

# PAPER AWARDS

## ICEF 11 BEST POSTER PRESENTATION AWARD & BEST STUDENT ORAL PRESENTATION



## **POSTER PRESENTATION AWARD- SPONSORED BY ELSEVIER**

### **Poster Session 1 (Food polymers, FMS2)**

**Impact of high pressure treatment on the available glucose content of various starch types (FMS1211)**

**M. Papathanassiou<sup>a</sup>, P. Taoukis<sup>a</sup>, K. Reineke<sup>b</sup>, D. Knorr<sup>b</sup>**

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### **Poster Session 3 (Structure-function relations of food constituents in composite food matrices, FMS9)**

**Three-dimensional measuring technique for internal structure of ice cream (FMS344)**

**D.O. Gabsoo<sup>a</sup>, H. Kawanishi<sup>a</sup>, Y. Bae<sup>b</sup>, S. Ueno<sup>c</sup>**

*<sup>a</sup>College of Bio resource Sciences, Nihon University, Japan, <sup>b</sup> College of Agriculture and Life Sciences, Suncheon National University, Korea, <sup>c</sup> Graduate School of Agricultural Sciences, Tohoku University, Japan*

### **Poster Session 4 (Modeling Food Safety and Quality, MFS0)**

**Modelling of in-mouth perception the case of sodium (MFS890)**

**B.J.D. Le Révérend, I.T. Norton, S. Bakalis**

*School of Chemical Engineering, University of Birmingham, UK*

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### **Poster Session 2 (High Pressure Processing, NFP2)**

**Enhanced Infusion Under High Pressure: New Insights (NFP1145)**

**S. Mahadevan, M.V. Karwe**

*Department of Food Science, Rutgers University, USA*

### **Poster Session 5 (Transport properties EPF 5)**

**Visualization of the mechanisms of fluids displacement during simulated frying process using glass micromodels (EPF824)**

**P. Cortés<sup>a</sup>, P. Bouchon<sup>a</sup>, L Segura<sup>b</sup>**

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### **Poster Session 6 (Food packaging and materials interaction FMS 7)**

**Banana flour films (Musa paradisiaca): Evaluation of film properties in terms of process variables (AFT849)**

**F.M. Pelissari<sup>a</sup>, M.M. Andrade-Mahecha<sup>a</sup>, P.J. do Amaral Sobral<sup>b</sup>, F.C. Menegalli<sup>a</sup>**

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## **BEST STUDENT ORAL PRESENTATION AWARD – SPONSORED BY DELTA**

**Rheological modelling of polymeric systems for foods: Experiments and simulations (FMS1027)**

**P.H.S. Santos<sup>a</sup>, M.A. Carignano<sup>b</sup>, O.H. Campanella<sup>a</sup>**

*<sup>a</sup>Department of Agricultural and Biological Engineering, Purdue University, USA, <sup>b</sup>Department of Biomedical Engineering and Chemistry of Life Processes Institute, Northwestern University, USA*

## **BEST STUDENT ORAL PRESENTATION AWARD- SPONSORED BY ICEF11**

**Quantification in starch microstructure as a function of baking time (FMS100)**

**M. Schirmer, M. Jekle, T. Becker**

*Institute of Brewing and Beverage Technology, Technische Universität München, Germany*

**Visualization of the distribution of multiple constituents in bread dough by use of Fluorescence Fingerprint Imaging (MFS641)**

**M. Kokawa<sup>a,b</sup>, K. Fujita<sup>b</sup>, J. Sugiyama<sup>b</sup>, M. Tsuta<sup>b</sup>, M. Shibata<sup>b</sup>, T. Araki<sup>a</sup>, H. Nabetani<sup>a,b</sup>**

*<sup>a</sup>The University of Tokyo, Japan, <sup>b</sup>National Food Institute, Japan*

**Adjustment of milling, mash electroporation and pressing for the development of a Pulsed Electric Field (PEF) assisted juice processing in industrial scale (NFP885)**

**H. Jaeger, M. Schulz, P. Lu, D. Knorr**

*Technical University of Berlin, Department of Food Biotechnology and Food Process Engineering, Germany*