

FINAL PROGRAMME

SPAIN

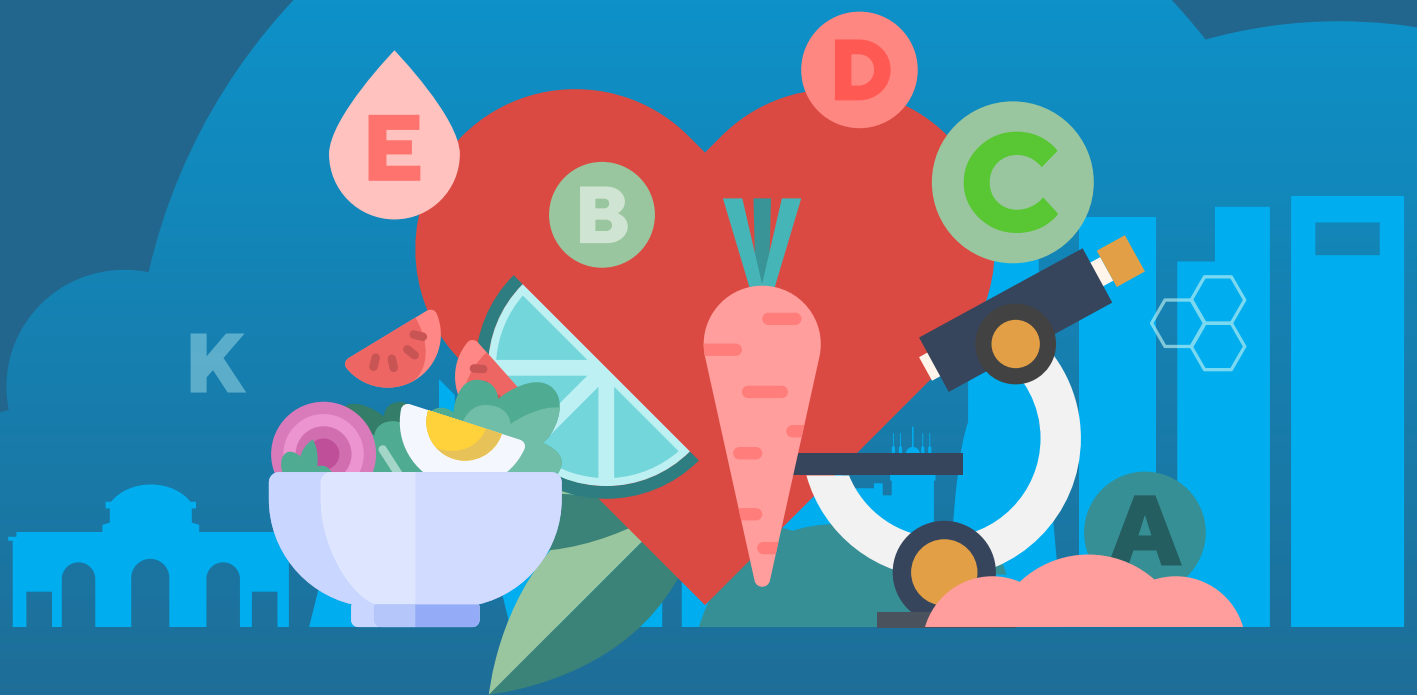
REFRAMING
GASTRONOMY

GASTRONOMY CONFERENCE 2025

27 | 29 March '25

MADRID

VENUE:
**CEU SAN PABLO
UNIVERSITY**



spaingastronomyconference.com

ORGANIZED BY:





| | |
|---|----|
| PRESENTATION | 3 |
| COMMITTEES | 4 |
| AT A GLANCE | 7 |
| PROGRAM | 11 |
| MARCH 27 th THURSDAY | 11 |
| MARCH 28th FRIDAY | 15 |
| MARCH 29 th SATURDAY | 21 |
| GENERAL INFORMATION | 22 |
| POSTERS | 23 |
| SPONSORSHIPS | 25 |

> IR A ÍNDICE



Following the very successful previous conference held in Stockholm, Spain hosts the International Conference on Gastronomy under the name «SPAIN GASTRONOMY CONFERENCE: Reframing Gastronomy». As a lead-up, an Expert Meeting 'Destination Madrid: Quo Vadis Gastronomy and Nutrition?' took place on November 20-21, 2024, at the CEU San Pablo University headquarters. The meeting highlighted the key importance of working together on nutrition and gastronomy in order to eat better, enjoy, and do it in a sustainable way.

The SPAIN GASTRONOMY CONFERENCE is organized by the *Royal Academy of Gastronomy* of Spain in collaboration with the *CEU San Pablo University Institute "Food and Society"*, and takes place on 27-29 March, 2025, in the facilities of the CEU San Pablo University, Madrid.

Gastronomy, in a broad sense, includes all the applications derived from the combination of art and science for the optimal sensory and nutritional preparation of food. The origin of the modern concept of Gastronomy seems to be located in France, towards the second half of the 18th century, mainly thanks to a series of distinguished gastronomes who elevated cooking to a culinary art. Among them, J. A. Brillat Savarin stands out with his unsurpassed "Physiology of Taste". From then until today, the concept of Gastronomy has been continuously evolving. Modern Gastronomy offers a multidisciplinary character, since it includes knowledge of both traditional and avant-garde, national and international culinary processes and elaborations; in addition, and given that the general population is increasingly demanding healthy gastronomy, it must include all relevant knowledge related to food and health: its composition, nutritional, dietary, sensory, nutrient bioavailability, food hygiene, and food safety properties. In this sense, the challenges of Gastronomy in terms of health promotion are indisputable, both in the field of prevention and possible treatments (food allergies and intolerances, chronic pathologies). Fortunately, we have, and we must count on science and technology, which are very present in our environment, and are a guarantee for the essential holistic/multidisciplinary vision required by the subject matter that this Conference addresses aims to allowing the participants to think, debate and propose.

