Day 2: 20th February, 2025

Technical Session (Video Conference Room)

09:00 AM Recap of Day 1 & Opening Remarks

09:30 AM Session 3

- Prof. Dr. Aamir Shehzad, URN-FRANCE Speaker 5 (9:30 AM)
 Title of Presentation: Sustainable Food Systems & Nutritional Challenges
- Dr. Muhammad Farhan Jahangir Chughtai, KFU-RYK Speaker 6 (10.00 AM)
 Title of Presentation: Biochemical Valuation of Rosemary Leaves and Development of Value-Added Functional Beverage
- Prof. Dr. Imtiaz Hussain, UPR-AZK
 Speaker 7 (10.30 AM)
 Title of Presentation: Food Ethics in the Modern Food System: Navigating
 Authenticity and Combating Fraud

11:00 AM Tea Break

11:30 AM Session 4

o Dr. Muhammad Zafarullah Wahla, APU-CHINA

Speaker 8 (11:30 AM)

Title of Presentation: Enhanced Bioaccessibility of Microencapsulated Puerarin Delivered by Pickering Emulsions Stabilized with OSA-Modified Hydrolyzed *Pueraria montana* Starch: *In Vitro* Release, Storage Stability, and Physicochemical Properties

- Dr. Rabia Ramzan, APU-CHINA Speaker 9 (12.00 AM)
 Title of Presentation: The ABC31transporter regulate the export system of phenylacetic acid as a side-chain precursor of beta-lactam in *monascus ruber* M7
- Dr. Ali Raza, SDSU-USA Speaker 10 (12:30 PM) Title of Presentation: Flavor and Consumer Acceptance of Sustainable Plant-Based Seafood Alternatives

01:00 PM Lunch and Prayer Break

02:00 PM Session 5

• Dr. Iahtisham-Ul-Haq, FC-LHR

Speaker 11 (02:00 PM)

Title of Presentation: Self Adaptive Photochromism in Smart Food Packaging

o Dr. Adnan Khaliq, KFU-RYK

Speaker 12 (02:30 PM)

Title of Presentation: Green Synthesis of Silver Nanoparticles through *Citrus Sinensis* Peel Extract for Detection of Melamine in Milk Samples

03:00 PM Panel discussion / Q&A