

The 2015 FIPDes Day

International Talents in Food Innovation and Product Design: Global rise of Food Innovation

2015, Thursday 3rd September – Amphitheatre 7, Agroparistech – 19, avenue du Maine 75015 PARIS, France.

Programme

8:30-9:00 **Welcome coffee**

Session 1: Food Design Engineering (FDE)

9:00-9:05 **Chairman's Introduction (Barbara Rega – AgroParisTech, France, FIPDes Coordinator)**

9:05-9:30 **Key note: Cyril Chaudemanche (R&D, Yoplait, France) – Innovation of tomorrow, challenges and opportunities.**

9:30-10:00 **Flash presentations by the FDE MSc. Thesis students. See the poster session programme.**

10:00-10:30 **Coffee break**

Session 2: Food Design and Health (FDH)

10:30-10:35 **Chairman's Introduction (Paola Vitaglione – UNINA, Italy)**

10:35-11:00 **Key note: Nicolas Darcel (Life Science and Health dep., AgroParisTech & Chaire ANCA, France) – Food pleasure and healthy eating, enemies or allies?**

11:00-11:40 **Flash presentations by the FDH MSc. Thesis Students. See the poster session programme.**

Session 3: FIPDes Alumni insights and perspectives

11:40-12:00 **Key note: Ervina (Food Technology dep., I3L, Indonesia) – Indonesian perspective of food innovation**

12:15-12:30 **Presentation and Launching of FIPDA, FIPDes Alumni Association**

12:30-14:00 **Lunch, Poster Session and Networking**

Session 4: Food Packaging Design (FPD)

14:00-14:05 **Chairman's Introduction (Daniel Hellström – Lund University, Sweden)**

14:05-14:30 **Key note: Charlotte Lorentz Hjorth (Krinova Incubator & Science Park, Sweden) – Radical innovation in small scale food companies**

14:30-15:10 **Flash presentations by the FPD MSc. Thesis students. See the poster session programme.**

Session 5: Innovation and design challenges:

15:10-15:15 **Chairman's Introduction (Anna Cruickshank – DIT, Ireland)**

15:15-15:40 **Key note: Marino Petracco (Research & Innovation, Illycaffè, Italy) – Coffee happily, in the past and in the future**

15:40-16:20 **Students' Innovation Awards: 2015 winners Food Prototype Development Showcase (M1 students), Be Quick (M2 students), The Blender (M2 students), Food Hackathon (M2 students), FoPo (M2 students).**

16:20-16:30 **2015 Professional Communication Awards: Best Poster, Best Flash Presentation and Best Picture**