Therefore, the central focus of the SPAIN GASTRONOMY CONFERENCE is defined in view of the fact that the concept of gastronomy as an eminently recreational activity has become somewhat obsolete and that the other dimensions of the value chain of gastronomic activities, which encompasses production, distribution, preparation, consumption and waste management, must be taken into account, in a multidisciplinary and international approach.

Several main thematic areas are covered through the 3-days Conference: Gastronomy, nutrition and health; research and innovation in gastronomy; sustainable gastronomy; social aspects of foods; education in gastronomy; opportunities and challenges; sensory and consumer science; new technology and artificial intelligence applied to the gastronomy field; Mediterranean and other territorial diets; gastronomy as expression of culture and art, as well as policies and programs for the promotion of gastronomy, nutrition, and health, based on scientific evidence.

The Conference features internationally renowned speakers, as well as young researchers, who present their work in the form of plenary lectures and abstracts. The scientific program includes more than 40 lectures and over 100 scientific communications, as well as different workshops and show-cooking with scientific based evidence. Finally, the main objective of the Conference is the creation and development of networking between the academic, scientific and professional world, and all those interested in Gastronomy in its broadest sense, as evidenced in the conclusions and Declaration of Madrid.

A handwritten signature in blue ink, consisting of stylized, overlapping loops and lines.

GREGORIO VARELA MOREIRAS
Chair, Spain Gastronomy Conference 2025
CEU San Pablo University Institute on Food and Society, Director

[> IR A ÍNDICE](#)

EXECUTIVE COMMITTEE

[Gregorio Varela Moreiras](#) (Chair)

Professor in Nutrition & Food Science, CEU San Pablo University/Director of the CEU University Institute Food and Society/Member of the Royal Academy of Gastronomy, Spain

[Teresa Partearroyo Cediél](#) (Scientific secretary)

Senior Lecturer in Nutrition & Food Science, CEU San Pablo University/Secretary of the CEU University Institute Food and Society, Spain

[Carmen Morais Moreno](#)

Assistant Professor in Nutrition & Food Science, CEU San Pablo University, Spain

[Ángel Parada Fernández](#)

Vice-president of the Royal Academy of Gastronomy, Spain

[Elena Rodríguez García](#)

Director of the Royal Academy of Gastronomy, Spain

SCIENTIFIC COMMITTEE

[Gregorio Varela Moreiras](#)

Chair, Director CEU University Institute on Food & Society, Royal Academy of Gastronomy, Spain

[Luis Suárez de Lezo](#)

Co-Chair, Royal Academy of Gastronomy President, Spain

[Teresa Partearroyo Cediél](#)

Secretary, CEU University Institute on Food & Society CEU San Pablo University, Spain

[Juan Carlos Arboleya](#)

Science Director, Basque Culinary Center, Spain

[María Achón y Tuñón](#)

Senior Lecturer, Nutrition & Food Science, CEU San Pablo University, Spain

[Javier Aranceta Bartrina](#)

President of the Spanish Society of Community Nutrition (SENC) / Royal Academy of Gastronomy, Spain

[José Manuel Ávila Torres](#)

Director, Spanish Nutrition Foundation / Royal Academy of Gastronomy, Spain

> IR A ÍNDICE

Josep Bernabéu i Mestre

Professor of History of Science, University of Alicante, Spain

Juana Frías Arevalillo

Director, Institute of Food Science, Technology and Nutrition, Spain

Purificación García Segovia

Professor of Food Science & Technology, Valencia Polytechnic University, Spain

Almudena Lázaro Lázaro

Director, Center for Gastronomic Innovation of the Community of Madrid, Spain

Ana M^a López Sobaler

Professor of Nutrition & Food Science, Complutense University of Madrid, Spain

Emilio Martínez de Victoria Muñoz

Emeritus Professor of Physiology, University of Granada, Spain

Marta Miguel Castro

CSIC Scientific Researcher, Food Sciences Research Institute, Madrid, Spain

Rafael Moreno Rojas

Professor of Nutrition & Food Science, University of Córdoba / Royal Academy of Gastronomy, Spain

Ana Ramírez de Molina

Director, IMDEA-Food Institute, Autonomous University of Madrid, Spain

Jorge Ruiz Carrascal

Professor of Food Technology, University of Extremadura, Spain

María del Mar Villamiel Guerra

Director, Food Sciences Research Institute, Spain

INTERNATIONAL ADVISORY BOARD

Per-Olof Berg (CHAIR)

Emeritus Professor Stockholm University, President Swedish Academy of Culinary Arts and Meal Science, Sweden

Gregorio Varela Moreiras

Professor San Pablo-CEU University Madrid, Spain

[> IR A ÍNDICE](#)

Rafael Ansón Oliart

President the Ibero American Academy of Gastronomy, Spain

Claude Fischler

Professor, French National Science Center, France

Fabien Petitcolas

President International Academy of Gastronomy, Belgium

Jennifer Smith Maguire

Professor, Sheffield Business School, United Kingdom

Charles Spence

Professor, Oxford University, United Kingdom

Hervé This

Director of the Inrae-AgroParisTech International Centre for Molecular Gastronomy, France

Xavier Medina Luque

Professor of Antropology, University of Barcelona, Spain

Maria Kapsokefalou

Professor in Human Nutrition, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

