

GMT	Day 1 (Nov 24)		Day 2 (Nov 25)	
2.00-2.10	Welcome and Intro		Welcome and Intro	
	Session Chair - John Bows		Session Chair - Jane Parker	
2.10-2.55	Prof. Ruud van der Sman (Wageningen)	Universality in rheology of concentrated food biopolymers	Prof. Carl Adams (SFXU)	Neutron Scattering and Quantitative Modelling of Curd Formation in Commercial Milk
2.55-3.15	Dr. Rammile Ettelaie (Leeds)	Designing Superior Plant Based Food Emulsifiers: What Can a Theoretical Prospective Teach Us	Dr. Christopher Hopper (IBEX)	Modeling Food Processing in a Solid-State Microwave/Convection Oven
3.15-3.35	Prof. Maria Charalambides (Imperial)	In silico models for predicting food breakdown during the gastric process	Prof. Megan Povey (Leeds)	Modelling acoustic propagation in suspensions – micro-rheology and rheology
3.35-4.00	Break		Break	
	Session Chair - Beccy Smith		Session Chair - John Melrose	
4.00-4.20	Andrew Salmon (PSE)	Digital design and digital operation of food products and their manufacturing processes	Prof. Jane Parker (Reading)	Kinetic modelling of the Maillard reaction
4.20-4.40	Arnesh Palanisamy (AgroParisTech)	Starch granule swelling and suspension rheology: DEM simulations and Experiments	Dr. Michiel Gribnau (Unilever)	Product Design In Foods, the Digital way
4.40-5.00	Edward Throp (Mondelez)	Modelling Chocolate Shell Drainage	Prof. Andy Taylor (Flavometrix)	Estimating aroma losses from microwaved foods using a database approach
5.00-5.20	Dr. Stacie Tibos (PepsiCo)	Simulation Democratization using PepsiCo's "Virtual Lab"	Prof. Stefano Curcio (Calabria)	A micro-CFD study: modelling of macromolecules ultrafiltration fouling in food processing
5.20-5.40	Dr. Simon Harrison (CSIRO)	Physics-based modelling of the GI tract	Award for best poster announced and 10 mins presentation	
	Day Ends		Conference Ends	