

Oral Programme

Monday, 05 November 2018

10:00-17:00	FREEZEWAVE final congress
12:30-23:00	1st Young EFFoST network meeting

Tuesday, 06 November 2018

Room	Auditorium			
07:30-09:00	Registration			
09:00-09:30	Opening Welcome Address			
Room	Auditorium			
09:30-11:00	Plenary Session 1 - The food challenge in selected countries Session Chairs: Petros Taoukis & Elisabeth Dumoulin			
09:30-10:00	[PL.01] Food challenge in Africa <i>U.L. Opara, Stellenbosch University, South Africa</i>			
10:00-10:30	[PL.02] Addressing challenges in food production and safety issues in India <i>C. Vasudevappa, National Institute of Food Technology Entrepreneurship, India</i>			
10:30-11:00	[PL.03] Challenge and opportunity of Coarse grains and brown rice processing in China <i>S. Zhu, Zhejiang University, China,</i>			
11:00-13:30	Coffee, Walking Lunch & Posters <i>Room: Mezzanine and R2</i>			
Rooms	Auditorium	Room 200	Room GH	Room I
13:30-15:30	Session 1: Nonthermal Processes Session Chairs: C Rauh & L Pottier	Session 2: Biotechnology and Bioprocesses Session Chairs: Gitana Alencikiene & Anne Pihlanto	Session 3: Reformulation and New Sourcing Session Chairs: L Lethuaut & Vasilisa Pedan	Session 4: Food Safety and Microbiology Session Chairs: G Boue & Heras Mozos
13:30-13:50	[KN.01] PEF and other innovations in electrotechnologies <i>V. Heinz, DIL, Germany</i>	[O02.01] Lipolysis of oil and butter under joint in vitro digestion of carbohydrate and protein rich food matrices <i>J. Calvo-Lerma^{*1,2}, V. Fornés-Ferrer², A. Heredia¹, A. Andrés¹, ¹Universitat Politècnica de València, Spain, ²Instituto de Investigación Sanitaria La Fe, Spain</i>	[KN.02] Palm oil alternatives for bakery applications <i>R.F. Petrut, Bunge Loders Crokiaan, The Netherlands</i>	[O04.01] Comparison of the antimicrobial effects by kINPen[®]09 and MiniMIP non-thermal atmospheric pressure plasma sources treatment on <i>Candida albicans</i> SC5314 biofilms <i>O. Handorf^{*1}, A. Bösel¹, T. Weihe¹, S. Bekeschus¹, A. Graf², U. Schnabel¹, K. Riedel², J. Ehlbeck¹, ¹Leibniz institute for plasma science and technology (INP Greifswald), Germany, ²Ernst Moritz Arndt</i>

				<i>University, Microbial Physiology and Molecular Biology, Germany</i>
13:50-14:10	<p>[O01.01] Exploring the commercial viability and sustainability of emerging food preservation technologies J.C. Atuonwu*¹, A. Bosman², C. Leadley², S.A. Tassou¹, ¹<i>Brunel University, UK</i>, ²<i>Campden BRI, UK</i></p>	<p>[O02.02] Physicochemical interactions between flavonoids/polysaccharides present in industrialized citrus products (<i>Citrus limetta</i> Riso, <i>Citrus aurantium</i>). Impact on the hypoglycemic and hypocholesterolemic effect in an animal model N.A. Estrada-Sierra*, E. Padilla-Camberos, S.D. Bravo, J. Cervantes-Martinez, S.J. Villanueva-Rodríguez, <i>CIATEJ, Mexico</i></p>	<p>[O03.01] Internal interfacial stabilisation of water-in-oil-in-water emulsions re-visited L. Zhang*, M. Kasprzak, B. Wolf, <i>University of Nottingham, UK</i></p>	<p>[O04.02] Food composition and storage conditions are key factors on carvacrol partition in antimicrobial packaging L. Wang*, M. Dekker, V. Fogliano, J. Heising, <i>Wageningen University, The Netherlands</i></p>
14:10-14:30	<p>[O01.02] Plasma processed air (PPA) - wheat grain decontamination at lab and up-scaled level M. Andrasch¹, U. Schnabel*¹, J. Stachowiak¹, T. Neumann¹, A. Fröhling², O. Schlüter², H. Theilen³, J. Ehlbeck¹, ¹<i>Leibniz Institute for plasma Science and Technology (INP Greifswald), Germany</i>, ²<i>Leibniz Institute for Agricultural Engineering and Bioeconomy Potsdam-Bornim (ATB), Germany</i>, ³<i>Theilen Maschinenbau GmbH, Germany</i></p>	<p>[O02.03] What foods AhR good for your gut health? J.E.B. Koper*, L.M.P. Loonen, J.M. Wells, E. Capuano, V. Fogliano, <i>Wageningen University, The Netherlands</i></p>	<p>[O03.02] Novel applications of mycoprotein extracts from the Quorn fermentation co-product as oil-reducing agents in emulsions and partial egg white replacers J. Lonchamp*¹, P.S. Clegg², S.R. Euston³, ¹<i>Queen Margaret University, UK</i>, ²<i>University of Edinburgh, UK</i>, ³<i>Heriot-Watt University, UK</i></p>	<p>[O04.03] Detection of fish microbiological contamination by means of a portable, low power consumption electronic nose G. Zambotti*^{1,3}, E. Gobbi^{2,1}, M. Soprani^{3,1}, A. Ponzoni^{1,3}, ¹<i>National Research Council, (CNR) - National Institute of Optics (INO), Italy</i>, ²<i>University of Brescia, Italy</i>, ³<i>University of Brescia- Department of Information Engineering, Brescia, Italy</i></p>
14:30-14:50	<p>[O01.03] Integration of laccase-mediated cross-linking of pectin in a high-pressure foaming process J. Wemmer*¹, S. Holtgrave¹, M. Michel², M. Leser², E.J. Windhab¹, ¹<i>ETH Zurich, Switzerland</i>, ²<i>Nestlé Research Center Lausanne, Switzerland</i></p>	<p>[O02.04] Microstructure and mass transfer during drying and rehydration of foods: Xylem tissues and water flow during pumpkin processing M.L. Rojas, P.E.D. Augusto*, <i>University of São Paulo, Brazil</i></p>	<p>[O03.03] Acid- and heat-induced gelation of a protein-fibre hybrid-ingredient produced from rice bran by dry fractionation P. Silventoinen*, A. Kortekangas, E. Nordlund, D. Ercili-Cura, <i>VTT Technical Research Centre of Finland Ltd, Finland</i></p>	<p>[O04.04] Effect of combing high pressure and biopreservation on nitrite-reduced diced cooked ham microbiota M. Zagorec*¹, M. Ramarosan¹, G. Coeuret¹, V. Anthoine², N. Moriceau¹, S. Rezé², A. Rossero¹, M.C. Champomier-Vergès¹, S. Guillou², S. Chaillou¹, ¹<i>INRA, France</i>, ²<i>Oniris, France</i></p>
14:50-15:10	<p>[O01.04]</p>	<p>[O02.05]</p>	<p>[O03.04] Isolation of proteins from green leaves for use in food applications</p>	<p>[O04.05] Effect of milling, roasting and lactic acid bacteria fermentation on growth and</p>

