

Conference Program

Monday, April 11th

8:00 – 8:30		Registration
8:30 – 8:40		Opening ceremony
8:40 – 10:20		Session 1A – Engineered Interfaces
8:40 – 9:20	KEY-EI	Engineering stability through interfacial rheology: where do we stand? Jan VERMANT <i>Department of Materials, ETH Zürich, Switzerland</i>
9:20 – 9:40	EI-1	Adsorption kinetics and interfacial rheology as a means to tune the microstructure of citrus pectin emulsions Ulrike SCHMIDI, Heike SCHUCHMAN <i>Karlsruhe Institute of Technology, Germany</i>
9:40 – 10:00	EI-2	Experimental exploration of triglyceride ordering at surfactant-covered oil-water interfaces Nicole GREEN, Derick ROUSSEAU, Stephan EUSTON <i>Toronto, Canada</i>
10:00 – 10:20	EI-3	Sesame proteins for microbubble foams Miro KIRIMLIDOU, Christos AMPATZIDIS, Thodoris KARAPANTSIOS, Vassileios KIOSEOGLU, Constantinios NIKIFORIDIS <i>Wageningen University, the Netherlands</i>
10:20 – 10:50		Coffee break
10:50 – 12:10		Session 1B – Engineered Interfaces
10:50 – 11:10	EI-4	Microbubbles stabilised by mixtures of hydrophobin + casein: experimental results and theoretical considerations Rammille ETTALAIE, Pappole VALADBAIGI, Brent MURRAY <i>University of Leeds, UK</i>
11:10 – 11:30	EI-5	Interaction of hydrophobins with other surface actives in ice cream and effect on bubble stability (a surface rheology perspective) Damiano ROSETTI, Nick HEDGES, Andrew COX <i>Unilever, UK</i>
11:30 – 11:50	EI-6	Creation of textured dairy emulsions by connecting oil droplets through whey protein aggregates Thibault LOISELEUX, Catherine GARNIER, Thomas CROGUENNEC, Valerie BEAUMAL, Camille JONCHERE, Marc ANTON, Alain RIABLANC <i>INRA Nantes, France</i>
11:50 – 12:10	EI-7	the influence of size and concentration of silica particles and salt on foaming property of casein/silica system M CHEN, G SALA, M MEINDERS, E VAN DER LINDEN <i>Wageningen University, The Netherlands</i>
12:10 – 13:00		Lunch
13:00 – 14:40		Session 1C – Engineered Interfaces
13:00 – 13:20	EI-8	A novel measurement device for investigating the shelf life of single and double emulsions Susanne NEUMANN, Heike SCHUCHMANN <i>Karlsruhe Institute of Technology, Germany</i>
13:20 – 13:40	EI-9	EPR spin probing to characterize the impact of interfaces during lipid oxidation Heimke KRUDOPP, Anna MIELKE, Anja STEFFEN-HEINS <i>Kiel University, Germany</i>
13:40 – 14:00	EI-10	Stability of lycopene-loaded emulsions: Effect of dairy and plant proteins at the interface Kacie HO, Fernanda SAN MARTIN GONZALEZ, Karin SCHROEN, Claire BERTON-CARABIN <i>Purdue University, USA / Wageningen University, the Netherlands</i>
14:00 – 14:20	EI-11	Behaviour of Pickering emulsions stabilized by soft whey protein microgel particles during <i>in vitro</i> gastrointestinal digestion: Impact of heat treatment Anwasha SARKAR, Brent MURRAY, Melvin HOMES, Rammille ETTALAIE, Azad ABDALLA, Xinyi YANG <i>University of Leeds, UK</i>
14:20 – 14:40	EI-12	Interfacial aspects underlying the inhibitory effects of green tea extract on lipolysis <i>in vitro</i> Teresa DEL CASTILLO-SANTAELLA, Julia MALDONADO-VALDERRAMA, Deyanira RONDON-RODRIGUEZ, Jose GALVEZ-RUIZ, Miguel Angel CABRERIZO-VILCHEZ <i>University of Granada, Spain</i>
14:40 – 15:10		Coffee Break

