



Organizing Secretariat
mrfood2026@promoest.com



Milan 9-12 June 2026

Scientific Advisory Board

Jean-Marie Bonny (Chair) - INRAE, Theix – France

Diana Bernin - Chalmers University of Technology, Göteborg – Sweden

Francesco Capozzi - University of Bologna – Italy

María Guðjónsdóttir – University of Iceland, Reykjavik – Iceland

Roberto Consonni – CNR, Milan – Italy

Gisela Guthausen – Karlsruhe Institute of Technology – Germany

John van Duynhoven – Wageningen University – The Netherlands

Corinne Rondeau-Mouro – INRAE, Rennes – France

Antonio Ferreira – Federal University of São Carlos – Brasil

	Sessions		Wednesday		Thursday		Friday
	<p>S1: Molecular composition of Food FoodOmics, Food Chemistry, qNMR, Authenticity</p> <p>S2: Food Processing Extrusion, digestion, mild processing, plant based foods</p> <p>S3: Next NMR development for Foods Miniaturization, on/at line measurements, low/mid Field, Image/signal analysis</p> <p>S4: Multiscale structure of Food Food physics, water state, structural anisotropy - relaxation/exchange</p>	9.00-9.45	Plenary S1 A.Sobolev -From Farm to Fork: How NMR Metabolomics Decodes Environmental, Agronomic, and Postharvest Impacts on Food	9.00-9.45	Plenary S3 P. Gowland -The fate of food in human body	9.00-9.45	Plenary S4 K. Anderssen -Recent Applications of Benchtop NMR in Food Science
		9.45-11.00	Comunications S1 Chair: Roberto Consonni L. Wagner -Differentiation of pork (<i>Sus scrofa domestica</i>) and wild boar (<i>Sus scrofa</i>) meat using ¹ H NMR spectroscopy P.Soloviev -NMR spectroscopy in the analysis of dairy products C. Pedrazzani - ¹ H qNMR method for the identification and quantification of monosaccharides in dietary fibre fractions	9.45-11.25	Comunications S3 Chair: Maria Guðjónsdóttir E. Wafula -Influence of avocado seed starch on the molecular dynamics of set yoghurts X. Falourd -How solid-state NMR provides new insights into the reversible swelling of starch granules I.M. Riley -Low-field benchtop ¹ H MAS NMR spectroscopy: Exploring its applications to (semi-)solids in food research M. Mendigorri -Water Binding in Dairy Matrices	9.45-11.00	Comunications S4 Chair: Roberto Consonni L. Jakobsen -What water tells us: proton mobility, texture and sensory quality in sous vide cooked peas S. Renzetti -Plasticizing properties of sugars and soluble dietary fibres revealed by high-throughput viscosity and time-domain ¹ H NMR relaxometry G. Di Matteo -Exploring Benchtop NMR in Food Science: Key Findings from a Review
		11.00-11.30	<i>coffee break</i>	11.25-11.55	<i>coffee break</i>	11.00-11.30	<i>coffee break</i>
		11.30-12.20	Comunications S1 Chair: Antonio Gilberto Ferreira L.R. Cagliani -Authenticating saffron and bee products: HR NMR and Chemometric Insights A. Mascellani-Bergo -Integrated ¹ H NMR analysis of protein-bound amino acids and metabolites in wheat, spelt, and Kernza® cereal products	11.55-12.45	Comunications S3 Chair: Francesco Capozzi N.E. Cifte -Relaxometric Characterization of Fermented Dairy Products: Yogurt and Kefir T. Czaja -Low-Field NMR for Rapid Biogas Feedstock Characterization	11.30-12.20	Poster presentation and award
		09/06/2026	12.20-12.50	Poster session	12.45-13.00	Poster session	12.20-12.50
12.00-13.30	Tuesday Registration	12.50-13.45	Lunch	13.00-13.50	Lunch		
13.30-13.45	Institutional welcome						

13.45-14.30	Plenary S2	13.45-14.30	Plenary S1	13.50-14.35	Plenary S4
	P.J. Basser-Probing structure–transport relationships in complex, heterogeneous soft matter: tissues and foods		E. Mc Carney-Development of unilateral NMR for measuring meat eating qualities in the lab, in the processing plant, and on the farm		A.L. Rollet-NMR relaxometry to probe water dynamics
14.30-15.45	Comunications S2 Chair: Diana Bernin	14.30-15.45	Comunications S1 Chair: John van Duynhoven	14.35-15.50	Comunications S4 Chair: Corinne Rondeau-Mouro
	S. Kuijpers-MRI mapping of high-moisture extrudates of soy protein concentrate. R. Ramesh-Quantifying anisotropic structure formation in extrudates from novel protein sources using cryo-MRI techniques E. Ilhan-From asymmetric to plug-like flow: resolving gastric structuring in Pickering emulsions by Flow-MRI		U. Mavlanov-Rapid benchtop NMR for fatty acid profiling and its application to cooking-induced oil deterioration G. Pagès-On the challenge to analyzing CEST-MRI images in fruits D. Topgaard-Phosphorous in seed-based food products monitored by parallel acquisition ¹ H-(¹³ C, ³¹ P) CP MAS HETCOR		O. Tas-Investigation of Mechanical Pressure-Induced Caking in Dairy Powders via NMR Relaxometry D. Kruk-Revealing dynamical and structural properties of dairy products by means of NMR relaxometry Z. Zarai-Advanced FFC-NMR relaxometry for probing molecular dynamics in camel milk systems: Effect of farming practices and Microalgal enrichment
15.45-16.15	<i>coffee break</i>	15.45-15.55	Sponsor Communications: SIAD	15.50-16.10	Sponsor Communications: Stelar, Magritech
		15.55-16.25	<i>coffee break</i>	16.10-17.00	<i>coffee break and poster session</i>
16.15-17.05	Comunications S2 Chair: Jean-Marie Bonny	16.25-17.15	Comunications S1 Chair: Laura Ruth Cagliani	20.00	Social Dinner
	F. Aiello-Unveiling the digested metabolome of Fenugreek (Trigonella foenum-graecum L.) seeds via NMR Spectroscopy U. Mikac-NMR Spectroscopy of Roasting-Induced Chemical Transformations in Coffee		A. Afrough-Determining Phases of Lactose and Sucrose in Foods by ¹³ C Magnetic Resonance Spectroscopy C. Ingallina-From the Shelf to the Spectrum: Exploring Chemical Variability in Processed Tomato Products Using NMR		