Poster Programme

P1 Exploring the mechanism of yeast-stabilized emulsions
Sowmya Narsipur, University of Leeds

P2 Dynamic Properties of the Oil-Water Interface in the Presence of Suspended Sucrose Particles
Zohreh Honarvar, University of Leeds

P3 Exploring Rheological Properties of Cross-linked Protein-Polysaccharide Hydrogels for Improved Fiber Spinnability
Lathika Vaniyan, University of Nottingham

P4 The Icing on the Doughnut: Using Material Physics to Deconstruct Icings for Improvement of Low-Fat, Low Sugar Alternatives
Peter Cooper, University of Sheffield

P5 High-Power Ultrasound for Efficient Extraction of a High-Quality Lupin Protein Fraction: A Sustainable Approach for Food Industry Applications
Anabella Giacomozzi, Universitat Politècnica De Valencia

P6 Non-Invasive Air-Coupled Ultrasound Characterization of Gelatin in Silicon Moulds
Anabella Giacomozzi, Universitat Politècnica De Valencia

P7 Use of a fiber concentrate from carob (Cerotonia Siliqua L.) pulp for 3D printing of foods
Mónica María Umaña Zamora, Universitat De Les Illes Balears

P8 Real-Time Magnetic Resonance Relaxation and Imaging During Cooking Reveals Internal Changes to Foods
Robert Morris, Nottingham Trent University

P9 Achieving clean label in powder-based food products through caking behaviour investigation
Patricia Francisco de Oliveira, PA Consulting

P10 Revealing the Secret Life of Ice Crystals, Air Bubbles & Fat Droplets in Ice Cream - A Capability Building Game
Maria Vittoria Martini, University College London

P11 Green solvent-based valorisation of lignin from palm oil empty fruit bunch
Fina Uzwatania, University of Birmingham

P12 Effect of pea protein isolate on the thermo-rheological properties of gellan-xyloglucan mixed gels
Thidarat Makmoon, University of Birmingham

P13 Differences in interfacial alignment of common chocolate surfactants
Charlotte Huddart, University of Birmingham