> IR A ÍNDICE

March 27th (Thursday)

| | AULA MAGNA | SALÓN DE GRADOS |
|-------------|--|---|
| 09:30-10:30 | REGISTRATION | |
| 10:30-11:00 | OPENING CEREMONY | |
| 11:00-12:00 | OPENING LECTURES <ul style="list-style-type: none"> • Eating together: a perspective on commensality • Multisensory experience: food and meals | |
| 12:00-13:00 | PLENARY SESSION I <ul style="list-style-type: none"> • Global vision of gastronomy in the 21st century: the Spanish model • Scientific gastronomy in the 21st century | |
| 13:00-14:00 | PLENARY SESSION II <ul style="list-style-type: none"> • Enjoy the meal from a cultural and religious perspective • The role of the Chef as Artist-Leader | |
| 14:00-15:30 | LUNCH AND VISIT TO POSTERS | LARGE TENT |
| 15:30-17:30 | SPEAKER SESSION I <ul style="list-style-type: none"> • Food and eating in the Mediterranean: a historical overview • Mediterranean gastronomy • Popular dishes in Spain: Andalusia autonomous regions • Green cuisine: health and pleasure | ORAL COMMUNICATIONS SESSION I <ul style="list-style-type: none"> • Physicochemical study of iberian pork loin cooked at low temperature "sous vide" • Food rituals in turkish family wedding ceremonies in Aegean, Turkey • Breakfast composition of schoolchildren in Madrid city and its association with the place where breakfast is consumed: ENPIMAD study • Distaste of food - you are what you don't eat • Tasting the future: novel protein acceptance in Spain vs. The Netherlands • Exploring the link between vegetable consumption and food neophobia in adults • A seat at the table: the impact of community cooking and dining experiences on the wellbeing of individuals seeking asylum • Older adults and co-creation of plant-based culinary innovations • Evaluating consumer acceptance of insect-based foods |
| 17:30-18:00 | COFFEE BREAK AND VISIT TO POSTERS | LARGE TENT |
| 18:00-19:30 | SPEAKERS SESSION II <ul style="list-style-type: none"> • Gastronomy open ecosystem • The future of gastronomy from a global food system approach • Agrifood trends: innovation, health and pleasure • Healthy hydration guidelines: new SENC-2025 pyramid | SPEAKERS SESSION III <ul style="list-style-type: none"> • Use and interpretation of food labeling • The power of spices: gastronomy and health • Food additives and their application in gastronomy |
| 19:30-20:00 | SCIENTIFIC GASTRONOMY GROUP (GGC) PRESENTATION | |
| 20:00-22:00 | GET TOGETHER COCKTAIL AND VISIT TO POSTERS | LARGE TENT |

> IR A ÍNDICE

March 28th (Friday)

| | AULA MAGNA | SALÓN DE GRADOS | |
|-------------|--|--|------------|
| 09:30-11:30 | <p>SPEAKERS SESSION IV</p> <ul style="list-style-type: none"> • Tapas in 21st century gastronomy • The role of milk in health: benefits, controversies and future perspectives • Olive oil and the Mediterranean Diet in the treatment of cardiometabolic diseases • Sustainability as a culinary practice: anthropological perspectives on chefs interpreting the green transition | <p>09:30-11:00 ORAL COMMUNICATIONS SESSION II</p> <ul style="list-style-type: none"> • De re coquinaria, the recipe book of Apicius. A model of food in Rome • Authenticity in haute cuisine: development and validation of a scale for luxury restaurants • Personalized gastronomy: application of nutrigenetics in the design of dishes tailored to each individual • Artificial intelligence in gastronomy: recipe creation and aroma profiling using chatgpt and gemini chatbots • Nutritional gastronomic analysis. A new tool to empower professionals and consumers • Edible insects on the menu: chefs' perspectives and gastronomy's role in acceptance • The revaluation of the mediterranean gastronomic heritage: teaching cooking and eating from the Valencian culinary traditions • Co-creating a social media culinary intervention for catalan university students using social cognitive theory to improve diet quality and cooking self-efficacy • Cricketella: a sustainable, insect-based and high protein alternative to nutella consumption <p>11:00-11:30 SPECIAL SESSION</p> <ul style="list-style-type: none"> • Plant-Based Nutrition: An Essential Element of Culinary Training | |
| 11:30-12:00 | COFFEE BREAK AND VISIT TO POSTERS | | LARGE TENT |
| 12:00-13:00 | <p>SPEAKERS SESSION V</p> <ul style="list-style-type: none"> • R&D: from lab to menu • Food matters - From molecular assembly to structure for health and well-being | <p>SYMPOSIUM</p> <p><i>Culinary corpus of Swordfish and Blue shark, the imprint of these foods on gastronomy and society</i></p> <ul style="list-style-type: none"> • The socio-economic importance of seafood products, swordfish and blue shark • The gastronomic versatility of Swordfish and Blue shark • Benefits of fish consumption: highly migratory species | |
| 13:00-13:30 | <p>ORAL COMMUNICATIONS SESSION III</p> <ul style="list-style-type: none"> • Exploring sensory perception: a biometric and virtual approach to gustatory stimulation • Development and sensory characterization of gluten-free pasta from purple corn • Gastronomy of novel foods and cross-cultural differences - the case of jellyfish | <p>ORAL COMMUNICATIONS SESSION IV</p> <ul style="list-style-type: none"> • Performative restaurants: a future scenario for creative gastronomy? Exploring forms of gastro-activism in Mugaritz and the alchemist • Cross-cultural food experiences • Impact of sedentary lifestyle on food consumption and adherence to the mediterranean diet | |
| 13:30-15:00 | LUNCH AND VISIT TO POSTERS | | LARGE TENT |

