

MONDAY, 25TH NOVEMBER 2019

E- CONFERENCE ON FOOD TEXTURE AND RHEOLOGY – DAY 1

Moderators: (Liliana Tudoreanu, Katherine Flynn)
(20 minutes presentation + 10 minutes discussions)

11: 00 CET	Liliana Tudoreanu (University of Agronomic Sciences and Veterinary Medicine of Bucharest), Katherine Flynn (ISEKI)	Opening: Background (Liliana), technical part (Katherine)
11:10	Rui Costa (Polytechnic Institute of Coimbra, Portugal)	ISEKI-Food Association: Introduction
11:30	An-I Yeh (National Taiwan University, Taiwan)	Rheological Characteristics and Morphology of Starch protein composite
12:00	Kiki Zinoviadou (Perrotis College, Greece)	New Food Structuring Agents
12:30	Eva Ivanisova (University of Agriculture in Nitra, Slovakia)	Effect of addition of different non wheat-flour on dough rheological properties
13:00	Viktorija Eisinaite (Kaunas University of Technology, Lithuania)	Development and characterization of chitosan and alginate based edible films containing sea buckthorn extract
13:30	Liliana Tudoreanu, Katherine Flynn	Poster Session (with posters from Avetisan, Barrera, Chaloulos, Galoburda, Zukowski)
14:00	<i>END OF DAY 1</i>	

TUESDAY, 26TH NOVEMBER 2019

E- CONFERENCE ON FOOD TEXTURE AND RHEOLOGY – DAY 2

Moderators: Ido Braslavsky, Gerhard Schleining

16:00 CET	Katherine Flynn (ISEKI), Gerhard Schleining (ISEKI)	ISEKI-Food Projects
16:30	Viet Nguyen (Ghent University, Belgium)	Physicochemical properties of margarines based on blends of palm oils and different milk fat fractions
17:00	Silvia Tappi (University of Bologna, Italy)	Physical and structural properties of creamed honey
17:30	Viktorija Eisinaite (Kaunas University of Technology, Lithuania)	Double emulsion with encapsulated sea buckthorn extract and Lactobacillus reuteri as fat alternative in dry fermented sausages
18:00	Nihat Yavuz (Canakkale Onsekiz Mart University, Turkey)	The effects of pectin gelation on foaming characteristics of pectin-saponin solutions
18:30	Roxana Ghibaldan (University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania)	Rheological, textural and sensory properties of original bread varieties with high polyphenolic and carotene content
19:00	Ido Braslavsky (The Hebrew University of Jerusalem, Israel), Gerhard Schleining (ISEKI)	Poster session (with posters from Kaczmarczyk, Kairit Eha, Khvostenko, Merino, Popa, Zukowski)
19:30	END OF THE DAY	