16:30-18:00 **Poster Session, Networking & Final Cocktail**



MSc. Thesis Poster sessions

| Session 1 | | |
|---------------------------------------|---|---|
| Food Design Engineering | | |
| Name | Welcoming Lab | Title of the Poster |
| 1. Sarabjit Kaur | AgroParisTech, UMR Génial, Massy, France Dublin Institute of Technology - Teagasc, Dublin, Ireland | Developing Protein Enriched Fruit Smoothie: A case study of consumer driven new food product development. |
| 2. Francisco AREVALO MAIDA | Danone Research, Palaiseau, France | Manufacture of fermented dairy products using ingredients obtained by milk cracking, in a semi-industrial scale. |
| 3. Daniela FREITAS | INRA, GMPA, AgroParisTech, Grignon, France | New insights into starch hydrolysis kinetics during bread digestion: impact of manufacturing conditions and contribution of salivary α -amylase. |
| 4. Yao LU | Laboratory of Food Microbiology, Wageningen University and Research Center, The Netherlands | Quantification and mechanistic understanding of spore damage repair. |
| 5. Sara MOHAMED | Chr HANSEN, Arpajon, France | Innovative technology in Camembert cheese making process. |
| 6. Bezaye TESHOME | I2MC Massy (AgroParisTech) et chaire ABI Reims, France | Extraction and purification of Ferulic acid by ion exchange resin from hemicellulose hydrolyzate. |
| 7. Yi ZHANG | Hanyang University, Seoul, South Korea | Slow Digestible Starch Study in Korean Samguang Rice by Different Milled Methods. |
| Session 2 | | |
| Food Design and Health | | |
| Name | Welcoming Lab | Title of the Poster |
| 8. Amelinda ANGELA | UNINA, Portici, Italy | Possible influence of processing environment on meat spoilage microbiota. |
| 9. Adriana BALAZY | UNINA, Portici, Italy | Physiological and sensory responses to fat taste in humans. |
| 10. Charlotte BARIAUD | ELSA MIFROMA, Estavayer-le-Lac, Switzerland | Development of a new range of dairy products based on nutritional parameters. |
| 11. Erliza Karen CABISIDAN | UNINA, Portici, Italy | Functionalization of fruit juices with probiotic Lactobacillus strains. |
| 12. Adriana GALIÑANES PLAZA | UNINA, Portici, Italy | Sensory evaluation of complex gels by dynamic methodologies. |
| 13. Gabriela LARA DEL RIO | UNINA, Portici, Italy | Influence of some food additives on the growth of probiotic strains. |
| 14. Victor VANPOULLE | Senoble Desserts premium, Jouy, France | Qualitative improvement of crèmes desserts with the use of soy through process and formulation. |
| 15. Mihajlo VUCETIC | UNINA, Portici, Italy - Dublin Institute of Technology – Teagasc, Dublin, Ireland | Consumer co-creation in new food product development: the case of high-protein smoothies. |
| 16. Anette WENNLID | Dept of Food & Nutrition, Hanyang University, Seoul, South Korea - UNINA, Portici, Italy | High-Pressure Enzymatic Hydrolysis of Soybean Residue Insoluble Dietary Fiber Fraction. |
| Session 3 | | |
| Food Packaging Design | | |
| Name | Welcoming Lab | Title of the Poster |
| 17. Silvia D'ALESSIO Rémi VANDICHEL | NVC (Netherlands Verpakkingscentrum), Gouda, The Netherlands | Packaging Development for E-Groceries: Packaging design through identification of logistic and food products requirements: the case of deKrat.nl |
| 18. Silvia GARCIA GONZALEZ | Lund University, Sweden | Creating a new food category- Inputs from stakeholders in the Swedish market. |
| 19. Thu HUA THUAN ANH | Tetra Pak, Sweden – Tetra Pak, Italy | The value of rib design in food packaging: Why are there ribs on your bottles? Is there any potential of ribs on carton containers? |
| 20. Vita JAROLIMKOVA | Hanyang University, Seoul, South Korea | Korean herb + Crickets = Super-packaging. Antimicrobial Packaging Films from Cricket Chitosan and <i>S. Chinensis</i> |
| 21. Gerald Perry MARIN | Universita degli Studi di Milano – PackLab & InnovHub (governmental organization), Milano, Italy | Carboxylated Cellulose Nanocrystals Extraction from Kraft Pulp Using Ammonium Persulfate as Low Cost Source & Sustainable Method for High Quality Flexible Packaging Bio-coating. |
| 22. Priyanka MEENA | Lantmännen Unibake, UK | Optimal Packaging Materials for Croissants. Investigating Product Behaviour During Storage in Packaging Materials - A Study on Freshly Baked Croissants. |
| 23. Elisabete OLIVEIRA | Electrolux, Sweden | The future of food packaging and the refrigerator. Food Packaging Trends for the Refrigerator: The perspective of packaging professionals. |
| 24. Anindyaningrum Chrisant RYSTIASIH | BillerudKorsnäs, Sweden/Indonesia | Retail and Consumer Perceptions on Paper Packaging for Flour in Indonesia - With Insights on Perceptions of Environmental Sustainability. |



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

This is a free event sponsored by EACEA and FIPDes.

As places are limited, **please subscribe here by August the 24th**:

<https://docs.google.com/forms/d/1PzqVVJU3BoyOjAVC6T1WpDn4eBn9Vgpam0G2JSwPVI/viewform>

For practical information please contact the FIPDes secretariat: fipdes@agroparistech.fr