

Programme

	Tuesday June 11th 2019	
13h00	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 Chair: Dr. Graham Sworn (DuPont)	Innovative techniques of characterization and processing Chair Prof. Peter Williams (Glyndŵr University)
15h55	01 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>	07 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 Toulouse, France</i>
16h20	02 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>	08 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	

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	Chair: Prof. Margurite Rinaudo	Chair: Dr. Claus Rolin (CPKelco)
17h20	<p>03 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>09 Stability evaluation of highly concentrated emulsions using Diffusing Wave Spectroscopy (DWS) <i>R Ramsch, Y Nagazi, E Woodcock, G Brambilla, Y Lefevre, G Meunier</i> <i>Formulaction, Toulouse, France</i></p>
17h45	<p>04 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>10 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>05 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>11 Chitosans and cyclodextrin polymers to design new biodegradable antifungal coating <i>A Loron, C Gardrat¹, V Atanasova-Penichon, N. Tabary, B. Martel and V Coma</i> <i>Laboratoire de Chimie des Polymères Organiques, France</i> <i>Department Centre INRA de Nouvelle Aquitaine—Bordeaux, France</i> <i>Université de Lille Batiment, France</i></p>
18h35	<p>06 Bioinspired food waste-based nanofibres and scaffolds to generate novel food functionalities <i>Y. Gonzalez-Espinosa, R. Chandraballi, 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>12 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	

Wednesday June 12th 2019			
	Plenary Session 2. Chair: Prof. Katsuyoshi Nishinari (HUT, China)		
9h00	Prof. Taco Nicolai (Le Mans Université) Heat induced gelation of casein micelles: Effects of adding minerals and whey		
9h40	Prof. Bettina Wolf (University of Birmingham) Consumer-driven hydrocolloid based food design considering interactions with saliva		
	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;">Effects of hydrocolloids on oral processing and tribology Chair: Mr. Johann Lukanowski (Doehler)</td> <td style="width: 50%; text-align: center;">Hydrocolloid structure and functionality Chair: Dr. Paulo Fernandes (Nestlé)</td> </tr> </table>	Effects of hydrocolloids on oral processing and tribology Chair: Mr. Johann Lukanowski (Doehler)	Hydrocolloid structure and functionality Chair: Dr. Paulo Fernandes (Nestlé)
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11h15	Coffee / Posters		

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11h50	<p>15 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></p>	<p>21 Methyl esterification patterns of commercial and chemically modified pectins <i>E Jermendi, M Beukema, P de Vos and H. Schols</i> <i>Wageningen University and University Medical Center Gronigen, Netherlands</i></p>
12h15	<p>16 Multiscale rheology of hydrocolloid microgel suspensions <i>HM Shewan, JR Stokes</i> <i>The University of Queensland, Australia</i></p>	<p>22 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></p>
12h40	<p>17 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></p>	<p>23 Structure and emulsifying properties of nanoparticles of natural gums <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></p>
13h05	<p>18 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></p>	<p>24 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></p>
13h30	Lunch / Posters	

Wednesday June 12th 2019		
	Polysaccharide interactions and rheology Chair: Dr. V. Kontogiogos (University of Huddersfield)	Bioactive hydrocolloids Chair: Prof. Steve Cui (University of Guelph)
15h00	<p>25 Ca²⁺-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></p>	<p>31 Structure and gastroprotective activity of a water-soluble beta-D-(1,6) glucan from the fruiting body of <i>Hericium erinaceus</i> <i>Ming-Yong Xie*</i> <i>Nanchang University, China</i></p>
15h25	<p>26 Adsorption behaviour of hydroxypropyl cellulose derivatives on hydrophobic surfaces: Impact of bile salts <i>J Zornjak, A Ester, K Edgar and C Fernandez-Fraguas</i> <i>Virgunia tech, USA</i></p>	<p>32 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></p>
15h50	<p>27 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></p>	<p>33 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></p>
16h15	<p>28 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></p>	<p>34 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></p>
16h40	Coffee / Posters	

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17h15	<p>29 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></p>	<p>35 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></p>
17h40	<p>30 Polysaccharides from sunflower stalk pith: Structure and functionality <i>S. Cui Agriculture and Agri-Food, Canada</i></p>	<p>36 Structural and conformational properties of glucomannans from <i>Amorphophallus</i> tubers and Aloe gels <i>Shao-Ping Nie</i> <i>Nanchang University, China</i></p>
18h05	<p>Food Hydrocolloid Trust Medal Lecture. Prof. Marguerite Rinaudo Chair: Dr Graham Sworn (DuPont)</p>	
18h55	Presentation of Medal	
19h00	Poster session sponsored by Elsevier with Tapas and Drinks	

