



Popular and Democratic Republic of Algeria

Ministry of Higher Education and Scientific Research

The Directorate-General for Scientific Research and Technological Development (DGRSDT)

Research Center in Agri-Food Technologies (CRTAA)

1st INTERNATIONAL CONFERENCE ON FOOD SECURITY AND SUSTAINABLE AGRI-FOOD TECHNOLOGIES

ICFSSAT 2025

مركز البحث في تكنولوجيات التغذية الزراعية
CENTRE DE RECHERCHE EN TECHNOLOGIES
AGRO-ALIMENTAIRES

ICFSSAT 2025 CONFERENCE PROGRAM

OCTOBER 14TH - 16TH BEJAIA, ALGERIA



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PREFACE

Dear Colleagues and Distinguished Guests,

On behalf of the Organizing Committee, it is our great honor and pleasure to welcome you to the First International Conference on Food Security and Sustainable Agri-Food Technologies (ICFSSAT 2025), hosted by the Research Center for Agri-Food Technologies (CRTAA), Bejaïa, Algeria, from October 14 to 16, 2025.

In an era marked by unprecedented global challenges—surging populations, climate change, and mounting environmental pressures—the imperative to build resilient and sustainable agri-food systems has never been more critical. Food security is not merely about producing enough food; it is about ensuring equitable access to safe, nutritious, and culturally appropriate food for all, while safeguarding the health of our planet for future generations.

ICFSSAT 2025 represents a unique convergence of minds and expertise. We have brought together leading scientists, innovative entrepreneurs, forward-thinking policymakers, and dedicated community stakeholders from across the globe to engage in meaningful dialogue and collaborative action. This conference is designed as a platform for interdisciplinary exchange, where cutting-edge research meets practical application, and where local wisdom intersects with global innovation.

We extend our deepest gratitude to our keynote speakers for sharing their invaluable insights, to all participants for their contributions to the scientific program, and to our sponsors and partners whose support has made this event possible. Special thanks go to the members of the Scientific and Organizing Committees for their tireless efforts in bringing this conference to fruition.

We hope that ICFSSAT 2025 will not only advance scientific knowledge but also forge lasting partnerships and inspire actionable solutions that will contribute to a more food-secure and sustainable world.

Welcome to Bejaïa, and we wish you a productive and enriching conference experience.

Warmest regards,

Prof. Nawel BOUCHERBA, Conference Chair

CONFERENCE PROGRAM

FIRST DAY: 14/10/2025

PLENARY AND ORAL COMMUNICATIONS PROGRAM

08h00 – 09h00	Registration & Welcome	
09h00 – 10h00	Opening Ceremony	
Topic I: Food Security and Public Health		
Session Chair: Prof. Abdelaziz TOUATI		
Moderators: Prof. Meghit Boumédiène KHALED, Prof. Ibtissem DJINNI and Dr. Muhammad IRFAN		
Plenary Session		
10h00 – 10h25	Probiotics and postbiotics: comparative roles in functional foods and human health	Prof. Fatih OZOGUL <i>Cukurova University, Turkey</i>
Oral Communication Session		
10h25 – 10h35	Palm wine as a source of probiotic lactic acid bacteria with anti-fungal potential against <i>Candida albicans</i>	Dr. Liza OUARABI
10h35 – 10h45	Screening of aflatoxin B1 levels in peanuts in Algeria, estimation of dietary intake and assessment of cancer risk	Dr. Azem BELASLI
10h45 – 11h05	Debate	
11h05 – 12h05	Coffee Break	
	Poster Session	FSPH01 → FSPH16
Plenary Session		
12h05 – 12h30	Advancing meat quality and sustainability through foodomics: Integrative approaches for traceability and innovation	Dr. Mohammed GA-GAOUA <i>French National Research Institute for Agriculture, France</i>
Oral communication session		
12h30 – 12h40	Development of a new lower-cost tube-method for the screening of antibiotic residues in meat	Dr. Amina TASSIST