	<p>Migration and stability of additives from food packaging subjected to high pressure assisted pasteurization P. Saillard, F. Duranton*, F. Zuber, <i>CTCPA, France</i></p>	<p>Microbiological and technological aspects of bread doughs leavened by <i>Zymomonas mobilis</i> C. Cappa*, A. Musatti, C. Mapelli, M. Rollini, C. Alamprese, <i>University of Milan, Italy</i></p>	<p>A-L. Nynäs*, W. Newson, M. Langton, E. Johansson, <i>Swedish university of agricultural sciences, Sweden</i></p>	<p>aflatoxin production of <i>Aspergillus flavus</i> in Bambara groundnut (<i>Vigna subterranea</i> (L.) Verdc) flour O. Olagunju*^{1,2}, N. Mchunu¹, N. Durand², P. Alter², D. Montet², S. Venter³, O. Ijabadeniyi¹, ¹<i>Durban University of Technology, South Africa</i>, ²<i>CIRAD, France</i>, ³<i>Agricultural Research Council, South Africa</i></p>
15:10-15:30	<p>[O01.05] The selectivity of phenolics extraction from apple pomace with ethanol and ultrasound treatment L. Wang*¹, N. Boussetta¹, N. Lebovka^{1,2}, E. Vorobiev¹, ¹<i>Université de Technologie de Compiègne (UTC), France</i>, ²<i>Institute of Biocolloidal Chemistry named after F. D. Ovcharenko, Ukraine</i></p>	<p>[O02.06] Screening for lactic acid bacteria contributing to improved sensory properties of protein hydrolysates from protein-rich food industry co-products D. Lindberg*, M. Rein, K. Kristoffersen, M. Carlehög, L. Axelsson, <i>Nofima AS, Norway</i></p>	<p>[O03.05] Drying of acid-induced plant protein gels for the development of vegan sausage alternatives E. Herz*, M. Gibis, J. Weiss, <i>University of Hohenheim, Germany</i></p>	<p>[O04.06] Thermoanaerobacterium species are emergent spore-forming bacteria involved in spoilage of canned food S. Planchon*, B. Budziszewski, S. Maisonnas, S. André, <i>CTCPA, France</i></p>
15:30-16:20	<p>Coffee & Posters Room: Mezzanine and R2</p>			
Rooms	Auditorium	Room 200	Room GH	Room I
16:20-18:00	<p>Session 5: Nonthermal Processes Session Chairs: F Duranton & Olga Martin</p>	<p>Session 6: Structure and Function Session Chairs: Pedro Bouchon & Epameinondas Xanthakis</p>	<p>Session 7: Reformulation and New Sourcing Session Chairs: Raul Petrut & Mathieu Delample</p>	<p>Session 8: Food Safety and Microbiology Session Chairs: M Zagorec & V Heinz</p>
16:20-16:40	<p>[KN.03] Innovations in plasma processing of foods - history and recent developments O. Schulter, <i>ATB, Germany</i></p>	<p>[KN.04] Food Structure and food functionalities A. Mackie, <i>University of Leeds, UK</i></p>	<p>[O07.01] Functional properties of sugar and sweeteners in food: Formulation and new tendencies M. Delample*, M. Crepin, E. Corfias, <i>CRT AGIR, France</i></p>	<p>[O08.01] Application of fluorescence spectroscopy techniques for fast and non-destructive analysis of lipid oxidation in fish products J. Crobotova*¹, R. Mozuraityte², T. Rustad¹, ¹<i>Norwegian University of Science and Technology, Norway</i>, ²<i>SINTEF Oceans, Norway</i></p>
16:40-17:00	<p>[O05.01] Understanding microwave extraction at a cellular level for process scale-up to enable novel pectin product development E.R. Binner*, Y. Mao, A. Taqi, C. Winkworth-Smith, R. Ibbett, E. Farcot,</p>	<p>[O06.01] Structure-related factors influencing the shelf life and instant properties of functional vegetable concentrate powders K. Haas*¹, J. Obernberger¹, A. Kiesslich^{1,2}, M. Volkert^{1,2}, H. Jaeger¹, ¹<i>University of</i></p>	<p>[O07.02] The effect of temperature on structure formation in three insect batters J. Scholliers*¹, L. Steen¹, S. Glorieux¹, D. Van de Walle², K. Dewettinck², I. Fraeye¹, ¹<i>KU Leuven, Belgium</i>, ²<i>Ghent University, Belgium</i></p>	<p>[O08.02] Hyperspectral imaging for rapid prediction of food composition: Cocoa and coffee beans chemical composition N. Caporaso*^{1,2}, M.B. Whitworth², I.D. Fisk¹, ¹<i>Univeristy of Nottingham, UK</i>, ²<i>Campden BRI, UK</i></p>

