

## FIPDes Day 2016

### International Talents in Food Innovation and Product Design: >> New horizons for interdisciplinary food challenges <<

2016, Thursday 8<sup>th</sup> September – 16 rue Claude Bernard, 75005 Paris, France

- 08:30 **Welcome coffee**  
 09:00 **Welcome: Barbara Rega (FIPDes Coordinator, AgroParisTech, France)**

#### Session 1: Food Design Engineering

- 09:10 **Chairman's Introduction: Marwen Moussa (AgroParisTech, France)**  
 09:15 **Key note: Prof. Gilles Trystram (Director General, AgroParisTech, France)** – Innovation and food, some key determinants  
 09:40 **Flash presentations by the FDE MSc. Thesis students. See the poster session program**  
 10:15 **Coffee break**

#### Session 2: Food Design and Health

- 10:45 **Chairman's Introduction: Paola Vitaglione (UNINA, Italy)**  
 10:50 **Key note: Prof. Håkan Jönsson (Foodnexus Nordic, Lund University, Sweden)** – Facilitating innovations by a consumer centric food system approach  
 11:15 **Flash presentations by the FDH MSc. Thesis students. See the poster session program**

#### Session 3: FIPDes Alumni insights and perspectives

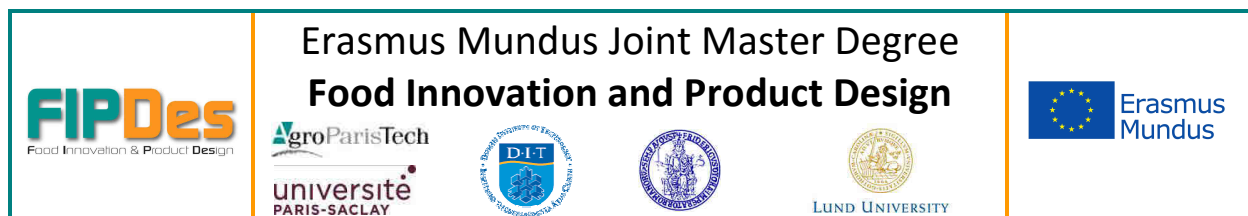
- 11:40 **Key note: FIPDA Steering Committee: Gerald Marin, Mustafa Bombaywala, Alberto González Jordán (FIPDes Alumni)** – Possible career paths beyond FIPDes  
 12:10 **FIPDA: FIPDes Alumni Association presentation & activities**  
 12:30 **Lunch, Poster Session and Networking**

#### Session 4: Food Packaging Design

- 14:00 **Chairman's Introduction: Daniel Hellström (Lund University, Sweden)**  
 14:05 **Key note: Luis Ribadeneira (Danone-Nutricia, the Netherlands)** – SAFEBOX: Breakthrough Infant Milk packaging technology innovation, a holistic approach (Quality, Consumer, and Environment)  
 14:30 **Flash presentations by the FPD MSc. Thesis students. See the poster session program**  
 15:00 **Coffee break**

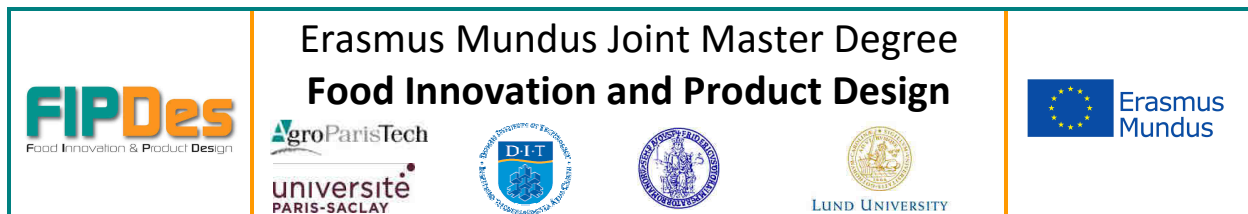
#### Session 5: Culinary art and New Product Development

- 15:20 **Chairman's Introduction: Anna Cruickshank (DIT, Ireland)**  
 15:25 **Key note: Hervé This (International Center for Molecular Gastronomy AgroParisTech-INRA, France)** – Which bioactivity for synthetic food built at all scales?  
 15:50 **Students' Innovation Awards: 2016 winners Food Prototype Development Showcase, Food Hackathon, Entrepreneurship awards**  
 16:30 **Professional Communication Awards: Best Poster, Best Flash Presentation & Best Master Thesis Picture**  
 17:00 **Poster Session, Networking & Final Cocktail**