> IR A ÍNDICE

March 28th (Friday)

| | AULA MAGNA | SALÓN DE GRADOS | |
|-------------|--|--|------------|
| 15:00-16:30 | <p>SPEAKERS SESSION VI</p> <ul style="list-style-type: none"> • Culinary medicine: concept and application • Alterations of taste: importance in gastronomy • From farm to table: innovation in rice processing for the Global Market • A unique success story: the first patent between a scientist and a chef | <p>ORAL COMMUNICATIONS SESSION V</p> <ul style="list-style-type: none"> • White crowberries as potential nutraceuticals against neurodegeneration • Current culinary techniques in Spanish households: challenges for home cooking • Sustainable plates and mindful palates: a two-phase approach to teaching food ethics • Assessing food literacy in Spanish adults over 65 years old. The myfood4senior project • Diabetes health and wellness coaching service: improving self-management for type 2 diabetes in ealing, London • The recipe similarity network: a new powerful algorithm to extract relevant information from cookbooks • Policy narratives of sustainable entrepreneurship in the food sector | |
| 16:30-17:00 | COFFEE BREAK AND VISIT TO POSTERS | | LARGE TENT |
| 17:00-18:30 | <p>SPEAKERS SESSION VII</p> <ul style="list-style-type: none"> • Tackling off-flavors in plant-based ingredients and products through gastronomy • The role of blue-food gastronomy for the green transition • The Nordic countries as a sustainable gastronomic region • Upcycling of food waste for a more sustainable gastronomy | <p>ORAL COMMUNICATIONS SESSION VI</p> <ul style="list-style-type: none"> • Forgotten or occasional dishes in the gastronomy of the different autonomous communities of Spain • Culinary education and gastronomic heritage as tools for health promotion • The lost taste from the lab to the table • Tapas in company • Monitoring the spanish food and beverage market: TABULA™, a new branded food composition database • Does emotional state influence adherence to a healthy mediterranean diet pattern? • Monitoring the impact of food reformulation in the Spanish food and beverage market: evolution of the diet of Spanish teenagers • Sustainability in the framework of higher education in gastronomy: formal contents and hidden curriculum | |
| 20:30 | <p>CONFERENCE DINNER / CORNAMUSA RESTAURANT BY AZOTEA, CIBELES PALACE</p> | | |

> [IR A ÍNDICE](#)

March 29th (Saturday)

| AULA MAGNA | |
|-------------|--|
| 10:00-12:00 | <p>PLENARY SESSION III</p> <ul style="list-style-type: none"> • Bioactive compounds of food: their role in gastronomy • How AI unlocks new flavor possibilities in gastronomy? • Food tech and gastronomy: can and should understand each other? • Acidity as a common thread in gastronomy |
| 12:00-12:30 | <p>COFFEE BREAK AND VISIT TO POSTERS</p> <p style="text-align: right;">LARGE TENT</p> |
| 12:30-13:00 | <p>PLENARY SESSION VI</p> <ul style="list-style-type: none"> • Reframing gastronomy - from subdisciplines towards a hybrid research area • Networking: the role of the International Academy of Gastronomy |
| 13:00-13:30 | <p>CLOSING CONFERENCE</p> <ul style="list-style-type: none"> • Madrid as a hub for food, gastronomy and nutrition research and innovation |
| 13:30-14:15 | <p>CLOSING SESSION</p> <ul style="list-style-type: none"> • National food strategy • Madrid Declaration 2025 -Reframing gastronomy • Presentation of forthcoming Gastronomy conferences • Concluding remarks and farewell |

[> IR A ÍNDICE](#)March 27th Thursday

09:30 - 10:30

REGISTRATION

10:30 - 11:00

AULA MAGNA

OPENING CEREMONY

11:00 - 12:00

AULA MAGNA

OPENING LECTURES

Chairs:

[Luis Suárez de Lezo](#) (Royal Academy of Gastronomy of Spain)[Gregorio Varela-Moreiras](#) (Director of the CEU University Institute Food and Society)

- **Eating together: a perspective on commensality**

[Claude Fischler](#) (French National Centre for Scientific Research, CNRS, Paris, France)

- **Multisensory experience: food and meals**

[Charles Spence](#) (University of Oxford, United Kingdom)

12:00 - 13:00

AULA MAGNA

PLENARY SESSION I

Chairs:

[Teresa Partearroyo Cediel](#) (Faculty of Pharmacy, CEU San Pablo University, Spain)[José Manuel Ávila Torres](#) (Spanish Nutrition Foundation, Madrid, Spain)

- **Global vision of gastronomy in the 21st century: the Spanish model**

[Rafael Ansón Oliart](#) (Ibero-American Academy of Gastronomy, Spain)

- **Scientific gastronomy in the 21st century**

[Javier Aranceta Bartrina](#) (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)

[> IR A ÍNDICE](#)March 27th Thursday

13:00 - 14:00

AULA MAGNA

PLENARY SESSION II

Chairs:

[Per-Olof Berg](#) (Stockholm University, Sweden)[Almudena Villegas Becerril](#) (University of Córdoba, Spain)• **Enjoy the meal from a cultural and religious perspective**[Martin Lind](#) (University of Lund, Sweden)• **The role of the Chef as Artist-Leader**[Michael Brimm](#) (INSEAD, France)14:00-15:30  Lunch and visit to posters

LARGE TENT

15:30 - 17:30

AULA MAGNA

SPEAKERS SESSION I

Chairs:

