

Monday 23 September 2019

0730-1730	Registration and Exhibition Foyer, Level 1
0830-0915	Opening Ceremony
Room	Meeting Room 105 & 106, Level 1
0915-1025	Plenary Session
Room	Meeting Room 105 & 106, Level 1
1025-1100	Morning Tea Foyer, Level 1
1100-1230	Concurrent Sessions
	Concurrent 1F
Session	Short oral 1 Advances in food process engineering
Room	Meeting Room 101, Level 1
Chair	TBC
	Quantification of osmotic pressure of whey under forward osmosis for whey concentration Anna Artemi
	Impact of temperature combined with bipolar membrane electroacidification on selective separation of whey proteins Claudie Aspirault
	Novel natural emulsifiers derived from biomass-based by-products: case of argan (<i>Argania spinosa</i>) nut shell powder Meryem Bouhouate
	Forward osmosis for dairy processing – a pilot scale study on milk and whey concentration George Chen
	Effect of pre-heat treatment of skim milk on reverse osmosis membrane filtration performance and storage stability of concentrated milks Morten Vormsberg Christiansen
	Physical, textural, and microstructural properties of extruded puffed products affected by inclusion of high biological value proteins Ingrid Contardo
	Megasonic-assisted aqueous extraction of canola oil from canola cake Fouad Gaber
	ElectroHydroDynamic enhancement of heat and mass transfer in food process: a review Olivier Rouaud
	Unique surface features in spray dried camel milk powder Hasan Jubaer
	Screening of mixed surfactants based reverse micellar system for Lactoperoxidase extraction from whey Shwetha Karanth
	Coupled transport and CFD modelling framework for intermittent microwave convective drying of plant based food Azharul Karim
	Transport of intracellular water during drying of food material: an experimental investigation Md Imran Hossen Khan
	The formation and stability of carbon dioxide nanobubbles designed for potential applications in food processing Khanh Kim Thi Phan
	Impact of pH and ionic strength on temperature dependent diffusion of micellar bound casein monomers into the serum phase during microfiltration Simon Schiffer
	On the length-dependent milk protein deposit layer in hollow fiber membranes Roland Schopf
	Technical-scale extraction of bovine α S-, β - and κ -casein using decanter technology Thomas Schubert
	Identification of mechanisms of multistage structure-formation in processed cheese model products Stefanie Sedlmeier
	Influence of food microstructure on thermal inactivation dynamics of <i>Listeria monocytogenes</i> in the SHAKA reciprocal agitated retort Jan Van Impe
	Increased inactivation of bacterial endospores by ohmic heating Felix Schottroff
1230-1345	Lunch Foyer, Level 1
1345-1515	Concurrent Sessions
	Concurrent 2F
Session	Short oral 2 Engineering properties of food and packaging
Room	Meeting Room 101, Level 1
Chair	TBC
	Continuously distributed glass transition and caking of maca (<i>Lepidium meyenii</i> Walpers) powder Alex Eduardo Alvino Granados
	Dielectric properties of mango pulp (<i>Mangifera indica</i> L.) and mango nectar for microwave heating at 915 and 2450 MHz Tiago Augusto Bulhões Bezerra Cavalcante
	Mechanical wheat flour modification and its effect on flour properties and bread quality Yi Chen
	Effect of glyceryl monostearate on fat crystallization behavior and stability of whipped-frozen emulsions Jinju Cheng
	Confined compression as an analytical tool to quantify juice release kinetics from meat and meat analogues Steven Cornet
	New insight on the use of statistical correlation functions to describe structural complexity of food and to estimate their essential properties Antonio Derossi
	Effect of fat globule size on whippability of dairy creams Pramesh Dhungana
	Physicochemical impact of slip additives in migration through packaging material made from high-density polyethylene Nabeen Dulal
	Production of functionalized low viscosity gelatin: thermo-mechanical and rheological properties Javier Enrione
	A new route to develop renewable non-isocyanate polyurethanes for food packaging applications Mehran Ghasemlou
	Food structure assessment for the optimization of dairy products and manufacturing processes Sally Gras
	The fluid mechanics of mayonnaise mixers – the effect of stator slot width Andreas Håkansson
	Effect of native fat globule size on foaming properties of milk Minh Thao Ho
	The relationship between shelf life of fresh cut red meat and different packaging during refrigerated storage Nidhi Jindal
	Vibrations as a cause of texture defects during yogurt manufacturing Adrian Körzendörfer
	Analysis of vertical compression of corrugated fiberboard tubes using digital image correlation Celia Kueh
1515-1545	Afternoon Tea Foyer, Level 1
1715-1915	Welcome Reception Foyer, Level 1

