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| **DAY****ONE** | **Gums and Stabilisers for the Food Industry** |
| **Tuesday, 3rd of June 2025**  |
|  | Registration |  |  |  |  |
| **13.00 – 13.15** | **Opening Ceremony** |  |  |  |  |

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| **13.10 – 13.45** | **Plenary lecture 1**  | **Why a food is more than the sum of its ingredients: the role of food structure in starch digestion of pulse-based foods** T Grauwet1 & D Duijsens1 1Laboratory of Food Technology, Belgium |
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| **Session A** | **Enhancement of hydrocolloid Functionality** |  |  | **Session B** | **Human Health, Dietary Fibre and Digestibility** |  |
| 13.45 – 14.10 | **Keynote 1 Dietary Fibre and Starch Structures affects Gut Microbiota and Metabolites** Sushil Dhital Monash University, Australia  |  | 13.45 – 14.10 | **Keynote 2 Crafting sustainable polysaccharide ingredients for precision nutrition** Mario M. Martinez, University of Valladolid, Spain  |
| 14.10 – 14.3014.30 – 14.5014.50 – 15.10 | **P1 Towards clean-label solutions for plant-based foods: combining commercial plant protein isolates and using enzymes to modify gel properties**Senna W.P.M. Janssen, Laurice Pouvreau, Renko J. de Vries, Wageningen University, the Netherlands**P3 Non-destructive Techniques for Hydrocolloid Characterization: from particle sizing to micro-rheology.**G.M. Conley, J. Medinger and A. Vaccaro, LS Instruments AG, Switzerland**P5 High temperature thermo-electric treatments as an innovative strategy to improve the techno-functional potential of vegetable proteins.**Ana Leitea, Luis Loureiroab, Zita Avelara, Ricardo N. Pereireab and Rui M. Rodriguesab **,** aUniversity of Minho**,** b LABBELS – Associate Laboratory , Portugal  |  | 14.10 – 14.3014.30 – 14.5014.50 – 15.10 | **P2 In vitro digestion and release of bioactive peptides from chitosan-alginate polyelectrolyte complexes**Yoni Atma1 2, Amin Sadeghpour1, Brent S. Murray1\*, Francisco M. Goycoolea1,3, 1University of Leeds, UK, 2Universitas Trilogi, Indonesia, 3University of Murcia, Spain**P4 Impact of individual wet and dry fractionation processing steps on pea protein composition and in vitro digestibility**Hanhong Lu, Markus Stieger, Edoardo Capuano, Maarten Schutyser and Ciarán Forde, Wageningen University & Research, The Netherlands**P6 Rheological characterization of in vitro digested tube feed to minimize aspiration risk**F Rummel1, Q Saleem2, X Guo3, C Strasser1, F Herkenhoff3, L Zhang2, S Lipinski3, S Küspert1 and A Aufderhorst-Roberts2,4 1NETZSCH Germany 2University of Durham, UK 3German Institute of Food Technologies, Germany 4University of Liverpool, UK |

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| **15.10 – 15.40** | **Coffee break** |  |  |  |

