

Poster Programme

Poster session 1 on Wednesday 30th September 2015 at 12:30 - 14:00
and

Poster session 2 on Thursday 1st October 2015 at 12:30 - 14:00

[P1.01]	Effect of starter culture on structural and sensorial properties of fermented gel T.V.H. Priyashantha ^{1,2} , A.Q. Pérez ² , R.M. Baixauli ² , M.P.F. Albalat ² , J.K. Vidanarachchi* ¹ , ¹ University of Peradeniya, Sri Lanka, ² University of Santiago de Compostela, Spain
[P1.02]	Effect of pilot scale heat treatment on the structural and functional stability of whey proteins S.K. Kanniganti*, M.A. Fenelon, J.A. O'Mahony, A. Brodkorb, University College Cork, Ireland
[P1.03]	Effect of dephosphorylation on the physicochemical and functional properties of α_{s1}-casein X.L. Sun* ¹ , S.G. Anema ² , C.J. Coker ² , J.A. Gerrard ¹ , ¹ University of Canterbury, New Zealand, ² Fonterra Research Centre, New Zealand
[P1.04]	Factors influencing the gelation and rennetability of camel milk using camel chymosin Y. Hailu* ^{2,1} , R. Ipsen ¹ , E.B. Hansen ³ , E. Seifu ⁴ , M. Eshetu ² , ¹ University of Copenhagen, Denmark, ² Haramaya University, Ethiopia, ³ Technical University of Denmark, Denmark, ⁴ Botswana College of Agriculture, Botswana
[P1.05]	Statistical analysis of destabilization of casein micelles at pilot scale through variations of pH, nature of acids, temperature and protein content C. Broyard* ^{1,2} , F. Gaucheron ^{1,2} , ¹ INRA, France, ² AgroCampus Ouest, France
[P1.06]	Physico-chemical, microstructural and rheological properties of camel-milk yogurt as enhanced by microbial transglutaminase N.H. Abou-Soliman* ¹ , S.S. Sakr ² , S. Awad ³ , ¹ Desert Research Centre, Egypt, ² Cairo University, Egypt, ³ Alexandria University, Egypt
[P1.07]	A novel biosensor for continuous in-line measurement of plasmin activity in milk H. Dacres* ¹ , M. Gel ² , J. Wang ¹ , A.R. Anderson ¹ , S.C. Trowell ¹ , ¹ CSIRO Food & Nutrition Flagship, Australia, ² CSIRO Manufacturing Flagship, Australia
[P1.08]	Native whey proteins from milk - not from whey! A. Lihme*, B. Lindved, J.K. Aaling, M.B. Hansen, Upfront Chromatography A/S, Denmark
[P1.09]	Functionality of milk protein concentrate as fat replacer in vanilla ice cream: Sensory, physicochemical and rheological evaluations F.S. Mostafavi, Research Institute of Food Science and Technology, Iran
[P1.10]	Exopolysaccharide-producing cultures and milk protein ingredients: their effect on microstructure, textural and sensorial properties of stirred yoghurts P. Buldo* ¹ , C. Benfeldt ² , R. Bibiloni ³ , D.M. Folkenberg ⁴ , H. Bak Jensen ² , J.M.A. Rubio ¹ , S. Sieuwerts ³ , R. Ipsen ¹ , ¹ University of Copenhagen, Denmark, ² Arla Foods Ingredients, Denmark, ³ Arla Foods, Denmark, ⁴ Chr. Hansen, Denmark
[P1.11]	Interactions between milk proteins and different gellan forms: Their effect on microstructure and textural properties of acidified milk P. Buldo*, J.P. Carey, K. Vlachvei, R. Ipsen, University of Copenhagen, Denmark
[P1.12]	A novel high-value whey ingredient processed with a new filtration technology S.R.D. Doering*, R.Z. Zink, Deutsches Milchkontor, Germany
[P1.13]	Enzyme membrane reactor technology: A tool for the production of techno functional protein hydrolysates J. Ewert*, C. Baur, M. Merz, T. Stressler, L. Fischer, University of Hohenheim, Germany
[P1.14]	Biological activity of raw and commercial bovine buttermilk and its hydrolysates D. Ripollés* ¹ , J.A. Parrón ¹ , S. Harouna ¹ , I. Arenales ² , M. Calvo ¹ , M.D. Pérez ¹ , R.J. FitzGerald ³ , L. Sánchez ¹ , ¹ Universidad de Zaragoza, Spain, ² Universidad Tecnológica de Tehuacán, Mexico, ³ University of Limerick, Ireland
[P1.15]	Molecular changes in β-lactoglobulin during formation of heat-induced microgels C. Schmitt* ¹ , C. Bovay ¹ , T.J. Wooster ¹ , C. Sanchez ² , ¹ Nestlé Research Center, Switzerland, ² INRA-Montpellier SupAgro-CIRAD-Université Montpellier, France
[P1.16]	Effect of heat treatment on anti-rotavirus activity of bovine and ovine whey and buttermilk J.A. Parrón*, D. Ripollés, L. Sánchez, M.D. Pérez, University of Zaragoza, Spain

