



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

“Microstructural and rheological properties of different chocolate types during processing”

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