

PRELIMINARY AGENDA LECTURERS

WEDNESDAY 27-10-2010

- 10:00-11:00 **WALTER SPIESS**, Universitat Karlsruhe, Germany
The four thrust model to fight food insecurity in sub-Saharan-Africa, IUFOST's new approach to strengthen food security
- 11:30-13:30 **SAM SAGUY**, Hebrew University of Jerusalem, Israel
Academia and food industry paradigm shift required for meeting innovation challenges
BRIAN MCKENNA, University College Dublin, Ireland
New developments in food science & technology in Europe -Where will we be by 2025?
RICKEY YADA, University of Guelph, Canada
The Advanced Foods and Materials Network: A Canadian Portal to Excellence in Innovative Food Science and Technology
PEDRO FITO MAUPOEY, Institute of Food Engineering for Development (UPV), Valencia, Spain
Food Engineering Innovation: Tools & Opportunities
- 15:00-16:30 **KESHAVAN NIRANJAN**, University of Reading, UK
Formation and Stability of milk foams formed by steam injection
AMPARO CHIRALT BOIX, Polytechnical University of Valencia, Valencia, Spain
Improvements in fruit preservation by using edible films/coatings containing lipids
GUSTAVO V. BARBOSA CÁNOVAS, Washington State University, USA
Non thermal processing of foods

THURSDAY 28-10-2010

- 9:00-11:00 **R.PAUL SINGH**, University of California, Davis, California, USA
Understanding Human Gastric Digestion in Quest for Innovative Foods for Healthy Benefits
FIDEL TOLDRÁ VILARDELL, Institute of Agrochemistry and food Technology (CSIC), Burjassot, Valencia, Spain
Innovations for healthier processed meats
PAUL FINGLAS, Institute of Food Research, Norwich, UK
New insights into folate metabolism
THOMAS HAERTLÉ, INRA, Nantes, France
Hypoallergenic lactic acid bacteria for reduced allergenicity in fermented foods

11:30-13:30 **JOHN SHI**, Guelph Food Research Center, Agriculture and Agri-Food, Canada, Guelph, Canada
Nano (Micro)-emulsion Technology on Development of Functional Beverage
PINGFAN RAO, Institute of Biotechnology, Fuzhou University, Fujian, China
Natural Nanostructures in Functional Foods: Formation and Functions
JAVIER MARTI SENDRA, Centre of Nanofotonics Technology (UPV), Valencia, Spain
Nanophotonics sensors in food: Innovative approaches
GUSTAVO F. GUTIERREZ, National Polytechnic Institute, México
Macro, Micro and Nanostructures in Food Processing and Innovation

FRIDAY 29-10-2010

9:30-11:00 **GILLES TRYSTRAM**, ENSIA, France
Modelling and food and food processes
ANTONIO MULET PONS, Polytechnical University of Valencia, Valencia, Spain
Food Process Innovation through new technologies: Use of Ultrasound
DIETRICH KNORR, Technical Berlin University. Germany
Engineering tailor made foods

11:30-13:00 **MARTA HUGAS**, EFSA, Italy
Assessment of Food safety from a regulatory perspective in the context of innovation
GEOFFREY CAMPBELL-PLATT, University of Reading, UK
Food Control, and why it matters
ALEXANDRE FEIGENBAUM, EFSA, Italy
Food safety considerations in relation to packaging innovations