Tuesday 24 September 2019

0730-1730	Registration and Exhibition Foyer, Level 1
0900-1015	Plenary Session
Room	Meeting Room 105 & 106, Level 1
1015-1050	Morning Tea Foyer, Level 1
1050-1220	Concurrent Sessions
	Concurrent 4F
Session	Short oral 3 Food engineering for nutrition and health
Room	Meeting Room 101, Level 1
Chair	TBC
	Cell disruption improves in vitro bioaccessibility of ω 3-LC-PUFA and carotenoids in the microalga nannochloropsis Tom Bernaerts
	Liposome based delivery of α -linolenic acid and α -lipoic acid through food system Anandharamakrishnan C
	Enzyme-based production of nutraceuticals from organosolv pretreated forest biomass Paul Christakopoulos
	Extrusion based food layered manufacturing of casein-whey protein mixtures differing in pH, protein content and denaturation parameters Kilian Daffner
	Hydration kinetics and nutrient loss with increased temperature for two popular seed bean (<i>Phaseolus vulgaris</i>) varieties Lavaraj Devkota
	Role of bacterial cellulose fibrils on the retrogradation of starches with different amylose content Paulo Diaz-Calderon
	Engineering plan protein-based yoghurt products for nutrition and health Stephan Drusch
	Systematic study on the extraction of phycoerythrin from <i>Gracilaria gracilis</i> for natural food colorants Maria Manuel Gil
	From food to medicine: Use of functionalized polyclonal antibodies from cow's milk for the treatment of bacterial infections Hans-Jürgen Heidebrecht
	Effects of the degree maturity and the drying process on the composition of the aroma components in Japanese pepper (<i>Zanthoxylum piperitum</i> DC) Moegi Horibe
	Beer and beer-based beverage containing lignans Milan Houska
	In vitro investigation of the behavior of nanocellulose in human gastrointestinal tract and the influence on food digestion Fanbin Kong
	Seaweed and sweet potato: key ingredients for promoting a healthier diet in processed foods Susana Mendes
	Effect of xanthan gum on rheological property and bioaccessibility of β -carotene loaded filled hydrogel Shinjae Park
	Obtaining and characterization of mango peel powder, as a functional ingredient and dual additive added in natural yogurt Carlos Alberto Ruiz Galvan
	In vitro fecal fermentation of high pressure processed fruit peels dietary fibers Viridiana Tejada-Ortigoza
	Protein digestibility of <i>Arthrospira maxima</i> evaluated in a dynamic simulated human digestion model Nicolás Troncoso-León
	Hypoallergenic and low protein ready-to-feed (RTF) infant formula by high pressure pasteurization: A novel product Md Abdul Wazed
1220-1335	Lunch Level 1, Foyer
1335-1505	Concurrent Sessions
	Concurrent 5F
Session	Short oral 4 Food process systems engineering and modelling
Room	Meeting Room 101, Level 1
Chair	TBC
	Performance of quadruple-effect evaporator in sugar juice evaporation process operating in the counter-current flow arrangement Somchart Chantasiriwan
	Investigation of reduced heat transfer due to fouling in multiple effect evaporators of sugar manufacturing process using combined experimental and mathematical approach Aruma Baduge Gayathri Chathurika Jeevani De Silva
	Modelling of ohmic heating and kinetics of texture change of solid food products Aberham H Feyissa
	Heat transfer modeling of black pepper seeds in star valve type cryogenic precooler Bhupendra M Ghodki
	Selection and breakage functions of foods during human mastication Muhammad How
	Integrating text mining and network analysis for ethnomedicinal profile of Bambara groundnut in Mpumalanga province, South Africa Victoria Jideani
	Techno-economic analysis of the enzymatic production of dairy oligosaccharides for nutritional supplements Masih Karimi Alavijeh
	Modeling and simulation of temperature and lethality distributions in a unit for continuous flow pasteurization of mango puree Tamires Kawahara Oishi
	Reduced order phase-field models for crystallisation Estefania Lopez-Quiroga
	A framework for multi-objective optimization of small-scale food processes Martial Madoumier
	Application of the genetic algorithm for smart packaging optimisation Gonzalo Martinez-Hermosilla
	A simplified CFD numerical modelling of airflow and heat transfer in a vented pallet of cheese Jean Moureh
	Package design testing through Monte Carlo simulations for horticultural pre-cooling Jamal Olatunji
	Effect of water content and droplet size on fat phase transition and water mobility in water-in-oil emulsions monitored using NMR technique Bhaveshkumar Panchal
	Mechanistic 3D modelling of solid foods with varying shape and size using statistical shape analysis: roasting of whole chicken breast meat Felix Rabeler
	An overview of thermal inactivation kinetic parameters determination Nikolaos Stoforos

