



## 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

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Analysis, Opportunities and Challenges

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Industry Network

### 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 Hagemeyer**, Product Manager Colloid Analytics Particle 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 Laugaard**, Senior Scientist, CP Kelco, Denmark
- Mr. Yoann Lefeuvre**, EMEA Manager, Formulation, 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
- 11:00 **Gellan Gum in Beverages; The Fluid Gel – An Innovative Suspension System**, Mrs. Maja Laugaard, 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
- 13:30 **Designing New Modified Celluloses to Enable 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, Formulation, 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
- 17:00 **Functionality of Pea Proteins in Healthy Food**, 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
- 11:00 **Wax-based Structuring of Food Oils into Solid-like Systems**, Dr. Ashok Patel, 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
- 13:30 **Enable Fat Reduced Deep Fried Food and Meat 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

### 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

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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