



## FIPDes Day

# International Talents in Food Innovation and Product Design

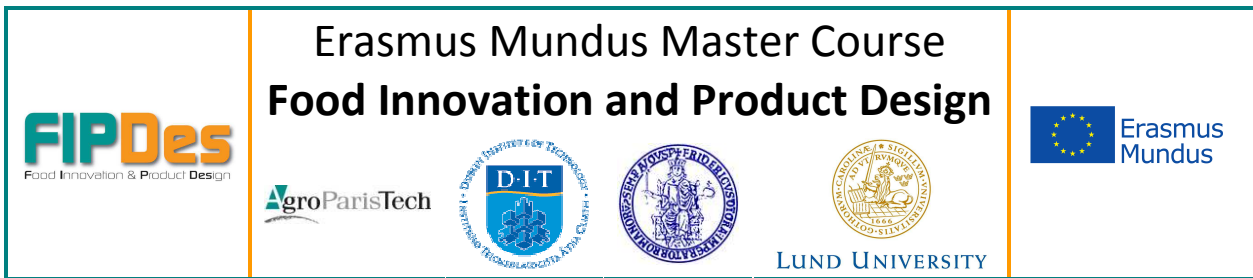
2013, Thursday 5 September. Amphithéâtre 7, AgroParisTech ; 19, avenue du Maine 75732 PARIS France

## Program

- 8:30-9:00** **Welcome**
- 9:00-10:30 a.m.** **Session 1: Food Design and Engineering: multi-scale approaches towards product innovation**
- 9:00** **Chairman's Introduction (B. Rega –AgroParisTech, France, FIPDes Coordinator)**
- 9:10** **Key note: prof. Camille Michon** (AgroParistech-UMR Genial): product/process interactions towards tailored food development: from physico-chemistry to sensory perception.
- 9:30** **Key note: prof. Weon-Sun Shin** (Hanyang University- Korea): Asian perspective to food innovation.
- 10:00** **Flash presentations of the FIPDes MSc. Thesis within the Food design & Engineering M2 option**
- 10:30** **Coffee break**
- 11:00-12:30 a.m.** **Session 2: Food Design and Health insights: new challenges for functional foods**
- 11:00** **Chairman's Introduction (P. Vitaglione- UNINA, Italy)**
- 11h10** **Key note: Dr. Luciano Navarini** (Illycaffé – Italy): Coffee and Health- new evidences from Research.
- 11h30** **Key note: Dr. Anita Linnemann** (Wageningen University, Group of Food Quality and Design – Netherlands): Consumer-oriented food product development.
- 12h00** **Flash presentations of the FIPDes MSc. Thesis within the Food design & Health M2 option**
- 12:30- 2:30 p.m.** **Lunch and Poster Sessions 1 & 2**
- 2:30-4:00** **Session 3: Food Packaging Design: Moving beyond a single discipline.**
- 2:30** **Chairman's Introduction (D. Helström- Lund University, Sweden)**
- 2:40** **Key note: prof. Jose Alcides Gobbo** (UNESP – Brazil): A Brazilian Innovation Perspective.
- 3:00** **Flash presentations of the FIPDes MSc. Thesis within the Food Packaging Design M2 option**
- 4:00-5:30** **Session 4: Food Innovation and product design: bridging culinary creativity and sustainable innovation**
- 4:00** **Chairman's Introduction (A. Cruchshank- DIT, Ireland)**
- 4:10** **Key note: Dr. Béatrice de Reynal** (Nutrimarketing – France): European perspective to food innovation.
- 4:30** **Students' exhibition I:** Food Prototypes by M1 FIPDes Students.
- 5:00** **Students' exhibition II:** Food & Packaging Innovation Projects by M2 FIPDes students:  
**theme 1:** "Sustainable fast food"; **theme 2:** "feeding the global population".
- 5:30-7:00** **Cocktail and Poster sessions 3 & 4**
- 7:00** **End of the FIPDes Day; take home messages and ideas' tree**

## MSc. Thesis Poster sessions

<b>Session 1</b>	<b>Food Design and Engineering: multi-scale approaches towards product innovation</b>	
Daniel JELINKO	INRA, GMPA	Comprehension and prediction of acid milk gel texture via stochastic modelling
Alberto Gonzalez Jordan	AgroParisTech	Formulation and characterization of an eggless gluten free sponge cake model
Sorina Mirea	AgroParisTech/DRAG/Bel	Study of the relationship between the structure and the sensory perception of fat in fresh processed cheese
Andra Riandita	AgroParisTech	Product Innovation Process in Food Industry
<b>Session 2</b>	<b>Food Design and Health insights: new challenges for functional foods</b>	
George Olang'	Università degli Studi di Napoli Federico II	Process Design for the development of functional foods ingredients from fermented Spirulina (Arthrospira Maxima)
Juan Ignacio Vargas	Università degli Studi di Napoli Federico II	Design of new foods with Spirulina (Arthrospira maxima) and its Phycocyanin-rich extract
Ervina	Università degli Studi di Napoli Federico II	Gustatory and olfactory perception in different BMI subjects
<b>Session 3</b>	<b>Food Packaging Design: Moving beyond a single discipline</b>	
Carolina Mendoza Villaneda	Environment Department, city of Malmö	Sustainable development & Food. Public procurement in Malmö preschools.
Karla Marie Paredes	Lund University	Food in tubes: A "retro cool" Swedish innovation
Zeynep Birsen	Lund University / Packaging Logistics Department / Tetra Pak	Communication of Environmental Innovations to Consumers - A Case of Renewable Packaging for Tetra Pak
Hoyeon Park	Lund University	Need of the Market Information in the B2B Packaging Industry
Chun-Ning Chen	Lund University / Packaging Logistics Department / Multivac	Market trends and product development of tray-sealed single-serving ready meals in Sweden, Taiwan and China
Ivy Kalyvioti	Lund University / Packaging Logistics Department / Tetra Pak	A market research on non-sticking carton packaging material for yoghurt based products for Tetra Pak
Viridiana Pineda	Lund University	Success Factors of Innovation at a Global Scale
<b>Session 4</b>	<b>Session 4: Food Innovation and product design: bridging culinary creativity and sustainable innovation- Ongoing</b>	



## Subscription Modalities

The FIPDes Day is an **international seminar** on the cutting-edge research in the fields of Food Innovation and Product Design.

This brings the whole FIPDes community together: private companies, academic partners, researchers, FIPDes alumni and incoming students.

The FIPDes Day is also an opportunity to **meet the first FIPDes graduates** coming back from the 4 partner Universities. They will exhibit their work in the form of flash presentations and posters.

On this occasion a **booklet of abstracts** will be available for participants.

The day will end with a **cocktail** and with the exhibition of concepts and innovative projects by the students.

The final program will be available on the website: [www.fipdes.eu](http://www.fipdes.eu)

This is a free event sponsored by EACEA.

As places are limited, **please subscribe here by August the 30<sup>th</sup>**:

<https://docs.google.com/forms/d/1PzqVVJU3BoyOjAVC6T1WpDEn4eBn9Vgpam0G2JSwPVI/viewform>

For practical information please contact the FIPDes secretariat: [fipdes@agroparistech.fr](mailto:fipdes@agroparistech.fr)