[Josep Bernabéu Mestre](#) (University of Alicante, Spain)[Gaspar Ros Berruezo](#) (University of Murcia, Spain)• **Food and eating in the Mediterranean: a historical overview**[Almudena Villegas Becerril](#) (University of Córdoba, Spain)• **Mediterranean gastronomy**[Emilio Martínez de Victoria Muñoz](#) (University of Granada, Spain)• **Popular dishes in Spain: Andalusia autonomous regions**[Rafael Moreno Rojas](#) (University of Córdoba, Spain)• **Green cuisine: health and pleasure**[Rodrigo de la Calle](#) (Chef, El Invernadero Restaurant, 1 Michelin Star, Madrid, Spain)

SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION I

Chairs:

[M^a Purificación González González](#) (CEU San Pablo University, Spain)[Ana M^a Puga Giménez de Azcárate](#) (CEU San Pablo University, Spain)

[> IR A ÍNDICE](#)March 27th Thursday

- **CO-01. Physicochemical study of iberian pork loin cooked at low temperature “sous vide”**
Lautaro Biancotto (Faculty of Pharmacy, CEU San Pablo University, Madrid, Spain)
- **CO-02. Food rituals in turkish family wedding ceremonies in agean, Turkey**
Betül Öztürk (Izmir University of Economics Gastronomy and Culinary Arts Department, Turkey)
- **CO-03. Breakfast composition of schoolchildren in Madrid city and its association with the place where breakfast is consumed: enpimad study**
África Peral-Suárez (Department of Nutrition and Food Science, Complutense University of Madrid, Spain)
- **CO-04. Distaste of food - you are what you don't eat**
Maria Frostling (Stockholm Business School, Stockholm University, Sweden)
- **CO-05. Tasting the future: novel protein acceptance in Spain vs. The Netherlands**
J.W. Vermetten (Faculty of Pharmacy, Complutense University of Madrid, Spain)
- **CO-06. Exploring the link between vegetable consumption and food neophobia in adults**
Sneha Kapoor (London Geller College of Hospitality and Tourism, University of West London, UK)
- **CO-07. A seat at the table: the impact of community cooking and dining experiences on the wellbeing of individuals seeking asylum**
Amalia Tsiami (London Geller College of Hospitality and Tourism, University of West London, London, UK)
- **CO-08. Older adults and co-creation of plant-based culinary innovations**
Magdalena Zatorska (Faculty of Management, University of Warsaw, Poland)
Krzysztof Klincewicz (Faculty of Management, University of Warsaw, Poland)
- **CO-09. Evaluating consumer acceptance of insect-based foods**
Celia Rodríguez Pérez (Department of Nutrition and Food Science, University of Granada, Spain)

17:30-18:00 ☕ Coffee break and visit to posters

LARGE TENT

18:00 - 19:30

AULA MAGNA

SPEAKERS SESSION II

Chairs:

Rafael Moreno Rojas (University of Córdoba, Spain)

M^a José Beriain Apesteguía (Public University of Navarra, Spain)

[> IR A ÍNDICE](#)March 27th Thursday

- **Gastronomy open ecosystem**

[Joxe Mari Aizega Zubillaga](#) (Basque Culinary Center, Spain)

- **The future of gastronomy from a global food system approach**

[Yvonne Colomer Xena](#) (Tryptolemos Foundation, Spain)

- **Agrifood trends: innovation, health and pleasure**

[Begoña Pérez Villarreal](#) (EIT Food South Europe)

- **Healthy hydration guidelines: new SENC-2025 pyramid**

[Carmen Pérez Rodrigo](#) (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)

----- SALÓN DE GRADOS

SPEAKERS SESSION III

Chairs:

[Ana M^a Puga Giménez de Azcárate](#) (CEU San Pablo University, Madrid, Spain)

[Ana M^a Montero Bravo](#) (Faculty of Pharmacy, CEU San Pablo University, Spain)

- **Use and interpretation of food labeling**

[José Manuel Ávila Torres](#) (Spanish Nutrition Foundation, Madrid, Spain)

- **The power of spices: gastronomy and health**

[Josep Bernabéu Mestre](#) (University of Alicante, Spain)

- **Food additives and their application in gastronomy**


[Gaspar Ros Berruezo](#) (University of Murcia, Spain)

19:30 - 20:00

----- SALÓN DE GRADOS

- **SCIENTIFIC GASTRONOMY GROUP (GGC) PRESENTATION**

[Carmen Pérez Rodrigo](#) (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)

20:00-22:00  Get Together cocktail offered by "Alimentos de Valladolid"
and [Arturo Sánchez](#), wines by "Abadía Retuerta"

LARGE TENT

[> IR A ÍNDICE](#)March 28th Friday

09:30 - 11:30

AULA MAGNA

SPEAKERS SESSION IV

Chairs:

Rafael Moreno Rojas (University of Córdoba, Spain)
María Achón y Tuñón (CEU San Pablo University, Spain)

- **Tapas in 21st century gastronomy**

Paco Roncero (Chef, 2 Michelin Stars; Paco Roncero Restaurant, Madrid, Spain)

- **The role of milk in health: benefits, controversies and future perspectives**

Luis Collado Yurrita (School of Medicine, Complutense University of Madrid, Spain)

- **Olive oil and the Mediterranean Diet in the treatment of cardiometabolic diseases**

Elena M. Yubero Serrano (Instituto de la Grasa, Spanish Research Council Seville, Spain)

- **Sustainability as a culinary practice: anthropological perspectives on chefs interpreting the green transition**

Susanne Højlund (Aarhus University, Denmark)

09:30 - 11:00

SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION II

Chairs:

Ana M^a Puga Giménez de Azcárate (CEU San Pablo University, Spain)
Teresa Nestares Pleguezuelo (University of Granada, Spain)

- **CO-10. De re coquinaria, the recipe book of Apicius. A model of food in Rome**

Almudena Villegas Becerril (Comillas Pontifical University, Madrid Culinary Campus, Spain)

