

## 3<sup>rd</sup> Edible Soft Matter Conference 7 – 10 July 2025

## **ABSTRACTS BOOKLET Posters**

Sponsors:







Anton Paar Teclis LS Instruments





















## List of posters

Number	Speaker's name	Title
P.01	Arlete Maria Lima Marques	Effect of fat source on the microstructure and rheology applications of plant-based protein emulsions for meat analogue of plant-based protein emulsions for meat analogue applications
P.02	Benjamin P. Westberry	Molecular dynamics simulations of dairy systemsone forcefield for both globular and intrinsically disordered dairy proteins
P.03	Bruno Telli Ceccato	Non Aqueous Food Grade Droplets Under AC Electrohydrodynamic Effects
P.04	Caroline Bondu	Development of image analysis methods to characterize image analysis methods to characterize the fibrous structure of High Moisture Extrusion Cooking extrudates
P.05	Charlotte Dumoulin	Investigating the structuring mechanisms of 3D-printed systems made from cereal, pseudo-cereal and legume flours
P.06	Colleen P.K Mudau	Heat-induced gelation of rapeseed oil-in-water emulsion
P.07	Cristhian Francisco	Egg-Free Light Mayonnaise Stabilized by Lupin Protein–Proanthocyanidin Complexes: Rheological, Tribological, and <i>In Vitro</i> Digestibility Studies
P.08	Cyprien Bouju	Cyclic Formulation and Reuse of Raw Materials : Impact on Foam Properties and Material Evolution
P.09	Denis Renard	Coacervation and aggregation in lysozyme/alginate mixtures
P.10	Denis Renard	Lysozyme/Alginate Interaction: structural and thermodynamic insights through ITC and SAXS
P.11	Diana Soto-Aguilar	Species-specific microstructure quantification of rennet-based milk gels
P.12	Elena Köster	Gelation of Soluble and Insoluble Pea Protein Fractions induced by Microbial Transglutaminase
P.13	Elle Wilhelm	From Structure to Failure: Fracture Behaviour in Meat and Plant-Based Meat Analogues
P.14	Elsen Tjhung	Hydrodynamic Theory of Coupled Binary-Fluid Surfactant System
P.15	Erik Juste	Whey protein aggregates modify the structuration of curd during the enzymatic coagulation of milk
P.16	Fathinah Islami Hasyyati	Do Pickering particles provide protection against metal-catalyzed lipid oxidation in emulsions?
P.17	Fien de Witte	Raman spectroscopy of fat-rich foods
P.18	Franciszek Myck	Under pressure – understanding the physics behind brewing espresso
P.19	Guillaume Votte	Deposit characterization for photoprotection performances
P.20	Hao Li	Enzymatic Hydrolysis Alters the Structure and Surface properties of Acacia senegal Gum

Number	Speaker's name	Title
P.21	leuan J. Roberts-Harry	Particle-assisted stabilisation of emulsions using cellulose microfibrils and potato protein
P.22	Jasper Landman	Pulse globulins and albumins on the air-water interface
P.23	Jean Pastol	Formulation of emulsion and foam production in view of making solid food foam
P.24	Jean-Luc Bridot	Monitoring the interfacial crystallization of high melting point oil by drop tensiometry
P.25	Jeta Purrini	Molecular predictors of macroscopic foam functionality of soy proteins
P.26	Laurence Ramos	Shear start-up to probe and tune the network structure of model gluten
P.27	Laurids Pernice	Influence of the Use of Breaker Plates on the Formation of Fibrous Structures in High Moisture Meat Analogues
P.28	Leehen Mashiah	Foods for the sexes: Comparative digestibility of milk and plant-based drinks and proteins
P.29	Lennaert Sanders	Lubricative prperties of semi-crystalline lipid systems
P.30	Luuk Philipsen	Water dispersible edible films based on cellulose microfibrils
P.31	Marco Ramaioli	On the effect of Insoluble Hydrophobic Proteins on the wetting dynamics of soluble thin Films
P.32	Marjorie Ladd-Parada	Mixed arabinoxylan and plant-protein gels
P.33	Michael Coeurvolan	High moisture extrusion to produce innovative plant proteins-based foods with algaes
P.34	Miek Schlangen	Characterizing fibrousness in soft food materials
P.35	Mohammad-Mahdi Assaf	Synergetic Effect of Plant Proteins Mixtures for increasing foams formulations and properties
P.36	Nadia Flarup Laursen	Plant-Based Proteins as Egg White Protein Alternatives in Meringue Model Systems
P.37	Namrah Azmi	Moringa protein-based Pickering emulsions: Formulation of Nutritious Food Spread
P.38	Negar Azizi	Electric Field Induced Assembly of Different Clay Particles at the Water Oil Interface
P.39	Noémie Ourvois-Maloisel	Soybean fibers : a plant-based by-product for stabilizing emulsions
P.40	Norbert Raak	Rheology, microstructure and water holding of acid-induced gels from cross-linked caseinate
P.41	Patrick Rühs	Dynamic proteins in freeze-structuring of food
P.42	Ployfon Boonkor	Interfacial and foaming properties of mung bean and pigeon pea proteins obtained from wet conventional extraction

Number	Speaker's name	Title
P.43	Qingsu Liu	Harnessing Low-Acyl Gellan Gum Edible Coatings to Regulate The Starch Digestibility of Cooked White Rice
P.44	Rini Padinjakkara Ravindranathan	Protein Nanoparticles as Stabilizers for Pickering Emulsions: A Small Angle Scattering Study
P.45	Rose Gazeau	Comment la Composition des Matières Protéiques Végétales peut Influencer la Stabilité et la Rhéologie de Formulations Alimentaires ?
P.46	Roxane Grard	Reversibility of functionality and structure of plant protein dispersions and emulsions upon drying/rewetting: setting the scene
P.47	Rui Liu	Core-shell droplet generation in an on-chip temperature gradient
P.48	Sachin Rathod	Two techniques for direct visualization of how Pickering emulsions deform: rheo-microscopy and micropipette aspiration
P.49	Sebastien Vergne	From liquid to solid foams: towards new mechanically self-assembled gelatin foams
P.50	Sébastien Marze	In vitro digestion of food emulsions: milk, cream, and their vegetal substitutes
P.51	Selvakumar Murugesan	Utilization of Insoluble Proteins from Wet Processing of Coconut for Stabilization of Pickering Emulsions
P.52	Shing Wan	Using coupled phase field models to predict microstructures of acompressible phase separation
P.53	Teng Wang	Evaluating liquid foam properties of plant protein isolates as egg replacers
P.54	Thais Cristina Benatti Gallo	Acid gelation of faba bean protein ingredients
P.55	Thang Tran	Pickering Emulsions in Salad Dressings: A Physicochemical Perspective
P.56	Théo Merland	Water-in-water gel emulsions
P.57	Valerie Lechevalier	Are plant protein ingredients efficient egg white replacers in foams ?
P.58	Véronique Vié	Milk fat globule's digestion by lipase followed at different scales
P.59	Vivek Ramakrishna	Liquid Brain $^{\circledR}$ : Single Shot Biophysical Classification of Complex Food Formulations
P.60	Xuefeng Shen	Understanding the stability of Pickering emulsions using on-chip microfluidics
P.61	Ye Ziyang	Kafirin-based Pickering stabilizers: tailoring interfacial properties