CANADIAN FOOD ENGINEERING CONFERENCE'26

Pre-conference workshop: **MAY 13, 2026**

Conference: **MAY 14-15, 2026**

Post-conference tour: **MAY 16, 2026**

University of Guelph, Guelph, ON, Canada

PROGRAM AGENDA

May 13, 2026 Wednesday

Time	Description	Location
9:00 am - 4:00 pm	**Pre Conference Workshop** **Smart Food Engineering Systems** AI Systems and Computational Tools for Food Processing, Product Innovation, Nutrition, and Sensory Optimization	RICH 3504

May 14, 2026 Thursday

Time	Description	Location
8:00 am - 9:00 am	**Registration**	THRN 1200
9:00 am - 9:15 am	**Opening Ceremony**	THRN 1200
9:15 am - 10:45 am	**Keynote Talks**	THRN 1200
10:45 am - 11:00 am	**Canadian Institute of Food Engineering (CIFE) Launch**	THRN 1200
11:00 am - 11:10 am	**Coffee break**	THRN 1200
11:10 am - 12:10 pm	**Panel Discussion**	THRN 1200
12:10 pm - 1:15 pm	**Buffet Lunch**	University Club - UC 5th Floor
1:15 pm - 3:15 pm	**Poster Sessions**	Engineering Atrium
3:15 pm - 3:30 pm	**Coffee Break**	
3:30 pm - 5:00 pm	**Workshop**	RICH 3504

May 15, 2026 Friday

Time	Description	Location
8:00 am - 8:30 am	**Breakfast and Networking**	Peter Clark Hall (University Center)
8:30 am -10:00 am	**Keynote Talks**	Peter Clark Hall
10:00 am - 12:00 pm	**Food Innovation Exchange (FIX)** (Food Industry Exhibition)	Peter Clark Hall
12:00 pm - 1:00 pm	**Buffet Lunch**	University Club - UC 5th Floor
1:00 pm - 3:00 pm	**Scientific Sessions-** Four parallel sessions	Rozanski Hall
3:00 pm - 3:15 pm	**Coffee Break**	
3:15 pm - 5:00 pm	**Scientific Sessions-** Four parallel sessions	Rozanski Hall
6:00 pm - 8:30 pm	**Multicultural Show & Award Banquet**	Summerlee Science Complex Atrium

May 16, 2026 Saturday

Post conference tour to Niagara Falls, Niagara on-the-Lake, and wineries

MAY 13, 2026 WEDNESDAY

PRE-CONFERENCE WORKSHOP

9:00 am - 4:00 pm

Smart Food Engineering Systems

AI Systems and Computational Tools for Food Processing, Product Innovation, Nutrition, and Sensory Optimization

WORKSHOP SPEAKER

Dr. Srimathi Kannan
Chief Executive Officer
CloudAspirers LLC
New England (MASS)
Massachusetts Farm Fresh Multi-Sensory Nutrition Education
USA

MAY 14, 2026 THURSDAY

KEYNOTE SPEAKERS

Donald Boucher
Director General, Sector Development and Analysis Directorate
Agriculture and Agri-Food Canada

Dr. V.M. (Bala) Balasubramaniam
Professor
The Ohio State University, USA

Dr. Michael Ngadi
James McGill Professor
McGill University, Canada

Dr. KSMS Raghavarao
Professor
Indian Institute of Technology (Tirupati), India

PANEL DISCUSSION

Plant Protein Foods in Canada:

Processing Innovations, Regulatory Realities, and Market Opportunities

PANEL EXPERTS

Dr. Amanda J. Wright
Director - Human Nutraceutical Research Unit
University of Guelph, Canada

Dr. Mahesh Sivakumar
Senior Program Manager - Agriculture and Food Innovation
Alberta Innovates, Canada

Dr. Erica Shelley
Executive Director
Organic Council of Ontario, Canada

Industry Expert 1
TBD

Industry Expert 2
TBD

WORKSHOP

Design of Experiments for Food Engineers

WORKSHOP SPEAKER

Dr. Senthilkumar Thirupathi
Industry Research Chair
University of Prince Edward Island

