



The 6th, European Workshop on Food Engineering and Technology

March 7-8th, 2012 Singen, Germany

Nestlé Product Technology Centre Singen

PROGRAMME:

March 7th, 2012 (Wednesday) Room 1+2

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| 07:45 | Transfer to Nestlé PTC Singen |
| 8.30 – 9.00 | Arrival to Nestlé PTC Singen and check-in at the reception |
| 9.00 – 9.30 | Inauguration of the workshop (Prof. D. Knorr and Dr. S. Rabe) |
| 9.30 – 9.50 | STEFANIE CHRISTIAENS , KU Leuven, Belgium
“UNRAVELING THE PECTIN STRUCTURE-FUNCTION RELATION DURING PROCESSING OF PLANT-BASED FOODS: The use of anti-homogalacturonan antibodies in an integrated methodological approach” |
| 9.50 – 10.10 | OLESEA ROMAN , AgroParisTech, France
„Measurement and prediction of lipid oxidation during heating of edible oils at high temperatures” |
| 10.10 – 10.30 | Coffee Break |
| 10.30 – 10.50 | CAROLIN HAUSER , Friedrich- Alexander-University, Erlangen, Germany
„Development and application of an antimicrobial food packaging film” |
| 10.50 – 11.10 | KSENIIA LOGINOVA , Compiègne University of Technology (France) and F. Ovcharenko Institute of Biocolloidal Chemistry (Ukraine)
“Cold extraction of sugar from sugar beets assisted by pulsed electric fields: kinetics, quality of produced juice, influence on juice filtration and juice purification” |
| 11.10 – 11.30 | JULIE FOUQUIER , Fouquier, AgroParisTech, France
“Multiscale mathematical modelling of an emulsion: From the structure to the consistency of the product” |



- 11.30 – 11.50** **YANKUN ZHOU**, University College Cork, Ireland
“Stabilization of hydrophilic and hydrophobic bioactives in freeze-dried and spray-dried nutrient delivery systems”
- 11.50 – 13.00** Lunch at the Maggi Canteen
- 13.00 – 13.20** **ARTEM PASTUKHOV**, Saint-Petersburg State University of Refrigeration and Food Engineering, Russia
“Comparison of ω_5 -, $\omega_{1,2}$ -, α -, and γ -gliadin responses to monoclonal antibody R5 in the quantification of gluten with ELISA”
- 13.20 – 13.40** **DILEK SAĞLAM**, Wageningen University, The Netherlands
“Non-gelling whey protein dispersions at high protein content”
- 13.40 – 14.00** Coffee Break
- 14.00 – 14.20** **SILKE ILLMANN**, Swiss Federal Institute of Technology Zurich, Switzerland
“A coupled Wet Grinding, Drying and Sifting technology (WGDS) to enhance the thickening functionality of galactomannan polymers from endosperm”
- 14.20 – 14.40** **S. BELGIN ERDOĞDU**, University of Marsin, Turkey
“Application of Ultraviolet (UVC) Light and Far Infrared (FIR) for Pasteurization of Cumin and Black Pepper Seeds”
- 14.40 – 15.00** **MARIA CZARNICKA**, University of Agriculture in Krakow, Poland
“CHANGES OF FUNCTIONAL PROPERTIES OF MILK PROTEINS MODIFIED BY TRANSGLUTAMINASE”
- 15.00 – 15.15** Coffee Break
- 15.15 – 15.35** **LENNART FRIES**, Hamburg University of Technology, Germany
“Discrete particle modeling of a fluidized bed granulator for the agglomeration of amorphous food powders”
- 15.35 – 15.55** **FUAD HAJJI**, University of Nottingham, UK
“Understanding the mechanism and kinetics of crystallization for imparting thermoplasticity to cellulose”
- 16.30** Transfer back to Holiday Inn Hotel by bus
- 19.30** Dinner at Café am Stadtgarten - Lindenstraße 31, 78224 Singen



March 8th, 2012 (Wednesday) Room 1+2

- 07:45** Transfer to PTC Singen
- 8.30 – 9.00** Arrival – Coffee
- 9.00 – 9.20** **ŽUŽANA VAŠTAG**, University of Novi Sad, Serbia
"BIOACTIVE ENZYMATIC HYDROLYSATES OF FOOD
PROTEINS DEVELOPMENT OF BIOPROCESSES"
- 9.20 – 9.40** **CHRISTINA KÄPPELI**, Swiss Federal Institute of Technology Zurich,
Switzerland
"Generation of sub-micron iron with increased bioavailability for food
fortification by Surfactant Adsorption Controlled Micro Media Milling
(SAC-3M)"
- 9.40 – 10.00** **URSZULA TYLEWICZ**, Bologna University, Italy
"Exploring metabolic consequences of vacuum impregnation:
Vesiculation of cell membranes"
- 10.00 – 10.20** Coffee Break
- 10.20 – 10.40** **DIMITRA LEBESI**, National Technical University of Athens, Greece
"Bakery products enrichment with dietary fiber: Use of different fiber
sources and enzymes for achieving nutritional, functional and quality
products"
- 10.40 – 11.00** **MATTEO GUMIERO**, University of Udine, Italy
"Development and Characterization of an Innovative Food Packaging
Material Based on HDPE Resins"
- 11.00 – 11.20** **KATHARINA SCHÖSSLER**, Technical University of Berlin, Germany
"Development of a contact ultrasound drying process for plant-based
food products"
- 11.20 – 12.00** Conference (Room 8)
- 12.00 – 13.00** Lunch at the Maggi Canteen
- 13.00 – 14.00** Julius Maggi Award and closure
- 14.00** Departure