

Tuesday June 11th 2019		
12h00	Registration	
15h00	Welcome Professor Peter Williams, Dr Graham Sworn and Professor Koro de la Caba	
	Plenary Session 1. Chair: Dr Graham Sworn (DuPont)	
15h15	Dr. Paulo Fernandes (Nestlé) Food Industry: Natural landscape on hydrocolloid use	
	New sources of polysaccharides and proteins	Innovative techniques of characterization and processing
	Chair: Dr Graham Sworn (DuPont)	Chair Prof. Peter Williams (Glyndŵr University)
15h55	11 Isolation and characterization of polysaccharides extracted from baobab <i>V. Offiah K. Alba, K. Falade, and V. Kontogiorgos</i> <i>University of Huddersfield, UK</i> <i>University of Ibadan, Nigeria</i>	Non-invasive evaluation of weighting agent efficiency for beverage emulsion stabilization <i>C. Tisserand, R. Ramsch, G. Brambilla, G. Meunier</i> <i>Formulation, 3-5 Rue Paule Raymondis, 31200</i> <i>Toulouse, France</i>
16h20	21 Rheological characterization of baobab pectins <i>M. Dimopoulou, V. Offiah, K. Alba, A. Smith, A. Angelis-Dimakis, V. Kontogiorgos</i> <i>University of Huddersfield, UK</i>	50 Modelling whey protein gelation under ohmic heating – effects of electric field strength, frequency and heating kinetics <i>Rui M. Rodrigues*, Zita Avelar, Luiz H. Fasolin, António A. Vicente and Ricardo N. Pereira</i> <i>University of Minho, Portugal</i>
16h45	Coffee Break	
	Chair: Prof Margurite Rinaudo	Chair: Dr Claus Rolin (CPKelco)

17h20	<p>37 Exopolysaccharides-pigment complex from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu): structural and functional relationships <i>Qingbin Guo, Steve W. Cui, Nifei Wang, Zhenjing Li, Changlu Wang, N.V. Nepovinnikh and H. Douglas Goff</i> <i>Tianjin University, China.</i> <i>University of Guelph, Canada</i> <i>Saratov State Agrarian University, Russia</i></p>	<p>06 Stability evaluation of highly concentrated emulsions using Diffusing Wave Spectroscopy (DWS) <i>R Ramsch, Y Nagazi, E Woodcock, G Brambilla, Y Lefeuvre, G Meunier</i> <i>Formulacion, Toulouse, France</i></p>
17h45	<p>02 Functional components from sorghum bran, bagasse and biomass <i>Madhav P. Yadav and Shuang Qiu</i> <i>U. S. Department of Agriculture, USA</i> <i>Cornell University, USA</i></p>	<p>27 Impact of microfluidization on the microstructure and functional properties of pea hull fibre <i>R. Morales-Medina, B. Dong, S. Schalow, S. Drusch.</i> <i>Technische Universität Berlin, Germany</i></p>
18h10	<p>43 The active performance of gallic acid-incorporated chitosan films <i>I. Zarandona, A. I. Puertas, M. T. Dueñas, P. Guerrero and K. de la Caba</i> <i>University of the Basque Country Spain.</i></p>	<p>Chitosans and cyclodextrin polymers to design new biodegradable antifungal coating <i>A Loron¹, C Gardrat¹, V Atanasova-Penichon², N. Tabary³, B. Martel³ and V Coma¹</i> <i>¹Laboratoire de Chimie des Polymères Organiques UMR 5629, 16 Avenue Pey-Berland 33607 Pessac, France</i> <i>²Department Centre INRA de Nouvelle Aquitaine— Bordeaux UR1264 MycSA, INRA, 71 avenue Edouard Bourlaux 33883 Villenave d'Ornon, France</i> <i>³Unité Matériaux Et Transformations UMR CNRS 8207, Université de Lille Batiment C6, 59655 Villeneuve D'ascq, France</i></p>
18h35	<p>69 Bioinspired food waste-based nanofibres and scaffolds to generate novel food functionalities <i>Y. Gonzalez-Espinosa, R. Chanderballi, Katariina Liang, M. Collado-Gonzalez, E. Simone, P. Metcalfe and F. M. Goycoolea</i> <i>University of Leeds, UK</i> <i>Biopower Technologies Ltd., UK</i></p>	<p>63 Effect of high-pressure processing on the physico-chemical, microbiological and rheological properties of reconstituted micellar casein concentrates <i>N Iturmendi, U Galarza, A García, L Fernández-García, H Lucena, T Fernández and JI Maté</i> <i>Universidad Pública de Navarra. Spain</i></p>

