



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

CiSA 2025

Sustainability, Innovation and Health

December 14 – 15, 2025
INATAA, Constantine - ALGERIA

Poster Presentations



Thematic 1: Food and Public Health

Poster ID	Name of the author	Title of the presentation
T1-P-01	Agli Selma	Sweet and fatty food preferences in diabetic adults
T1-P-02	Alik Ourida	Contamination of marine biodiversity in the Gulf of Béjaïa by heavy metals: Ecotoxicological risks to human health and the ecosystem
T1-P-03	Allam Ouassila	Étude de l'effet de l'âge et de l'état pondéral sur la connaissance des mesures hygiéno-diététiques adaptées aux patients diabétiques à Constantine
T1-P-04	Arab Hadda	Influence of Modern Eating Habits on the Rising Prevalence of Metabolic Diseases Among Algerian Youth
T1-P-05	Ati Fatima Zahra	Biotechnological approaches to combat antimicrobial resistance in the food chain: A one health perspective
T1-P-06	Babanna Hanifa	Adolescent Overweight and Obesity: Public Health Implications and Modern Prevention Strategies.
T1-P-07	Babouri Dihia	Technological and Nutritional Potential of Carob in Fermented Dairy Matrices
T1-P-08	Babouri Samah	Assessment of the Nutritional Status of Patients Undergoing Cardiac Surgery in Constantine
T1-P-09	Balli Nassima	Bioindication of Heavy Metal Contamination in Mediterranean Fish: Implications for Seafood Safety
T1-P-10	Bechiri Loubna	Histoire alimentaire et état de santé des enfants de 3-5 ans à Skikda (2023- 2024)
T1-P-11	Beldjoudi Mona Féryale	Influence of desert pastures on the microbiological quality of camel milk (Region of Ouargla, Algeria)
T1-P-12	Benabdelmalek Yassira	Obésité et réactivité alimentaire : aperçu comportemental grâce au Power of food scale (PFS)
T1-P-13	Benatallah -Yagoubi L.	Pratiques anti-gaspillage du pain au sein des ménages
T1-P-14	Benchettah Hind	Abdallah Bouasla, Agnieszka Wójtowicz, Leila Benatallah
T1-P-15	Benhedouga Aya	Effets combinés des apports nutritionnels et de l'obésité sur le remodelage ventriculaire gauche
T1-P-16	Benmohamed Cherifa	Étude du potentiel immunothérapeutique du lait de chamelle dans le traitement du cancer : approche épidémiologique
T1-P-17	Bensalem Adel	Nutritional Status and Quality of Life in Algerian Hemodialysis Patients: A Cross-Sectional Study
T1-P-18	Berrighi Nabila	Impact of Varying Freezing Temperatures on <i>Sardinia pilcarudus</i> as Blue Fish's Nutritional Composition and Microbiological Quality
T1-P-19	Bessaid Khadidja	Performance of Body Mass Index in Assessing Nutritional Status Compared with Fat Mass Index in Non-Obese Older Adults with Diabetes
T1-P-20	Bessaid Khadidja	Validity of the Mini NutritionalAssessment Screening Tool for Detecting Malnutrition in Older Adults with Diabetes
T1-P-21	Boualeg Imène	Allergy to peanut proteins
T1-P-22	Bouchoul Melissa	Multivariate Analysis of the Milk Quality Prediction Dataset
T1-P-23	Boulazib Selma	Dietary diversity score is positively associated with height-for-age in 24-months-old Algerian children
T1-P-24	Bousseta Majda	Phenotypic characterization and identification of Salmonella app. strains isolated from chicken in the Adrar Region
T1-P-25	Boutata Fatima Zohra	Hospital Malnutrition Among Patients with Non-Communicable Diseases in Algeria: Assessment, Prevalence, Risk Factors, Screening Tools, and Quality of Hospital Meals
T1-P-26	Chaalal Makhoulf	Study of the release kinetics and the digestibility of encapsulated and non-encapsulated carotenoids from seaweeds
T1-P-27	Chadli I Hiba	Dietary fibers and type 2 diabetes management: A study in a population of diabetic women
T1-P-28	Debbah Yousra	Sustainable Enhancement of Barley Grain Quality Through Rhizobacterial Interventions
T1-P-29	Derbal Nedjla	From Traditional Remedy to Evidence-Based Therapy: Lemon Balm in Diabetes Care
T1-P-30	Dib Ahlem	Development of a novel gluten free cookie enriched with Prickly pear peel : physical, textural, sensory, and antioxidant characteristics
T1-P-31	Djenas Lylia	Prévalence de la stéatose hépatique et du risque de fibrose avancée chez des patients obèses diabétiques de type 2
T1-P-32	Djenas Lylia	Evaluation de la diversité alimentaire et de la composition corporelle des jeunes adultes algérois

