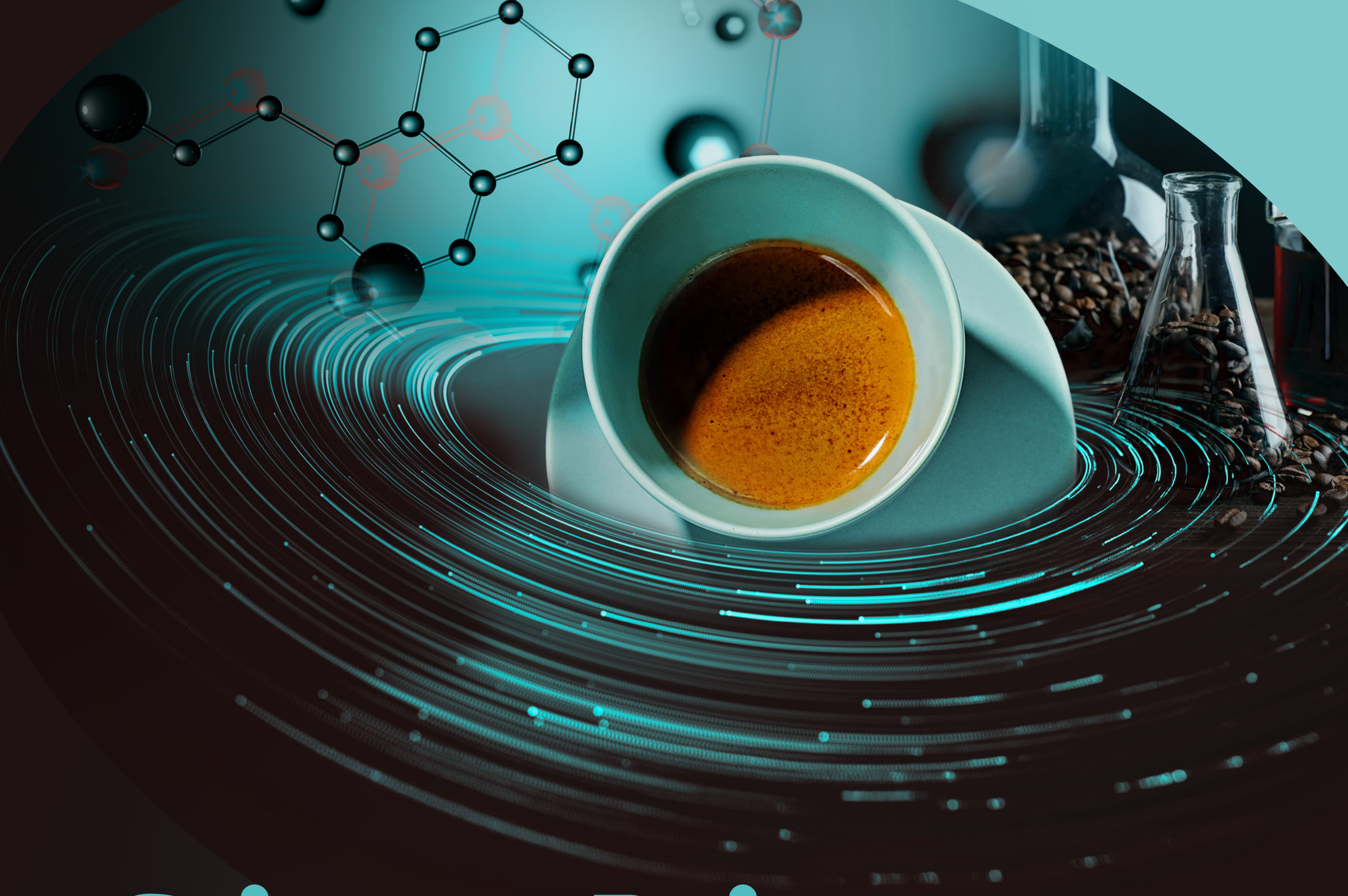


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S01 Coffee Chemistry and Flavor

DEVIN G. PETERSON
From Molecules to Meaning: Understanding Coffee Flavor Through Chemistry

AGNESE SANTANATOGLIA
Brewing Innovation: Insights from Coffee Chemistry

EVANGELOS VASILEIOU
Influence of post-harvest processing variations on the volatile profile and odor-active compounds of roasted specialty coffee

ERICA LIBERTO
Seeing Coffee Chemistry: Computer Vision-Assisted GC×GC Fingerprinting Reveals Origin-Related Volatile Patterns

MARINO PETRACCO
Authentication of coffee blends: old problem, new methods

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S02 Coffee Analytics and Data Science

PHILIPP WELLER
Coffee volatilomics – from cutting-edge platforms to point-of-need applications

VAIDYANATH RAMAKRISHNAN
From roast & ground to the cup: measuring transport and partitioning of coffee aroma compounds

TUĞBA ÖZDAL
Sensory Profiling and Comparative Acceptance of Commercial Filter Coffees Using Ranking Test and Quantitative Descriptive Analysis

JEAN-XAVIER GUINARD
AI prediction of coffee consumer liking and expert quality from sensory data

ALESSIO BENAVOLI
Human-Driven AI Parameter Optimisation in Coffee Manufacturing

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S03 Sustainable Processing and Circular Innovation

SAMO SMRKE
Coffee Roasting: Toward Sustainable and Intelligent Roasting

DAVIDE ROVELLI
Tradition selects, metabolomics extends: valorization of coffee leaves beyond the authorized preparation

GIANNI ZOCCATELLI
Valorization of Coffee Silverskin: Ultrasound-Assisted Extraction and Design of Experiments Optimization of Bioactive Compounds

LUCIA PANZELLA
Spent coffee grounds as a source of functional compounds for food packaging applications

GREGORIO PERON
Solid-state fermentation of spent coffee grounds with Trichoderma spp. as a biorefinery strategy for the recovery of bioactive phytochemicals

ANTONIETTA LA TERZA
From raw spent coffee grounds to a granulated biofertilizer: soil, lettuce and rhizosphere microbiome responses

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S04 Multisensory Perception and Consumer Experience

CHARLES SPENCE
The Gastrophysics of Coffee

VINCENZO RUSSO
From Context to Flavor: A Consumer Neuroscience Approach to Coffee Experience

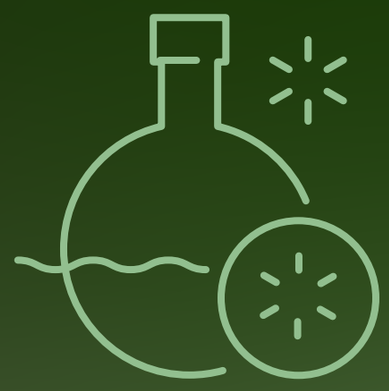
ALESSANDRO FICI
Consumer Neuroscience of the Eating Experience: Cognitive and Emotional Processes During Pasta Consumption

MATEJA LESAR
Caf or decaf? Regular coffee has almost the same effect as decaf

KATE HOWELL
Understanding Inter-Individual Variation in Coffee Flavour Perception Through Saliva

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S05 Grinding and Extraction Physics

TOMONORI SUZUKI
Coffee Bean Grinding for Sustainable Coffee Manufacturing: Experiments vs. Simulations

MACIEJ LISICKI
Under pressure: Poroelastic regulation of flow in espresso brewing

JOSEPHIN GIACOMINI
Espresso extraction: from modelling to customisation