



المؤتمر الدولي 2nd للعلوم الغذائية 2nd International Congress on Food Sciences

CiSA 2025

Sustainability, Innovation and Health

December 14 – 15, 2025

INATAA, Constantine - ALGERIA

Scientific Program



Day 1 – 14 December 2025

8:00–9:00

Welcome & Registration

9:00–9:30

Congress Opening Ceremony

9:30–10:00

Opening Plenary

Santé 4.0: l'IA au cœur de la médecine de précision

Pr. Karima Benmohamed – University of Constantine 1, Algeria

10:00–10:30

Coffee break

Session 1 – Conferences

Moderators Pr. Oulamara H. – Pr. Boughellout H. – Mekhancha DE.

10:30–10:50

Anti-fraud controls and agri-food quality: ICQRF-MASAF

Pr. Stefania Carpino – Ministry of Agriculture, Food Sovereignty and Forests, Italy

10:50–11:10

Allaitement maternel

Pr. Souad Taleb – Medecine Faculty, University of Constantine 3, Algeria

11:10–11:20

Debate

11:20–11:40

AI-based approaches for nutritional risk assessment

Pr. Adel Gouri – Ibn Rochd University Hospital, Algeria

11:40–12:00

Stress oxydant, antioxydants alimentaires et leur rôle en santé humaine

Pr. Joël Paincemail – University Hospital of Liège, Belgium

12:00–12:10

Debate

Lecture Hall 1

12:10–12:30

Poster viewing

12:30–14:00

Lunch break

Session 2 – Conferences

Moderators Pr. Carpino S. – Pr. Benatallah L. – Pr. Aissaoui-Zitoun O.

14:00–14:20

Plaidoyer pour un plan national Nutrition, pourquoi et comment ?

Pr. Amar Tebaibia – Health Sciences University of Algiers, Algeria

14:20–14:40

Variabilité pondérale et son impact sur la santé

Dr. Adlen Zaamouche – University Hospital Center of Constantine, Algeria

14:40–15:00

Facteurs influençant la malnutrition aiguë chez les enfants de moins de cinq (05) ans au Burkina Faso

Dr. Mariama K. Cherif – Nazi BONI University, Bobo-Dioulasso, Burkina Faso

15:00–15:15

Debate

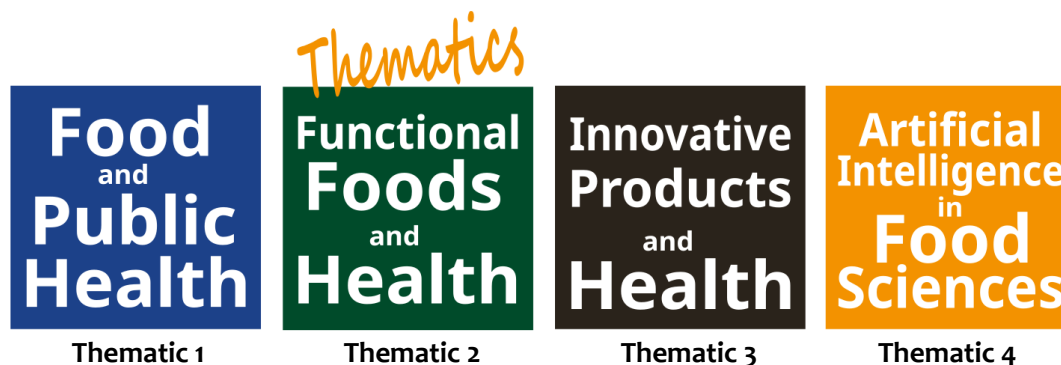
Lecture Hall 1

15:15–15:30

Coffee break

Session 3 – Oral Presentations

Venue	Lecture Hall 1	Lecture Hall 2	Lecture room 5	Lecture room 6
Session Moderators	Thematic 1 Pr. Bencharif M. – Dr. Bahchachi N.	Thematic 2 Pr. Chaalal M. – Dr. Gomri MA.	Thematic 3 Pr. Benachour K. – Dr. El Hade El Okki	Thematic 4 Dr. Maougal RT. – Dr. Chemache L.
15:30–15:40	Health risk assessment of level of acidity and sweeteners through beverages marketed in Algeria Malainine Hesna T1-O-01 University of Naama, Algeria	Impact of varying freezing temperatures on <i>Sardinia pilcarudus</i> as blue fish's nutritional composition and microbiological quality Berrighi Nabila T2-O-01 ENS Mostaganem, Algeria	Computational analysis of thymol binding to Sar A and CrtM virulence factors in MRSA Dakhouch Soumia T3-O-01 Lab. Cell and Molecular Screening, Sfax, Tunisia	Advancing food science through artificial intelligence Guidoum Nousseiba T4-O-01 University of Constantine 1, Algeria
15:40–15:50	Relation entre l'apport alimentaire en vitamine K et la stabilité de l'effet anticoagulant chez les patients sous traitement à court terme Zenati Naziha T1-O-02 University of Sidi Bel Abbès, Algeria	Production and genomic characterization of exopolysaccharides from <i>Lactiplantibacillus plantarum</i> JB21-11 in an ice cream mix Gomri Mohamed Amine T2-O-02 University of Constantine 1, Algeria	Effect of date powder on the physicochemical, microbiological and sensory properties of processed cheese Benamara Rym Nouria T3-O-02 University of Mascara, Algeria	Application of machine learning for early prediction of pathogens in dairy products: case study of processed cheese Numidia dairy 2025 Tadjere Selsabil T4-O-02 University of Constantine 1, Algeria
15:50–16:00	Estimation of theoretical maximum daily intake (TMDI) of the azoic food dye INS 102 among the general population Zazoun Sabrina T1-O-03 University of Jijel, Algeria	Sustainable microbial production of PHAs for next-generation biodegradable food Packaging Ghorab Fares Dia Eddine T2-O-03 ITMO University, Lomonosova, Russia	Nixtamalization of bitter lupine seeds Berrou Hizia T3-O-03 University of Constantine 1, Algeria	Comparison of ANN and ANFIS models for predicting the drying kinetics of fruit slices in a microwave oven and characterization of dried product Bousselma Abba T4-O-03 University of Constantine 1, Algeria
16:00–16:10	Debate	Debate	Debate	Food quality 4.0: Advancing a new Era through innovative technologies Ghellam Mohamed T4-O-03 University of Batna 1, Algeria Debate