Poster ID	Name of the author	Title of the presentation
T1-P-33	Ferroudj Zineb	The impact of breakfast habits on academic performance: a case study with high school seniors in Batna, Algeria
T1-P-34	Fissah Rime	Impact of curcumin supplementation on anthropometric parameters, glucose homeostasis and atherogenic indices (CRI-I and AIP) in rats fed a cafeteria diet
T1-P-35	Grar Hadria	Elevated Oxidative Stress and Hepatic Dysfunction Characterize the Clinical Profile of Celiac Disease
T1-P-36	Hammouche Dalila	Bacteriological water quality in livestock farming: a critical link between public health and food safety
T1-P-37	Hasnaoui Mostafa	Safe Cultivation Methods for Nutritional <i>Spirulina</i> : Healthy Production Strategies and Quality Assurance
T1-P-38	Kadi Hanane	Stéatose hépatique et consommation des sucres
T1-P-39	Kechid Maya	Analyse Physicochimique Et Microbiologique De L'altération De Deux Types De Crèmes Laitières
T1-P-40	Kerbouche Amel	Efficacité et implications toxicologiques des décontaminants appliqués aux carcasses bovines: une méta-analyse mondiale
T1-P-41	Khechai Nour Eliman	Antibiotic Residues in Milk: A Review of Current Data and Health Implications
T1-P-42	Kidar Oumaima Ilham	Microbiological Quality Assessment of Charlotte Cakes Marketed in Djelfa (Algeria)
T1-P-43	Kout Amira	Prevalence, Virulence Profiles and Antibiotic Resistance of Avian and Human Salmonella Isolates: Implications for Food Safety and Public Health
T1-P-44	Laggoune Souheila	Physicochemical, nutritional, and <i>in vitro</i> anti-diabetic properties of yoghurt enriched with polysaccharides from Jute Mallow (Mloukhiya)
T1-P-45	Larguet Habiba	Biosurfactant-Producing Extremophilic Bacteria from Oil Fields: A New Frontier for Natural Food Bio-emulsifiers
T1-P-46	Medjemadj Meissa	Safety of Iftar Meals: Microbiological Assessment in Two Collective Catering Establishments in Constantine
T1-P-47	Mehalaine Oujedane	From Farm Welfare to Consumer Health: Influence of Dairy Cow Well-being on Milk Quality Parameters
T1-P-48	Mekraf Souheyla	Anti-Diabetic Activity of Algerian <i>Bunium incrassatum</i> Extracts Mediated by Digestive α -Amylase Inhibition
T1-P-49	Meradji Meriem	Gluten-related disorders: Intestinal epithelium, Microbiota, gluten digestion, and innovative therapies. Scientific advances 2023–2025
T1-P-50	Merzouga Sara	Therapeutic effect of the aqueous extract of <i>Moringa oleifera</i> on cardiac tissue damage and oxidative status in rats subjected to glucolipotoxicity
T1-P-51	Mezali I Lynda	Biogenic amines in traditional and industrial foods of animal origin: Toxicological impact and preventive approaches
T1-P-52	Moumen Charef Eddine	The moderating effect of health attitudes on how convenience and social enjoyment influence fast-food purchase intention
T1-P-53	Mouss Abdelhak Karim	Water contamination and the quality of table eggs: microbiological challenges for public health
T1-P-54	Moussaoui Samira	<i>In vitro</i> evaluation of the antioxidant and anti-inflammatory activities of the hydroethanolic extracts of <i>Taraxacum officinale</i> and <i>Rhamnus alaternus</i> : a study of synergy in combined formulations.
T1-P-55	Remmache Inas	From farm to fork: Conceptual modeling of contamination pathways and the role of livestock building hygiene in food safety
T1-P-56	Sabeg Hadjer	Contribution to the Study of the Impact of Olive Variety on the Physicochemical Quality of Olive Oils from Eastern Algeria
T1-P-57	Senane Ghada	Investigation of the Antioxidant and Anti-inflammatory Activities of Walnut (<i>Juglans regia</i>) Extracts from Eastern Algeria for Potential Nutraceutical Applications Targeting Neurological Health
T1-P-58	Silini Nedjla	Prevalence of celiac disease and the study of adherence to the gluten-free diet among schoolchildren in Constantine
T1-P-59	Soltani Ikram	Microbiological Quality and Public Health Risk Assessment of Raw Milk Sold in Informal Markets in Constantin Algeria
T1-P-60	Taibi Romaissa	Risques sanitaire des additifs alimentaires utilisés dans la fabrication des yaourts et laits ferments
T1-P-61	Taleb Yasmine	Assessment of Bread Consumption Patterns Among Adults and Children in Guelma City
T1-P-62	Tebbani Fouzia	Assessment of nutritional status of patients with multiple sclerosis
T1-P-63	Zehani Lamia	Phytochemistry and pharmacological activities of the ethanolic extract of Malvasp from Algeria
T1-P-64	Zenati Naziha	Relation entre l'apport alimentaire en vitamine K et la stabilité de l'effet anticoagulant chez les patients sous Sintrom