19h00	Welcome Tapas	
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	Wednesday June 12th 2019	
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	Plenary Session 2. Chair: Prof Katsuyoshi Nishinari (HUT, China)	
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9h00	Prof. Taco Nicolai (Le Mans Université) Heat induced gelation of casein micelles: Effects of adding minerals and whey	
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9h40	Prof. Bettina Wolf (University of Birmingham) Consumer-driven hydrocolloid based food design considering interactions with saliva	
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	Effects of hydrocolloids on oral processing and tribology Chair: Mr Johann Lukanowski (Doehler)	Hydrocolloid structure and functionality Chair: Dr Paolo Fernandes (Nestlé)
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10h20	Invited 01 Oral lubrication: From microgels to real food applications <i>Anwasha Sarkar</i> <i>University of Leeds, UK</i>	15 Impact of sodium ions on material properties, storage stability and gelation of citrus pectin <i>U Einhorn-Stoll, H Kastner, A Fatouros and S Drusch</i> <i>Technische Universität Berlin, Germany</i>
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10h50	18 Correlating rheology and oral lubrication with sensory properties – A non-fat hydrogel perspective <i>EM Krop, MM Hetherington, M Holmes, S Miquel and A Sarkar</i> <i>University of Leeds, UK</i> <i>Mars Wrigley Confectionery, USA</i>	77 Design of pectin-based hydrogels with tuneable structures <i>M. Börjesson, A. Maire du Poset, P. Fouilloux, C. Loupiac, A. Assifaoui, A. Ström and F. Cousin</i> <i>Chalmers Univ. of Technology, Gothenburg, Sweden.</i> <i>Laboratoire Léon Brillouin, France.</i> <i>AgroSup Dijon Université de Bourgogne, France.</i>
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11h15	Coffee / Posters	
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11h50	08 Effect of continuum shear rheology on the oral tribology of protein microgels <i>Efren Andablo-Reyes and Anwasha Sarkar</i> <i>University of Leeds, UK</i>	46 Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectin <i>Nerea Muñoz-Almagro, A. Patrick Gunning, Antonia Montilla, Peter J. Wilde and Mar Villamiel</i> <i>Universidad Autónoma de Madrid, Spain.</i> <i>Quadram Institute Bioscience, UK</i>
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12h15	12 Multiscale rheology of hydrocolloid microgel suspensions <i>HM Shewan, JR Stokes</i> <i>The University of Queensland, Australia</i>	35 Effect of salts on microstructural, pasting and thermal properties of Water Chestnut Starch <i>Zubala Lutfi, Abid Hasnain</i> <i>University of Karachi, Pakistan</i>
12h40	59 Role of viscosity and cohesiveness in safe swallowing <i>K Nishinari, M Turcanu, M.Nakauma and Y Fang</i> <i>Hubei University of Technology, China</i> <i>Fresenius Kabi, Germany</i> <i>San-Ei Gen F.F.I., Japan</i> <i>Shanghai Jiao Tong University, China</i>	51 To be announced <i>N. Sagawa, N. Isobe, S. Okada, Y. Kanasaki, K. Kinoshita, T. Miuchi, M. Nishino and S. Deguchi</i> <i>Japan Agency for Marine-Earth Science and Technology, Japan</i> <i>San-Ei Gen F.F.I., Inc., Japan</i>
13h05	60 Rheological characterization of ready-to-serve products designed for patients with dysphagia <i>E Sanmartín, F Goiri, and I Peral</i> <i>AZTI, Spain</i>	36 Comparison on structural characteristics, rheological properties and antioxidant activities of polysaccharides from okra by different preparation methods <i>Lu-Yao Ma, Hai-Feng Lin, Zhe Wang, Jun-Yi Yin*</i> <i>Nanchang University, China</i>
13h30	Lunch / Posters	
	Wednesday June 12th 2019	
	Polysaccharide conformation and rheology Chair: Prof K Nishinari (HUT, Wuhan, China)	Bioactive hydrocolloids Chair: Prof. Steve Cui (University of Guelph)
15h00	55 Ca ²⁺ -induced gelation of κ -carrageenan <i>J.P. Doyle, P. Giannouli, R.K. Richardson and E.R. Morris*</i> <i>University College Cork, Ireland</i> <i>University of Thessaly, Greece</i> <i>Cranfield University, UK</i>	57 <i>Asparagus officinalis</i> polysaccharide fermented with <i>Lactobacillus plantarum</i> NCU116: characterization, antioxidative, and bio-activities <i>Zhi-Hong Zhang, Song-Tao Fan, Dan-Fei Huang, Tao Xiong, Shao-Ping Nie, Ming-Yong Xie*</i> <i>Nanchang University, China</i>

