



**11<sup>th</sup> International Congress on Engineering and Food  
“FOOD PROCESS ENGINEERING IN A CHANGING WORLD”**

**ICEF11 PROGRAM**

**May 22-26, 2011  
Athens, Greece**

**Thematic Oral Sessions Opening Lectures**

<b>OPENING LECTURER</b>	<b>TITLE</b>
J.M. Aguilera (Chile)	Where is the “nano” in foods? (FMS1297)
B.V.M. Balasubramaniam (USA)	Combined pressure-thermal effects on food and biomaterials (NFP1241)
C. Biliaderis (Greece)	Molecular origin of physical state and functionality of soluble cereal fibers (FMS709)
J. P. Clark (USA)	Applying advances in food process technology in industry (AFT1217)
A. Datta (USA)	Modeling process, quality and safety: Frameworks and practical aspects
E. Dumoulin (France)	Aroma encapsulation in powder by spray drying, and fluid bed agglomeration and coating (FMS279)
F. Erdogdu (Turkey)	Mathematical modeling of transport phenomena for simulation and optimization of food processing operations (MCF31)
P. Fryer (UK)	Current knowledge in hygienic design; can we minimize fouling and speed cleaning (HDO488)
D. Heldman (USA)	Food preservation process design (MCF250)
M. Hendrickx (Belgium)	High pressure high temperature processing of plant based food systems: mechanisms and kinetics (NFP285)
M. Houška (Czech Republic)	Food allergens and processing - Review of recent results (FMS997)
M.V. Karwe (USA)	Pressure and temperature non uniformity during high pressure processing (HPP) of foods (NFP1291)
S. Kaufmann (Switzerland)	Food structure engineering for nutrition, health and wellness (FPE323)
D. Knorr (Germany)	Emerging technologies for targeted food processing (NFP1263)
J.L. Kokini (USA)	Advances in nanotechnology as applied to food systems (FMS1107)
K. Koutsoumanis (Greece)	Stochastic models of microbial growth as a tool for a risk-based management of food quality and safety (MFS1208)
T. Labuza (USA)	Water relations in food: Paradigm shifts to supplant “Cook and Look” (FMS1316)
E. Vorobiev, N. Lebovka (France)	Enhancing extraction from solid foods and biosuspensions by electrical pulsed energy (pulsed electric field, pulsed ohmic heating and high voltage electrical discharge) (NFP514)
A. Liapis (USA)	Water-macromolecule interactions in food dehydration and the effects of

	pore structures on such interactions (FMS147)
Y.M. Lo (USA)	Advancements in microbial polysaccharides research for frozen foods and microencapsulation of probiotics (AFT1231)
M. McCarthy, K. McCarthy (USA)	Advanced sensors, quality attributes and modeling in food process control (MCF13)
B. Mckenna (Ireland)	Future developments in food process engineering and functional foods (NFP930)
A. Mujumdar (Singapore)	Some innovative drying technologies for dehydration of foods (AFT1182)
V. Nedovic (Serbia)	An overview of encapsulation technologies for food applications (FPE1305)
K. Niranjana (UK)	Engineering deep fat frying for favourable health impact (FPE1216)
M. Okos (USA)	Reduction of energy and water consumption in corn masa production process
H. Ramaswamy (Canada)	Evaluation of heat transfer coefficients associated with thermal processing systems employed for commercial sterilization (MCF1194)
M.A. Rao (USA)	Rheological and structural characteristics of nanometer-scale food protein fibril dispersions and gels (FMS1299)
Y.H. Roos (Ireland)	Relaxations, glass transition and engineering properties of food solids (FMS773)
P. Raspor (Slovenia)	Food chain safety management systems: The impact of good practices (MFS1319)
S. Saguy (Israel)	Academia-industry innovation interaction: Paradigm shifts and avenues for the future (INM148)
S.K. Sastry (USA)	Ohmic and moderate electric field processing: Developments and new applications (NFP121)
C. Silva (Portugal)	Dynamic approach for assessing food quality and safety characteristics: the case of processed foods (MFS653)
R.P. Singh (USA)	Predictive modelling of textural quality of almonds during commercial storage and distribution (MFS292)
W.E.L. Spiess (Germany)	Does biofuel production threaten food security? (INM732)
D.-W. Sun (Ireland)	Hyperspectral imaging technology: A non-destructive tool for food quality and safety evaluation and inspection (MFS1281)
A. Teixeira (USA)	Advances and challenges in thermal processing technology (AFT180)
G. Trystram (France)	New modelling stakes and tools to face complex food systems (MCF1304)
E. Tsotsas (Germany)	Food drying as a challenge between process efficiency and product quality (FPD1204)
J. Van Impe	Developing next generation predictive models: a systems biology approach (MFS1320)
A. Voilley (France)	Transfer of water and active molecules at the interfaces in complex food systems: theoretical and practical aspects (NFP686)
E. Windhab (Switzerland)	Personalized nutrition a challenging global concept and its implications on innovations in food processing (FPE933)
M. Zwietering (Netherlands)	Meta-analysis for quantitative microbiological risk assessment (MFS194)
H.G. Schwartzberg (USA)	Batch coffee roasting; Roasting energy use; reducing that use (FPD260)