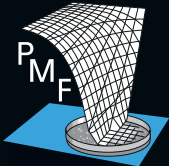


13th ICPMF

International Conference on Predictive Modelling in Food

1-3 Sept. 2025
Technopolis City of Athens



ICPMF

International Committee on Predictive Modelling in Food

PROGRAMME

Monday, September 1, 2025

📍 AMPHITHEATER MAIN HALL	
08:00-08:30	REGISTRATIONS
08:30-08:45	OPENING - WELCOME
08:45-09:30	PLENARY LECTURE József Baranyi: “Development of Predictive Modelling in Food Science. From Descriptive Statistics and Patterns to Predictive Models and Principles; From Data to AI”
09:30-11:00	ORAL SESSION 1
09:30-09:45	OP01 Growth kinetics of bacterial spore-formers isolated from plant-based ingredients: Consequences for food safety and quality, Dr. Karin Beekmann-Metselaar
09:45-10:00	OP02 Incorporating Biochemical Composition into Predictive Growth Models for Plant-Based Milk products, Ms. Maha Rockaya
10:00-10:15	OP03 Modelling microbial inactivation of spoilage microorganisms as a tool to differentiate thermal and non-thermal effects during pulsed electric field processing of plant-based milk alternatives, Mr. Vasilis Valdamidis
10:15-10:30	OP04 Application of Cold Atmospheric Plasma (CAP) for fish fillets shelf-life extension: moving from laboratory scale to industrial environment, Dr. George Katsaros
10:30-10:40	OP05 Data-Driven Tools for Optimizing Microbiological Monitoring in Dairy Production with a Risk-Based Approach, Dr. Fanny Tenenhaus-aziza
10:40-10:50	OP06 Estimation of kinetic parameters during microbial growth under dynamic temperature conditions, Mr. Vasileios Kousiaris
10:50-11:00	OP07 Evaluation of Heat-Treated Lactic Acid Bacteria for Postbiotic Production in Food Biopreservation, Dr. Evrim Güneş Altuntaş
📍 INNOVATHENS PARALLEL HALL	
09:30-11:00	WORKSHOP 1 Fady Mohareb A Blockchain-Enabled Platform for Real-Time Monitoring of Food Quality and Authenticity
11:00-11:30	COFFEE BREAK
📍 AMPHITHEATER MAIN HALL	
11:30-12:00	KEYNOTE SPEAKER Fady Mohareb: “From Insight to Impact: Real-World AI Applications in Food Quality and Safety”
12:00-13:30	ORAL SESSION 2
12:00-12:15	OP08 Application of Machine learning with Food Import Risk Explorer Risk (FIRE) model to support risk-informed program design, Dr. Ashwani Tiwari
12:15-12:30	OP09 “Multivariate Food Predictor”: a tool for non-destructive assessment of microbial spoilage of Meat, Ready-To-Eat meat products, and Fresh-cut salads, Prof. Panagiotis Skandamis
12:30-12:45	OP10 Microbial interactions between starter and adjunct cultures shape the metabolic potential and flavour formation of cheese ripening, Dr. Chrats Melkonian
12:45-13:00	OP11 Multi-target prediction with deep neural networks in foodomics: a case study on Brochothrix thermosphacta to predict volatile organic compounds linked to fresh meat spoilage, Mr. Linyun Chen
13:00-13:10	OP12 ResPathExplorer: A Python-Based Library for Pathway Analysis and Resistance Gene Mapping through KEGG and CARD Integration, Ms. Laís Carvalho
13:10-13:20	OP13 Predictive Modelling of Escherichia coli and Lactic Acid Bacteria Growth in Fresh sheep Cheese, Mr. Geoffrey Roudaut
13:20-13:30	OP14 Natural Antimicrobial Strategies for Cultivated Meat: Predicting Salmonella Inactivation Through Physiochemical and Formulation Parameters, Dr. Youssef Ezzaky
13:30-14:30	LUNCH BREAK
14:30-16:00	SYMPOSIUM 1 Artificial intelligence tools to optimise information gathering from scientific literature for feeding predictive microbiology and risk assessment
📍 INNOVATHENS PARALLEL HALL	
14:30-16:00	WORKSHOP 2 Jozsef Baranyi Efficient data-driven numerical techniques to aid decision making using ComBase
16:00-16:30	COFFEE BREAK
📍 AMPHITHEATER MAIN HALL	
16:30-18:00	ORAL SESSION 3
16:30-16:45	OP15 A Decision Support Tool for Real time monitoring and Forecasting Fungal Growth in Grain Silos Based on Sensor Data and Climate Models, Mr. Constantine Richard Stefanou
16:45-17:00	OP16 The recent work from JEMRA and FAO on microbiological risk assessment, Dr. Kang Zhou
17:00-17:15	OP17 Smart fermentation with digital twins: a support decision tool for managing, optimising quality and energy performance, applied to the fermentation of plant-based products,, Mr. Louis Coroller
17:15-17:30	OP18 A Framework for Assessing Microbial Risks Related to Climate Change in Food Safety, Mrs. Christina Kamarinou
17:30-17:40	OP19 Modelling the growth and growth boundaries of Listeria monocytogenes: focus on strain variability and organic acids, Mr. Yvan Le Marc
17:40-17:50	OP20 Inhibition of non-proteolytic Clostridium botulinum germination in chilled food: model development and application in food safety, Dr. Louis Delaunay
17:50-18:00	OP21 Accelerated Shelf Life Testing implementation in predicting the stability of High Pressure processed meat products, Ms. Giannakourou Maria
18:30	WELCOME RECEPTION

