



3rd Edible Soft Matter Conference

7 – 10 July 2025

GENERAL PROGRAM

Sponsors :



Anton Paar



LS Instruments



General Program

Time	Monday 7 th	Tuesday 8 th	Wednesday 9 th	Thursday 10 th
9:00	Course	Plenary	Plenary	/
9:15				
9:30		Oral session	Oral session	Oral session
9:45				
10:00				
10:15		Break	Break	Break
10:30				
10:45	Course	Oral session		
11:00				
11:15				
11:30		Oral session	Oral session	Closing Ceremony
11:45				
12:00				
12:15				
12:30 – 2:30	Lunch & Poster session			
2:30	Trip to Saint-Malo <i>2:00 to 8:30 p.m.</i>	Oral session	Oral session	
2:45				
3:00		Break	Break	
3:15				
3:30		Oral session	Oral session	
3:45				
4:00		Afterwork & Poster session <i>5:30 to 8:30 p.m.</i>	Gala Dinner <i>from 7:30 p.m.</i>	
4:15				
4:30				
4:45				
5:00				
5:15				

: Short courses
 : Plenary sessions
 : Oral sessions
 : Breaks & lunches
 : Others

Monday 7th - Program

Time	Speaker's name	Title
9:00 - 10:30 a.m.	Claire Berton-Carabin	Interface-dominated food systems
10:30 - 11:00 a.m.	Break	
11:00 - 12:30 a.m.	Maciej Lisicki	Culinary fluid mechanics
12:30 - 2:00 p.m.	Lunch	
2:00 - 8:30 p.m.	Trip to Saint-Malo	

Tuesday 8th - Program

Time	Speaker's name	Title
9:00 - 9:45 a.m.	Marta Martínez	Edible architectures: Linking multi-scale structure to digestibility in seaweed-based food systems
9:45 - 10:00 a.m.	Francois Boue	Monitoring food structure during digestion: small-angle scattering, neutron and microscopies imaging, rheology, and computer simulation
10:00 - 10:15 a.m.	Thomas Gibaud	Time temperature superposition in carrageenan gels
10:15 - 10:30 a.m.	Lennard Schulte	Tuning Cellulose Microfibrill Containing Plant-Protein Gels by Shear
10:30 - 11:15 a.m.	Break	
11:15 - 11:30 a.m.	Carolina Gomez	In-situ crystallised lipid stabilisation of oil-in-water nano emulsions
11:30 - 11:45 a.m.	Hanna Demchenko	Starch-based Pickering emulsion added food-grade films: development and characterization
11:45 - 12:00 a.m.	Nirzar Doshi	Coacervation generality in systems involving leguminous-plant protein
12:00 - 12:15 a.m.	Lena Vincent	Stabilization of water-in-water emulsions by complex coacervate core micelles
12:15 - 12:30 a.m.	Koen Wetterauw	Towards a generic, predictive method for air classification of pulses illustrated on adzuki bean for functional protein ingredients
12:30 - 2:30 p.m.	Lunch	
2:30 - 2:45 p.m.	Laurence Ramos	Shear start-up to probe and tune the network structure of model gluten
2:45 - 3:00 p.m.	Gabriele D'Oria	Edible microgel particle suspensions: what is the relationship between microgel particle elasticity and bulk rheology?
3:00 - 3:15 p.m.	Jack Yang	Predicting emulsion viscosity by encoding neural networks with physics; slowly removing the A from AI
3:15 - 3:30 p.m.	José Bonilla	Quantifying Microscopic Droplets in Colloidal Systems through Machine Learning-Based Image Analysis
3:30 - 3:45 p.m.	Freya Knaggs	Applying the Scaled Particle Theory to the problem of kafirin solubilities
3:45 - 4:30 p.m.	Break	
4:30 - 4:45 p.m.	Francesca Bot	Evaluating liquid foam properties of plant protein isolates as egg replacers
4:45 - 5:00 p.m.	Laura Scheldewaert	Removing isolation process-induced aggregates improves the foaming properties of faba bean proteins
5:00 - 5:15 p.m.	Rui Ouyang	Understanding stratification during evaporation of colloidal dispersions (dairy and model)
5:15 - 5:30 p.m.	Gijs Konings	Mimicking the melting profile of adipose tissue through a controlled coalescence in dense emulsions
5:30 - 8:30 p.m.	Afterwork & Poster session	

