



# 3<sup>rd</sup> Edible Soft Matter Conference

## 7 – 10 July 2025

# GENERAL PROGRAM

Sponsors :



**Anton Paar**



**LS Instruments**





# General Program

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

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

## Monday 7<sup>th</sup> - 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 8<sup>th</sup> - Program

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

## Wednesday 9<sup>th</sup> - Program

| Time               | Speaker's name  | Title   |
|--------------------|---|---|
| 9:00 - 9:45 a.m.   | <b>Clément de Loubens</b>                               | Aggregation and gelation of whey proteins under flow  |
| 9:45 - 10:00 a.m.  | <b>Ruifen Li</b>  | Structure characterization of faba bean protein stabilized foams under processing   |
| 10:00 - 10:15 a.m. | <b>Margot Grostete</b>                                  | Miniaturization of the fouling of whey proteins in falling film evaporators by microfluidics  |
| 10:15 - 10:30 a.m. | <b>Tatiana Porto Dos Santos</b>                         | Microfluidic EDGE chip to assess interfacial protein adsorption at very short time-scales   |
| 10:30 - 11:15 a.m. | <b>Break</b>  |   |
| 11:15 - 11:30 a.m. | <b>Mohammad Fahim Hussain</b>                           | Investigating Thermomechanical Structuring of Protein Networks Using closed cavity Rheometer  |
| 11:30 - 11:45 a.m. | <b>Gireeshkumar Balakrishnan</b>                        | Carrageenan Gels Formed Through Crosslinking with Rapeseed proteins   |
| 11:45 - 12:00 a.m. | <b>Gökhan Uğur Atıl</b>                                 | 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. | <b>Viena Monterde</b>                                   | Air/water interfacial properties and thin film drainage dynamics of compositionally diverse wheat flour water extracts  |
| 12:15 - 12:30 a.m. | <b>Claire Berton Carabin</b>                            | The competition between endogenous phospholipids and proteins from pea protein isolate rules their interfacial properties   |
| 12:30 - 2:30 p.m.  | <b>Lunch</b>  |   |
| 2:30 - 2:45 p.m.   | <b>Ghazi Ben Messaoud</b>                               | Less for More: Reducing initial Protein Content to Enhance the Viscoelasticity of Heteroprotein Coacervates   |
| 2:45 - 3:00 p.m.   | <b>Emmanouil Chatzigiannakis</b>                        | Interfacial Stresses in Foams: From Microscale Film Dynamics to Macroscale Stability  |
| 3:00 - 3:15 p.m.   | <b>Maria Mouktane</b>                                   | Formation of Microcapsules using Rapeseed Proteins  |
| 3:15 - 3:30 p.m.   | <b>Sylvie Clerjon</b>                                   | Quantitative Magnetic Resonance Imaging to characterize food process. A focus on sodium diffusion   |
| 3:30 - 3:45 p.m.   | <b>Alexy Brunel</b>                                     | Gelled waters for swallowing disorders: from rheological, tribological and structural characterizations to sensory perception   |
| 3:45 - 4:30 p.m.   | <b>Break</b>  |   |
| 4:30 - 4:45 p.m.   | <b>Ekaterina Garina</b>                                 | 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.   | <b>Mehdi Habibi</b>                                     | Normal Force Rheology as a New Tool to Characterize Anisotropic Food Structures   |
| 5:00 - 5:15 p.m.   | <b>Marco Ramaioli</b>                                   | On the influence of the rheology of beverages on texture perception and consistency   |
| 5:15 - 5:30 p.m.   | <b>Luisa Azevedo-Scudeller</b>                          | Oleofoms based on dairy proteins as fat replacer  |
| from 7:30 p.m.     | <b>Gala Dinner - <u>Origines</u> - <u>Maps link</u></b> |   |

## Thursday 10<sup>th</sup> - Program

| Time               | Speaker's name                 | Title  |
|--------------------|--------------------------------|--|
| 9:15 - 9:30 p.m.   | /                              | will be announced soon   |
| 9:30 - 9:45 p.m.   | <b>Laura Román</b>             | Understanding Plant Proteins Interplay with Starch in Mixed Hydrogels: The Role of Protein Composition and Colloidal State |
| 9:45 - 10:00 p.m.  | <b>Elie Matta</b>              | Effect of Melting Salts on the Texture of Dense Casein Micelle Suspensions   |
| 10:00 - 10:15 p.m. | <b>Julien Bauland</b>          | Two step aging dynamics in enzymatic milk gels   |
| 10:15 - 11:00 a.m. | <b>Break</b>                   |  |
| 11:00 - 11:15 a.m. | <b>Marjorie Ladd-Parada</b>    | Influence of chemo-enzymatic processing on the multi-scale structure and composition of wheat bran                         |
| 11:15 - 11:30 a.m. | <b>Carolina Ugarte-Pereyra</b> | Design of oleofoams from citric acid esters of monoglycerides  |
| 11:30 - 11:45 a.m. | <b>Ines Pynket</b>             | Impact of time and temperature on the colloidal state of oat proteins  |
| 11:45 - 12:00 a.m. | <b>Wanting Yin</b>             | Common bean proteins: similar interfacial rheology, distinct interfacial structures and functionalities                    |
| 12:00 - 12:30 a.m. | <b>Closing Ceremony</b>        |  |
| 12:30 - 2:00 p.m.  | <b>Lunch</b>                   |  |