- **CO-11. Authenticity in haute cuisine: development and validation of a scale for luxury restaurants**

Coral Cenizo Ruiz-Bravo (San Pablo CEU University, Madrid, Spain)

- **CO-12. Personalized gastronomy: application of nutrigenetics in the design of dishes tailored to each individual**

Isabel Espinosa-Salinas (GENYAL Platform, IMDEA Food, CEI UAM+CSIC, Madrid, Spain)

- **CO-13. Artificial intelligence in gastronomy: recipe creation and aroma profiling using chatgpt and gemini chatbots**

Efe Kaan Ulu (Istanbul Bilgi University, Turkey)

- **CO-14. Nutritional gastronomic analysis. A new tool to empower professionals and consumers**

Amanda Fernández-Menéndez (Pediatric Endocrinology, Medicadiet®, Madrid, Spain)

[> IR A ÍNDICE](#)March 28th Friday

- **CO-15. Edible insects on the menu: chefs' perspectives and gastronomy's role in acceptance**
Celia Rodríguez Pérez (Department of Nutrition and Food Science, University of Granada, Spain)
- **CO-16. The revaluation of the mediterranean gastronomic heritage: teaching cooking and eating from the Valencian culinary traditions**
Maria Tormo-Santamaría (Carmencita Chair of Gastronomic Flavour Studies. University of Alicante, Spain)
- **CO-17. Co-creating a social media culinary intervention for catalan university students using social cognitive theory to improve diet quality and cooking self-efficacy**
Patricia Jurado-González (Faculty of Health Sciences, Open University of Catalonia, Spain)
- **CO-18. Cricketella: a sustainable, insect-based and high protein alternative to nutella consumption**
Samuel Candanedo (Department of Research&Development, CEU Cardenal Herrera University, Spain)

11:00 - 11:30

SALÓN DE GRADOS

SPECIAL SESSION

- **Plant-Based Nutrition: An Essential Element of Culinary Training**
Rosario Barrios (Le Cordon Bleu Madrid, Spain)
Erwan Poudoulec (Le Cordon Bleu Madrid, Spain)
Marta Garcés (Francisco de Vitoria University, Madrid, Spain)
Elisa Errea (The Wine Studio & The Human Studio, Spain)

11:30-12:00 ☕ Coffee break and visit to posters

LARGE TENT

12:00 - 13:00

AULA MAGNA

SPEAKERS SESSION V

Chairs:

- Begoña Pérez Villareal* (EIT Food South Europe)
- Yvonne Colomer Xena* (Triptolemos Foundation, Spain)

- **R&D: from lab to menu**
M^a José Beriain Apesteguía (Public University of Navarra, Spain)
- **Food matters - From molecular assembly to structure for health and well-being**
Tommy Nylander (Lund University, Sweden)

> IR A ÍNDICE

March 28th Friday

----- SALÓN DE GRADOS

SYMPOSIUM

CULINARY CORPUS OF SWORDFISH AND BLUE SHARK, THE IMPRINT OF THESE FOODS ON GASTRONOMY AND SOCIETY

• **The socio-economic importance of seafood products, swordfish and blue shark****Juana Parada Guinaldo** (Organización de Productores Guardeses (OR.PA.GU), Spain)**Claudio Fernández Ibáñez** (Hermanos Fernandez Ibáñez Consignatarios de Pesca, S.L. FIP BLUES project promoters, Spain)• **The gastronomic versatility of Swordfish and Blue shark****Zaira Rodríguez Vicente** (Gastronomic consultant and author of Culinary corpus of Swordfish and Blue shark, Spain)• **Benefits of fish consumption: highly migratory species****José Manuel Ávila Torres** (Spanish Nutrition Foundation, Madrid, Spain)

13:00 - 13:30

----- AULA MAGNA

ORAL COMMUNICATIONS SESSION III

Chairs:

Tommy Nylander (Lund University, Sweden)**Carmen Pérez Rodrigo** (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)• **CO-19. Exploring sensory perception: a biometric and virtual approach to gustatory stimulation****José María Casanova-Blázquez** (Institute of Food Science, Technology and Nutrition (ICTAN), CSIC, Madrid, Spain)• **CO-20. Development and sensory characterization of gluten-free pasta from purple corn****Gonzalo Delgado-Pando** (Institute of Food Science, Technology and Nutrition (ICTAN), CSIC, Madrid, Spain)• **CO-21. Gastronomy of novel foods and cross-cultural differences - the case of jellyfish****Fabio Tuccillo** (Department of Food and Nutrition, University of Helsinki, Finland)

----- SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION IV

Chairs:

Michael Brimm (INSEAD, France)**Karin Wendin** (Kristianstad University, Sweden and University of Copenhagen, Denmark)

[> IR A ÍNDICE](#)March 28th Friday

- **CO-22. Performative restaurants: a future scenario for creative gastronomy? Exploring forms of gastro-activism in Mugaritz and the alchemist**
Anne-Claire Yemsi Paillissé (University of Toulouse, ISTHIA, France)
- **CO-23. Cross-cultural food experiences**
Donna Isabella Caroline Sundbo (Zealand Academy of Technologies and Business, Roskilde, Denmark)
- **CO-24. Impact of sedentary lifestyle on food consumption and adherence to the mediterranean diet**
África Peral Suárez (Faculty of Pharmacy, Complutense University of Madrid, Spain)

13:30-15:00  Lunch and visit to posters

LARGE TENT

15:00 - 16:30

AULA MAGNA

SPEAKERS SESSION VI

Chairs:

Carmen Pérez Rodrigo (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)
Susana Belmonte Cortés (Health Department of the Community of Madrid, Spain)

