



4th Practical Short Course: Food Texture Technology: Hydrocolloids, Emulsions and Proteins

Marriott Hotel, Frankfurt-am-Main, Germany
Thursday and Friday November 30 and December 1, 2017
Easy to combine with FI Europe Trade show (*), Nov 28 - 30, 2017
www.smartshortcourses.com; info@smartshortcourses.com

Media
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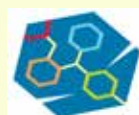
NutraCos

Supplement claims



FURTHER INFORMATION CONTACT

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SPEAKERS

- Mr. Ross Campbell**, Business Director, Cybercolloids, Ireland
- Mrs. Mary Descamps**, Application R&D Manager, Cosucra Groupe, Belgium
- Dr. Britta Huebner-Keese**, Research Scientist R&D Food & Nutrition, Dow Pharma & Food Solutions, Germany
- Mr. Gilles Maller**, VP International & Technologies, Clextal, France
- Dr. Franz Mayer**, Associate Scientist, DOW Food, Pharma and Medical, Germany
- Mr. Anders Mølbak Jensen**, Global Product & Application Manager, Palsgaard, Denmark
- Dr. Ashok Patel**, Research Fellow, INL - International Iberian Nanotechnology Laboratory, Portugal
- Dr. Kartik Pondicherry**, Senior Scientist, Anton Paar GmbH, Austria
- Dr. Laurice Pouvreau**, Project Manager Vegetable-derived Ingredients, NIZO Food research, the Netherlands
- Dr. Natalie Russ**, Jungbunzlauer International, Switzerland
- Dr. Paul Smith**, Principal Scientist, Cargill Global Food Research, Belgium
- Dr. Christelle Tisserand**, Product Manager Stability, Formulation, France
- Mr. Bjorn Vergauwen**, R&D Project Manager, Darling International - Rousselot, Belgium
- Dr. Rachel Wicklund**, Technical Manager, Global Ingredient Technology, Tate & Lyle, U.S.A.



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

Day 1: Thursday, November 30, 2017

8:50 Introduction and Opening

HYDROCOLLOID CHEMISTRY AND FUNCTIONALITY

9:00 **Consumer Trends: The Role of Hydrocolloids in Food Texture and Nutrition**, Mr. Ross Campbell, Cybercolloids, Ireland

9:45 **Starch Chemistry and Functionality**, Dr. Rachel Wicklund, Tate & Lyle Ingredients, France

10:15 **Xanthan Gum Suspension and Viscosity Properties in Foods**, Dr. Natalie Russ, Jungbunzlauer International, Switzerland

10:45 Coffee/Tea Break & Networking

11:15 **Pectins, Carrageenans, Alginates, Tara and Acacia Gum: Chemistry, Gelling and Viscosity Properties**, Mr. Ross Campbell, Cybercolloids, Ireland

11:45 **Designing New Modified Celluloses to Enable Nutrition Benefit Delivery**, Dr. Franz Mayer, Dow Pharma & Food Solutions, Germany

12:15 Lunch Break & Networking

PROTEINS AND THEIR PROPERTIES IN FOOD TEXTURE

13:30 **Alternative Proteins: Unlocking their Potential for Application**, Dr. Laurice Pouvreau, NIZO Food Research, the Netherlands

14:00 **Functionality of Pea Proteins in Healthy Food**, Mrs. Mary Descamps, Cosucra Groupe, Belgium

14:30 **Collagen Proteins: Meeting the Challenges of Functional Food Design**, Mr. Bjorn Vergauwen, Darling International - Rousselot, Belgium

15:00 **Meat Replacers by Protein Extrusion**, Mr. Gilles Maller, Clextal, France

15:30 Coffee/Tea Break & Networking

EMULSIFIERS & WAXES IN FOOD STRUCTURING

16:00 **Complex Food Emulsions**, Dr. Ashok Patel, Ghent University - Vandemoortele Research Centre, Belgium

16:30 **Wax-based Structuring of Food Oils into Solid-like Systems**, Dr. Ashok Patel, INL - International Iberian Nanotechnology Laboratory, Portugal

17:00 **Influence of Processing and Functional Ingredients on the Quality of Crystallized Fat Products**, TBC, Abitec Corp, U.S.A.

17:30 End of Day 1

Day 2: Friday, December 1, 2017

9:00 **Emulsifier Applications in Margarines and Spreads**, Mr. Anders Mølbak Jensen, Palsgaard, Denmark

ANALYSIS AND APPLICATIONS

9:30 **Shelf Life and Stability Analysis of Biopolymer Enriched Food Products**, Dr. Christelle Tisserand, Formulacion, France

10:00 **Aspects of Tribology in Food Oral Processing**, Dr. Kartik Pondicherry, Anton Paar GmbH, Austria

10:30 Coffee/Tea Break & Networking

11:00 **Thermal Aging by Microstructure Analysis**, Dr. Christelle Tisserand, Formulacion, France

11:30 **Methocel™ Stabilizer in Vegan and Vegetarian Applications**, Dr. Britta Huebner-Keese, Dow Pharma & Food Solutions, Germany

12:00 **Crystallisation of Fats to Control Emulsion Structure for the Manufacture of Bakery Systems**, Mr. Paul Smith, Cargill R&D, Belgium

12:30 End of program

REGISTRATION

First Name for Badge			
First Name			
Last Name/Family Name			
Job Title		Company	
Address			
City/State/Province			
Postal Code		Country	
Business Phone		Fax Number	
E-mail		VAT**	

REGISTRATION INFORMATION

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

Regular Registration	945 EUR
ACADEMIC Registration	495 EUR
(*) 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
IBAN account number BE16 7380 1455 5274; Swift/BIC code: KRED BEBB

(**) Cancellation policy and VAT: <http://www.smartshortcourses.com/foodtexture/registration.html>

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