	J.P. Robinson, <i>University of Nottingham, UK</i>	<i>Natural Resources and Life Sciences (BOKU), Austria, ²GNT Europa GmbH, Germany</i>		
17:00-17:20	[O05.02] Additives effects (plasticizer, reinforcing and thermal protector agents) on the mechanical, physical and optical properties of bio-nanocomposites based on cassava starch processed by extrusion T.M.A.R.D. Vedove ^{1,2} , B.C. Maniglia ^{*1,2} , C. Tadini ^{1,2} , ¹ <i>University of São Paulo-Escola Politécnica, Brazil, ²University of São Paulo, Brazil</i>	[O06.02] Real-time ice crystal size analysis using focused beam reflectance measurement during crystallization of sorbets: A study of the influence of stabilizers V. Masselot ^{*1,2} , V. Bosc ¹ , H. Benkhelifa ¹ ² , ¹ <i>AgroParisTech, France, ²IRSTEA, France</i>	[O07.03] Consumer-oriented development of spirulina-filled pasta to introduce alternative protein sources in Western diets S. Grahl*, D. Moerlein, <i>Georg-August-University Goettingen, Germany</i>	[O08.03] Design and shelf-life of a new functional fermented food from maize enriched with bioactive compounds following an integrated approach M. Gies ^{*1,3} , A.M. Descalzo ² , M. Soledad Lingua ^{4,2} , A. Servent ^{1,3} , N. Forestier-Chiron ^{1,3} , C. Dhuique-Mayer ^{1,3} , ¹ <i>CIRAD, France, ²INTA-LABINTEX, Argentina, ³I-SITE MUSE, France, ⁴Universidad Nacional de Córdoba, Argentina</i>
17:20-17:40	[O05.03] The effects of pulsed electric fields on the properties of the porous corn starch Z. Han ^{*1} , J. Wang ¹ , J. Wang ² , Y. Han ¹ , A. Siddeeg ¹ , D. Sun ¹ , ¹ <i>South China University of Technology, China, ²Hanshan Normal University, China</i>	[O06.03] Water-in-oil pickering emulsions stabilized by polyphenol crystals-biopolymer complex M. Zembyla*, B.S. Murray, A. Sarkar, <i>University of Leeds, UK</i>	[O07.04] Structural and rheological studies of processed pea flour as a novel ingredient in bread-baking K.A. Millar ^{*1,2} , C. Barry-Ryan ¹ , R. Burke ¹ , S. McCarthy ² , E. Gallagher ² , ¹ <i>Dublin Institute of Technology, Ireland, ²Teagasc Food Research Centre, Ireland</i>	[O08.04] Release behaviour of 1-methylcyclopropene from coated paper under constant humidity H.D. Ariyanto ^{*1} , H. Yoshii ^{1,2} , ¹ <i>Ehime University, Japan, ²Kagawa University, Japan</i>
17:40-18:00	[O05.04] The effect of processing (Thermal, PEF, HPP) and formulation with strawberry puree on the stability and digestibility (in vitro) of kale juice A-S. Stübler ^{*1} , A. Shpigelman ² , U. Lesmes ² , K. Aganovic ¹ , S. Töpfl ¹ , ¹ <i>German Institute of Food Technologies e.V., Germany, ²Technion - Israel Institute of Technology, Israel</i>	[O06.04] Physical properties and chemical stability of Pickering emulsions stabilised by colloidal lipid particles C. Berton-Carabin ^{*1} , A. Schröder ^{1,2} , J. Sprakel ² , K. Schroën ¹ , ¹ <i>Food Process Engineering group, Wageningen University, The Netherlands, ²Physical Chemistry and Soft Matter, Wageningen University, The Netherlands</i>	[O07.05] A mathematical model assisted study to determine the effect of salt concentration and cooking on permeability and protein denaturation in lean fish M.J. Blikra ^{*1,2} , D. Skipnes ¹ , M.R. Vaka ³ , A.H. Feyissa ² , F. Jessen ² , ¹ <i>Nofima, Norway, ²Technical University of Denmark, Denmark, ³University of Stavanger, Norway</i>	[O08.05] Impact of high hydrostatic pressure on selected quality parameters of baby food fruit base products B. Mazurkiewicz ^{*1} , B. Sokolowska ² , ³ , ¹ <i>Danone Research Early Life Nutrition, Poland, ²prof. Waclaw Dabrowski Institute of Agricultural and Food Biotechnology, Poland, ³Institute of High Pressure Physics of Polish Academy of Sciences, Poland</i>
18:00-20:00	Welcome reception: Wine and Cheese, Posters & Pub Quiz Room: Mezzanine and R2			