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| **Session C** | **Enhancement of hydrocolloid Functionality** |  |  | **Session D** | **Human Health, Dietary Fibre and Digestibility** |  |
| 15.40 – 16.00 | **P7 Production of low viscous pectin-rich carrot dietary fibre by enzymatic hydrolysis and high-pressure homogenisation** R. Morales-Medina1, R. Pérez-Gálvez2, J. Steffan3, R. Schmidt3, M Bunzel3 and S. Drusch1. 1Technische Universität Berlin, Germany, 2University of Granada, Spain, 3Karlsruher Institut für Technologie, Germany |  | 15.40 – 16.00 | **P8 Modifying digestion in a dense wheat gluten network through the addition of cellular legume flour**GAI Boisset, CG Forde, M Stieger and E Capuano, Wageningen University, The Netherlands |
| 16.00 – 16.20 | **P9 On the Possibility of Inter-Transglycosylation by the Branching Enzyme *Rhodothermus obamensis***Maurice K.H. Essers1, Lambertus A.M van den Broek1, Hans Leemhuis2, Johannes H. Bitter31Wageningen Food & Biobased Research, 2Royal Avebe, Avebe, 3Wageningen University, the Netherlands |  | 16.00 – 16.20 | **P10 Boosting Starch-Phenolic Interactions to Modulate the Multi-Scale Structure of Starch and Reduce Digestibility**Maria Benlloch-Tinoco1, Pedro Rivero-Ramos1, Carlos E. Carranza-Gutierrez2, Joel Giron-Hernandez1, James Railton1, Piergiorgio Gentile3, Dolores Rodrigo4 , 1Northumbria University, UK, 2Universidad Nacional Abierta a Distancia,Colombia, 3Newcastle University, UK, 4Institute of Agrochemistry and Food Technology, Spain |
| 16.20 – 16.40 | **P11 Subcritical Water Treatment of Cereal Brans for fiber solubilization and enhanced functional properties**D Salvati, FL Brochiero, E Menalla, J García-Sern2, D Cantero and L Román, University of Valladolid, Spain |  | 16.20 – 16.40 | **P12 Unveiling the effect of whey protein hydrolysates on gut microbiota**G Di Filippo, S Calligaris, M Marino, A Rossi, N Renoldi, F Marroni and N Innocente, University of Udine, Italy |
| 16.40 – 16.45 | **FLASH 1 Modeling of extrusion process to reduce allergenicity in snack with greek nuts**Evgenia N. Nikolaou, Evangelia D. Karvela, Eftychios Apostolidis, Vaios T. Karathanos, Harokopio University of Athens, Greece |  | 16.40 – 16.45 | **FLASH 5 Effects of polyphenols with different hydroxyl content on the structure, physicochemical properties and *in vitr***o **anaerobic fermentation of Cyperus esculentus starch-polyphenol V-type complex**Y F Yu1, M Q Jian1, M J Ye1, Y Qiao1,B Xu1, Y Q Cheng2 and J Gan1, 1Yantai University, 2China Agricultural University, China |
| 16.45 – 16.50 | **FLASH 2 Tuning functional properties by starch by a combination of enzymatic treatment and infrared processing**Semwal, Jyotiab & Meera, M.S.a, *aCentral Food Technological, Research Institute, India* *bUniversity of Leeds, UK* |  | 16.45 – 16.50 | **FLASH 6 Production of sugar reduced ice cream by incorporation of inulin and low viscous carrot soluble dietary fibre** E.Thorenz1, B. Bürgel1, R. Morales-Medina1, L. J. Wagner2, M. Bunzel2, S. Drusch1, 1Technische Universität Berlin, 2Karlsruhe Institute of Technology, Germany |
| 16.50 – 16.55 | **FLASH 3 Impact of Heat Treatment on the Molecular Interactions of Pea Protein Fractions**J H Seibt1,2, M A Schulz2, C S Hundschell1,2, A M Wagemans1,2, 1Technical University Dresden, 2Technical University Berlin, Germany |  | 16.50 – 16.55 | **FLASH 7 Preparation of dietary fibre from soybean hulls and its application as fat replacer in low-fat ice cream**Huiling Yan a1, Xiangyu Liu a1, Wenjing Zhang a, Zhaoxiang Ma a, Shanan Chen a, Hui Zhang a, Jie Xiaob, Elke Scholtenc, Yuan Li a,\*, aChina Agricultural University, bSouth China Agricultural University, China., *CWageningen University, the Netherlands* |
| 16.55 – 17.00 | **FLASH 4 Driving pea and whey protein hydrolysis towards the development of hybrid beverages with improved foamability** G Di Filippo1, N Innocente1, S Melchior2 and S Calligaris1, 1University of Udine, 2San Raffaele University, Italy |  | 16.55 – 17.00 | **FLASH 8 Sex-based differential digestibility of emulsions: A study into the digestion of edible emulsions stabilized by different emulsifiers** Mijal Perez, Leehen Mashiah, Eden Beck, Carmit Shani Levi, Uri Lesmes\* Technion – Israel Institute of Technology, Israel |
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| **17.10 – 18.30****18h30** | **Poster Session I (40-50 posters)****Welcome reception** |  |  |  |
| **DAY****TWO** | **Gums and Stabilisers for the Food Industry** |
| **Wednesday, 4th of June 2025**  |

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| **09.00 – 09.35** | **Plenary lecture 2**  | **Tailoring plant protein aggregation to deliver functionality in complex food systems C.Schmitt. L.Amagliani, G.de Oliveira Reis, J. Buczkowski, C. Bovay, F. Andetsion,A. Endara, Nestle Research, Lausanne 26, Switzerland** |
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| **Session E** | **Hydrocolloids to control food structure** |  |  | **Session F** | **Interfacial aspects** |  |
| 09.35 – 109.00 | **Keynote 3 Plant protein-based microgels: a mouthfeel enhancing approach** A. Sarkar,University of Leeds, UK |  | 09.35 – 10.00 | **Keynote 4 Legume cells: Exploiting their digestive breakdown for healthier food solutions**Cathrina Edwards et alQuadram Institute Bioscience, Norwich, UK. |
| 10.00 – 10.20 | **P13 Hydrocolloid-Based Fat Analogues: Advancing the Texture and Taste of Plant-Based Meat Products**Roman Buckow, Deepa Agarwal, and Yakindra Timilsena, La Trobe University, Australia |  | 10.00 – 10.20 | **P14 Emulsifying mechanism of OSA-modified potato starch in 5% oil-in-water emulsions**Louise Krebs1,2, Betül Yesiltas1, and Charlotte Jacobsen1 1Technical University of Denmark, Denmark. 2KMC Kartoffelmelcentralen, Denmark. |
| 10.20 – 10.4010.40 – 11.00 | **P15 Linking physicochemical properties to sensory perception of plant-based meat analogues patties: Retained water and released serum enhance juiciness and boost flavour intensity** Y Zhang, G Sala, E Scholten and M Stieger, Wageningen University, the Netherlands**P17 Decoding meat analogues: insights into ingredient structure-function relationships** T van Esbroeck, G Sala, M Stieger and E Scholten, Wageningen University, The Netherlands |  | 10.20 – 10.4010.40 – 11.00 | **P16 Sulfonated Cottonseed Hydrolysates with Adjustable Amphiphilicity as Environmental -Stress Stable Emulsifiers**Kwame Eduam Baiden Frempong1, Guiqiang He1, Meng Kuang2\*, Min Xue3, Jie Wang3, Yanxia Wei1\*, Jian Zhou1\*, 1Southwest University of Science and Technology, 2National Key Laboratory of Cotton Bio-breeding and Integrated Utilization, 3IChinese Academy of Agricultural Science, PR China **P18 Multiphase systems – new challenges for the stability and stabilizers evaluation**Maciej Jarzębski, Poznań University of Life Sciences, Poland |

