The 8th European Workshop on Food Engineering and Technology
April 1st-2nd, 2014 Quakenbrück, Germany,
German Institute of Food Technologies (DIL)

PROGRAMME:

April 1st, 2014
9.00 – 9.30 Registration at German Institute of Food Technologies
(Prof.-von-Klitzing-Straße 7, 49610 Quakenbrück, Germany)

9.30 Welcome and Opening

9.30 – 10.00 Inauguration of the workshop (Prof. Dr. D. Knorr and Dr. V. Heinz)

10.00 – 10.20 Jeremie Cernela, AgroParisTech, France
„Experimental study and modeling of heat and water transfer during domestic pan-frying“

10.20 – 10.40 Balz Bähler, University of Hohenheim, Germany
„Stress – Temperature limits for anisotropic structuring of pasta filata cheese: a soft matter approach“

10.40 – 11.00 COFFEE BREAK
11.00 – 11.20  Guilhem Raffray, *International Centre for Higher Education in Agricultural Sciences, France*
“Multi-objective optimization for the design of food processes. Application to an innovative hot-smoking process, in an African industrial context”

11.20 – 11:40  Emna Chichti, *National Institute of Agronomic Research (INRA), France*
“Multi-scale approach for understanding the link between Triticum aestivum grain texture and milling behaviour: Focus on the endosperm microstructure and local nano-mechanical properties”

11.40 – 12.00  Delphine Huc, *National Research Institute of Science and Technology for Environment and Agriculture (IRSTEA), France*
“Multi-scale study of industrial semi-hard cheeses: better understanding the eye growth phenomenon”

12.00 – 13.00  LUNCH

13.00 – 13.20  Biniam Kebede, *Leuven Food Science and Nutrition Research Centre (LFoRCe), Belgium*
“From fingerprinting to kinetics in evaluating food quality changes: Process impact comparison after processing and during storage”

13.20 – 13.40  Maksym Krepker, *Technion-Israel Institute of Technology, Israel*
“Antimicrobial polymer nanocomposites with tunable properties for food packaging”

13.40 – 14.00  COFFEE BREAK
14.00 – 14.20 Like Mao, Teagasc Food Research Centre, Ireland
“Monoglyceride Self-Assembled Structure in O/W Emulsions and Its Application to Control Flavor Release”

19.00 DINNER
(Weinhaus Köster, Lange Straße 68, 49610 Quakenbrück)

April 2nd, 2014

9.00 – 9.20 David Lloyd, University of Birmingham, UK
“Food-grade emulsion production using a low energy Rotating Membrane technology”

9.20 – 9.40 Charikleia Chranioti, National Technical University of Athens, Greece
“Microencapsulation of flavoring, colorant and sweetener food compounds”

9.40 – 10.00 Tommaso Roversi, University of Milan, Italy
“Designing food structures for the delivery of targeted functionality: application to bioactives encapsulation”

10.00 – 10.20 COFFEE BREAK
10.20 – 10.40  Erika Georget, German Institute of Food Technologies (DIL), Leibniz University Hannover, Germany
“Geobacillus stearothermophilus spore germination and inactivation mechanisms during innovative multi hurdle combinations for food sterilization”

10.40 – 11.00  Robert Sevenich, Berlin University of Technology, Germany
“High pressure thermal sterilization (HPTS): The way to increase microbial food safety and to mitigate food process contaminants in selected food systems”

11.00 – 12.00  Business meeting, Members EFCE Section Food

12.00 – 13.00  LUNCH

13.00 – 14.00  Julius Maggi Award and closure