


Innovations in Attractive and Sustainable Food for Health
 28th EFFoST Conference | 7th Food Factory for the Future Conference



25-28 November 2014 • Uppsala Konsert and Kongress, Uppsala, Sweden

FOOD FACTORY

Tuesday, 25 th November 2014	
09:00-18:00	Pre-conference Workshops
Wednesday, 26 th November 2014	
08:00-09:00	Registration and Coffee <i>Sal D Vaksala</i>
09:00-10:00	Oral Session 1 Chair: Lilia Ahrné Room: <i>Sal B</i>
09:00-09:15	Welcome, Lilia Ahrne, Chair of the Congress , Food Science Sweden, SP- Technical Research Institute of Sweden and Anne-Marie Hermansson, Chair of the National Committee for Nutrition and Food Sciences of The Royal Swedish Academy of Sciences (KVA)
09:15-10:00	[Inv.01] Sweden - Food, science and society <i>J. Schnürer, Swedish University of Agricultural Sciences, Sweden</i>
10:00-10:30	Coffee break <i>Sal D Vaksala</i>
10:30-12:00	Oral Session 2 Chair: Lilia Ahrné Room: <i>Sal B</i>
10:30-11:00	[Inv.02] Global visions for the role of food science and technology to meet societal and technological challenges <i>P. Lillford*¹, A-M. Hermansson², ¹University of Birmingham, UK, ²Chalmers University, Sweden</i>
11:00-11:30	[Inv.03] From wheat bran to Arabinoxylan Oligosaccharides: From production over demonstration of prebiotics effects and regulatory aspects to product applications <i>J.A. Delcour*¹, C.M. Courtin², K. Verbeke², W.F. Broekaert¹, ¹Katholieke Universiteit, Belgium, ²University Hospital, Belgium</i>
11:30-12:00	[Inv.04] Opportunities for food science and technology to support the growth ambition of Arla Foods <i>P. Cornillon, Arla Foods, Denmark</i>
12:00-13:15	Lunch <i>Sal D Vaksala</i>

12:15-13:15	Writing a world class paper – tips for successful publishing Wendy Hurp		
13:15-15:30	Food & Health 1 Chairs: Prof Per Åman & Elin Östman <i>Sal B</i>	Resource efficient 1 Chairs: Hugg De Vries & Alain le Bail <i>Sal C</i>	 Safety 1 Chairs: Huub Lelieveld & Geoffrey Campbell <i>K3/K4</i>
13:15-13:45	[Inv.05] Effects of rye, dietary fibre and plant protein on appetite, fermentation and metabolic responses in humans I. Lee ¹ , L. Shi ¹ , C. Brunius ¹ , M. Lindelöf ¹ , U. Risérus ² , D.L. Webb ² , P.M. Hellström ² , A.A. Moazzami ² , R. Landberg ^{*1,2} , ¹ Swedish University of Agricultural Sciences, Sweden, ² Uppsala University, Sweden, ³ Institute of Environmental Medicine, Sweden	[Inv.07] Virtual water and water footprint of food production and processing W. Spiess, <i>IAFST, Germany</i>	[Inv.09] Safety throughout the Food Chain (Hygienic design and contamination control) G. Campbell-Platt, <i>University of Reading, UK</i>
13:45-14:15	[Inv.06] Design of food products and meals for improved postprandial glycaemia E. Östman, <i>Lund University, Sweden</i>	[Inv.08] Environmental issues related to the baking technology A. Le-Bail ^{*1} , V. Jury ¹ , O. Rouaud ¹ , M. Havet ¹ , L. Boillereaux ¹ , J.Y. Monteau ¹ , A. Rzigue ¹ , G. Dervilly-Pinel ¹ , B. Veyrand ¹ , B. Lebizec ¹ , ¹ ONIRIS-CNRS-GEPEA, France, ² ONIRIS-INRA-LABERCA, France	[Inv.10] Impact of emerging technologies on "traditional" and emerging (micro) organism D. Knorr, <i>Technical University Berlin, Germany</i>