12h40 – 12h50	Regulating ultra-processed foods in developing countries: balancing consumer health protection and agri-food industry development	Dr. Manel Zahra BOUTOUIS
12h50 – 13h10	Debate	
13h10 – 14h35	Lunch Break	
Plenary Session		
14h35 – 15h00	From diet to cardiovascular disease: Computational modeling for personalized surgery	Prof. Benyebka BOU-SAID <i>National Institute of Applied Sciences of Lyon, France</i>
15h00 – 15h25	Catecholamines and foodborne pathogens: Neurochemical modulation of bacterial virulence and implications for food safety	Prof. Nathalie CONNIL (ONLINE) <i>University of Rouen, France</i>
Oral Communication Session		
15h25 – 15h35	Study of technological potential of rye: bread-making suitability	Dr. Zakia ABDEL-LAOUI
15h35 – 15h45	Nutritional value and sensory acceptance of couscous enriched with Algerian quinoa cultivar	Ms. Saliha BENDAOU
15h45 – 16h05	Debate	
16h05 – 17h05	Coffee Break	
	Poster Session	FSPH17 → FSPH3

POSTER SESSION PROGRAM		
Topic I: Food Security and Public Health		
Poster Evaluators: Prof. Hafsa DJOUDAD-KADJI, Prof. Ounissa SENHADJI, Prof. Soraya TAMENDJARI and Prof. Samia HAMMA FERADJI		
Session: 11h05 – 12h05		
Code	Communicants	Communication titles
FSPH 01	Asma BOUAZZA	Nutritional composition and microbiota: mediated benefits of the Mediterranean diet in non-alcoholic fatty liver disease
FSPH 02	Khokha MOUHOUBI	Quality and safety of dried fruits and vegetables: A review of drying methods
FSPH 03	Amina ABBOU	Advances in biotechnology to overcome antinutritional factors: targeting phytates and oxalates for improved mineral bioavailability
FSPH 04	Souhila MAZGUENE	Functional and antimicrobial properties of probiotic lactic acid bacteria and approach to increase survivability

FSPH 05	Lynda MESSA- OUDENE	<i>In vitro</i> evaluation of the antioxidant potential of <i>Anethum graveolens</i> seeds extract
FSPH 06	Tassadit BENHAM- MOUCHE	Culinary performance, nutritional composition and protein digestibility of conventional pasta fortified with <i>Moringa Oleifera</i> leaf powder
FSPH 07	Roza OURTIRANE	<i>Lacticasei bacillus paracasei</i> BMK2005: A promising probiotic strain isolated from an Algerian infant
FSPH 08	Samira BENLEM- MANE	Quality characterization of local soft wheat varieties for bread-making applications: Physico-chemical, rheological, and sensory perspectives
FSPH 09	Ghania KAAININ- BOUDRAA	Incorporation of lentisk oil into biscuits: Towards nutritional and functional food applications
FSPH 10	Ouarda DJAOUDENE	Assessment of phytochemicals, antioxidant capacity and enzyme inhibitory potential of digested date fruit extract
FSPH 11	Maya BOUAFIA	Pharmacogenetic impact of CYP3A4 and ABCB1 polymorphisms on cyclosporine pharmacokinetics and lipid profile in Algerian renal transplant recipients
FSPH 12	Saliha BENDAOU	Effects of sequential peeling and roasting treatments on nutritional composition of Algerian quinoa cultivar (<i>Chenopodium quinoa</i> wild)
FSPH 13	Thiziri DJERADA	Modeling and characterization of the complexation of aromatic amino acids by cyclodextrins in aqueous solution
FSPH 14	Mohamed el amine SMAALI	Characterisation of lectin (AML) from <i>Astragalus membranaceus</i> with antioxidant activity
FSPH 15	Amina MENASRA	Optimization of chocolate spread formulation using Mech Degla date powder: physico-chemical, nutritional, and sensory evaluation
FSPH 16	Loubna BECHIRI	Frequency of overweight among children aged 3-5 years in Skikda
Session: 16h05 - 17h05		
FSPH 17	Kahina HAMENNI	Oleaster oil: Phytochemicals composition, fatty acids profiles and potential health benefits
FSPH 18	Zahia BRARA	Towards the implementation of genetically modified organisms (GMO) monitoring system in Algeria: Challenges and outcomes
FSPH 19	Nabyla KHALED KHODJA	Interplay NCDs-lifestyle: Analysis between sociodemographic and diet parameters
FSPH 20	Lilia BOUSSOUF	<i>Melissa officinalis</i> fortified yogurt: Post acidification changes, antioxidant and anti-inflammatory activities
FSPH 21	Amina BOUCHEFRA	Effects of sodium chloride substitution with magnesium chloride on fermentation, bioactive compounds, and antioxidant activity in pickled vegetables
FSPH 22	Saïda BENTAYEB AIT LOUNIS	Physico-chemical, structural and nutritional characterization of puff pastry margarines marketed in Algeria
FSPH 23	Karima BE- NAMIROUCHE	Assessment of chemical residues in layer eggs in Algeria
FSPH 24	Tassadit SAHKI	Optimization of microwave-assisted extraction of total phenolics from Touareg variety potato peels using the RSM-approach
FSPH 25	Kenza MOULAOU	Sustainable valorization of <i>Pistacia lentiscus</i> oil through physicochemical characterization and antioxidant assessment
FSPH 26	Karima TAZRART	Antioxidant activity of muffins enriched with chia seeds and saffron

