

# IOP Food Physics 2023

31 January–2 February 2023  
Université Paris Saclay, Palaiseau, France



## Poster Presenters Session 2

Wednesday 1 February at 12:20 am – 11:50 am (Central European Time (UTC+1))

14. **Hannah Harris, Quadram Institute Bioscience, UK**  
'The impact of psyllium gelation behaviour on in vitro colonic fermentation properties'
15. **Adam Hayward, University of Birmingham, UK**  
'Structure and dynamics of aqueous mixtures of alcohol and sucrose'
16. **Megan Holdstock, University of Leeds, UK**  
'Understanding non-aqueous dispersions of hydrophilic particles'
17. **William Jenkinson**  
'Application of meshless simulation methods to study the micromechanics of flows in food systems'
18. **Anaïs Lavoisier, INRAE, France**  
'Impact of salivation during milk ingestion on the rheological properties of in vitro gastric contents'
19. **Alexy Brunel, Institut de Physique de Rennes – CNRS, France**  
'Gelled waters for elderly persons: rheological characterization and sensorial analysis'
20. **Thoithoi Tongbram, University of Nottingham, UK**  
'Soluble short-chain amylose elevates gelatinisation point of waxy corn starch'
21. **Mohamed Noemen Tounsi, Tunis University, Tunis**  
'Characterisation and comparative analysis of some edible active films based on sodium alginate, flaxseed, polyethylene glycol; coated with some Mediterranean essential oils'
22. **Christelle Turchiuli, SayFood, INRAE**  
'Study and prediction by dimensional analysis of the evolution of the drop size distribution in a spray generated by a bi-fluid nozzle'
23. **Mónica Umaña, Umr Sayfood and Universitat de les Illes Balears**  
'Optical microscopy and image analysis vs a particle size analyzer in the evaluation of oil-in-water emulsions with different microstructure'
24. **Taranvir Singh Bedi, University of Nottingham, UK**  
'"Keeping it Short and Sweet": A Study of Moisture and Sucrose Crystallinity in Shortbread Baking'