14:15-14:30	[O1.01] Technological approach to prepare meat products with potential added value for human health R. Virgili, G. Saccani*, M. Bergamaschi, G. Parolari, G. Barbieri, A.C. Blasi, M. Campanile, <i>SSICA - Stazione Sperimentale Industria Conserve, Italy</i>	[O2.01] Increasing energy efficiency and sustainability of food chains by novel Reference Petri Nets A. Delgado ^{*1} , F. Gross ¹ , C. Rauh ^{1,2} , ¹ Friedrich-Alexander University Erlangen-Nuremberg, Germany, ² TU Berlin, Germany	[O3.01] Nitrogen gas flushing technology to preserve microbial and chemical qualities of milks during the cold chain storage P. Munsch-Alatossava, T. Alatossava*, <i>University of Helsinki, Finland</i>
14:30-14:45	[O1.02] Nutritional interest of faba bean enriched pasta V. Greffeuille ¹ , A. Marsset-Baglieri ² , N. Molinari ³ , D. Cassan ¹ , T. Sutra ⁴ , A. Avignon ⁴ , V. Micard ^{*1} , ¹ SupAgro-INRA, France, ² AgroParisTech-INRA, France, ³ INSERM, France,	[O2.02] Sequential ventilation reduces the energy consumption of the cheese ripening rooms G.V. Corrieu ^{*1} , B. Perret ² , J. Samelis ³ , D. O'Callaghan ⁴ , I. Llop ⁵ , J-M. Dumontel ⁶ , C. O'Donnell ⁷ , ¹ Bioval Process, France, ² INRA - JRU GMPA, France, ³ DEMETER, Greece, ⁴ TEAGASC, Ireland, ⁵ IRIS, Spain, ⁶ C2AP, France,	[O3.02] Decontamination with gaseous H2O2 depends on bacterial surface hydrophobicity E. Eschlbeck ^{*1} , K. Pruß ² , U. Kulozik ¹ , ¹ Technische Universität München, Germany, ² Fraunhofer-Institut für Grenzflächen- und Bioverfahrenstechnik, Germany

	⁴ CHRU-Montpellier, France	⁷ Biosystems, Ireland	
14:45-15:00	[O1.03] Impact of processing and matrix structure on lycopene bioaccessibility in tomatoes P. Palmero, L. Lemmens, I. Colle, A. Panozzo*, M. Hendrickx, A. Van Loey, KU Leuven, Belgium	[O2.03] The Biorefinery concept transfer to food waste - an sustainable story K. Bach*, B. Kilic, Management Center Innsbruck, Austria	[O3.03] Remote plasma application – inactivation mechanisms of bacterial spores in aqueous solutions C. Hertwig ¹ , K. Reineke ¹ , J. Ehlbeck ² , O. Schlüter* ¹ , ¹ Leibniz Institute for Agricultural Engineering (ATB), Germany, ² Leibniz Institute for Plasma Science and Technology, Germany
15:00-15:15	[O1.04] Influence of the structure and processing of almond on lipid digestibility M.G. Grundy* ¹ , H.G. Gaussier ² , F.C. Carriere ² , P.B. Butterworth ¹ , P.E. Ellis ¹ , ¹ King's College London, UK, ² CNRS-Aix Marseille Université, France	[O2.04] Structural and compositional changes during the cleaning process of milk fouling from UHT treated skimmed milk C. Hagsten* ^{1,4} , L. Hamberg ¹ , N. Lorén ¹ , J. Wiklund ¹ , F. Innings ² , L. Nilsson ³ , M. Paulsson ⁴ , C. Trägårdh ⁴ , T. Nylander ⁴ , ¹ The Swedish Institute for Food and Biotechnology, Sweden, ² Tetra Pak Processing Systems, Sweden, ³ Arla Foods, Sweden, ⁴ Lund University, Sweden	[O3.04] Effects of decontaminated fish raw materials from Baltic Sea on product quality and performance of Arctic charr (Salvelinus alpinus) K. Cheng*, L. Wagner, A.A. Moazzami, P. Gómez-Requeni, S. Trattner, J. Pickova, Swedish University of Agricultural Sciences, Sweden
15:15-15:30	[O1.05] Consumption of casein more than that of whey is associated with a reduction in inflammatory status in healthy overweight and obese persons W. Calame* ¹ , M. Claessens ² , S. Witteman-Monsheimer ² , M.A. Van Baak ² , C. Flynn ¹ , A.D. Siemensma ¹ , ¹ Kerry Group, Ireland, ² Nutrim, The Netherlands	[O2.05] Studying the cleaning of soft solid layers using the scanning fluid dynamic gauge A. Ali* ¹ , Y.M.J. Chew ² , P.W. Gordon ¹ , D.I. Wilson ¹ , ¹ University of Cambridge, UK, ² University of Bath, UK	[O3.05] Mould pathway characterization by novel electronic nose on different foodstuff V. Sberveglieri* ^{1,2} , E. Nunez Carmona ^{1,3} , A. Pulvirenti ^{1,2} , ¹ Univeristy of Modena and Reggio Emilia, Italy, ² CNR-INO sensor lab, Italy, ³ CNR - IBF, Italy