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| **11.00 – 11.20** | **Coffee break** |  |  |  |

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| **Session G** | **Hydrocolloids to control food structure** |  |  | **Session H** | **Interfacial aspects** |  |
| 11.20 – 11.4011.40 – 12.0012.00 – 12.2012.20 – 12.4012.40 – 13.00 | **P19 Use of cellulose microfibrils and potato protein to form double network gels**Ieuan Roberts-Harry a b \*, Braulio A. Macias Rodriguez a, §, Krassimir P. Velikov a b c \*.aUnilever,.bUniversity of Amsterdam.cUtrecht University, The Netherlands.§ Current address: Food University of Illinois, USA.**P21 Tuning Cellulose Microfibril Containing Plant-Protein Gels by Shear** L Schulte1,2, KP Velikov1,2,3 1Unilever, 2University of Amsterdam, Utrecht University, The Netherlands**P23 Impact of Protein Denaturation and Solubility on Structuring and Gelation of Plant Proteins**E R Koester1,2, J H Seibt1,2, A M Wagemans1,2 1Technical University Dresden, 2Technical University Berlin, Germany**P25 Role of polysaccharides in ice cream texture and aroma release** Camila Cossettin Teixeira1,2, Michele Pedrotti1, Lorenzo Gennari3, Sala Guido4, Andrea Cavallero3, Simone Asteggiano3, Francesco Spataro3, Iullia Khomenko1, Flavia Gasperi1,2, Franco Biasioli1, 1Fondazione Edmund Mach, 2University of Trento, 3Sorermartec Ferrero Group, Italy, 4Wageningen University, the Netherlands**P27 The development of agar fluid gels for fat reduction in high-sugar bakery fillings.**Cara Anderton1, Bettina Wolf1, Kristina Lodaitė2, Fotis Spyropoulos1, *1University of Birmingham,* , *2pladis Global, UK* |  | 11.20 – 11.4011.40 – 12.0012.00 – 12.2012.20 – 12.4012.40 – 13.00 | **P20 Improvement of Amphipathic Properties with Molecular Structure Unfolding and Activation of Cottonseed Protein as Ultra Stable and Safe Emulsifier**Kwame Eduam Baiden Frempong1, Guiqiang He1, Meng Kuang2\*, Peng Jun3, Min Xue4, Yanxia Wei1\*, Jian Zhou1\* 1Southwest University of Science and Technology, PR China 2National Key Laboratory of Cotton Bio-breeding and Integrated Utilization 3Chinese Academy of Agricultural Sciences, PR China**P22 Solubility influences the colloidal stability of lentil protein emulsions**N Malterre1, F Bot2, EK Arendt1, E Zanini1,3, and JA O’Mahony11University College Cork, Ireland, 2University of Parma, 3University of Rome, Italy**P24 Casein stabilized interfaces, the role of molecular structure**Anteun de Groot, Etske Bijl, Leonard Sagis, *Wageningen University The Netherlands***P26 Linking adsorption dynamics and interfacial viscoelasticity to droplet formation using microfluidics: Insights from faba and whey protein mixtures** Katherine Dybal-Grasberger, Dionysios D. Neofytos, Sandra B. Gregersen, and Milena Corredig, Aarhus University, Denmark**P28 Common bean proteins: similar interfacial rheology, distinct interfacial structures and functionalities**Wanting Yin, Jasper Landman, Jack Yang, Leonard M.C. Sagis, Wageningen University, the Netherlands |

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| **13.00 – 14.00** | **Lunch** |  |  |  |