Tuesday, September 2, 2025

📍 AMPHITHEATER MAIN HALL	
08:00-08:30	REGISTRATIONS
08:30-09:00	KEYNOTE SPEAKER Jan Van Impe: “Could we predict the future: half a lifetime of predictive microbiology at KU Leuven/BioTeC+”
09:00-10:30	ORAL SESSION 4
09:00-09:15	OP22 Multi-agent Quantitative Microbial Risk Assessment for raw milk cheese: A comprehensive modeling approach from farm to consumer, Mr. Laurent Guillier
09:15-09:30	OP23 sQMRA-R: a flexible and user-friendly tool for Quantitative Microbiological Risk Assessment of foodborne pathogens, Mr. Dante Spekken
09:30-09:45	OP24 Microbial Risk Assessment of Ready-to-Eat Fresh Produce, Mr. Vaibhav Bhatia
09:45-10:00	OP25 Developing a user-friendly risk assessment tool to assess the food safety risks of fresh produce production and landscape use, Dr. Alda Pires
10:00-10:10	OP26 Quantitative risk assessment of Bacillus cereus in roasted chicken combining predictive microbiology and real data from a major Spanish retailer, Dr. Aricia Possas
10:10-10:20	OP27 Optimization of Conventional Hot-Air Drying of Peaches Using Ultrasonic Pretreatment: Modeling with MATLAB, Mr. Dimitrios Fotiou
10:20-10:30	OP28 ZooNotify – An interactive data tool for searching and visualizing zoonoses monitoring results along the food chain in Germany, Dr. Tasja Crease
📍 INNOVATHENS PARALLEL HALL	
09:00-10:30	WORKSHOP 3 Matthias Filter Making Models Interoperable - Leveraging AI-assisted Tools to Adopt the Harmonised Model. Exchange Format FSKX in Food Science and Risk Assessment
10:30-11:00	COFFEE BREAK
📍 AMPHITHEATER MAIN HALL	
11:00-11:30	KEYNOTE SPEAKER Gianni Panagiotou: “Harnessing Diet to Engineer the Gut Microbiome: a two-way street”
11:30-13:00	ORAL SESSION 5
11:30-11:45	OP29 Thermal Resistance of Geobacillus spp. in Oat-Based Beverages: Predictive Modeling for Food Safety, Dr. Alessandra Regina Da Silva
11:45-12:00	OP30 Longitudinal analysis of microbial diversity and dynamics during storage of chicken products - towards early warning of risks posed by foodborne pathogens, Ms. Elisa Benincà
12:00-12:15	OP31 Dynamic modelling of Photobacterium iliopiscarium and Photobacterium phosphoreum growth in a modified atmosphere packaging seafood-food model as a function of dissolved gases and pH, Dr. Kirk Dolan
12:15-12:30	OP32 Modelling the effects of food-intrinsic characteristics on the growth kinetics of escherichia coli, Masaki Kato
12:30-12:40	OP33 Predictive Modeling of Curcuminoid Bioaccessibility in Complex Food Matrices via Machine Learning, Prof. Claire Rossi
12:40-12:50	OP34 An in-silico prediction pipeline for data mining of antifungal peptides for potential applications as food preservatives, Ms. Selena Moirangthem
12:50-13:00	OP35 Leveraging ai for advanced querying and visualization of microbiological data: the new pathogens-in-foods database, Mr. lucas ribeiro silva
13:00-14:00	LUNCH BREAK
14:00-15:30	SYMPOSIUM 2 Predictive Modelling for Modern and Sustainable Food System
📍 INNOVATHENS PARALLEL HALL	
14:00-15:30	WORKSHOP 4 Nicolas Nguyen Van Long Standardisation protocols and Predictive Microbiology: Unveiling the use of ISO 23691 to ensure Microbiological Food Safety
15:30-16:00	COFFEE BREAK
📍 AMPHITHEATER MAIN HALL	
16:00-17:45	Y-ICPMF
16:00-16:15	OP36 Fluorescence microscopy for directly tracking the proliferation of Escherichia coli in baby leaves of cultivated and wild lettuce, Dr. Marianna Arvaniti
16:15-16:30	OP37 Structural Modeling of Antimicrobial Peptides from Lactic Acid Bacteria: Insights into Conserved Motifs and Functional Diversity, Ms. Nathalia Fernandes
16:30-16:45	OP38 Preparing for the next generation QMRA, Dr. Yangtai Liu
16:45-17:00	OP39 Modeling Bacillus subtilis Sporulation under dynamic pH and Assessing the Spore Properties for Food Safety and Quality Management, Mrs. Kaoutar Hafdane
17:15-17:30	OP40 A mathematical model to predict the effect of temperature and water activity on the growth of alternaria spp. in oats, Dr. Jean Correia Costa
17:30-17:45	OP41 Sensitivity analysis methods for effective decision-making, Ms. Cristina Serra-Castelló
17:45-18:30	POSTER SESSION IN PURIFIER HALL
18:30	SOUNIO TOUR & DINNER

