

# Programme

## Faraday Discussion 158: Soft Matter Approaches to Structured Food 2 – 4 July, 2012

Hof van Wageningen, Netherlands

Monday 2 July

11:45	Lunch <i>Held in the Terraszaal Suite</i>
12:45	<b>Welcome and Introductions</b> Dr Ruud van der Sman
13.00 <b>Paper 1</b>	<b>Introductory Lecture:</b> Dr Job Ubbink <i>Nestlé Research Centre, Switzerland</i>
<b>Session 1</b>	Structuring Formation via External Fields (Shear, Intensive Heating, Electric) Session Chair: Professor Martien Cohen-Stuart
14:00 <b>Paper 2</b>	<b>Designing colloidal structures for micro and macro nutrient content and release in foods</b> David A. Garrec, Sarah Frasc-Melnik, John V. L. Henry, Fotios Spyropoulos and Ian T. Norton* <i>University of Birmingham, UK</i>
14:05 <b>Paper 3</b>	<b>Protein cluster formation during enzymatic cross-linking of globular proteins</b> Yunus Saricay, Surender Dhayal, Kumar Dhayal, Peter Alexander Wiereng and Renko de Vries* <i>Wageningen University, The Netherlands</i>
15:00	Afternoon Tea Session Chair: Professor Sandra Hill
15:30 <b>Paper 4</b>	<b>Anomalies in moisture transport during broccoli drying monitored by MRI?</b> Xin Jin,* Antonius J. B. van Boxtel, Edo Gerkem, Frank J. Vergeldt, Henk T. van As, Gerrit van Straten, Remko M. Boom and Ruud G. M. van der Sman <i>Wageningen University, The Netherlands</i>
15:35 <b>Paper 5</b>	<b>Structural changes of deposited casein micelles induced by membrane filtration</b> R. Gebhardt,* T. Steinhauer, P. Meyer and U. Kulozika <i>Technische Universität München, Germany</i>
15:40 <b>Paper 6</b>	<b>Model for particle migration in bidisperse suspensions by use of effective temperature</b> Martijntje Vollebregt*, Ruud van der Sman and Remko Boom <i>Wageningen UR Food &amp; Biobased Research, The Netherlands</i>
17:00	Close of Sessions
17:00 – 18:30	Poster Session and Wine Reception
	Free evening

<b>Session 2</b>	Structuring Formation via Self-Assembly (Adsorption at Interfaces/Organogels) Session Chair: Dr Ramille Ettelaie
09:00 <b>Paper 7</b>	<b>Stability of aqueous food grade fibrillar systems against pH change</b> Ardy Kroes-Nijboer, Hassan Sawalha, Paul Venema, Erik van der Linden*, Arjen Bot, Eckhard Flöter, Ruud den Adel and Wim G. Bouwman <i>Wageningen University, The Netherlands</i>
09:05 <b>Paper 8</b>	<b>Quinoa starch granules as stabilizing particles for production of Pickering emulsions</b> Marilyn Rayner, Malin Sjöö, Anna Timgren, and Petr Dejmk* <i>Lund University, Sweden</i>
09:10 <b>Paper 9</b>	<b>Soy milk oleosome behaviour at the air–water interface</b> Gustav Waschatko*, Ann Junghans and Thomas A. Vilgis <i>Max Planck Institute for Polymer Research, Germany</i>
10:30	Morning coffee Session Chair: Professor Martien Cohen-Stuart
11:00 <b>Paper 10</b>	<b>Critical laminar shear-temperature effects on the nano- and mesoscale structure of a model fat and its relationship to oil binding and rheological properties</b> Nuria C. Acevedo, Jane M. Block and Alejandro G. Marangoni* <i>University of Guelph, Canada</i>
11:05 <b>Paper 11</b>	<b>Surface shear rheology of hydrophobin adsorption layers: laws of viscoelastic behaviour with applications to long-term foam stability</b> Krassimir D. Danov, Gergana M. Radulova, Peter A. Kralchevsky, Konstantin Golemanov and Simeon D. Stoyanov* <i>Unilever Research &amp; Development Vlaardingen, The Netherlands</i>
11:10 <b>Paper 12</b>	<b>Elucidation of density profile of self-assembled sitosterol + oryzanol tubules with small-angle neutron scattering</b> Arjen Bot*, Ruud den Adel, Eckhard Flöter, Elliot P. Gilbert, Wim G. Bouwman, Hassan Sawalha, Paul Venema, Erik van der Linden and Vasyl M. Garamus <i>Unilever, The Netherlands</i>
12:30	Lunch : <i>Held in the Terraszaal Suite</i>
<b>Session 3</b>	Slow Dynamics in Stabilized/Jammed Foods Session Chair: Dr Bill Firth
14:00 <b>Paper 13</b>	<b>New routes to food gels and glasses</b> Thomas Gibaud, Najet Mahmoudi, Julian Oberdisse, Peter Lindner, Jan Skov Pedersen, Cristiano L. P. Oliveira, Anna Stradner and Peter Schurtenberger* <i>University of Lund, Sweden</i>
14:05 <b>Paper 14</b>	<b>Protein structure and interactions in the solid state studied by small-angle neutron scattering</b> Joseph E. Curtis, Arnold McAuley, Hirsh Nanda and Susan Krueger* <i>NIST Center for Neutron Research, USA</i>
14:10 <b>Paper 15</b>	<b>The role of quench rate in colloidal gels</b> C. Patrick Royall* and Alex Malins <i>University of Bristol, UK</i>
15:30	Afternoon Tea Session Chair: Professor Sandra Hill
16:00 <b>Paper 19</b>	<b>Delayed solidification of soft glasses: new experiments, and a theoretical challenge</b> Yogesh M Joshi, A. Shahin and Michael E. Cates*