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| **14.00 – 14.35** | **Plenary lecture 3**  | **Valorisation strategies to obtain hydrocolloids of interest for food and food packaging**María José Fabra et al Institute of Agrochemistry and Food Technology (IATA), Spain |
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| **Session I** | **Hydrocolloids to control food structure** |  |  | **Session J** | **Interfacial aspects** |  |
| 14.35 – 14.35 | **P29 Utilizing capillary forces to structure protein oleogels**Annika Feichtinger, Wageningen University,The Netherlands |  | 14.35 – 14.35 | **P30 Unrefined pistachio shell powder as multifunctional stabilizing agent for emulsions and foams**Roxane Grard1, Marine Moussier1, Cyprien Bouju1, Florent Boissou2, Julien Souquet-Grumey2, David Blumenthal1, Delphine Huc-Mathis1\*, 1INRAE, AgroParisTech, 2Biosedev, France |
| 14.35 – 14.5514.55 – 15.15 | **P31 Clean label oleogels from legumes as fat source in puff pastry** T Sanz1, S Bobadilla1, Q Wang2, C Hu, M. Espert, and A Salvador 1Instituto de Agroquímica y Tecnología de Alimentos, Spain, 2Wuhan Polytechnic University, China**P33 Mimicking the melting profile of adipose tissue through a controlled coalescence in dense emulsions**Gijs Konings, Elke Scholten and Costas Nikiforidis, Wageningen University, The Netherlands |  | 14.35 – 14.5514.55 – 15.15 | **P32 Techno-functionality of pigeon pea proteins and their interfacial properties at the air-water interface**C Gamonpilas1, J Buakaew1, P Methacanon2, P Boonkor2 and LMC Sagis2, 1National Metal and Materials Technology Center, Thailand 2Wageningen University the Netherlands**P34 Microbubble powders from freeze-dried Pickering emulsions**Q Wang1,3, A Poortinga2, C Cheng1 , N Harmelen1, Y Li3, E Scholten1, and R de Vries1, 1Wageningen University, 2Eindhoven University of Technology, The Netherlands, 3China Agricultural University, China |

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| **15.15 – 15.40** | **Coffee break** |  |  |  |

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| **Session K** | **Hydrocolloids to control food structure** |  |  | **Session L** | **Interfacial aspects** |  |
| 15.40 – 16.00 | **P35 Stabilization of gluten-free starch-based model systems via arabinoxylan-protein networks**Ulrich Sukop1, Denisse Bender1, Stefano D‘Amico2, Mario Jekle3, Regine Schönlechner1, Konrad J. Domig1, 1University of Natural Resources and Life Sciences, 2Institute for Animal Nutrition and Feed, Austria, 3University of Hohenheim, Germany |  | 15.40 – 16.00 | **P36 Predicting emulsion viscosity by encoding neural networks with physics; slowly removing the A from AI**Meinders, Jack Yang, Erik van der Linden, Wageningen University, the Netherlands |
| 16.00 – 16.20 | **P37 Quantification of Anisotropic Microstructures in Gluten Network Formed by Addition of CMC**Jens Saalbrink1,2, Francesca Serra3, José C. Bonilla1,2**,** University of Copenhagen, University of Southern Denmark, Denmark |  | 16.00 – 16.20 | **P38 Tribology and rheology of model water-in-water emulsions**C Wang1, BS. Murray1, M Bryant2, S Lee1, A Sarkar1\* 1 University of Leeds, 2University of Birmingham, UK |
| 16.20 – 16.25 | **FLASH 9 Development of Novel Bigels Fortified with Carrot Pomace**Nujamee Ngasakul\*, Michaela Freyová, Ali Kozlu, Diana K. Baigts Allende, and Iveta Klojdová, Czech University of Life Sciences, Czech Republic |  | 16.20 – 16.25 | **FLASH 13 Influence of molecular weight on the anti-adhesion bioactivity of exopolysaccharides from Leuconostoc mesenteroides against enterotoxigenic Escherichia coli**TE Pramudito1,2, C Klostermann1, EJ Smid1, HA Schols1 1Wageningen University, the Netherlands 2Atma Jaya Catholic University of Indonesia, Indonesia |
| 16.25 – 16.30 | **FLASH 10 Fostering the protein transition by hybrid food structures: the case study of gels made by milk whey and pea proteins**Sofia Melchior1, Giulia Di Filippo2, Roberta Pratolino2, Nadia Innocente2, Sonia Calligaris2 San Raffaele University, 2University of Udine, Italy |  | 16.25 – 16.30 | **FLASH 14 Generic behavior of pulse proteins in making foam**Penghui Shen1, Solange Ha1, Jinfeng Peng3, Jasper Landman1, Leonard M.C. Sagis1, 1Wageningen University, 2Danone global Research & Innovation, The Netherlands |
| 16.30 – 16.35 | **FLASH 11 Towards an understanding of the structuring mechanisms of 3D printed flour-based matrices**C Dumoulin, C Leverrier, S Berland, C Michon and G Almeida, Université Paris-Saclay, INRAE, AgroParisTech, France |  | 16.30 – 16.35 | **FLASH 15 Exploitation of protein-pectin-polyphenol interactions for stabilization of reduced-oil white bean aquafaba vegan mayonnaise**Ada Ata Miray Büyük & Ahmet Yemenicioğlu\*, 1İzmir Institute of Technology |
| 14.35 – 16.40 | **FLASH 12 Interaction networks of ulvan-based mixed systems** CNS Darko 1, S Humayun 1, AD Premarathna 1, B Agyei-Tuffour 2 NJ Goosen 3, R Tuvikene 11Tallinn University, Estonia, 2University of Ghana, Ghana , 3Stellenbosch University, South Africa |  | 14.35 – 16.40 | **FLASH 16 Formulation of CNC/WPI Complexes for Enhanced Surface Properties and Pickering Emulsion Stabilization**Eda Yildiz 1,2, Zeynep Altintas 11Kiel University, Germany1Middle East Technical University, Turkey |