## MSc. Thesis Poster sessions

Session 1		
Food Design Engineering		
Name	Welcoming Lab	Title of the Poster
1. Rohit	CALiPro, AgroParisTech, Massy, France	Generation of furanic compounds in model sponge cakes with respect to changes in formulation and baking condition
2. CHAUDHARY Karishma	Chr HANSEN, Arpajon, France	Impact of two different modalities of milk preparation and optimization of a new soft cheese technology
3. CHEN Ting	AgroParisTech, Massy, France	Determination of brewing conditions for developing an innovative ready to drink tea product
4. FRAGUELA Carlos	Danone Research, Palaiseau, France	Evaluation of raw ingredients for the development of an oat fermented base
5. GARCIA BRENKE Alejandra	Mondelez International, Palaiseau, France	Recommend a specification for potato flakes to deliver product quality and process efficiency in savory snacks
6. GARCIA RAMOS Ester	Catholic University of Portugal, Porto, Portugal	Exploitation of ozone-based processing technology for development of high quality fruit products.
7. HOLM Mariliis	AgroParisTech, Massy, France	Sensory Drivers and Barriers to Consumption of Food With High Pea Protein Content
8. RAMANATHAN Gayathri	Yoplait France, Vienne, France	Understanding the effect of different emulsification technologies on Fresh Dairy Products
9. TRONCO VALENCIA Carolina	Danone Nutricia Research, Palaiseau, France	Effects of a new implementation tool on the Project and Portfolio Management in a Worldwide Food Company
Session 2		
Food Design and Health		
Name	Welcoming Lab	Title of the Poster
10. CIFTCI Merve	DIT, Ireland/UNINA, Italy	Technological and Functional Characterization of Cricket Powder for New Food Product Development
11. CONGLETON Kathryn	Parmalat - UNINA, Portici, Italy	A study of milk protein digestibility: an in vitro approach
12. ECHEVERRIA JARAMILLO Esteban	UNINA, Portici, Italy	Extraction of functional oligosaccharides from Spent Coffee Grounds
13. SHU Hannah	UNINA, Portici, Italy	Rapid Sensory Procedure for Quality Control of Widely Consumed Foods: the Case of Canned Peeled Tomatoes
14. YUGA Hazel	UNINA, Portici, Italy	Bovine Milk Oligosaccharides as a functional ingredient: Chemical reactivity and Nutritional implication in Milk Model Systems
Session 4		
Food Packaging Design		
Name	Welcoming Lab	Title of the Poster
15. BREDEHOFT Amy	HelloFresh, Berlin, Germany	Alternative Insulation Solutions for an Egrocery Niche: the Meal Kit Subscription Box
16. CASTANEDA Monica	Santa Maria, Mölndal, Sweden	Packaging solutions to reduce discoloration in spices
17. CHENDERESA Santika	Flextrus, Lund, Sweden	Development of New Easy To Open Cheese Packaging for Elderly in Sweden - A Design Thinking Approach
18. KIM Anna	Danone Nutricia Research, Utrecht, the Netherlands	Harness the knowledge via technology scouting
19. VASINA Andrew	Université du Maine, Le Mans, France and FrieslandCampina, Wageningen, The Netherlands	Characterization of casein micelles and sodium caseinate in dense suspensions



## FIPDes Day 2016

### Details

September 8th, 2016 in Paris

**International Talents in Food Innovation and Product Design:**

**>> New horizons for interdisciplinary food challenges <<**

The FIPDes Day is an **international seminar** on the cutting-edge topics in the fields of Food Innovation and Product Design in the frame of the Erasmus Mundus Master FIPDes.

The programme includes lectures by **renowned key speakers**, **flash presentations by MSc. students**, **Poster sessions and exhibitions of concepts** by the students.

The Poster & Networking buffet will be the ideal moment to grab the opportunity to meet, **exchange and develop collaborations within a truly multidisciplinary and multicultural environment.**

The **FIPDes Book of executive summaries** will be available for interested participants.

The event is free of charge; sponsored by FIPDes and the European Commission, but **registration by August 24<sup>th</sup> is required: <http://goo.gl/forms/jL55huPXqXJ3zsG32>**

**The programme will soon be available on the FIPDes website: [www.fipdes.eu](http://www.fipdes.eu)**

*New venue : AgroParisTech, 16 rue Claude Bernard, 75005 Paris*

For more information please contact: **[fipdes@agroparistech.fr](mailto:fipdes@agroparistech.fr)**