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**PROGRAMME**

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**8:30 – 9:30**    **Registration & Welcome Reception**

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**9:30 – 9:45**    **Opening remarks**  
Tim Foster

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**SESSION 1 (Chairperson: Tim Foster)**

**9:45 – 10:15**    **Keynote 1 - Oat beta glucan: multiple roles in the gut**  
Alan Mackie

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**10:15 – 10:30**    **OP1 - Isolation, characterization and functionality of dietary fibre from blackcurrant pomace**  
K. Alba

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**10:30 – 10:45**    **OP2 - Understanding digestion of breads**  
O. Gouseti

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**10:45 – 11:00**    **OP3 - Bacterial Cellulose A New Food Hydrocolloid??**  
J. Mitchell

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**11:00 – 11:30**    **Coffee & Tea break**  
(Poster Session & Exhibition stands)

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**SESSION 2 (Chairperson: Bettina Wolf)**

**11:30 – 12:00**    **Keynote 2 - Fluid gels – Pharmaceutical and biomedical applications**  
Alan Smith

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**12:00 – 12:15**    **OP4 - Interaction of mannitol and sucrose with gellan gum in freeze-dried gel systems**  
M. Cassanelli

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**12:15 – 12:30**    **OP5 - Physically Functionalised Gellan Gum Hydrogels for Cell Culture Applications**  
S.R. Moxon

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**12:30 – 12:45**    **OP6 - Control of vitamin release from dried gels**  
V. Prosapio

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**12:45 – 13:45**    **Lunch**  
(Poster Session & Exhibition stands)

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**SESSION 3 (Chairperson: Tim Foster)**

**13:45 – 14:00**    **OP7 - Addressing the Challenges of 3D Bioprinting using Low Viscosity Biopolymers by Employment of Suspended Manufacturing Methods**  
J.J. Senior

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**14:00 – 14:15**    **OP8 - Fluid Gels: A Prospective Feedstock for 3D Printing**  
S. Holland

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**14:15 – 14:30**    **OP9 - Self-gelling injectable hydrogel-bioactive glass composites**  
T.E.L. Douglas

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**14:30 – 15:00**    **Coffee & Tea break**  
(Poster Session & Exhibition stands)

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**SESSION 4 (Chairperson: Andrew Rosenthal)**

**15:00 – 15:30**    **Keynote 3 - Physicochemical characteristics of pectin as dietary fiber and its role in colonic health**  
Henk Schols

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**15:30 – 15:45**    **OP10 - Physicochemical characterization of okra hydrocolloid extracts by inverse gas chromatography (IGC)**

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M. Dimopoulou

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**15:45 – 16:00**    **OP11 - Thermophysical properties of pectin films near the glass transition**

V. Kontogiorgos

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**16:00 – 16:15**    **OP12 - Novel starch based emulsion gels and emulsion microgel particles: Design, structure and rheology**

O. Torres

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**16:15 – 16:30**    **OP13 - Designing w/o emulsions with enhanced properties**

P. Paximada

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**16:30 – 16:45**    **OP14 - Predicting the Texture of Starch-containing Salad Dressings**

L. G. Howarth

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**16:45 – 17:00**    **Closing remarks**

Tim Foster

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