- **Culinary medicine: concept and application**
Elena Roura (Alicia Foundation, Spain)
- **Alterations of taste: importance in gastronomy**
Ángel Gil Hernández (University of Granada, Spain)
- **From farm to table: innovation in rice processing for the global market**
Christophe País (Rice in Action, Spain)
- **A unique success story: the first patent between a scientist and a chef**
Mario Sandoval (Chef, Coque Restaurant; 2 Michelin stars, Madrid, Spain)
Marta Miguel Castro (CIAL Food Science Research Science, CSIC, Madrid, Spain)

SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION V

Chairs:

Alejandra Carretero Krug (CEU San Pablo University, Spain)
Carmen Morais Moreno (CEU San Pablo University, Spain)

[> IR A ÍNDICE](#)March 28th Friday

- **CO-25. White crowberries as potential nutraceuticals against neurodegeneration**
Antonio Canoyra Calero (Universidad CEU San Pablo University, Madrid, Spain)
- **CO-26. Current culinary techniques in Spanish households: challenges for home cooking**
Beatriz Beltrán de Miguel (Faculty of Pharmacy, Complutense University of Madrid, Spain)
- **CO-27. Sustainable plates and mindful palates: a two-phase approach to teaching food ethics**
Efe Kaan Ulu (Istanbul Bilgi University, Turkey)
- **CO-28. Assessing food literacy in Spanish adults over 65 years old. The myfood4senior project**
Cristina Álvarez (Faculty of Pharmacy, CEU San Pablo University, Spain)
- **CO-29. Diabetes health and wellness coaching service: improving self-management for type 2 diabetes in ealing, London**
Amalia Tsiami (London Geller College of Hospitality and Tourism, University of West London, UK)
- **CO-30. The recipe similarity network: a new powerful algorithm to extract relevant information from cookbooks**
Axel Bidon-Chanal Badia (Torribera Food Campus, Barcelona University, Spain)
- **CO-31. Policy narratives of sustainable entrepreneurship in the food sector**
Beate Stålsett (Department of Economics, Geography, Law and Tourism (EJT), Mid Sweden University. Östersund, Sweden)

16:30-17:00 ☕ Coffee break and visit to posters

LARGE TENT

17:00 - 18:30

AULA MAGNA

SPEAKERS SESSION VII

Chairs:

Susanne Højlund (Aarhus University, Denmark)

Almudena Lázaro Lázaro (IMIDRA, Gastronomic Innovation Centre)

- **Tackling off-flavors in plant-based ingredients and products through gastronomy**
Mari Sandell (University of Helsinki, Finland)
- **The role of blue-food gastronomy for the green transition**
Ole G. Mouritsen (University of Copenhagen, Denmark)

[> IR A ÍNDICE](#)March 28th Friday

- **The Nordic countries as a sustainable gastronomic region**
Silvia Gaiani (Ruralia Institute, University of Helsinki, Finland)
- **Upcycling of food waste for a more sustainable gastronomy**
Òscar Boronat Nielsen (CETT-UB, Barcelona, Spain)

----- SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION VI

Chairs:

María Tormo-Santamaría (University of Alicante, Spain)
Ángel Gil Hernández (University of Granada, Spain)

- **CO-32. Forgotten or occasional dishes in the gastronomy of the different autonomous communities of Spain**
Carmen Pérez Rodrigo (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)
- **CO-33. Culinary education and gastronomic heritage as tools for health promotion**
Leticia Gil-Casares (Faculty of Biomedical and Health Sciences, Universidad Europea de Madrid, Spain)
- **CO-34. The lost taste from the lab to the table**
Pedro José Robledo Saenz (Hospital MD Anderson Cancer Center Madrid, Oncology Service, Spain)
- **CO-35. Tapas in company**
Sandra Sanz Martín-Villamuelas (CMSC Villaverde, Madrid Salud. Ayuntamiento de Madrid)
- **CO-36. Monitoring the Spanish food and beverage market: TABULA™, a new branded food composition database**
Teresa Partearroyo Cediél (Faculty of Pharmacy, CEU San Pablo University, Spain)
- **CO-37. Does emotional state influence adherence to a healthy mediterranean diet pattern?**
Ana Montero Bravo (Faculty of Pharmacy, CEU San Pablo University, Spain)
- **CO-38. Monitoring the impact of food reformulation in the Spanish food and beverage market: evolution of the diet of spanish teenagers**
Teresa Partearroyo Cediél (Faculty of Pharmacy, CEU San Pablo University, Spain)
- **CO-39. Sustainability in the framework of higher education in gastronomy: formal contents and hidden curriculum**
Barbara Cassetari Sugizaki (Faculty of Arts, University of Coimbra, Portugal)

20:30

/ CORNAMUSA RESTAURANT by Azotea, Cibeles Palace
CONFERENCE DINNER (Dress code Semi-Formal)

[> IR A ÍNDICE](#)March 29th Saturday

10:00-12:00

AULA MAGNA

PLENARY SESSION III

Chairs:

Per-Olof Berg (Stockholm University, Sweden)**Fabien Petitcolas** (International Academy of Gastronomy, Paris, France)• **Bioactive compounds of food: their role in gastronomy****Francesco Visioli** (IMDEA Food, Madrid, Spain/University of Padova, Italy)• **How AI unlocks new flavor possibilities in gastronomy?****Bernard Lahousse** (Foodpairing, Ghent, Belgium)• **Food tech and gastronomy: can and should understand each other?****Eduardo Cotillas Provencio** (Food for Life Platform-Spain)• **Acidity as a common thread in Gastronomy****Begoña Rodrigo** (Chef, La Salita Restaurant, 1 Michelin Star, Valencia, Spain)