Session 4 – Oral Presentations

Venue Session Moderators	Lecture Hall 1	Lecture Hall 2	Lecture room 5
	Thematic 1	Thematic 2	Thematic 3
	Pr. Bouasla A. – Dr. Kadi H.	Pr. Boughachiche F. – Dr. Ait Kaki A.	Pr. Zerizer H. – Dr. Derardja A.
16:10–16:20	Anthropometric measurements, muscle mass assessment, skeletal muscle mass index (SMI), older adults, type 2 diabetes Bessaid Khadidja University of Algiers, Algeria T1-O-04	Valorisation du marc de café comme ingrédient fonctionnel dans l'alimentation des poulets de chair : impact sur les performances zootechniques et le rendement à l'abattage Teniou Fatima El Batoul University of Constantine 1, Algeria T2-O-04	Valorisation des grignons d'olives via la conversion de l'hémicellulose extraite en biomolécules à haute valeur ajoutée Maougal Rim Tinhinen University of Constantine 1, Algeria T3-O-04
16:20–16:30	Regional variations in mediterranean diet adherence: a sociodemographic and lifestyle analysis across mediterranean and non-mediterranean regions within the MEDIET4ALL project Khaldi Taha Biotechnology Research Center, Algeria T1-O-05	Evaluation of the nutritional quality of a beverage made from whey and beet peels Ouldali Ouardia University of Mascara, Algeria T2-O-05	Effect of medicinal plant extracts on enriched food product quality Chebout Afaf University of Constantine 1, Algeria T3-O-05
16:30–16:40	Experimental evaluation of plant extract: a natural hypolipidemic approach for cardiovascular health Madi Aicha University of Constantine 1, Algeria T1-O-06	Beyond the folklore: <i>Thymus algeriensis</i> exhibits effective antioxidant and anti-inflammatory activity (in vitro) Bourek Baya Farah University of Constantine 1, Algeria T2-O-06	Development of an enzymatic-polyphenolic strategy to mitigate the allergenic properties of peanut proteins Djeghim Hanène University of Batna 1, Algeria T3-O-06
16:40–17:00	Debate	Debate	Debate

Day 2 – 15 December 2025

Session 1 – Conferences

Moderators Pr. Barkat M. – Pr. Benchikh Y. – Pr. Bouchedja ND.

9:00–9:20	Application and perspectives of natural deep eutectic solvents Dr. Bartłomiej Zieniuk – Warsaw University, Poland	Lecture Hall 1
9:20–9:40	Anti-listeria bacteriophage-based packaging to enhance the safety of traditional Canestrato cheese Dr. Margherita Caccamo – CoRFiLaC, Ragusa, Italy	
9:40–10:00	Towards active and sustainable packaging: natural deep eutectic solvents-modified chitosan films Dr. Magdalena Gierszewska – Nicolaus Copernicus University, Toruń, Poland	
10:00–10:20	Debate	
10:20–10:40	Coffee break	