FSPH 27	Sofiane LAZIZI	Determination of calcium magnesium and iron in infant milk formulas using atomic absorption spectroscopy
FSPH 28	Nada Malak ZABOUB	Exploring the gut–muscle axis through animal protein intake
FSPH 29	GHODBANE ILYES	Weight loss outcomes with prebiotic, probiotic, and synbiotic interventions: A systematic review and comparative statistical assessment
FSPH 30	Lilia BOUSSOUF	Formulation of cow’s milk yogurt with <i>Melissa officinalis</i> Extract: post acidification changes, antioxidant and anti-inflammatory activities
FSPH 31	Hanane BOUTEN-NOUN	Antioxidant activity and inhibition of key enzymes linked to type-2 diabetes by <i>Mentha pulegium</i> fortified yogurt
FSPH 32	Nora GHALIAOUI	Nutritional Security and Food Packaging in Algeria
FSPH 33	Amina BOUCHEMAL	From Safety to Health: Lactic Acid Bacteria Shaping Artisanal Cheeses

SECOND DAY: 15/10/2025

PLENARY AND ORAL COMMUNICATIONS PROGRAM

08h00 - 09h00 **Registration & Welcome**

Topic III: Valorization of By-products for a Circular Economy

Session Chair: Prof. Nawel BOUCHERBA

Moderators: Dr. Mohammed GAGAOUA and Dr. Zahra AZZOUZ

Plenary Session

09h00 – 09h25	Valorization of food waste into circular economy	Dr. Muhammad IRFAN <i>University of Sargodha, Pakistan</i>
09h25 – 09h50	From agricultural wastes to products: Biofuels, bioplastics, and clean water	Prof. Marilize LE ROES-HILL (ONLINE) <i>Cape Peninsula University of Technology, South Africa</i>

Oral Communication Session

09h50 – 10h00	Innovative enzymatic valorization of agricultural co-products for fermentable sugar production	Dr. Zahra AZZOUZ
10h00 – 10h10	Valorization of local grapevine leaves (<i>Vitis vinifera</i> L.) as a source of bioactive compounds for antioxidant and antidiabetic applications: a step toward circular	Ms. Radhia BELMA-NAA

10h10 – 10h20	Nutritional quality indexes in quail breast meat fed with <i>Pterygoplichthys pardalis</i> by-product meal as an alternative in the circular economy	Mr. Edilson Ronny CUSIYNCA-PHOCO (ONLINE)
10h20 – 10h30	Eco-friendly food packaging films based on pectin extracted from agro-industrial fruit residues	Dr. Amina MENASRA (ONLINE)
10h30 – 10h50	Debate	
10h50 – 11h50	Coffee Break	
	Posters Session VBCE01 → VBCE14	
Plenary Session		
11h50 – 12h15	Valorisation of agri-food waste through composting: An approach to sustainable development and circular economy	Prof. Emna AMMAR <i>National Engineering School of Sfax, Tunisia</i>
12h15 – 12h40	The importance of analysing and monitoring organic compounds of emerging concern in treated wastewater	Prof. José Juan SANTANA RODRÍGUEZ (ONLINE) <i>University of Las Palmas de Gran Canaria, Spain</i>
Oral Communication Session		
12h45 – 12h55	Valorization of Algerian extreme environment's microalgae for biotechnological applications	Dr. Abdelfettah GHERIB
12h55 – 13h05	Enhancing date palm syrup by-products with Aloe vera: The physicochemical, microbiological, and antioxidant properties -a sustainable approach	Dr. Lamia Salima SEDDIKI
13h05 – 13h15	Production purification and characterization of lipase from <i>Streptomyces sp.</i> strain 22dz	Dr. Mohammed BEN-HOULA
13h15 – 13h35	Debate	
13h35 – 14h45	Lunch Break	
Topic II: Agroecology and Sustainable Food Systems		
Session Chair: Prof. Farid DAHMOUNE		
Moderators: Dr. Mohammed Khalil MELLAL and Dr. Samira NEGRICHI		
Plenary Session		

