

Sessions		10/06/2026		11/06/2026		12/06/2026	
<p><b>S1: Molecular composition of Food</b> FoodOmics, Food Chemistry, qNMR, Authenticity</p> <p><b>S2: Food Processing</b> Extrusion, digestion, mild processing, plant based foods</p> <p><b>S3: Next NMR development for Foods</b> Miniaturization, on/at line measurements, low/mid Field, Image/signal analysis</p> <p><b>S4: Multiscale structure of Food</b> Food physics, water state, structural anisotropy - relaxation/exchange</p>		Wednesday		Thursday		Friday	
		Plenary S1		Plenary S3		Plenary S4	
		9.00-9.45	A. Sobolev-From Farm to Fork: How NMR Metabolomics Decodes Environmental, Agronomic, and Postharvest Impacts on Food	9.00-9.45	P. Gowland-The fate of food in human body	9.00-9.45	K. Andersen-Recent Applications of Benchtop NMR in Food Science
		Communications S1		Communications S3		Communications S4	
9.45-11.00	L. Wagner-Differentiation of pork ( <i>Sus scrofa domestica</i> ) and wild boar ( <i>Sus scrofa</i> ) meat using <sup>1</sup> H NMR spectroscopy P. Solovjev-NMR spectroscopy in the analysis of dairy products C. Pedrazzani- <sup>1</sup> H qNMR method for the identification and quantification of monosaccharides in dietary fibre fractions	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 I.M. Riley- Low-field benchtop <sup>1</sup> H MAS NMR spectroscopy: Exploring its applications to (semi-)solids in food research M. Mendigorri-Water Binding in Dairy Matrices	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 <sup>1</sup> H NMR relaxometry G. Di Matteo-Exploring Benchtop NMR in Food Science: Key Findings from a Review		
11.00-11.30	coffee break	11.00-11.30	coffee break	11.00-11.30	coffee break		
Communications S1		Communications S3		Poster presentation and award			
11.30-12.20	L.R. Cagliani-Authenticating saffron and bee products: HR NMR and Chemometric Insights A. Mascellani-Bergo-Integrated <sup>1</sup> H NMR analysis of protein-bound amino acids and metabolites in wheat, spelt, and Kerza® cereal products	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	11.30-12.20			
12.20-12.50	Poster session	12.20-12.50	Poster session	12.20-12.50	Conclusions & Lunch		
12.50-13.45	Lunch	12.50-13.45	Lunch				
09/06/2026		Plenary S1		Plenary S4			
Tuesday		E. Mc Carney-Development of unilateral NMR for measuring meat eating qualities in the lab, in the processing plant, and on the farm		A.L. Rollet-NMR relaxometry to probe water dynamics			
12.00-13.30	Registration	Communications S1		Communications S4			
13.30-13.45	Institutional welcome	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-Phosphorus in seed-based food products monitored by parallel acquisition <sup>1</sup> H- ( <sup>13</sup> C, <sup>31</sup> P) CP MAS HETCOR	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. Zari-Advanced FFC-NMR relaxometry for probing molecular dynamics in camel milk systems: Effect of farming practices and Microalgal enrichment		
13.45-14.30	Plenary S2	15.45-16.15	coffee break	15.45-16.15	coffee break		
13.45-14.30	P.J. Basser-Probing structure-transport relationships in complex, heterogeneous soft matter: tissues and foods	Communications S1		16.15-16.35	Sponsor Communications: Stelar, Magritech		
Communications S2		16.15-17.05	A. Afrough-Determining Phases of Lactose and Sucrose in Foods by <sup>13</sup> C Magnetic Resonance Spectroscopy C. Ingallina-From the Shelf to the Spectrum: Exploring Chemical Variability in Processed Tomato Products Using NMR				
14.30-15.45	S. Kuijpers-MRI mapping of high-moisture extrudates of soy protein concentrate. 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	17.05-17.25	Sponsor Communications: SIAD	20.00	Social Dinner		
15.45-16.15	coffee break						
Communications S2							
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						