Wednesday 9th - Program

Time	Speaker's name	Title
9:00 - 9:45 a.m.	Clément de Loubens	Aggregation and gelation of whey proteins under flow
9:45 - 10:00 a.m.	Ruifen Li	Structure characterization of faba bean protein stabilized foams under processing
10:00 - 10:15 a.m.	Margot Grostete	Miniaturization of the fouling of whey proteins in falling film evaporators by microfluidics
10:15 - 10:30 a.m.	Tatiana Porto Dos Santos	Microfluidic EDGE chip to assess interfacial protein adsorption at very short time-scales
10:30 - 11:15 a.m.	Break	
11:15 - 11:30 a.m.	Mhammad Fahim Hussain	Investigating Thermomechanical Structuring of Protein Networks Using closed cavity Rheometer
11:30 - 11:45 a.m.	Gireeshkumar Balakrishnan	Carrageenan Gels Formed Through Crosslinking with Rapeseed proteins
11:45 - 12:00 a.m.	Gökhan Uğur Atıl	Temperature-Dependent Structural Evolution of Defatted and Non-Defatted Pea Globulins: A Small Angle X-ray Scattering (SAXS) and Synchrotron Radiation Circular Dichroism (SR-CD) Study
12:00 - 12:15 a.m.	Vien Monterde	Air/water interfacial properties and thin film drainage dynamics of compositionally diverse wheat flour water extracts
12:15 - 12:30 a.m.	Claire Berton Carabin	The competition between endogenous phospholipids and proteins from pea protein isolate rules their interfacial properties
12:30 - 2:30 p.m.	Lunch	
2:30 - 2:45 p.m.	Ghazi Ben Messaoud	Less for More: Reducing initial Protein Content to Enhance the Viscoelasticity of Heteroprotein Coacervates
2:45 - 3:00 p.m.	Vivek Narsimhan	Predicting the swelling of starch granules using Flory-Rehner theories
3:00 - 3:15 p.m.	Maria Mouktane	Formation of Microcapsules using Rapeseed Proteins
3:15 - 3:30 p.m.	Sylvie Clerjon	Quantitative Magnetic Resonance Imaging to characterize food process. A focus on sodium diffusion
3:30 - 3:45 p.m.	Alexy Brunel	Gelled waters for swallowing disorders: from rheological, tribological and structural characterizations to sensory perception
3:45 - 4:30 p.m.	Break	
4:30 - 4:45 p.m.	Ekaterina Garina	High-moisture extrusion of soy proteins: pH-dependant structure formation mechanism: pH-dependant structure formation mechanism studied by Small-Angle Scattering
4:45 - 5:00 p.m.	Mehdi Habibi	Normal Force Rheology as a New Tool to Characterize Anisotropic Food Structures
5:00 - 5:15 p.m.	Marco Ramaioli	On the influence of the rheology of beverages on texture perception and consistency
5:15 - 5:30 p.m.	Luisa Azevedo-Scudeller	Oleofoms based on dairy proteins as fat replacer
from 7:30 p.m.	Gala Dinner - Origines - Maps link	

Thursday 10th - Program

Time	Speaker's name	Title
9:00 - 9:15 p.m.	Thiemo van Esbroeck	Decoding meat analogues: insights into ingredient structure function relationships
9:15 - 9:30 p.m.	Laura Román	Understanding Plant Proteins Interplay with Starch in Mixed Hydrogels: The Role of Protein Composition and Colloidal State
9:30 - 9:45 p.m.	Elie Matta	Effect of Melting Salts on the Texture of Dense Casein Micelle Suspensions
10:00 - 10:15 p.m.	Julien Bauland	Two step aging dynamics in enzymatic milk gels
10:15 - 11:00 a.m.	Break	
11:00 - 11:15 a.m.	Marjorie Ladd-Parada	Influence of chemo-enzymatic processing on the multi-scale structure and composition of wheat bran
11:15 - 11:30 a.m.	Carolina Ugarte-Pereyra	Design of oleofoams from citric acid esters of monoglycerides
11:30 - 11:45 a.m.	Emmanouil Chatzigiannakis	Interfacial Stresses in Foams: From Microscale Film Dynamics to Macroscale Stability
11:45 - 12:00 a.m.	Wanting Yin	Common bean proteins: similar interfacial rheology, distinct interfacial structures and functionalities
12:00 - 12:30 a.m.	Closing Ceremony	
12:30 - 2:00 p.m.	Lunch	