14h45 – 15h10	Agrobiological resources (seeds and seedlings) in Algeria: Biotechnological approaches for the characterization and valorization	Prof. Boualem HARFI <i>Biotechnology Research Center, Constantine, Algeria</i>
15h10 – 15h35	Diversity of <i>Campylobacter lari</i> in a One-Health context: Focus on shellfish, wild birds, surface water and human health risk	Dr. Amine BOUKERB <i>University of Rouen Normandy, France</i>
Oral Communication Session		
15h35 – 15h45	YOLOv8 based systems for agriculture harvesting optimization: Potato tuber seed selection	Dr. Ziad NASRI
15h45 – 15h55	Impact of natural substances integration on agricultural sanitary safety and human health	Dr. Nadia BOUABIDA (ONLINE)
15h55 – 16h15	Debate	
16h20 – 17h20	Coffee Break	
	Poster Session ASFS01 → ASFS15	
Plenary Session		
17h20 – 17h45	From waste to resources: Converting Canada geese feces into protein and plant fertilizer using the black soldier fly (<i>Hermetia illucens</i>)	Dr. Rassim KHELIFA (ONLINE) <i>Concordia university, Canada</i>
Oral Communication Session		
17h45 – 17h55	Co-composting algae and sludge for sustainable soil amendments	Prof. Nadjila CHAIB
17h55 – 18h05	Hydrogels as Soil Conditioners: Enhancing Moisture Retention and Microbial Balance	Prof. Natalija AT-ANASOVA-PANCEVSKA (ONLINE)
18h05 – 18h20	Debate	

POSTER SESSION PROGRAM

Topic III: Valorization of By-products for a Circular Economy

Poster Evaluators: Prof. Hafsa DJOUDAD-KADJI, Prof. Ounissa SENHADJI, Prof. Soraya TAMENDJARI and Prof. Samia HAMMA FERADJI

10h50 - 11h50

Code	Communicants	Communication titles
VBCE 01	Hassina BENDJABAL-LAH	Valorization of bread waste powder for amylase production using <i>Geobacillus sp.</i> Sd15 strain isolated from a thermal spring
VBCE 02	Nasma BOUCHELKIA	From agri-food waste to high-performance adsorbent: Optimization via machine learning approaches
VBCE 03	Lamia MEDOUNI-HAROUNE	Evaluation of poultry manure-based substrates using mixture design for the sustainable cultivation of <i>Pleurotus ostreatus</i>
VBCE 04	Toufik OUATMANI	<i>Pistacia lentiscus</i> oil cake: valorization of a by-product for the extraction of bioactive phenolic compounds
VBCE 05	Meriem DEROUICHE	Effect of soft wheat germ enrichment on the technological performance of biscuit flour
VBCE 06	Sara DAHAM	Valorization of olive mill wastewater for lipase production by HSA6-DZ46 bacterial strain isolated from an Algerian hot
VBCE 07	Sabiha BECHIR	Promoting circular economy in Algeria's agri-food industry: Toward a sustainable valorization of by-products
VBCE 08	Naoual KHEYAR	Valorizing orange peel waste: A sustainable approach to food packaging
VBCE 09	Salem KRIM	Study of the hydrothermal ageing of polypropylene-based composites filled with olive husk flour
VBCE 10	Hassina AOUAT	Valorization of wheat Husk in the development of composites
VBCE 11	Fatiha TETILI	Mech-Degla dates valorization by incorporating them into stirred natural yogurt
VBCE 12	Saliha BOUCHEFFA	Biodegradable film packaging enriched with antioxidant extract from olive leaves
VBCE 13	Elias BENRAMDANE	Betanin and indicaxanthin valorization: A sustainable route from food waste to functional coatings for enhanced probiotic performance
VBCE 14	Karima ZENATI	Enzyme-producing rhizobacteria from legume crops: Sustainable bioproducts for soil health and food security

