



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

## 7 – 10 July 2025

# ABSTRACTS BOOKLET

## Posters

Sponsors :



**Anton Paar**



**LS Instruments**



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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
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