed by the Track Chairs, General Program Chair or General Conference Chair. They are responsible for their assigned session. They make sure their speakers are available, take care of the timing within the session, chair the discussion after each presentation and introduce each speaker based on the CV's given to them by the authors. **If a session chair is not available then the first author takes on the responsibility to chair**

Sessions with extended papers: If you are a session chair in a session with extended papers make sure the session participants have a copy of the best paper award form and ask them to return them to you at the end of the session. After the session hand over the collected forms to Philippe Geril.

THE NUMBERS NEXT TO THE PRESENTATIONS DENOTE THE PAGE-NUMBERS IN THE PROCEEDINGS. IF NO NUMBERS ARE MENTIONED THEN THIS PAPER IS NOT PUBLISHED IN THE PROCEEDINGS

THE AUTHORS WHO ARE UNDERLINED ARE NORMALLY THE PRESENTERS

ONLY PAPERS IN GREY BOXES ARE THE EXTENDED PAPERS ELIGIBLE FOR THE BEST PAPER AWARD

PAPER NUMBERS IN THE FINAL PROGRAMME FOLLOWED BY "ONL" MEAN THESE PAPERS WILL BE PRESENTED ONLINE AND PAPER NUMBERS IN THE FINAL PROGRAMME FOLLOWED BY "NP" MEAN THESE PRESENTATIONS WILL BE WITHOUT A PAPER IN THE PROCEEDINGS

FINAL PROGRAMME FOODSIM'2026 QUICK OVERVIEW

WEDNESDAY, 15th APRIL 2026	
08.00-17.00	REGISTRATION IN FRONT OF ROOM L226, BUILDING L, 2 ND FLOOR
08.30-09.00	MEETING ROOM BUILDING L ROOM L-226
	INTRODUCTION TO FOODSIM'2026
09.00-10.00	SESSION - BUILDING L ROOM L-226
	FOOD PROCESS SYSTEMS ENGINEERING
10.00-10.30	COFFEE BREAK MEETING AREA IN FRONT OF ROOM L-226
10.30-11.30	KEYNOTE SESSION BUILDING L ROOM L-226
	KEYNOTE SPEAKER FERRUH ERDOGDU UANKARA, TURKYIE
11.30-12.30	SESSION BUILDING L ROOM L-226
	FOOD SAFETY AND RISK ASSESSMENT
12.30-14.00	LUNCH BREAK CAFETERIA, ZONE 1
14.00-16.00	SESSION BUILDING L ROOM L-226
	MULTISCALE MODELLING IN FOOD SYSTEMS
16.00-16.30	COFFEE BREAK MEETING AREA IN FRONT OF ROOM L-226
16.30-17.00	SESSION BUILDING L ROOM L-226
	FOOD SOFTWARE
17.00-19.00	SESSION BUILDING L ROOM L-226
	FOOD SYSTEMS AND FOOD VALUE CHAINS
19.00-20.30	WELCOME RECEPTION CAFETERIA, ZONE 1

THURSDAY, 16th APRIL 2026	
08.15-17.00	REGISTRATION IN FRONT OF ROOM L-226, BUILDING L, 2 ND FLOOR
08.20-10.00	SESSION BUILDING L ROOM L-226
	ANALOG AND DIGITAL SIMULATION IN FERMENTATION PROCESSES
10.00-10.30	COFFEE BREAK MEETING AREA IN FRONT OF ROOM L-226
10.30-11.30	KEYNOTE SESSION BUILDING L ROOM L-226
	KEYNOTE SPEAKER ENDA CUMMINS UCD, DUBLIN
11.30-12.30	SESSION BUILDING L ROOM L-226
	COMPLEX FOOD SYSTEMS
12.30-14.00	LUNCH BREAK CAFETERIA, ZONE 1
14.00-16.00	SESSION BUILDING L ROOM L-226
	PREDICTIVE MODELING: MICROBIAL GROWTH AND INTERACTIONS
16.00-16.30	COFFEE BREAK MEETING AREA IN FRONT OF ROOM L-226
16.30-18.30	SESSION BUILDING L ROOM L-226
	INNOVATIVE FOOD PROCESSING I
20.00-22.30	Conference dinner at Brasserie Ha, Kouter 29, 9000 Ghent

