



FIPDes Day 2023

International Talents in Food Innovation and Product Design

2023, Thursday 7th September – 22 place de l’Agriculture, 91120 Palaiseau, France

Amphi A0.04 - Building A (Forum)

09:00 **Welcome coffee**
 09:30 **Welcome: Barbara Rega (FIPDes Coordinator, AgroParisTech, France)**

Session 1: Food Design Engineering (FDE)

09:40 **Chairman’s Introduction: Marwen Moussa (AgroParisTech, France)**
 09:45 **Key note: Caroline Pénicaut (INRAE, France)** - From Eco-design to Eco-innovation - Integrating quality criteria to tackle the eco-design paradox
 10:10 **Flash presentations by the FDE MSc. Thesis students. See the poster session programme**
 10:45 **Coffee break**

Session 2: Healthy Food Design (HFD)

11:15 **Chairman’s Introduction: Paola Vitaglione (UNINA, Italy)**
 11:20 **Key note: Ilario Mennella, PhD (Ferrero, Luxemburg)** - Feeding the future: unleashing the power of sustainable technologies pioneering innovation for a tasteful future
 11:45 **Flash presentations by the HFD MSc. Thesis students. See the poster session programme**

Session 3: FIPDes Alumni insights and perspectives

12:10 **Key note: FIPDA Steering Committee (FIPDes Alumni)** – Possible career paths beyond FIPDes
 12:40 **FIPDA: FIPDes Alumni Association presentation and activities**

13:00 **Lunch, Poster Session and Networking**

Session 4: Food Packaging Design and Logistics (FPDL)

14:30 **Chairman’s Introduction: Erik Andersson (Lund University, Sweden)**
 14:35 **Key note: Giana Carli Lorenzini (Technical University of Denmark, Denmark)** - Who are we packing for? Unveiling end-user perspectives on packaging innovation and design
 15:00 **Flash presentations by the FPDL MSc. Thesis students. See the poster session programme**
 15:30 **Coffee break**

Session 5: Culinary Innovation and New Product Development

15:50 **Chairman’s Introduction: Anna Cruickshank (TU Dublin, Ireland)**
 15:55 **Key note: Shay Hannon (National Prepared Consumer Food Centre Manager, Teagasc, Ireland)** – Innovation and Hybrid Products
 16:20 **Students’ Innovation Awards**
 16:45 **Professional Communication Awards: Best Poster, Best Flash Presentation and Best Master Thesis Picture**
 17:15 **Poster Session, Networking and Final Cocktail**



MSc. Thesis Poster sessions

Session 1		Food Design Engineering	
Name	Hosting Institution / Company	Title of the Poster	
1. ADU-KUMI Linda	Lesaffre, Marcq-en-Baroeul, France	Rising to New Heights: Unveiling the Bread Oven Spring Mysteries and it's Breadmaking Influencers	
2. ALI Zain	Danone, Palaiseau, France	Improvement of Organoleptic properties of Soya Drink, A Dairy Alternative Beverage, through addition of Ingredients	
3. BOISSEAU Eléonore	Air Liquide, Les Loges-en-Josas, France	The Usage of gasses for Insects Consumed as Food and Feed	
4. CHOUDHURY Adrija	Yeasty, Evry, France	Understanding the Mechanism of Interactions between Yeast and Beer Bitter Molecules	
5. DINIC Bogdan	Haägen Dazs, Arras, France	Key processing steps, their variability and influence on product chemical and physical characteristics, and product quality features of ice cream	
6. JAMAL Nimra	NOFIMA, Ås, Norway	Hydrocolloid interaction with extruded materials in processed plant-based food products	
7. MALLICK Priyadarshini	INRAE, SayFood-IJPB, Palaiseau, France	How the rational combination of germination and fermentation improves the sanitary, technological and sensory qualities of legume-based foods	
8. MASSOUD Karen	Haägen Dazs, Arras, France	Understand and enhance the functionality of egg yolk used in Häagen Dazs ice cream base	
9. YOKOMI FORNARI Douglas	Algaia, Saint-Lô, France	Study of an innovative process to manufacture functional algae fibers for food application from <i>Ascophyllum nodosum</i> by-product valorization	
Session 2		Healthy Food Design	
Name	Hosting Institution / Company	Title of the Poster	
10. CHOPIN Lucie	INRAE, Palaiseau, France	Influence of physicochemical properties of flour on a biscuit and use of maltitol in a reduced-fat sugar-free biscuit	
11. CORTEZ RAMOS Gabriela Andrea	Huddle Corp, Saint-Herblain, France	Optimization and understanding of interactions leading nutrient encapsulation performance in Russian doll structured feed	
12. EAR Chansonita	Freshways, Dublin, Ireland	Development of a low-salt product	
13. MARTÍNEZ RODRÍGUEZ David	Algama, Malakoff, France	Improving R&D practices: Development of a sensory lexicon for bakery products and its validation for egg-replaced brioches and buns	
14. PEÑA NIEBUHR Maria Grazia	L'Oréal, Chevilly-Larue, France	Generating and Stabilizing Aerated Textures to Drive Product Innovation: Technical Pathways and Prototype Development	
15. TRUNCKLE BAPTISTA Nathalia	Lesaffre, Lille, France	Effect of Different Raw Materials and Baking Conditions on the Dietary Fibre Content of Breads	

	Erasmus Mundus Joint Master Degree Food Innovation and Product Design		 
	 	 	

Session 4		Food Packaging Design and Logistics
Name	Hosting Institution / Company	Title of the Poster
16. BLUNT Quan	PepsiCo, USA/Sweden	Implementing the Fair Circularity Principles: A Case Study on PepsiCo's Packaging Supply Chain in an Emerging Market
17. HANPRERAKRIENGKRAI Natchaya	Tetra Pak, Sweden	Mouthfeel Assessment of Tetra Pak Paper Straws: Exploring the Correlation between Instrumental Measurements and Sensory Evaluation
18. MOSCHOU Kyriaki-Eirini	FrieslandCampina, The Netherlands	Exploring Hybrid Concepts: Pea & Dairy Protein Mixtures
19. MUSTAFINA Zagipa	Tetra Pak, Sweden	
20. PREZA Uvejs	Micvac, Sweden	Environmental tool evaluation of sustainable packaging materials for Micvac technology
21. STAMATAKIS Antonios	FrieslandCampina, The Netherlands	Unlocking Deliciousness in Pea Protein through Fermentation
22. SUNIL DAVID Nisha	Blue Ocean Closures, Sweden	Varnishing of Fibre-Based Closures
23. TIROUGNANASSAMBANDAMOURTY Tirouvaasavy	Lund University and Axis Communication, Sweden	Exploring the Sustainability and Circularity of components packaging of electronic products

The FIPDes Day is an **international seminar** on the cutting-edge topics in the fields of Food Innovation and Product Design in the frame of the Erasmus Mundus Master FIPDes.

The programme includes lectures by **renowned key speakers**, **flash presentations by MSc. students**, **Poster sessions and exhibitions of concepts** by the students.

The Poster & Networking buffet will be the ideal moment to grab the opportunity to meet, **exchange and develop collaborations within a truly multidisciplinary and multicultural environment**.

The **FIPDes Book of executive summaries** will be available for interested participants.

The event is free of charge; sponsored by FIPDes and the European Commission, but **registration by August 25th is required**: <https://forms.gle/NMT55xATHxK22zML7>

The final programme will soon be available on the FIPDes website: www.fipdes.eu

For more information please contact: fipdes@agroparistech.fr