

	Day 1 Monday 11 April		
09:00-09:10	FC2022 opening		
09:10-09:20	Historical remarks		
09:20-10:20	Session 1A. COLLOIDS - DESIGN OF STRUCTURE (Chair – Prof. Brent Murray)		
09:20-10:00	Keynote 1 Anna Millqvist Fureby - Designing particles for microencapsulation and controlled release	Research Institutes of Sweden (RISE)	Sweden
10:00-10:20	O01 Jose Bonilla - Quantitative microstructural analysis of foam colloidal systems and its correlation with rheological properties: egg white foam	University of Southern Denmark	Denmark
10.20-10:40	Coffee Break		
10:40-12:00	Session 1B. COLLOIDS - DESIGN OF STRUCTURE (Chair – Dr. Elke Scholten)		
10:40-11:00	O02 Katherine Lefroy - Relationship between size and cellulose content of cellulose microgels (CMGs) and their water-in-oil emulsifying capacity	University of Leeds	UK
11:00-11:20	O03 Yoav Livney - Oligosaccharide-lactoferrin conjugate particles for selective targeting of proteins to probiotic bacteria in the colon	Israel Institute of Technology	Israel
11:20-11:40	O04 Arne Huyst - Impact of heat and enzyme treatment on the formation of ovalbumin amyloid-like fibrils at neutral pH and their applicability in food gels and emulsions	Ghent University	Belgium
11:40-12:00	O05 Shuai Palmkron - The influence of particles and freeze-drying protocol and the effects on freeze-dried amorphous structures	Lund University	Sweden
12:00-12:30	Lunch		
12:30-13:30	Poster session 1		
13:30-14:30	Poster session 2		
14:30-16:00	Session 1C. COLLOIDS - DESIGN OF STRUCTURE (Chair – Prof. Anwesha Sarkar)		
14:30-14:50	O06 Olivia Pabois - Microgel-reinforced hydrogel with high lubrication performance	University of Leeds	UK
14:50-15:20	O07 Gabriele D'Oria - What do fluid gels and a pile of sand have in common? Towards a granular matter description of fluid gel rheology and dynamics	Copenhagen University	Denmark
15:20-15:40	O08 Bela Vershkov - Development of Bigel Formulation as Laminating Fats	Israel Institute of Technology	Israel
15:40-16:00	O09 Maria Semenova - The structural aspect of the gastrointestinal bioavailability of hydrophobic nutraceuticals from their liposomal forms both free and encapsulated by biopolymers: an in vitro study	Emanuel Institute of Biochemical Physics	Russia
16:00-16:20	Coffee break		
16:20-17:00	Session 1D. COLLOIDS - DESIGN OF STRUCTURE (Chair – Dr. Frida Lewerentz)		
16:20-16:40	O10 Daniel Osanloo - Vacuum foam drying for colloids – surface formation, surface coverage and foam drying as a concept	Research Institutes of Sweden (RISE)	Sweden
16:40-17:00	O11 Ahmed Jarray - Linking intermolecular interactions and rheological behaviour in oil-based capillary suspensions	Wageningen University	Netherlands

