

3RD CONFERENCE ON SCIENCE AND TECHNOLOGY FOR MEAT AND DAIRY ANALOGUES

Date	Time	Conference theme	Type	Title	Titles	Speaker	Organisation
2-Jul	10:30	Expert sessions	Meetings				
	12:00	Lunch	Break				
	13:00	Opening session	Welcome	Welcome	dr.	Stacy Pyett	WUR - WFBR
			Keynote	Circular European food systems to safeguard human and planetary health	prof.dr.ir.	Hannah van Zanten	WUR - FSE
	13:40	Flavour	Keynote	Designing Flavours for Meat and Dairy Alternatives – Strategies to optimise flavour impact	prof.	Ian Fisk	University of Nottingham
			Highlight	Tapping into nature's potential: An innovative approach for unlocking flavour by fermentation.	dr.	Paulo de Boer	WUR - WFBR
			Highlight	Exploring the close interplay between mucin, food proteins, and flavor compounds in aqueous model systems	MSc.	Cristina Barallat	WUR - FQD
	14:40	Break	Break				
	15:10	Health & nutrition	Keynote	Deciphering the mechanisms involved in digesting dairy products: what lessons can be learned for the design of dairy alternatives?	dr.	Didier Dupont	INRAE
			Highlight	Assessing Nutrient Quality in Meat Analogues: Postprandial Amino Acid Uptake Kinetics and Broader Health Implications	dr.	Diederik Esser	WUR - WFBR
			Highlight	The essential amino acid composition of commercially available vegan meat and dairy analogues in The Netherlands	MSc.	Jacintha Domic	WUR - HNH
	16:10	Ingredients	Keynote	Ingredient-matrix interactions: a powerful tool for engineering functionality	dr.ir. & dr.	Nam-Phuong Hua-Humblet and/or Laurice Pouvreau	WUR - WFBR
			Highlight	Tailoring the techno-functional properties of protein-rich fractions from lupin: from legume to meat analogue	MSc.	Pau Taberner-Pibernat	IRTA
			Highlight	Renewable-methanol utilizing bacteria for meat analogues?	dr.habil.	Julia Keppler	WUR - FPE
			Panel discussion	What's on the horizon? Anticipating the next generation ingredients	dr. dr. dr. MSc	Martijn Bekker Kerstin Burseg David Hunt Nina Waldhauer	WUR - WFBR (panel leader) GoodMills Innovation The Good Food Institute Europe Invest-NL
17:45	Campus tour						
19:00	Networking dinner	Dinner					
3-Jul	8:30	Welcome	Welcome				
	8:35	Texture	Keynote	What drives texture and flavour perception of plant-based meat alternatives?	prof.dr.	Markus Stieger	WUR - FQD & WU - HNH
			Highlight	Quantifying the texture of meat replacers using image analysis and mechanical testing	dr.	Miek Schlangen	University of Southern Denmark
			Highlight	Unravel the hierarchical structure of plant-based meat analogs by neutron and X-ray tools	MSc.	Tong Guan	Institut Laue-Langevin & ETH Zürich
			Highlight	Varying precipitation conditions during soy protein concentrate production allow directing the texture and structure of high-moisture extrudates	MSc.	Jiashu Li	KU Leuven - LForCe
	9:50	Food Safety	Keynote	Food safety challenges in plant-based products	dr.ir.	Masja Nierop Groot	WUR - WFBR
			Highlight	Towards the safety of plant-based meat analogues. A new growth model for <i>Listeria monocytogenes</i>	MSc.	Cristina Serra I Castello	WUR - FHM
	10:35	Break	Break				
	11:00	Consumer	Keynote	Recent developments in our understanding of consumer perception and appreciation of plant-based alternatives	dr.	Michael Bom Frøst	University of Copenhagen - UCPH Food
			Highlight	Accelerating the protein transition: The protein monitor and a supermarket-intervention to support consumer behaviour	prof.dr.	Marleen Onwezen	WUR - WEcR
Panel discussion			How to achieve consumer change?	dr. dr. dr. MSc MSc	Arienne de Jong Muriel Verain Lisa Ronquest-Ross Natascha Kooiman Pablo Moleman	Next Food Collective (panel leader) WUR - WEcR v2food Transitie Coalitie Voedsel ProVeg Netherlands	
12:30	Lunch	Break					
13:30	Expert sessions	Meetings					
15:30	End						