

IOP Food Physics 2023

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



Poster Presenters Session 1

Wednesday 1 February at 10:20 am – 11:20 am (Central European Time (UTC+1))

1. **Giana Almeida, Université Paris-Saclay, INRAE, France**
'Towards to numerical simulation of 3D food printing'
2. **María Julia Amundarain, University of Bielefeld, Germany**
'A biophysical approach to understand the role of gliadin peptides aggregates in celiac disease'
3. **Fayas Asharinda, Ulster University, Northern Ireland**
'Spectral Data Analysis for Food Fraud Investigation: Use of Miniature Devices and Impact on Health and Economy'
4. **Alejandro Avila-sierra, Université Paris-Saclay, INRAE, France**
'Improving the in vitro swallowability of minitables using a novel binary granular mixture of high packing density by adding cellets'
5. **Reine Barbar, Institut Agro Montpellier- UMR IATE, France**
'Impact of grinders loading modes and settings on hydration and rheological properties of wheat bran powders'
6. **Eric Rondet**
'Mechanical approach for the evaluation of the crispiness of food granular products'
7. **Yurixy Bugarin-Castillo, Université Paris-Saclay, INRAE, France**
'Natural salivary substitutes based on seed extracts: rheological characterization and in-vitro swallowing performance'
8. **Léa Couvidat, Université Paris-Saclay, INRAE, France**
'Powder floating behaviour when poured on an stirred liquid: effect of particle and bulk powder properties'
9. **Guy Della Valle, Université Paris-Saclay, INRAE, France**
'Assessing changes in lentils texture during hydrothermal treatment'
10. **Maude Dufour, BIA-INRAE, Nantes, France**
'Tackling the gluten network structure to anticipate dough mechanical behavior in baking industry'
11. **Miodrag Glumac, Université Paris-Saclay, INRAE, France**
'Ultrasound imaging assisted monitoring of the deformation of artificial tongues during compression and shear of food gels'
12. **Marine Haas, Université Paris-Saclay, INRAE, France**
'Adsorption study of molecules with surface-active properties on the interface of milk fat globules: application to high pressure homogenization process'