



FIPDes Day 2019

International Talents in Food Innovation and Product Design

2019, Thursday 5th 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. Marco Ramaoli (INRA, France)** - Food science and product engineering: from structure to function
 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: Prof. John Van Camp (Ghent University, Belgium)** - Combined cell systems to study bioavailability of food-derived bioactives and their impact on human health
 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 and activities**
 13:00 **Lunch, Poster Session and Networking**

Session 4: Food Packaging Design and Logistics (FPDL)

14:30 **Chairman's Introduction: Erik Andersson (Lund University, Sweden)**
 14:35 **Key note: Dr. Marit Kvalvåg Pettersen (Nofima, Norway)** - The challenge of protective food packaging: A balancing act of consumers' perceptions and sustainable development
 15:00 **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 (TU Dublin, Ireland)**
 15:55 **Key note: Dr. Nikos Pagidas (Sensory & Consumer Sciences Manager – Europe Russia) – Kerry Group Ireland** - Understanding the consumer: Insight driven innovation
 16:20 **Students' Innovation Awards**
 16:45 **Professional Communication Awards: Best Poster, Best Flash Presentation and Best Master Thesis Picture**
 17:15 **Poster Session, Networking and Final Cocktail**

	Erasmus Mundus Joint Master Degree Food Innovation and Product Design		 
	 	 	

MSc. Thesis Poster sessions

Session 1		
Food Design Engineering		
Name	Hosting Institution / Company	Title of the Poster
1. ANDRIOTI PETROPOULOU Lito	Danone Nutricia Research, Utrecht, The Netherlands	Milk protein fractionation using centrifugation and membrane filtration
2. CHEN Shan	Danone Research, Palaiseau, France	Scientific evaluation of probiotics and prebiotics for product innovation
3. HE Peishun	Danone Nutricia Research, Utrecht, The Netherlands	Study on Analytical techniques for monitoring protein behaviour in milk system during heat treatment
4. KOSTOVSKA Renata	Danone Research, Palaiseau, France	The impact of minerals on yoghurt structure and organoleptic properties
5. MANICKAM Inthuja	Danone Nutricia Research, Utrecht, The Netherlands	Assessment of Methods Suitable for Characterization of Gastric Clots
6. MURILLO Carla	Grupo Carinsa, Spain	Aroma Encapsulation for Delayed Release by Fluidized-Bed Agglomeration and Coating
7. NOGUEIRA MARTINS Raphael	Naturex, Avignon, France	Development of drum dried fruit ingredients by joint optimization of recipes and operating parameters
8. SHRIYAN Pallavi Shailesh	General Mills-Yoplait, Vienne, France	Development of innovative plant based dairy alternatives
9. VELAZQUEZ DOMINGUEZ Angella	Groupe Bel & Institut des Mol�cules et Mat�riaux du Mans	Study on the effect of whey protein aggregates in a dairy system
10. WEINMANN-BIETH Zo�	Danone Research, Palaiseau, France	Study of the impact of formulation on the fermentation of a naturally sparkling water-based beverage
Session 2		
Healthy Food Design		
Name	Hosting Institution / Company	Title of the Poster
11. AYUB Mahnoor	Lund University, Sweden	Development of nutrient rich probiotic beverage based on fermented quinoa
12. COTTLE BASTANTE Joann	Danone Nutricia Research, Utrecht, The Netherlands	Design of infant milk formula: focus on the factors affecting heat stability
13. DATSOMOR Delight Naana	Danone Nutricia Research, Utrecht, The Netherlands	Development of plant protein based nutritional formulations
14. LEFEBVRE Claire	Danone Nutricia Research, Utrecht, The Netherlands	Effect of flavouring and colouring agents on stability of a nutritionally dense product
15. RAUNIYAR Puja	Danone Nutricia Research, Utrecht, The Netherlands	Validation of physico-chemical methods to assess the heat stability of liquid infant milk formulas

	<h2>Erasmus Mundus Joint Master Degree</h2> <h3>Food Innovation and Product Design</h3>	 
 	 	  LUND UNIVERSITY

Session 4		Food Packaging Design and Logistics	
Name	Hosting Institution / Company	Title of the Poster	
16. ARAUJO SOTO Elena	GAIN – Global Alliance for Improved Nutrition	Exploring the product development process of a dairy based UHT drink: A public-private partnership targeting the base of pyramid market in Zambia	
17. CASANOVAS Mathieu	Air Liquide	Extending the shelf life of fruits and vegetables in retail stores: Assessment of an innovative controlled atmosphere solution	
18. CHANIOTI Kyriaki	Lund University	Developing dog biscuits from brewery by-product	
19. DHAMODHARAN Manava	Lund University	Performance of frozen meal packaging system in the cold supply chain	
20. GUARDIOLA RAM�REZ Fernando	HelloFresh	Evaluation of a paper-based thermal insulation cool pouch: A case study at HelloFresh	
21. HUTASINGH Nutti and MOLINA Jan Roland	Tetra Pak	Effect of unit operations on food particle - evaluated by image analysis and correlated with mechanical test	
22. LHAMO Sonam and NUGRAHINI Ashri	Tetra Pak	Understanding product build up at packaging material surface to address food waste	
23. STOLBERG Theresa	HelloFresh	Applicability of bio-based polymer packaging in the meal kit context: A case study with HelloFresh	