MAY 15, 2026 FRIDAY

KEYNOTE SPEAKERS

Dr. Digvir S Jayas
President and Vice-Chancellor
University of Lethbridge, Canada

Dana McCauley
Chief Executive Officer
Canadian Food Innovation Network

Melissa Kardaras
Director, Market and Industry Services
Agriculture and Agri-Food Canada

Dr. Stéphane Godbout
President
Canadian Society for Agricultural and Biosystesm Engineering (CSABE)

INDUSTRY EXPERT SPEAKERS

Bill Belias
President
Ergonex, Inc., USA.

Dr. Vasanthakumar Narayanan
CEO
Nanosyntex, Inc., Houston, Texas USA

LEAD SPEAKERS

Dr. Gebremedhin Gebremariam Gebremical
Bologna University
Bologna, Italy

Dr. Marium Shaikh
Department of Food Science and Technology
University of Karachi, Pakistan

Dr. Mohan Naik G
Assistant Professor
University of Horticultural Sciences, India

Dr. Ahmed B. Mahmood
Lecturer
University of Guelph

Dr. Imaobong Christopher Etti
Associate Professor
University of Uyo, Nigeria

Dr. Sandeep Paudel
Research Associate
South Dakota State University, USA

Dr. Hamad Rafique
Researcher
Shaanxi Normal University, China

Dr. Parkash Meghwar
Lecturer
Hamdard University Madinat Al-Hikmah, Pakistan

Dr. S. Shanmugasundaram
Professor & Registrar
National Institute of Food Technology,
Entrepreneurship and Management (NIFTEM) - Thanjavur, India

Dr. Sunil C.K
Associate Professor
National Institute of Food Technology,
Entrepreneurship and Management (NIFTEM) - Thanjavur, India

Dr. Roopesh Mohandas Syamaladevi
Associate Professor
University of Alberta

Dr. SD Jacob Muthu
Associate Professor
University of Regina

Dr. Senthilkumar Thirupathi
Industry Research Chair
University of Prince Edward Island

Dr. Mahesh Sivakumar
Senior Program Manager
Agriculture and Food Innovation
Alberta Innovates, Canada

Dr. Ashoka Gamage
Lecturer
University of Peradeniya

Dr. Abubakar Sani Ali
National Centre for Food Manufacturing
University of Lincoln, UK

Dr. R. Muthukumar
Associate Professor
SRM Institute of Science & Technology, India

Dr. Sindhu Chaudhary
Post Doctoral Fellow
University of Guelph

Dr. Sri Vigna Hema
Post Doctoral Fellow
University of Guelph

MAY 14, 2026 THURSDAY

POSTER SESSIONS

Theme: Food Chemistry and Nutrition

Sl. No./ID	Description
1. (16)	**Influence of Lipid Source in Coffee on Sensory Acceptability and Gastrointestinal Responses** Serena Iannucci (Serena Iannucci)*; Jessica Christie-Connolly (University of Guelph); Wanyi Luo (University of Guelph); Niloufar Rafiee Tari (University of Guelph); Sana Tasawar (University of Guelph); Amy Tucker (University of Guelph); Amanda J. Wright (University of Guelph)
2. (42)	**Effect of high hydrostatic pressure on hybrid protein (whey:soy) interactions in presence of chaperone-like protein** Lu Xue (University of Guelph)*; Biniam Kebede (University of Guelph); Sampathkumar Balamurugan (Agriculture and Agri-Food Canada); Alice Marciniak (University of Guelph)
3. (49)	**Clean-Label Protein Engineering for Food Products: Triboelectrostatic Separation and Functional Blending of Oat and Yellow Pea Proteins** Justin Joseph (University of Saskatchewan)*; Dr Venkatesh Meda (University of Saskatchewan); Obiora Agu Samuel (University of Saskatchewan)
4. (67)	**Encapsulated Polyphenols as a Potential Bio-Based Strategy for Plant Disease Protection** Taveena Jindal (University of Guelph)*
5. (86)	**Mechanistic effects of acid strength and aging time on structure-property relationships during the development of stable cold water-soluble dry bean starch** Prudhvi Pasumarthi (University of Guelph)*

