



Time Zone CET

Tuesday 5 October 2021	
Topic: Session 1 Session Chair:	
12:00-12:10	Conference Welcome René Floris , NIZO, The Netherlands
12:10-12:40	[KN01] Thom Huppertz , 'Dairy Ingredient Functionality: From Interesting Science to Relevant Research'
12:40-13:00	[O01/#12] Tatijana Markoska , 'Structural elucidation of β -casomorphin 7 and 11 studied by fourier-transform infrared spectroscopy (FTIR) and nuclear magnetic resonance (NMR)'
13:00-13:20	[O02/#21] Anne Katrine Laursen , 'Texture and microstructure of heat and acid induced milk gel: effect of processing and formulation'
13:20-13:40	[O03/#23] Giovanni Barone , 'Calcium and b-casein partitioning in milk during processing: a kinetic study'
Topic: Young Scientists Programme Session Chair:	
13:40-13:45	[YSP01/#3] Max Blankart , 'Limitations of the concept of critical micelle concentration in aerosol whipping cream'
13:45-13:50	[YSP02/#4] Arantza García , 'The combined effect of the presence of nisin and high-pressure treatment on the preservation of liquid micellar casein concentrates'
13:50-13:55	[YSP03/#22] Angella Velazquez Dominguez , 'Enzymatic Cross-Linking of Casein Increase the Stability of Overacidified Caseins Dispersion after Heat Treatment'
13:55-14:00	[YSP04/#47] María Ayelén Vélez , 'Bioactive fatty acids loaded liposomes as food ingredient for dairy matrices'
14:00-14:05	[YSP05/#14] Shruti Sharma , 'Modification of properties of skim milk using atmospheric pressure cold plasma treatment'
14:05-14:10	[YSP06/#80] Tugce Aydogdu , 'In-situ pH measurements of milk protein solutions at high temperature'
14:10-14:40	Refreshment Break
Topic: Session 2 Session Chair:	
14:40-15:10	[KN02] Peng Zhou , 'The importance of casein structure for the functionalities of milk protein ingredients'
15:10-15:30	[O04/#84] Georg Surber , 'Incorporation of exopolysaccharide-functionalized whey in semisolid dairy products'
15:30-15:50	[O05/#88] Qurrotul A'yun , 'Heat stable whey protein stabilised oil-in-water emulsions: Optimisation of the whey protein concentrate dry heat incubation conditions'
Wednesday 6 October 2021	
Topic: Session 3 Session Chair:	
12:00-12:30	[KN03] Ulrich Kulozik , 'Separation of milk protein ingredients'
12:30-12:50	[O06/#31] Zeynep Atamer , 'Concentrated-fermented fresh cheese with a reduced β -casein content: Can this be a possibility to overcome the bitter off-taste?'

12:50-13:10	[O07/#49] Norbert Raak , 'Structural details of casein micelle suspensions obtained by microfiltration combined with different diafiltration conditions'	
13:10-13:30	[O08/#92] Hans Tromp , 'Protein on steel'	
13:30-14:00	Refreshment Break	
Topic: Session 4 Session Chair:		
14:00-15:00	Poster Session 1	
15:00-15:30	[KN04] Claire Gaiani , 'Crossing the bridge between dairy powders properties and processes (drying, transport and storage)'	
15:30-15:50	[O09/#40] Ming Yu , 'Skin formation in drying droplets of dairy proteins'	
15:50-16:10	[O010/#48] Maheshchandra Patil , 'Energy efficient superconcentration-granulation based process to manufacture dairy ingredients: influence of composition'	
16:10-16:40	[KN05] Peter de Jong , 'Design and control of the dairy chain for optimal functionality of ingredients'	
Thursday 7 October 2021		
12:00-13:00	Poster Session 2	
Topic: Session 5 Session Chair:		
13:00-13:30	[KN06] Rita Hickey , 'The impact of glycosylation on milk protein functionality'	
13:30-13:50	[O11/#11] Elise van Eijnatten , 'Gastric emptying in women experiencing gastrointestinal discomfort after ingestion of milk'	
13:50-14:10	[O12/#26] Juliane Calvez , 'The effect of industrial processes on the digestion and protein synthesis of milk protein matrices in rats'	
14:10-14:30	[O13/#66] Ana-Isabel Mulet-Cabero , 'Digestion of dairy proteins: a matter of gastric re-structuring'	
14:30-15:00	Refreshment Break	Defact Diagnostic Roundtable , 'Rapid milk protease detection to support production decision making and waste reduction', Matthew Burton, <i>Defact Diagnostic, the Netherlands</i>
Topic: Session 6 Session Chair:		
15:00-15:30	[KN07] André Groeneveld , 'Galacto-oligosaccharides(GOS) are versatile ingredients with a bright future'	
15:30-15:50	[O14/#44] Alina Kondrashina , 'Comparative compositional and functional analyses of cream or vegetable oil enriched infant milk formula'	
15:50-16:10	[O15/#74] Amelie Deglaire , 'The production of an infant formula with a minimally processed route impacts its nutritional, physiological and sensorial qualities'	
16:10-16:25	Young Scientist Award Ceremony	
16:25-16:30	Conference Close René Floris , <i>NIZO, The Netherlands</i>	