FRIDAY, 17th APRIL 2026	
08.15-09.00	REGISTRATION IN FRONT OF ROOM L-226, BUILDING L, 2 ND FLOOR
08.30-10.00	SESSION BUILDING L - ROOM L-226
	INNOVATIVE FOOD PROCESSING II
10.00-10.30	COFFEE BREAK MEETING AREA IN FRONT OF ROOM L-226
10.30-11.30	SESSION BUILDING L - ROOM L-226
	FAIR DATA FOR FOOD
11.30-13.00	KEYNOTE SESSION BUILDING L - ROOM L-226
	KEYNOTE SPEAKERS FIND4S
13.00-13.15	CLOSING SESSION FOODSIM'2026 AND BEST PAPER AWARD ROOM L-226

Conference Notes

NOTES

Wednesday, 15th April 2026

REGISTRATION

08.00 - 17.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

08.30 – 09.00

**MAIN ROOM L 226 BUILDING L – 08.30-09.00
WELCOME ADDRESS**

WELCOME

Introduction to FOODSIM'2026

Jan F.M. Van Impe, Katholieke Universiteit Leuven, Campus Ghent, Belgium
FOODSIM'2026, General Conference Chair

09.00 – 10.00

ROOM L 226 – 09.00-10.00

SESSION I

FOOD PROCESS SYSTEMS ENGINEERING

Chairs: Hayat Benkhelifa and Ferruh Erdogan

FOOD_INNOV_PROD_01

Computational Design for a Microwave Assisted Industrial Freeze Drying System

Caner Tasci, Huseyin Topcam, Ozan Karatas and Ferruh Erdogan..... 27

FOOD_PROCESS_03

About the Modeling of Granular Flow in Rotary Drums

Artemio Plana-Fattori, Kevin Lachin, Elias Daouk, Mikel Leturia, Khashayar Saleh and Marie Debacq 56

FOOD_PROCESS_05

Simulation of Coffee Bean Particle Motion in Distinct Roasting Technologies

Mark Al-Shemmeri and Dominik Werner 69

Welcome - Wednesday

Wednesday, 15th April 2026

10.00 - 10.30
COFFEE BREAK - MEETING AREA IN FRONT OF ROOM L-226

10.30 - 11.30

ROOM L-226 - 10.30-11.30

SESSION II

KEYNOTE

Chair: Emmanuel Bernuau



FOODSIM_KEY_03
Novel Greener Thermal Food Processing for Industrial Scale Design and Process Optimization
Ferruh Erdogdu, Department of Food Engineering, Ankara University, Ankara, Turkiye

11.30 - 12.30

ROOM L-226 - 11.30-12.30

SESSION III

FOOD SAFETY AND RISK ASSESSMENT

Chairs: Spiridon Konteles and Rajat Nag

FOOD_SAFE_03
DOE-Optimized Jalapeño Seed Extracts: UV-VIS/LC–MS Phenolic Profiles and *Listeria Monocytogenes* Growth Modeling
Thalia Tsiaka, Anthimia Batrinou, Efstathia Tsakali, Vassilia J. Sinanoglou and Spiridon J. Konteles..... 16

FOOD_RISK_ASSESSMENT_03
Risk-Based Prioritisation of Foodborne Pathogens associated with Ready-to-Eat Fresh Produce using a Probabilistic Modelling Framework
Vaibhav Bhatia, Rajat Nag, Michael Gaffney, Catherine M. Burgess, Jesús María Frías Celayeta and Enda Cummins 101

Wednesday, 15th April 2026

FOOD_RISK_ASSESSMENT_04 Human Health Risk Assessment of PFAS through Fish Consumption with Kinetic Bioaccumulation Modelling Vasiliki Polychronidou and <u>Rajat Nag</u>	106
--	------------