Thematic 2: Functional Foods and Health

Poster ID	Name of the author	Title of the presentation
T2-P-01	Adoui Faiza	A barley-based yoghurt-like product
T2-P-02	Agabi Rania	Regional Variability in Algerian Honey: Insights into Its Functional and Health-Beneficial Attributes
T2-P-03	Agabi Rania	Antioxidant and Nutritional Potential of Algerian Bee Pollen as a Functional Food
T2-P-04	Ahmed Chaouch Meroua	Etude de l'activité anticholinestérase d'une espèce du genre <i>Centaurea</i>
T2-P-05	Ait Ahmed Mehalla Manel	Impact of non-enzymatic deamidation on <i>in vitro</i> gastrointestinal digestion and anti-inflammatory potential of camel whey proteins: implications for the development of nutritional supplements
T2-P-06	Almi Sebbane Dalila	The effect of gastrointestinal digestion on the radical scavenging and albumin protection properties of isolated camel milk α S-casein: <i>in vitro</i> investigation
T2-P-07	Arafa Meriem	Metabolic Regulatory Effects of <i>Lepidium sativum</i> in Hyperglycemia and Dyslipidemia: A Review of Preclinical Rodent Studies
T2-P-08	Ayad Radia	Mentha Aquatica As a Functional Food: Chemical Composition and Antioxidant Properties
T2-P-09	Ayad Rima	Low-sugar pumpkin-based jam: Physicochemical, microbiological, and sensory qualities during refrigerated storage
T2-P-10	Azizi Nesrine	Effect of Natural Sourdough Fermentation on Bread's Nutritional Profile
T2-P-11	Babouche Chourouk	Exploring the antioxidant capacity of <i>Centaurea sp.</i> ethanolic extract: a multi-method <i>in vitro</i> investigation
T2-P-12	Bacharia Ferial	Produits Fonctionnels Innovants : Potentiel Technologique et Nutritionnel de la Courge (<i>Cucurbita maxima</i>)
T2-P-13	Bachtarzi Nadia	Caractérisation partielle des grains de kéfir de lait commercialisés en Algérie
T2-P-14	Barkat Malika	Analysis of the fiber composition of three agro-industrial by-products (tomato peels, orange peels, and olive pomace) for their potential use in food packaging
T2-P-15	Bektache Anis	Probiotic Therapy for Parkinson's Disease
T2-P-16	Benamara Rym Nouria	Effect of the Addition of Local Dates on the Properties of a Fermented Yogurt
T2-P-17	Bendia Sabrina	The Role of Green Tea Polyphenols in Reducing Cardiovascular Risk and Improving Metabolic Function
T2-P-18	Bendida Keltoum	Isolation and MALDI-TOF Characterization of Lactic Acid Bacteria from Algerian Fermented Foods: Towards Functional Probiotics
T2-P-19	Benelmufti Nourelhouda	Antioxidant and Antimicrobial potential of <i>Thymus vulgaris</i> from the Aures Region (Algeria) Revealed by HPLC-DAD and GC-MS analyses: a Promising Source of Functional Bioactive Compounds
T2-P-20	Benelouezzane Chahinez	L'intérêt des propriétés techno-fonctionnelles de beta-glucane de l'orge d'Algérie, dans son intégration aux molécules bioactives
T2-P-21	Benlacheheb Radhia	Antioxidant characteristics of the seed oil from two pumpkin species: <i>Cucurbita pepo</i> and <i>Cucurbita maxima</i>
T2-P-22	Benlemmane Samira	Comparative Nutritional, Phytochemical, and Sensory Evaluation of Traditional Artisanal Couscous Varieties from Blida, Algeria
T2-P-23	Betrouche Amel	Antioxidant Properties of Gluten-Free Pasta Enriched with by-products of tomatoes and linseed cakes
T2-P-24	Bouchefra Amina	Effects of sodium chloride substitution with magnesium chloride on fermentation, bioactive compounds, and antioxidant activity in pickled vegetables
T2-P-25	Boufadene Wassim	Sweet Potato Flour: A Nutritional, Gluten-Free Ingredient for Health Promotion and Food Security
T2-P-26	Boufadene Wassim	Cassava and Sweet Potato Peels: A Source of Antioxidants for Functional Foods
T2-P-27	Bougriou Nada	Development and Characterization of Traditional Durum Wheat Waha Couscous Enriched with Carob (<i>Ceratonia siliqua</i> L.)
T2-P-28	Boukelloul Inas	Biological Activities of Algerian Propolis: A Promising Natural Approach Against Resistant Urinary Tract Pathogens
T2-P-29	Boukli Hacene Imene Fatima Zohra	Phytochemical Study and <i>In Vitro</i> Evaluation of the Anti-Inflammatory Activity of the Phenolic Leaf Extract of <i>Cupressus lusitanica</i> from Cameroon
T2-P-30	Boulahlib Cerine Yasmine	Characterization of a probiotic ice cream produced with probiotic candidate <i>Lactiplantibacillus plantarum</i> Jb21-11