Wednesday, 07 November 2018

Rooms	Auditorium	Room 200	Room GH	Room I
08:20-10:00	Session 9: The Future of Food Session Chairs: Henry Jaeger & Annalisa Romano	Session 10: Structure and Function Session Chairs: M Lahaye & A Mackie	Session 11: Nutrition Session Chairs: C Berton & S George	Session 12: Food Oral Processing Session Chairs: Christian Salles & Rotimi Aluko
08:20-08:40	[O09.01] Sustainability, scale and supply chains: Distributed food manufacture A. Almena Ruiz*¹, E. Lopez-Quiroga¹, S. Bakalis², P.J. Fryer¹, ¹University of Birmingham, UK, ²University of Nottingham, UK	[O10.01] Localization of minerals and phenolic compounds in apple fruit K. Vidot*^{1,2}, C. Rivard^{3,4}, M-F. Devaux¹, F. Jamme³, C. Gaillard¹, R. Siret², M. Lahaye¹, ¹UR Biopolymères Interactions Assemblages, France, ²Ecole Supérieure d'Agricultures, France, ³Synchrotron SOLEIL, L'Orme des Merisiers, France, ⁴UAR 1008 DPT CEPIA, France	[KN.05] Healthy food design: Targeting the multiple gut functionalities V. Fogliano, Wageningen University, The Netherlands	[O12.01] Texture characterization of African slimy sauces T. Savoure*^{1,2}, M. Dornier^{1,2}, I. Marval^{1,2}, N. Forestier^{1,2}, A. Collignan^{1,2}, ¹CIRAD, France, ²Montpellier SupAgro, France
08:40-09:00	[O09.02] Health claims regulation in the European Union, and public trust O. Todt*, J.L. Luján, University of the Balearic Islands, Spain	[O10.02] Effect of microstructure on starch in vitro digestion in atmospheric and vacuum fried matrices I. Contardo¹, B. James², P. Bouchon*¹, ¹Pontificia Universidad Católica de Chile, Chile, ²The University of Auckland, New Zealand	[O11.01] Canary seed flour: Ingredient of high nutritional value for gluten-free foods development P.A. Caballero*¹, E. Suazo¹, A.G. Solaesa¹, J. Harasym^{1,2}, F. Ronda¹, ¹University of Valladolid, Spain, ²Wroclaw University of Economics, Poland	[O12.02] Toppings facilitate oral processing behavior of bread and crackers A.C. van Eck*^{1,2}, V. Fogliano^{1,2}, E. Scholten^{1,2}, M.A. Stieger^{1,2}, ¹TI Food and Nutrition, The Netherlands, ²Wageningen University, The Netherlands
09:00-09:20	[O09.03] Shaping the future of food formulation and process optimization from a public health perspective G. Boué, Secalim INRA / ONIRIS, France	[O10.03] Understanding the mechanisms of oleogelation by β-sitosterol and γ-oryzanol S.R. Euston*¹, P. Clegg², G. Dalkas¹, G. Lloyd¹, A. Matheson², ¹Heriot-Watt University, UK, ²Edinburgh University, UK	[O11.02] Design of formulas of high caloric density enteral nutrition by using Iconographic Correlation T. Leungtongkum*^{1,2}, J.C. Laguerre¹, C. Jouquand¹, J. Anuntagool², ¹Institut Polytechnique UNILASALLE, France, ²Chulalongkorn university, Thailand	[O12.03] Structural and functional characterization of protein-derived peptides that suppress quinine bitterness R.E. Aluko, University of Manitoba, Canada
09:20-09:40	[O09.04] Genetically modified food and consumer risk responsibility: Effect of regulatory context and risk type on cognitive information processing A. Pakseresht*, C.J. Lagerkvist, Swedish University of Agricultural Sciences, Department of Economics, Sweden	[O10.04] Emulsification ability of multicomponent fractions from sunflower seeds D.K. Karefyllaksi*, H.O. Octaviana, A.J. Van der Goot, C.V. Nikiforidis, Wageningen University, The Netherlands	[O11.03] Reduced-fat biscuits: Interplay between food structure, nutritional and sensory properties M.E. Moriano¹, C. Cappa¹, M.C. Casiraghi¹, S. Ciappellano¹, A. Romano², L. Torri³, C. Alamprese*¹, ¹University of Milan, Italy,	[O12.04] Application of quantitative-ultrasounds on a biomimetic oral processing setup to analyze the evolution of food-tongue interface in relation with texture perception R. Srivastava*, M. Mantelet, A. Saint-Eve, I. Souchon, V. Mathieu, INRA-

