

## 13<sup>th</sup> European PhD Workshop on Food Engineering and Technology

May 14-15, 2019

Venue: Austrian Academy of Science (ÖAW), Dr.-Ignaz-Seipel-Platz 2, 1010 Vienna, Austria

### PROGRAMME

#### Mon, May 13, 2019

**19.00** **Welcome Reception**, casual get-together in the Food Technology Pilot Plant at the University of Natural Resources and Life Sciences (BOKU), Vienna (BOKU, Muthgasse 18, 1190 Vienna; metro U4, stop “Heiligenstadt”)

#### Tue, May 14, 2019

**08.30 – 08.45** **Arrival and Registration (ÖAW)**

**08.45 – 09.00** **Welcome and Opening** (Volker Heinz, Henry Jäger)

**09.00 – 09:30** **Graziele G. B. Karatay**, *Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB), Technische Universität Berlin (TUB), Germany*  
“Innovations in modified atmosphere and humidity packaging applied to fresh produce”

**09:30 – 10:00** **Tom Bernaerts**, *KU Leuven, Belgium*  
“Processing of microalgae plays a key role in the design of healthy and sustainable food products with desired rheological properties”

**10:00 – 10:30** **Philipp Fuhrmann**, *Wageningen University, The Netherlands*  
“Controlled clustering of oil droplets in o/w emulsions: Rheological and tribological properties and the link to sensory perception”

**10.30 – 11.00** **Coffee Break**

**11.00 – 11.30** **Dafna Meshulam Pascoviche**, *Technion, Israel*  
“Engineering multifunctional colloid-stabilized emulsions and understanding their potential digestive fate”

**11.30 – 12.00** **Hans-Jürgen Heidebrecht**, *Technical University of Munich, Germany*  
“From food to medicine: Process development and use of functionalized polyclonal antibodies from cow’s milk for the treatment of infections caused by multi-resistant bacteria”

**12.00 – 12.30** **Andrea Pallares Pallares**, *KU Leuven, Belgium*  
“Process-induced structural modifications as engineering strategy to modulate the nutritional functionality of common beans: a kinetic study of in vitro starch digestion”

- 12.30 – 14.00**      **Lunch Break**
- 14.00 – 14.30**      **Sofia Chanioti**, *National Technical University of Athens, Greece*  
“Innovative extraction techniques of oil and minor bioactive compounds from olive pomace”
- 14.30 – 15.00**      **Judith Wemmer**, *Swiss Federal Institute of Technology Zürich (ETH), Switzerland*  
“Coupled formulation- and process engineering of novel textural building blocks to mimic fresh vegetable or fruit sensory characteristics”
- 15.00 – 15.30**      **Lu Zhang**, *Wageningen University, The Netherlands*  
“Probiotic bread: from mini-bread baking to 3D food printing”
- 15.30 – 16.00**      **Coffee Break**
- 16.00 – 16.30**      **Birgit Dekkers**, *Wageningen University, The Netherlands*  
“Creation of fibrous plant protein foods”
- 16.30 – 17.00**      **Norbert Raak**, *Technische Universität Dresden, Germany*  
“Cross-linking with microbial transglutaminase: Drivers of structure-function-interrelations in acid caseinate gels”
- 17.00 – 17.30**      **Maria Eletta Moriano**, *University of Milan, Italy*  
“Impact of ingredients and processing technologies on structural and nutritional properties of reduced-fat foods”
- 17:30 – 18:00**      **Refreshment Break**
- 18.00 – 20:00**      **Viennese Highlights** (please bring comfortable shoes)
- 20:00**                **Dinner** (Motto am Fluss Restaurant, Franz-Josefs-Kai 2, 1010 Vienna)

### Wed, May 15, 2019

- 08.45 – 09.00**      **Arrival**
- 09.00 – 9.30**        **Piyush Kumar Jha**, *ONIRIS, France*  
“Microwave assisted Freezing”
- 9.30 – 10.00**      **Anita Vakula**, *University of Novi Sad, Serbia*  
“Innovative prototype of vacuum dryer for fruit drying: Preservation of fruit bioactive compounds”
- 10:00 – 10.30**      **Marc Wittner**, *Karlsruhe Institute of Technology (KIT), Germany*  
“Application of Air-Core-Liquid-Ring (ACLR) atomization in spray drying high viscous concentrates: Proof of concept and methods for process design”
- 10.30 – 11.00**      **Coffee Break**

- 11.00 – 11.30**      **Klara Haas, BOKU Vienna, Austria**  
 “Structure engineering for the stabilization of carotenoid-rich coloring food powders”
- 11.30 – 12.00**    **Slaven Juric, University of Zagreb, Croatia**  
 “Microparticles loaded with biological and chemical agents for plant nutrition and production of functional foods”
- 12:00 – 12.30**    **Jana Kammerhofer, Hamburg University of Technology, Germany**  
 “Capillary wetting of heterogeneous food powder”
- 12.30 – 14.00**    **Lunch Break**
- 14.00 – 14.30**    **Juan Manuel Martinez, University of Zaragoza, Spain**  
 “New insights of electroporation for improving extraction of valuable compounds from microbial cells: beyond the increase of mass transfer”
- 14.30 – 15.00**    **Daniele Carullo, University of Salerno, Italy**  
 “Integration of pulsed electric fields technology in the biorefinery of agri-food wastes and microalgae”
- 15.00 – 15.30**    **Coffee Break and Jury Meeting**
- 15:30 – 16:00**    **Award Ceremony and Closing Remarks**

### LOCATIONS

