

SIFF 2026 Programme Summary

Day 1 — 3 August 2026

Time	Programme Item	Details
08:30 – 09:00	Registration	—
09:00 – 09:15	Welcome & Opening Address	Welcome Address: Prof. Liu Bin , NUS Deputy President (Research & Technology) Opening Address: Guest of Honour Mr. Chan Chee Weng Damian , CEO of SFA
09:15 – 09:55	Plenary Speaker	"Impact of Dietary Choices on Human and Planetary Health in the Context of Climate Change" (Prof. Rafael Pérez-Escamilla)
09:55 – 10:35	Plenary Speaker	"Revisit the Issues on Cholesterol and Heart Disease: What a Food Chemist Can Do" (Prof. Chen Zhen-Yu)
10:35 – 11:00	Tea Break	—
11:00 – 12:30	Session 1	- AI in Food Science — LT50 - Nanotechnology in Food System & Health — Global Learning Room - Food Microbiology — LT51 - Nutrition — LT52 - Sustainable Protein – Cellular Agriculture — Auditorium 2 - Climate Risk to Consumers: Emerging Food Safety Risk — LT53
12:30 – 13:30	Lunch + Poster Viewing and Judging	—
13:30 – 15:00	Session 2	- Green Technology & Engineering for Food Processing and Packaging + AI — LT50 - Food Biopolymer — Global Learning Room - Food Microbiology — LT51 - Nutrition — LT52 - Sustainable Protein – Cellular Agriculture — Auditorium 2 - Climate Risk to Consumers: Emerging Food Safety Risk — LT53
15:00 – 15:30	Tea Break	—
15:30 – 16:45	Session 3	- Side Stream Valorisation and Upcycling — LT50 - Nanotechnology and Food Biopolymer — Global Learning Room - Fermentation and Flavour Science — LT51 - Nutrition and Functional Food — LT52 - Sustainable Protein – Plant/Fermentation — Auditorium 2 - Climate Risk to Consumers: Emerging Food Safety Risk — LT53
16:45 – 17:25	Plenary Speaker	"Gelation of Oils Using Polymers to Control Lipid Bioavailability and Lipophilic Bioactive Delivery" (Prof. Alejandro Marangoni)
17:25 – 17:55	Panel Discussion	"Human Health and Sustainable Nutraceuticals" — Moderator: Prof. Huang Dejian
17:55 – 18:00	Token/Award Presentation	—

Day 2 — 4 August 2026

Time	Programme Item	Details
09:00 – 09:40	Plenary Speaker	"From Food Safety to Food Design: Harnessing Beneficial Microbes for the Future of Food" (Prof. Mark Turner)
09:40 – 10:20	Plenary Speaker	"From Data to Function: Reimagining Food Proteins through AI and Molecular Modeling" (Prof. Li Yonghui)
10:20 – 11:00	Tea Break	—
11:00 – 12:30	Session 4	- Green Technology & Engineering for Food Processing and Packaging — LT50 - Food Bioactives — Global Learning Room - Fermentation and Flavour Science — LT51 - Functional Food & Nutraceuticals — LT52 - Sustainable Protein – Cellular Agriculture — Auditorium 2 - Climate Risk to Consumers: Emerging Food Safety Risk — LT53
12:45 – 14:00	Lunch + Poster Viewing and Judging	—
14:00 – 15:15	Session 5	- Sustainable Protein – Plant/Others — LT50 - Future Food — Global Learning Room - Fermentation and Flavour Science — LT51 - Functional Food & Nutraceuticals — LT52 - Sustainable Protein – Hybrid/Others — Auditorium 2 - Climate Risk to Consumers: Emerging Food Safety Risk — LT53
15:15 – 15:45	Tea Break	—
15:45 – 16:25	Plenary Speaker	"The Future of Food Science and Technology in an Ever Changing World" (Prof. Rickey Yada)
16:25 – 17:05	Plenary Speaker	"Using Traditional and AI-Driven Approaches to Reduce Production Costs and Scale Up Cultivated Meat Production" (Prof. David E. Block)
17:05 – 17:35	Panel Discussion	"Innovations in Food Science and Technology for Future Food Systems" — Moderator: Prof. Zhou Weibiao
17:35 – 17:45	Token/Award Presentation	—
17:45 – 18:00	Closing Remarks	—
18:30	NUSS Conference Dinner	—