12.30 – 14.00
LUNCH BREAK - CAFETERIA, ZONE 1

14.00 - 16.00

ROOM L 226 - 14.00-16.00	SESSION IV
MULTISCALE MODELLING OF FOOD SYSTEMS	
Chairs: Satyajeet Sheetal Bhonsale and Tiny van Boekel	

FOOD_MULTI_02_NP Benchmarking Interpretability and Performance of Metabolic GNN’S and Black-Box ML Models on Yeast Phenotype Prediction <u>Yahya Farooqi</u> , Douwe Molenaar and Bas Teusink, Department of Systems Biology, Vrije Universiteit Amsterdam, Amsterdam, The Netherlands and Enrico Giamperi and Daniel Remondini, Department of Physics and Astronomy, University of Bologna, Bologna, Italy	
---	--

FOOD_MULTI_07 Multiscale Modelling and Analysis of Interactions in Synthetic Gut Communities <u>Stylianos Floros</u> , <u>Monika Pradhan</u> , Divina Sablan, Simen Akkermans, <u>Satyajeet S. Bhonsale</u> and <u>Jan F.M. Van Impe</u>	135
--	------------

FOOD_MULT_03 Automated Detection of Metabolic Switches and Key Regulators: Application to <i>Lactococcus lactis</i> Fermentation <u>Hashmat Bakshi</u> and Irene Otero-Muras	182
--	------------

FOOD_MULT_08 PIDE-Based Uncertainty Quantification in Stochastic Gene Regulatory Networks <u>Francisca Pizarro</u> , <u>Satyajeet Bhonsale</u> and <u>Jan F.M. Van Impe</u>	193
---	------------

FOOD_MULT_04 Ecologically Mediated Relationships among Food Phenotypes <u>Pedro Duarte</u> , Francesco Durazzi and Daniel Remondini	187
---	------------

Sessions - Wednesday

Wednesday, 15th April 2026

FOOD_MULT_10

A Sensitivity-Driven Framework for Optimizing Light Controlled Gene Expression in Bioprocess Systems

Pratham Kapavarapu, Satyajeet S. Bhonsale, Simen Akkermans

and Jan F.M. Van Impe 143

16.00 - 16.30

COFFEE BREAK - MEETING AREA IN FRONT OF ROOM L-226

16.30 - 17.00

ROOM L 226 - 16.30-17.00

SESSION V

FOOD SOFTWARE

Chair: Vaibhav Bhatia

FOOD_SOFT_01_NP

Evaluation of Physics-Informed-Neural-Networks for Fruit Firmness and Meat Analog Rheology

Ruud van der Sman and Xuezheng Guo, Food Process Engineering, Wageningen University & Research, Wageningen, The Netherlands

EXCELMED

Excellence Hub in Green Technologies:

Introducing Innovation Ecosystems in the Mediterranean Food Value Chain

Vasilis Valdramidis

17.00 - 19.00

ROOM L 226 - 17.00-19.00

SESSION VI

FOOD SYSTEMS AND FOOD VALUE CHAINS

Chairs: Efsthia Tsakali and Mohammad Yusuf

FOOD-CLIMATE_02

Spatio-Temporal Analysis of Antimicrobial Resistance in Europe

Lydia Katsini, Prem Kumar Loganathan, Satyajeet Sheetal Bhonsale

and Jan F.M. Van Impe 130

Wednesday, 15th April 2026

FIND4S_02

Dynamic Modeling of Blue Swimming Crab Value Chains: A Sustainable Engineering Framework for Indonesian Fisheries

Muhammad Yusuf, Sidney Akumu Odongo and Agus Suyanto..... 206

FOOD_BUS_01

A Discrete Choice Approach to Snack Selection

Sofia Liossi, Anastasia Kanellou and Efstathia Tsakali 42

FIND4S_03_NP

Hybrid alternative Protein-Base Food: Modelling a Healthier and more Digestible Foods

Rohadi, Mita Nurul Azkia, Ika Fitriana, Ajeng Wandan Sari Fajrin and Elok Waziroh, USM University of Semarang, Central Java, Indonesia