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| **16.40 – 17.05** | **Keynote Lecture A hydrocolloid approach to food and health** Katsuyoshi Nishinari, *Glyn O. Phillips Hydrocolloids Research Centre, Hubei University of Technology, China* |
| **17.05 – 17.45 17.45 – 18.45** | **Young Scientist Award Lecture****Food Hydrocolloids Trust Medal Lecture** |

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| **19.00** | **BBQ** |  |  |  |

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| **DAY****THREE** | **Gums and Stabilisers for the Food Industry** |
| **Thursday, 5th of June 2025**  |

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| **09.00 – 09.35** | **Plenary lecture 4**  | **Novel microalgae proteins and their structural, functional, nutritional and sustainability aspects**A Mathys, ETH Zurich |
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| **Session M** | **Hydrocolloids to control food structure** |  |  | **Session N** | **Interfacial aspects**  |  |
| 09.35 – 10.00 | **P39 Revisiting Pectin in Food Applications**S.ES Michel, P. Segarra Calbert, L. Sandoz, J. Bascaran Reinking, Nestlé, Switzerland |  | 09.35 – 10.00 | **P40 pH-induced conformational changes of lupin protein-pectin mixtures and their effect on air-water interfacial properties and foaming functionality**Xingfa Ma, Mehdi Habibi, Leonard M.C. Sagis, Wageningen University, the Netherlands |
| 10.00 – 10.2010.20 – 10.40 | **P41 Low methoxyl pectin-based milk gels: Understanding structuring mechanisms in neutral dairy environments**Guéba Agoda-Tandjawa\*, Pierre Daniel, Stéphane Mauduit, Anne-Laure Rouger, Cargill Starches Sweeteners & Texturizers, France**P43 Phase separation in aqueous mixtures with multiple components.**Bot Arjen1,2, van der Linden Erik1 and Venema Paul11Wageningen University,2 Unilever, The Netherlands |  | 10.00 – 10.2010.20 – 10.40 | **P42 Decoding Gum Arabic: Unraveling the Connection Between Structure and Functionality.**F Kersten1, D Martin2, US van der Schaaf2 and D Wefers1, 1Martin Luther University, 2Karlsruhe Institute of Technology, Germany**P44 Improving the stability of pea protein emulsions by phospholipids: a structure-dependent approach.**Kerstin Risse1, Fathinah I. Hasyyati2, Emma Hinderink3, Karin Schröen2, Stephan Drusch1, 1 Technische Universität Berlin, Germany, 2Wageningen University, The Netherlands, 3Delft University of Technology, The Netherlands |

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| **10.40 – 11.20** | **Coffee break** |  |  |  |

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| **Session O** | **Novel hydrocolloids** |  |  | **Session P** | **Encapsulation technologies** |  |
| 11.20 – 11.40 | **P45 Protein isolate from cryo-milled quinoa seeds: a strategy for the design of plant-based soft materials**MCA de Amarante1,2, L Ong2, F Spyropoulos1, S Gras2 and B Wolf1 1University of Birmingham, UK, 2The University of Melbourne, Australia |  | 11.20 – 11.40 | **P46 Comparative assessment of plant protein isolates in the stabilization and functional characterization of anthocyanin-loaded microcapsules**H Aktaş, JA Custodio-Mendoza1, Marcin A. KurekWarsaw University of Life Science, Poland |
| 11.40 – 12.00 | **P47 Zooming in on structural properties of mealworm protein gels with and without added CaCl2 – a study combining rheology and SAXS**M. Klost1, S. Gleisenberg1, S. Drusch1, B. Wu2, O. Holderer, S. Förster2, T. Heiden-Hecht2 1Technische Universität Berlin, 2Jülich Centre for Neutron Science, Germany |  | 11.40 – 12.00 | **P48 Pea protein-alginate hydrogel beads: Impact of bead composition and dimension on vitamin D bioaccessibility**Tugba Dursun Capar1,2\*, Xiaoyan Hu2, David Julian McClements2\*.1Erciyes University, Turkiye, 2University of Massachusetts, USA |
| 12.00 – 12.20 | **P49 Leveraging inherent protein properties to develop readily dispersible plant protein protein - colloidal concentrates**Nirzar Doshi, Jeta Purrini, Paul Venema, Erik van der Linden, Renko de Vries, Wageningen University, The Netherlands |  | 12.00 – 12.20 | **P50 Antioxidant-loaded electrostatic hydrogels with Hibiscus Sabdariffa extracts** Ali Kozlu\*, Nujamee Ngasakul, Iveta Klojdová and Diana K. Baigts-Allende, Czech University of Life Sciences, Czech Republic |
| 12.20 – 12.4012.40 – 13.00 | **P51 Nonlinear rheological behaviour of mixed plant-dairy matrices: the influence of protein solubility**F Duggan12, F Valoppi3, P Lassila3, JA O’Mahony2 and F Bot1, 1University of Parma, Italy, 2University College Cork Ireland, 3University of Helsinki, Finland**P53 Oat Protein Concentrate Produced via Dry Fractionation as a Potential Food Ingredient** D Tagle-Freire, M Stieger, C Forde and M Schutyser Wageningen University, The Netherlands  |  | 12.20 – 12.4012.40 – 13.00 | **P52 Sodium alginate – a promising material for the encapsulation of next-generation probiotics** Thị-Thanh-Trúc PHÙNG\*, Hải Ngân ĐINH\*, Bonastre OLIETE\*, Thomas KARBOWIAK\*\*Université de Bourgogne, France**P54 Chickpea Aquafaba as a Novel Stabiliser for Chili Oleoresin Encapsulation: A Study on Optimisation, Rheological Behaviour and Microstructure**Selvi Secil Sahin1, Alan J. Hernández-Álvarez 1, Lijing Ke1, Peter Ho1, Francisco M. Goycoolea1,2 1University of Leeds, UK, 2University of Murcia, Spain |