15h25	78 Brush-like polysaccharides with motif-specific interactions <i>Gleb E. Yakubov, Long Yu, Elliot P. Gilbert and Jason R. Stoke</i> <i>University of Nottingham, UK,</i> <i>The University of Queensland, Australia,</i> <i>Australian Nuclear Science and Technology Organisation, Australia</i>	48 Arabinoxylan alleviates acute colitis by altering colon symptoms <i>Jie-Lun Hu, Shao-Ping Nie*, Qiao Ding, Jun-Yi Yin, Dan-Fei Huang, Ming-Yong Xie*</i> <i>Nanchang University, China</i>
15h50	28 Characterization of the molecular properties of as an alternative rigid rod molecule to xanthan gum <i>Xinxin Li, Yudong Lu, Gary Adams, Hanne Zobel, Simon Balance, Bettina Wolf, Stephen Harding</i> <i>University of Nottingham, UK</i> <i>Nofima AS, Norway</i> <i>University of Birmingham, UK</i>	42 Dendronan reduce the risk of colorectal cancer by modulating the host inflammatory response and gut microbiota composition <i>XiaoJun Huang, ShaoPing Nie*, JieLun Hu, Wei Tong, Zhiqiang Que, Glyn O. Phillips, MingYong Xie, Steve W. Cui*</i> <i>Nanchang University, China</i> <i>Agriculture and Agri-Food Canada, Canada</i> <i>Glyndŵr University, UK</i> <i>Phillips Hydrocolloids Research Ltd., UK</i>
16h15	24 Temperature influences on network formation of low DE maltodextrin gels <i>KM Kanyuck, AB Norton-Welch, TB Mills, IT Norton</i> <i>University of Birmingham, UK</i>	40 Glucomannans alleviated the progression of diabetic kidney disease by improvement of kidney glucose, lipids, amino acids metabolism and urea cycle <i>HaiHong Chen, QiXing Nie, JieLun Hu, XiaoJun Huang, ShaoPing Nie*</i> <i>Nanchang University, China</i>
16h40	Coffee / Posters	
17h15	13 External stress leads to structure disruption of exopolysaccharides from lactic acid bacteria <i>C Nachtigall, C Berger, T Kovanović, D Wefers, D Jaros and H Rohm</i> <i>Technische Universität Dresden, Germany</i> <i>Karlsruhe Institute of Technology, Germany</i>	39 Metabolomics and lipidomics revealed hypolipidemic and hypocholesterolemic and effects of arabinoxylan in type 2 diabetic rats <i>Qixing Nie, Haihong Chen, Jielun Hu, Shaoping Nie*</i> <i>Nanchang University, China</i>

17h40	03 Factors affecting Tannin level in Acacia Seyal species <i>Ishraga G. Abdalla, Bader-Eldin, Saphwan.Al- Assaf; G.O.Phillips</i> <i>University of HafrAlbatin Kingdom of Saudia Arabia</i> <i>The Glyn O. Phillips Hydrocolloid Research Centre, UK</i>	58 Polysaccharide from the seeds of <i>Plantago asiatica</i> L. alleviates nonylphenol exposure induced reproductive system injury of male rats via PI3K/Akt/mTOR pathway <i>Fen-Fen Li, Dan-Fei Huang, Wei-Yu Yang, Shao-Ping Nie, Ming-Yong Xie *</i> <i>Nanchang University, China</i>
18h05	Food Hydrocolloid Trust Medal Lecture. Prof. Marguerite Rinaudo Chair: Dr Graham Sworn (DuPont)	
18h55	Presentation of Medal	
19h00	Poster session sponsored by Elsevier with Tapas and Drinks	
	Thursday June 13th 2019	
	Penary Session 3. Chair: Prof. Francisco Goycoolea (University of Leeds)	
9h00	Prof. Julian McClements (University of Massachusetts) Rational design of hydrocolloid-based oral delivery systems for bioactive agents	
9h40	Prof. Frederic Debeaufort (Univrsty of Bourgogne) Use of gelatins and chitosans encapsulating natural extracts for the development of active bio-packaging: a review and latest results	
	Encapsulation and controlled release of actives using hydrocolloids Chair: Prof. Julian McClements (University of Massachusetts)	Hydrocolloids in formulation and process design Chair: Prof. Antonio Guerrero (Universidad de Sevilla)
10h20	09 Encapsulation of model actives in fluid gels <i>F Smaniotto, I Zafeiri, V Prosapio and F Spyropoulos</i> <i>University of Birmingham, UK</i>	14 Structure formation and gel-properties in pea-protein based yoghurt-alternatives <i>Klost, M. and S. Drusch</i> <i>Technische Universität Berlin, Germany</i>

