

Food Texture Platform Americas

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Food Texture Technology: Hydrocolloids, Emulsifiers and Proteins

Chicago, IL, July 13 – 14, 2015

(Easy to combine with Chicago IFT Annual Meeting - July 11-15, 2015)



SPEAKERS

Mr. Doug Bowers, Technical Manager, Darling International - Rousselot, U.S.A.
Mr. Ross Campbell, Business Director, Cybercolloids, Ireland
Mr. Hadrien Delamazure, Food Process Engineer, Clextral, U.S.A.
Dr. Puspendu Deo, Research Scientist, Dow Chemical, U.S.A.
Dr. Roja Ergun, Associate Research Scientist and Project Manager, Dow Chemical, U.S.A.
Dr. Der-Chyan Hwang, Senior Research Scientist, DuPont Nutrition & Health – Protein Solutions, USA
Mrs. Wanda Jurlina, Technical Service Manager, CP Kelco, U.S.A.
Mrs. Carmen Malnero-Fernandez, Marketing Manager, Cosucra Groupe, Belgium

Mr. Niall McStay, National Sales Director, Food Division, Nexira, U.S.A.
Dr. Marc Meyers, Ingredient Research and Delivery Systems R&D, Mondelez International, U.S.A.
Mr. John Neddersen, Senior Application Scientist, Fats and Oils, Emulsifiers, DuPont Nutrition and Health, U.S.A.
Dr. Chandani Perera, Principal Scientist Food Applications, Roquette America, U.S.A.
Dr. Tharanga D. Perera, Product Specialist & Rheology Applications Engineer, Anton Paar, U.S.A.
Mr. Doug Rector, Principal Scientist, Tate & Lyle Ingredients, U.S.A.
Mr. John Reidy, Market Development Manager, Jungbunzlauer, U.S.A.

PROGRAM - Day 1: Monday, July 13, 2015

1:25 pm Introduction and Opening
1:30 pm **Consumer Trends: Hydrocolloids and Structured Foods**, Mr Ross Campbell, Cybercolloids, Ireland

HYDROCOLLOID CHEMISTRY AND FUNCTIONALITY

2:00 pm **The Role of Hydrocolloids in Food Texture and Nutrition**, Mr. Ross Campbell, Cybercolloids, Ireland
2:30 pm **Starch Chemistry and Functionality**, Mr. Doug Rector, Tate & Lyle Ingredients, U.S.A.
3:00 pm **Pectins, Carrageenans, Agar and Alginates - Chemistry, Gelling and Viscosity Properties**, Mrs. Wanda Jurlina, CP Kelco, U.S.A.
3:30 pm Coffee/Tea Break & Networking
4:00 pm **Improving Textural Properties of Beverages with Gellan Gum--Basics and Applications**, Mrs. Wanda Jurlina, CP Kelco, U.S.A.
4:30 pm **Tara and Acacia Gum: Clean Label and Nutritional Advantages in Natural Products**, Mr. Niall McStay, Nexira (USA), U.S.A.
5:00 pm **Designing Modified Celluloses to Enable Nutrition Benefit Delivery**, Dr. Puspendu Deo, Dow Chemical, U.S.A.
5:30 pm End of Day 1

Day 2: Tuesday, July 14, 2014

8:30 am **Xanthan Gum Suspension and Viscosity Properties in Foods**, Mr. John Reidy, Jungbunzlauer, U.S.A.

EMULSIFIERS IN FOOD STRUCTURING

9:00 am **Food Emulsifiers: Chemical and Physical Properties, Emulsion Stability**, Mr. John Neddersen, DuPont Nutrition and Health, U.S.A.
9:30 am **Choice of Oil Emulsifiers in Bakery and Spread Applications**, Mr. John Neddersen, DuPont Nutrition and Health, U.S.A.
10:00 am Coffee/Tea Break & Networking

PROTEINS AND THEIR PROPERTIES IN FOOD TEXTURE

- 10:30 am **Protein Functionality in Food Structuring**, Dr. Chandani Perera, Roquette America, U.S.A.
 11:00 am **High-Performance Soy Protein Isolates Offer High Functionality - Emulsifying, Foaming and Gelling**,
 Dr. Der-Chyan Hwang, DuPont Nutrition & Health – Protein Solutions, USA
 11:30 am **Collagen Proteins: Meeting the Challenges of Functional Food Design**, Mr. Doug Bowers, Darling International - Rousselot, U.S.A.
 12:00 pm Lunch and Networking
 1:00 pm **Meat Replacers by Protein Extrusion**, Mr Hadrien Delemazure, Clextral USA, U.S.A.
 1:30 pm **Functionality of Pea Proteins in Healthy Food**, Mrs. Carmen Malnero-Fernandez, Marketing Manager, Cosucra Groupe, Belgium

APPLICATION CASE STUDIES

- 2:00 pm **Rheological and Tribological Measurements of Emulsions and Hydrocolloid Gels**, Dr. Tharanga D. Perera, Anton Paar, U.S.A.
 2:30 pm Coffee/Tea Break & Networking
 3:00 pm **Reduction of Saturated Fats By Using Ethylcellulose Oleogels**, Dr. Roja Ergun, Dow Chemical, U.S.A.
 3:30 pm **Developing Soluble Dietary Fiber Applications with Inulin**, TBC, Cosucra Groupe, Belgium
 4:00 pm **Gluten replacers and Alternatives to Guar and Xanthan Gums**, Dr. Marc Meyers, Mondelez International, U.S.A.
 4:30 pm End of program

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REGISTRATION INFORMATION (Registration rate includes short course manuals, lunch and coffee breaks)

Registration Fees	
Standard Registration	\$945
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Student rates on demand. Group registration rates: 10 % off for three or more; 20% off for five or more

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