[P1.17]	Novel whey protein isolate nanocarriers for oral micronutrient delivery S. Mathurin-Charles ¹ , P.A. Owanaro ¹ , S. Farnaud ¹ , D. Renshaw ² , S. Somavarapu ³ , M.G. Zariwala ^{*1,2} , ¹ University of Bedfordshire, UK, ² University of Westminster, UK, ³ UCL School of Pharmacy, UK
[P1.18]	Micro-structuring whey protein concentrate in a tubular heat exchanger: The effect of temperature and shear upon technological properties of whey F. Kerche Paes da Silva*, M. Weterings, M. Beyrer, <i>University of Applied Sciences Western Switzerland, Switzerland</i>
[P1.19]	Red-green alarming method to determine adulterated milk powder A.M. Pustjens ^{*1} , A.M. Wijtten ¹ , I.C.J. Silvis ¹ , G. Polder ² , M. Alewijn ¹ , S.M. van Ruth ¹ , ¹ RIKILT - Institute of Food Safety, The Netherlands, ² Greenhouse Horticulture, The Netherlands
[P1.20]	Investigation of properties of casein micelles depleted in beta casein by atomic force microscopy performed in liquid environment A. Bahri ^{*1} , M. Martin ² , C. Gergely ² , M. Pugnère ³ , S. Marchesseau ¹ , D. Chevalier-Lucia ¹ , ¹ Université de Montpellier, France, ² Université de Montpellier, France, ³ IRCM-CRLC Val d'Aurelle, France
[P1.21]	Effect of temperature and pH variations on the viscoelastic moduli of fully coagulated cheese curd H. Shima ^{*1} , M. Tanimoto ¹ , N. Kobayashi ¹ , K. Nakamura ¹ , K. Sato ² , ¹ University of Yamanashi, Japan, ² Hokkaido Bunkyo University, Japan
[P1.22]	Bio-active peptides in low-fat Cheddar cheese F. Ciocia*, D. O'Driscoll, P.L.H. McSweeney, <i>University College Cork, Ireland</i>
[P1.23]	A new bovine chymosin giving improved texture and flavor of cheese M. Tabeling ^{*1} , B. Folkertsma ¹ , B. Savage ² , P. Dekker ¹ , ¹ DSM Biotechnology Centre, The Netherlands, ² DSM Food Specialties, The Netherlands
[P1.24]	The heat stability of milk M.J. Lewis, <i>University of Reading, UK</i>
[P1.25]	Microstructure and rheological properties of camel milk during acid gelation: A comparative study with cow milk A. Zouari ² , M. Soula ¹ , D. Chevalier-Lucia ¹ , M.A. Ayadi ² , S. Marchesseau ^{*1} , L. Picart-Palmade ¹ , ¹ Université de Montpellier, France, ² Laboratoire Valorisation, Tunisia
[P1.26]	Thermal stability of deamidated whey proteins I.C. Vilalva*, A. Imbert, T. Huppertz, <i>NIZO food research, The Netherlands</i>
[P1.27]	Factors influencing the enzymatic deamidation of whey proteins I.C. Vilalva*, T. Hogendoorn, T. Huppertz, <i>NIZO food research, The Netherlands</i>
[P1.28]	Effects of milk protein isolate on the properties of cheddar cheese during ripening S. Ikegami ^{*1,2} , F. Ciocia ² , D. Waldron ² , P.L.H. McSweeney ² , ¹ Morinaga Milk Industry Co., Ltd., Japan, ² University College Cork, Ireland
[P1.29]	Comparison of the acidification activities of commercial starter cultures on camel and cow milk T. Berhe ^{*1} , R. Ipsen ² , E. Seifu ³ , M.Y. Kurtu ¹ , M. Eshetu ¹ , E.B. Hansen ¹ , ¹ Haramaya University, Ethiopia, ² University of Copenhagen, Denmark, ³ Botswana College of Agriculture, Botswana, ⁴ Technical University of Denmark, Denmark
[P1.30]	Stability of Swedish ultra-high temperature treated milk during storage at different temperatures M.A. Karlsson ^{*1} , A. Sternesjö Lundh ¹ , M. Langton ¹ , F. Innings ² , J. Lindau ² , B. Malmgren ² , B. Svensson ² , E. Gruffman ³ , K. Hallin-Saedén ³ , M. Wikström ³ , ¹ Swedish University of Agricultural Sciences, Sweden, ² Tetra Pak Processing Systems AB, Sweden, ³ Norrmejerier Ek. Förening, Sweden
[P1.31]	Control of pH improves the rennet coagulation properties of heated skim milk S. Ikegami ^{*1,2} , F. Ciocia ² , P.F. Fox ² , P.L.H. McSweeney ² , ¹ Morinaga Milk Industry Co., Ltd., Japan, ² University College Cork, Ireland
[P1.32]	The effect of moisture content and ethylenediamine tetracetic acid addition on the textural and rheological properties of Gouda-type cheese during ripening L.N. McAuliffe ^{*1} , J.J. Sheehan ² , D.S. Waldron ¹ , P.L.H. McSweeney ¹ , ¹ University College Cork, Ireland, ² Teagasc, Moorepark, Ireland
[P1.33]	The manufacture of liposome encapsulated ethylenediamine tetracetic acid and their incorporation into a miniature Gouda-type cheese L.N. McAuliffe ^{*1} , K.N. Kilcawley ² , J.J. Sheehan ² , P.L.H. McSweeney ¹ , ¹ University College Cork, Ireland, ² Teagasc, Moorepark, Ireland
[P1.34]	Multi-criteria assessment of infant formulas quality with fluorescence-based AMALTHEYS analyzer