Thursday June 13th 2019							
	Plenary 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 (University of Bourgogne) Use of gelatins and chitosans encapsulating natural extracts for the development of active bio-packaging: a review and latest results						
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11h15	Coffee / Posters						

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11h50	<p>39 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></p>	<p>46 Molecular interactions between beta-casein and phenolic acids under ultra-high temperature conditions <i>L Condict, J Kaur, A Hung, S Kasapis, J Ashton</i> <i>RMIT University, Australia</i> <i>Sanitarium Health and Wellbeing Company, Australia</i></p>
12h15	<p>40 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></p>	<p>47 Replacement of sucrose with sweeteners in jelly desserts with additives of cereal flour <i>N.V. Nepovinnykh, O.N. Kliukina, N.M. Belova, S. Yeganehzad and N.M. Ptichkina</i> <i>Saratov State Agrarian University, Russia</i> <i>Research Institute of Food Science and Technology, Iran</i></p>
12h40	<p>41 Probiotic encapsulation by heteroprotein coacervation and comparison with protein/polysaccharide coacervate <i>Meng Zhao, Xue Huang, Michael Gaenzle, Katsuyoshi Nishinari, Yapeng Fang</i> <i>Hubei University of Technology, China;</i> <i>University of Alberta, Canada</i></p>	<p>48 Effect of stabilizers on the rheological properties of sugar solutions analyzed at negative temperature <i>Véronique Masselot, Hayat Benkhelifa, Véronique Bosc</i> <i>Irstea, France</i> <i>AgroParisTech, France</i></p>
13h05	<p>42 Optimization of membrane emulsification parameters and polymer ratio/pH for microencapsulation through Complex Coacervation <i>S Ferreira, VR Nicoletti, MM Dragosavac</i> <i>São Paulo State University, Brazil</i> <i>Loughborough University, UK</i></p>	<p>49 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</i> <i>Spain.</i> <i>Universitat de València, Spain.</i></p>
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	43 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> AUT University, New Zealand University of the Basque Country, Spain	50 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> RMIT University, Australia Sanitarium Health and Wellbeing Company, Australia
	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)
15h25	51 Antiviral edible coatings based on marine polysaccharides <i>M.J. Fabra, I. Falcó, W. Randazzo, G. Sánchez and A. López-Rubio</i> IATA-CSIC, Spain University of Valencia, Spain	53 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> Russian Academy of Sciences, Russia Mendeleev University of Chemical Technology of Russia, Russia
15h50	52 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> Prince of Songkla University, Thailand University of the Basque Country, Spain	54 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> University of Hohenheim, Germany PepsiCo, USA
16h15	Coffee / Posters	

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	Dietary fibre and prebiotic hydrocolloids Chair: Dr. Ulrike Einhorn-Stoll (Technische Universität Berlin)	Novel functionality from mixed hydrocolloid systems Chair: Prof. Bettina Wolf (University of Birmingham)
16h40	59 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>	55 Structural characterization and molecular interactions of β -lactoglobulin, levan and their mixtures <i>C.S. Hundscheil, S. Drusch and A.M. Wagemans</i> <i>Technische Universität Berlin, Germany</i>
17h10	60 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>	56 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>
17h35	61 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>	57 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>
18h00		58 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>
18h30	POSTER PRIZE PRESENTATIONS	
20h00	Conference Dinner	

Friday June 14th 2019		
Plenary Session 4. Chair: Prof. 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	62 Emulsifying properties of gum ghatti treated with high thermal condition <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>	67 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	63 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>	68 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	64 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>	69 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	65 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>	70 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>

11h20	<p>66 Pickering emulsions stabilised by pea protein microgel particles: Influence of pH and ionic strength <i>Shuning Zhang, Melvin Holmes, Rammile Ettelaie and Anwesha Sarkar</i> University of Leeds, UK</p>	<p>71 Brush-like polysaccharides with motif-specific interactions <i>Gleb E. Yakubov, Long Yu, Elliot P. Gilbert and Jason R. Stokes</i> University of Nottingham, UK The University of Queensland, Australia Australian Nuclear Science and Technology Organisation, Australia</p>
11,45	Closing remarks	
	End of conference	