

## Poster session 1

<b>Abstract</b>	<b>Presenter</b>	<b>Title</b>
P01	Jack Yang	An overlooked parameter in interfacial science: sedimenting material in a pendant drop
P02	Meinou Corstens	Purpose-designed encapsulate systems that delay lipolysis and reduce food intake
P03	Bo Yuan	Effect of heating on textural and melting properties of casein gels
P04	Penghui Shen	Cruciferin versus napin – interface and foam stabilizing properties of rapeseed storage proteins
P05	Gerard Gimenez-Ribes	Surface rheological properties of whey protein and escin mixtures – plasticizers on the air-water interface
P06	Qiuhuizi Yang	Mung bean protein coacervates: functional ingredient for plant-based food products
P07	Xiaoning Zhang	Interfacial properties of melon seed proteins and their functionality in foam and emulsion stabilization
P08	Lingfeng Wu	Food-grade microgel capsules tailored for anti-obesity strategies through microfluidic preparation
P09	Zhihong Lyu	Effect of water distribution on mechanical properties of starch-protein composite gels
P10	Frederik Janssen	Understanding extraction process-induced changes in the colloidal and air-water interfacial properties of oat proteins
P11	Sandra Beyer Gregersen	Enhanced encapsulation efficiency in double emulsions: A systematic study of the stabilising role of Polyricinoleate (PGPR)
P12	Arno Wouters	Transglutaminase induced modification of gliadin based nanoparticles as a tool to alter their foaming and air-water interfacial properties
P13	Lei Ji	Lubrication properties of model dairy beverages: effect of protein and oil droplets
P14	Jihye An	Structural and yogurt-forming characteristics of exopolysaccharide from <i>Leuconostoc garlicum</i> isolated from Kimchi

## Poster session 2

Abstract	Presenter	Title
P15	Jack Yang	An interplay between oleosomes and proteins at the air-water interface
P16	Artwin Archut	Interaction between pectin with tailor-made chemical structure and pea albumin fractions
P17	Anteun de Groot	White Asparagus bud proteins, from waste to interface stabilizer in food foams
P18	Luca Amagliani	Influence of pH on bulk and interfacial properties of pea protein aggregates induced by heat treatment in the presence of calcium
P19	Matias Via	CARS microscopy as a tool for relating colloidal food microstructure and rheological properties
P20	Dongwa Chung	Moisture-activated dry granulation of probiotics-encapsulated skim milk powder: effect of resistant maltodextrin as a granulation binder
P22	Sabrina Bäther	Impact of the solvent properties on molecular interactions and phase behaviour of alginate-gelatin systems
P24	Xilong Zhou	Repeated deformation-restoration of emulsion droplets upon cooling
P25	Jasmin Reiner	Assessment of colloidal instabilities due to temperature fluctuations above the melting temperature of the dispersed phase
P26	Sarah Verkempinck	Enhanced emulsifying and emulsion stabilizing potential of pectin structures: Is the answer in the pectin mix?
P27	Baohong Zeng	Filamentous fungal protein extraction for protein functional property studies and food applications
P28	Jian Kuang	Colloidal interactions between pea globulin isolate and purified egg white proteins
P44	Ingrid Contardo	Conformational changes of chickpea proteins against elderly alterations on in vitro oral digestion
P45	Betül Yesiltas	Identifying peptides derived from seaweed, potato and bacterial protein with emulsifying properties and investigating the physical and oxidative stability of 5% fish oil-in-water emulsions stabilized with these peptides

### Poster session 3

Abstract	Presenter	Title
P29	Parmina Winkler	A complementary approach to quantify weak interactions in protein solutions with high throughput
P30	Marina Eichhorn	Side reactions affect Maillard conjugate formation of pectin and potato protein
P32	Zandra Gidlöf	Formulation of starch microspheres in aqueous two-phase system: Phase diagram positioning effects on starch microspheres
P33	Javier Enrione	Contribution of physical crosslinking on mechanical properties of gelatin-methacryloyl (GelMA) hydrogels
P34	Sergey Chebotarev	Interaction of the supramolecular complex (chitosan-WPI-nutraceuticals) with mucin under simulated conditions of the digestive tract
P35	Daria Zelikina	Efficiency of delivery systems for hydrophobic nutraceuticals based on the electrostatic complex WPI and chitosan
P36	Catalina Fuentes	Characterization of electrical properties of barley OSA-starch using electrical asymmetrical flow field-flow fractionation (EAF4) coupled with multi-angle light scattering (MALS)
P37	Mathias Clausen	Quantitative optical microscopy tools to study food materials: relating texture to microstructure
P38	Andrew Gravelle	Introducing heterogeneous stress translation in a fractal structural-mechanical theory of particle-filled colloidal networks
P39	Anita Pax	The application of Raman microscopy to study the structure of fermented dairy and plant-based products containing hydrocolloid ingredients
P40	Theresia Heiden-Hecht	Emulsions: Proteins and phospholipids at o/w interfaces
P41	Chris Garvey	Nanostructural Investigations of Starch with X-ray Diffraction
P42	María de las Nieves Siles Sánchez	Chitosan microparticles from <i>Origanum majorana</i> L. extract for improving colon delivery of phenolic compounds
P43	Cecilia Tullberg	Enzymatic hydrolysis of oat oil to evaluate its use as a natural emulsifier
P46	Federica Flamminii	Technological functionality of flavonoids and limonoids recovered from citrus and onion by-products in o/w model emulsions