FOOD_CLIMATE_01

Virtual Reality and Serious Gaming for reducing Household Food Waste

Jagoda Hanuszewicz, Clara Fayyad and Charlotte Gerritsen 121

FIND4S_07

Virtual Reality and Serious Gaming for reducing Household Food Waste

Enny Purwati Nurlaili, Eka Mardiana, Heru Prastawa and Zainal Fanani Rosyada..... 222

19.00 - 20.30

RECEPTION - CAFETERIA, ZONE 1



Sessions - Wednesday

Thursday, 16th April 2026

REGISTRATION

08.15 - 17.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

08.20 - 10.00

ROOM L 226 – 08.20-10.00

SESSION VII

ANALOG AND DIGITAL SIMULATION IN FERMENTATION PROCESSES

Chairs: Anita Linnemann and Vasilis Valdramidis

FOOD_SUSTAIN_08

Optimization of pH, BG11 Concentration and Bicarbonate Supplementation for High-Density Growth of *Synechocystis* sp. PCC 6803

Jiawei Ding, Simen Akkermans, Dmytro Kozak, Satyajeet Bhonsale

and Jan F.M. Van Impe 95

FOOD_INNOV_PROD_07

Natural Fermentation of Black Conservolae and Kalamata Olives: Microbiological and Physicochemical Responses

Maria-Vagia Oikonomou, Eleni Kollia, Foteini Roumani, Efsthios Z. Panagou,

Marilena Dasenaki and Vasilis Valdramidis 165

FOOD_SUSTAIN_01

Extracting Food-Fermentation Knowledge using an NER Framework from Biological and Chemical Domains with LLM-Assisted Silver Annotations

Xingyu Zhu 168

FIND4S_10

Modeling Proximate Composition in Catfish-Enriched Tempeh as a Traditional Indonesian Fermented Food

Martina Widhi Hapsari, Lusiawati Dewi and Novia Anggraeni 227

FOOD_MULTI_12

Deriving Kinetic Models for a Beer Fermentation Process using Yield Analysis

Wannes Mores, Swaminathan Karupannan Marimuthu, Satyajeet S. Bhonsale,

Filip Logist and Jan F.M. Van Impe 148

10.00 - 10.30

COFFEE BREAK - MEETING AREA IN FRONT OF ROOM L-226

Thursday, 16th April 2026

10.30 - 11.30

ROOM L226 - 10.30-11.30

SESSION VIII

KEYNOTE

Chair: Moez Sanaa



FOOD_KEY_01

Towards Better Food Safety: Linking Predictive Microbiology, Risk Assessment, and System Complexity

Enda Cummins.....5

11.30 - 12.30

ROOM L226 - 11.30-12.30

SESSION IX

COMPLEX FOOD SYSTEMS

Chair: Enda Cummins and Lydia Katsini

FIND4S_09_NP

Multivariate Prediction of Raw Milk Bacterial Load from MBRT and Physicochemical Quality Indicators across Seasons and Farms in the Tropics

Muhammad Khaidar, Fariz Nurmita Aziz, Rudy Hartanto, Sri Mulyani, Ahmad Ni'matullah Al-Baarri, Setya Budi Muhammad Abduh, Department of Agriculture Sciences Universitas Diponegoro, Indonesia

FOOD_RISK_ASSESSMENT_05

Human Health Risk Assessment of Engineered Nanoparticles through Fish Consumption

Xiangyu Meng and Rajat Nag..... 114

FOOD_SUSTAIN_03

Operationalizing Sufficiency: Probabilistic Food Resource Management in Off-Grid Eco-Villages using Hybrid Petri Nets