Theme: Food Packaging and Storage

Sl. No./ID	Description
6. (68)	**Impact of Edible Coating Treatments on the Postharvest Quality and Shelf Life of Pears and Bell Peppers** Reshma Krishnan (University of Guelph)*
7. (78)	**Green Packaging Technology: An Innovative Approach to Meat Preservation and Sustainability** Sharad Bhattarai (South Dakota state university)*
8. (81)	**Soyhull Cellulose-Protein Composite Films as a Sustainable Alternative to Plastic Food Packaging** Sumi Regmi (South Dakota State University)*
9. (82)	**Novel Biodegradable Films from the Binary Mixtures of Alfalfa Cellulosic Residue and Carrageenan: Toward Sustainable Packaging Material Innovation** Sandeep Paudel (South Dakota State University)*

Theme: Food Processing, Quality and Safety

Sl. No./ID	Description
10. (6)	**Effects of Cold Atmospheric Plasma on Microbial Inactivation, Post-Treatment Growth and Quality Changes of Mechanically Fluidized Maize Flour** Gebremedhin Gebremariam Gebremical (BOLOGNA UNIVERSITY)*
11. (7)	**Non-Destructive Determination of Rice Aging Biomarkers Using Hyper-spectral Imaging Coupled with Advanced Chemometric Modeling** Ganjahalli Vani (INDIAN AGRICULTURAL RESEARCH INSTITUTE, NEW DELHI)*; Subir Kumar Chakraborty (ICAR-Central Institute of Agricultural Engineering, Bhopal)
12. (8)	**A Machine Learning integrated fluorescence-based approach for the detection of microplastics in food systems** Rayhana J S (CSIR-National Institute for Interdisciplinary Science and Technology, India)*; Raja V (CSIR-National Institute for Interdisciplinary Science and Technology, India); Anandharamakrishnan C (CSIR-National Institute for Interdisciplinary Science and Technology, India)
13. (14)	**Thermal Inactivation Kinetics of Salmonella and Listeria monocytogenes and Their Surrogates under Controlled Temperature and Relative Humidity Conditions for Drying and Roasting Processes** Rajesh Dangal (South Dakota state University)*
14. (25)	**Optimization of reciprocating agitation thermal processing for better quality retention in canned sweet corn and peas** Spandana Krishnappa (Mc Gill University)*
15. (26)	**Evaluation of heat penetration parameters in reciprocating agitation thermal processing of canned peas and sweet corn and establishment of process times for commercial sterilization** Manish Bairwa (McGill University)*
16. (44)	**Enhancing Protein Functionality of Pulses through Tribo-Electrostatic Separation (TES)** Sahar Zamani (University of Saskatchewan)*; Ganapathy Subramanian Meenakshi Sundaram (University of Saskatchewan); Obiora S Agu (University of Saskatchewan); Venkatesh Meda (University of Saskatchewan); Lifeng Zhang (University of Saskatchewan)
17. (50)	**Sustainable Organic Rice Cultivation and Processing in Northern Ontario: A Model for Innovation and Community Empowerment** Simon Egbedimame (DON CRYSTAL RICE INC)*

Theme: Food Processing, Quality and Safety

Sl. No./ID	Description
18. (58)	**Infrared Thermography Combined with Machine Learning for Non-Destructive Internal Quality Evaluation of Chicken Eggs** Ashutosh Pathare (University of Prince Edward Island)*
19. (59)	**An Integrated Classical Vision and Deep Learning Approach for Severity-Based Defect Grading in Frozen French Fries Using Simulated Fries Proxy Benchmarking** Kaushik Raja Bengahalli Kundu Raja (University of Prince Edward Island)*; Mariya Punnapadam (Charlottetown Rural High School); Divyanth Loganathan Girija (Cornell University); Senthilkumar Thiruppathi (University of Prince Edward Island)
20. (60)	**Continuous-Flow Aqueous Two-Phase Extraction of R-Phycoerythrin from Dry Biomass of Gracilaria corticata in a Millifluidic Channel** Vaishali Saraswat (Indian Institute of Technology Tirupati)*
21. (79)	**Temperature–Moisture Dependence of Dielectric Properties of Faba Bean Seeds at Industrial Radio-Frequency Bands** Oladimeji Azeez (University of Saskatchewan); Suka Thangaraju (University of Saskatchewan)*; Oon-Doo Baik (University of Saskatchewan)

