




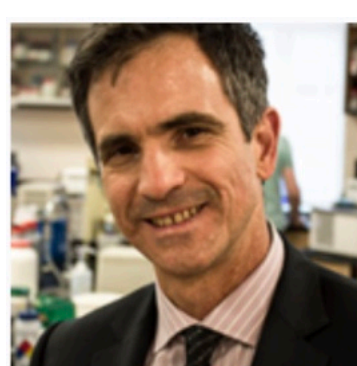




Preliminary Program



Wednesday, November 5		
8.30-9.00	Registration	
9.00-9.30	DOF Conference opening	
Session: Designing novel food structures for delivery of functionality.		
9.30-10.30	Keynote lecture: Amyloid Fibrils as Functional Food Ingredients for Human Nutrition.	<div><div>Raffaele Mezzenga ETH Zurich, Switzerland</div></div>
10.30-11.00	Coffee break & poster session	
11.00-12.00	Oral Presentations	
12.00-13.00	Keynote lecture: Modulating Phase Behavior and Protein Secondary Structure in the Texturization of Plant Protein Isolates	<div><div>Job Ubbink University of Minnesota, USA</div></div>
13.00-14.30	Lunch break & poster session	
Session: Modulating functionality of food matrices by emerging/novel technologies.		
14.30-15.30	Keynote lecture: Processing-Driven Design of Nutritious Food Structures	<div><div>Pedro Bouchon Pontificia Universidad Católica, Chile</div></div>
15.30-16.30	Oral Presentations	
16.30-18.00	Lunch break & poster session	

Thursday, November 6		
8.30-9.00	Registration	
Session: Oral Processing, digestion, tribology, and rheology: Interdisciplinary insights into Food Behavior and Functionality.		
9.00-10.00	Keynote lecture: Textures of Tomorrow: the Role of Tribology and Oral Processing in Food Reformulation	<div><div>Elke Scholten Wageningen University, Netherlands</div></div>
10.00-11.00	Oral Presentations	
11.00-11.30	Coffee break & poster session	
11.30-12.30	Keynote lecture: Food Oral Processing to Understand and Enhance the Eating Experience	<div><div>Amparo Tárrega IATA-CSIC, Spain</div></div>
12.30-13.30	Oral Presentations	
13.30-15.00	Lunch break & poster session	
Session: Design of complex colloidal systems for delivery: bigels, aerogels, emulgels, emulsions and foams.		
15.00-16.00	Keynote lecture: Applications of Synchrotron Science in the Characterization of Plant-based Cheese and Adipose Tissue Structure and Functionality	<div><div>Alejandro Marangoni University of Guelph, Canada</div></div>
16.00-17.30	Oral Presentations	
19.00-21.00	Conference dinner	

Friday, November 7		
8.30-9.00	Registration	
Session: Recent advances in plant-based foods.		
9.00-10.00	Keynote lecture: New Approaches in Modulating Plant Protein Techno-functional Properties	<div><div>Antonio Vicente University of Minho, Portugal</div></div>
10.00-11.30	Oral Presentations	
11.30-12.00	Coffee break & poster session	
12.00-13.00	Keynote lecture: Nature-assembled Structures from Oilseeds for the Next Generation of Ingredients: A Case Study of Hempseed	<div><div>Alejandra Acevedo-Fani Massey University, New Zealand</div></div>
13.00-13.30	Concluding remarks	