15:30-16:00	Coffee break Sal D Vaksala		
16:00-18:15	Food & Health 2 Chairs: Kees de Gooijer & Anne van Loey Sal B	Resource efficient 2 Chairs: Prof Viktor Nedovic & Petros Taukois Sal C	Safety 2 Chairs: Nicolas Chomel & Knuth Lorenzen K3/K4
16:00-16:30	[Inv.11] Impact of processing on structural, health and flavor properties of fruit and vegetable based foods A. Van Loey*, A. Sankaran, H.H. Nguyen, P.	[Inv.13] Effect of conventional and novel technologies on the oil yield from olives V. Andreou ¹ , Z. Alexandrakis ¹ , G. Katsaros ¹ , D. Oikonomou ² , S. Topfl ³ , P. Taoukis* ¹ , ¹ National	[Inv.15] Hygienic design and contamination prevention K. Lorenzen, EHEDG, Germany

	Palmero, S. Wibowo, M. Koutidou, K. Aganovic, P. Tsitlakidou, A. Panozzo, <i>Laboratory of Food Technology, Belgium</i>	<i>Technical University of Athens, Greece,</i> ² <i>National Agricultural Research Foundation (NAGREF), Greece,</i> ³ <i>German Institute of Food Technologies (DIL), Germany</i>	
16:30-17:00	[Inv.12] Oats for sustainable production of healthy dairy-alternative foods A. Triantafyllou, <i>Oatly, Sweden</i>	[Inv.14] Adding value to seafood processing side streams - a step towards a circular economy I. Undeland, <i>Chalmers University of Technology, Sweden</i>	[Inv.16] Hygienic design of washing tanks in fresh cut food industry: Influence of the flow pattern on the biofilm build-up C. Cunnault ¹ , F. Aloui ³ , A. Trigui ³ , C. Faille ¹ , L. Bouvier ¹ , H. Foste ² , W. Augustin ² , S. Scholl ² , P. Debreyne ¹ , T. Benezech ^{*1} , ¹ <i>INRA, UR638 Interface Processes and Hygiene of Materials, France,</i> ² <i>Technische Universität Braunschweig, Germany,</i> ³ <i>Université de Lille Nord de France, France</i>
17:00-17:15	[O1.06] Design of folate encapsulation systems through nanotechnology E. Pérez-Esteve ^{*1} , M. Ruiz-Rico ¹ , A. Bernardos ² , R. Martínez-Máñez ^{1,3} , J.M. Barat ¹ , ¹ <i>Universitat Politècnica de València, Spain,</i> ² <i>Czech University of Life Sciences Prague, Czech Republic,</i> ³ <i>CIBER de Bioingeniería, Biomateriales y Nanomedicina (CIBER-BBN), Spain</i>	[O2.06] Ultrafiltration of marinated herring (<i>Clupea harengus</i>) brine by ceramic membranes to recover high value compounds N. Gringer ^{*1} , S.V. Hosseini ^{2,3} , T. Svendsen ⁴ , H.H. Nielsen ¹ , I. Undeland ² , C.P. Baron ¹ , ¹ <i>Technical University of Denmark, Denmark,</i> ² <i>Chalmers University of Technology, Sweden,</i> ³ <i>University of Tehran, Iran,</i> ⁴ <i>LiqTech International A/S, Denmark</i>	[O3.06] Comparative cleaning tests of modified protein and starch residues C. Otto [*] , M. Hauschild, S. Zahn, H. Rohm, <i>Technische Universität Dresden, Germany</i>
17:15-17:30	[O1.07] In silico strategies for the generation of bioactive peptides with potential benefits in the prevention of diseases associated with metabolic syndrome and mental health T. Lafarga [*] , M. Hayes, <i>Teagasc Food Research Centre, Ireland</i>	[O2.07] Development of a sustainable process for the solid-liquid extraction of antioxidants from oat P-V. Pérez-Vega [*] , O-M. Orozco-Mena, O-R. Ortega-Rivas, S-O. Sameron-Ochoa, <i>University of Chihuahua, Mexico</i>	[O3.07] Novel rapid test determining frying oil quality E.P. Kalogianni, <i>Alexander Technological Educational Institution of Thessaloniki, Greece</i>
