

The 11th European Workshop on Food Engineering and Technology

April 27th-28th, 2017

Nestlé Product Technology Center Singen, Germany

PROGRAMME:

April 27th, 2017

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|---------------|---|
| 9.00 – 9.30 | Registration |
| 9.30 | Welcome and Opening |
| 9.30 – 10.00 | Inauguration (Prof. Dietrich Knorr / Wilbert Sybesma / Ulrich Bobe) |
| 10.00 – 10.30 | Volker Lammers, ETH Zurich, Switzerland
A Novel Technology to Tailor Foam Structure in Gluten-free Bakery Product Systems |
| 10.30 – 11.00 | Linda Brütsch, ETH Zurich, Switzerland
Rubbery Milling of Seed Endosperms for Improved Sustainability by Natural Functionality Preservation |
| 11.00 – 11.30 | COFFEE BREAK |
| 11.30 – 12.00 | Thimothee Gally, Oniris Nantes, France
Ohmic heating applied to the baking process: experimental and numerical approaches. |
| 12.00 – 12.30 | Fanghui Fan, University of Cork, Ireland
Innovative Uses of Relaxation Times in Formulation and Design for Amorphous Food Solids Structure and Stability |
| 12.30 – 13.00 | Simone Scussat, University of Burgundy, France
The Oven of the Future |
| 13.00 – 14.00 | LUNCH |

- 14.00 – 14.30** Isaschar-Ovdat Sivan, Technion University, Israel
Engineering food texture using enzymatic crosslinking
- 14.30 – 15.00** Katariina Rommi, VTT, Finland
Enzyme-aided recovery of protein from rapeseed cold-press cake
- 15.00 – 15.30** Benedict Puschke, BOKU Vienna, Austria
Processing concepts for the fractionation of edible insects
- 15.30 – 16.00** **COFFEE BREAK**
- 16.00 – 16.30** Tomislava Vukusic, University of Zagreb, Croatia
Application of high voltage electrical discharge plasmas in processing of fruit juices
- 16.30 – 17.00** Panagiotis Sfakianakis, University of Athens, Greece
High intensity ultrasound homogenization and impact on milk and milk fermented products
- 17.00 – 17.30** Jannika Dombrowski, TU-Munich, Germany
Structural characterization of milk protein-stabilized foams: A multiscale approach
- 18.30** **Pick-Up for Dinner at Holiday Inn**

DINNER (RADOLFZELL, LAKE KONSTANZ)

April 28th, 2017

- 9.00 – 9.30** P.G. Arkoumanis, University of Birmingham, UK
Food-grade Pickering emulsions via rotating membrane emulsification
- 9.30 – 10.00** Ernesto Tripodi, University of Birmingham, UK,
Low-energy manufacture of food emulsions using Confined Impinging Jet Reactors
- 10.00 – 10.30** Kristin Lügger, TU-Hamburg-Harburg, Germany
Lipid migration in crystalline fat suspensions: Investigation of possible pathways and mechanisms



Research



- 10.30 – 12.00** Maggi Factory Tour (may change position with Lunch, depends on Factory availability)
- 12.00 – 14.00** **LUNCH / COFFEE**
- 14.00 – 15.00** **Julius Maggi Research Award / Bühler Food Engineering Award Ceremony and Closing**