Theme: IoT, Big Data, Blockchain and AI in Food Supply Chain

Sl. No./ID	Description
22. (75)	**Spectral Characterization of GM and Non-GM Soybeans Using FTIR Spectroscopy** Shubhneet Kaur (University of Guelph)*
23. (83)	**Revolutionizing Food Systems: Integrating AI, Big Data, Blockchain, and IoT** Sophia Sadiq (University of Guelph)*

Theme: Food Waste Valorization and By-product Utilization

Sl. No./ID	Description
24. (17)	**Upcycling Fruit and Vegetable processing waste into functional materials** Ashoka Gamage (University of Peradeniya)*
25. (18)	**Identification of a Bacterial Culture for Dairy-Fed Bioelectrochemical Systems** Kaitlyn Root (University of Guelph)*; Ryan Clemmer (University of Guelph); Bassim Abbassi (University of Guelph); Gregory Higgins (University of Guelph); Sarah Donald (University of Guelph); Gisele LaPointe (University of Guelph)
26. (20)	**Utilization of Cassava Processing Waste for Circular Bioeconomy** Ashoka Gamage (University of Peradeniya)*
27. (29)	**Utilization of excess skim milk through inclusion in cattle feed** Sabrina Martineau (University of Guelph)*
28. (40)	**Matrix-Specific Protein Fractionation of Rennet, Acid, and Acid-Heat Cheese Whey Using Bentonite Clay** Silvia Niewiadomski (University of Guelph)*
29. (54)	**Nutrient-Driven Control of Carotenoid Production in Red Yeast Using Precision Fermentation** Sakshi Manikpuri (University of Guelph)*
30. (55)	**Development of Banana Peel Powder–Fortified Cakes: A Sustainable Approach to Enhancing Nutritional Quality, Bioactive Properties, and Starch Digestibility** Minhaj Uddin (Chattogram Veterinary and Animal Sciences University)*
31. (61)	**Graphitization of Argo-residue Based Biocarbon for Supercapacitor Applications** Hugh MacFarlane (University of Guelph)*; Singaravelu Vivekanandhan (V.H.N.S.N); Manjusri Misra (University of Guelph); Amar Mohanty (University of Guelph); Arturo Rodriguez (University of Guelph)
32. (70)	**Optimization of Bacterial Nanocellulose Production from Dairy Waste via SCOBY Fermentation and Evaluation for CO_2 Adsorption** Alma Joby (University of Guelph)*

MAY 15, 2026 FRIDAY

ORAL PRESENTATIONS

Theme: Food Chemistry and Nutrition

Sl. No./ID	Description
33. (2)	**Oat-Protein Peptide Ameliorates Cognitive Impairment via Mediating Gut-Bran Axis in mice** Dr-Hamad Rafique (Shaanxi Normal University)*
34. (11)	**Assessment of nutritional and quality characteristics of breads prepared from sugar beet-wheat composite flours** Maham Saeed (University of Karachi); Marium Shaikh (University of Karachi)*; Tahira Mohsin Ali (University of Karachi); Saqib Arif (University of Karachi)
35. (22)	**Comparative Evaluation of Antioxidant Activity and Catechin Profile of Oolong Tea from Different Geographical Origins** Sushant Kaushal (National Pingtung University of Science and Technology)*
36. (34)	**Precision Fermentation Strategies for Elevated Amino Acid Profiles in Mycoprotein** Himashree Ponrajan (University of Guelph)*
37. (38)	**INFOGEST-Guided Screening of Fully Dilutable Lecithin SMEDS for Time-Dependent Probiotic Intestinal Adhesion** Juan Doratt-Mendoza (University of Toronto/Agriculture and Agri-Food Canada)*
38. (63)	**Comparative Performance of Fungal and Crustacean Chitosan Microencapsulation Systems for Micronutrient Delivery in Milk Tea** Naayaab Nagree (University of Toronto)*; Levente Diosady (University of Toronto)
39. (64)	**Comparison of Freeze Drying and Spray Drying for Iron Microencapsulation in Food Fortification** Naayaab Nagree (University of Toronto)*
40. (69)	**Folic Acid Degradation in Multiple Fortified Salt** Aiman Fatima (University of Toronto)*
41. (85)	**Curcumin as a Food-Derived Bioactive: Inhibition of 5-Alpha Reductase and Antiproliferative Effects in a Rodent Model of Benign Prostatic Hyperplasia** Imaobong Christopher Etti (University of Uyo)*