Poster ID	Name of the author	Title of the presentation
T2-P-31	Boumaaza Nour El-Houda	The Molecular Mechanisms of <i>Prunus avium</i> and <i>Prunus cerasus</i> : A Systematic Review of Bioactive Compounds and Their Role in Modulating Oxidative Stress and Inflammation
T2-P-32	Bourzama Ghania	Improving Yogurt's Nutritional and Sensory Profile with Some Plant Extracts
T2-P-33	Boussekine Rania	Exploring antimicrobial properties of lactic acid bacteria from Algerian dairy products
T2-P-34	Boussioud Hadria	Comparative Analysis of Secondary Metabolites in Saffron from West Algeria
T2-P-35	Boutennoun Hanane	Antioxidant activity and inhibition of key enzymes linked to type-2 diabetes by <i>Mentha pulegium</i> -fortified yogurt
T2-P-36	Brahmi Nabila	Optimizing polyphenol bioaccessibility: the impact of freeze-drying on chlorogenic acid stability in vitelotte potatoes
T2-P-37	Bramki Amina	Evaluation of Probiotic Properties of Lactic Acid Bacteria Isolated from Naturally Fermented Green Olives for Potential Use as Functional Starters
T2-P-38	Chaibai Amel	Le levain de blé complet algérien : potentiel technologique et richesse microbienne comme alternative aux levures commerciales
T2-P-39	Cherfi Inasse	Innovative Bioactive Formulation from <i>Artemisia campestris</i> : A Natural Multi-Functional Product for Antioxidant, Anti-Inflammatory, and Metabolic Health Applications
T2-P-40	Dahmani Kheira	Technological Formulation of Propolis Capsules: Integrating Carob and Pine Resin for Enhanced Properties
T2-P-41	Dib Wafaa	Ensuring Excellence in Olive Oil: Physicochemical and Microbiological Profiling Based on International Standards
T2-P-42	Dif Sabrina	Assessment of Antimicrobial, Antioxidant Properties, and Acute Toxicity of Essential Oil Extracted from <i>Salvia chudaei</i> : an Endemic Species of the Central Sahara
T2-P-43	Djeghri Nabila	Le potentiel inhibiteur de l'acétylcholinestérase d'une huile essentielle
T2-P-44	Douma-Bouthiba Zohra	Anti-inflammatory potential of <i>Arbutus unedo</i> – <i>L. Rhamnosus</i> combination in experimental PCOS
T2-P-45	Elhadjali Safa	Potentiel probiotique d'une souche <i>Lactococcus</i> isolée du fromage traditionnel algérien "Klila"
T2-P-46	Elkeurti Khadidja Nadia	Isolation and characterization of Probiotic Lactic Acid Bacteria from Fermented Goat Milk as a Functional Food
T2-P-47	Falek Wahiba	Phytochemical Profile and Bioactive Potential of Milk Thistle Seeds for Functional Food Applications
T2-P-48	Ferradji Sabrina	Development of Functional Gluten-Free Cookies Enriched with Nutrient Rich Alternative Flours
T2-P-49	Fetouhi Awatif	Nutritional properties and sensorial aspects of gluten free Algerian pancakes prepared from Teff and garden cress-based healthy formulation
T2-P-50	Gouachi Ahlem	Functional vegetable oil obtained by ultrasound-assisted extraction of orange pomace antioxidants
T2-P-51	Hadjadj Naima	Natural Antimicrobials for Safer Foods: The Potential of <i>Curcuma longa</i> Essential Oil
T2-P-52	Itatahine Amina	The functional properties and probiotic potential of lactic acid bacteria isolated from breast milk
T2-P-53	Kehoul Nassima	From Bark to Acorn: Exploring the Bioactive Compounds of <i>Quercus suber</i> for Innovative Product Development
T2-P-54	Kerbab Khawla	Development of microencapsulated powder from plant extract to improve technological and pharmaceutical proprieties of bioactive compounds
T2-P-55	Kerbouche Chouaib	Potentiel fonctionnel d'un cultivar de dattes algériennes : influence de la nature du solvant sur l'extraction des polyphénols et l'activité antioxydante
T2-P-56	Khelil Meryem Yassamine	Bioactive Potential of <i>Ruta graveolens</i> Essential Oil for Functional Foods and Health
T2-P-57	Kherbouche Ahlam	Rôle de <i>Corchorus olitorius</i> dans la prévention et le soulagement des gastrites
T2-P-58	Khettar Filicia	Valorization of <i>Stevia rebaudiana</i> Glycosides as Bioactive Candidates for Functional Food and Health-Promoting Applications
T2-P-59	Labdai Nourhane	Caractérisation physico-chimique et microbiologique des grignons d'olive de dix-huit huileries (traditionnel et moderne) de six régions Algérienne
T2-P-60	Lahouel Nacera	Olive pomace as a functional feed ingredient: Impact on growth performance, digestive efficiency, and metabolic health in Wistar rats