	P. Lacotte, A. Acharid, F. Allouche, A. Liogier de Sereys, A. Coutouly*, I. Biroulez-Aragon, <i>Spectralys Innovation, France</i>
[P1.35]	Effect of tailored protein interactions as influenced by ionic environment and solvent quality on Rheological properties of acid gels H. Patel* ¹ , H. Meletharayil ¹ , T. Huppertz ¹ , ¹ South Dakota State University, USA, ² NIZO Food Research, The Netherlands
[P1.36]	Effects of non-micellar to micellar casein ratio on soluble phase protein interactions and texture of acid gels H. Patel*, H. Meletharayil, <i>South Dakota State University, USA</i>
[P1.37]	Characterization of dairy powder flow properties by FT4 powder Rheometer S-S. Wong*, J.J. Tan, Y.H. Chia, <i>Abbott Nutrition Research and Development, Singapore</i>
[P1.38]	Effect of controlled hydrodynamic cavitation on yogurt making properties of skim milk H. Patel* ¹ , H. Dahiya ¹ , T. Huppertz ^{1,2} , ¹ South Dakota State University, USA, ² NIZO Food Research, The Netherlands
[P1.39]	Investigation of the interaction of vitamin D with beta casein by fluorescence spectroscopy and surface plasmon resonance A. Bahri* ¹ , M. Pugnère ² , D. Chevalier-Lucia ¹ , S. Marchesseau ¹ , ¹ Université de Montpellier, France, ² IRCM-CRLC, France
[P1.40]	Milk fat globule membrane structure and its impact upon xanthine enzymatic activity and oxidation reduction potential in model emulsion system Z. Haddadian* ^{1,2} , A. Carne ¹ , D.W. Everett ^{1,2} , ¹ University of Otago, New Zealand, ² Massey University, New Zealand
[P1.41]	Fabrication and characterization of casein micro-particles for functional substance Y.Z. Zhuang*, U.K. Kulozik, R.G. Gebhardt, <i>Technische Universität München, Germany</i>
[P1.42]	Effects of calcium chelating salts on the functionality of milk protein concentrate N.A. McCarthy*, K. Thapa, L. Mao, P.M. Kelly, M.A. Fenelon, <i>Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork, Ireland, Ireland</i>
[P1.43]	Structuring whey and alginate based micro- and nanoparticles for delayed proteolytic digestibility <i>in vitro</i> O.E. Mäkinen*, R. Ipsen, <i>University of Copenhagen, Denmark</i>
[P1.44]	Effect of heating processes on whey protein denaturation - Revisited using LC-QTOF-MS M. Akkerman ¹ , V.M. Rauh ² , M. Christensen ² , L.B. Johansen ² , M. Hammershøj ¹ , L.B. Larsen* ¹ , ¹ Aarhus University, Denmark, ² Arla Foods, Denmark
[P1.45]	Effects of salts on the rehydration behaviors of Milk Protein Concentrate (MPC) L. Mao*, M. Boiani, N.A. McCarthy, M.A. Fenelon, P.M. Kelly, <i>Teagasc Food Research Centre, Ireland</i>
[P1.46]	Source of milk fat globule membrane affects xanthine oxidase activity and oxidation reduction potential in model emulsion systems Z. Haddadian* ^{1,2} , G.T. Eyres ¹ , A. Carne ¹ , D.W. Everett ^{1,2} , ¹ University of Otago, New Zealand, ² Riddet institute, New Zealand
[P1.47]	Use of front-face fluorescence spectroscopy for analysing the effects of heat treatment on rehydrated skim milk powder L. Henihan* ^{1,2} , D.J. O Callaghan ¹ , C.P. O Donnell ² , ¹ Teagasc Food Research Centre, Ireland, ² UCD, Ireland
[P1.48]	Characterization of mixed soluble aggregates of pea globulins and beta-lactoglobulin M.L. Chihi*, N. Sok, J.L. Messin, R. Saurel, <i>Agrosup Dijon PAPC, France</i>
[P1.49]	Surface activity and bile acid sequestration of dairy protein-derived peptides and their plastein aggregates A. Mohan, C. Udenigwe*, <i>Dalhousie University, Canada</i>
[P1.50]	Stickiness of bioactive peptide-containing casein hydrolysate coatings N.E. Noren*, S.D. Arntfield, <i>University of Manitoba, Canada</i>
[P1.51]	Structural and immunogenic characterization of differently organized bovine beta-lactoglobulin aggregates I.C. Verhoeck ¹ , G. Teodorowicz ² , H. Wichers ² , K. Broersen* ¹ , ¹ University of Twente, The Netherlands, ² Wageningen University, The Netherlands
[P1.52]	Improved heat stability of whey protein isolate and WPI-stabilised emulsions by conjugation with Low Methoxyl Pectin A.D. Setiowati*, P. Van der Meeren, <i>Ghent University, Belgium</i>
[P1.53]	In silico modelling of digestion G. van Aken, <i>NIZO Food Research, The Netherlands</i>

