2nd Chemical and Physical Modelling of Food Conference

12 October 2021

Agenda – all times BST (GMT + 1)

Time	*Speaker*	*Presentation Title*
13:00 – 13:10	Mr. Robert Cordina – RSC Food Group Committee Chair	Welcome and Intro
Session 1 Chair – Mr. John Bows – Food Physics Group Committee Chair		
13:10-13:30	Dr. Yogesh Harshe – Nestlé	A mechanistic model for infant-feeding via milk bottles
13:30-13:50	Dr. John Melrose	Modelling molecular release in coffee brewing
13:50-14:10	Ms. Maria Victoria Caballero - Technological University Dublin	Estimating pathogens grow in fermented food and smoked salmon through the interaction with background microflora
14:10-14:30	Dr. José A. Piornos – University of Reading	Multi-response kinetic modelling of the formation of five Strecker aldehydes during kilning of barley malt
14:30-15:00	Break	
Session 2 Chair – Dr. Beccy Smith – Food Physics Group Committee Member		
15:00-15:20	Ms. Kay Sun – Mondelēz International	Physics-based comprehensive model for jelly candy stoving process
15:20-15:40	Dr. Ben Coscia – Schrödinger Materials	Exploring Flavor Molecule Binding and Encapsulation by Starch Using Molecular Dynamics Simulations
15:40-16:00	Dr. Joe (Chao-Cheng) Shiau – PepsiCo	Modeling hot fill process to predict food safety qualification of the bottle
16:00-16:20	Prof. Buddhapriya Chakrabarti - University of Sheffield	Look out for drops, in lots, and lots of little drops
16:20-16:30	Dr. Rim Harich - RSSL	Modelling the effect of environmental changes on the flow properties of dairy powder
	Conclusion	

RSC INTEREST GROUP FOOD

IOP Institute of Physics Food Physics Group