

ORAL PROGRAMME

Tuesday, 14 November 2017

08:00-09:00	Registration <i>Room:</i>				
<i>Room</i>					
08:30-09:00	Opening Welcome Addresses Conference Chairpersons, Rectors UAB and UdL, EFFoST President, IUFoST President & Others				
09:00-10:30	Plenary Session 1				
09:00-09:45	[PL01] Emerging research topics in the food and nutrition industry Stefan Palzer				
09:45-10:30	[PL02] EIT Food Innovation Hubs Begoña Pérez Villarreal				
10:30-11:00	Coffee Break and Poster Session 1 <i>Room:</i>				
<i>Rooms</i>					
11:00-13:00	Session 1: Spin-off	Session 2: SUSFOOD	Session 3: Marie Curie Individual Fellows	Session 4: Food Safety	Session 5: Food Nutrition
11:00-11:15		Nikola Schulz - Harald Rohm	David Wizel	[INV01] Ester Segal. <i>NanoPack: Nanotechnology-based antimicrobial packaging to enhance food safety and reduce food waste</i>	[INV02] Napoleon Pérez-Farinós. <i>NAOS: a comprehensive strategy to improve health</i>
11:15-11:30					
11:30-11:45					
11:45-12:00					
12:00-12:15					
12:15-12:30					
12:30-12:45					
12:45-13:00					
13:00-14:00	Lunch <i>Room:</i>				
<i>Rooms</i>					
14:00-16:00	Session 6	Session 7	Session 8	Session 9	Session 10
14:00-14:15			[INV03] Marie Alminger. <i>Bioavailability of nutrients</i>	[INV04] Erich Windhab. <i>Process engineering driven innovation by an integrative value chain Food System approach</i>	[INV05] TBC
14:15-14:30					

14:30-14:45					
14:45-15:00					
15:00-15:15					
15:15-15:30					
15:30-15:45					
15:45-16:00					
16:00-16:30	Coffee Break and Poster Session 1 Room:				
16:30-18:30	Plenary Session 2: Gastronomy event				
16:30-17:30	[PL] Show cooking				
17:30-18:30	[PL] Round Table / Pannel Session				
19:00-20:00	Welcome Reception & Food Pub Quiz				

Wednesday, 15 November 2017

08:00-08:30	Early coffee and Poster Session Room:				
Room					
08:30-10:00	Plenary Session 3				
08:30-09:00	[PL04] ERC András Badacsonyi				
09:00-09:30	[PL05] Science and regulation: EU and USA approaches Jordi Serratosa				
09:30-10:00	[PL06] Will technology and procedures prevent you from the next crisis? Juan Manuel Domínguez-Ortega /Hugo Marynissen				
10:30-11:00	Coffee Break and Poster Session 1 Room:				
Rooms					
11:00-13:00	Session 11: Food Digestion	Session 12: Crisis Management	Session 13: Non-conventional characterization techniques for food using synchrotron light and neutrons	Session 14: Functional Foods II	Session 15: Food Processing Innovations
11:00-11:15	[INV06] Uri Lesmes. In-vitro digestion models			[INV07] Catherine Mignot. EU Novel food regulation	[INV08] Irjo Roos
11:15-11:30					
11:30-11:45	[11.01] 0885				
11:45-12:00	[11.02] 0326				
12:00-12:15	[11.03] 0493				
12:15-12:30	[11.04] 0514				
12:30-12:45	[11.05] 0758				
12:45-13:00	[11.06] 0316				
13:00-14:00	Lunch Room:				
Rooms					

14:00-16:00	Session 16: MyNewGut	Session 17: Field Food	Session 18: Food Security	Session 19: Process optimization	Session 20: Food Composition
14:00-14:15			[INV09] Harry Aiking.	[INV10] Serafim Bakalis.	[INV11] TBC
14:15-14:30			<i>Sustainable Protein Supply: Nutrition in Transition?</i>	<i>Engineering understanding of eating processes</i>	
14:30-14:45					
14:45-15:00					
15:00-15:15					
15:15-15:30					
15:30-15:45					
15:45-16:00					
16:00-16:30	Coffee Break and Poster Session 2 Room:				
Room					
16:30-18:30	Plenary Session 4				
16:30-17:00	[PL07] Matthias Brunner. <i>IoT - Fresh Index</i>				
17:00-17:30	[PL08] Cecilia Díaz-Méndez. <i>A sociological analysis of the conflicts within the agrifood system. The challenges of a healthy diet</i>				
17:30-18:00	[PL09] Alan Kelly. <i>Novel strategies and technologies for tailoring dairy formulations</i>				
18:00-18:30	[PL10] Hugo de Vries. <i>Food systems as integral part of bio-economic systems</i>				
19:00-20:00	Conference Dinner (Finca Mas Solers)				

Thursday, 16 November 2017

08:00-08:30	Early coffee and Poster Session 2 Room:				
Rooms					
11:00-13:00	Session 21: EAFE	Session 22: GHI	Session 23: Sustainability	Session 24: Food emulsion applications	Session 25: Nonthermal Processing Technologies
11:00-11:15	[INV11] Sam Sagui. <i>Food</i>		[INV13] Erik Mathijs. Practices,	[K24.01] TBC	[K25.01] Valentín García-Baonza.
11:15-11:30	<i>Engineering new horizons</i>		metrics and policies for sustainable food systems		<i>MALTA - Consolidate high pressure Spanish group: Analytical techniques in high pressure food science research</i>
11:30-11:45	[INV12] Petros Taoukis. <i>High</i>				
11:45-12:00	<i>Pressure processing - current research and novel applications</i>				
12:00-12:15					
12:15-12:30					
12:30-12:45					
12:45-13:00					
10:30-11:00	Coffee Break and Poster Session 1 Room:				
Room					

11:00-13:00	Plenary Session 5
11:00-11:30	[PL11] Marta Hugas. Challenges for food safety in a global market
11:30-12:00	[PL12] Naresh Magan. <i>Climate change and food safety: do we know enough?</i>
12:00-12:30	[PL13] Andras Sebok / Danielle Rossi. <i>Strategies, policies and enabling infrastructures to make new achievements of Food Science and Technology in Europe applicable and accessible for SMEs</i>
12:30-13:00	[PL14] Dietrich Knorr. <i>Professional Networks and advances in Food Science and Technology</i>
13:00-14:00	Awards & Closure