15:10 – 17:10		Session 2A – Physical aspects of oral processing
15:10 – 15.50	KEY-OP	Food structure, oral processing behavior and dynamic texture perception Markus STIEGER <i>Wageningen University, the Netherlands</i>
15.50 – 16.10	OP-1	Oral processing of food – structure breakdown and reorganisation Sofia KIHLMAN ØISETH, Graham EYERS, Li DAY, Leif LUNDIN, Ingrid APPELQVIST <i>CSIRO, Australia</i>
16.10 – 16.30	OP-2	Underlying mechanisms for sensory perception of double emulsions with gelled and non-gelled w1 phase Anika OPPERMANN, Elke SCHOLTEN, Markus STIEGER <i>Wageningen University, The Netherlands</i>
16.30 – 16.50	OP-3	The structure of dairy products effects gastrointestinal digestion at multiple length-scales Alan MACKIE, Anabel MULET-CABERO, Neil RIGBY, Simon LOVEDAY, Janiene GILLILAND, Maria FERRUA <i>Institute of Food Research, UK</i>
16.50 – 17.10	OP-4	Flavour release during food processing: a taste of mass transfer Martijn WETERINGS, Igor BODNAR, Remko BOOM, Michael BEYRER <i>HESSO Valais-Wallis Institute of LifeTechnologies, Switzerland</i>
17.10 – 17.30	OP-5	Tribological and sensory properties of food particles in liquid and semi-solid foods Kun LIU, Markus STIEGER, Erik VAN DER LINDEN, Fred VAN DE VELDE <i>Wageningen University, The Netherlands</i>
17:30 – 19:00		Poster Session 1 Topics: Engineered Interfaces, Physical aspects of Oral Processing Revealing structure from micro to macro
19:30		Gala dinner, hotel “de Wageningsche Berg”

Tuesday, April 12th

8:30 – 10:30		Session 3A – Biopolymer Assembly
8:30 – 9.10	KEY-BA	Ethylcellulose interactions with colloidal particles and its effect on structuring jammed systems Alejandro MARANGONI <i>University of Guelph, Canada</i>
9.10 – 9.30	BA-1	Hybrid oleogel made of polymer and crystalline gelators Maya DAVIDOVICH-PINHAS, Andrew GRAVELLE, Shai BARBUT, Alejandro MARANGONI <i>Technion – Israel Institute for Technology, Israel</i>
9.30 – 9.50	BA-2	Protein aggregates as building blocks for oil structuring Auke DE VRIES, Erik VAN DER LINDEN, Elke SCHOLTEN <i>Wageningen University, The Netherlands</i>
9.50 – 10.10	BA-3	Casein micro-particle as carriers for hydrophobic substances – a new approach for its isolation and characterization Yu ZHUANG, Julia STERR, Alicia SCHULTE, Ulrich KULOZIK, Ronald GEBHARDT <i>Technische Universitat Munchen, Germany</i>
10.10 – 10.30	BA-4	pH-dependent self-assembly of native soy globulin in aqueous solution and heat induced aggregation Nannan CHEN, Mouming ZHAO, Christophe CHASSENIEUX, Taco NICOLAI <i>Universite du Maine, France</i>
10:30 – 11:00		Coffee break
11:00 – 12:40		Session 3B – Biopolymer Assembly
11.00 – 11.20	BA-5	Production & use of protein or polysaccharide microgel particles via jet homogenization Brent MURRAY, Linda PRAVINATA, Natariche PHISARNCHANANAN, Kentaro MATSUMIYA <i>University of Leeds, UK</i>
11.20 – 11.40	BA-6	Delivery of functional ingredients by self-assembled modified food biomacromolecules Yuan LI, Wei LI, Luhai ZHAO, Mengxuan SHI, Willen NORDE <i>Being University of Chemical Technology, China</i>
11.40 – 12.00	BA-7	Formation of fibrous protein structures from a condensed water-in-water emulsion by simple shear flow deformation Birgit DEKKERS, Costas NIKIFORIDIS, Remko BOOM, Atze-Jan VAN DER GOOT <i>Wageningen University, The Netherlands</i>
12.00 – 12.20	BA-8	Smart delivery vehicles based on the self-assembled complexes of the food biopolymers with polyunsaturated lipids stabilized by plant antioxidants: structure-functionality relationships Maria SEMENOVA, Anna ANTIPOVA, Natalia VOROBYEVA, Natalia SMOTROVA, Vera SENINA, Nadezda PALMINA, Tamara MISHARINA, Ekaterina ALINKINA, Vladimir BINYUKOV, Natalia BOGDANOVA, Valerii KASPAROV <i>Emanuel Institute of Biochemical Physics of Russian Academy of Sciences, Russian Federation</i>
12.20 – 12.40	BA-9	Oleosome based gels prepared by hydrocolloid trapping Behic MERT, Thomas VILGIS <i>Middle East Technical University, Turkey</i>
12:40 – 13:30		Lunch