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| **13.00 – 14.00** | **Lunch** |  |  |  |
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| **Session Q** | **Novel hydrocolloids** |  |  | **Session R** | **Encapsulation technologies** |  |
| 14.00 – 14.20 | **P55 Insights into the ability of microalgal proteins to promote the survivability of *Lacticaseibacillus rhamnosus GG* during processing, storage and in vitro digestion**J Fortuin1,2, A S Shaplov1, M Iken3, V Fogliano2 and C Soukoulis1 1Luxembourg Institute of Science and Technology, Luxembourg2Wageningen University, The Netherlands 3PM International AG, Luxembourg |  | 14.00 – 14.20 | **P56 Encapsulation of polyphenols and anthocyanins of ripe karonda fruit extract using double W1/O/W2 emulsions: Preparation, characterization and stability**M Ahamad Zabidi1,2 and CP Tan2, 1 Universiti Teknologi MARA, 2Universiti Putra Malaysia, Malaysia |
| 14.20 – 14.4014.40 – 15.0015.00 – 15.20 | **P 57 Algal protein-based 3D-printed fish-analogs as a new approach for sustainable seafood** Samaa Alasibi1, Meital Kazir1, Álvaro Israel2 and Yoav D. Livney\*1  1Israel Institute of Technology, 2The National Institute of Oceanography, Israel**P59 Structuring Ability of Seaweed Soft Particle Suspensions Driven by Polysaccharide Diversity**A Souto-Prieto1, A Cobos1, T Ferreiro1, M Martinez-Sanz2 and P Lopez-Sanchez3, 1Universidade de Santiago de Compostela, 2Instituto de Investigación en Ciencias de la Alimentación, 3Marine Research Institute, Spain**P61 WavePure®, a label-friendly seaweed powder for food, feed, and cosmetic applications: Challenges and Opportunities.**C Le Garnec and G Mangiante, Cargill Starches, Sweeteners and Texturizers, France. |  | 14.20 – 14.4014.40 – 15.0015.00 – 15.20 | **P58 α-Lactalbumin Nanotube as a Novel Delivery System for Food Bioactive Compounds**Jipeng Zhang, Xin Li, Yu Yuan, Zekun Li, Xing Li, Xiangyu Liu, Bin Liu, Yuan Li\***,** China Agricultural University, China.**P60 Preparation and *in Vitro/In Vivo* Characterization of Sustained-Release Moxifloxacin-Carrageenan Complex** Samaa Abdullah and Rana Talal Abu-Hwaij,, Amman Arab University, Jordan**P62 Next-generation prebiotics: Oligosaccharides-protein Maillard-conjugates for selective targeting of proteins to probiotic bacteria in the colon**Stav Peled, Shay Freilich, Hila Hanani, May Cohen-Hakmonb, Yechezkel Kashi, Yoav D. Livney\*, Israel Institute of Technology, Israel. |

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| **15.20 – 15.50** | **Coffee break** |  |  |  |