12:00-12:30 ☕ Coffee break and visit to posters

LARGE TENT

12:30-13:00

AULA MAGNA

PLENARY SESSION VI

Chairs:

Ole G. Mouritsen (University of Copenhagen, Denmark)**Ángel Parada Fernández** (Royal Academy of Gastronomy of Spain)• **Reframing gastronomy - from subdisciplines towards a hybrid research area****Per-Olof Berg** (Stockholm University, Sweden)• **Networking: the role of the International Academy of Gastronomy****Fabien Petitcolas** (International Academy of Gastronomy, Paris, France)

> IR A ÍNDICE

March 29th Saturday

13:00-13:30

AULA MAGNA

CLOSING CONFERENCE

- **Madrid as a hub for food, gastronomy and nutrition research and innovation**

Ana Ramírez de Molina (Regional Ministry for Education, Science and Universities, Madrid, Spain)

13:30-14:15

AULA MAGNA

CLOSING SESSION

- **National food strategy**

José Miguel Herrero Velasco (General Director of Food, Ministry of Agriculture, Fisheries and Food, Madrid, Spain)

- **Madrid Declaration 2025 -Reframing gastronomy**

Gregorio Varela Moreiras (Conference Chair, CEU San Pablo University, Madrid, Spain)

- **Presentation of forthcoming Gastronomy conferences**

- **Concluding remarks and farewell**

GENERAL INFORMATION

VENUE

CEU San Pablo University

Moncloa Campus
Faculty of Economics and Business Administration
C/Julián Romea, 23
28003 Madrid



CONFERENCE DINNER (not included in registration fees)

Dress code: semi formal

Cornamusa Restaurant by Azotea Group

Palace of Cibeles
Plaza Cibeles, 1, 6th floor
28014 Madrid



> IR A ÍNDICE

- P-01** Knowledge of the gastronomic traditions of rural women in Sierra de Segura
- P-02** Avolution lab, first global innovation hub for the avocado value chain
- P-03** Impact of food and beverage reformulation on daily diet: a comparative pilot study between 2015 and 2024. Nutri2fen® nutritional assessment program.
- P-04** Senses and swedish wine experience at different temperatures
- P-05** A new type of natural hog casing for the production of cured meat products reduces bacterial counts, increases percentage of lactic acid bacteria and could be useful for the reduction of the salt intake in consumers
- P-06** Perception and acceptance of insect-based products by gen z and millennials using a sensory tasting and quantitative questionnaire
- P-07** Zhi art space in hongkong, the gastronomy theater
- P-08** Protection measures for the food culture of yangtze river basin
- P-09** Nutritional quality of school menus for children with celiac disease
- P-10** Grilled veal fillet and stewed veal: nutritional composition and lipid oxidation
- P-11** Artificial sweeteners and cardiovascular disease: a systematic review and meta-analysis
- P-12** Can culinary habits be shaped by early exposure?
- P-13** Application of jar-based sensory analysis for development and improvement of local white and red vermouths
- P-14** Impact of sustainable culinary procedures on technological and sensorial characteristics of fresh sausages
- P-15** Yoghurt as a health signaller: an analysis of the relationship between health and nutrition in Spain
- P-16** Enhancing the sensory appeal of plant-based meat alternatives: a consumer-centred approach
- P-17** Wild edible fruits: from tradition to gastronomic innovation
- P-18** The potential of gastronomy in public meal settings
- P-19** Postgraduate studies in gastronomic sciences in Spain
- P-20** Nutritionally adequate and culturally based breakfast models for Europe. The breakfast toolkit project
- P-21** Gastronomy from an agroecological perspective

> IR A ÍNDICE

- P-22** Cuisine, culture, diversity and identity: the turkish breakfast
- P-23** Dietary quality among aeronautical military personnel: an evaluation based on the spanish healthy eating index (iase)
- P-24** Evolution of adherence to the mediterranean diet (kidmed) in students of the university of Cordoba (Spain)
- P-25** Consumption patterns of soft drinks and snacks among students at the university of Cordoba in Spain.
- P-26** Standardisation and nutritional assessment of the pozole colimense
- P-27** Nutritional relevance of the typical gastronomy of Zumbahua - Ecuador
- P-28** Evaluation of the nutritional status of the population of Zumbahua (Ecuador)
- P-29** Enhancing bread quality: impact of pulse and pseudocereal flours on texture, structure and sensory perception
- P-30** Valorization of grape pomace in chocolate-based products by a circular gastronomy approach. Processing and sensory evaluation.
- P-31** Educating children in nutrition: the Public Health Classroom of the Community of Madrid
- P-32** Consumption of legumes in school canteens in the Community of Madrid: monthly frequency and culinary techniques used
- P-33** Frequency of consumption and forms of presentation of the vegetables group in schools in the Community of Madrid
- P-34** The consumption of fish in school cafeterias in the Community of Madrid: monthly frequency, offered species, and culinary preparations
- P-35** Assessment of the recommended consumption frequencies of the main food groups in school cafeterias in the Community of Madrid
- P-36** The cook2diabeat training program: content and co-validation of a culinary medicine program for type 2 diabetes management
- P-37** Promoting healthy eating, groups with special needs and socially vulnerable situations: a community experience in culinary medicine.
- P-38** Mediterranean diet adherence in spanish children and adolescents and its association with new cardiometabolic factors
- P-39** Evaluating knowledge and sustainable dietary practices in a university population
- P-40** Smart sensor tray for advanced analysis of consumer eating behavior

> IR A ÍNDICE

WITH THE SUPPORT OF



WITH THE INSTITUTIONAL COOPERATION OF



WITH THE SPONSORSHIP OF



TECHNICAL SECRETARIAT