Poster ID	Name of the author	Title of the presentation
T2-P-61	Laraba Meriem	<i>In vitro</i> Antioxidant and Antifungal Activities of Thymus sp. Acetate Extract and Its Cytotoxic Effect on HCC Cells
T2-P-62	Madani Zohra	Dietary sardine (<i>Sardine pilchardus</i>) protein attenuates hyperglycemia and hyperlipidemia
T2-P-63	Makhlouf Fatima Zohra	Functional and Health-Promoting Potential of <i>Ceratonia siliqua</i> L. Flour: A Natural Source of Bioactive Compounds for Functional Food Development
T2-P-64	Mansouri Sana	Adhesion properties and biofilm formation of <i>Lactobacillus</i> strains isolated from Bouhezza cheese: evaluation on Caco-2/TC7 Cells and Confocal Laser Microscopy Analysis
T2-P-65	Mazguene Souhila	From Fermentation to Functionality: Nutritional and Beneficial Insights (a review)
T2-P-66	Merabet Chahinez	Energy Bar Enriched with Microalgal Proteins and Whey: Nutraceutical Potential and Application in Preventive Health
T2-P-67	Merzoug Mohamed	Safe Enterocin-Producing <i>Enterococcus faecium</i> from Algerian Fig–Olive Preparation: Bioprotective Cultures for Functional Food and Health-Oriented Applications
T2-P-68	Morsli Djilali Seghir	Probiotic potential of <i>Lactobacillus</i> strains isolated from camel milk
T2-P-69	Mouellef Adra	<i>Pistacia lentiscus</i> L.: Biological and therapeutic potential of a valuable natural resource
T2-P-70	Nebbak Amira	Determination of vitamin C content and antioxidant activity of guava (<i>Psidium guajava</i> L.) cultivated in Algeria
T2-P-71	Ouazib Meriem	Innovative Healthy Greek Yogurt Formulation Using Persimmon (<i>Diospyros kaki</i>)
T2-P-72	Oukhmanou-Bensidhoumsonia	Nutritional Composition, Cooking Properties, Viscoelasticity, and Microstructure of a Legume-Based Vegan Burger Optimized Using a D-Optimal Mixture Design
T2-P-73	Oukil Smail	Antioxidant Activity of Camel Milk β -Casein Peptides Generated by Pepsin and Pancreatin Hydrolysis
T2-P-74	Ouldali Ouardia	Evaluation of the biochemical profile and biological activities of hydrolysates of common carp (<i>Cyprinus carpio</i>) waste
T2-P-75	Ramli Iman	Study of the potential antioxidant and prebiotic effect of <i>Bituminaria bituminosa</i> and <i>Ambrosia</i>
T2-P-76	Saadoudi Mouni	Quality, Nutritional Composition, and Antioxidant Potential of biscuits Enriched with Flaxseeds
T2-P-77	Siar El Hocine	Hydrolyse des caséines bovine par la ficine immobilisée
T2-P-78	Smati Maria	Rhizospheric <i>Actinobacteria</i> as Innovative Bio-Resources for Applications in Functional Foods and Health
T2-P-79	Tassoult Malika	Sustainable Valorization of Olive (<i>Olea europaea</i> L.) Stones via Green Extraction for Functional Ingredients and Health-promoting Food Security
T2-P-80	Yaiche Achour Hafsa	Mixture Design Optimization of Functional Energy Balls incorporated with Prickly Pear Seed Cake, Sesame Cake, and Orange Peel
T2-P-81	Ydjedd Siham	Physicochemical, Phytochemical, and Sensory Study of a Fresh Cheese Enriched with <i>Spirulina</i> Algae
T2-P-82	Zenati Abel	Analyse méliopalnologique, caractérisation physico-chimique, teneur en composés phénoliques et activités antioxydantes d'un miel algérien
T2-P-83	Zoubiri Lamia	From red juniper (<i>Juniperus phoenicea</i> L.) to the table: Valorization of the traditional know-how for transforming red juniper berries into "El Robb", a syrup with functional and health-related uses

