



# Food Texture Technology: Hydrocolloids, Emulsions and Proteins

Wyndham Apollo Hotel, Amsterdam, Netherlands, December 4 - 5, 2014

Easy to combine with HI Europe Trade show (\*), Dec. 2-4, 2014, RAI, Amsterdam

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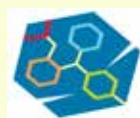
Pre- and Probiotics - Creating  
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**Oilseed & Grain  
TRADE SUMMIT**  
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## FURTHER INFORMATION CONTACT

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## SPEAKERS

**Mr. Kaustuv Bhattacharya**, Senior Application Specialist, Oils & Fats, DuPont Nutrition & Health, Denmark  
**Mr. Ross Campbell**, Business Director, Cybercolloids Lt, Ireland  
**Mrs. Mary Descamps**, Application R&D Manager, Cosucra Groupe, Belgium  
**Mr. Mathieu Dondain**, Director of Business Development, Nexira, France  
**Mr. Paul Hart**, Solanic Ambassador, Gluten-Free; RTD, Milks & Gels, Solanic, U.K.  
**Dr. Britta Huebner-Keese**, R&D Project Leader Food & Nutrition, Dow Pharma & Food Solutions, Germany  
**Dr. Carsten Huettermann**, R&D Leader Food & Nutrition, Dow Pharma & Food Solutions, Germany  
**Mrs. Anne-Sophie Lechevin**, Key Market Manager, Clextal, France  
**Dr. Stacy Pyett**, Business Development Manager, NIZO Food research, Netherlands  
**Mr. Frank Sarracino**, Technical Service Manager EMEA, Tate & Lyle Ingredients, U.K.  
**Dr. Paul Smith**, Principal Scientist, Cargill Global Food Research, Belgium  
**Dr. Paul Stevens**, Application and R&D Manager, Rousselot, Belgium  
**Ir. Ann Stijnman**, Project Manager Food Applications, NIZO Food Research, Netherlands  
**Mr. Jens Stomps**, Product Group Manager Xanthan, Jungbunzlauer International, Switzerland  
**Dr. Peter Wilde**, Research Leader, Institute of Food Research, U.K.  
**Dr. Jane Whittinghill**, New Product Development Scientist, ICL Performance Products, U.S.A.  
**Mr. Frederik Wolf**, Product Manager Tribology, Anton Paar, Germany



(\*), Brand HI Europe Trade show Owned by UBM

## Thursday, December 4, 2014

8:50 Introduction and Opening

### Hydrocolloid Chemistry and Functionality

- 9:00 **The Role of Hydrocolloids in Food Texture and Nutrition**, Mr. Ross Campbell, Cybercolloids, Ireland
- 9:30 **Starch 101**, Mr. Frank Sarracino, Tate & Lyle Ingredients, U.K.
- 10:00 **Pectins, Carrageenans, Agar and Alginates: Chemistry, Gelling and Viscosity Properties**, Mr. Ross Campbell, Cybercolloids, Ireland
- 10:30 Coffee/Tea Break & Networking
- 11:00 **Tara and Acacia Gum: Clean Label and Nutritional Advantages in Natural Products**, Mr. Mathieu Dondain, Nexira, France
- 11:30 **Xanthan Gum Suspension and Viscosity Properties in Foods**, Mr. Jens Stomps, Jungbunzlauer International, Switzerland
- 12:00 **Designing New Modified Celluloses to Enable Nutrition Benefit Delivery**, Dr. Carsten Huettermann, Dow Pharma & Food Solutions, Germany
- 12:30 Lunch Break & Networking

### Emulsifiers in Food Structuring

- 14:00 **Food Emulsifiers: Chemical and Physical Properties, Emulsion Stability**, Dr. Peter Wilde, Institute of Food Research, U.K.
- 14:30 **Functional Role of Emulsifiers and Interesterified and Fractionated Hardstocks in Product Structuring**, Mr. Kaustuv Bhattacharya, DuPont Nutrition & Health, Denmark
- 15:00 **Emulsion-Based Delivery Systems: Nano-emulsions, Multiple emulsions, Multilayer Emulsions**, Dr. Peter Wilde, Institute of Food Research, U.K.
- 15:30 Coffee/Tea Break & Networking

## Proteins and Their Properties in Food Texture

- 16:00 **Protein Functionality in Food Structuring**, Dr. Stacy Pyett, NIZO Food Research, the Netherlands
- 16:30 **High-Performance Potato Protein Isolates Offer High Functionality - Emulsifying, Foaming and Gelling**, Mr. Paul Hart, Solanic, U.K.
- 17:00 **Collagen Proteins: Meeting the Challenges of Functional Food Design**, Dr. Paul Stevens Rousselot, France
- 17:30 End of Day 1

## Day 2: Friday, December 5, 2013

- 9:00 **Enzymatic Modifications in Structuring Proteins: Hydrolysis, Deamination and Cross-linking**, Dr. Jane Whittinghill, ICL Performance Products, U.S.A.
- 9:30 **Meat Replacers by Protein Extrusion**, Mrs. Anne-Sophie Lechevin, Clextal, France
- 10:00 **Functionality of Pea Proteins in Healthy Food**, Mrs. Mary Descamps, Cosucra Groupe, Belgium
- 10:30 Coffee/Tea Break & Networking

### Application Case Studies

- 11:00 **Rheological and Tribological Measurements of Emulsions and Hydrocolloid Gels**, Mr. Frederik Wolf, Anton Paar, Germany
- 11:30 **Reduction of Saturated Fats by Using Ethylcellulose Oleogels**, Dr. Britta Huebner-Keese, Dow Pharma & Food Solutions, Germany
- 12:00 **Developing Soluble Dietary Fiber Applications with Inulin**, Mrs. Mary Descamps, Cosucra Groupe, Belgium
- 12:30 Lunch Break & Networking
- 13:30 **Choice of Oil Emulsifiers in Bakery and Spread Applications**, Dr. Paul Smith, Cargill Global Food Research, Belgium
- 14:00 **Food Matrices – Emulsions, Foamed Liquids, Gelled Foods and Solid Foams**, Ir. Ann Stijnman, Project Manager Food Applications, NIZO Food research, Netherlands
- 15:00 End of program

### REGISTRATION

First Name for Badge			
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Last Name/Family Name			
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Address			
City/State/Province			
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E-mail		VAT**	

### REGISTRATION INFORMATION

Full Registration includes access to all presentations, short course manuals, lunches and coffee breaks; prices in EUR

EARLY BIRD Registration (ON or BEFORE November 2, 2014)	795 EUR
STANDARD Registration (AFTER November 2, 2014)	945 EUR
ACADEMIC Registration	495 EUR

(\*) Student rates on demand

(\*) Group registration rates: 10 % off for three or more; 20% off for five or more

### PAYMENT INFORMATION

Payment by Bank Transfer

Ignace Debruyne & Associates – SMART SHORT COURSES, KBC Bank, Izegem, Belgium  
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(\*\*) Cancellation policy and VAT: <http://www.smartshortcourses.com/foodtexture/registration.html>

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