Day 2 Tuesday 12 April			
09:00-10:20	Session 2A. INTERFACES AND SELF-ASSEMBLY - DYNAMICS OR INSTABILITY? (Chair – Prof. Björn Bergenståhl)		
09:00-09:40	Keynote 2: Slavka Cholakova – Interfacial, foaming and emulsion properties of natural surfactants saponins	University of Sofia	Bulgaria
09:40-10:00	O13 Peyman Olad - Breakup morphology of viscous emulsion drops in conditions resembling high-pressure homogenization	Lund University	Sweden
10:00-10:20	O14 Costas Nikiforidis - Smart lipid balloons: Stimuli-responsive natural lipid droplets for selective lipid trafficking	Wageningen University	Netherlands
10:20-10:40	Coffee break		
10:40-12:00	Session 2B. INTERFACES AND SELF-ASSEMBLY - DYNAMICS OR INSTABILITY? (Chair – Dr. Reinhard Miller)		
10:40-11:00	O15 Jack Yang - Rethinking plant protein extraction: albumin — from waste stream to an excellent foaming ingredient	Wageningen University	Netherlands
11:00-11:20	O16 Simon Gregersen - A potent peptide emulsifier from potato storage proteins and its natural isoforms: Insight into the structure/function relationship of amphipathic, α -helical peptide emulsifiers, their targeted release, and applicability.	Aalborg University	Denmark
11:20-11:40	O17 Hao Li - Towards a better understanding of the sequential adsorption of protein and polysaccharide at the oil-water interface	Ghent University	Belgium
11:40-12:00	O18 Lingping Zhang - A mechanistic understanding of controlling lipid digestion in the gastrointestinal tract	Lund University	Sweden
12:00-13:00	Lunch		
13:00-14:00	Poster session 3		
14:00-15:40	Session 2C. INTERFACES AND SELF-ASSEMBLY - DYNAMICS OR INSTABILITY? (Chair – Dr. Andreas Håkansson)		
14:00-14:20	O19 Tim Wooster - Probing reversible and irreversible aggregation of concentrated (plant based) emulsions using Photon Density Wave spectroscopy	Nestlé Research	Switzerland
14:20-14:40	O20 Ulrike van der Schaaf - Effect of Conformation of Sugar Beet Pectin on the Interfacial and Emulsifying Properties	Karlsruhe Institute of Technology	Germany
14:40-16:50	Session 3A. NEUTRONS AND X-RAYS (Chair – Prof. Tommy Nylander)		
14:40-15:00	O22 Ben Humphreys - Using neutron reflectometry to probe the lipolysis of a thin triolein film	Lund University	Sweden
15:00-15:20	O23 Norbert Raak - Understanding the impact of diafiltration on the internal structure of casein micelle using scattering techniques	Aarhus University	Denmark
15:20-15:40	Coffee break		
15:40-16:00	O24 Niklas Lorén - Fat crystallisation in bulk and emulsions	Research Institutes of Sweden (RISE)	Sweden
16:00-16:20	O25 Gregory Smith - Casein micelles as sticky spheres and consequences on neutron and X-ray scattering data	ISIS Neutron and Muon Source	UK

Day 3 Wednesday 13 April			
09:00-10:20	Session 3B. NEUTRONS AND X-RAYS (Chair – Dr. Selma Maric)		
09:00-09:40	Keynote 3 -Elliot Gilbert – Exploiting small-angle neutron scattering to reveal the structure of food materials	ANSTO	Australia
09:40-10:00	O26 Christopher Garvey - In-situ studies of dairy gelation by ultra-small angle neutron scattering and contrast variation	Technical University of Munich	Germany
10:00-10:20	O27 Jennifer Gilbert - Encapsulation of plant haemoglobin in lipid sponge phase: Structure and activity	Lund University	Sweden
10:10-10:40	Coffee break		
10:40-12:00	Session 4A. BIOMACROMOLECULES (Chair – Prof. Taco Nicolai)		
10:40-11:00	O28 Luca Amagliani - Influence of pH on bulk and interfacial properties of pea protein aggregates induced by heat treatment in the presence of calcium	Nestlé Research	Switzerland
11:00-11:20	O29 Mariska Bruls - Quantitative image analysis for time-resolved detection of small differences in protein network microstructure during yoghurt formation induced by the addition of polysaccharides to milk protein concentrate and the in-situ production of exopolysaccharides in fermented skimmed milk	Eindhoven University of Technology	Netherlands
11:20-11:40	O30 Mary Okeudo - Probing interactions of fungal hyphae and proteins in composite gels	University of Leeds	UK
11:40-12:00	O31 Manon Basset - Gel structure in a protein gel undergoing frontal filtration: application to cheese process	University of Bordeaux	France
12:00-13:00	Lunch		
13:00-14:40	Session 4B. BIOMACROMOLECULES (Chair – Dr. Ulrike van der Schaaf)		
13:00-13:20	O32 Julien Lonchamp - Mycoprotein as novel functional ingredient: mapping of functionality, composition and structure throughout the Quorn fermentation process	Queen Margaret University	UK
13:20-13:40	O33 Annika Feichtinger - Protein oleogels – structuring oils with plant-based protein aggregates	Wageningen University	Netherlands
13:40-14:00	O34 Hanna Lesme - Plant – salivary protein interactions: understanding their aggregation to reduce astringency perception	EPFL	Switzerland
14:00-14:20	O35 Paulo Diaz-Calderon - Effect of controlled addition of cellulose nanocrystals on macrostructural features and enzymatic hydrolysis of aged wheat starch gels	Universidad de los Andes	Chile
14:20-14:40	Coffee break		
15:10-16:50	Session 4C. BIOMACROMOLECULES (Chair – Prof. Lars Nilsson)		
14:40-15:00	O36 Lei Ji - Role of polysaccharide in tribological and sensory properties of model dairy beverages	Wageningen University	Netherlands
15:00-15:40	Keynote 4 Taco Nicolai - Exploiting Aqueous Three Phase Systems to Obtain Stable Water/Water Emulsions and Microcapsules	Le Mans University	France
15:40-15:50	Closing		