Theme: Food Chemistry and Nutrition

Sl. No./ID	Description
42. (89)	**Integrated Proteomic, Amino Acid, Antioxidant, and Antinutritional Profiling of Navy Bean Protein Extracts: Effects of Dehulling and Enzyme-Assisted Processing** Md. Junaeid Khan (University of Guelph)*; Sindhu Chaudhary (University of Guelph); Amanat Ali (University of Guelph); Annamalai Manickavasagan (University of Guelph)
43. (95)	**Impact of High intensity ultrasound assisted modification of Brewer's spent grain protein concentrate on functional, structural, thermal and digestibility properties.** Panoth Abhirami, C K Sunil* (National Institute of Food Technology,Entrepreneurship and Management-Thanjavur, Tamil Nadu, India), Ashish Rawson (National Institute of Food Technology,Entrepreneurship and Management-Thanjavur, Tamil Nadu, India), D V Chidanand (National Institute of Food Technology,Entrepreneurship and Management-Thanjavur, Tamil Nadu, India), N Venkatachalapathy (National Institute of Food Technology,Entrepreneurship and Management-Thanjavur, Tamil Nadu, India)

Theme: Food Packaging and Storage

Sl. No./ID	Description
44. (3)	**Chemically Modified Indian Teff (Eragrostis tef) Starch Biofilms: Quality Maintenance and Shelf-Life of Grapes** Ramandeep Kaur (Sant Longowal Institute of Engineering and Technoligy)*; Sukhcharn Singh (Sant Longowal Institute of Engineering and Technology); CS Riar (Sant Longowal Institute of Engineering and Technology)
45. (10)	**Investigation on the impact of packaging material and storage on the migration of microplastics into crystal salt** ANAKHA K B (CSIR - NATIONAL INSTITUTE FOR INTERDISCIPLINARY SCIENCE AND TECHNOLOGY (NIIST))*; Raja V (CSIR-NIIST); Anandharamakrishnan C (CSIR-NIIST)
46. (11)	**Superhydrophobic and Antibacterial Soy Protein Films via Bioinspired Surface Engineering and Nanofiber Integration** Haitao Wang (Dalian Polytechnic University)*
47. (66)	**Compatibilized PBAT/Wood Biocarbon Biocomposites for Sustainable Food Packaging Application** Ikechukwu Okonkwo (University of Guelph)*; Ehsan Pesaranhajiabbas (University of Guelph); Manjusri Misra (University of Guelph); Amar Mohanty (University of Guelph)
48. (74)	**Development of High-Performance Biodegradable PBAT/PLA and PBSA/PBAT Blend Films through Uniaxial Orientation for Food Packaging Applications** Debarshi Nath Debarshi Nath (University of Guelph)*; Matias Menossi (University of Guelph); Ehsan Pesaranhajiabbas (University of Guelph); Manjusri Misra (University of Guelph); Amar Mohanty (University of Guelph)