Anant Sujatanagarjuna 77

12.30 - 14.00

LUNCH BREAK - CAFETERIA, ZONE 1

14.00 - 16.00

Sessions - Thursday

Thursday, 16th April 2026

ROOM L226 - 14.00-16.00
SESSION X
PREDICTIVE MODELING: MICROBIAL GROWTH AND INTERACTIONS

Chairs: Simen Akkermans and Dominique Swennen

FOOD_INNOV_PROD_06
Searching for Synergistic Bacterial Partners to improve Lentil Flour Fermentation by *Pleurotus Ostreatus*
Isa Hollopp, Eric Dugat-Bony, Pascal Bonnarne, Lukas Y. Wick

and Vincent Hervé 161

FOOD_MULTI_09
From Mono-to Polyculture: Microbial Interactions Shaping Short-Chain Fatty Acid Production in an In-Vitro Gut Model
Monika Pradhan, Simen Akkermans, Divina Gracia Sablan

 and Jan F.M. Van Impe 138

FOOD_MULTI_14
A Systematic Assessment of Generalized Lotka-Volterra Model Reliability for Microbial Interaction Inference
Saeed Salehi, Satyajeet Sheetal Bhonsale, Jan F.M. Van Impe

and Eva Balsa-Canto 196

FAIROMICS_02_NP
High-Throughput Screening for Plant-Fermenting and Texturizing Microbial Strains
Diogo Antunes, Novenesis

FOOD_MULTI_01_POS
Community Detection in a Plant-based Fermentation Knowledge Graph
Zoé Le Roux, Alessandra Merlotti, Francesco Durrazi, Daniel Remondini,

Sandra Dérozier and Hélène Chiapello 179

FOOD_INNOV_PROD_08_NP
Characterising Strain-Substrate Interactions through Acidification Kinetics in Plant-Based Fermentations
Ursula Louise Thomashoff *, Alina Kyrylenko*, Herwig Bachmann and Marjon Wells-Bennik, NIZO, Ede, and Eddy J. Smid and Marcel H. Zwietering,

*Wageningen University Wageningen, The Netherlands and Dario Ruggeri, University of Szeged, Szeged, Hungary

16.00 - 16.30
COFFEE BREAK - MEETING AREA IN FRONT OF ROOM L-226

Thursday, 16th April 2026

16.30 - 18.30

ROOM L226 - 16.30-18.30

SESSION XI

INNOVATIVE FOOD PROCESSING I

Chairs: Mark Al-Shemmeri and Suyitno

FOOD_INNOV_PROD_10_NP

When Temperature stops mattering in Thermal Inactivation: Modelling Radio Frequency Pasteurization of Sesame Seeds

Julian Espitia Perez, Simen Akkermans, Aiym Yermukhambetova, Dmytro Kozak, Jan F.M. Van Impe, BioTeC+, Chemical and Biochemical Process Technology and Control, KU Leuven, Ghent, Belgium

FIND4S_04

Optimum Processing Conditions of Cascara Kombucha: Maximum Antioxidant and Phenolic Content after Drying and Brewing

Muhammad I. F. Gunawan, Afif Arwani, Alifa R. Faradiani, Arum S. Dewi, Dwitya Kurniati, Kharisma I. Listyorini, Nabila F. Iskandar, Akmal Reyhan, Nada S. R. Duhita and Pradipta Bayuaji Pramono 210

FOOD_SUSTAIN_04

Efficient and Sustainable Cooking: Thermal Dynamics and Fat Composition as Drivers of Energy Consumption

Elena Hernández-Alhambra, Paula Guío, Ana María Ferrer Mairal, Maria Luisa Salvador, Begoña Calvo, Miguel Ángel Martínez Barca and Jorge Grasa..... 82

FIND4S_05

Development of a Hygienic Process for Traditional Mashed Cassava from Magelang (Getuk Magelang)

Suyitno, Cahyo Wibi Yogiswara, Ikhwan Taufik, Muhammad I.F. Gunawan, Alifa R. Faradiani, Nabila F. Iskandar and Arum S. Dewi 216

FOOD_PROCESS_01

Computational Analysis of Scraped Surface Heat Exchangers for Thermal Processing of Ice Cream Mixes

Kubra Bulduk-Sahin, Tuncay Yilmaz, Murat Sahin and Ferruh Erdogan 49

FIND4S_06_NP

Optimization of Galactomannan Extraction from Coconut Meat Residue Using a High-Shear Compartment-Based Mixer

Arief Rakhman Affandi, Vicha Fitriana, Iffah Muflihathi, UPGRIS, Semarang, Central Java, Indonesia

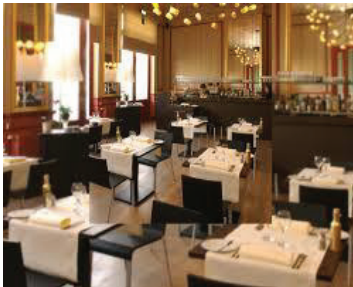
Sessions - Thursday

Conference Dinner

Thursday, 16th April 2026

20.00 - 22.30

20.00 - 22.30
CONFERENCE DINNER



From 20.00 p.m to 22.30 p.m.