			² University of Naples Federico II, Italy, ³ University of Gastronomic Sciences, Italy	AgroParisTech-Université Paris Saclay, France
09:40-10:00	[O09.05] Enhancing food literacy and food technology competences: Integrating young people into future food innovations S. Berner*, H. Derler, D. Grach, R. Rehorska, U. Seebacher, <i>FH JOANNEUM University of Applied Sciences, Austria</i>	[O10.05] Particulate emulsifiers from cocoa shell H. Cuthill* ¹ , K. Nawaz Husain ¹ , P. Garcia Macias ² , B. Wolf ¹ , ¹ University of Nottingham, UK, ² Mondelez International, UK	[O11.04] Drying methods influence on the phenolic compound bioaccessibility in fruit products: A comparative study C. Beres ¹ , L. da Silva ² , D. Pereira ² , A. Ribeiro ¹ , C. Mellinger-Silva ¹ , K. dos Santos ¹ , R. Tonon ¹ , F. Gomes ¹ , L. Cabral* ¹ , ¹ Embrapa, Brazil, ² Universidade Federal Rural do Rio de Janeiro, Brazil	[O12.05] Relating instrumental texture to sensory perception in developing emulsified fish gel for the elderly A. Aussanasuwannakul*, J. Maneerote, W. Treesuwan, <i>Kasetsart University, Thailand</i>
10:00-10:50	Coffee & Posters Room: Mezzanine and R2			
Rooms	Auditorium	Room 200	Room GH	Room I
10:50-12:30	Session 13: Cereal Processing and Baking Session Chairs: Sophie Delatte & Mario Jekle	Session 14: Dairy Session Chairs: Andre Brodtkorb & Morten Vormsborg	Session 15: Nutrition Session Chairs: V. Fogliano & P Augusto	Session 16: Food Oral Processing Session Chairs: C Prost & Patrizia Buldo
10:50-11:10	[KN.06] Wholegrains: Nomenclature, health and science C. Brennan, <i>Lincoln University, New Zealand</i>	[KN.07] Naturalness in Dairy : which scientific challenges ? B. Goldschmidt, <i>Fromagerie BEL, France</i>	[O15.01] Food allergy-induced symptoms attenuation and gut microbiota modulation by a new symbiotic M. Pérot* ^{1,2} , T. Carton ⁴ , C. Méry ¹ , P.M. Anton ¹ , J.Y. Thébaudin ² , M. Bodinier ³ , C. Larré ³ , C. Delayre-Orthez ¹ , P. Gadonna-Widehem ¹ , ¹ Institut Polytechnique UniLaSalle, France, ² ABCD NUTRITION, France, ³ INRA, UR 1268 Biopolymères Interactions Assemblages, France, ⁴ Biofortis Mérieux NutriSciences, France	[KN.08] Salt, sugar and lipid reduction in solid foods; a summary of the main outcomes from PLEASURE and TERIFIQ FP7 Twin projects C. Salles* ¹ , C. Prost ^{2,3} , T. Thomas-Danguin ¹ , A. Syarifuddin ¹ , A.C. Mosca ¹ , M. Guilloux ^{2,3} , G. Diler ^{2,3} , L. Lethuaut ^{2,3} , A. Le-Bail ^{2,3} , ¹ CSGA-INRA, France, ² ONIRIS National College of Veterinary Medicine, Food Science and Engineering, France, ³ GEPEA CNRS 6144, France
11:10-11:30	[O13.01] Wheat sprouting: Lights and shadows A. Marti*, G. Cardone, M.A. Pagani, <i>University of Milan, Italy</i>	[O14.01] Analysis of the reaction behaviour of highly concentrated whey proteins under thermomechanical treatment M. Quevedo*, H.P. Karbstein, M.A. Emin, <i>Karlsruhe Institute of Technology, Germany</i>	[O15.02] Microalgae as multifunctional food ingredients: Different processing sequences to tailor rheological and nutritional properties T. Bernaerts*, A. Panozzo, L. Gheysen, I. Foubert, P. Moldenaers, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>	[O16.01] Anti-nutritional effects of edible carrageenan: Differential impact on digestive proteolysis in toddlers, adults and the elderly S. David* ¹ , N. Avidan ¹ , A. Shmueli ¹ , R. Portmann ² , A. Shpigelman ¹ , U. Lesmes ¹ , ¹ Technion, Israel, ² Agroscope, Switzerland
11:30-11:50	[O13.02]	[O14.02]	[O15.03]	[O16.02]

	Impact of different protein sources in gluten-free bread making on crumb structure formation: Insights from an electrical resistance oven heating approach H.G. Masure*, A.G.B. Wouters, J.A. Delcour, <i>KU Leuven, Belgium</i>	Influence of protein concentrations on microparticulation of whey protein concentrate in hot extrusion process M.K. Hossain* ^{1,2} , A. Krah ² , M. Diakité ² , O. Hensel ¹ , ¹ <i>University of Kassel, Germany</i> , ² <i>Fulda University of Applied Sciences, Germany</i>	Insights on the digestive proteolysis of edible insects: Evidences from in vitro digestion models and proteomic analyses T. David ¹ , H. Moshe ¹ , G. Raften ² , U. Lesmes* ¹ , ¹ <i>Technion, Israel</i> , ² <i>University of Massachusetts-Amherst, USA</i>	Innovative tools and technologies to develop healthy and delicious food products T. Horneber, A.K. Baier, C. Rauh*, <i>Technische Universität Berlin, Department of Food Biotechnology and Food Process Engineering, Germany</i>	
11:50-12:10	[O13.03] Use of microwaved rice flour in gluten-free bread-making F. Ronda* ¹ , C. Collar ² , M. Villanueva ¹ , M. Saldaña ¹ , M. Isar ¹ , J. Harasym ^{1,3} , ¹ <i>University of Valladolid, Spain</i> , ² <i>Instituto de Agroquímica y Tecnología de Alimentos, Spain</i> , ³ <i>Wroclaw University of Economics, Poland</i>	[O14.03] Heating and flow process conditions modulate the size and properties of whey protein aggregates D. de Guibert* ¹ , M. Hennezier ² , Y. Gu ¹ , F. Martin ^{1,3} , A. Riaublanc ² , G. Delaplace ³ , R. Jeantet ¹ , ¹ <i>INRA, UMR 1253 Sciences et Technologie du Lait et de l'Oeuf, France</i> , ² <i>INRA, UR 1268 Biopolymères Interactions Assemblages, France</i> , ³ <i>INRA, UR 638 Processus aux Interfaces et Hygiène des Matériaux, France</i>	[O15.04] Mediterranean vs Western breakfasts: Impact on satiety T. Papazian, L. Rabbaa-Khabbaz, M. Osta, E. Kopali, S. Asmar, R. Rahbany, R. Ben Brahim, C. Helou*, <i>Saint Joseph University of Beirut, Lebanon</i>	[O16.03] How do static and dynamic sensory perceptions change when foods are consumed with other foods? A.C. van Eck* ^{1,2} , V. Fogliano ^{1,2} , E. Scholten ^{1,2} , M.A. Stieger ^{1,2} , ¹ <i>Ti Food and Nutrition, The Netherlands</i> , ² <i>Wageningen University, The Netherlands</i>	
12:10-12:30	[O13.04] Intact and damaged wheat flour starch and amylase functionality during multi-layered fermented pastry making N. Ooms*, K. Brijs, J.A. Delcour, <i>KU Leuven, Belgium</i>	[O14.04] Advanced small-scale observations on drying behaviour of foods M.A.I. Schutyser*, E.M. Both, J. Qiu, I. Siemons, R.M. Boom, <i>Wageningen University, The Netherlands</i>	[O15.05] A water-in-oil-in-water emulsion approach for salt or sugar reduction M. Kasprzak ¹ , W. Macnaughtan ¹ , P. Wilde ² , R. Ford ¹ , S.E. Harding ¹ , B. Wolf* ¹ , ¹ <i>University of Nottingham, UK</i> , ² <i>Quadram Institute Bioscience, UK</i>	[O16.04] Oral processing and chewing mechanisms investigated using ultra-fast X-Ray tomography for two soft cereal products in the elderly M. Assad-Bustillos* ^{1,3} , G. Della-Valle ¹ , S. Guessasma ¹ , A.L. Reguerre ¹ , C. Tournier ² , G. Feron ¹ , ¹ <i>INRA - BIA, France</i> , ² <i>INRA - CSGA, France</i> , ³ <i>CERELAB, France</i>	
12:30-13:30	Walking Lunch Room: Mezzanine and R2				
Rooms	Auditorium	Room 200	Room GH	Room I	Room J
13:30-15:10	Session 17: Cereal Processing and Baking Session Chairs: C Tyl & Patricia Lebail	Session 18: Dairy Session Chairs: Benoit Goldschmidt & Catherine Bonazzi	Session 19: Modelling and Process Control Session Chairs: O Rouaud & N Hamadami	Session 20: Food Waste Session Chairs: Estefania Lopez-Quiroga & Emilie Korbel	Food Fraud Session - Part 1: Authenticity and Integrity Session chair: Tullia Gallina Tosch
13:30-13:50	[KN.09] Cereal processing - from innovations to applications M. Jekle, <i>Technical University of Munich, Germany</i>	[KN.10] What can we do with milk proteins? A. Brodtkorb, <i>Teagasc Food Research Centre Moorepark, Ireland</i>	[KN.11] Water/ice transitions and food quality E. Xanthakis* ¹ , A. Le-Bail ² , ¹ <i>RISE-Agrifood & Bioscience, Sweden</i> , ² <i>INRA, France</i>	[KN.12] Processing of wet biomass byproducts by hydrothermal liquefaction A. Rolland ¹ , G. Colomines ¹ , A. Sarda ¹ , E. Chailleux ² , E.	1. Short introduction (10 min) - Tullia Gallina Tosch 2. Fraud in general and the future from EU perspective (30 min) - Franz Ulberth (JRC)