10h45	<p>Invited 02 Function of modified starch as an emulsifier and moderator for the controlled release of bioactive compounds</p> <p><i>Fang Zhong, Wei Liu, Rong Liang, Quanquan Lin</i> Ministry of Education, China Jiangnan University, China Zhejiang Gongshang University, China</p>	<p>75 Starch suspension mouthfeel. Correlating sensory and rheological properties</p> <p><i>SS Wong, J Whaley, and S Zhou</i> Tate and Lyle Singapore / USA</p>
11h15	Coffee / Posters	
11h50	<p>74 Use of protein–polysaccharides based hydrocolloid system for improved targeted delivery of probiotics</p> <p><i>Iqra Yasmin*, Muhammad Saeed, Wahab Ali Khan, lahtisham Ul Haq and Muhammad Azam</i> University of Agriculture, Pakistan Imperial College of Business Studies, Pakistan</p>	<p>68 Rheological properties of stabilizers in high concentrated sugar solutions at low temperature</p> <p><i>Véronique Masselot, Hayat Benkhelifa, Véronique Bosc</i> Irstea, France AgroParisTech, France</p>
12h15	<p>66 Optimization of membrane emulsification parameters and polymer ratio/pH for microencapsulation through Complex Coacervation</p> <p><i>S Ferreira, VR Nicoletti, MM Dragosavac</i> São Paulo State University, Brazil Loughborough University, UK</p>	<p>53 Replacement of sucrose with sweeteners in jelly desserts with additives of cereal flour</p> <p><i>N.V. Nepovinnykh, O.N. Kliukina, N.M. Belova, S. Yeganehzad and N.M. Ptichkina</i> Saratov State Agrarian University, Russia Research Institute of Food Science and Technology, Iran</p>
12h40	<p>41 Probiotic encapsulation by heteroprotein coacervation and comparison with protein/polysaccharide coacervate</p> <p><i>Meng Zhao, Xue Huang, Michael Gaenzle, Katsuyoshi Nishinari, Yapeng Fang</i> Hubei University of Technology, China; University of Alberta, Canada</p>	<p>30 Effect of stabilizers on the rheological properties of sugar solutions analyzed at negative temperature</p> <p><i>Véronique Masselot, Hayat Benkhelifa, Véronique Bosc</i> Irstea, France AgroParisTech, France</p>

13h05	65 Microencapsulation of ginger oil by complex coacervation in batch stirring and atomization: effects of the concentration of wall material <i>S Ferreira, MM Dragosavac, VR Nicoletti</i> <i>São Paulo State University – Brazil</i> <i>Loughborough University, UK</i>	44 Rheological behaviour of low fat cocoa creams based on cellulose ether emulsions <i>M. Espert, T. Sanz, A. Salvador and M.J. Hernández</i> <i>Instituto de Agroquímica y Tecnología de Alimentos Spain.</i> <i>Universitat de València, Spain.</i>
13h30	Lunch / Posters	
	Thursday June 13th 2019	
	Encapsulation and controlled release of actives using hydrocolloids Chair: Prof. Fang Zhong (Jiangnan University)	Hydrocolloids in formulation and process design Chair: Prof. Anwasha Sarkar (University of Leeds)
15h00	73 Protein/polysaccharide co-precipitates for the independent co-delivery of two actives from simple o/w emulsions <i>F Spyropoulos, D Kurukji, P Taylor, IT Norton</i> <i>University of Birmingham, UK</i> <i>Syngenta Ltd, UK</i>	25 Molecular interactions between β -casein and phenolic acids under ultra-high temperature conditions <i>L Conduct, J Kaur, A Hung, S Kasapis, J Ashton</i> <i>RMIT University, Australia</i> <i>Sanitarium Health and Wellbeing Company, Australia</i>
15h25	01 Effect of ribose-induced Maillard reaction on gelatine scaffolds' properties prepared by indirect 3D printing and freeze-drying methods <i>M Stevenson, J Long, P Guerrero, K de la Caba, and A Etxabide</i> <i>AUT University, New Zealand</i> <i>University of the Basque Country, Spain</i>	26 Off flavour development and viscosity changes in high oat fibre UHT model beverages <i>J Ashton, L Katopo, N Alqahtani, J Kaur, S Kasapis,</i> <i>RMIT University, Australia</i> <i>Sanitarium Health and Wellbeing Company, Australia</i>
	Polysaccharide and protein films and coatings Chair: Prof. Fang Zhong (Jiangnan University)	Novel functionality from mixed hydrocolloid systems Chair: Prof. Anwasha Sarkar (University of Leeds)