1505-1535	Afternoon Tea Foyer, Level 1
1535-1705	Concurrent Sessions
	Concurrent 6F
Session	Short oral 5 Novel food processing technologies
Room	Meeting Room 101, Level 1
Chair	TBC
	Kinetic modelling on colour development during frying of pulsed electric fields (PEF) pre-treated potatoes Setya Budi Muhammad Abduh
	Emerging technologies for extraction of bioactive compounds from New Zealand Manuka tree leaves (<i>Leptospermum scoparium</i>) Noor Al-Saud
	Enhancing clean-in-place efficiency through microbubble pre-rinsing Monique Mi Song Chung
	Post-processing feasibility of dual-nozzle-extruded 3D printed beef products Arianna Dick
	Butylparaben improves the thermal inactivation rate of <i>Escherichia coli</i> O157:H7 in low-moisture foods Qiao Ding
	Sweet potato starch as a structural enhancer for 3D printing of surimi Xiuping Dong
	Release of carvacrol from nanoemulsions: effect of nanoemulsions formulation Francesco Donsi
	New potential of using Pulsed electric fields to modify the thermal properties of flour fractions of oat Sheba Mae Duque
	How barrier discharge plasma affects ochratoxin A production of <i>Aspergillus niger</i> or <i>Penicillium verrucosum</i> on barley Julia Durek
	Subcritical water extraction of bioactive compounds from kākūka (<i>Kunzea ericoides</i>) leaves Sinemobong Essien
	Non-thermal preservation of wine using high pressure processing and pulsed electric fields Sanelle van Wyk
	Feasibility of using pulsed electric fields as a pretreatment technique during edible films development Stephen Giteru
	Enhancement of anti-inflammatory and antioxidant activities of prickly pear fruits by high pressure applications: a phytochemical approach Andrea Gómez Maqueo
	Performance evaluation of mare milk concentration by single- and multi-pass forward osmosis Lukas Gosmann
	The effects of pulsed electric fields on the properties of the porous corn starch Zhong Han
	Synergistic effect of high pressure processing and two spice extracts on quality and shelf life of low-salt sausage during storage Peijun Li
	Concentration-induced sodium alginate gel inhibits retrogradation of rice starch by in situ immobilization of starch molecular state Qinlu Lin
	Effect of starch modification in the whole white rice grains on physicochemical properties of two contrasting rice varieties Malik Adil Nawaz

Wednesday 25 September 2019

0800-1730	Registration and Exhibition Foyer, Level 1
0830-1020	Plenary Session
Room	Meeting Room 105 & 106, Level 1
1020-1055	Morning Tea Foyer, Level 1
1055-1225	Concurrent Sessions
	Concurrent 7F
Session	Short oral 6 Novel food processing technologies
Room	Meeting Room 101, Level 1
Chair	TBC
	Synergistic low intensity non-thermal food processing for enhanced microbial inactivation Nitin Nitin
	The application of pulsed electric fields (PEF) in volatile acidity control during wine making substitute for sulfur dioxide (SO ₂) addition Debao Niu
	The investigation of electro tolerance development of <i>Escherichia coli</i> by RFEF in saline water Adel Rezaeimotlagh
	Electric heating- assisted extraction of biocompounds from seaweeds Cristina Rocha Vicente
	Continuous pulsed electric field decontamination of liquid whey protein formulations – influence of process parameters and media properties on inactivation efficiency Felix Schottroff
	Degradation of aflatoxin in corn using high voltage cold plasma: efficacy and reaction mechanisms Hu Shi
	Energy requirements of equivalent HPP, PEF, ultrasound and thermal pasteurization processes Filipa Silva
	Radiofrequency tempering of frozen blocks of cod Svein Kristian Stormo
	Electromagnetic Fields Assisted Blanching - Effect on the Dielectric and Physicochemical Properties of Cabbage Yuchuan Wang
	Fingerprinting as a tool to assess merlot wines produced from PEF treated grapes Biniam Kebede
	Characterization of soybean oil treated with high voltage atmospheric cold plasma treatment and hydrogen gas Ximena Yopez
	The formation and characterization of antioxidant pickering emulsions : effect of the interactions between gliadin and chitosan Yang Yuan
	Assessing the inactivation efficiency of Ar/O ₂ plasma gas-liquid interaction on <i>Listeria monocytogene</i> cells: sublethal injury and inactivation kinetics Pan Yuanyuan
	Understanding the mechanical performance of raw and cooked potato cells for the design of biomimetics Ioanna Zafeiri
	Effect of immersion ohmic heating on thawing rate and properties of frozen tuna fish Nafiseh Zamindar
	Presence of sodium chloride and high hydrostatic pressure improve the stability of chlorophyll Yan Zhang
	Pepper seed oil extraction by pressure-assisted, ultrasound-assisted and conventional solvent methods Liang Zhao
	High pressure processing improves quality and storage stability of sodium-reduced chicken sausages Ying Zhou
	The synergistic effect of combining low and high radio frequency electric fields on microbial inactivation of <i>Escherichia coli</i> in saline water Adel Rezaeimotlagh

