

## FIPDes Day

### International Talents in Food Innovation and Product Design: From concepts to sustainable consumption

2014, Thursday 4 September. Amphitheatre 7, AgroParisTech ; 19, avenue du Maine 75732 PARIS France

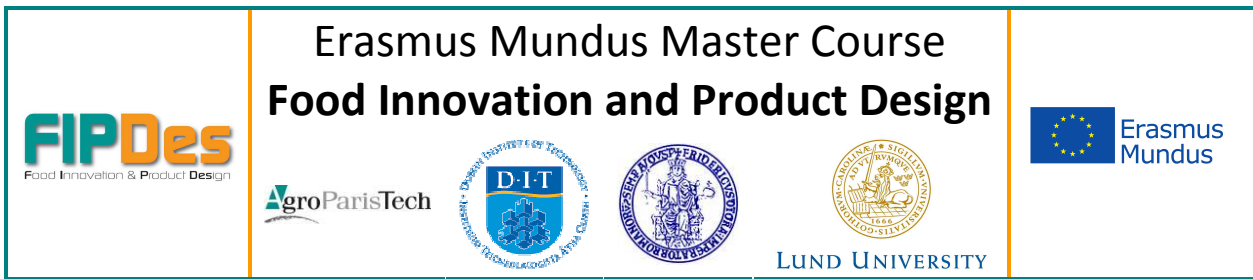
### Program

- 8:30-9:00 a.m.**            **Welcome**
- 9:00-10:30**            **Session 1: Product & Process Engineering towards Sustainable Food Design**
- 9:00**            **Chairman's Introduction (B. Rega –AgroParisTech, France, FIPDes Coordinator)**
- 9:10**            **Key note: Camille Michon** (AgroParistech-UMR Ingénierie Procédés Aliments- France), Designing Yogurts micro-gels with different sensory properties.
- 9:30**            **Key note: Antoine Hubert** (Ynsect-Paris, France), Creating sustainable applications for food and feed from insects.
- 10:00**            **Flash presentations: 8 MSc. Thesis students. See the poster program.**
- 10:30**            **Coffee break**
- 11:00-12:30 a.m.**        **Session 2: Healthy and sustainable food innovation: a natural match**
- 11:00**            **Chairman's Introduction (P. Vitaglione – UNINA, Italy)**
- 11:10**            **Key note: Sophie Vinoy** (Nutrition research manager, Centre R&D Mondelēz Int., Saclay, France): **Healthy cereal foods: from concept to the products**
- 11:30**            **Key note: Anita Linnemann** (Wageningen University, Netherlands): Sustainability in the food chain.
- 12:00**            **Flash presentations: 7 MSc. Thesis students. See the poster session program.**
- 12:30 a.m. - 2:00 p.m**    **Lunch and Poster Sessions 1 & 2**
- 2:00-3:00**            **Session 3: *Glocal* innovation in food packaging design**
- 2:00**            **Chairman's Introduction (D. Hellström – Lund University, Sweden)**
- 2:10**            **Key note: Sofia Ehlide** (Innovation Director Oatly AB- Sweden), The power of Swedish liquid oats - The Oatly story.
- 2:45**            **Flash presentations: 4 MSc. Thesis students. See the poster session program.**
- 3:15-4:30**            **Session 4: Food Innovation and product design: From concepts to consumption**
- 3:15**            **Chairman's Introduction (A. Cruickshank – DIT, Ireland)**
- 3:30**            **Key note: Laure Morel** (ERPI, Univ. de Lorraine), Lorraine Fab Living Lab.: Go quickly from idea to prototype.
- 3:50**            **Key note: Ivan Le Mintier** (Ichtys Development & AgroParisTech, France) **Introducing BoP and frugal innovation: how to innovate differently to serve the unserved as an entrepreneur ?**
- 4:10**            **Students' exhibition: Food Prototypes by the M1 FIPDes Students.**
- 4:45-6:00**            **Cocktail and Poster session 3**
- 6:00-6:30**            **Best poster Award and presentation of the ideas' tree. End of the FIPDes Day**