Topic II: Agroecology and Sustainable Food Systems

Poster Evaluators: Prof. Hafsa DJOUDAD -KADJI, Prof. Ounissa SENHADJI, Prof. Soraya TAMENDJARI and Prof. Samia HAMMA FERADJI

Session: 16h20 - 17h20

Code	Communicants	Communication titles
ASFS 01	Azeddine CHEMLAL	Effect of nitrogen fertilization on grain yield and grain protein content in some Algerian maize populations
ASFS 02	Habiba DRICI	From saharan pastures to medical nutrition: Camel milk processing in Tamanrasset to build a sustainable functional food industry
ASFS 03	Rachid HOUICHITI	Food security in Algeria: Assessment and prospects in the era of agri-food innovation
ASFS 04	Samira NEGRICHI	Study of underlying determinants of insect-based animal feed acceptance among Algerian consumers and their perceptions of potential risks and opportunities

ASFS 05	Assya BENOUCHEF	Study of the purification performance of the Beni Fouda wastewater treatment plant, eastern Algeria
ASFS 06	Souhila HADDAD	Factors limiting the use of pesticide-free products in Algeria
ASFS 07	Mouatez Biallah KABOUCHE	Evaluation of the effect of <i>Trichoderma sp.</i> against some pathogens of lentils (<i>Lens culinaris</i>)
ASFS 08	Nour Eliman KHE- CHAI	Health risks associated with antibiotic residues in animal-derived food products: A situational analysis in Africa
ASFS 09	Dahbia LOURABI	Rhizospheric bacteria and sustainable nutrition: An agroecological approach
ASFS 10	Raouya MOSTEFAOUI	Food security and farm sanitation: The public health impact of antibiotic resistance in the farming environment
ASFS 11	Nedjima DEBBOU- IOUKNANE	Multitarget anticoccidial activity of olive seed phenolic compounds against <i>Eimeria tunella</i> : Insights from molecular docking and experimental validation
ASFS 12	Ouiza HOUAMDI- IDIR	Sustainable approach to the valorization of olive by-products through composting for vegetable crops in northern Algeria
ASFS 13	Karima IHOUT- AOUN	Effect of compost application on degraded vineyard soil in northern Algeria under a semi-arid climate
ASFS 14	Ahlam INOURI	Bee Health and Food Security: Mitigating Pesticide Impacts through Natural Solutions
ASFS 15	Fahima MECHIAH	Pesticides impact on seed quality and germination : Biotechnological perspectives for characterisation and valorisation

THIRD DAY: 16/10/2025

PLENARY AND ORAL COMMUNICATIONS PROGRAM

08h00 – 09h00 Registration & Welcome

Topic IV: Trends and Challenges in the Agri-Food Industry

Session Chair: Prof. Mustapha KACI

Moderators: Prof. Ferhat DJOUDI, Prof. Sofiane FATMI and Dr. Amine BOUKERB

Plenary Session

09h00 – 09h25	Combined processes plasma/photocatalysis for air and water treatment	Prof. Abdelkrim BOU-ZAZA <i>University of Rennes, France</i>
09h25 – 09h50	Heterogeneous photocatalysis for the sustainable treatment of agro-industrial wastewater: Current challenges and future prospects	Prof. Lotfi MOUNI <i>University of Bouira, Algeria</i>

Oral Communication Session

09h50 – 10h00	Limitation of antioxidant migration in polypropylene food contact films using clay nanofillers	Dr. Ghania AIT CHERIF
10h00 – 10h15	Debate	

