



**15-17 October 2012**

**Lunteren, The Netherlands**

**INTERNATIONAL CONFERENCE FOOD STRUCTURE DESIGN  
EU-COST ACTION FA1001**

## **STRUCTURE DESIGN IN EMULSIONS AND FOAMS:**

**FROM MODEL SYSTEMS AND QUANTITATIVE METHODS TO FUNCTIONAL PROPERTIES  
IN REAL PRODUCTS AND ACCORDING KNOWLEDGE TRANSFER**

Organized by the Graduate School VLAG,  
and the Laboratory of Physics and Physical Chemistry of Foods,  
Wageningen University

### **Introduction**

The meeting is part of the COST initiative FA1001 on Food Structure Design.

Main objective of the Action is to coordinate research activities of partners of different scientific background (food engineering, food science, food technology, nutrition) in the frame of an integrated process & product design approach in order to deliver new real multiphase structured foods, in particular foams and emulsion, with health benefits (bioavailability/efficacy of nutrients during the digestive process) and optimal sensory characteristics.

Since physiological efficacy of bioactives is often impaired when they are incorporated in food matrices and undergo typical food processing regimes or they may impact negatively on the sensory properties of foods, the Action will increase knowledge on the influence of structure and physical properties of food materials on the nutritional and health inducing properties of foods.

Correlated objectives will be to transfer of technology to industry and training of SME staff and to assist students and young researchers education.

The objectives of the Action FA1001 are outlined in the Memorandum of Understanding (MoU) [http://w3.cost.esf.org/index.php?id=181&action\\_number=FA1001](http://w3.cost.esf.org/index.php?id=181&action_number=FA1001)

The Action will be carried out mainly through four Working Groups: Analytical and modelling techniques to characterize structure and physical properties of foods (WG1), Designing model multiphase systems— foams and emulsions (WG2), Designing innovative everyday foam- and emulsion-based foods with optimal sensoric quality and health benefits (WG3), Training and technology transfer (WG4). Also the Action will function through Short Term Scientific Missions (STMS).

### **Background and Purpose**

The purpose of the current conference is to stimulate scientific discussion and interdisciplinary research in the area of the emulsions and foams, and in general on structure design of foods.

The Symposium format is designed to be highly interactive, with ample time for informal discussions and meetings alongside the scientific sessions.

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### **Organizing committee**

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**Prof. Laura Piazza**, University of Milan

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## Conference format

The main themes of each of the sessions will be introduced by a selected number of invited speakers of international reputation. A significant number of slots will be available for contributed oral presentations as well as poster presentations introduced by means of poster pitches. Posters will be on display throughout the conference. The Organizing Committee will select oral and poster pitch presentations based on submitted abstracts.

## Symposium sessions

The sessions are chosen in line with the existing working groups that are distinguished within the action.

1. Techniques to characterize structure
2. Structure design in model emulsions and foams
3. Designing real foods and knowledge transfer

## Call for abstracts

Participants are invited to submit abstracts for oral presentations or for posters. Electronic submission of abstracts is required. Go to **abstract form** (provided by Wageningen Academic Publishers).

Abstracts should be submitted before 1 August, 2012. Authors will be notified about the acceptance of their contribution by 15 August, 2012. Abstracts submitted for consideration as oral papers, for which there is no space in the programme of lectures, will automatically be considered for poster presentation.

## Invited speakers who have confirmed:

**Dr. ir. Leonard Sagis**, Physics and Physical Chemistry of Foods, Wageningen University:  
*Complex fluid-fluid interfaces – Are current methods sufficient for characterizing their highly nonlinear rheology?*

**Dr. Raymond Schipper**, TI Food and Nutrition, Wageningen, The Netherlands:  
*Emulsions: structure in emulsions and digestive functionality*

## General information

### Date & duration

The conference will be held from 15-17 October, 2012. Start 15th of October 13.00hrs, end 17th October, 12.30hrs

### Language

The conference language will be English.

### Location

The conference will take place in Conference Centre De Werelt, Westhofflaan 2, Lunteren. You have to book your own hotel room. Information and a route description can be found at [www.congrescentrum.com/](http://www.congrescentrum.com/)

## Important dates

1 August 2012	Deadline for submission of abstracts
15 August 2012	Notification about assignment of oral/poster presentations
25 August 2012	Deadline registration for guaranteed accommodation at the Conference Centre

## Registration & fee

An easy way to register is on-line at: <http://www.vlaggraduateschool.nl/courses/cost-fa1001.htm>

Conference fee has to be paid to the conference centre, otherwise there is no possibility of admission the conference. The usual COST-regulations on reimbursements apply.



For information:  
<http://www.vlaggraduateschool.nl/courses/cost-fa1001.htm>