Theme: Food Processing, Quality and Safety

Sl. No./ID	Description
49. (4)	**Nanoemulsion-Based Delivery of Fermented Phytochemicals for Sustainable Fungal Disease Management** Muyideen Bamidele (Universidad Autonoma de Coahuila)*; Maria Liliana Flores-López (Centro de Investigacion e Innovacion Científica y Tecnológica. Universidad Autónoma de Coahuila); Ana Verónica Charles-Rodríguez (Department of Food Science and Technology, Universidad Autónoma Agraria Antonio Narro); Lorenzo Pastrana Castro (Food Processing and Nutrition Group,International Iberian Nanotechnology Laboratory (INL)); Olga Berenice Álvarez Pérez (Greencorp Biorganiks de Mexico S.A. de C.V.); Mónica Lizeth Chavez-González (Bioprocesses and Bioproducts Research Group. Food Research Department. School of Chemistry. Universidad Autónoma de Coahuila, Saltillo, Mexico); Jose Sandoval Cortes (Bioprocesses and Bioproducts Research Group. Food Research Department. School of Chemistry. Universidad Autónoma de Coahuila, Saltillo, Mexico); Cristobal N. Aguilar (Bioprocesses and Bioproducts Research Group. Food Research Department. School of Chemistry. Universidad Autónoma de Coahuila, Saltillo, Mexico)
50. (5)	**Comparative Evaluation of Moisture Content Measurement Techniques for Food Quality and Safety Assessment in Fresh Beetroot** Abubakar Sani Ali (University of Lincoln)*
51. (9)	**Impact of thermal processing on nutrition retention and functional properties of Bauhinia variegata for sustainable food engineering applications** Prof. Dr. Saghir Ahmed Sheikh (Hamdard University, Karachi); Assoc. Prof. Dr. Aasia Akbar Panhwar (Department of Biological Systems Engineering 460 Henry Mall Madison); Parkash Meghwar (Hamdard University Karachi)*
52. (12)	**Optimizing Gas Flow Dynamics in Dielectric Barrier Discharge (DBD) Plasma ActivatedWater: Decoupling Energy Input from Efficacy for Fresh Produce Sanitization** Tejaswi Boyapati (South Dakota State University)*
53. (21)	**Use of microfluidization to modulate interactions between milk and pea proteins and application of the hybrid system to produce non-fat yogurt** Siyu Liu (University of Guelph)*
54. (28)	**Illumination Optimization for Nutmeg Defect Detection Using a Custom-Built Machine Vision System: A Comparison of Blue and White LED Lighting** AMANULLA AHAMED (UNIVERSITY OF PERADENIYA)*
55. (30)	**Surface charge characteristics of pulse materials in the Tribo-Electrostatic Separation Process** Ganapathy Subramanian Meenakshi Sundaram (University of Saskatchewan)*; Roghayeh Najafi (University of Saskatchewan); Obiora Agu (University of Saskatchewan); Lifeng Zhang (University of Saskatchewan); Venkatesh Meda (University of Saskatchewan)

Theme: Food Processing, Quality and Safety

Sl. No./ID	Description
56. (31)	**Impact of Thermal Processing on Parvalbumin Allergenicity and Protein Structure in Atlantic Salmon** Predrag Sunjka (McGill University)*; Jiayong Huang (McGill University); Vijaya Raghavan (McGill University)
57. (32)	**Techno-Functional and Molecular Changes in Chickpea Subjected to Microwave and Infrared Treatments** Pabitra Das (University of Saskatchewan)*
58. (36)	**Process Optimization of Tribo-Electrostatic Separation for Sustainable Protein Fractionation** Roghayeh najafi (University of Saskatchewan)*; Obiora Agu (University of Saskatchewan); Zhang Lifeng (University of Saskatchewan); Venkatesh Meda (University of Saskatchewan)
59. (39)	**Techno-Economic Evaluation of High-Pressure Processing for Fruit Juice Production Under Grid and Renewable Electricity Scenarios** Parnia Nikkhah (university of saskatchewan)*; Ganesh Meenakshi Sundarama (university of saskatchewan); Obiora Agu (university of saskatchewan); Venkatesh Meda (university of saskatchewan); Edmund Mupondwa (Agriculture and Agri-Food Canada, Government of Canada)
60. (45)	**Reduction of Anti-nutritional Factors in Faba beans using RF-Treatment and Its Impact on Protein and Techno functional Properties** Suka Thangaraju (University of Saskatchewan)*
61. (48)	**Flour Particle Size and Ultrasound Pretreatment: Impact on Structure and Functionality of Pea Protein Isolates** CHINWENDU EZE (McGill University)*
62. (51)	**Commercial plant-based burgers: Amino acid profile and contributions to acrylamide (AA) formation during cooking** Chinaza Arinzechukwu (University of Guelph)*
63. (52)	**High-Efficiency Plate Evaporation in Food Processing: Comparison with Tubular Falling/Rising Film or Forced Circulation Systems** Kiran Paithankar (Alfa Laval Inc.)*
64. (62)	**Enzyme-assisted purification and characterization of proteins from Chilean granado beans** Christiana E. Anih (University of Toronto)*; Bradley Saville (University of Toronto); Lubna Mobin (University of Toronto); Sonu Sharma (University of Toronto); Levente Diosady (University of Toronto)