## MSc. Thesis Poster sessions

Session 1		
Product & Process Engineering towards Sustainable Food Design		
Name	Welcoming Lab	Title of the Poster
Viktar BRUNDUKOU	Yoplait- France	Fluorescence spectroscopy as an innovative tool for food science.
Diana CAMPOS GUTIERREZ	CERPTA - Universitat Autònoma de Barcelona, Spain	Chemical stability of O/W submicron emulsions during storage in refrigeration prepared with Ultra High Pressure Homogenization (UHPH)
Hela FERCHICHI	AgroParistech-UMR Ingénierie Procédés Aliments- France	Studying starch granule swelling by a numerical model coupling fluid flow, heat transfer and product transformation.
Anna KHARLAMOVA	Maine University, France	$\beta$ -Lactoglobulin and WPI aggregates: Formation, structure and innovative applications towards clean labeling.
Anna RADAWSKA	CERPTA - Universitat Autònoma de Barcelona, Spain	Innovative processing: ultra high-pressure homogenisation applied to oil in water emulsions in a milk-based product
Elham SADEGH-TEHRANI	AgroParistech-UMR Ingénierie Procédés Aliments/ Cargill- France	Starch / carrageenan mixes: Tracking chemical-physics properties by rheology, confocal laser scanning microscopy and spectrophotometry.
Julia SCHOPPE	Wageningen University and Research Centre, The Netherlands	Consumer Attitudes towards the Use of Natural Colorants in Foodstuffs
Olesya STUKANOVA	Ch HANSEN, France	Innovation perspectives in cheese making process
Session 2		
Healthy and sustainable food innovation: a natural match		
Name	Welcoming Lab	Title of the Poster
Aissa Caintic	Università degli Studi di Napoli Federico II - Italy	Investigating the impact of saliva on aroma release.
Badiaa Boulila	Università degli Studi di Napoli Federico II - Italy	Evaluation of melanoidins trapping activity on sugar fragmentation products in soft drinks
Iliana Yanez	Università degli Studi di Napoli Federico II - Italy	Satiating effect of a new food ingredient
Mehtap Tekin	Copenhagen University / Università degli Studi di Napoli Federico II - Italy/Danemark	A new approach of Flash Profile to obtain better sensory characterization
Sewese Okubanjo	IBET/ITQB-Nutraceuticals and controlled delivery laboratory / Università degli Studi di Napoli Federico II - Italy/Spain	Encapsulation of citrus peel extract into lipophilic carriers to enhance the bioavailability and functionality of the main bioactive compounds
Sofia Irene Yasky	Università degli Studi di Napoli Federico II - Italy	Effect of diet on gut microbiota
Waqas Mohammad	SIK – Sweden: Università degli Studi di Napoli Federico II - Italy/ Sweden	Development of appropriate liquid food for people suffering from dysphagia.
Session 3		
Glocal innovation in food packaging design		
Name	Welcoming Lab	Title of the Poster
Yessica Dwi Ariesta	BillerudKorsnäs - Sweden	Development of paper-based rice and wheat flour packaging in Indonesia
Mustafa Bombaywala	Tetra Pak/ Ecolan/ Oatly/ Lund University - Sweden	Collaboration and innovation within the food packaging and processing industry
Mena Hanna	Smurfit Kappa - Sweden	Development process for cardboard packages with direct food contact
Zyra Mae Oliman	Scanfill, Polykemi, Glades International – Sweden/ Philippines	Scanfill sheet as alternative material in the thermoforming industry in the Philippines



## 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 an opportunity to **meet the FIPDes graduates** coming back from their hosting Universities and presenting their MSc. thesis topics in the form of flash presentations and posters.

The FIPDes Day is also a wonderful international **networking opportunity** among professionals and young enthusiastic talents.

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

The day will be closed by the exhibition of concepts and innovative projects by the students and finally by a blithesome **cocktail**.

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

This is a free event sponsored by EACEA and FIPDes.

As places are limited, **please subscribe here by August the 24<sup>th</sup>**:

<https://docs.google.com/forms/d/16VXA1VQs7FxQiXofjBKyYYzpwPAyZ9m6-FUrdIJ-aCE/viewform>

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