[P1.54]	Optimising the production of β-casein and co-products during membrane fractionation S.V. Crowley ^{*1} , M. Molitor ² , M.R. Etzel ³ , R. Kalscheuer ² , Y. Lu ² , A.L. Kelly ¹ , J.A. O'Mahony ¹ , J.A. Lucey ^{2,3} , ¹ University College Cork, Ireland, ² Wisconsin Center for Dairy Research, USA, ³ University of Wisconsin-Madison, USA
[P1.55]	Properties of proteins found in different whey streams M. Nishanthi, J. Chandrapala, T. Vasiljevic*, Victoria University, Australia

Posters of Young Scientists Presentations will be presented as follows :

Poster session 1 on Wednesday 30th September 2015 at 12:30 - 14:00 – YSP01, YSP03, YSP05
Poster session 2 on Thursday 1st October 2015 at 12:30 - 14:00 – YSP02, YSP04, YSP06

[YSP01]	Influence of shortening or omitting the dry period of the dairy cow on casein composition of milk R.F.M. de Vries ^{*1,2} , A.T.M. van Kneegsel ² , M. Johansson ¹ , H. Lindmark-Mansson ³ , A.C.M. van Hooijdonk ² , K. Holtenius ¹ , K.A. Hettinga ² ¹ Swedish University of Agricultural Sciences, Sweden, ² Wageningen University, The Netherlands, ³ Dairy Sweden, Sweden
[YSP02]	Caseinomacropptide affects the functional properties of WPC S. Svanborg ^{*1,2} , A.G. Johansen ^{1,2} , R.B. Schüller ¹ , R.K. Abrahamsen ¹ , S.B. Skeie ¹ et al ¹ University of Life Sciences, Norway, ² TINE SA, Norway
[YSP03]	Reaction kinetics of heat-induced aggregation in skim milk concentrates: Comparison of lab-scale indirect heating and direct steam injection J. Dümpler*, U. Kulozik Technische Universität München, Germany
[YSP04]	High pressure - low temperature treatments as a tool for milk protein modification D. Baier ^{*1} , C. Schmitt ² , C. Rauh ¹ , D. Knorr ¹ ¹ Technische Universität Berlin, Germany, ² Nestlé Research Center, Switzerland
[YSP05]	Evaluation of whey protein-maltodextrin conjugates as emulsifiers in model hydrolysed infant formula emulsions K.P. Drapala*, D.M. Mulvihill, S.A. O'Mahony University College Cork, Ireland
[YSP06]	The effect of spray drying parameters on the flavor of milk protein concentrate and whole milk powder C.W. Park*, M.A. Drake North Carolina State University, USA