Theme: Food Processing, Quality and Safety

Sl. No./ID	Description
65. (65)	**Separation and characterization of plant-based proteins from Canadian beans** Sonu Sharma (University of Toronto)*; Christiana Anih (University of Toronto); Bradley Saville (University of Toronto); Levente Diosady (University of Toronto)
66. (71)	**Multimodal AI-Driven Digital and Ultrasound Imaging for Intelligent Quality Assessment of French Fries** Nikashini Thirugnanam (University of Prince Edward Island)*; Senthilkumar Thiruppathi (University of Prince Edward Island)
67. (80)	**Development and Pilot Scale Demonstration of Encapsulated Ferric Pyrophosphate Premixes for Double and Multiple Fortified Salt** Diana Teichman (University of Toronto)*
68. (87)	**Limiting Retrogradation Effect of White Navy Bean Starch by Modification with Acid Hydrolysis and Heat-Moisture Treatments** Alexander Ratsamany (University of Guelph)*
69. (93)	**Green-Synthesized Silver Nanoparticle Amperometric Sensor for Acrylamide Detection in Fried Plantain Chips** Sruthi P. S. (National Institute of Food Technology, Entrepreneurship and Management, Thanjavur, India), Shanmugasundaram Saravanan* (National Institute of Food Technology, Entrepreneurship and Management, Thanjavur, India)

Theme: Food Waste Valorization and By-product Utilization

Sl. No./ID	Description
70. (15)	**Sustainable Oil Extraction from Bitter Melon Seeds (Momordica charantia L.) using Emerging Thermal and Non-Thermal Technologies** Mohan Naik (University of Horticultural Sciences, Bagalkot, Karnataka)*; Venkatachalapathy Natarajan (National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T), Tamil Nadu); Ashish Rawson (National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T), Tamil Nadu)
71. (19)	**Superstructure Optimization of Side-Stream Valorization in Hybrid Pea Protein Fractionation: An Eco-Efficiency Approach** Derrick Allotey (McGill University)*; Ebenezer Kwofie (McGill University)
72. (23)	**Industrial Prospects of Biohydrogen Production for a Net-Zero Energy Transition** SD Jacob Muthu (University of Regina)*