17:30-17:45	[O1.08] Irish soft ripened cheeses as a source of bioactive peptides K. Creamer [*] , J.C. Jacquier, E.D. O'Riordan, M. O'Sullivan, <i>University College Dublin, Ireland</i>	[O2.08] Valorisation of Okara through Isoflavone recovery L. Jankowiak, R.M. Boom, A.J. van der Goot [*] , <i>Wageningen University, The Netherlands</i>	[O3.08] Decision support for formulation of mixed ready-to-eat delis salads to ensure safe, tasty and nutritious products T. Skjerdal [*] , G.T. Tessema, T.M. Fagereng, C. From, <i>Norwegian Veterinary Institute, Norway</i>

17:45-18:00	<p>[O1.09] Chitosan-copper based microencapsulation system for the intestinal delivery of food bioactives C. Duffy*, E.D. O' Riordan, M. O' Sullivan, J.C. Jacquier, <i>University College Dublin, Ireland</i></p>	<p>[O2.09] Effect of novel pretreatment techniques on the extraction of anthocyanins from Swedish bilberries using supercritical carbon dioxide with ethanol as co-solvent S. Kerbstadt*^{1,2}, L. Eliasson¹, L. Ahrné¹, A. Mustafa^{1,3}, ¹<i>SIK –The Swedish Institute for Food and Biotechnology, Sweden</i>, ²<i>Hochschule Osnabrück - University of Applied Sciences, Germany</i>, ³<i>NutraGreen – Research and technical Solutions, Sweden</i></p>	<p>[O3.09] Toward a sustainable Modified Atmosphere Packaging modelling for a better food safety and shelf life prediction V. Guillard*¹, C. Guillaume¹, E. Chaix¹, L. Menut², P. Buche², E. Gastaldi¹, S. Peyron¹, P. Chalier¹, H. Coussy¹, N. Gontard², ¹<i>University of Montpellier 2, France</i>, ²<i>INRA, France</i></p>
18:00-18:15	<p>[O1.10] Modulating the digestibility of emulsions using hydrophobically modified inulin, silica or protein-polysaccharide nano-particles D. Meshulam*^{1,2}, P.E. Ruiz-Rodriguez^{1,2}, Y. Salvuter¹, U. Lesmes^{1,2}, ¹<i>Technion- Israel Institute of Technology, Israel</i>, ²<i>Russel Berrie Nanotechnology Institute, Israel</i></p>	<p>[O2.10] Production of protein hydrolysates from deboned chicken meat rest raw material for human consumption A.K. Carvajal*¹, R. Slizyte¹, G. Tveidt², T. Rustad², ¹<i>SINTEF Fisheries and Aquac, Norway</i>, ²<i>The Norwegian University of Science and Technology, Norway</i></p>	<p>[O3.10] An open-source software framework for food safety analysis and modelling M. Filter*, C. Thoens, A. Falenski, B. Appel, A. Kaesbohrer, A.A. Weiser, <i>Federal Institute for Risk Assessment, Germany</i></p>
18:30-20:00	<p>Welcome Reception and Poster Session 1 <i>Sal D Vaksala</i></p>		
Thursday, 27th November 2014			
08:00-09:30	<p>Oral Session 3 Chair: Hugg De Vries Room: Sal B</p>		
08:00-08:30	<p>[Inv.17] Food research in horizon 2020 J. Lucas, <i>European Commission, Belgium</i></p>		
08:30-09:00	<p>[Inv.18] ERC support for life sciences - An opportunity for the food science research community in Europe F.A. Tomás-Barberán*, J-L. Khalfaoui, <i>European Research Council, Spain</i></p>		
09:00-09:30	<p>[Inv.19] A food system approach to ensure resource use efficiency L. Milà i Canals*¹, H. Westhoek², J. Ingram³, S. van Berkum⁴, J. Lomax¹, J. Herrick⁵, M. Hajer², ¹<i>United Nations Environment Programme, France</i>, ²<i>PBL Netherlands Environmental Assessment Agency, The Netherlands</i>, ³<i>University of Oxford, UK</i>, ⁴<i>LEI Agricultural Economics Research Institute, The Netherlands</i>, ⁵<i>USDA Agricultural Research Service, USA</i></p>		