			² <i>Oniris-Nantes Atlantic National College, France</i>	Leroy* ¹ , ¹ <i>Université de Nantes, France</i> , ² <i>Laboratoire Matériaux pour les Infrastructures de Transports, France</i>	3. The heritage of food integrity (30 min) - Sara Erasmus 4. OLEUM analytical solutions for olive oil authenticity (30 min) - Alessandra Bendini
13:50-14:10	[O17.01] Virtual engineering as a base for the novel deck baking oven design V. Jovicic*, A. Zbogar-Rasic, J. Luger, A. Delgado, <i>Friedrich-Alexander University (FAU), Institute of Fluid Mechanics (LSTM) in Erlangen, Germany</i>	[O18.01] Assessing the effect of starter culture on the oral processing properties of fermented milk products by tribology measurements and sensory analysis P. Buldo*, M. Sokolowsky, T. Hoegholm, D.M. Folkenberg, <i>Chr. Hansen A/S, Denmark</i>	[O19.01] Effect of non-equilibrium fruit-environment gas conditions on measured RQ values under dynamic CA storage: a modelling approach N. Bessemans* ¹ , M. Baumers ¹ , M. Janssens ² , P. Verboven ¹ , B.E. Verlinden ² , B.M. Nicolai ^{1,2} , ¹ <i>KU Leuven, Belgium</i> , ² <i>Flanders centre of postharvest technology, Belgium</i>	[O20.01] Mechanisms for rinsing and changeover J. Tuck ¹ , M. Zhang ¹ , K.R. Goode ¹ , F. Alberini ¹ , S. Bakalis ² , P.J. Fryer* ¹ , ¹ <i>University of Birmingham, UK</i> , ² <i>University of Nottingham, UK</i>	
14:10-14:30	[O17.02] Mechanical stability of crackers; impact of topping (as part of the Brice project) C. Bailhache* ^{3,1} , A. Lebail ¹ , E. Thieffry ³ , C. Villechien ³ , B. Pontoire ² , P. Lebail ² , ¹ <i>Oniris, France</i> , ² <i>Inra, France</i> , ³ <i>Frandex, France</i>	[O18.02] A multisensory approach to study texture and flavour perception in low-fat yogurts H. Lesme* ¹ , C. Rannou ¹ , C. Alleaume ¹ , P. Courcoux ² , L. Lopez ² , S. Dalmas ² , M-H. Famelart ³ , S. Bouhallab ³ , C. Prost ¹ , ¹ <i>Oniris GEPEA, France</i> , ² <i>Mane R&D, France</i> , ³ <i>Agrocampus Ouest STLO, France</i>	[O19.02] Influence of microwaves on the size of ice crystals during innovative food freezing M. Sadot, O. Rouaud*, S. Chevallier, S. Curet, A. Le-Bail, M. Havet, <i>ONIRIS - GEPEA, France</i>	[O20.02] Role of PEF and nanofiltration technologies in the biorefinery of artichoke wastes for the recovery of phenolic acids D. Carullo*, G. Pataro, G. Ferrari, <i>University of Salerno, Italy</i>	
14:30-14:50	[O17.03] The impact of parbaking on the crumb firming mechanism of fully baked tin wheat bread M.A. Nivelles*, G.M. Bosmans, J.A. Delcour, <i>KU Leuven, Belgium</i>	[O18.03] Tailored structuration of stirred yogurt type dairy foods using realistic formulation and process levers M. Moussier* ¹ , D. Huc-Mathis ¹ , C. Michon ¹ , C. Chaudemanche ² , V. Bosc ¹ , ¹ <i>Ingénierie Procédés Aliments, AgroParisTech, Inra, Université Paris-Saclay, 91300 Massy, France</i> , ² <i>Vienne Technical Center, France</i>	[O19.03] Multiscale model for biscuit baking R.G.M. van der Sman, <i>Wageningen University & Research, The Netherlands</i>	[O20.03] Influence of extrusion processing on the functional properties of chokeberry pomace V. Schmid* ^{1,2} , E. Mayer-Miebach ¹ , D. Behnlian ¹ , H.P. Karbstein ² , A. Emin ² , ¹ <i>Max Rubner-Institute, Germany</i> , ² <i>Karlsruhe Institute of Technology, Germany</i>	
14:50-15:10	[O17.04]	[O18.04]	[O19.04]	[O20.04]	