Wednesday, September 3, 2025

📍 AMPHITHEATER MAIN HALL	
08:00-08:30	REGISTRATIONS
08:30-10:00	ORAL SESSION 6
08:30-08:45	OP42 AI-Driven System for Microbiological Alerting and Pattern Detection in the Pathogens-in-Foods Database, Mr. Vasco Cadavez
08:45-09:00	OP43 How to create healthy aquatic food systems and safe seafood in the context of increasing global temperatures and extreme weather phenomena, Dr. Foteini Parlapani
09:00-09:15	OP44 Estimation of the size of foodborne outbreaks based on human genomic surveillance data, Dr. Maarten Nauta
09:15-09:30	OP45 Machine Learning-Based Analysis of Climate Trends and Foodborne Illness Risks in Europe, Mr. Leonardos Stathas
09:30-09:40	OP46 Quantitative approaches to evaluate the growth rate and acidification capacity of Lactic acid bacteria (LAB) isolated from sheep cheese, Mr. Muhammad Ahmed Ihsan
09:40-09:50	OP47 Synergistic effect of lactic acid bacteria and initial ph of a milk model on the control of listeria monocytogenes during fermentation, Mrs. Yara Loforte
09:50-10:00	OP48 Pilot study to predict the occurrence of foodborne pathogens in milk microbiome testing the animal sewage microbiome in a dairy cattle farm, Dr. Valentina Indio
10:00-10:30	KEYNOTE SPEAKER Qingli Dong: “Status and Future of Quantitative Microbial Risk Assessment in China”
10:30-11:00	COFFEE BREAK
11:00-12:00	EU PROJECTS FoodigIT, SOSFOOD, FOODGUARD, AMBROSIA, QuiPack, FunShield4Med, EXCEL4MED
12:00-13:20	ORAL SESSION 7
12:00-12:15	OP49 From raw to ready: Quantitative Microbiological Risk Assessment of spore-formers in plant-based milks and yogurts, Dr. Soundarya Karamcheti
12:15-12:30	OP50 Application of Predictive Modelling in Artisanal RTE Meat Production for Listeriosis Risk Preventionriosis Risk Prevention, Dr. Olga María Bonilla Luque
12:30-12:45	OP51 Machine learning-powered uropathogenic Escherichia coli (UPEC) growth model and microbial exposure assessment for evaluating the consumer risk of UPEC from ready-to-eat (RTE) pork in Taiwan, Liu-Yean Goh
12:45-13:00	OP52 Tackling One Health risks: How Large Language Models are leveraged for Risk Negotiation and Consensus-building,, Dr. M.sc. Alexandra Fetsch
13:00-13:10	OP53 Predictive Modeling of Salmonella Enteritidis Behavior in Sunflower Microgreens Cultivation and Storage, Dr. Veronica Ortiz Alvarenga
13:10-13:20	OP54 Growth of Listeria monocytogenes in goat’s pasteurised milk cheese during maturation: Validating data from a milk model medium, Dr. Ursula Gonzales-barron
13:20-14:00	LUNCH BREAK
14:00-15:00	ORAL SESSION 8
14:00-14:15	OP55 Non-invasive spoilage prediction of aerobically stored sea bream: A comparative study of machine learning models using multispectral imaging for real-time quality assessment, Ms. Angeliki Doukaki
14:15-14:30	OP56 A probability-based growth/non-growth boundary model for bacterial populations at single-cell level, Dr. Junpei Hosoe
14:30-14:45	OP57 Addressing metagenomic data compositionality and confounding factors in clinical studies for the safety assessment of human microbiome perturbations, Dr. Aline Metris
14:45-15:00	OP58 Application of Predictive Microbiological Models in Industry: A Fit for Purpose Approach for Food Safety Assessment, Ms. Judith Fernandez-Piquer
15:00-16:00	CLOSING CEREMONY