Thematic 3: Innovative Products and Health

Poster ID	Name of the author	Title of the presentation
T3-P-01	Abdelali Djamila	Natural bread sourdough with selected yeasts
T3-P-02	Abdelaziz Ouidad	Production of α -amylase by entomopathogenic fungi cultivated on a carrot waste-based medium
T3-P-03	Adoui Faiza	Cookies Based On The Algerian Barley Varieties « Fouara » And « Céleste »
T3-P-04	Ait Kaki El Hade El Okki Amel	Application of a novel thermostable α -amylase for Improved bread quality
T3-P-05	Ameur Ibtissam	Valorization of whey powder in traditional madeleines: Impact on texture, structure, and sensory quality
T3-P-06	Amokrane-Aidat Rachida	Multilevel <i>in vitro</i> and <i>in silico</i> exploration of antidiabetic phenolic compounds from date seeds: Insights for public health and food security
T3-P-07	Bader Roumeila	Development and comprehensive characterization of innovative plant-based meat formulations
T3-P-08	Bader Romeila	Formulation and characterization of nutrient-enhanced traditional flatbreads enriched with dietary fiber
T3-P-10	Becheke Abir	Evaluation of the biochemical and nutritional parameters of monoconcentrated tomato paste according to the stages of the continuous technological process
T3-P-11	Beldjilali Fatima Asmaa	Development of a functional Yogurt for diabetic populations using novel ingredient combinations: Chia seeds, sweet potato, and pomegranate juice
T3-P-12	Belmouloud Rayene	Effect of enrichment with fermented wheat, acorns, and sorghum on the culinary properties and microstructure of couscous
T3-P-13	Benamara Meriem	Valorisation biotechnologique des grignons d'olive : isolement et caractérisation enzymatique de souches fongiques
T3-P-14	Benchettah Hind	Impact of tomato by-product incorporation on selected properties of extruded gluten free pasta
T3-P-15	Bendjaballah Hassina	Hot spring thermophiles as emerging sources of glycoside hydrolases for sustainable agro-food applications
T3-P-16	Benelouezzane Chahinez	Évaluation de l'aptitude de l'orge à la panification pour la production de pain baguettes fermentées au levain et à la levure boulangère
T3-P-17	Benhamdi Ahlem	Olive oil incorporation in a spreadable margarine and its impact both physicochemical and thermal properties
T3-P-18	Bouamrane Zineb	Innovative plant-based biocides: Insecticidal and repellent activities of <i>Ruta montana</i> and <i>Ruta chalepensis</i> essential oils against <i>Tribolium castaneum</i>
T3-P-19	Bouchedja Madjda Cherifa	Lipophilic bioactive fraction of olive pomace: A clean-label perspective.
T3-P-20	Boudechicha Hiba-Ryma	Meat-powder-fortified savory cookies: Formulation and evaluation
T3-P-21	Boudermine Yasser	Locust bean gum as an effective edible coating material: formulation and assessment
T3-P-22	Boughachiche Faiza	Study of the effect of incorporating oregano in the making of <i>Lemzeiet</i> couscous
T3-P-23	Bouhaha Malak Errahmene	Characterization of Rutabaga powder and its potential use in functional food formulations
T3-P-24	Bouhanna Imane	Optimization and characterization of enriched couscous with milk thistle (<i>Silybum marianum</i>) seed flour
T3-P-25	Bouizar Roukia	The valorization of <i>Citrus</i> peels in active packaging
T3-P-26	Boulahlib Cerine Yasmine	Potential use of eggplant-peel anthocyanins in developing a smart packaging for chicken meat freshness monitoring
T3-P-27	Boulemkahel Souad	Study of the technological and sensory quality of gluten-free baguette bread based on hydrothermally treated rice-corn formula