09:30-10:00	<p>Coffee break <i>Sal D Vaksala</i></p>		

10:00-12:15	Food & Health 3 Chairs: Anne-Sophie Sandberg & Alastair Ross <i>Sal B</i>	Automation Chairs: Marco Dalla Rosa & Cornelia Rauh <i>Sal C</i>	Design & Processing 1 Chairs: Oliver Schluter & José María Lagaron <i>K3/K4</i>
10:00-10:30	<p>[Inv.20] Determining what people eat without questionnaires, recalls or diaries. Is it possible? A.B. Ross, <i>Chalmers University of Technology, Sweden</i></p>	<p>[Inv.22] Robots as tools for flexible automation of food manufacturing - Challenges and possible benefits V. Heinz, <i>German Institute of Food Technologies, Germany</i></p>	<p>[Inv.24] Applications of electro-hydrodynamic processing of biopolymers in food and food packaging M.J. Fabra, A. Lopez-Rubio, J.M. Lagaron*, <i>IATA-CSIC, Spain</i></p>
10:30-11:00	<p>[Inv.21] Food4Me, the future in personalised nutrition M. Walsh, <i>University College Dublin, Ireland</i></p>	<p>[Inv.23] Process control strategies in food technology C. Rauh, <i>Institute of Food Biotechnology and Food Process Engineering, Germany</i></p>	<p>[Inv.25] 3D food printing: Creating shapes and textures K. van Bommel*, M. Berkhout, J. Diaz, J. Henket, M. Noort, <i>TNO, The Netherlands</i></p>
11:00-11:15	<p>[O1.11] Methanolic extract of white asparagus shoots activates TRAIL apoptotic death pathway in human cancer cells and inhibits colon carcinogenesis in a preclinical model S.B. Bousserouel*, R.F. Raul, M.J. Marescaux J, <i>University Strasbourg IRCAD, France</i></p>	<p>[O2.11] Millimeter-wave based contactless sensing of food moisture content G. Pandey*, W. Vandermeiren, J. Stiens, <i>Vrije Universiteit Brussel, Belgium</i></p>	<p>[O3.11] Ultrasonic effect on the rheology of protein solutions J.J. O'Sullivan*, I.T. Norton, <i>University of Birmingham, UK</i></p>
11:15-11:30	<p>[O1.12] Food supplement with probiotics and berries for suppression of low grade inflammation in elderly: An experimental model K.V. Vasudevan*, G.M. Molin, S.V. Ahrné, J.T.B. Jeppson, A.H. Håkansson, M.O. Olsson, <i>Lund University, Sweden</i></p>	<p>[O2.12] The potential of VNIR hyperspectral imaging for meat trimming automation N. Nguyen Do Trong¹, J. Keresztes¹, C. Blanch², S. Vermeir¹, A. Lambrechts², V. De Graef³, W. Saeys¹, J. van Roy^{*1}, ¹<i>KU Leuven, Belgium</i>, ²<i>Imec Belgium, Belgium</i>, ³<i>Flanders' Food, Belgium</i></p>	<p>[O3.12] Physical and oxidative characteristics of soy protein isolate oil-in-water emulsions stabilized by conventional and ultra-high pressure homogenisation C. Fernández-Ávila*, A.J. Trujillo, <i>Universitat Autònoma de Barcelona, Spain</i></p>
11:30-11:45	<p>[O1.13] Probiotic <i>Lactobacillus rhamnosus</i> GG ameliorates the oxidative stress and mucosal immunity in <i>Giardia intestinalis</i>-infected BALB/c mice G. Shukla*, N. Goyal, <i>Panjab University, India</i></p>	<p>[O2.13] Traceability system evolution's need for food labelling G. Petit*, G. Bertoluci, G. Trystram, C. Lecomte, A. Chapdaniel, <i>AgroParisTech, France</i></p>	<p>[O3.13] Microwave freeze drying: A promising substitute for conventional freeze drying shown by the preservation of berries S. Ambros*, U. Kulozik, <i>Technische Universität München, Germany</i></p>
