



FIPDes Day 2023

International Talents in Food Innovation and Product Design

2023, Thursday 7th September – 22 place de l'Agronomie, 91120 Palaiseau, France

Amphi A0.04 - Building A (Forum)

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: Caroline Pénicaut (INRAE, France) - From Ecodesign to Ecoinnovation towards Sustainable Food Systems
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: Paolo Arancio (Ferrero, Luxemburg) – Ferrero Open Innovation
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: Giana Carli Lorenzini (Technical University of Denmark, Denmark) - Who are we packing for? Unveiling end-user perspectives on packaging innovation and design
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: Shay Hannon (National Prepared Consumer Food Centre Manager, Teagasc, Ireland) – Innovation and Hybrid Products
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

MSc. Thesis Poster sessions

Session 1		
Food Design Engineering		
Name	Hosting Institution / Company	Title of the Poster
1. ADU-KUMI Linda	Lesaffre, Marcq-en-Baroeul, France	Rising to New Heights: Unveiling the Bread Oven Spring Mysteries and it's Breadmaking Influencers
2. ALI Zain	Danone, Palaiseau, France	Improvement of the organoleptic properties of a plant-based Drink, A Dairy Alternative beverage, through the addition of ingredients
3. BOISSEAU El��nore	Air Liquide, Les Loges-en-Josas, France	The Usage of gasses for Insects Consumed as Food and Feed
4. CHOUDHURY Adrija	Yeasty, Evry, France	Understanding the Mechanism of Interactions between Yeast and Beer Bitter Molecules
5. DINIC Bogdan	Ha��gen Dazs, Arras, France	Key processing steps, their variability and influence on product chemical and physical characteristics, and product quality features of ice cream
6. JAMAL Nimra	NOFIMA, ��s, Norway	Hydrocolloid interaction with extruded materials in processed plant-based food products
7. MALLICK Priyadarshini	INRAE, SayFood-IJPB, Palaiseau, France	How the rational combination of germination and fermentation improves the sanitary, technological and sensory qualities of legume-based foods
8. MASSOUD Karen	Ha��gen Dazs, Arras, France	Understand and enhance the functionality of egg yolk used in H��agen Dazs ice cream base
9. YOKOMI FORNARI Douglas	Algaia, Saint-L��, France	Study of an innovative process to manufacture functional algae fibers for food application from <i>Ascophyllum nodosum</i> by-product valorization
Session 2		
Healthy Food Design		
Name	Hosting Institution / Company	Title of the Poster
10. CHOPIN Lucie	INRAE, Palaiseau, France	Influence of physicochemical properties of flour on a biscuit and use of maltitol in a reduced-fat sugar-free biscuit
11. CORTEZ RAMOS Gabriela Andrea	Huddle Corp, Saint-Herblain, France	Optimization and understanding of interactions leading nutrient encapsulation performance in Russian doll structured feed
12. EAR Chansonita	Freshways, Dublin, Ireland	Development of a low-salt product
13. MART��NEZ RODR��GUEZ David	Algama, Malakoff, France	Improving R&D practices: Development of a sensory lexicon for bakery products and its validation for egg-replaced brioches and buns
14. PE��A NIEBUHR Maria Grazia	L'Or��al, Chevilly-Larue, France	Generating and Stabilizing Aerated Textures to Drive Product Innovation: Technical Pathways and Prototype Development
15. TRUNCKLE BAPTISTA Nathalia	Lesaffre, Lille, France	Effect of Different Raw Materials and Baking Conditions on the Dietary Fibre Content of Breads

Session 4		Food Packaging Design and Logistics
Name	Hosting Institution / Company	Title of the Poster
16. BLUNT Quan	PepsiCo, USA/Sweden	Implementing the Fair Circularity Principles: A Case Study on PepsiCo's Packaging Supply Chain in an Emerging Market
17. HANPRERAKRIENGKRAI Natchaya	Tetra Pak, Sweden	Mouthfeel Assessment of Tetra Pak Paper Straws: Exploring the Correlation between Instrumental Measurements and Sensory Evaluation
18. MOSCHOU Kyriaki-Eirini	FrieslandCampina, The Netherlands	Exploring Hybrid Concepts: Pea & Dairy Protein Mixtures
19. MUSTAFINA Zagipa	Tetra Pak, Sweden	Green Packaging: The Link Between Food Shelf Life And Environmental Impact
20. PREZA Uvejs	Micvac, Sweden	Environmental tool evaluation of sustainable packaging materials for Micvac technology
21. STAMATAKIS Antonios	FrieslandCampina, The Netherlands	Unlocking Deliciousness in Pea Protein through Fermentation
22. SUNIL DAVID Nisha	Blue Ocean Closures, Sweden	Varnishing of Fibre-Based Closures
23. TIROUGNANASSAMBANDAMOURTY Tirouvaasavy	Lund University and Axis Communication, Sweden	Exploring the Sustainability and Circularity of components packaging of electronic products