The conference dinner will be held
on **Thursday the 16th of April** in
the evening at

Brasserie Ha
Kouter 29
9000 Gent

 Tel: + 32. 9 265 91 81

Website: <https://brasserieha.be/>



Friday, 17th April 2026

REGISTRATION

08.15 – 09.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

08.30 - 10.00

ROOM L 226 – 08.30-10.00

SESSION XII

INNOVATIVE FOOD PROCESSING II

Chair: Monika Polańska and Yoga Pratama

FIND4S_01

Modeling the Dynamics of Milk Fat Globule Size Distribution in Fat-Filled Goat Milk during Pasteurization and Storage

Yoga Pratama, Mario Benediktus Sutanto, Lutfi Purwitasari and Ulil Afidah 203

FOOD_INNOV_PROD_03

Accessibility of Arthospira Phenolic Compounds extracted by Microwave-Assisted Extraction

Sanja Ludoški, Ana M. Gomes, Manuela E. Pintado and Marta C. Coelho 34

FOOD_SUSTAIN_06

Data-Driven Prediction of Water Absorption in Food Soils using Hyperspectral Imaging

Ferren Pratama, Matthew Moore, Peter J. Fryer, Zhenyu J. Zhang and Estefania Lopez-Quiroga 90

FOOD_PROCESS_04

Development of a Computational Model for Microwave de-Crystallization of Honey

Ozan Karatas and Ferruh Erdogan 64

10.00 - 10.30

COFFEE BREAK - MEETING AREA IN FRONT OF ROOM L-226

10.30 - 11.30

ROOM L 226 - 10.30-11.30

SESSION XIII

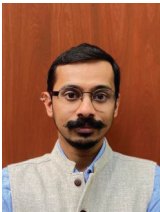
FAIR DATA FOR FOOD

Chairs: Setya Abduh and Moez Sanaa

Sessions - Friday

Friday, 17th April 2026**FOOD_PRED_01****Optimal Transport for Database Integration: A Nutritional Case Study**Flore N'kam Suguem153**FOOD_SUSTAIN_07****PBFF-KG: A FAIR Knowledge Graph towards Sustainable Design of Plant-Based Fermented Foods**Amgad Abdulmaqsod, Reda Ihtassine, Caroline Pénicaut, Anne Saint-Eve, Lucia Brisset, Axel-Cyrille Ngonga Ngomo and Mohamed Ahmed Sherif 173**FAIROMICS_01_NP****As Open as Possible, as Closed as Necessary: a Framework for Balancing Openness and Restrictions**Anushtha Verma, ULB, Brussels, Belgium**11.30 - 13.00****ROOM L 226 - 11.30-13.00****SESSION XIV****KEYNOTES FIND4S**

Chairs: Martina Widhi Hapsari and Jan F.M. Van Impe

KEY_04_NP**Variability and Uncertainty: Essential Elements of Modeling**Tiny van Boekel, WUR, Wageningen**KEY_05_NP****Global Scientific Advice for Food Safety: Holistic Risk Assessment and Risk Governance. Why an International Consortium Is Needed**Moez Sanaa, IFORAC, France**FOOD_KEY_02****Scientific Machine Learning for Biological Systems**Satyajeet S. Bhonsale.....8

Friday, 17th April 2026

13.00 - 13.15

ROOM L226 - 13.00-13.15

SESSION XV

CLOSING SESSION

Chair: Philippe Geril and Jan F.M. Van Impe

Closing Session and Best Paper Award

Sessions - Friday

FOODSIM'2028

FOODSIM'2028



Proposals for workshops, special tracks, exhibitions etc. can be sent in by **December 2026** to Philippe.Geril@eurosis.org & Jan.VanImpe@cit.kuleuven.be