Theme: Food Waste Valorization and By-product Utilization

Sl. No./ID	Description
73. (37)	**Nanofiltration of Deproteinated Cheese Whey for the Recovery of Lactose** Trevor Smith (University of Guelph)*; Anthony Heebner (University of Guelph); Alice Marciniak (University of Guelph); Bassim Abbassi (University of Guelph)
74. (41)	**Machine Learning-Guided Bioprocess for Production of Functional Rhamnolipid Biosurfactants** Makary Nasser (uofg)*; Rahul Barbhuiya (University of Guelph); Guneet Kaur (University of Guelph); Ashutosh Singh (University of Guelph)
75. (47)	**From Date Fruit Waste to Probiotic Production: An Integrated By-product Valorization Strategy for Low-Cost, Animal-Free Culture Media** Manideep Pabba (Khalifa University)*; Fawzi Banat (Khalifa University)
76. (53)	**Integrated Zero Liquid Discharge (ZLD) Systems for Water Recovery in Food Processing** Kiran Paithankar (Alfa Laval Inc.)*
77. (57)	**Production and Characterization of Liquid Smoke from Lignocellulosic Biomass Using a Compact Food-Grade Pyrolysis Reactor** Kishanthini Kailaivasan (Wayamba University of Sri Lanka)*
78. (76)	**Application of Bentonite Adsorption for the Removal and Fractionation of Protein from Acid Whey** Anthony Heebner (University of Guelph)*; Alice Marciniak (University of Guelph); Bassim Abbassi (University of Guelph)
79. (84)	**Valorization of carbohydrate rich fraction of pea (CRFP) by product for fried coated fish nuggets: Fractional effects on batter pickup, moisture dynamics, texture, and color development** Christopher Etti (University of Guelph)*
80. (90)	**Development and Characterization of Protein-polysaccharide complex to encapsulate Bioactive compounds** Hrishikesh Patil (University of Guelph)*
81. (93)	**Valorization of Cold-Pressed Canola Meal Proteins: Linking Extraction Techniques to Bioactivity and Protein Composition** Sindhu Chaudhary*(University of Guelph), Md. Juaneid Khan (University of Guelph), Annamalai Manickavasagan (University of Guelph)

Theme: IoT, Big Data, Blockchain and AI in Food Supply Chain

Sl. No./ID	Description
82. (1)	**Integrating Explainable AI and FTIR Spectroscopy for On-Site Detection of Sudan (IV) Adulteration in Red Chilli Powder** Dilpreet Singh (Sant Longowal Institute of Engineering and Technology)*
83. (43)	**Accelerating the Design of Soilless Growing Media Using Machine Learning** Pranjali Suresh Sagar (University of Guelph)*
84. (72)	**Deep Learning-Based SE-Attention for Fruit Freshness Classification** Fatemeh Shirazi (Guelph University, Yazd University)*
85. (73)	**Digital Twin Technology for Potato Storage: Concept and Challenges** Seerangurayar Thirupathi (University of Prince Edward Island)*; Senthilkumar Thiruppathi (University of Prince Edward Island)
86. (77)	**Development of real-time food safety monitoring framework to detect Undeclared allergen(peanut) contamination in wheat flour using Near Infrared Spectrometry (NIRS), IoT, and AI** Siva Peddareddigari (University of Guelph)*; Manickavasagan Annamalai (University of Guelph)
87. (88)	**Improving detection of Listeria monocytogenes in Queso fresco using Generative Adversarial Network (GAN) augmented NIR spectral analysis** Meenakshi P L (University of Guelph)*
88. (92)	**OrgBerryChain: Blockchain-based traceability system for the organic strawberry supply chain** Sri Vigna Hema V* (University of Guelph), Muhammad Tameem M (University of Guelph), Manickavasagan Annamalai (University of Guelph)
89. (94)	**Cloud-Based Deep Learning Framework for Automated Maple Syrup Grading** Ahmed B. Mahmood (University of Guelph)*,Awatif Al-Taha (University of Guelph), Manickavasagan Annamalai (University of Guelph), Donald Mercer (University of Guelph) Mahmood Badr (University of British Columbia)
90. (95)	**Machine learning based detection of mastitis using and N acetyl beta D glucosaminidase enzyme from milk sample** R Muthukumar (SRM Institute of Engineering & Technology, India)*

Sl. No./ID

AWARD BANQUET & MULTICULTURAL SHOW

Venue: Summerlee Science Complex Atrium

Classical Dance – Tamil Boys

Kummi: Tradional Folk Dance – Tamil Girls

Bhangra Dance – Ranpreet & Team

Jingle Dress Dance – Meenakshi & Team

Classical Instruments - Meenakshi & Team

Star Dance - Malvika & Team

Song – Andrea & Team

Musical Feast – Christopher Etti & Team

MAY 16, 2026 SATURDAY

POST CONFERENCE TOUR

Post conference tour to Niagara Falls, Niagara on-the-Lake, and wineries

CFEC 2026