	The importance of free lipids of wheat (<i>Triticum aestivum</i> L.) flour during surfactant-free sponge cake making S.C. Pycarelle* ¹ , K.L.J. Winnen ¹ , G.M. Bosmans ^{1,2} , I. Van Haesendonck ² , B. Pareyt ² , K. Brijs ¹ , J.A. Delcour ¹ , ¹ KU Leuven, Belgium, ² Puratos, Belgium	Physically and chemically modified starches as texturizers of low-fat-milk gels A. Bravo-Núñez*, M. Gómez, <i>University of Valladolid, Spain</i>	Analysis of the texturing process of protein matrices during high moisture extrusion cooking (HMEC) by experimental and numerical studies E. Högg*, T. Horneber, C. Rauh, <i>Food Biotechnology and Process Engineering, Germany</i>	Emulsifying properties of food byproducts: Valorizing apple pomace and oat bran D. Huc-Mathis* ¹ , C. Journet ¹ , N. Fayolle ² , V. Bosc ¹ , ¹ Ingénierie Procédés Aliments, AgroParisTech, Inra, Université Paris-Saclay, France, ² JRS Rettenmaier, France	
15:10-16:00	Coffee & Posters Room: Mezzanine and R2				
Rooms	Auditorium	Room 200	Room GH	Room I	Room J
16:00-18:00	Session 21: Cereal Processing and Baking Session Chairs: Alessandra Arti & C Brennan	Session 22: Additive Manufacturing Session Chairs: Guy Della-Valle & Kledj Van Bommel	Session 23: Process, Structure & Sensing Session Chairs: P Picouet & Nicola Caporaso	Session 24: Innovative Freezing & Related Processes Session Chairs: Manabu Watanabe & Michel Havet	Food Fraud Session - Part 2: Sensory Evaluation for Food Authenticity Session chair: Tullia Gallina Tosch
16:00-16:20	[O21.01] Relationships between starch gelatinization, microstructure and surface appearance of potato snacks A. Chouet* ^{1,2} , C. Loisel ¹ , R. Cadoret ² , C. Villechien ² , S. Chevallier ¹ , ¹ GEPEA-ONIRIS, France, ² FRANDEX, France	[KN.13] New developments in 3D food printing K. van Bommel* ¹ , M. Hoppenbrouwers ¹ , M. de Schipper ¹ , M. Noort ² , D. Klomp ³ , ¹ TNO, The Netherlands, ² WUR, The Netherlands, ³ TU/e, The Netherlands	[KN.14] Recent advances in food structure imaging and analysis P. Verboven*, V. Vancauwenberghe, A. Piovesan, T. Van de Looverbosch, Z. Wang, B. Nugraha, W. Saeys, B. Nicolai, <i>University of Leuven, Belgium</i>	[KN.15] Freezing assisted by radio frequency N. Hamdami*, M. Dalvi-Isfahan, N. Hafezparast-Moadab, <i>Isfahan University of Technology, Iran</i>	1. Sensory vocabulary for marine omega-3 oils (20 min) - Wenche Emblem Larssen 2. Formulation of two new olfactory reference materials for the sensory analysis of virgin olive oils: the OLEUM approach (20 min) - Ramón Aparicio-Ruiz 3. Recognition and correct use of two new - olfactory reference materials in the sensory analysis of virgin olive oils (20 min) - Sara Barbieri 4. Questions and answers (20 min) - Tullia Gallina Toschi
16:20-16:40	[O21.02] Optimization of dough resting time by mechanical/electrical stimulation S. Brandner*, M. Jekle, T. Becker, <i>Technical University of Munich, Germany</i>	[O22.01] 3D printing of foods with added functionality - Examples of cheese-like products and probiotic cookies M.A.I. Schutyser*, L. Zhang, <i>Wageningen University & Research, The Netherlands</i>	[O23.01] The effect of freezing rate, frozen storage and thawing rate on cod fillet – monitored by drip-loss measurements and hyperspectral imaging S.K. Stormo*, K. Washburn, T. Skåra, <i>Nofima, Norway</i>	[O24.01] Magnetic Effect on frozen food L. BIN*, C. LIN, R. BENNACER, S. JIANFEI, <i>Tianjin Key Lab of Refrigeration Technology, Tianjin University of Commerce, Tianjin City, China</i>	
16:40-17:00	[O21.03] The effect of surface modifications on the time-dependent adhesion behaviour between dough and contact surfaces	[O22.02] New advances in 3D food printing. Fast printing and combined techniques of cooking-printing A. Derossi*, R. Caporizzi, M. Paolillo, I. Ricci, A.G. Fiore, C.	[O23.02] Impact of sucrose concentration and particle size in baking performance and microstructure development of rotary-moulded biscuit M.T. Molina* ¹ , S. Vaz ² , P. Bouchon ¹ , ¹ Pontificia	[O24.02] Recent advances of microwave assisted freezing (MAF) in food processing under FREEZEWAVE H2020 project P.K. Jha* ^{1,2} , V. Jury ^{1,2} , S. Chevallier ^{1,2} , A. Le-Bail ¹	

