

Virtual NMKL and AOAC Europe Novel Food Symposium 2025

Analytical Methods and Quality Assurance

Scientific Program Scheduled for CEST

Version: 27 May 2025

Part I: Morning sessions

Opening Session

08:30 – 09:10 | Opening Session

- **Welcome and Introduction to the virtual Symposium** – Bert Popping (FOCUS), Janne Nieminen (NMKL) and Thomas Gude (AOAC EUR)
 - **Keynote Opening Lecture: Masami Takeuchi** (FAO) F– Food Safety Risks of Novel Foods
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Session 1: Risk Assessment and Public Health Impact of Novel Foods

09:10 – 10:10 | Speakers & Topics 20 min talks

- **Keynote Speaker: Ivona Babic** (DG SANTE, European Commission) – Novel Foods: European Commission's Perspective
- **Bert Popping** (FOCOS) – The Rumsfeld Matrix: Known and Unknown Risks in Novel Foods
- **Mari Eskola** (Medfiles Ltd.) – Regulatory Challenges in the Safety Assessment of Novel Foods

10:10 – 10:20 | Discussion and Q&A's

Session 2: Analytical Challenges and Solutions for Novel Food Components

10:20 – 11:20 | Speakers & Topics 20 min talks

- **Keynote Speaker: Mark Sykes** (FAPAS / FERA) – Proficiency Testing with Novel Foods: Lessons Learned
- **Kate Mastovska** (AOAC Int.) and **Christophe Fuerer** (Nestlé) – AOAC INTERNATIONAL Program to Address Method Needs for Novel Foods, Starting with Total Amino Acid Analysis
- **Claire Chisolm** (USP FIEC) – Developing Standards for Novel Foods: USP's Role

11:20 – 11:30 | Discussion and Q&A's

Break (11:30 – 12:00)

Part II: Midday sessions

Session 3: Innovations and Emerging Trends in Food Analysis

12:00 – 13:00 | Speakers & Topics 20 min talks

- **Keynote Speaker: Levon Gzogian** (Unibiogroup) – Navigating Analytical Challenges in Novel Feed and Food: Insights from Uniprotein's Protein Analysis
- **Marta Prado** (University of Santiago de Compostela) – Detection of Novel Foods Using Portable Rapid Methods
- **Helena Pastell** (Ruokavirasto, FI) – Challenges in Nitrogen Conversion Factors: The Case of Chitin in Crickets

13:00 – 13:10 | Discussion and Q&A's

Session 4: Sensory Evaluation and Consumer Expectations of Novel Foods

13:10 – 14:10 | Speakers & Topics 20 min talks

- **Keynote Speaker: Sara Spinelli** (University of Florence) – Sensory Perception and Consumer Acceptance of Novel Foods
- **Panos Kostopoulos** (ProxyFoods.ai) – AI-Based Approaches for Sensory and Nutritional Analytics in Food and Novel Food Formulation
- **Raquel P. F. Guiné** (CERNAS-IPV Research Centre, Polytechnic University of Viseu, Portugal) – Insect based foods: Consumer perspective

14:10 – 14:20 | Discussion and Q&A's

Session 5: Regulatory Aspects and Future Directions in Novel Foods and Nutrition

14:20 – 15:00 | Speakers & Topics 20 min talks

- **Keynote Speaker: Ermolaos Ververis** (Nutrition & Food Innovation Unit, European Food Safety Authority, EFSA) – Assessment of Novel Foods in the European Union: EFSA's Role and its evolving methodological framework
- **Marina Heinonen** (University of Helsinki) – Regulatory and Safety Considerations of Novel Food Ingredients

15:00 – 15:10 | Discussion and Q&A's

Break (15:10 – 15:30)

Part III: Afternoon sessions

Session 6: Pitch talks

15:30 – 16:30 | Speakers & Topics 10 min talks

- **Elisa Massella (Izler)** – Prevalence and Antimicrobial Resistance Profile of *Shewanella* algae Isolated from Blue Crabs in the Northwestern Adriatic Sea
- **Laura Quintieri** (ISPA, CNR Bari) – Overview on benefits and risks of alternative proteins and novel foods: worth it?
- **Rosario Romero** (Fera Science Ltd.) - Analytical challenges to support the verification of alternative proteins
- **Petra Pasonen** (Finnish Food Authority) - Risk Assessment of Plant-Based Milk and Meat Alternatives
- **Jean-Francois Halbardier** (Cargill) – Molecular weight distribution of novel food by SEC-MALS: issues and alternative techniques
- **Wenche Larssen** (Møreforskning) – Sensory challenges with the incorporation of alternative protein ingredients from plant, microbial and insect sources in fruit smoothies for Novel Food development
- **Katariina Koivusaari** (Bezos Center for Sustainable Protein at NC State) Advancing Sustainable Proteins: Insights from the Bezos Center at NC State

16:30 – 16:40 | Discussion and Q&A's

Session 7: Stakeholders' Perspectives on Novel Foods and closing remarks

16:40 – 17:00 | Open discussion moderated by Bert Popping

- Open discussion with panelists from regulatory agencies, industry, and academia.
 - Closing Remarks & Symposium Adjournment
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