10h15 – 11h15	Coffee Break	
	Poster Session	TCAI01 → TCAI14
Plenary Session		
11h15 – 11h40	Advanced technologies in the agri-food sector: Transition toward food industry	Dr. Abdo HASSOUN <i>Sustainable AgriFoodtech Innovation and Research, Arras, France</i>
11h40 – 12h05	Emerging technologies in food packaging: Active films and coatings for quality, safety and sustainability	Prof. Elena TORRIERI (ONLINE) <i>University of Naples, Italy</i>
Oral Communication Session		
12h05 – 12h15	Stability of saffron and its use as source for the development of high added-value food products with new techno-functional properties	Prof. Djamel Edine KATI
Plenary Session		
12h15 – 12h30	Debate	
12h30 – 13h30	Lunch Break	
13h30 – 14h00	Closing ceremony & Awards (best poster/oral presentation) Group photo	
14h00 – 19h00	Activity (Field Trip)	

POSTER SESSION PROGRAM

Topic IV: Trends and Challenges in the Agri-Food Industry

Poster Evaluators: Prof. Hafsa DJOUDAD -KADJI, Prof. Ounissa SENHADJI, Prof. Soraya TAMENDJARI and Prof. Samia HAMMA FERADJI

Session: 10h20 - 11h20

Code	Communicants	Communication titles
TCAI 01	Djahida SIDANE	Study of the physicochemical properties of food packaging in interaction with its content
TCAI 02	Nassim BELKACEM	Incorporation of Atlas cedar extract into the soybean oil: Assessment of the oil's quality after frying
TCAI 03	Lyes CHENNI	Impact of hp crystallization on white sugar quality at refinery
TCAI 04	Chadia IHAMOUCHE	Development of active biodegradable packaging based on poly (lactic acid) (PLA) and orange peel extract
TCAI 05	Mohamed El Khallil BOUZID	Nanobiomaterials as biocompatible coatings for agro-food safety

TCAI 06	Salima ADJIRI	Lead Removal from contaminated water using Biochar: CFD simulation
TCAI 07	Fatima Asmaa BELDJILALI	Chia and carrot juice fortified yogurt: Physicochemical, microbiological and sensory properties
TCAI 08	Abdelhakim RIDOUH	Apple fruit quality classification using deep neural networks
TCAI 09	Nassim Brahimi	Redesigning snack traditions: A nutrient-enrichment approach to consumer-friendly alternatives
TCAI 10	Ahlem KHANGUI	Drying kinetics and functional properties of onions (<i>Allium cepa</i>) subjected to hot air drying at 70°C
TCAI 11	Imen BOUDINA	Plant-based cheese development: Coagulation process optimization and sensory evaluation
TCAI 12	Roza OURTIRANE	Persistent <i>Staphylococcus aureus</i> biofilms on stainless steel: Implications for sanitary control in the food industry
TCAI 14	Lamia HASSAINI	Application of food-grade surfactants for the separation of biological compounds

ORAL COMMUNICATION EVALUATION

The evaluation committee will assess presentations based on scientific quality including originality and methodological rigor, presentation structure with clear objectives and logical flow, communication skills such as clarity of speech and effective use of visual aids, time management, and the ability to handle questions from the audience.

The evaluation committee comprises Prof. Amel Darenfed BOUANANE (Chair), Prof. Meghit Boumédiène KHALED, Prof. Djamel-eddine KATI, Prof. Farouk REZGUI, Prof. Warda ARKOUB, and Dr. Zahra AZZOUZ. This distinguished panel will attend presentations across all tracks and assess each speaker according to established criteria, with awards for Best Oral Presentation announced during the closing ceremony.

POSTER PRESENTATION EVALUATION

To ensure comprehensive evaluation of all poster presentations and maximize interaction between authors and attendees, ICFSSAT 2025 employs a flash talk session followed by traditional poster viewing. Each poster presenter will deliver a 3-minutes oral summary of their work standing next to their poster. Flash talks will be organized by thematic track, with authors presenting in sequence while evaluation committee members and attendees move from poster to poster.

The evaluation committee will assess poster presentations based on scientific quality including originality and methodological rigor, clarity of presentation with logical organization and effective visual design, flash talk effectiveness in communicating key findings concisely, relevance to the conference themes, and the author's ability to engage in discussion and answer questions during the viewing session.