1225-1340	Lunch Level 1, Foyer
1340-1510	Concurrent Sessions
	Concurrent 8F
Session	Short oral 7 Food engineering properties, nutrition and packaging
Room	Meeting Room 101, Level 1
Chair	TBC
	A novel mechanistic understanding for the stabilization of emulsions and foams by native or aggregated whey proteins Franziska Kurz
	The influence of fatty acid profile of vegetable oils on the kinetic stability of emulsions containing bio-based ionic liquids Antonio Meirelles
	Crispiness and microstructure of breaded deep-fried chicken nuggets Michael Ngadi
	The use of rutin hydrate pickering particles to combat lipid oxidation in food emulsions John Noon
	Opportunities in nut shells and woods: cost-effective, durable, and smart lignin-based materials for food packaging Farshad Oveissi
	Thermoplastic starch films modified with polyhedral oligomeric silsesquioxanes hybrids Isaac Pardo
	Protein concentration and protein-hydrocolloid interactions on the tribo-rheometry behaviour of resulting protein solutions Sangeeta Prakash
	Comprehending the effect of operational characteristics of alginate-based edible coating formulations containing thyme essential oil Nazia Tabassum
	Flexible starch-polyurethane films for packaging application: including their formulation, characterisation and compostability Nyok Ling Tai
	Production of concentrated brewer spent yeast protein hydrolysate with a low content of RNA Gabriela Vollet Marson
	Milk protein fractionation by crossflow microfiltration – low low-frequency pulsation can ease the fouling dilemma Maria Weinberger
	Dynamic gauging for studying rapidly swelling or shrinking layers David Ian Wilson
	Cleaning walls by intermittent impinging jets David Ian Wilson
	Role of the protein composition and rheological properties on the structuring of soy-based meat analogues in extrusion processing Patrick Wittek
	Fouling of ion-exchange membranes during the processing of fresh whey solutions Sahar Talebi
	Modelling the airflow distribution in a pallet arrangement in forced-air cooling operations Nicolas Tapia
	Airflow resistance characteristics of sliced sweet potato for CFD modeling of a novel solar-driven drier in Ethiopia Petros Tegenaw
	Gas transfer modelling in foods with a heterogeneous porous microstructure Pieter Verboven
1510-1540	Afternoon Tea Foyer, Level 1
1540-1710	Concurrent Sessions
	Concurrent 9F
Session	Short oral 8 Sustainability, security, and supply chains
Room	Meeting Room 101, Level 1
Chair	TBC
	Creating sustainable fresh food supply chain during transportation to reduce food waste: a conceptual framework Reham Alsbua
	Effects of moisture contents on extruded meat alternatives made from Maillard-reacted beef bone hydrolysate and plant proteins Jie Hong Chiang
	Emerging food processing techniques to target more sustainable food systems Alexander Mathys
	Prediction of drying rate of nectarines (<i>Prunus persica</i> var. <i>nucipersica</i>) from real-time ambient weather factors during direct sun drying Rebecca Milczarek
	Sustainable use of hermetia illucens insect biomass for feed and food: extensive life cycle Assessment Sergiy Smetana
	An original program to train and support small food entrepreneurs in central and west Africa Jean-Francois Grongnet
	Phase behaviour of Bambara groundnut starch-soluble dietary fibre nanocomposite Yvonne Maphosa
	The marketing of carrots and the advantage of using bottle water and used plastic materials in the Federal Capital Territory Abuja Nigeria Michael Oke
	Status of rice food security of small farmer households under intermediate level of mechanization in Kampar region, Indonesia Ujang Paman
	ICT-enabled food processing technologies for short food supply chain practitioners Dimitrios Argyropoulos
	Discrimination of fresh and frozen-thawed beef based on ultrasound imaging Zongbapo Sun
	Transcriptomic analysis reveals key genes related to antioxidant mechanisms of pitaya quality improving by trypsin during storage Xin Li
	Foresight study: Influence of the new information and communications technology on the food value creation network Katrin Mathmann
	Technical review of shea butter processing methods and product utilization along the supply chains including potential for improved techniques Adesoji Olaniyan
	Design and development of a non-heated solid-state fermentor for nigerian indigenous fermented food condiment Abimbola Olokoshe
	Application of air nanobubble water for the improvement of microalgae culture Jiangyu Zhu
	The importance of processing of microalgae in the design of healthy food products with desired rheological properties Tom Bernaerts
	Approaches for food scientists to model gut microbiota dynamics Viridiana Tejada-Ortigoza
1900-2300	Gala Dinner Aerial