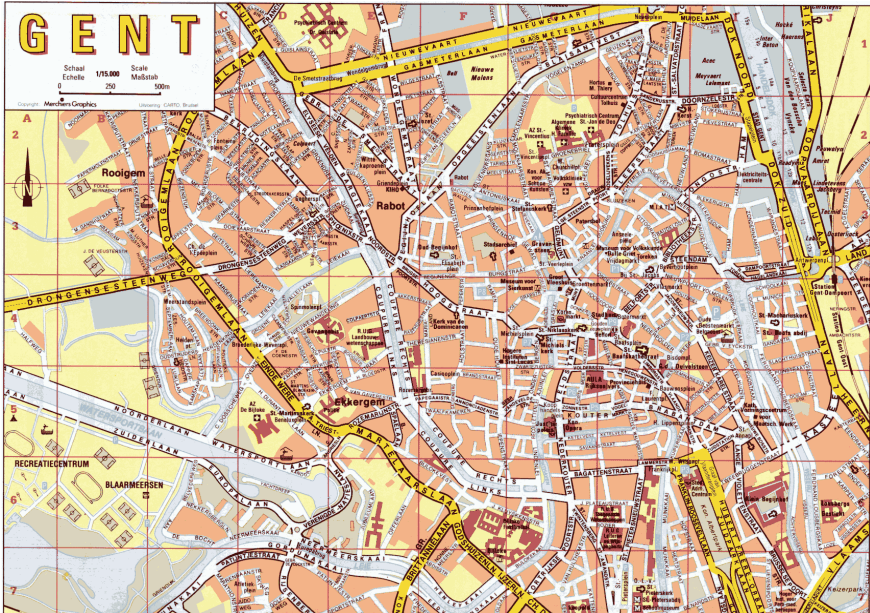
Conference Site Map



The conference takes place in room L 226 in Buildings L. The coffee breaks are in Building L in the meeting space in front of room L226. Lunches are in the cafeteria ZONE 1 Building B