Poster ID	Name of the author	Title of the presentation
T3-P-28	Bourekoua Hayet	Sensory and microstructural analyses of an innovative bread enriched with fermented a corn and sorghum flours
T3-P-29	Bouza Samira	Techno-functional properties of dried and debittered dapper berry powders (<i>Capparis spinosa</i> L.) for food applications
T3-P-30	Bouznad Sirine	Elaboration of biopolymeric aerogels for vitamin D encapsulation
T3-P-31	Brahimi Fatima	Impact and their corporation of carob powder on the physicochemical, colorimetric, and functional properties of traditional couscous
T3-P-32	Caid Rachida	Assessing the potential of UAE, PLE and SWE for sustainable recovery of <i>Cystoseira</i> . sp yield
T3-P-33	Caid Rachida	Optimization of phenolic content and antioxidant activity from <i>Cystoseira</i> . sp using RSM_Box Behnkem
T3-P-34	Chabane Meriem Dehbia	Targeting inflammation with bee venom: Insights from carrageenan and xylene acute models
T3-P-35	Chaib Rania	From tradition to innovation: Plant-based meat preservatives used in Mila, Algeria.
T3-P-36	Chemache Loucif	Caper (<i>Capparis spinosa</i>) young shoots: Debittering, bioactive composition, and potential for food use
T3-P-37	Chouari Kamel	Avancée en bio-conservation alimentaire: exploitation du potentiel bactéricide du résidu de <i>Crocus savitus</i> L. contre les <i>Clostridium</i> pathogènes
T3-P-38	Chougui Rim	Développement de films biodégradables actifs à base de cellulose extraite du gingembre (<i>Zingiber officinale</i>) : caractérisation physico-chimique et potentiel pour l'emballage alimentaire
T3-P-39	Derder Anissa	Development of innovative muffins enriched with <i>Moringa oleifera</i> Lam seed Hull: Technological approach and product quality
T3-P-40	Derdour Randa	Valorisation durable des sous-produits agro-industriels dans l'alimentation des petits ruminants : effets sur les performances de croissance et la qualité de la carcasse
T3-P-41	Derouiche Meriem	Formulation of biscuit flour enriched with soft wheat germ : A physicochemical approach
T3-P-42	Dib Ahlem	Development of a novel gluten free muffin enriched with chestnut flour : physical, textural, sensory, and antioxidant characteristics
T3-P-43	Djabali Saliha	Fusion of tradition and innovation: Impact of oregano-enriched couscous on its physicochemical properties, food safety, and characterization by SEM and FTIR
T3-P-44	Djadli Anissa	Valorization of agri-food co-products as an appetite suppressant dietary supplement
T3-P-45	Doghmane Amina	Valorization of date seeds: A Comparative evaluation of the antioxidant activity of oil and polysaccharides extracted from seeds
T3-P-46	Elhadjali Safa	Etude de l'activité protéolytique d'une souche autochtone isolée du fromage traditionnel <i>Klila</i>
T3-P-47	Fernane Samia	Formulation d'un lait végétal à base d'amande et de mélasse de caroube. Effet sur la santé
T3-P-48	Ghaouaci Souad	Development of aquaculture feed based on olive oil by-products and <i>Hermetia illucens</i> larvae
T3-P-49	Guenauoui Nawel	Effect of honey addition on physical properties, oxidative stability, and digestibility of margarine
T3-P-50	Hachemi Nour El Houda	Enrichment of quinoa baguette with faba Bean, chickpea, and lentil flour to improve the physical properties through mixture design
T3-P-51	Hadji-Ziane-Zafour Amel	Production of precipitated calcium carbonate for applications as an additive in dietary supplements
T3-P-52	Halmi Sihem	Innovative pharmacological assessment of <i>Capparis spinosa</i> L.: antioxidant, anti-Inflammatory and gastro protective potential for phytomedicine development
T3-P-53	Halmi Sihem	<i>Capparis spinosa</i> L.: Toward a sustainable natural antioxidant and antimicrobial innovative product
T3-P-54	Hamioud Aya	Evaluation of alpha amylase inhibitory activity and antioxidant activities of Algerian chickpea (<i>Cicer arietinum</i> L.) flour and derived Milk
T3-P-55	Hassina Nadia	Formulation and characterization of a cherbet-type beverage enriched with whey and matcha tea: Experimental study at the CRSTRA-Biskra
T3-P-56	Kahlouche Amal	Formulation et caractérisation de gummies fonctionnelles enrichies en composés bioactifs : Vers une confiserie santé
T3-P-57	Kehal Farida	Effect of bay leaf and basil as natural preservatives on the physicochemical, microbiological, and sensory properties of butter
T3-P-58	Laib Imen	Enriched biopolymer films: structural characterization, molecular dynamics insights, and functional properties for active packaging applications

