

RSC Food and us symposium 2026

12-13 October 2026 | London, UK



Monday 12 October 2026

09:30	Registration
10:30	Welcome and introductions Janet Freshwater <i>Royal Society of Chemistry, UK</i>
	Welcome and Session 1 – How food shapes humanity (Session chair: Pete Wilde)
10:35	Food and Us: The incredible story of how food shapes humanity Seamus Higgins <i>University of Nottingham, UK</i>
11:15	Title TBC Charles Spence <i>University of Oxford, UK</i>
11:55	Food allergy and irritation: What can we do to make life better for people with food hypersensitivity Michael Walker <i>Queen's University Belfast, UK</i>
12:35	Lunch
	Session 2 – Food myths or food facts (Session chair: Seamus Higgins)
14:00	What is lost by ultra-processing of foods? Gary Williamson <i>Queen's University Belfast, UK</i>
14:40	Unpacking the Chemistry behind our Food Choice Jane K. Parker <i>University of Reading, UK</i>
15:10	Why Older People Eat the Way They Do - Understanding ageing, food environments and dietary behaviour Barbara Bray <i>Food Safety and Nutrition Consultant, UK</i>
15:50	Break
	Session 2 continued – Food myths or food facts (Session chair: Martin Rose)
16:00	Ultraprocessed foods and health - Are they all “bad”? Pete Wilde <i>Quadram Institute Bioscience, UK</i>
16:30	Cut and dried - Why food isn't medicine and you aren't what you eat Anthony Warner <i>New Food Innovation, UK</i>
17:10	Drinks reception
18:30	Close

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	Session 3 – Sustainability (Session chair: Martin Rose)
10:30	Engineering the functionality of plant-based cheese Alex Marangoni <i>University of Guelph, Canada</i>
11:10	Agri-food by-product valorisation for inclusion in functional foods Graham Bonwick <i>AgriFoodX Limited, UK</i>
11:50	Upcycled phenolics for sustainable edible films Maria Dimopoulou <i>Teesside University, UK</i>
12:30	Lunch
	Session 4 – AI (Session chair: Michael Walker)
14:00	Artificial intelligence for manufacturing in the food and drink sector: opportunities and challenges Alex Shenfield <i>Sheffield Hallam University, UK</i>
14:30	AI-driven systems for sustainable food production Hongwei Zhang <i>Sheffield Hallam University, UK</i>
15:00	Rapid chemical sensing and machine learning for process and product analysis William Peveler <i>University of Glasgow</i>
15:30	Break
	Session 5 – Publishing (Session chair: TBC)
16:00	Title TBC Books
16:20	Title TBC Journals
16:40	Close

Please note that this is a draft programme and timings may change.