



FIPDes Day 2017

International Talents in Food Innovation and Product Design

2017, Thursday 7th September – 19 avenue du Maine, 75015 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: Dr. Sara Martins (Unilever) – Advances of flavour chemistry applied to food design: a Food Industry R&D perspective
 09:40 Flash presentations by the FDE MSc. Thesis students. See the poster session programme

10:15 Coffee break

Session 2: Healthy Food Design

10:45 Chairman's Introduction: Paola Vitaglione (UNINA, Italy)
 10:50 Key note: Dr. David Val-Laillet (INRA, Rennes) – Translational studies in nutrition and neurosciences: The use of brain imaging in pigs and humans to explore food pleasure and motivation
 11:15 Flash presentations by the FDH MSc. Thesis students. See the poster session programme

Session 3: FIPDes Alumni insights and perspectives

11:40 Key note: FIPDA Steering Committee (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 and Logistics

14:00 Chairman's Introduction: Daniel Hellström (Lund University, Sweden)
 14:05 Key note: Dr. Annelie Moldin (Lantmännen R&D) – Changed market for green proteins and materials
 14:30 Flash presentations by the FPD MSc. Thesis students. See the poster session programme

15:00 Coffee break

Session 5: Culinary Innovation and New Product Development

15:20 Chairman's Introduction: Anna Cruickshank (DIT, Ireland)
 15:25 Key note: Dr. Benedict Lawlor (Kerry Europe & Russia, Global Technology & Innovation Centre) – Understanding the consumer and product experience: A sensory science view
 15:50 Students' Innovation 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	Hosting Institution / Company	Title of the Poster	
1. ARCE ESPINOSA Sarai	Danone Nutricia Research, Utrecht, The Netherlands	Study of stability of Bifidobacterium in infant formula during processing and storage	
2. CORTEZ Izza Patricia	Nestlé/Froneri, Beauvais, France	Effects of process variations on particle size and rheological properties of ice cream mix as measured on-line and at-line	
3. DOMINGUEZ HERNANDEZ Yamile	Danone Research, Palaiseau, France	Competitive Intelligence Analysis of the Dairy Light category to drive nutrition superiority in Product Design	
4. GONZALEZ ROMERO Julian	Chr HANSEN, Arpajon, France	Cottage Cheese Optimization	
5. GUO Ziwei	Danone Nutricia Research, Utrecht, The Netherlands	Enzymatic Processes to Create Added Value Ingredients in Early Life Nutrition Product	
6. KOZAREVSKA Natalija	CALiPro, AgroParisTech, Massy, France	Comprehension of the pH effect on the degradation kinetics of Vitamin C during the heating of a liquid model solution	
7. MA Nan	Danone Nutricia Research, Utrecht, The Netherlands	Investigating novel ways of improving iron nutrition in young child formula	
8. SHARAN Siddharth	Danone Nutricia Research, Utrecht, The Netherlands	Future of Fermentation - Idea Generation and Development of Prototypes	
9. VARELA TABARES Juan Camilo	Danone Research, Palaiseau, France	Effect of the variation of the formulation ingredients and process parameters on the stability and sensory properties of aerated desserts	
10. WANG Ling	CALiPro, AgroParisTech, Massy, France	Comparative study of different characterization methods of the cooking level in cereal/bakery products	
Session 2		Healthy Food Design	
Name	Hosting Institution / Company	Title of the Poster	
11. BAGDADLI Volkan	UNINA, Portici, Italy	Exploring generational market segmentation and consumer behaviour towards sparkling wine in the U.S.	
12. CALDERON Nancy	UNINA, Portici, Italy	Salivary N-acyl ethanolamines upon food mastication in humans: influence of individual nutritional status	
13. LEE I-Chin	UNINA, Portici, Italy	Formula Optimization of New Cricket Flour Based Cookies Using Sensory Evaluation	
14. MENSAH Elizabeth	UNINA, Portici, Italy	Effect of antimicrobial activation of a compostable package on the shelf life of selected food products	
15. MURILLO GONZALEZ Laura	UNINA, Portici, Italy	Potential functionality of protein hydrolysate-enriched biscuits for glycaemia control	
16. RUIZ MORFIN Laura	Palsgaard A/S, Juelsminde, Denmark/ UNINA, Portici, Italy	The Effect of Added Multicomponent Antioxidant Formulations in Sunflower Oil based Model and Food Systems	

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Session 4		Food Packaging Design and Logistics	
Name	Hosting Institution / Company	Title of the Poster	
17. BAIXAULI MARIN Elena	M�ller, United Kingdom	Reducing the amount of plastic in packaging	
18. CROSSE Brendan	Lund University, Sweden	An Explorative study into growth strategies used for developing a large-scale niche dairy Industry in Ireland	
19. GARCIA CASTILLO Wally	Unilever, Heilbronn, Germany	Folding carton and internal printing: A technical approach to consumer differentiation and food safety	
20. KRAMMER J�lia	Lund University, Sweden	Exploring the last phases of product development: From kitchen to plant production	
21. MOHAN Divya	Oatly AB, Sweden	Evaluating the behaviour of probiotic <i>Lactobacillus plantarum</i> 299v in non-dairy oat based yogurt using two different packaging materials	
22. PUTRANDA Yoga	Lantm�nnen, Sweden	Impact of biobased packaging materials on quality of fully-baked frozen bread	
23. SUHAIMI Muhamad Syahir	Duni AB, Sweden	Does the corrugated box lose its strength? Let's investigate why and how to overcome this!	