



# 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 <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 <i>5:30 to 8:30 p.m.</i>	Gala Dinner <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>	The foaming properties of faba bean 7S and 11S globulins: What makes them different?
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.	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.	Mohammad 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.	Viena 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.	Emmanouil Chatzigiannakis	Interfacial Stresses in Foams: From Microscale Film Dynamics to Macroscale Stability
3:00 - 3:15 p.m.	Maria Moutkane	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 - <u>Origines</u> - <u>Maps link</u>	

## 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>	