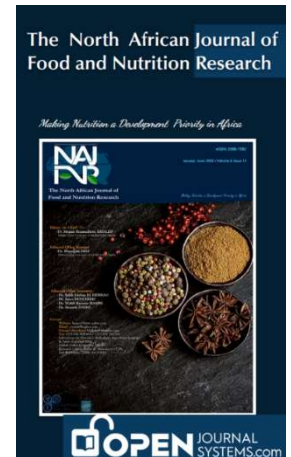
The evaluation committee comprises Prof. Hafsa DJOUDAD-KADJI (Chair), Prof. Ounissa SENHADJI, Prof. Soraya TAMENDJARI, and Prof. Samia Hama FARADJI. This distinguished panel will attend all flash talk sessions and poster

viewing periods to assess each presentation according to established criteria, with awards for Best Poster Presentation announced during the closing ceremony.

Publication Opportunities

All accepted abstracts presented at ICFSSAT 2025 will be published in the official conference book of abstracts by the North African Journal of Food and Nutrition Research (NAJFNR). NAJFNR is indexed by Scopus, ensuring international visibility and recognition for your work.

Selected outstanding contributions from ICFSSAT 2025 will be invited for full paper submission to a special issue of NAJFNR dedicated to food security and sustainable agri-food technologies. The selection will be based on scientific quality, originality, presentation excellence, and relevance to the conference themes as evaluated by our expert committees and track chairs. Invited authors will be notified by email within two weeks following the conference and will benefit from expedited peer review while maintaining the journal's rigorous quality standards. The submission deadline for the special issue is December 31, 2025, with priority publication scheduled for early 2026. All invited papers will undergo thorough peer review in accordance with NAJFNR's editorial standards, ensuring the highest quality of published research.



CLOSING CEREMONY

The closing ceremony will take place on Thursday, October 16, 2025, marking the culmination of three days of scientific exchange and collaboration at ICFSSAT 2025. The ceremony will begin with a summary of conference highlights, key themes, and emerging trends from the presentations across all four thematic tracks, followed by acknowledgments to participants, sponsors, and the organizing team for their invaluable contributions to the conference's success.

The ceremony will feature the presentation of awards recognizing excellence in scientific communication for both oral and poster presentations. Selected winners will receive special gifts in recognition of their outstanding work, though the nature of these awards will remain a surprise until the ceremony.

Following the award presentations, conference leadership will deliver closing remarks highlighting the collaborative spirit of ICFSSAT 2025 and announcing information about future initiatives and the next edition of the conference. The ceremony will conclude with a vote of thanks to all sponsors, partners, organizing committee members, and participants, followed by a group photograph to commemorate this inaugural conference and the connections forged during these three days.

ACCOMMODATION ASSISTANCE

While ICFSSAT 2025 does not include accommodation in the conference registration fee, the organizing committee is committed to providing full assistance to help you find suitable lodging in Bejaia.

We have created a comprehensive interactive map that includes the conference venue location, all available hotels and hostel dormitories in Bejaïa city with their respective fees, the bus station, and the estimated travel time without traffic from each accommodation to the conference site.

To access the interactive map, scan the QR code below. For participants with limited budgets, we recommend Monotel hostel (+213 0550 06 90 03).



Field-trip Highlights — Bejaïa

Museum of Biological Microsystems

This compact, interactive museum within Gouraya National Park offers an excellent introduction to the region's biodiversity. Explore dioramas featuring local mammals, raptors, reptiles, and fish, along with curated plant collections—an ideal primer before venturing into the park itself.



Cap Carbon & Monkey Peak

Experience dramatic coastal cliffs with sweeping Mediterranean vistas at this iconic site. Monkey Peak is home to a thriving colony of Barbary macaques, offering exceptional wildlife photography and observation opportunities. Don't miss the historic Cap Carbon lighthouse, a striking maritime landmark.



Bejaïa Casbah

Step into history at this atmospheric fortress quarter, whose origins trace back to the Almohad period (12th century). Wander narrow cobbled lanes flanked by traditional stone architecture and take in stunning seaside views—a perfect snapshot of Bejaïa's rich cultural heritage.