	R. Laukemper*, M. Jekle, T. Becker, <i>Technical University of Munich, Germany</i>	Severini, <i>University of Foggia, Italy</i>	<i>Universidad Católica de Chile, Chile</i> , <i>Nestlé Development Centre, Chile</i>	² , ¹ ONIRIS, France, ² UMR GEPEA CNRS 6144, France	
17:00-17:20	[O21.04] Understanding the role of sodium/potassium salts in biscuits C. Ayed*, M. Lim, K. Nawas-Husain, W. Macnaughtan, R. Linforth, C. Sturrock, I.D. Fisk, <i>University of Nottingham, UK</i>	[O22.03] 3D printing of pectin-based products for innovative and personalized food manufacturing V. Vancauwenberghe*, M.A. Delele, P. Verboven, J. Lammertyn, B. Nicolai, <i>KU Leuven, Belgium</i>	[O23.03] Development of reduced-fat muffins by the application of Jet-impingement Microwave (JIM) technology A. Carrascal, L. Rasines, Y. Ríos, P. Rioja, R. Rodríguez, S. Alvarez-Sabatel*, <i>AZTI, Spain</i>	[O24.03] Comparison of predicted weight loss during freezing on a grid or on a plate V. Mulet ^{*1,2} , H. Benkhelifa ^{1,3} , D. Pathier ² , F-T. Ndoye ¹ , D. Flick ³ ¹ , ¹ IRSTEA, France, ² Air Liquide, France, ³ AgroParisTech, France	
17:20-17:40	[O21.05] Modification of the functional properties of the perennial grain intermediate wheatgrass (<i>Thinopyrum intermedium</i>) in baked foods C. Tyl*, J. Banjade, A. Goldstein, T. Schoenfuss, <i>University of Minnesota, USA</i>	[O22.04] 3D printing of edible biopolymers by material extrusion: The case of plasticized corn proteins L. Chaunier ^{*1,2} , G. Della Valle ¹ , D. Lourdin ¹ , E. Leroy ^{1,2} , ¹ INRA, UR-BIA-1268, France, ² CNRS, UBL, GEPEA UMR-CNRS-6144, France	[O23.04] Development of a non-destructive inspection algorithm for detection of internal disorders in apple using online x-ray computed tomography T. Van De Looverbosch ¹ , J. De Beenhouwer ² , M. Boone ³ , D. Van Loo ⁴ , A. Wagner ⁵ , P. Verboven ^{*1} , J. Sijbers ² , B. Nicolai ¹ , ¹ KU Leuven, Belgium, ² University of Antwerp, Belgium, ³ Ghent University, Belgium, ⁴ XRE nv, Belgium, ⁵ Robovision BVBA, Belgium	[O24.04] Food structuring through crystallisation: A modelling approach E. Lopez-Quiroga ^{*1} , P. Andreu ¹ , P.J. Fryer ¹ , L. Ahrné ² , S. Bakalis ³ , E. Xanthakis ⁴ , ¹ University of Birmingham, UK, ² University of Copenhagen, Denmark, ³ University of Nottingham, UK, ⁴ RISE Agrifood & Bioscience, Sweden	
17:40-18:00	[O21.06] Quality-driven design of baked goods: Optimizing sponge cake through formulation and process M. Cepeda ^{*1} , V. Camel ¹ , D. Blumenthal ¹ , B. Rega ¹ , ¹ AgroParisTech, France, ² INRA, France, ³ Université Paris Saclay, France	[KN.16] 3D Printing of foam material... First numerical models and industrial applications B. Furet ^{*1} , E. Paquet ¹ , S. Garnier ¹ , S. Le Loch ¹ , A. Bernard ² ¹ Université de Nantes, France, ² Centrale Nantes, France	[O23.05] Fundamental dough properties and baked characteristics of novel products with reduced sugar L. Milner ^{*1,2} , J. Kerry ¹ , M. O'Sullivan ¹ , E. Gallagher ² , ¹ University College Cork, Ireland, ² Teagasc Food Research Centre, Ireland	[O24.05] Computational strategies for temperature uniformity during radio frequency heating/thawing: Product - electrode movement for an industrial process scale-up O. Karatas ^{*1} , F. Erdogdu ¹ , F. Marra ² , ¹ Ankara University, Turkey, ² University of Slaerno, Italy	
19:00-22:00	Conference Dinner <i>Location: Le Nantilus</i>				

Thursday, 08 November 2018

Room	Auditorium
08:30-09:30	Plenary Session 2 - European programmes and projects Session Chairs: Lilia Arhne & Dietrich Knorr
08:30-09:00	[PL.04] EU Commission, H2030 Wim Haentjes, <i>DG Research & Innovation Unit F.3 (Agri-Food Chain)</i>
09:00-09:30	[PL.05] KIC EIT FOOD Jan Decour, <i>KU Leuven, Belgium</i>
09:30-10:00	Coffee Room: Mezzanine
Room	Auditorium
10:00-12:15	Plenary Session 3 - Innovation in the food sector; from technology to e-food Session Chairs: M Notarfonso & Hugo De Vries
10:00-10:20	A survey on food innovation in France: From technology to e-food & delivery; what works? Jean Luc Perrot, <i>Valorial, French Cluster of Food Excellence, France</i>
10:20-10:50	3 pitches of innovative industries <ul style="list-style-type: none"> - Pasquier group: Automation in the Pastry Industry S. Esnault, <i>Pasquier, France</i> - Robots in the Food Industry Arnaud Derrien, <i>Stäubli, France</i> - Innovative processes to develop healthy products Oliver Paurd, <i>NBread Process, France</i>
10:50-11:10	Digital food labs: A platform to set up connection between Startups and larger industries Matthieu Vincent, <i>DigitalFoodLabs, France</i>
11:10-11:30	European Consumers Associations and European Industry Associations; How Can We Better Communicate Maurizio Notarfonso, <i>SPES, Italy</i>
11:30-12:10	Round table <i>Valorial and SPES (13 Food industries associations in Europe)</i>
12:15-13:30	Awards Ceremony & Closing