15h50	16 Antiviral edible coatings based on marine polysaccharides <i>M.J. Fabra, I. Falcó, W. Randazzo, G. Sánchez and A. López-Rubio</i> <i>IATA-CSIC, Spain</i> <i>University of Valencia, Spain</i>	64 Role of the non-covalent and covalent protein-polysaccharide associative interactions in the functionality of the innovative ingredients for the fortification of food with essential lipids <i>MG Semenova, AS Antipova, EI Martirosova, DV Zelikina, NP Palmina, SA Chebotarev, MD Gureeva, YV Samuseva, NG Bogdanova, VV Kasparov, VI Binyukov, and KO Muranov</i> <i>Russian Academy of Sciences, Russia</i> <i>Mendeleev University of Chemical Technology of Russia, Russia</i>
16h15	22 Properties of fish gelatin film containing epigallocatechin gallate fabricated by thermo-compression molding <i>K Nilswan, P Guerrero, K de la Caba, S Benjakul and T Prodpran</i> <i>Prince of Songkla University, Thailand</i> <i>University of the Basque Country, Spain</i>	72 Preparation and characterization of pea protein isolate-maltodextrin conjugates from ultrafine electrospun fibers <i>Ines Kutzli, Daniela Griener, Dario Beljo, Monika Gibis, Stefan K. Baier, Jochen Weiss</i> <i>University of Hohenheim, Germany</i> <i>PepsiCo, USA</i>
16h40	Coffee / Posters	
	Dietary fibre and prebiotic hydrocolloids Chair: Ulrike Einhorn-Stoll (Technische Universität Berlin)	Novel functionality from mixed hydrocolloid systems Chair: Prof. Bettina Wolf (University of Birmingham)
17h15	Invited 03 Dietary fiber, prebiotics and the gut microbiome <i>Stuart Craig</i> <i>DuPont, USA</i>	52 Structural characterization and molecular interactions of β -lactoglobulin, levan and their mixtures <i>C.S. Hundschell, S. Drusch and A.M. Wagemans</i> <i>Technische Universität Berlin, Germany</i>

17h45	23 Effects of sucrose addition on the rheological properties of citrus peel fiber suspensions before and after drying <i>Guéba Agoda-Tandjawa,*, Jacques Mazoyer, Joël Wallecan, Virginie Langendorff</i> <i>Cargill, France / Belgium</i>	5 Acid-induced gelation of the mixtures of κ -carrageenan and fractal whey protein aggregates <i>DS Liu and T Nicolai*</i> <i>Le Mans Université, France</i> <i>Jiangnan University, China</i>
18h10	76 Feeding the microbiota: Structural determination of DP3 galacto oligosaccharide <i>Jesper Wichmann</i> <i>DuPont, Denmark</i>	67 Whey protein isolate (WPI) and carboxymethyl cellulose (CMC) blend films: effect of CMC/WPI ratio on physicochemical properties <i>G. Azevedo, L.M. Pastrana and M.A. Cerqueira</i> <i>International Iberian Nanotechnology Laboratory, Portugal</i>
18h35	17 Enzymatically active (lactose hydrolyzing) biopolymers for food applications <i>M.J. Fabra, B Estevinho, N. Samaniego, I. Sebas, D. Talens-Perales, J. Marín-Navarro, A. López-Rubio and J. Polaina</i> <i>IATA-CSIC, Spain</i> <i>Universidad de Valencia, Spain</i>	19 The effect of cellulose and starch on the rheological and thermal properties of collagen paste <i>M Sobanwa, G Paul, NJ Watson and TJ Foster</i> <i>University of Nottingham, UK</i> <i>Devro Plc, UK.</i>
19h00	End of session	
20h00	Conference Dinner	
	Friday June 14th 2019	
	Plenary Session 4. Chair: Dr. Koro de la Caba (University of the Basque Country)	
9h00	Prof. Antonio Guerrero (Universidad de Sevilla) How rheology can help in the development and stability behaviour of protein-stabilized emulsions	
	Hydrocolloids for stabilisation of emulsions and foams Chair: Prof. Taco Nicolai (Le Mans Université)	Hydrocolloids in soft food nanomaterials Chair: Prof. Frederick Debeaufort (University of Bourgogne)

