

17th European PhD Workshop on Food Engineering and Technology

April 23-24, 2024, Aachen, Germany

PROGRAMME

Mon, April 22, 2022

19.00 – 22:30 **Welcome Reception**, casual get-together, GNT Europa GmbH, Kackertstr. 22, 52072 Aachen

Tue, April 23, 2024

08.30 – 09.00 **Arrival, Registration & Welcome Coffee**, International Academy of the RWTH Aachen University, Orange lecture room, Campus-Boulevard 30, 52072 Aachen

09.00 – 09.30 **Welcome and Opening**

09:30 – 10:00 **Raquel Gonçalves**, *University of Minho, Portugal*

Understanding of the effects of bio-based nanostructures within food matrices

10:00 – 10:30 **Giulia Bisson**, *University of Udine, Italy*

Microbial exopolysaccharides as postbiotics for the development of new functional foods

10.30 – 11.00 **Coffee Break**

11.00 – 11.30 **Eden Eran Nagar**, *Technion, Israel*

Polyphenols structure-dependent bioaccessibility, as affected by processing and interactions with cell wall material

11.30 – 12.00 **Dorine Duijsens**, *KU Leuven, Belgium*

Structure engineering of lentil-based ingredients and foods with targeted macronutrient digestion properties

12.00 – 12.30 **Joncer Naibaho**, *Wroclaw University of Environmental and Life Sciences, Poland*

Modification of brewers' spent grain chemical composition to improve their techno-functionality and antioxidant capabilities

12.30 – 13.30 **Lunch Break**

13.30 – 14.00 **Marianna Giancaterino**, *University of Natural Resources and Life Sciences, Austria*

Understanding of process-structure-interactions during the processing of plant materials by pulsed electric fields (PEF)

14.00 – 14.30 **Till Kaysan**, *Karlsruhe Institute of Technology, Germany*

Potentials and constraints in the process intensification of microwave-assisted freeze-drying

14.30 – 15.00 **Freja Mardal**, *Aarhus University, Denmark*

Investigating cake layer formation during microfiltration of skim milk: Effects on whey protein permeability and filtration performance under different transmembrane profiles

15.00 – 15.30 Coffee Break

15.30 – 16.00 Lisa Berger, University of Hohenheim, Germany

Process, structure and function relationship in ground meat

16.00 – 16.30 Miek Schlangen, Wageningen University, Netherlands

Meat analogues with next generation ingredients

16.30 – 17.00 Corina Sägesser, ETH Zürich, Switzerland

Investigation of meat analogue texturisation based on conventional and microalgal proteins

18:30 – 20:00 City tour, meeting point in front of the Aachen city hall

20:00 – 23:00 Dinner, Kaiserwetter City, Alter Posthof 13, 52062 Aachen

Wed, April 24, 2024

08.30 – 09.00 Arrival & Welcome Coffee

09.00 – 09.30 Ioanna Semenoglou, National Technical University of Athens, Greece

Study and optimization of processes for the recovery of high added value components from fishery by-products

09.30 – 10.00 Elisabeth Kotsoni, Norwegian University of Science and Technology, Norway

Characterization of fractions obtained from the enzymatically hydrolysed mixture of rainbow trout (*Oncorhynchus mykiss*) and Atlantic salmon (*Salmo salar*) side streams pretreated by high-pressure

10:00 – 10.30 Nico Piskors, University of Hohenheim, Germany

Tailoring the rheological properties of fat-free fermented concentrated milk products using high-power ultrasound

10.30 – 11.00 Coffee Break

11.00 – 11.30 Gabriele D'Oria, University of Copenhagen, Denmark

A soft microgel coating to improve the sensory perception of fiber rich foods: impact of gel layer mechanics on in-mouth integrity and sensory properties

11.30 – 12.00 Johannes Burkard, ETH Zürich Switzerland

From Tailored Chocolate Structuring with Additive Manufacturing to Sensory Perception, Neuroimaging and Pupillometry

12.00 – 12.30 Yizhou Ma, Wageningen University, Netherlands

Developing contextualized computer vision techniques to monitor and control complex food processes

12:30 – 13:30 Lunch Break & Jury Meeting

13.30 – 14.00 Award Ceremony and Closing Remarks

Participation and Registration

In order to facilitate the planning, candidates, supervisors, committee members, sponsors and guests are kindly asked to register and to confirm their participation via the following link latest by 22nd March.

<https://register.oxfordabstracts.com/event/25199>

Local Organizer and Venue



The GNT Group is a family-owned company pioneering in the creation of specialized, future-proof products from only natural ingredients. It is internationally renowned for its EXBERRY® portfolio, the leading global brand in Coloring Foods (<https://exberry.com/en/>). Founded in 1978, the company offers unparalleled agricultural competence and process-engineering expertise in delivering solutions from fruit, vegetables and edible plants. GNT is headquartered in the Netherlands, and has global reach with customers in 75 countries and offices all over the world.

Supporting the next generation of food scientists has always been of central importance for GNT. Therefore, we are very proud to host the 17th European PhD Workshop, with the intention to honor PhD students with extraordinary scientific achievements in the field of food engineering and technology.

During the welcome reception, the participants will have the opportunity to visit the GNT research and development facilities in Aachen. The 2-day workshop will be held in the International Academy of the RWTH Aachen University.

The following hotels are in the city center of Aachen (public transport or a cab is needed to reach the workshop venue): Motel One Aachen; Hotel Aquis Grana; Mercure Aachener Dom

Additional Information for Candidates

- Please forward the invitation and agenda to any supervisor or co-supervisor that was not addressed so far. Supervisors or co-supervisors are kindly asked to be present during the event as well.
- You are asked to prepare a 20-minute presentation that will be followed by a 10-minute session for questions and discussion.
- The EFCE Food Engineering Award will be granted to the three best presentations identified by a jury consisting of members from academia and industry. The assessment will be based on criteria related to scientific quality and organization of content, visuals and delivery as well as question responsiveness.
- The winners will receive a trophy money of 3.000 € (1st place), 2.000 € (2nd place) and 1.000 € (3rd place).
- Each of you will receive a travel grant of 600 Euro. Reimbursement will be arranged after the event. Please provide your bank account information in the online registration form.