Session 2 – Oral Presentations

Venue	Lecture Hall 1		Lecture Hall 2		Lecture room 5	
Session	Thematic 1		Thematic 2		Thematic 3	
Moderators	Dr. Sersar I. – Dr. Mezoud A.		Pr. Becila S. – Dr. Benyahia F.		Pr. Kaabouche A. – Dr. Adoui F.	
10:40–10:50	Ultra-processed foods and childhood allergies: signals from a 45-case study in Constantine	T1-O-07	Valorization of whey proteins by enzymatic hydrolysis using plant extract: enhancement of functional and antioxidant activities	T2-O-07	Optimization of drying methods (by oven) and kinetic analysis of Jameed cheese	T3-O-07
	Karoune Rabiâa University of Constantine 1, Algeria		Khangui Ahlem University of Constantine 1, Algeria		Bensaad Dhiya Eddine University of Batna 1, Algeria	
10:50–11:00	Influence of the sodium/potassium ratio on left ventricular mass index in hypertensive patients	T1-O-08	Evaluation of the antioxidant activity of <i>curcuma longadry</i> extract: toward safer natural preservatives	T2-O-08	Effect of wheat flour type and fermentation agent on some quality characteristics of bread	T3-O-08
	Benhedouga Aya USTHB, Algiers, Algeria		Hadjadj Naima University of Blida 1, Algeria		Bouasla Abdallah University of Constantine 1, Algeria	
11:00–11:10	Preference scores for salty foods and blood pressure	T1-O-09	Impact of rye incorporation rate on functional and nutritional quality	T2-O-09	Impact of carbon source and ethanol stress on lipid production and fatty acid profile of <i>Yarrowia lipolytica</i> L2	T3-O-09
	Boudjouada Esma University of Constantine 1, Algeria		Abdellaoui Z. University of Blida 1, Algeria		Bouchedja Doria Naila University of Constantine 1, Algeria	
11:10–12:25	Debate		Debate		Debate	

Session 3 – Oral Presentations

Venue	Lecture Hall 1		Lecture Hall 2		Lecture room 5	
Session	Thematic 1		Thematic 2		Thematic 3	
Moderators	Dr. Bourekoua H. – Dr. Bensalem A.		Dr. Siar E. – Dr. Yagoubi L.		Dr. Bachtarzi N. – Dr. Dridi L.	
11:25–11:35	Prevalence of ESBL- and carbapenemase-producing gram-negative bacteria isolated from diabetic foot infections	T1-O-10	Therapeutic potential of proteins from mediterranean mollusk by-products: modulation of obesity-related inflammation	T2-O-10	Valorization of dairy whey through the development of functional high-protein gummies	T3-O-10
	Moualkia Fatima Zohra University of Tébessa		Benhamou Hichem University of Oran 1, Algeria		Bencharif-Betina Soumeia University of Constantine 1, Algeria	
11:35–12:45	Health status of the marine ecosystem by monitoring the bioaccumulation of certain trace metals in <i>Merluccius merluccius</i> : public health risk assessment and ecotoxicology	T1-O-11	Development of a dietary nutritional formulation for autistic children targeting the gut-brain axis	T2-O-11	A natural strategy for food safety: controlling aflatoxigenic fungi from poultry feed using <i>Cymbopogon schoenanthus</i> essential oil	T3-O-11
	Alik Ourida CNRDPA, Tipaza, Algeria		Louala Sabrine University of Oran 1, Algeria		Semmari Amani ENS Kouba, Algiers, Algeria	
11:45–11:55	Debate		Development of an enzymatic-polyphenolic strategy to mitigate the allergenic properties of peanut proteins	T2-O-12	Formulation of a lentisk oil-based spread margarine added with argan oil as an antioxidant	T3-O-12
			Djeghim Hanène CRBt, Constantine, Algeria		Chikhoun Anis ESSAIA, Algiers, Algeria	
11:55–12:10			Debate		Debate	
12:10–12:30	Poster viewing					
12:30–14:00	Lunch break					

Session 4 – Conferences

Moderators Pr. Kharroub S. – Pr. Boudjellal A. – Dr. Benabid H.

14:00–14:20	Le statistiquement significatif, le vraisemblable et la recherche scientifique Dr. Zineb Azouz – Université Constantine 1, Frères Mentouri, Algeria	Lecture Hall 1
14:20–14:40	Smart and sustainable process manufacturing for agri-food formulated products: engineering the products of tomorrow Dr. Imène Felfoul – Higher Institute of Biotechnology of Sfax, Tunisia	
14:40–15:00	Application of nuclear and isotopic techniques to enhance contaminant detection in food safety Systems in Algeria Dr. Mounira Azouz – INRAA, Algiers, Algeria	
15:00–15:15	Debate	
15:15–15:30	Coffee break	

Session 5 – Oral Presentations

Venue	Lecture Hall 1		
Session	Thematic 2		
Moderators	Dr Betina M. – Dr. Himed L.		
15:30–15:40	In Vitro and In Vivo Evaluation of the Antidiabetic Potential of <i>Centaureum erythraea</i> Polyphenols and Bioactive Milk Peptides		T2-O-13
	Benzaama Hammed El Hocine University of Bejaia, Algeria		
15:40–15:50	Functional Marmalade And Probiotics Synergy For Targeting Oxidative Stress In A PCOS Model		T2-O-14
	Douma-Bouthiba Zohra University of Mostaganem, Algeria		
15:50–16:00	Debate		
16:00–17:00	Closing Ceremony (Oral and poster award presentations)		

Poster Presentations

	Thematic 1	Thematic 2	Thematic 3	Thematic 4
Day 1 14 December 2025	T1-P-01 - T1-P-32	T2-P-01 – T2-P-42	T3-P-01 – T3-P-44	T4-P-01 – T4-P-08
Day 2 15 December 2025	T1-P-33 - T1-P-64	T2-P-43 – T2-P-83	T3-P-45 – T3-P-88	



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