13:30 – 15:50		Session 4A – Revealing structure from micro to macro
13:30 – 14:10	KEY-RS	Food structure from the inside with neutron scattering Wim BOUWMAN <i>Delft University of Technology, the Netherlands</i>
14.10 – 14.30	RS-1	Extended colloidal networks in emulsions. 3-D imaging by ptychographic X-ray computed tomography Jens RISBO, Mikkel SHOU NIELSEN, Merete BOGELUND MUNK, Ana DIAZ, Emil Boje LIND PETERSEN, Mirko HOLLER, Stefan BRUNS, Kell MORTENSEN, Robert FEIDENHANS <i>University of Copenhagen, Denmark</i>
14.30 – 14.50	RS-2	Structure of soybean oleosomes studied by small angle neutron scattering (SANS) Brigitta ZIELBAUER, Sania MAURER, Gustav WASCHATKO, Andrew JACKSON, Marta GHEBREMEDHIN, Richard HEENAN, Lionel PORCAR, Thomas VILGIS <i>Max-Planck Institute for Polymer Research, Germany</i>
14.50 – 15.10	RS-3	Dynamic interfacial tension of emulsions studied with microfluidics Kelly MUJILWIJK, Claire BERTON-CARABIN, Karin SCHROEN <i>Wageningen University, The Netherlands</i>
15.10 – 15.30	RS-4	Milk protein hydrolysis during in-vivo and in-vitro digestion: Peptide generation and degradation L EGGER, H STOFFERS, P SCHLEGEL, D GUGGISBERG, P STOLL, G VERGERES, R PORTMANN <i>Agroscope Institute for Food Sciences, Switzerland</i>
15.30 – 15.50	RS-5	Passive rheology as a useful tool for food analyses Roland RAMSCH, Maxime BAZIN, Giovanni BRANBILLA, Mathias FLEURY, Pascal BRU, Gerard MEUNIER <i>Formulacion, France</i>
15:50 – 16:10		Coffee Break

16:15 Social event and dinner – National park “de Hoge Veluwe”