9h40	45 To be announced <i>K. Kinoshita, T. Miuchi, T. Matsukura, M. Sakata, N. Isobe, N. Sagawa, M. Tachioka, S. Deguchi and M. Nishino</i> <i>San-Ei Gen F.F.I., Inc., Japan</i> <i>Japan Agency for Marine-Earth Science and Technology, Japan</i>	32 Fabrication of supramolecular complexes using valvejet 3D printing-aided colloidal self-assembly <i>S Vadodaria, Y He and T Mills</i> <i>University of Birmingham, UK</i> <i>University of Nottingham, UK</i>
10h05	29 Investigating the emulsifying and emulsion stabilizing capacity of carrot pectin subdomains <i>B. Neckebroeck, S.H.E. Verkempinck, M.E. Hendrickx and A.M. Van Loey</i> <i>KU Leuven, Belgium</i>	10 Effect of protein source on the morphology and flow properties of protein-based emulsion particles used as texture modulators <i>Luca Amagliani, Elyes Ben Sassi, Johann Buczkowski and Christophe Schmitt</i> <i>Nestlé, Switzerland</i>
10h30	61 Effect of different pea protein contents on the physical properties of oil-in-water emulsions and spray-dried microcapsules using mixed protein system <i>Xiang Li, Huiru Tan, Sharon Tingc, Ding Yi, Jiang Jiang, Yuanfa Liu*</i> <i>Jiangnan University, China</i> <i>Abbott, Singapore</i> <i>National University of Singapore, Singapore</i>	70 Isolation and characterisation of amylose-lipid nanomaterials from maize starches modified with stearic acid <i>MN Emmambux, FC Ocloo and OC Wokadala</i> <i>University of Pretoria, South Africa</i>
10h55	Coffee/ Posters	
11h30	54 The role of associative properties of spruce galactoglucomannans in emulsion stabilization <i>M Bhattarai, F Valoppi, PO Kilpeläinen and KS Mikkonen</i> <i>University of Helsinki, Finland</i> <i>Natural Resource Institute, Finland</i>	20 Characterization of the mechanical response of pectin-based gels towards dispersing forces used in top down microgel formation processes <i>G.I. Saavedra Isusi, A. Drieß, H. P. Karbstein, U. S. van der Schaaf</i> <i>Karlsruhe Institute of Technology, Germany</i>

11h55	<p>31 Enzymatic synthesis of maltodextrin lauric acid esters and evaluation of their emulsion and foam stability <i>Yusof Nurhayati, Veronica Giacintucci, Julia Rodriguez Garcia, Afroditi Chatzifragkou and Dimitris Charalampopoulos</i> <i>Universiti Sultan Zainal Abidin, Malaysia</i> <i>University of Reading, UK</i></p>	<p>34 Pickering emulsions stabilised by pea protein microgel particles: Influence of pH and ionic strength <i>Shuning Zhang, Melvin Holmes, Rammile Ettelaie and Anwasha Sarkar</i> <i>University of Leeds, UK</i></p>
12h20	<p>62 Atomic force microscopy studies of the nanomechanical properties of natural oil bodies <i>Nan Yang,*, Chunxia Su,, Junji Jia, Robert L. Leheny, Katsuyoshi Nishinari, Yapeng Fang</i> <i>Hubei University of Technology, China</i> <i>Wuhan University, China</i> <i>Johns Hopkins University, USA</i></p>	<p>33 Polymer-coated Pickering emulsions as a strategy to control in vitro gastric digestion <i>Andrea Araiza Calahorra, Alan R. Mackie, Anwasha Sarkar</i> <i>University of Leeds, UK</i></p>
12h45	<p>Closing remarks</p>	
13h00	<p>End of conference</p>	