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| **Session S** | **Novel hydrocolloids** |  |  | **Session T** | **Encapsulation technologies** |  |
| 15.50 – 16.10 | **P63 Insights into the impact of rice husk microfibrillar cellulose on the viscoelastic and thermomechanical properties of model ice cream mixes** S Musollini1, F Favati1, R Tolve1 and C Soukoulis2, 1Verona University, Italy, 2Luxembourg Institute of Science and Technology, Luxembourg. |  | 15.50 – 16.10 | **P64 Microfluidic fabrication of thiolated hyaluronic acid-alginate microsphere with dual adhesion function for colon-targeted co-delivery probiotics and postbiotics**Shuxin Wang, Pu Wang, XuJi Yin,Xinyu Zhu, Minghang Zhao, Hao Chen\* Shandong University, China  |
| 16.10 – 16.30 | **P65 Synthesis and Characterization of Bacterial Cellulose–Alginate Composites: Influence of Mannuronic and Guluronic Acid Ratios on Hydrogel Structure.**P Cazón1, M. Martínez-Sanz2, M. Vallet-Vila1, and P. Lopez-Sanchez3\*, *1University of Santiago de Compostela*, *2Instituto de Investigación en Ciencias de la Alimentación, 3Instituto de Investigaciones Marinas, Spain* |  | 16.10 – 16.30 | **P66 Covalent pectin/arabinoxylan mixed gel for Saccharomyces boulardii entrapment in electrosprayed microbeads**Ohlmaier-Delgadillo Federico, Carvajal-Millan Elizabeth, Islas-Osuna Maria A., Micard Valérie, Antoine-Assor Carole, and Rascón-Chu Agustín\* |
| 16.30 – 16.35 | **FLASH 17 Valorizing agricultural waste: Utilizing corn plant leftover to grow yeast biomass, as a potential source of sustainable protein** Shachar Heppner and Yoav D. Livney\* Technion, Israel Institute of Technology, Israel |  | 16.30 – 16.35 | **FLASH 21 Encapsulation of Blackberry Extract by Basil Seed Gum- Whey Protein Concentrate Nanoemulsion**Samin Sadeghi, Seyed Mohammad Ali Razavi and Maryam Nadi,, Ferdowsi University of Mashhad, Iran |
| 16.35 – 16.40 | **FLASH 18 Microstructural and Diffusive Characterization of Calcium Alginate Hydrogels** Yi Liu, Meinou Corstens, Edoardo Capuano, Karin Schroën, Wageningen University, the Netherlands |  | 16.35 – 16.40 | **FLASH 22 α-Lactalbumin Nanotube as a Novel Delivery System for Food Bioactive Compounds**Jipeng Zhang, Xin Li, Yu Yuan, Zekun Li, Xing Li, Xiangyu Liu, Bin Liu, Yuan Li\*, China Agricultural University, China |
| 16.40 – 16.45 | **FLASH 19 Utilisation of pectin from fermented cabbage waste in jam production**F Cebeci and T Erten, Bayburt University, Türkiye |  | 16.40 – 16.45 | **FLASH 23 Chitosan-Genipin Immobilisation System for *Alcalase*: Targeted Modifications in Sodium Caseinate Hydrolysate** M.C. Mazzocato, J.C. Jacquier, University College Dublin, Ireland. |
| 16.45 – 16.50 | **FLASH 20 Hydrocolloids for enhanced gelation and colloidal stability of precision fermentation-derived β-lactoglobulin**Bas Sapthu1, Kiran Subbarayadu1, Silke Rinsma1, Marcel Wubbolts1, Remco Kornet1 Vivici BV, The Netherlands |  | 16.45 – 16.50 | **FLASH 24 Consumer Acceptance of Resveratrol-Loaded Crackers and Cookies Aiming at Functional Food Development.**Pedro. M. Silva1,2,3, Miguel A. Cerqueira3 , Lorenzo Pastrana3, Manuel A. Coimbra4 , Antonio A. Vicente1,2, Filip Van Bockstaele5, Daylan Tzompa-Sosa5, Koen Dewettinck5, 1University of Minho, Portugal, 2Associate Laboratory (LABBELS), Portugal 3International Iberian Nanotechnology Laboratory, Portugal, 4University of Aveiro, Portugal, 5Ghent University, Belgium |

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| **17.00 – 18.30** | **Poster Session II (40-50 posters)** |  |  |  |

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| **19.30 – 00.00** | **Conference Banquet** |  |  |  |

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| **DAY****FOUR** | **Gums and Stabilisers for the Food Industry** |
| **Friday, 6th of June 2025**  |

