Edible Soft Matter
Rennes 2025

3rd Edible Soft Matter Conference

7 – 10 July 2025

GENERAL PROGRAM

Sponsors :

Anton Paar Teclis Scientific LS Instruments

Université de Rennes IPR Institut de Physique de Rennes Institut des Sciences Chimiques de Rennes INRAE STLO L'INSTITUT agro Rennes Angers OPAALE SCAN MAT cnrs

General Program

<table>
<tr><th>Time</th><th>Monday 7th</th><th>Tuesday 8th</th><th>Wednesday 9th</th><th>Thursday 10th</th></tr>
<tr><td>9:00</td><td rowspan="5">Course</td><td rowspan="2">Plenary</td><td rowspan="2">Plenary</td><td>/</td></tr>
<tr><td>9:15</td><td rowspan="4">Oral session</td></tr>
<tr><td>9:30</td><td rowspan="3">Oral session</td><td rowspan="3">Oral session</td></tr>
<tr><td>9:45</td></tr>
<tr><td>10:00</td></tr>
<tr><td>10:15</td><td rowspan="3">Break</td></tr>
<tr><td>10:30</td><td rowspan="2">Break</td><td rowspan="2">Break</td></tr>
<tr><td>10:45</td></tr>
<tr><td>11:00</td><td rowspan="6">Course</td><td rowspan="5">Oral session</td><td rowspan="5">Oral session</td><td rowspan="3">Oral session</td></tr>
<tr><td>11:15</td></tr>
<tr><td>11:30</td></tr>
<tr><td>11:45</td></tr>
<tr><td>12:00</td><td>Closing Ceremony</td></tr>
<tr><td>12:15</td></tr>
<tr><td>12:30 – 2:30</td><td colspan="4">Lunch & Poster session</td></tr>
<tr><td>2:30</td><td rowspan="13">Trip to Saint-Malo
2:00 to 8:30 p.m.</td><td rowspan="4">Oral session</td><td rowspan="4">Oral session</td><td></td></tr>
<tr><td>2:45</td></tr>
<tr><td>3:00</td></tr>
<tr><td>3:15</td></tr>
<tr><td>3:30</td><td rowspan="3">Break</td><td rowspan="3">Break</td><td></td></tr>
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<tr><td>4:15</td><td rowspan="3">Oral session</td><td rowspan="3">Oral session</td><td></td></tr>
<tr><td>4:30</td></tr>
<tr><td>4:45</td></tr>
<tr><td>5:00</td><td rowspan="3">Afterwork & Poster session
5:30 to 8:30 p.m.</td><td rowspan="3">Gala Dinner
from 7:30 p.m.</td><td></td></tr>
<tr><td>5:15</td><td></td></tr>
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: 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 carrageean 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 mechanismstudied 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**	Oleofoams 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, distinctinterfacial structures and functionalities
12:00 - 12:30 a.m.	**Closing Ceremony**	
12:30 - 2:00 p.m.	**Lunch**	