Poster ID	Name of the author	Title of the presentation
T3-P-59	Laribi Amina	Influence du stress éthanoïque sur l'activité lipasique de <i>Yarrowia lipolytica</i> cultivée sur margine et huile de friture usée
T3-P-60	Leulmi Nassima	Study of enzymatic activities and exopolysaccharide production by <i>Actinobacteria</i> isolates
T3-P-61	Madagh Bilal	Contribution of corn silk valorization to sustainable development and food innovation: Optimization and application strategies
T3-P-62	Makhlouf Fatima Zohra	Valorization of agri-food residues for the development of hemicellulose-based biodegradable packaging films
T3-P-63	Medjedoub Sarra	Engineering nanoliposome-biopolymer films from waste for smarter food preservation
T3-P-64	Mellah Zoubida	Bio-emballages actifs à base de polysaccharides et d'extraits de <i>Thymus vulgaris</i>
T3-P-65	Menkoucha Fatiha	Impact of region and climate on some physicochemical characteristics of olive pomace
T3-P-66	Merabti Ryma	Actinobacterial exopolysaccharides as natural biosurfactants: production and emulsifying activity
T3-P-67	Moussaoui Amel	<i>Bunium</i> sp., a promising functional plant against oxidative stress and hyperglycemia
T3-P-68	Nakkab Selma	Quand les <i>Solanacées</i> défient les microbes alimentaires : le cas du "Jasmin de la nuit" (<i>Cestrum parqui</i>) : Essais <i>in vitro</i> sur les principales bactéries alimentaires
T3-P-69	Nezzal Ibtihal	Valorization of corn silk in vinegar
T3-P-70	Otsmane Mustapha Walid	Nephroprotective effect of a functional flour based on mussel by-products in a model of renal dysfunction induced by a high-calorie diet.
T3-P-71	Ouartsy Nouha	Étude de l'activité antibactérienne de <i>Lactococcus lactis</i> isolé du lait cru de chamelle d'Algérie vis-à-vis de <i>Pseudomonas fluorescens</i> et <i>Staphylococcus aureus</i>
T3-P-72	Rachedi Kounouz	Activité antibactérienne de souches bactériennes telluriques sahariennes
T3-P-73	Retimi Meriem	<i>Cymbopogon schoenanthus</i> : Solution naturelle pour la protection des grains stockés
T3-P-74	Retimi Meriem	<i>Origanum floribundum</i> : conservateur naturel contre les contaminations microbiennes
T3-P-75	Sabine Chabane	Techno-functional optimization of gluten-free pasta formulated with legume flours
T3-P-76	Saci Fairouz	Production of bioactive angiotensin-I converting enzyme (ACE) inhibitory hydrolysate from bovine casein using plant-based protease
T3-P-77	Salem El Hadj Mohamed Saleh	Identification of aroma compounds in camel milk and its traditional derivative Elgares
T3-P-78	Salhi Rim	FTIR spectrum, nutritional properties and antioxidant evaluation of freeze-dried <i>Beta vulgaris</i> powders by <i>in-vitro</i> and cyclic voltammetry methods: prospects for use as a natural colorant.
T3-P-79	Senoussi Asma	From byproduct to beverage: Valorization of dairy whey into a functional drink
T3-P-80	Serier Bouchenak Nora	Innovative tablet formulation of <i>Saussurea lappa</i> Root Powder: Flowability and physicomachanical performance
T3-P-81	Sisbane Ismahene	<i>Artemisia herba alba</i> and <i>Rosmarinus officinalis</i> extracts : natural alternatives for improving the preservation, nutritional quality, and sensory properties of chicken and beef
T3-P-82	Tarfaoui Louiza	Innovative gluten-free energy bar enriched with carob, moringa leaves, and pumpkin seeds
T3-P-83	Touati Nouredine	Physicochemical Analysis, Phytochemical Study and Antimicrobial Activity of Propolis and Its Incorporation in Confectionery Product
T3-P-84	Touzout Soraya Naila	Evaluation of the antibacterial potential of <i>Melia azedarach</i> leaf extracts (Algerian and Tunisian) against pathogenic bacteria through ROS induction
T3-P-85	Yahia Djihane Faten	Synergistic impact of laccase and sourdough on the quality attributes of gluten-based bread
T3-P-86	Ydjedd Siham	Development and optimization of an innovative biscuit recipe based on legume
T3-P-87	Zerizer Habiba	Use of kefir grains for natural coagulation in fresh cow's and goat's milk cheese production
T3-P-88	Zouaoui Nassim	Formulation and physicochemical evaluation of naturally flavored plant-based yogurt made from oats and rice

Thematic 4: Artificial Intelligence in Food Sciences

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T4-P-01	Alem Karima	<i>In silico</i> study of the protective effect of selected medicinal plants against inflammatory diseases
T4-P-02	Fercha Bouchra	Natural Product-Based NMT Inhibitors: Novel Strategies for Developing Anti-Leishmanial Therapeutic Candidates
T4-P-03	Kebout Soraya	Darcy-Brinkman Modeling for the Characterization of Grape Drying Kinetics
T4-P-04	Madani Zohra	Cattle farming in the digital age: the contribution of artificial intelligence for optimized animal husbandry
T4-P-05	Makhlouf Chaalal	Impacts of Artificial Intelligence on Recent Developments in Modern Packaging Technology Using Bioactive Compounds
T4-P-06	Nouichi Siham	A Review of Artificial Intelligence and Digital Technologies in Food Safety and Preservation
T4-P-07	Sellidj Wassila	Development of a Business Intelligence Solution to Kmelo Food's supply Performance
T4-P-08	Zouiouèche Kaouther	<i>In silico</i> study of vanillin from <i>Crotalaria</i> sp: molecular docking and ADMET profile



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