	<i>University of Edinburgh, UK</i>
16:05 <b>Paper 17</b>	<b>Slow dynamics and structure in jammed milk protein suspensions</b> Peggy Thomar, Dominique Durand, Lazhar Benyahia, Taco Nicolai* <i>Université du Maine, France</i>
16:10 <b>Paper 18</b>	<b>Arrested coalescence of viscoelastic droplets with internal microstructure</b> Amar B. Pawar, Marco Caggioni, Richard W. Hartel and Patrick T. Spicer* <i>University of Wisconsin, USA</i>
17:30	Close of sessions
19:00	Pre-Dinner Drink
19:30	Conference Dinner

### Wednesday 4 July

<b>Session 4</b>	Simulation of Structured Soft Matter/Foods at Multiple Length Scales Session Chair: Dr Ruud van der Sman
08:45 <b>Paper 16</b>	<b>Viscoelastic phase separation in soft matter and foods</b> Hajime Tanaka* <i>University of Tokyo, Japan</i>
08:50 <b>Paper 23</b>	<b>Kinetic model for the mechanical response of suspensions of sponge-like particles</b> Markus Hütter*, Timo J. Faber and Hans M. Wyss <i>Eindhoven University of Technology, The Netherlands</i>
08:55 <b>Paper 21</b>	<b>Nanoscale characteristics of triacylglycerol oils: phase separation and binding energies of two-component oils to crystalline nanoplatelets</b> Colin J. MacDougall, M. Shajahan Razul, Erzsebet Papp-Szabo, Fernanda Peyronel, Charles B. Hanna, Alejandro G. Marangonic and David A. Pink* <i>St. Francis Xavier University, Canada</i>
10:15	Morning Coffee Session Chair: Dr Ramille Ettelaie
10:45 <b>Paper 22</b>	<b>Soft matter approaches as enablers for food macroscale simulation</b> Ashim K Datta*, Ruud van der Sman, Tushar Gulati and Alexander Warning <i>Cornell University, USA</i>
10:50 <b>Paper 20</b>	<b>Numerical study of the effect of thiol–disulfide exchange in the cluster phase of b-lactoglobulin aggregation</b> R.N.W. Zeiler* and P.G. Bolhuis <i>University of Amsterdam, The Netherlands</i>
10:55 <b>Paper 24</b>	<b>A multiscale approach to triglycerides simulations: from atomistic to coarse-grained models and back</b> Antonio Brasiello, Silvestro Crescitelli, Giuseppe Milano* <i>Università di Salerno, Italy</i>
12:15	<b>Concluding Remarks</b> Kees De Kruif <i>Utrecht University, Utrecht</i>
12:45	Acknowledgements
13:00	Close of Meeting