Conference Site Map

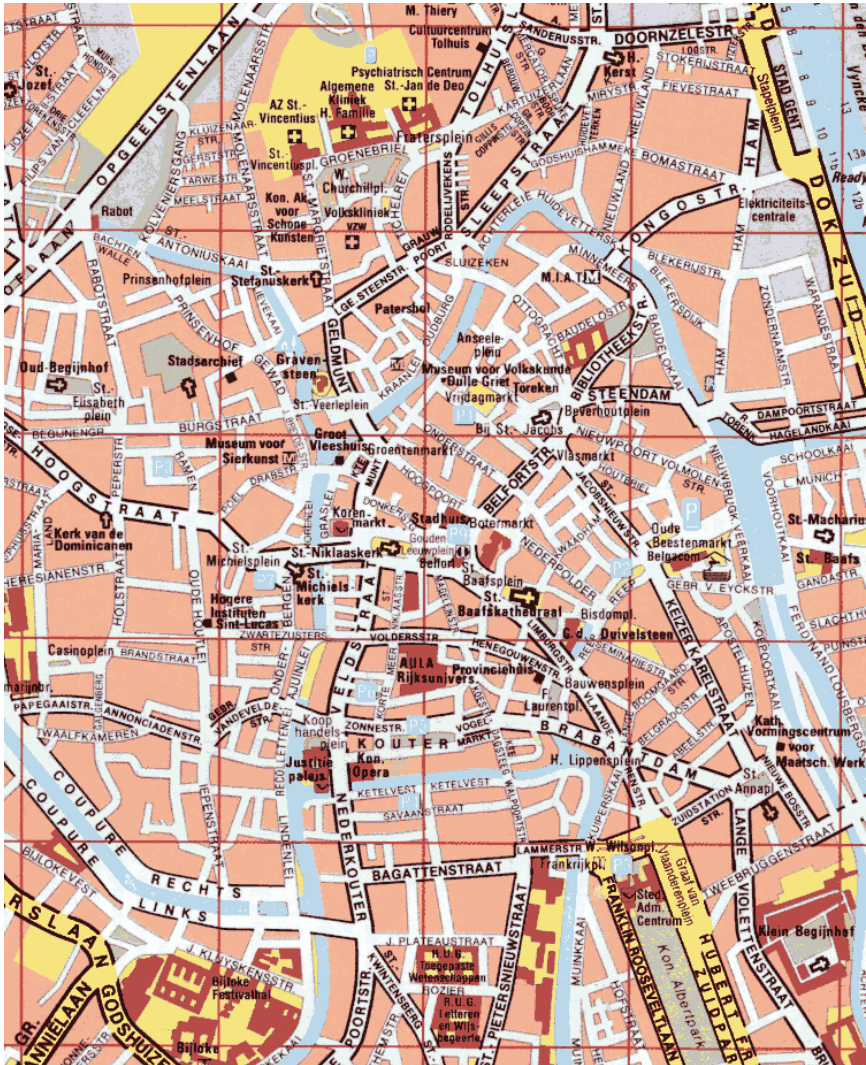
Conference Site Map



You will find the conference location on this map in quadrant E3
(KIHO/ODISEE)

Conference Site Map

Conference Dinner site location from left 2 down/3 across



NOTES

FOODSIM'2026

At-Conference Registration Form

Please legibly print or type and fill out completely. (Check appropriate boxes where necessary)

FIRST NAME	LAST NAME	M.I.
COMPANY OR AFFILIATION		
Mailing address (tick one): ☐ HOME ☐ BUSINESS		
STREET		
CITY		
ZIPCODE	COUNTRY	
TELEPHONE	FAX	
E-MAIL		
DATE	SIGNATURE	
1. ☐ EUROESIS member € 625 Member Number: _____		€ _____
2. ☐ Members of Sponsor or Affiliate Society € 625		€ _____
3. ☐ Non-Member Participant € 675		€ _____
4. ☐ Student Participant € 435		€ _____
5. ☐ Students, <u>who are not authors</u> but who wish to attend the conference, or ONE DAY PARTICIPANTS pay: € 480		€ _____
(Above registration fees include, one copy of the PROCEEDINGS, all midday meals, cocktail, refreshments, coffees and social program,) One Day Participants and Non-Author Students cannot participate in the conference dinner.		
6. ☐ Tutorial registration ONLY - €30 (students) Or €80 (non students)/ per tutorial		€ _____
6. ☐ Conference Dinner Ticket for Companion € 90 ☐ Lunch Ticket for Companion € 20/day		€ _____
7. ☐ Extra Conference Proceedings € 60 Cash and Carry (plus 6% VAT)		€ _____
VAT Number if applicable: _____		
TOTAL AMOUNT DUE		€ _____
<u>ADD 21% VAT (Value Added Tax) OBLIGATORY</u>		€ _____
TOTAL AMOUNT REMITTED		€ _____

[12] Pay by **CREDIT CARD** and fill in the information below:

Charge my (tick one): ☐ Visa ☐ Euro/Mastercard ☐ American Express

CARD NO: _____ : _____ : _____ : _____ EXP.DATE: ____ / ____

Authorizing Signature:

Print Signature in CAPITALS



EUROSIS was borne out of discussions with the European Community to set up a new kind of Society, which would be project driven instead of driven by pure membership and conferences.

The aim of EUROSIS is to set up topic related Technical Committees which will link directly to European Projects in the field of computer simulation and related areas and to act as a knowledge pool for future European Networks of Excellence, like MOSAIC.

If you would like to receive more information about EUROSIS, please contact

Philippe Geril
EUROSIS-ETI
European Simulation Office
Romestraat 19, B.04.02
B- 8400 Ostend, Belgium
 Tel: +32.473.231.297
 Email: Philippe.Geril@eurosis.org

Please send me info on EUROSIS:

Name:

Address:

.....

.....

Telephone

Fax:

Email: