

Program IGLS-Forum 2026

(subject to change)

Program IGLS-Forum 2026	
Monday, February 09, 2026, 18:30 – 20:00	
Registration (from 15:00 to 18:00), Conference Center, room Kramer	
18:30-20:00 Reception meeting in conference hotel Garmischer Hof Best time for old friends to meet again and for newcomers to make contacts (coupons for free drinks)	All
20:00 Open (non-organized) get-together in local restaurants (proposal: <i>Fischer's Mohrenplatz</i> (local), about 10 min. away (see last page) or <i>Akrams Alpenhof</i> (Indian+local) at Spielbank close to the Conference Center	All

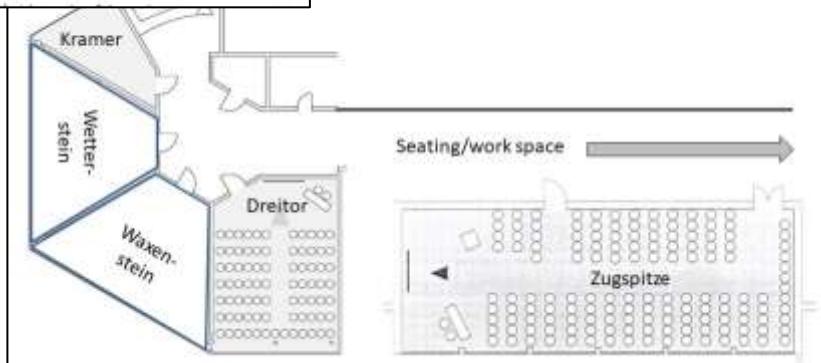


Conference Center building

Internet password Wlan: igls



Rooms in
Conference Center



More information on: <https://bscw.ilb.uni-bonn.de>
(Username and password: forum2026)

Tuesday Morning, February 10, 2026, 9:00-12:00	Chair/discussant
Registration (continued; from 08:00, room Kramer)	
Room Zugspitze	
Plenary P1: (09:00-09:30)	
Official opening presentation. <i>Gerhard Schiefer, Germany</i>	Schiefer
Coffee 09:30-10:10 Room Wetterstein	
Room Zugspitze	
Plenary P2: (10:10-10:55)	
Cultivating Serendipity. <i>Prof. Samantha Copeland, Netherlands</i>	Schiefer
Room change break for parallel sessions	
Room Zugspitze	
A1: Cooperation, adoption of innovation (11:00-12:00)	House/Griffith
Economic Justification, Asset Specificity and Cooperative Structures: The Case of Cooperative Federations in France and USA. <i>Francis Declerck, Julien Cadot, Michael L. Cook, Philippe Jeanneaux, France</i>	
A Stronger Value Chain for Plant-Based Protein for Human Consumption in Östergötland, Sweden. <i>Sara Spendrup, Sweden</i>	
Understanding entrepreneurial influences and mechanisms for farmer adoption of innovations: insights from tissue culture plants. <i>Brian Senyange, Xavier Gellynck, Joshua Wesana, Hans De Steur, Belgium, Uganda</i>	
Room Dreitorspitze	
B 1: Supplier, inventories, and packaging (11:00-12:00)	Mehlhose/Mili
Impact of packaging on sustainability and quality of food along the food chain. <i>Aileen Bornemann, Nathalie Gütter, Nora Köster, Stefanie Krieger-Güss, Germany</i>	
Impact of Supplier Relationships on Animal Health and Productivity in Pig Fattening. <i>Marcus Mergenthaler, Niclas Hellwig, Christin Mümken, Marc Boelhauve, Germany</i>	
Inventory Competition and the Cost of a Stockout. <i>Timothy Richards, USA</i>	
Room Waxenstein	
C 1: Serendipity (11:00-12:00)	Müller
Introduction. <i>Rolf Müller, Germany</i>	
Discussion session with Samantha Copeland	
12:15 Possible joint non-guided afternoon tours upon interest (interest to be noted on info board, meeting at registration desk)	

Tuesday Afternoon, February 10, 2026, 17:30-19:40	Chair/discussant
Coffee (16:45-17:30) Room Wetterstein	
Room Zugspitze	
A 2: Value chain strategies I (17:30-18:30)	Spendrup/Meixner
From Choice Architecture to Ecological Transition: A Systematic Review of Nudge Interventions Targeting Farmers. <i>Giuseppina Migliore, Giuseppina Rizzo, Francesco Vella, Alessia Lombardi, Riccardo Testa, Giorgio Schifani, Riccardo Vecchio, Italy</i>	
The Use of Market Information by market-oriented small firms in B2B relationships: the moderating role of strategic clarity. <i>Simone Didonet, Andrew Fearne, UK</i>	
Reorganisation of value chains for ornamental plants due to sustainability requirements. <i>Thomas Hannus, Sara Emmerich, Viola Stiele, Germany</i>	
A 3: Value chain strategies II (18:40-19:40)	Spendrup/Huffaker
Socio-Economic Impacts and Value Chain Dynamics in Food Industries: A Comprehensive Analysis Using Continuous Difference-in-Differences. <i>Mahdieh Khezri-Nezhad-Gharaei, Bouali Guesmi, José Maria Gil, Spain</i>	
Success and success factors of bioregional value chains - basis for recommendations for their establishment and further development. <i>Lina Hilper, Viola Stiele, Sophie Schneider, Thomas Hannus, Markus Beinert, Germany</i>	
The adoption of AI in Business: In particular towards the personal "AI driven Backpack". <i>Adriaan Beulens, Netherlands</i>	
Room Dreitorspitze	
B 2: Dealing with climate and regionalization (17:30-18:30)	Mergenthaler/Terlau
Climate Stress and Wine: Economic Impacts of Drought on DO Cava in Spain. <i>Yan Jin, Dusan Drabik, José Maria Gil, Spain</i>	
Climate Change Mitigation in Agroforest Landscapes through Sustainable Sourcing Policies (CAFSUS). <i>Neda Trifkovic, Denmark</i>	
Training opportunity for SFSC advisors for improving technical skills and competences in EU4Advice project. <i>Adrienn Hegyi, Julianna Korpa, Judith Magyar-Cser, Luca Kovács, Hungary</i>	
B 3: Analysis, information, communication (18:40-19:40)	Mergenthaler/Richards
From Knowledge to Innovation: Collective Knowledge and Dynamic Food Systems. <i>Wei Wang, Luca Caciolatti, UK</i>	
Innovating Sustainability Communication: Assessing the Effectiveness of the Green-Score Label Compared to Other Sustainability Labels. <i>F. Vella, R.M. Nayga, R. Vecchio, W. Yang, G. Rizzo, G. Migliore, Italy</i>	
Farm Nuisances in Farmers' Eyes: Ground for Rural Conflicts? <i>Dominika Milczarek-Andrzejewska, Agata Malak-Rawlikowska, Adam Czarnecki, Łukasz Widła-Domaradzki, Poland</i>	
Room Waxenstein	
C 2: Intern. J. on Food System Dynamics (17:30-18:30)	Schiefer
Introduction on present status. <i>Gerhard Schiefer, Executive Editor</i>	
Discussion about future development	
C3: open (18:40-19:40)	
Tuesday Evening, February 10, 2026, from 20:00	
20:00 All: open get-together in local restaurants (see preference list)	
20:00 Individual group meetings	

Wednesday Morning, February 11, 2026, 08:30 – 12:00	Chair/discussant
Room Zugspitze	
P3: Towards resilience and sustainability (08:30-09:30)	Gellynck
Systemic Resilience in Agribusiness: A Framework for Analysis and Benchmarking. <u>Silvia Queiroz Caleman, Guilherme Fowler de Avila Monteiro, Susan Yuko Higashi, Beatriz Naomi Saito, Brazil</u> (08:30-09:00)	
Urban Agriculture as a Strategy for Sustainable Urban Food Systems: Definitions, Historical Context, and Policy Implications. <u>Alessandro Banterle, Fjona Zeneli, Italy</u> (09:00-09:30)	
Coffee (09:30-09:55) Room Wetterstein	
Room Zugspitze	
A 4: Consumer issues I (09:55-10:55)	Vlontzos/De Steur
From pasture to plate: are consumers open to protein extracted from grass? <u>Sophie-Dorothe Lieke, Clara Mehlhose, Germany</u>	
Nutritional Literacy and Cognitive Processing: food consumers perspective on front-of-pack nutritional labeling (FOPL). <u>Carla Ramos Francisco, Luciana Florêncio de Almeida, Brazil</u>	
Consumer preferences for protein claims in Germany using the example of milk products – Combining a simple choice experiment and eye-tracking. <u>Iris Schröter, Sarah Rauer, Somaiyeh Zoghi, Niklas Bienert, Anna Wiziald, Marcus Mergenthaler, Germany</u>	
A 5: Consumer issues II and trade-offs in CEA (11:00-12:00)	Vlontzos/Schröter
Consumer Perceptions of Food Environments and Their Role in Shaping Sustainable Diets in Germany. <u>Monika Nack, Germany</u>	
Unveiling the sustainable behavior of edible flower consumers. <u>Riccardo Testa, Giuseppina Rizzo, Francesco Vella, Giorgio Schifani, Giuseppina Migliore, Italy</u>	
Room Dreitorspitze	
B 4: Coffee supply chain (09:55-10:55)	Trentinaglia/Baldi
School for Sustainable Coffee: A Proposal for an Educational Digital Twin (Interdisciplinary Scientific Program Proposal). <u>Anne Rollet, Pierre-Yves Perez, Braga Gustavo Bastos, Sophie Mignon, Alexandre de Araujo, Aziz Galvao da Silva Junior, France, Brazil</u>	
Digital Technologies, Certification, and Governance Models for Coffee Supply Chain Traceability: a Systematic Literature Review. <u>Gustavo Braga, Sophie Mignon, Anne Rollet, Aziz Galvão da Silva Júnior, Brazil, France</u>	
Sustainability of Coffee Production on Family Farms: Application of the Agro Plus Program in the Surroundings of the Serra do Brigadeiro State Park, Minas Gerais, Brazil. <u>Milena Elissa Lourenço de Farias, Aziz Galvão da Silva Júnior, Ana Paula Iria, Antônio Consentino Teixeira Oliveira, Brazil</u>	
B 5: Food system transition (11:00-12:00)	Trentinaglia/Cacciolatti
Developing financially inclusive and climate-smart smallholder sorghum value chain in Zimbabwe: Implications for food system transformation and sustainability, South Africa and Zimbabwe. <u>Tryphina Dube-Takaza, Zenzile Mahlangu, Blessing M Maumbe; Cosmas Parwada, Zimbabwe</u>	
Prompting sustainable transition in the Spanish dairy industry: State of the art and case studies. <u>Samir Mili, Siwar Chouk, Spain</u>	
Farmers' adoption intentions for genome edited cassava in Uganda: An application of the Model of Goal-Directed Behaviour. <u>Alice Onek Atimango, Belgium</u>	

Room Waxenstein	
C 4: Organized session: E-learning certificates (09:55-10:55)	Terlau
E-Learning Certificate for sustainable land management in Africa – Lessons learned from an African-German collaboration. <i>Berenice Fischer, Wiltrud Terlau, Germany</i>	
General discussion with audience	
C 5: IT-tool demonstrations (11:00-12:00)	Schiefer
Support in identifying forecasting methods. <i>Rolf Müller, Germany</i>	
Dealing with agri-food business models. <i>Gerhard Schiefer, Germany</i>	
Support in regional contingency planning for food security (preliminary). <i>Gerhard Schiefer, Germany</i>	
12:15 Possible joint non-guided afternoon tours upon interest (interest to be noted on info board, meeting at registration desk)	
Wednesday Afternoon, February 11, 2026, 17:30–19:40	Chair/discussant
Coffee (16:45-17:30) Room Wetterstein	
Room Zugspitze	
A 6: Consumer issues III (17:30-18:30)	Lieke/Hartmann
Old Grains, New Gains: understanding consumer acceptance of ancient cereals in the MENA Region including, Italy, Tunisia, Egypt, Morocco, Jordan. <i>Ahmed Saidi, Carla Cavallo, Meriem Oueslati Zlaoui, Nadia Ounali, Ahmed Elkot, Heba Gomaa, Majid Mounir, Zineb el Jouhari, Raed Ali Mohamad Abdalqader, Lana Abu Nowar, Valentina Carfora, Gianni Ciccia, Italy and more</i>	
Consumer assessment about pollinator-friendly products: A cross-European survey based on the Theory of Planned Behavior including Greece, Denmark, The Netherlands, Hungary, Latvia, Germany, France. <i>Christina Kleisiari, Martin Hvarregaard Thorsøe, Jonna Løvlund Bach, Femke van Beersum, Imre Sándor Piross, Ildikó Arany, Anda Adamsone-Fiskovica, Lucija Ceicane, Sara D. Leonhardt, Jonathan Wieland, Tim Lutz, Marielle C. Schleifer, Susanne Werle, Paula Prucker, Alexandra-Maria Klein, Maria Cecilie Aagaard Olsen, Kyrgiaki Kechri, Dimitra-Despoina Tosiliani, Leonidas-Sotirios Kyrgiakos, Marios Vasileiou, Georgios Kleftodimos, Asimina Oikonomou, George Vlontzos</i>	
Investigating sound seasoning effects on wine-cheese pairing: A winebar consumer behavior study. <i>Jessica Marinzheck Cruz, Luciana Florencio de Almeida, Felipe Reinoso-Carvalho, Flávio Bizarrias, Brazil, Colombia</i>	
Room Dreitorspitze	
B 6: Value chain improvement (17:30-18:30)	Hannus/DeClerck
‘Black Swans’ and agrifood system scenario development. <i>Jacques Trienekens, Netherlands</i>	
Hybrid Simulation for Scenario-Based Planning in the Supply Chain Management of Craft Beer: A Case Study of USACA. <i>Wilfredo Guaita, Diego Fernando Galindo Cardozo, Carlos Rodríguez-Monroy, Brayan Rodriguez Ceballos, Yilsy María Núñez-Guerrero, Spain</i>	
Carbon, Economic and Distributional Impact of Moving from Conventional to Organic Food Products. <i>Cathal O’Donoghue, Ghassan Al Masbhi, Zeynep Gizem Can, Kevin Kilcline, Ireland</i>	

Room Waxenstein	
C 6: open (17:30-18:30)	
Short break	
Room Zugspitze	
P 4: Feeding the world: a problem? (18:40-19:40)	Cicia
Food Fight: Misguided Policies, Supply Challenges, and the Impending Struggle to Feed a Hungry World. <i>Prof. Richard Sexton, USA (online)</i>	
Wednesday Evening, February 11, 2026, from 20:00	
20:00 All: open get-together in local restaurants (see preference list)	
20:00 Individual group meetings	
Thursday Morning, February 12, 2026, 08:30 – 12:00	Chair/discussant
Room Zugspitze	
A 7: Farm innovation (08:30-09:30)	Frank/Malak-R.
Between simplicity and prowess: the challenges of frugal innovation –The case of specialty coffee in a family business in Minas Gerais (Brazil). <i>Sophie Mignon, Anne Rollet, Aziz Galvão da Silva Júnior, Gustavo Braga, France, Brazil</i>	
Managerial Innovations in Agroecological Practices Insights from Smallholder Coffee Farming in Brazil. <i>Gerson Joao da Silva, Alexandre Araujo, Anne Rollet, Sophie Mignon, France, Brazil</i>	
Farmers willingness to produce NGT crops. <i>Ján Pokrívčák, Miroslava Rajčániová, Artan Qineti, Slovakia</i>	
Room Dreitorspitze	
B 7: Artificial Intelligence and sustainability (08:30-09:30)	Beinert/Fearne
Artificial Intelligence in German Food Processing: Current State, Opportunities, Challenges, and Future Potentials. <i>Johannes Lübbers, Sarah Kühl, Christian Kircher, Clara Mehlhose, Germany</i>	
Price Spillovers and Integration in the Global Coffee Market: A TVP-VAR Connectedness Approach. <i>Massimo Peri, Lucia Baldi, Daniela Vandone, Mario Benassi, Italy</i>	
Mapping food-water-energy trade-offs for PV-powered Controlled Environment Agriculture. <i>Spencer Roberts, Germany</i>	
Room Waxenstein	
C 7: open (08:30-09:30)	
Coffee (09:30-09:55) Room Wetterstein	
Room Zugspitze	
A 8: Digital developments II (09:55-10:55)	Rodriguez-M./Beulens
The Added Value of Citizen-generated Data for Restoring and Preserving Soil Health. <i>Riccardo Borgia, Nidhi Raina, Stefano Targetti, Davide Viaggi, Italy</i>	
Is it fun? Self-scanning in the Austrian food retail. <i>Oliver Meixner, Rainer Haas, Laura Birnstingl, Austria</i>	
Acceptance and use patterns of digital decision support systems in the area of crop protection in the German state of Baden-Württemberg. <i>Annabell Cankaya, Markus Frank, Ivana Sadric Nad, Germany</i>	

A 9: Food system dynamics (11:00-12:20)	Rodriguez-M./Frohberg
Understanding farm dynamics in Northern Italy: a micro-data analysis of structural, gender, and generation change from 2010 to 2024. <i>Maria Teresa Trentinaglia, Danilo Bertoni, Daniele Cavicchioli, Italy</i>	
Generational renewal in the EU agriculture: the role of subsidies, land and credit markets, and institutions. <i>Artan Qineti, Ján Pokrivčák, Marián Tóth, Marianna Marčanová, Nikoleta Pokrivčáková, Slovakia</i>	
Modeling the Dynamics of the Mongolian Red Meat Value Chain: A System Dynamics Approach to Policy and Trade Interventions. <i>Enkh-Orchlon Lkhagvadorj, Australia</i>	
Room Dreitorspitze	
B 8: Dealing with waste (09:55-10:55)	Krieger-G./Trienekens
Estimation models for waste due to marketing standards in European fruit and vegetable chain. <i>Estela Maria Hoffmann, Maeve Henchion, Ireland</i>	
Waste by design? How private marketing standards can drive food waste in the food supply chain. <i>Tafesse Gezahegn, Tewodros Tadesse, Yasmine Bedoui, Djamel Rahmani, José Maria Gil, Spain</i>	
Quantifying Food Waste in Healthcare: A Baseline Study at a Hospital in Barcelona, Spain. <i>Tianyu Zhang-Jin, Djamel Rahmani, José Maria Gil, Spain</i>	
B 9: Dealing with waste and quality management (11:00-12:00)	Krieger-G./Henchion
Quality of school meals – study of certified and non-certified caterers according to DGQ quality standards. <i>Jamie-Luisa Hegenbarth, Stefanie Krieger-Güss, Germany</i>	
Evaluating food waste prevention measures in a Spanish supermarket chain. <i>Tianyu Zhang-Jin, Djamel Rahmani, José Maria Gil, Spain</i>	
Planting Possibilities: Access to Improved Seeds and Smallholder Productivity in Mozambique. <i>Irmak Günal, Denmark</i>	
Room Waxenstein	
C 8/9: open (09:55-12:00)	
12:15 Possible joint non-guided afternoon tours upon interest (interest to be noted on info board, meeting at registration desk)	
Thursday Afternoon, February 12, 2026, 13:30 – 17:15	chair
Room Zugspitze	
A10: Organized workshop - Quality in times of change (13:30-14:15)	Hartmann
Forecasting vintage quality from chemistry and climate – a ‘Castle Johannisberg’ case study. <i>Ray Huffaker, Hans Reiner Schultz, Klaus Frohberg, Monika Hartmann, US, Germany</i>	
Presentations and discussion	
A11: Organized workshop - Supply Chains vs Supply Networks (14:20 – 15:30)	Mueller
Interactive Workshop by Rolf Müller, David Zilberman, Christian Henning, Justus Wesseler (Germany, USA, Netherlands)	
Presentations and discussions (“When networks trump chains”, “Tools for promoting networks”, etc.)	
Conclusion “Where to go?”	
Coffee (15:30-15:55) Room Wetterstein	

Room Zugspitze	
P5: Artificial Intelligence in research (16:00 – 17:00)	Gil
AI Agents for Economic Research, <i>Prof. Anton Korinek, USA (online)</i>	
Thursday Evening, February 12, 2026, from 17:45	
Forum Dinner in Hotel Riessersee (https://www.riessersee-hotel.de) 18:00-21:30	
Bus to Hotel, departure 17:45 from conference site	
Return: Bus leaving 21.00 from hotel to conference site	

Friday Morning, February 13, 2026, 08:30 – 13:00 (latest) Room Zugspitze

Science meets reality

Presentations (online) and discussions with invited representatives from **organizations** and the **business community**

Times are approximate	
08:30	<p><u>Food System: Future challenges and developments (climate, policy)</u></p> <p>Presentations (Chair G. Schiefer)</p> <p>08:40 Prof. Hans Pörtner, Alfred-Wegner-Institut, (Biodiversity/Climate) 09:10 Prof. Mark Rounsevell, KIT, Garmisch, (Climate) 09:40 Dr. Kristian Möller, Appellando (Food Chains)</p>
~10:10	<p>Coffee break</p>
~10:40	<p>Plenary discussion</p> <p>Prof. Banterle (IT) discussion chair</p> <p>Prof. Rounsevell, Dr. Möller, Prof. Pörtner Prof. Ciccia (IT), Prof. Gellynck (NL), Prof. Hartmann (DE), Prof. Vlontzos (GR), Prof. Terlau (DE)</p>
~12:00	<p><u>Summarizing 20 years of expert engagements (Gerhard Schiefer)</u></p> <p>Looking back at 20 years of “science meets reality”. <i>Gerhard Schiefer</i></p>
~12:30	<p>Farewell</p>

Afternoon and evening restaurants in Garmisch

We propose for gatherings the larger restaurants *Akrams Alpenhof* (recently opened, Indian-Bavarian mixture) at the *Spielbank* or *Fischer's Mohrenplatz*. *Fischer's Mohrenplatz* is a short walk away (< 10 min) but represents a typical Bavarian restaurant with in- and outside services. Participants of the Igls conference in 2020 might remember the place as we had dinner there. If you want to reserve a table, you may call +49-8821-732277-0

In addition, the following places might be of interest (a few out of many):

- Restaurant in the conference hotel Garmischer Hof; a good place to meet in the morning or the afternoon break for making further arrangements.
- Café Kröninger which offers cakes but also restaurant dishes, closes at 18:30
- Café Pavillon close to the entrance of the conference site, closes at 18:30

Pictures of Fischer's Mohrenplatz