11:45-12:00	<p>[O1.14] Microstructure of whole grain rye products and its impact on in vitro digestion D.P. Johansson^{*1}, R. Landberg^{1,2}, M. Alminger³, M. Langton¹, ¹<i>Swedish University</i></p>	<p>[O2.14] Linking pre-harvest data with post-harvest data for process optimization in the salmon value chain G. Ørnholt-Johansson*, M.E. Nielsen, M. Guðjónsdóttir, S. Frosch, <i>Technical University of Denmark, Denmark</i></p>	<p>[O3.14] Pef processing at industrial relevant conditions: Possibilities and constraints R.A.H. Timmermans^{*1}, M.N. Nierop Groot¹, A.L. Nederhoff¹, M.A.J.S. Van Boekel², A.M. Matser¹, H.C.</p>

	<i>of Agricultural Sciences, Sweden,</i> ² <i>Karolinska Insitutet, Sweden,</i> ³ <i>Chalmers University of Technology, Sweden</i>		Mastwijk ¹ , ¹ <i>Food & Biobased Research, The Netherlands,</i> ² <i>Wageningen University, The Netherlands</i>
12:00-12:15	[O1.15] Screening of bioactive compounds from vegetable processing by-products using zebrafish model M. Caro, C. Bald, V. Navarro, I. Tueros*, <i>Azti-Tecnalia, Spain</i>	[O2.15] Technology for efficient and automated food processsing H. Fure, E. Bar*, H. Westavik, <i>SINTEF Fisheries and Aquaculture, Norway</i>	[O3.15] Production of starch nanoparticles by dissolution and nanoprecipitation for use in food-grade Pickering emulsions H. Saari* ¹ , M. Sjöo ^{1,2} , M. Rayner ^{1,2} , ¹ <i>Lund University, Sweden,</i> ² <i>Speximo AB, Sweden</i>
12:15-14:00	Lunch and Poster Session 2 <i>Sal D Vaksala</i>		
12:30-13:00	Oral Session 4 Chair: Hugg De Vries Room: Sal B		
12:30-13:00	[Inv.26] Microbes inside: About food, microbes and man W.M. de Vos, <i>Wageningen and Helsinki University, The Netherlands</i>		
14:00-16:00	Securefish Workshop - Improving food security by reducing post harvest losses in the fisheries sector K1		
14:00-16:15	Design & Processing 2 Chairs: Peter Lillford & Eva Tornberg Sal B	EAFE Chairs: Prof. Yrjö Roos & Nathalie Gontard Sal C	Environment Chairs: Elisabeth Rytter & Frederike Ziegler K3/K4
14:00-14:30	[Inv.27] The recipe of a successful food innovation L. Bialek, <i>R&D Unilever, The Netherlands</i>	[Inv.29] Promoting food wastes reduction by developing innovative tailor-made food packaging from food industry by-products: The EcoBioCAP European project N. Gontard* ¹ , C. Schönweitz ² , F. Fava ³ , C. Lagaron ⁴ , M. Majone ⁵ , A. Vicente ⁶ , L. Ahrne ⁷ , A. Sebök ⁸ , ¹ <i>University of Montpellier 2, France,</i> ² <i>Fraunhofer IVV, Germany,</i> ³ <i>University of Bologna, Italy,</i> ⁴ <i>CSIC, Spain,</i> ⁵ <i>University of Roma, Italy,</i> ⁶ <i>University of Braga, Portugal,</i> ⁷ <i>SIK, Sweden,</i> ⁸ <i>Campden BRI, Hungary</i>	[Inv.31] Promoting a more sustainable dairy production and consumption Anna-Karin Modin-Edman, <i>Arla Foods, Denmark</i>
14:30-15:00	[Inv.28] Rheological and microstructural properties of dietary fibre suspensions - An overview E. Tornberg* ¹ , E. Bayod ² , H. Bengtsson ³ , K. Petersson ³ , A. Castro ¹ , ¹ <i>Engineering and</i>	[Inv.30] Dry fractionation for sustainable production of functional pea ingredient fractions P.J.M. Pelgrom, R.M. Boom, M.A.I. Schutyser*, <i>Wageningen University, The Netherlands</i>	[Inv.32] Seafood production and consumption- diverse supply chains with challenges and potentials F. Ziegler, <i>SIK, Sweden</i>

	<i>Nutrition, Sweden, ²DSM, JH Heerlen, The Netherlands, ³Findus Sverige AB, Sweden</i>		