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| **09.00 – 09.35** | **Plenary lecture 5**  | **Applications of partial hydrolysis for the structural analysis of polysaccharides**D Wefers, Martin Luther University, Germany |
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| **Session U** | **Hydrocolloid Characterisation** |  |  | **Session V** | **Coatings films and packaging** |  |
| 09.35 – 9.55 | **P67 The Use of Neutron Techniques to Elucidate the Mechanism Behind the Formation of Plant Protein Gels and Fruit Drying**Alice Tiong1, Paul Michalski1, Liliana de Campo2, Dehong Yu2, Nicolas de Souza2, Ulf Garbe2 and Leonie van ‘t Hag1, 1Monash University, 2Australian Centre for Neutron Scattering, Australia |  | 09.35 – 9.55 | **P68 The effect of polyvinyl alcohol (PVA) on swelling behaviour of chitosan (CS) aerogel**Ziqi Zhuang, Edoardo Capuano, Lu Zhang, Wageningen University, the Netherlands |
| 9.55 – 10.1510.15 – 10.3510.35 – 10.55 | **P69 Influence of pH on freeze-structured plant proteins**Evelyn Tait1, Bettina Wolf1, Mark Simmons1, Isabel Fernández2, 1University of Birmingham, UK, 2Heura Foods, Spain**P71 Intrinsic viscosity of exopolysaccharides: determination methods and functionality estimation**C Nachtigall1, C Noack1, A Furch2, L Ernst2, A M Wagemans1, D Wefers2, H Rohm1 and D Jaros1 1Technische Universität, 2Martin Luther University, Germany**Presentation 73 Understanding pea protein-polysaccharide interactions under acidic conditions** Minh Tuan Tran1, Akihiro Nakamura2 and Milena Corredig1, 1Aarhus University, Denmark, 2Ibaraki University, Japan |  | 9.55 – 10.1510.15 – 10.3510.35 – 10.55 | **P70 Influence of annealing and crosslinking of PVA films on gallic acid release kinetics and antioxidant properties.**K. Amouzou1, M. Bôle1, Z. Jamal 2, V. Gaucher 2, S. Degoutin 2, N. Benbettaieb 1 and F. Debeaufort,1 .1University of Burgundy, 2University of Lille, France**P72 Core-shell short nanofibers of sage seed gum-zein by coaxial electrospinning: Fabrication of hydrogel-templated aerogel as colorimetric indicator** Atefeh Farahmand, Seyed Mohammad Ali Razavi, Ferdowsi University of Mashhad, Iran**P74 Water dispersible edible films based on cellulose microfibrils**LJ Philipsen1,2, AP Mathew3, KP Velikov1,2,41 Unilever Innovation Centre, The Netherlands 2University of Amsterdam, the Netherlands, 3Stockholm University, Sweden 4Utrecht University, the Netherlands |

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| **10.55 – 11.20** | **Coffee break** |  |  |  |

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| **Session W** | **Hydrocolloid Characterisation** |  |  | **Session X** | **Coatings films and packaging** |  |
| 11.20 - 11.40 | **P75 Hydrodynamic Parameters of Chanar Brea Gum**Fernanda Torres, Alba Benuzzi, Franco Tonelli, Martin Masuella, Universidad Nacional de San Luis, INFAP-CNICET, Argentina |  | 11.20 - 11.40 | **P76 Comparison of the impact of various natural cross-linkers for gelatin coatings on their functional properties.**C. Poulain, L. El Rassamni, N. Benbettaieb and F. Debeaufort, *University of Burgundy, France,*  |
| 11.40 – 12.00 | **P77 Functional and physicochemical properties of chia seed mucilage extracted using an innovative extraction method**Divyang Solankia, Bhesh Bhandaria, Jatindra K. Sahub, Sangeeta Prakash a aThe University of Queensland, Australia, bIndian Institute of Technology, India |  | 11.40 – 12.00 | **P78 Biodegradable, UV-Blocking, and Antioxidant Films from Alkali-Digested Alfalfa Lignocellulosic Fibers** Sandeep Paudel, Sumi Regmi, and Srinivas Janaswamy, South Dakota State University, USA |
| 12.00– 12.20 | **P79 Formation and characterisation of pectin microgels**Chenghao Li, John M. Frostad, Vassilis Kontogiorgos\* University of British Columbia, Canada |  | 12.00– 12.20 | **P80 Development of plant-based multilayer antimicrobial films for sustainable food packaging**Ting Li, Leonard Sagis, Wageningen University, the Netherlands |
| 12.20 – 12.4012.40 – 13.00  | **P81 Physicochemical and Rheological Characteristics of Hybrid Carrageenans Derived from *Betaphycus gelatinus***Sanjida Humayuna, Amal D. Premarathnaa, Vitalijs Rjabovsb,c, Alan T. Critchleyd, Michael Y. Roledae and Rando Tuvikenea, aTallinn University, bNational Institute of Chemical Physics & Biophysics, Estonia, cInstitute of Riga Technical University, Latvia, dVerschuren Centre for Sustainability in Energy and Environment, Canada, eUniversity of the Philippines, Philippines**P83 Thicker than water: exploring the diverse relatives of *Plantago ovata* to address the narrow hydrocolloid functionality of psyllium in food and the gut**JM Cowley1, L Strkalj1,2, GE Yakubov2, TJ Foster2 and RA Burton1, 1University of Adelaide, Australia, 2University of Nottingham, UK |  | 12.20 – 12.4012.40 – 13.00  | **P82 Extraction of Cellulose Nanocrystals from Various Bamboo Species for Advancing Packaging Material in Cassava Starch-Based Films**Parichat Thipchai1, Kittisak Jantanasakulwong2,Winita Punyodom1, Pensak Jantrawut1, Thomas Karbowiak2, Pornchai Rachtanapun1\* 1Chiang Mai University, Thailand, 2L'Institut Agro, Université de Bourgogne, France**P84 The use of polysaccharides in food applications: unveiling the potentials and limitations** Thị-Thanh-Trúc PHÙNG, María UREÑA, Aurélie LAGORCE, Thomas KARBOWIAK\*Université de Bourgogne, France |
| **13.00 – 13.30** | **Poster Prizes And closing ceremony** |  |  |  |