



1ST CONGRESS ON FOOD STRUCTURE DESIGN

INNOVATION IN FOOD STRUCTURE PROPERTIES - RELATIONSHIPS

15 - 17 OCTOBER 2014
PORTO - PORTUGAL

food
STRUCTURE
design

SUPPORTED BY:

cost
EUROPEAN COOPERATION
IN SCIENCE AND TECHNOLOGY
Food and Agriculture

EUROPEAN COMMISSION

EUROPEAN SCIENCE FOUNDATION
SETTING SCIENCE AGENDAS FOR EUROPE

CONSILIUM

Organized by COST Action FA1001
"The application of innovative fundamental food structure - property relationships to the design of foods for health, wellness and pleasure"

A. Vicente (IT), C.L.M. Silva (PT), L. Piazza (IT)
Conveners of the 1st Congress on Food Structure Design

MORE INFORMATION AT:
WWW.SKYROS-CONGRESSOS.COM/FOODSTRUCTURE
foodstructure@skyros-congressos.com

Invitation

Food industry is constantly challenged to meet consumer demands for new food products that are safe, convenient, affordable, pleasurable and healthy. The approach of many companies to product development is largely empirical in nature, compromising opportunities to design truly innovative, healthy products. An understanding of fundamental structure function relationships of food components is key to the design of new foods. Ingredient formulation and production processes also have a major role in commercial food development but their impact on food structure is poorly characterized. Furthermore, the influence of structure and physical properties on the nutritional and health inducing properties of foods (e.g.bioavailability/efficacy of nutrients/bioactives) has received very little attention from researchers.

Conference Topics

- Material science
- Food physical properties
- Combined techniques
- Chemometrical models
- Physical properties of polymers
- Food structure
- Structure of foams and emulsions
- Stabilization, protection and delivery of bioactives
- Real foods
- Design of innovative healthy foods
- Structure-function-formulation-processing relationship
- Stability
- Food formulation and processing
- Thermal and non-thermal technologies
- Consumer perception
- Technology transfer

This conference is meant to gather an interdisciplinary team of scientists and engineers from Universities and industry, able to apply the fundamental structure-properties knowledge to real food systems, with a special focus on technology transfer to the industry. The main idea is to bridge the gap between material scientists, food technologists and nutritionists aiming at designing truly innovative pleasurable food products with good sensory quality and real health benefits for consumers.