15:00-15:15	[O1.16] Structure and texture design in multiple reformulation of bakery products S. Renzetti*, A. Jurgens, E. Schoen, <i>TNO, The Netherlands</i>	[O2.16] Smiling face of mathematical modeling - food process design with CFD F. Erdogdu, <i>Ankara University, Turkey</i>	[O3.16] Evaluating the nutritional and environmental sustainability of diets C.M. Witthöft*, E. Röö, H. Karlsson, C. Sundberg, <i>Swedish University of Agricultural Sciences, Sweden</i>
15:15-15:30	[O1.17] Shear-induced structure formation of plant-based materials into fibrous materials A.J. van der Goot*, K. Grabowska, <i>Wageningen University, The Netherlands</i>		[O3.17] Environmental performance of a new food processing technology by using life cycle assessment combined with uncertainty analysis A.K.S. Woodhouse* ¹ , C. Penicaud ^{2,3} , K. Östergren ¹ , C. Krewer ¹ , ¹ <i>SIK- Swedish Institute for Food and Biotechnology, Sweden, ²INRA, UMR782 Génie et Microbiologie des Procédés Alimentaires, France, ³AgroParisTech, France</i>
15:30-15:45	[O1.18] Pectins: The versatile polysaccharide in plant based foods A.K. Sankaran* ^{1,2} , J. Nijse ¹ , L. Bialek ¹ , M. Hendrickx ² , A.M. Van loey ² , ¹ <i>Unilever R & D, The Netherlands, ²Katholieke Universiteit Leuven, Belgium</i>	[O2.17] Germination and inactivation mechanisms of Geobacillus stearothermophilus spores by emerging multi hurdle combinations E. Georget* ^{1,2} , B. Miller ² , M. Callanan ³ , A. Mathys ² , V. Heinz ² , ¹ <i>Leibniz Universität Hannover, Germany, ²German Institute of Food Technologies DIL, Germany, ³Nestlé Research Center, Switzerland</i>	[O3.18] Towards sustainability in food industry: Energy and environmental impact reduction E. Lopez Quiroga* ¹ , S. Bakalis ¹ , A. Azapagic ² , S.A. Tassou ³ , P.J. Fryer ¹ , ¹ <i>University of Birmingham, UK, ²University of Manchester, UK, ³Brunel University, UK</i>
15:45-16:00	[O1.19] Toward the development of functional foods for elderly A.P. Promeyrat*, T.A. Astruc, O.L. Loison, A.V. Venien, C.F. Ferreira, V.S. Santé-Lhoutellier, <i>INRA, France</i>	[O2.18] Observations of local heterogeneities around eyes in semi-hard cheeses: Better understanding of an eye structuring D. Huc* ^{1,2} , F. Mariette ^{4,5} , C. Michon ^{1,2} , ¹ <i>AgroParisTech, France, ²INRA, France, ³CNAM, France, ⁴IRSTEA, France, ⁵Université Européenne de Bretagne, France</i>	[O3.19] Food waste assessment at cafeteria at coimbra school of hospitality and tourism J. Carvalho ^{1,2} , J. Lima ^{2,3} , A. Rocha* ^{3,4} ¹ <i>College of Health Technology of Coimbra, Portugal, ²School of Hospitality and Tourism Coimbra, Portugal, ³University of Porto, Portugal, ⁴ICETA, Portugal</i>
16:00-16:15	[O1.20] Flour composition-related control of techno-functional protein properties from Pisum sativum S. Bußler* ¹ , A. Weckmüller ^{2,3} , H. Rawel ² , S. Rohn ³ , O. Schlüter ¹ , ¹ <i>Leibniz Institute for</i>	[O2.19] Spray drying microencapsulation of green tea (Camellia sinensis L.) phytochemicals: Potential of colour retention and improvement of sensory properties A. Belščak-Cvitanovic* ¹ , V. Nedovic ² , S. Levic ² , A.	[O3.20] Food processing equipment design for sustainable food production E.M.S. Bar ^{1,2} , ¹ <i>SINTEF Fisheries and Aquaculture, Norway, ²NTNU, Norway</i>

	<i>Agricultural Engineering (ATB), Germany, ²University of Potsdam, Germany, ³University of Hamburg, Germany</i>	Kalušević ² , V. Dordevic ² , D. Komes ¹ , B. Bugarski ¹ , ¹ University of Zagreb, Croatia, ² University of Belgrade, Serbia	
16:15-16:45	Coffee break <i>Sal D Vaksala</i>		
