

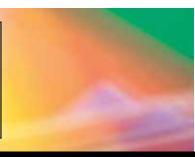
# 3rd Practical Short Course: Food Texture Technology: Hydrocolloids, Emulsions and Proteins

Crowne Plaza Lille Europe, Lille, France Monday and Tuesday November 30 and December 1, 2015 Easy to combine with HI Europe Trade show (\*), Dec. 1-3, 2015 www.smartshortcourses.com; info@smartshortcourses.com









## FURTHER INFORMATION CONTACT



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## SPEAKERS

Dr. Roland Adden, R&D Manager, Dow Pharma & Food Solutions, Germany

**Mr. Thomas Bernsmeier,** Technical Service Manager Xanthan, Jungbunzlauer International, Switzerland **Mr. Ross Campbell**, Business Director, Cybercolloids, Ireland

Mrs. Mary Descamps, Application R&D Manager, Cosucra Groupe, Belgium

Dr. Daniel Hagmeyer, Product Manager Colloid AnalyticsParticle Metrix, Germany

Dr. Britta Huebner-Keese, Research Scientist R&D Food & Nutrition, Dow Pharma & Food Solutions, Germany

Mr. Gertjan Klijnstra, Technical Sales Manager, AVEBE Proteins & Fibres - Solanic, the Netherlands

Mrs. Maja Laungaard, Senior Scientist, CP Kelco, Denmark

Mr. Yoann Lefeuvre, EMEA Manager, Formulaction, France

Mr. Gilles Maller, VP International & Technologies, Clextral, France

**Dr. Ashok Patel**, Research Director-Vandemoortele Centre / Associate Professor-Microstructure Based Product Development, Ghent University, Belgium

Dr. Laurice Pouvreau, Project Manager Vegetable-derived Ingredients, NIZO Food research, the Netherlands

Mr. Brian Sehested, Application Specialist, Oils & Fats, DuPont Nutrition & Health, Denmark

Dr. Paul Smith, Principal Scientist, Cargill Global Food Research, Belgium

Mr. David Sturm, Technical & Analytical supervisor, Tate & Lyle Ingredients, France

Mr. Bjorn Vergauwen, R&D Project Manager, Darling International - Rousselot, Belgium

Mr. Frederik Wolf, Product Manager Tribology, Anton Paar, Germany



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

### Monday, November 30, 2015

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
- 9:30 Starch Chemistry and Functionality, Mr. David Strum, Tate & Lyle Ingredients, U.K.
- 10:00 Xanthan Gum Suspension and Viscosity Properties in Foods, Mr. Thomas Bernsmeier, Jungbunzlauer International, Switzerland
- 10:30 Coffee/Tea Break & Networking
- Gellan Gum in Beverages; The Fluid Gel An 11:00 Innovative Suspension System, Mrs. Maja Laungaard, CP Kelco, Denmark
- 11:30 Pectins, Carrageenans, Alginates, Tara and Acacia Gum: Chemistry, Gelling and Viscosity Properties, Mr. Ross Campbell, Cybercolloids, Ireland 12:30
- Lunch Break & Networking
- **Designing New Modified Celluloses to Enable** 13:30 Nutrition Benefit Delivery, Dr. Roland Adden, Dow Pharma & Food Solutions, Germany
- 14:00 **Microstructure Analysis of Xanthan Enriched** Food Products: Stability and Microrheology, Mr. Yoann Lefeuvre, Formulaction, France

### PROTEINS AND THEIR PROPERTIES IN FOOD TEXTURE

- 14:30 **High-Performance Potato Protein Isolates Offer** High Functionality - Emulsifying, Foaming and Gelling, Mr. Gertjan Klijnstra, AVEBE-Solanic, the Netherlands 15:00 Coffee/Tea Break & Networking
- 15:30 Alternative Proteins: Unlocking their Potential for Application, Dr. Laurice Pouvreau, NIZO Food Research, the Netherlands
- 16:00 **Collagen Proteins: Meeting the Challenges of** Functional Food Design, Mr. Bjorn Vergauwen, Darling International - Rousselot, Belgium

- 16:30 Meat Replacers by Protein Extrusion, Mr. Gilles Maller, , Clextral, France
- Functionality of Pea Proteins in Healthy Food, 17:00 Mrs. Mary Descamps, Cosucra Groupe, Belgium
- 17:30 End of Day 1

#### Tuesday, December 1, 2015

#### **EMULSIFIERS & WAXES IN FOOD STRUCTURING**

- 9:00 Complex Food Emulsions, Dr. Ashok Patel, Ghent University - Vandemoortele Research Centre, Belgium
- 9:30 Choice of Oil Emulsifiers in Bakery and Spread Applications, Mr. Brian Sehested, DuPont Nutrition & Health. Denmark
- 10:00 **Functional Role of Emulsifiers in Product** Structuring of Margarine and Shortening, Mr. Brian Sehested, DuPont Nutrition & Health, Denmark 10:30 Coffee/Tea Break & Networking
- Wax-based Structuring of Food Oils into 11:00
- Solid-like Systems, Dr. Ashok Platel, Ghent University -Vandemoortele Research Centre, Belgium

### ANALYSIS AND APPLICATIONS

- 11:30 Colloid Analytics in Beverages and Food, Dr. Daniel Hagmeyer, Particle Metrix, Germany
- 12:00 **Rheological and Tribological Measurements of** Emulsions and Hydrocolloid Gels, Mr. Frederik Wolf, Anton Paar, Germany
- 12:30 Lunch Break & Networking
- **Enable Fat Reduced Deep Fried Food and Meat** 13:30 Products by Cellulose Ethers, Dr. Britta Huebner-Keese, Dow Pharma & Food Solutions, Germany
- 14:00 Choice of Oil Emulsifiers in Bakery and Spread Applications, Dr. Paul Smith, , Cargill Global Food Research, Belgium
- 14:30 **Developing Soluble Dietary Fiber Applications** with Inulin, Mrs. Mary Descamps, Cosucra Groupe, Belgium
- 15:00 End of program

#### 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

REGISTRATION

EARLY BIRD Registration (ON or BEFORE November 1, 2015)	795 EUR
STANDARD Registration (AFTER November 1, 2015)	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 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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