

WUR to UNS: FUTURE FOOD AND HEALTH

Date: April 20, 2026

Location: Science and Technology Park Novi Sad, Fruškogorska 1, Novi Sad
Meeting Room 2, ground floor

Agenda

09:30-09:45	Registration and networking
09:45-09:55	Opening / introductory talk <u>Dr. Sanja Kojić / Ivana Knežević</u> Faculty of Technical Sciences, University of Novi Sad
09:55-10:05	Food Quality and Design group introduction <u>Prof. Vincenzo Fogliano/ dr. Ruud Verkerk</u> Wageningen University and Research
SESSION I - Future food design and functionality	
10:05-10:20	EINSTEIN project <u>Dr. Sanja Kojić</u> Faculty of Technical Sciences, University of Novi Sad
10:20-10:35	Maillard reaction strategies for flavour generation in future foods <u>Bei Wang</u> , PhD student Wageningen University and Research
10:35-10:50	Nutritional characterization of single-cell protein (SCP) from yeast <u>Chuyu Ding</u> , PhD student Wageningen University and Research
10:50-11:00	Coffee break
SESSION II - Digestion, health and food performance	
11:00-11:20	Low-trophic species as alternative resources for health-promoting food ingredients <u>Maja Živanović</u> , PhD student Food Institute in Novi Sad, University of Novi Sad
11:20-11:35	The impact of folic acid on NK cell functionality in vitro <u>Karen Fransen</u> , PhD student Wageningen University and Research
11:35-11:50	Preventing infant respiratory infections through breast milk proteins and peptides <u>Corinna Szedlak</u> , PhD student Wageningen University and Research
11:50-12:30	Lunch break
SESSION II - Session III - Quality, consumer perspective and application potential	
12:30-12:45	A techno-managerial approach to mitigate the quality issues and postharvest losses in mango for the transition into a sustainable supply chain network <u>Rendayu Jonda Neisyafitri</u> , PhD student Wageningen University and Research
12:45-13:00	COMSOL-Based Modeling of EHD-Driven Airflow and Ozone Diffusion for Disinfection of Strawberries During Transport <u>Eda Coşkun</u> , PhD student Wageningen University and Research
13:00-13:30	Participative approaches in new product development using low-trophic species <u>Dr. Milica Pojić</u> Food Institute in Novi Sad, University of Novi Sad
13:30-13:50	Nutri bars (EINSTEINbar) tasting and evaluation
13:50-14:00	Closing discussion and networking