

# Modified program

Day 2 – 15 December 2025

## Session 1 – Conferences

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

9:00–9:20	<b>Application and perspectives of natural deep eutectic solvents</b> <b>Dr. Bartłomiej Zieniuk</b> – Warsaw University, Poland	Lecture Hall 1
9:20–9:40	<b>Anti-listeria bacteriophage-based packaging to enhance the safety of traditional Canestrato cheese</b> <b>Dr. Margherita Caccamo</b> – CoRFiLaC, Ragusa, Italy	
9:40–10:00	<b>Towards active and sustainable packaging: natural deep eutectic solvents-modified chitosan films</b> <b>Dr. Magdalena Gierszewska</b> – Nicolaus Copernicus University, Toruń, Poland	
10:00–10:20	<b>Sustainable microbial production of PHAs for next-generation biodegradable food Packaging</b> <b>Ghorab Fares Dia Eddine</b> – ITMO University, Lomonosova, Russia	
10:20–10:40	<b>Debate</b>	
10:40–10:55	Coffee break	

## Session 2 – Conferences

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

10:55–11:15	<b>Smart and sustainable process manufacturing for agri-food formulated products: engineering the products of tomorrow</b> <b>Dr. Imène Felfoul</b> – Higher Institute of Biotechnology of Sfax, Tunisia	Lecture Hall 1
11:15–11:35	<b>Application of nuclear and isotopic techniques to enhance contaminant detection in food safety Systems in Algeria</b> <b>Dr. Mounira Azouz</b> – INRAA, Algiers, Algeria	
11:35–11:55	<b>Le statistiquement significatif, le vraisemblable et la recherche scientifique</b> <b>Dr. Zineb Azouz</b> – Université Constantine 1, Frères Mentouri, Algeria	
11:55–12:15	<b>Debate</b>	
12:15–12:30	Poster viewing	
12:30–13:30	Lunch break	

## Session 3 – 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.	
13:30–13:40	Ultra-processed foods and childhood allergies: signals from a 45-case study in Constantine	Valorization of whey proteins by enzymatic hydrolysis using plant extract: enhancement of functional and antioxidant activities	Optimization of drying methods (by oven) and kinetic analysis of Jameed cheese			
	Karoune Rabiâa University of Constantine 1, Algeria	T1-O-07	Khangui Ahlem University of Constantine 1, Algeria	T2-O-07	Bensaad Dhiya Eddine University of Batna 1, Algeria	T3-O-07

13:40–13:50	Influence of the sodium/potassium ratio on left ventricular mass index in hypertensive patients <b>Benhedouga Aya</b> USTHB, Algiers, Algeria	T1-O-08	Evaluation of the antioxidant activity of <i>curcuma longadry</i> extract: toward safer natural preservatives <b>Hadjadj Naima</b> University of Blida 1, Algeria	T2-O-08	Effect of wheat flour type and fermentation agent on some quality characteristics of bread <b>Bouasla Abdallah</b> University of Constantine 1, Algeria	T3-O-08
13:50–14:00	Preference scores for salty foods and blood pressure <b>Boudjouada Esma</b> University of Constantine 1, Algeria	T1-O-09	Impact of rye incorporation rate on functional and nutritional quality <b>Abdellaoui Z.</b> University of Blida 1, Algeria	T2-O-09	Impact of carbon source and ethanol stress on lipid production and fatty acid profile of <i>Yarrowia lipolytica</i> L2 <b>Bouchedja Doria Naila</b> University of Constantine 1, Algeria	T3-O-09
14:00–14:10	Prevalence of ESBL- and carbapenemase-producing gram-negative bacteria isolated from diabetic foot infections <b>Moualkia Fatima Zohra</b> University of Tébessa	T1-O-10	Therapeutic potential of proteins from mediterranean mollusk by-products: modulation of obesity-related inflammation <b>Benhamou Hichem</b> University of Oran 1, Algeria	T2-O-10	<b>Debate</b> <b>Session 4 – Oral Presentations</b> <b>Lecture room 5</b>  Thematic 3 <b>Dr. Bachtarzi N. – Dr. Dridi L.</b>	
14:10–14:20	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 <b>Alik Ourida</b> CNRDPA, Tipaza, Algeria	T1-O-11	<b>Debate</b> <b>Session 4 – Oral Presentations</b> <b>Lecture Hall 2</b>  Thematic 2 <b>Dr. Siar E. – Dr. Yagoubi L.</b>		Valorization of dairy whey through the development of functional high-protein gummies <b>Bencharif-Betina Soumeya</b> University of Constantine 1, Algeria  T3-O-10	
14:20–14:30	<b>Debate</b>		Development of a dietary nutritional formulation for autistic children targeting the gut-brain axis <b>Louala Sabrine</b> University of Oran 1, Algeria	T2-O-11	A natural strategy for food safety: controlling aflatoxigenic fungi from poultry feed using <i>Cymbopogon schoenanthus</i> essential oil <b>Semmari Amani</b> ENS Kouba, Algiers, Algeria  T3-O-11	
14:30–14:40			Development of an enzymatic-polyphenolic strategy to mitigate the allergenic properties of peanut proteins <b>Djeghim Hanène</b> CRBt, Constantine, Algeria	T2-O-12	Formulation of a lentisk oil-based spread margarine added with argan oil as an antioxidant <b>Chikhoune Anis</b> ESSAIA, Algiers, Algeria  T3-O-12	
14:40–14:50			<i>In Vitro</i> and <i>In Vivo</i> Evaluation of the Antidiabetic Potential of <i>Centaurium erythraea</i> Polyphenols and Bioactive Milk Peptides <b>Benzaama Hammed El Hocine</b> University of Bejaia, Algeria	T2-O-13	<b>Debate</b>	
14:50–15:00			Functional Marmalade And Probiotics Synergy For Targeting Oxidative Stress In A PCOS Model <b>Douma-Bouthiba Zohra</b> University of Mostaganem, Algeria	T2-O-14		
15:00–15:10			<b>Debate</b>			
15:10–15:25	Coffee break					
15:30–16:30	Closing Ceremony					