

INNOFOOD 2025

CONFERENCE PROGRAM

Monday (September 29)

14:00 – 14:10

Official opening and welcome

Dr. Aivaras Anužis, Director of St. Ignatius Loyola College

14:10 – 14:50

Assoc. prof. Sandrija Čapkauskienė (Lithuanian Sports University)

“Food, inflammation, and mitochondria: the hidden links”

14:50 – 15:20

Ieva Dobrovolskytė (St. Ignatius Loyola College)

“From fast food to smart food: combining convenience and high nutritional value”

15:20 – 15:40

Miglė Galvydytė (St. Ignatius Loyola College)

“The effect of freeze-dried orange peel on the properties of gluten-free bread”

15:40 – 16:00

Arnoldas Keibas (Kaunas University of Technology)

“From by-product to value-added ingredient: incorporation of bilberry pomace in wheat bread”

16:00 – 16:20

Indrė Nemčiunavičiūtė (Kauno Kolegija Higher Education Institution)

“Sustainable agricultural practices and the environmental footprint of the food supply chain”

16:20 – 16:40

Marius Užupis (Kaunas University of Technology)

*“Accelerated solvent extraction for the recovery of antioxidant-containing fractions from *Echinops sphaerocephalus* L. cultivated in Lithuania”*

16:40 – 17:20

Break and Poster Session

INNOFOOD 2025

17:20 – 18:00

Anna Sofía Roncancio Tocancipa and Sara Abril Niño (University of La Sabana)

“Implementation of adaptive evolution in lactic acid bacteria to enhance yogurt cultures for the dairy industry”

18:00 – 18:40

Prof. María Paula Deaza Fernández (University of La Sabana)

“Designing food with purpose: enhancing food characteristics”

Tuesday (September 30)

10:00 – 10:40

Kezia Elsty (Pradita University)

“Food security through local innovation: developing sustainable snacks from Indonesian honey sweet potatoes”

10:40 – 11:20

Dr. Aivaras Anužis (St. Ignatius Loyola College)

„Dynamic managerial capabilities, digital transformation and sustainable performance in 5-star hospitality“

11:40 – 12:20

Eglė Purvaneckaitė (St. Ignatius Loyola College)

“The micro-foundations of chefs: building dynamic capabilities in haute cuisine toward regenerative gastronomy practices”

12:20 – 12:50

Evaldas Juška (St. Ignatius Loyola College)

“Advancing dessert innovation: personalized molds and natural sugars in plant-based, allergen-free patisserie”

12:50 – 13:20

Xavier Bouriot (St. Ignatius Loyola College)

“Mono-product dishes in haute cuisine: exploring regenerative gastronomy practices”

13:20 – 13:30

Closing remarks