7.30 – 8.45  Breakfast and Registration

Opening and Commentaries

8.45 – 9.00  Opening by European Academy of Food Engineering
            Professor Yrjö H. Roos

9.00 – 9.30  Food Engineering Experience
            Professor Emeritus Marcus Karel

9.30 – 10.00 A Century of Food Engineering
            Professor Ted Labuza

10.00 – 11.00 Commentaries
            Professor Zeki Berk; Dr. James Behnke (video); Professor Solke Bruin; Professor
            Daryl Lund; Professor Jozef L. Kokini; Professor Micha Peleg

Coffee

The Legacy of Food Engineering

11.20 – 11.45  Food Engineering Today
               Professor Jose Aguilera

11.45 – 12.10 The Role of Innovation in Shaping the Future Food Engineering
               Professor Sam Saguy

12.10 – 12.35 The Interface of Food and Biochemical Engineering
               Professor Charles L. Cooney

12.35 – 13.00 Food Industry Perspectives
               Dr. Bernadette Piacek-Llanes

A Midday Toast and Lunch

Foresight in Food Engineering

14.00 – 14.25  Beyond Food Engineering
               Professor Robert Langer

14.25 – 14.50  Food Engineering Innovations
               Professor Gustavo Barbosa-Cánovas

14.50 – 15.15  Food Engineering in Academia and Industry
               Professor Sudhir Sastry and Dr. Mohan Rao

15.15 – 15.40  Food Engineering for Modern Consumer
               Professor Stefan Palzer

Coffee

Food Engineering in the 21st Century

16.00 – 16.15  Product Engineering: Shaping Healthy Foods to Meet Consumer Needs
               Professor Uri Lesmes

16.15 – 16.30  Food Material Science Driving Product Innovations
               Dr. Laurent Forry

16.30 – 16.45  Biomaterials and Biointerfaces in Food Engineering
               Professor Julie M. Goddard

16.45 – 17.00  Virtualization in Food Engineering: Challenges and Opportunities
               Professor Francesco Marra

17.00 – 17.15  Sustainable Food Processing as Driver of the Global Bioeconomy
               Professor Alexander Mathys

17.15 – 17.30  The New Face of Food Engineering
               Professor Carmen I. Moraru

17.30 – 17.45  Status of Food Engineering Programmes
               Professor Kesvahan Niranjan

Brief Communications

Microbial Polymer Coating with Efficacy Against Escherichia coli O157:H7
in the Presence of Organic Matter
Dr. Luis J. Bastarrachea

Production of Food Powders with Highly Viable Dry Probiotics – Droplet
Drying Kinetics and Protective Materials
Professor Nan Fu

Manipulating the Solid State Structure of Thiamine: From Deliquescent
Crystal to Liquid Crystal to Amorphous State
Professor Lisa J. Mauer

Reaction pathways activated during the elaboration of food with a focus
on baking of cereal products
Dr. Catherine Bonazzi

Nonthermal Based Advanced Food Manufacturing Research at The Ohio
State University
Professor V.M. “Bala” Balasubramaniam

Brief Communications – max 5 – 10 min each

18.30 – 22.00  Reception and Dinner