

PROGRAMME

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

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

SESSION 1 (Chairperson: Tim Foster)

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

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

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

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

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

SESSION 2 (Chairperson: Bettina Wolf)

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

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

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

V. Prosapio

12:45 – 13:45 **Lunch**

(Poster Session & Exhibition stands)

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

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

S. Holland

14:15 – 14:30 **OP9** - Self-gelling injectable hydrogel-bioactive glass composites

T.E.L. Douglas

14:30 – 15:00 **Coffee & Tea break**

(Poster Session & Exhibition stands)

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

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

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M. Dimopoulou

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

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

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

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

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