



Chemical and Physical Modelling of Food

Registration

The Royal Society of Chemistry's Food Group and the Institute of Physics' Food Physics Group are pleased to announce the first joint "Chemical and Physical Modelling of Food" conference. The conference will be held online on GoToWebinar on **24 and 25 November 2020 (2-6 pm GMT)** and registration is free. To register please go to <https://events.rsc.org/rsc/1974/register>. Registration deadline is 20 November 2020. Details how to log on to the webinar will be sent to all registered delegates by email after this date. Registration is open to all. By registering you are agreeing to having your name and affiliation listed on the delegate list.

Call for Posters

As part of this online conference a poster session will be held on Twitter. All delegates are welcome to present a poster during the conference's poster session. No abstracts are required for the posters, however the intention to exhibit a poster is to be made to the organisers in advance. Given the online nature of the poster session, it is encouraged to make the posters as interactive as possible, taking full opportunity of what a digital environment can offer. Some examples of Twitter posters can be found at <https://www.rsc.org/news-events/articles/2020/mar/rscposter-winners/>. Notification of intention to exhibit a poster should be made by email (see contact details at <https://www.rsc.org/events/detail/43711/chemical-and-physical-modelling-of-food>).

Intent to present a poster must be made by 15 October 2020. In the email please include your full name, affiliation and title of your poster. By submitting these details you are agreeing to having these used as part of the conference promotional material, including being published on the website as well as any material sent out to delegates. Instructions and guidelines on how to present the poster will be sent to all those who will have registered on 16 October.

At the end of the conference a prize will be awarded for best poster. The author of the winning poster will be notified at the beginning of the conference and will be invited to present their poster at the end of the conference.

Keynote speakers

Prof. Ruud van der Sman (Wageningen Food & Biobased Research – Netherlands)
“Universality in rheology of concentrated food biopolymers”

Prof. Alejandro Marangoni (University of Guelph – Canada)
“Molecular tempering of cocoa butter and chocolate using minor lipid components”

Confirmed Speakers

Dr. Stacie Tibos (PepsiCo - UK)
“Simulation Democratization using PepsiCo’s “Virtual Lab””

Prof. Andy Taylor (Flavometrix – UK)
“Estimating aroma losses from microwaved foods using a database approach”

Prof. Rammile Ettelaie (University of Leeds – UK)
Title Talk - TBC

Prof. Maria Charalambides (Imperial College London – UK)
“*In silico* models for predicting food breakdown during the gastric process”

Edward Throp (Mondelēz International – UK)
”Modelling Chocolate Shell Drainage”

Andrew Salmon (Process Systems Enterprise – UK)
“Digital design and digital operation of food products and their manufacturing processes”

Dr. Christopher Hopper (ITW/IBEX – USA)
“Modeling Food Processing in a Solid-State Microwave/Convection Oven”

Prof. Mike Caracotsios (University of Illinois at Chicago – USA)
“Integrated Reaction Engineering in Food Science and Technology”

Prof. Megan Povey (University of Leeds – UK)
“Modelling acoustic propagation in suspensions – micro-rheology and rheology”

Prof. Stefano Curcio (University of Calabria – Italy)
“A micro-CFD study: modelling of macromolecules ultrafiltration fouling in food processing”

Dr. Michiel Gribnau (Unilever - Netherlands)
“Product Design In Foods, the Digital way”

Prof. Jane Parker (University of Reading – UK)
“Kinetic modelling of the Maillard reaction”

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