Wednesday, April 13th

8:30 – 10:30		Session 5A – Functionality of multi-component systems
8:30 – 9.10	KEY-MC	Molecular interactions, phase behavior and transport phenomena from a low-solid gel to a high-solid glass Stefan KASAPIS <i>RMIT University, Australia</i>
9.10 – 9.30	MC-1	Effects of disulfide bonding between added whey protein aggregates and other milk components on the rheological properties of acidified milk model systems Guanchen LIU, Marianne LUND, Colin RAY, Soren NIELSEN, Tanja JAEGER, Richard IPSEN <i>University of Copenhagen, Denmark</i>
9.30 – 9.50	MC-2	Effect of non-ionic emulsifier on structure and properties of a bench-scale model cheese Seyed HOSSEINI-PARVAR, Mita LAD, Christina COKER, Palatasa HAVEA, Matt GOLDING <i>Massey University, New Zealand</i>
9.50 – 10.10	MC-3	The effect of competition for calcium ions on heat-induced aggregation and gelation of mixtures of whey protein isolate and sodium caseinate Trong Bach NGUYEN, Christophe CHASSENIEUX, Christophe SCHMITT, Lionel BOVETTO, Taco NICOLAI <i>Nha Trang University, Vietnam</i>
10:10 – 10:30		Coffee break

10:30 – 11:30		Session 5B – Functionality of multi-component systems
10.30 – 10.50	MC-4	Mixed biopolymer gels prepared from cellulose microfibrils and whey protein isolate – the role of cellulose in structuring of foods Jinfeng PENG, Paul VENEMA, Krassimir VELIKOV, Erik VAN DER LINDEN <i>Wageningen University, The Netherlands</i>
10.50 – 11.10	MC-5	Quantitative confocal microscopy and probe diffusion in bicontinuous phase separated structures N LOREN, E SCHUSTER, M RUDEMO, A-M HERMANSSON <i>Swedisch Institute for Food and Biotechnology, Sweden</i>
11.10 – 11.30	MC-6	Fate of solid lipid nanoparticles (SLN) in o/w emulsions Kathleen OEHLKE, Johanna MILSMANN, Ralf GREINER, Anja STEFFEN-HEINS <i>Max Rubner Institute, Germany</i>
11.30 – 11.50	MC-7	Process stability of whey protein-pectin complexes as new structuring elements in fat reduced food systems Kristin PROTTE, Alina SONNE, Jochen WEISS, Jorg HINRICHS <i>University of Hohenheim, Germany</i>
11:50 – 13:20		Poster Session 2 Topics: Biopolymer Assembly Functionality of multi-component systems
13:20 – 14:10		Lunch

14:10 – 16:10		Session 5C – Functionality of multi-component systems
14:10 – 14.30	MC-8	<p>Mechanical properties of extra virgin olive oil based oleogels as affected by minor compounds Veronica GIACINTUCCI, Carla DI MATTIA, Giampiero SACCHETTI, Saeed GHAZANI, Alejandro MARANGONI, Paola PITTIA <i>University of Teramo, Italy</i></p>
14.30 – 14.50	MC-9	<p>Oil Solubilization in cationic surfactant–anionic polymer complexes: Effect of polymer concentration, temperature and ionic strength Hui ZHANG, Lingli DENG, Jochen WEISS <i>Zhejiang University, China</i></p>
14.50 – 15.10	MC-10	<p>Potato protein based nanovehicles for health promoting hydrophobic bioactives in clear beverages Shlomit DAVID, Yoav LIVNEY <i>Technion – Israel Institute of Technology, Israel</i></p>
15.10 – 15.30	MC-11	<p>Multilayered interfaces to delay in vitro lipolysis in O/W emulsions Meinou CORSTENS, Claire BERTON-CARABIN, Annemarie KESTER, Remco FOKKINK, Johanna VAN DEN BROEK, Renko DE VRIES, Freddy TROOST, Ad MASCLEE, Karin SCHROEN <i>The Netherlands</i></p>
15.30 – 15.50	MC-12	<p>Emulsion and microstructure design based on milk protein and guar gum system for controlled digestion Wentao LIU, Tim FOSTER <i>University of Nottingham, UK</i></p>
15.50 – 16.10	MC-13	<p>Regulation of lipid digestion via encapsulation in protein gels with differing structures T WOOSTER, J-M JUAN, S ACQUISTPACE, E KOLODZIEJCZYK, A SARKAR, L DONATO <i>Nestle, Switzerland</i></p>
16:10		Closing Ceremony