16:45-18:15	Design & Processing 3 Chairs: Prof Cristina Luisa & Christian Malmberg <i>Sal B</i>	TRADEIT and Trafoon <i>Sal C</i>	Young Scientists Chairs: Dietrich Knorr/ Erika Georget <i>K3/K4</i>
16:45-17:00	[Inv.33] How Lantmännen works with research? C. Malmberg, <i>Lantmännen, Sweden</i>	Helena McMahon, TRADEIT Triple helix approach to innovation in the traditional food sector	[O3.21] E. coli antagonistic bacteria present in leafy green vegetables E. Eriksson* ¹ , C. Olsson ² , S. Ahrné ¹ , G. Molin ¹ , B. Waechter Alsanius ² , A. Håkansson ¹ , ¹ Lund University, Sweden, ² Swedish University of Agricultural Sciences, Sweden
17:00-17:15			[O3.22] Development of a mechanistic pasta drying model for an accurate prediction of internal moisture profiles and pasta quality S. Mercier* ¹ , B. Marcos ¹ , C. Moresoli ² , M. Mondor ³ , S. Villeneuve ³ , ¹ Université de Sherbrooke, Canada, ² University of Waterloo, Canada, ³ Agriculture and AgriFood, Canada
17:15-17:30	[O1.21] Dry fractionation for sustainable production of arabinoxylan-enriched wheat bran fractions J. Wang*, E. Smits, M. Buisman, R.M. Boom, M.A.I. Schutyser, <i>Wageningen University, The Netherlands</i>	Susanna Braun, TRAF00N Traditional food network to improve the transfer of knowledge	[O3.23] Kinetics of Strecker degradation during thermal and high pressure high temperature processing of carrot puree B.T. Kebede*, T. Grauwet, T.A. Zewdie, S. Palmers, M. Hendrickx, A. Van Loey, <i>KU Leuven, Belgium</i>
17:30-17:45	[O1.22] Glass transitions to facilitate dry fractionation in food processing L.H.G. van Donkelaar*, A.J. van der Goot, R.M. Boom, <i>Wageningen University, The Netherlands</i>		[O3.24] Exploring the dependence of drying kinetics on particle morphology and process conditions to understand mass transport during spray drying of milk L. Malafronte* ^{1,2} , L. Ahrné ¹ , F. Innings ³ , A. Rasmuson ² , ¹ SIK- The Swedish Institute for Food and

			<i>Biotechnology, Sweden, ²Chalmers University of Technology, Sweden, ³Tetra Pak Processing Systems, Sweden</i>
17:45-18:00	[O1.23] Novel in-vitro small intestine model to quantify mass transfer for different food formulations C.G. Latty*, T. Moxon, O. Gouseti, P.J. Fryer, S. Bakalis, <i>University Of Birmingham, UK</i>	Round table discussion 21st Century traditional food	[O3.25] Adhesion of bread to baking surface; impact of waiting time before depaning on bread adhesion A.R. Rzigue*, J.Y.M. Monteau, V.J. Jury, A.L.B. Le-Bail, <i>ONIRIS, France</i>
18:00-18:15	[O1.24] Multi scale characterisation of microstructure and water distribution in pasta T. Steglich* ¹ , D. Bernin ² , M. Langton ³ , ¹ <i>SIK – The Swedish Institute for Food and Biotechnology, Sweden, ²Swedish NMR Centre, Sweden, ³Swedish University of Agricultural Sciences, Sweden</i>		
19:30-22:30	Conference Dinner <i>Hyllan, Uppsala</i>		
Friday, 28th November 2014			
09:00-10:00	Oral Session 5 Chair: Didier Bonnet Room: Sal B		
09:00-09:30	[Inv.34] Understanding complex glycan utilization in the human microbiota H. Gilbert, <i>Newcastle University, UK</i>		
09:30-10:00	[Inv.35] Meso-structure engineering of foods E. van der Linden, <i>Wageningen University, The Netherlands</i>		
10:00-10:30	Distribution of Awards		
10:30-11:00	Coffee break <i>Sal D Vaksala</i>		

11:00-11:30	Highlights of conference and messages to take home, Dietrich Knorr president of EFFoST <i>Room: Sal B</i>
11:30-12:00	Conference closes with presentation of next conference