

Sessions		10/06/2026 Wednesday		11/06/2026 Thursday		12/06/2026 Friday	
<p>S1: Molecular composition of Food FoodOmits, Food Chemistry, qNMR, Authenticity</p> <p>S2: Food Processing Extrusion, digestion, mild processing, plant based foods</p> <p>S3: Next NMR development for Foods Miniaturization, on/at line measurements, low/mid Field, Image/signal analysis</p> <p>S4: Multiscale structure of Food Food physics, water state, structural anisotropy - relaxation/exchange</p>		<p>Plenary S1</p>		<p>Plenary S3</p>		<p>Plenary S4</p>	
		<p>9.00-9.45 A.Sobolev-From Farm to Fork: How NMR Metabolomics Decodes Environmental, Agronomic, and Postharvest Impacts on Food</p>		<p>9.00-9.45 P. Gowland-The fate of food in human body</p>		<p>9.00-9.45 K. Andersen-Recent Applications of Benchtop NMR in Food Science</p>	
		<p>Communications S1</p>		<p>Communications S3</p>		<p>Communications S4</p>	
		<p>9.45-11.00 L. Wagner-Differentiation of pork (<i>Sus scrofa domestica</i>) and wild boar (<i>Sus scrofa</i>) meat using ¹H NMR spectroscopy P.Soloviev-NMR spectroscopy in the analysis of dairy products C. Pedrazzani-¹H qNMR method for the identification and quantification of monosaccharides in dietary fibre fractions</p>		<p>9.45-11.00 E. Wafala-Influence of avocado seed starch on the molecular dynamics of set yoghurts X. Falourd-How solid-state NMR provides new insights into the reversible swelling of starch granules M. Mendigorri-Water Binding in Dairy Matrices</p>		<p>9.45-11.00 L. Jakobsen-What water tells us: proton mobility, texture and sensory quality in sous vide cooked peas S. Renzetti-Plasticizing properties of sugars and soluble dietary fibres revealed by high-throughput viscosity and time-domain ¹H NMR relaxometry G. Di Matteo-Exploring Benchtop NMR in Food Science: Key Findings from a Review</p>	
		<p>11.00-11.30 <i>coffee break</i></p>		<p>11.00-11.30 <i>coffee break</i></p>		<p>11.00-11.30 <i>coffee break</i></p>	
		<p>Communications S1</p>		<p>Communications S3</p>			
		<p>11.30-12.20 L.R. Cagliani-Authenticating saffron and bee products: HR NMR and Chemometric Insights A. Mascellani-Bergo-Integrated ¹H NMR analysis of protein-bound amino acids and metabolites in wheat, spelt, and Kernza® cereal products</p>		<p>11.30-12.20 N.E. Cifte-Relaxometric Characterization of Fermented Dairy Products: Yogurt and Kefir T. Czaja-Low-Field NMR for Rapid Biogas Feedstock Characterization</p>		<p>11.30-12.20 Poster presentation and award</p>	
		<p>12.20-12.50 Poster session</p>		<p>12.20-12.50 Poster session</p>		<p>12.20-12.50 Conclusions & Lunch</p>	
		<p>12.50-13.45 <i>Lunch</i></p>		<p>12.50-13.45 <i>Lunch</i></p>			
		<p>Plenary S1</p>		<p>Plenary S4</p>			
		<p>13.45-14.30 E. Mc Carney-Development of unilateral NMR for measuring meat eating qualities in the lab, in the processing plant, and on the farm</p>		<p>13.45-14.30 A.L. Rollet-NMR relaxometry to probe water dynamics</p>			
		<p>Communications S1</p>		<p>Communications S4</p>			
		<p>14.30-15.45 U. Mavlanov-Rapid benchtop NMR for fatty acid profiling and its application to cooking-induced oil deterioration G. Pagès-On the challenge to analyzing CEST-MRI images in fruits D. Topgaard-Phosphorous in seed-based food products monitored by parallel acquisition ¹H-(¹³C, ³¹P) CP MAS HETCOR</p>		<p>14.30-15.45 O.Tas-Investigation of Mechanical Pressure-Induced Caking in Dairy Powders via NMR Relaxometry D.Kruk-Revealing dynamical and structural properties of dairy products by means of NMR relaxometry Z. Zarai-Advanced FFC-NMR relaxometry for probing molecular dynamics in camel milk systems: Effect of farming practices and Microalgal enrichment</p>			
		<p>15.45-16.15 <i>coffee break</i></p>		<p>15.45-16.15 <i>coffee break</i></p>			
		<p>Communications S1</p>		<p>Sponsor Communications: Stelar, Magritech</p>			
		<p>16.15-17.05 A. Afrough-Determining Phases of Lactose and Sucrose in Foods by ¹³C Magnetic Resonance Spectroscopy C. Ingallina-From the Shelf to the Spectrum: Exploring Chemical Variability in Processed Tomato Products Using NMR</p>					
		<p>17.05-17.25 Sponsor Communications: Tecnogas, SIAD</p>		<p>20.00 <i>Social Dinner</i></p>			
<p>09/06/2026</p>							
<p>Tuesday</p>							
12.00-13.30	Registration						
13.30-13.45	Institutional welcome						
<p>Plenary S2</p>							
13.45-14.30	P.J. Basser -Probing structure-transport relationships in complex, heterogeneous soft matter: tissues and foods						
<p>Communications S2</p>							
14.30-15.45	R. Ramesh -Quantifying anisotropic structure formation in extrudates from novel protein sources using cryo-MRI techniques E. Ilhan -From asymmetric to plug-like flow: resolving gastric structuring in Pickering emulsions by Flow-MRI S. Kuijpers -MRI mapping of high-moisture extrudates of soy protein concentrate						
15.45-16.15	<i>coffee break</i>						
<p>Communications S2</p>							
16.15-17.05	F. Aiello -Unveiling the digested metabolome of Fenugreek (<i>Trigonella foenum-graecum</i> L.) seeds via NMR Spectroscopy U. Mikac -NMR Spectroscopy of Roasting-Induced Chemical Transformations in Coffee						