



Research



12th European Workshop on Food Engineering and Technology

April 17th-18th, 2018

Venue: Technical University of Munich, Chair of Food and Bioprocess Engineering,
Weihenstephaner Berg 1, 85354 Freising, Germany

PROGRAMME

April 16th, 2018

19.00 **Pre-Event Get-Together** at Weissbräu Huber
(General-von-Nagel-Str. 5, 85354 Freising; 400 m from Hotel Bayerischer Hof)

April 17th, 2018

08.30 – 09.00 Registration

09.00 – 09.30 **Welcome and Opening** (D. Knorr, U. Kulozik)

09.30 – 10.00 Varvara Andreaou, National Technical University of Athens, Greece
“Optimization of Virgin Oil Yield and Quality Applying Nonthermal Processing”

10.00 – 10.30 Laurine Bogaert, University of Technology of Compiègne, France
“Studying and Modelling of Oilseeds Continuous Pressing”

10.30 – 11.00 **Coffee Break**

11.00 – 11.30 Valerie Pietsch, KIT – Karlsruhe Institute of Technology, Germany
“Investigations on the Structuring Mechanisms of Plant Proteins During High Moisture Extrusion Processing”

11.30 – 12.00 Pascal Guillet, ETH Zurich, Switzerland
“Development of a New Technology to Generate Low Calorie Food Systems with Dispersed Solid, Fluid and Gas Fraction and Tailored Properties”

12.00 – 12.30 Viktorija Eisinaitė, Kaunas University of Technology, Lithuania
“Innovative Pigment Encapsulation and Stabilization Tools for Meat Products”

12.30 – 14.00 **Lunch Break**

14.00 – 14.30 Denise Felix da Silva, University of Copenhagen, Denmark
“Cheese Powder: From Feed Formulation to Cheese Powder Properties”

14.30 – 15.00 Joseph Dimpler, Technical University of Munich, Freising, Germany
“On the Heat Stability of Concentrated Milk Systems - Kinetics of Heat Induced Dissociation and Aggregation of Casein Micelles”

15.00 – 15.30 Valentyn Maidannyk, University College Cork, Ireland
“Structural ‘Strength’ Concept of Various Food Systems”

- 15.30 – 16.00** **Coffee Break**
- 16.00 – 16.30** Yuxi Deng, Wageningen University, The Netherlands
“Towards Predicting Enzymatic Protein Hydrolysis”
- 16.30 – 17.00** Jesper Malling Schmidt, Aarhus University, Denmark
“A New Two-Step Chromatographic Procedure for Fractionation of Potato Proteins and Comparison of Functional Properties”
- 17.00 – 17.30** Sara Bußler, Leibniz Institute for Agricultural Engineering and Bioeconomy, Bornim, Germany
“Cold Atmospheric Pressure Plasma Treatment of Food Matrices: Tailored Modification of Product Properties along the Value-Added Chains of Plant and Animal Related Products”
- 18.30** **Pick-Up for Dinner** from hotels (Restaurant “Plantage”)

April 18th, 2018

- 09.00 – 9.30** Yifat Cohen, Technion - Israel Institute of Technology, Haifa, Israel
“Bioavailability of Hydrophobic Nutraceuticals Encapsulated within Protein Nano-Particle
- 9.30 – 10.00** Nikolina Liovic, University of Rijeka, Croatia
“Influence of Different Processing Methods on Biological Activities and In Vitro Gastrointestinal Stability of Phenolics from Cultivated Blueberries”
- 10.00 – 10.30** **Coffee Break**
- 10.30 – 11.00** Ana Kalusevic, University of Belgrade, Serbia
“Microencapsulation of Bioactive Compounds and Natural Colorants from some Byproducts of Food Industry”
- 11.00 – 11.30** Roi Rutenberg, The Hebrew University of Jerusalem, Israel
“Omniphilic Polysaccharide-Based Nanotransporters with Cross-Phase Delivery Capabilities and Stimuli Responsive Active Agent Release”
- 11.30 – 12.00** Didem Sanver, University of Leeds, United Kingdom
“Interactions of Flavonoids with Phospholipid-Based Monolayers, Bilayers and Monoglycerides-Based Curved Membranes”
- 12.00 – 13.00** **Lunch Break**
- 13.00 – 15.15** **Brewery Tour** (Bayerische Staatsbrauerei Weihenstephan)
- 15.15 – 16.00** **Julius Maggi Award** and **Bühler Food Engineering Award Ceremonies**
and Closing Remarks