



## FIPDes Day 2018

### International Talents in Food Innovation and Product Design

2018, Thursday 6<sup>th</sup> September – 19 avenue du Maine, 75015 Paris, France

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

#### Session 1: Food Design Engineering (FDE)

- 09:40 Chairman's Introduction: Marwen Moussa (AgroParisTech, France)  
 09:45 Key note: Dr. Pierre-Sylvain Mirade (INRA, FR) – Designing a numerical ham: To do what? And how?  
 10:10 Flash presentations by the FDE MSc. Thesis students. See the poster session programme  
 10:45 Coffee break

#### Session 2: Healthy Food Design (HFD)

- 11:15 Chairman's Introduction: Paola Vitaglione (UNINA, Italy)  
 11:20 Key note: Dr. Vincenzo Fogliano (Wageningen University, NL) – Healthy Food Design: Targeting the Multiple Gut Functionalities  
 11:45 Flash presentations by the HFD MSc. Thesis students. See the poster session programme

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

- 12:10 Key note: FIPDA Steering Committee (FIPDes Alumni) – Possible career paths beyond FIPDes  
 12:40 FIPDA: FIPDes Alumni Association presentation & activities  
 13:00 Lunch, Poster Session and Networking

#### Session 4: Food Packaging Design and Logistics (FPDL)

- 14:30 Chairman's Introduction: Daniel Hellström (Lund University, Sweden)  
 14:35 Key note: Lars Palm (Strategic Alliance Manager) and Ulf Nyman (Technology Specialist) - Tetra Pak, SE – Shelf-life predictions for efficient product development  
 15:10 Flash presentations by the FPDL MSc. Thesis students. See the poster session programme  
 15:30 Coffee break

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

- 15:50 Chairman's Introduction: Anna Cruickshank (DIT, Ireland)  
 15:55 Key note: Helen King (Director of Consumer Insight Bord Bia) – Irish Food Board - A taste of culture: Sensory Science and the Consumer  
 16:20 Students' Innovation Awards  
 16:45 Professional Communication Awards: Best Poster, Best Flash Presentation & Best Master Thesis Picture  
 17:15 Poster Session, Networking & Final Cocktail



### MSc. Thesis Poster sessions

Session 1		Food Design Engineering
Name	Hosting Institution / Company	Title of the Poster
1. HARUTYUNYAN Taguhi	MIDEAL, AgroParisTech, France	Ecosystem of Food Start-up Development
2. LEI Han-Hsien	Hanyang University, South Korea	Investigation on the Textural and Masticatory Properties of the Protein Fortified Acorn Starch Gel (Dotori Muk) for the Korean Elderly
3. PATEL Jay	Danone Nutricia Research, Utrecht, The Netherlands	Upstream Innovation & Discovery in the field of enzymes and protein hydrolysates for the Early Life Nutrition Portfolio
4. SEGALL KOHEN Vivian	Danone Nutricia Research, Utrecht, The Netherlands	Development of an innovative liquid format of tailored nutrition for the first days of life
5. TORRENT VERGÉS Sara	Danone Nutricia Research, Utrecht, The Netherlands	Protein clotting: a feasibility study
6. VERDINEK Tomaz	Danone Nutricia Research, Utrecht, The Netherlands	The influence of pH and mineral composition on stability of infant formula
7. YUVACHARASKUL Ramida	Laboratory of Food Chemistry, Hanyang University, South Korea	Physicochemical and sensory properties of novel sous-vide product, Thai Chicken Satay, for elderly consumers
Session 2		Healthy Food Design
Name	Hosting Institution / Company	Title of the Poster
8. ABDELSALAM MOUSSA TAWFIK Salma	Lesaffre Int. (R&D), France	The Effect of Fermentation Parameters on the Interaction Between Lactic Acid Bacteria and Yeast in Sourdough
9. ALENCAR LIMA Marina	UNINA, Portici, Italy	Effect of leavening time on pizza digestibility: an in vitro approach
10. MILLS Colin	UNINA, Portici, Italy	Identification of Maillard-Type Taste Enhancers Within a Food Matrix
11. MONGE FLORES Ana Elisa	Danone Nutricia Research, Utrecht, The Netherlands	Effect of processing on nutritional quality of liquid infant formula: focus on liposoluble vitamins.
12. MONGE MONTERO Carmen	Danone Nutricia Research, Utrecht, The Netherlands	Prevalence, drivers and practices of Infant Formula and Breast Milk Feeding in 31 countries and a case study in Singapore
13. SEDTHA Thanya	UNINA, Portici, Italy	Rapid Sensory Method to Optimize a Novel Savoury Snack with Cricket Flour



Session 4		Food Packaging Design and Logistics
Name	Hosting Institution / Company	Title of the Poster
14. BEAUXIS-AUSSALET Anna	Danone Research, Palaiseau, France	Challenging the Stage Sate process through the Agile tools
15. FERRANDIZ Rafael	Danone Nutricia Research, Utrecht, The Netherlands	Recyclability by Design of Flexible Packaging: Towards more Sustainable Packaging
16. MULLER Clémentine	Unternehmensgruppe Theo Müller, Munich, Germany	Humidity and temperature can cause laminated paper curl
17. PIGNÈRES Emma	Danone Research, Palaiseau, France	Integration of transparency into packaging design
18. SONG Jue and ZHANG Siqi	Tetra Pak AB, Sweden	Predict shelf life in an accurate way. Critical factors during processing and storage of commercial fruit product.
19. ZHAO Zhuxuezi	Danone Nutricia Research, Utrecht, The Netherlands	Improvement areas for packaging and logistics Operational efficiency and temperature control matters