



## FIPDes Day 2021 – Celebrating the FIPDes 10<sup>th</sup> Anniversary

### International Talents in Food Innovation and Product Design

2021, Thursday 2<sup>nd</sup> September – CIUP, 17 bd Jourdan, 75014 Paris, France

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

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

- 09:40 Chairman's Introduction: Marwen Moussa (AgroParisTech, France)  
 09:45 Key note: Siddharth Sharan (MSCA – FOODENGINE Network: INRAE, France/Döhler GmbH, Germany/University of Copenhagen, Denmark) - Valorisation of plant-based ingredients for industrial food applications - An example of fava bean with a cross-dimensional approach  
 10:05 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: Sewuese Okubanjo (Tanase Food, Nigeria) - From Emulsion Structure Design to Improving Nutritional Quality  
 11:40 Flash presentations by the HFD MSc. Thesis students. See the poster session programme

#### Session 3: Food Packaging Design and Logistics (FPDL)

- 12:05 Chairman's Introduction: Erik Andersson (Lund University, Sweden)  
 12:10 Key note: Fernando Guardiola Ramirez (Johnson & Johnson, Sweden) – Developing Holistic Sustainable Packaging (tbc)  
 12:30 Flash presentations by the FPDL MSc. Thesis students. See the poster session programme  
 13:00 Lunch, Poster Session and Networking

#### Session 4: Culinary Innovation and New Product Development

- 14:15 Chairman's Introduction: Anna Cruickshank (TU Dublin, Ireland)  
 14:20 Key notes: Sarabjit Kaur (Danone Nutricia, The Netherlands) – Essential Communication Skills for Emerging Leaders - Fostering a Culture of Collaboration in Remote Teams  
 Prof. Weon-Sun Shin and Esteban Echeverria (Hanyang University, South Korea) – Sustainable meal solution beyond generation and AquaSoya: A plant-based novel ingredient from upcycled sources  
 15:00 Coffee break

#### Session 5: Business Innovation and Sustainable Systems and Entrepreneurship

- 15:30 Key notes: Silvia Garcia (Ingredion, Mexico), Gerald Perry Marin (Rethink Plastic, Philippines) – Inspiring Innovation Towards Plastic Waste-Free World, Marillii Holm (Sustainable Food Ventures, USA), Building the future on the endless frontier, Divya Mohan (Ooble Straws, Sweden) - It starts with an Idea - how you can now eat your straw!  
 Lukas Luggin (Italy) – Challenges of food innovation and food production from small scale farmers' perspectives

#### Session 6: FIPDes Alumni insights and perspectives

- 16:20 FIPDA: FIPDes Alumni Association presentation and activities  
 16:30 Key note: FIPDA Steering Committee (FIPDes Alumni) – Round-table testimonials

- 17:00 Professional Communication Awards: Best Poster, Best Flash Presentation and Best Master Thesis Picture  
 17:15 FIPDes 10<sup>th</sup> Anniversary Cocktail and Launch of the FIPDes Cookbook

## MSc. Thesis Poster sessions

Session 1	Food Design Engineering	
Name	Hosting Institution / Company	Title of the Poster
1. BAIDOO William	AgroParisTech, Massy, France	Investigation of cookies physicochemical characteristics and its relation with glycemic index
2. BARRIOS Maria	Lesaffre, Lille, France	Dough Gas Retention (DGR) during fermentation: Effect of different enzyme families
3. EI CHEMALI Marie Line	UMIAMI, Paris, France	Can you plant a fish?
4. GIOVANNI Jessica	Naturex-Givaudan, Avignon, France	Retardation of oxidation of sunflower oil during the frying of potato crisps: Replacement of TBHQ with a natural antioxidant
5. KHATI Paula	AgroParisTech, Massy, France	In-situ functionalization of fruit-based beverages by mechanical treatment
6. KOHLI Gautam	General Mills, Vienne, France	Can you reduce starch in your yoghurt?- A case study of Stirred yoghurts in the US
7. LIZA DIAZ Eduardo	Lesaffre, Lille, France	Electrical Resistance Oven (ERO): Yeast Performance and Viability during Baking
8. MEZZOMO Lucas Joao	Kraft-Heinz, Nijmegen, The Netherlands	Thermal Validation of Alternative Preservation Technologies
9. PATEL Bhumika	AgroParisTech, Grignon, France	Study of an integrated fermentation/membrane-based solvent extraction process for the production of 2-phenylethanol
10. VELASQUEZ BARILLAS Alejandra	ONIRIS, Nantes, France	Wheat flour Dry Heat Treatment –(DHT) The effect of time-temperature parameters on wheat flour functionalities
Session 2	Healthy Food Design	
Name	Hosting Institution / Company	Title of the Poster
11. AUZET Lara	Kraft-Heinz, Nijmegen, The Netherlands	Tomato pomace valorisation for the development of value-added tomato ketchup
12. BROWNE Heather	UNINA, Portici, Italy	Potential bioaccessibility of N-Acylphosphatidylethanolamines, N-acylethanolamines and endocannabinoids found in food: an in vitro digestion study
13. GALLAGHER Roisin	UNINA, Portici, Italy	Eating the 'inedible'. An extended theory of planned behaviour looking at consumption of the perceived inedible parts of fruits and vegetables in Ireland and Italy
14. GARCIA MUNOZ Alejandra	AgroParisTech, Massy, France	Physicochemical stabilisation of emulsions formulated with camelina oil: comparison of the efficiency of whey protein, soy lecithin and camelina oil bodies as stabilising agents
15. HOUR Povratanak	Aventure AB, Lund, Sweden	New Product Development for Plant-Based Beverage from Baobab Fruit
16. KARAGIANNAKI Charikleia	University of Aveiro, Aveiro, Portugal	Development, Chemical Composition and Microbiological Assessment Of Smoothie And Grissini Based on Agri-food By-products
17. SOTIANGCO Imothes	Kraft-Heinz, Nijmegen, The Netherlands	Evaluation of the Efficacy of Natural Preservatives Applied in Different Food Matrices: Sauces and Drinks

Session 3		Food Packaging Design and Logistics
Name	Hosting Institution / Company	Title of the Poster
18. FENG Cara	Tetra Pak, Sweden	The curious case of green plastic
19. GEORGIU Irineos	Confidential	Children will soon be able to enjoy nutritious plant-based milks!
20. HOSSE PASTOR Uli	MicVac, Gothenburg, Sweden	Be greener and fill up the truck! Let's design to reduce our carbon footprint
21. INTHARAKASEDT Nusara	McNeil AB, Helsingborg, Sweden	Imagine a folding carton that is more sustainable! A post-consumer recycled material evaluation
22. KINANTI Elsa Safira	Innoscentia, Stockholm, Sweden	Do you know that your minced meat could stay longer than you think?
23. NJOMAN Maria Fransisca	Tetra Pak, Sweden	Packaging and E-commerce: When it does not fit any longer, let's learn how to move on!
24. SRINATH Ramyashree	Tetra Pak, Sweden	Development and testing of new sustainable packaging material
25. TERMPITIPONG Ratchadetch	Lund University, Sweden	Banana by-products in Thailand A guide to transform banana tree into plastics

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 17<sup>th</sup> is required**: <https://forms.gle/LCcjVJoGwKjopABE6>

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

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