

## Programme

### Monday 3 February

17:00 Registration

18:30 Arrival Drinks and Buffet

### Tuesday 4 February

08:30 Registration

09:00 Welcome and Introduction

#### **Session A: Modelling and Measurement**

09:15 Invited: Making Food Simulations “Crunchy”: From Manufacturing Processes to In-Body Performance

**Matthew Sinnott**, CSIRO

10:15 The importance of entropy in the understanding of human nutrition and sustainable food production

**Megan Povey**, University of Leeds

10:45 Coffee Break

11:15 Where is the gas in roast & ground coffee?

**Robert Farr**, Jacobs Douwe Egberts R&D GB Ltd

11:45 Aroma dynamics in roast and ground coffee

**Robert Farr**, Jacobs Douwe Egberts R&D GB Ltd

12:15 Networking Lunch and Poster Session

#### **Session B: Physics for Sustainable Food Systems**

13:30 From Physics to Food: Challenges for us all

**Sarah Bridle**, University of York

14:30 Application of natural deep eutectic solvents in cellulose extraction from almond shells

**Andrea Están García**, Universitat de les Illes Balears

15:00 Tea Break

15:30 Efficacy of plant protein functionality testing

**Tom Fenton**, Campden BRI

16:00 Investigation into mechanical behaviour of sustainable chocolate materials

**Chloe Parker**, Imperial College London

16:30 The Benefits of IOP Membership

**Matthew Lovell**, Institute of Physics

- 16:40 Title to be confirmed  
**Jon Danskin**, Clyde HIS
- 16:50 Flash Posters
- 17:15 Networking / Personal time
- 19:00 Conference Dinner (Spokes Restaurant)

### **Wednesday 5 February**

#### **Session C: Food Systems and Processing**

- 09:00 Food Armageddon: The Apocalyptic Battle Between AI and Physics  
**Nicholas Watson**, University of Leeds
- 10:00 Large Deformation Response of Paste-like 3D Food Printing Inks  
**Yagmur Bugday**, Eindhoven University of Technology
- 10:30 Coffee Break
- 11:00 From Snack to Satisfaction: How Processing Methods Shape the Microstructure and Sensory Experience of Cereal Foods  
**Tianhao Xiong**, Imperial College London
- 11:30 Microwave & RF process solutions to deliver positive food choices for consumers  
**John Bows**, PepsiCo
- 12:00 Networking Lunch and Poster Session II

#### **Session D: Soft Matter Physics: Interfacial Phenomena, Foams and Emulsions & Rheology**

- 13:00 Emulsions and processing  
**Ulrich Müller**, Technical University OWL
- 13:45 Physics in a Relationship: Competitive Gelation between Starches and Psyllium Fibre (Plantago ovata mucilage) - Towards Superior Gluten-free Bread  
**Gleb Yakubov**, University of Leeds
- 14:15 Coexisting multiphase and interfacial behaviour of ouzo  
**David Sibley**, Loughborough University
- 14:45 Tea Break
- 15:00 Revolutionizing Food Physics: Tracking Molecular Alignment in Soft Food Solids with Sodium Rheo-NMR  
**Galina Pavlovskya**, University of Nottingham
- 15:30 Soft matter challenges for sustainable ice cream  
**Peter Schuetz**, Unilever R&D

16:00 Closing Remarks

16:10 AGM

17:00 Close and Depart

