Erasmus Mundus Joint Master Degree

Food Innovation and Product Design

FIPDes Day 2025

International Talents in Food Innovation and Product Design

2025, Thursday 4th September – 22 place de l'Agronomie, 91120 Palaiseau, France

Amphi A0.04 - Building A (Forum)

09:00	**Welcome coffee**
09:30	**Welcome: Barbara Rega (FIPDes Coordinator, AgroParisTech, France)**
09:40	**Opening key note speech: Jenny Schelin (Lund University, Sweden)** - What's on Tomorrow's Plate? Risks and Opportunities of Future Food

Session 1: Food Design Engineering (FDE)

10:00	**Chairman's Introduction: Marwen Moussa (AgroParisTech, France)**
10:05	**Key note: Emmanuel Bernuau (AgroParisTech, France)** - Contributions of Digital Technologies to Food Issues and Associated Processes
10:30	**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: Kurt Callaghan (Ingredion Incorporated, USA)** – Sugar Reduction: An Industry Perspective
11:50	**Flash presentations by the HFD MSc. Thesis students. See the poster session programme**

Session 3: FIPDes Alumni insights and perspectives

12:20	**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: Lars Palm (Lund University, Sweden)**
14:35	**Key note: Charlotte Lorentz Hjorth (Lund University, Sweden)** - The package - the conversation piece
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: Margaret Connolly (TU Dublin, Ireland)** - Consuming Behaviour - Tastes, Trends and Impacts
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**

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MSc. Thesis Poster sessions

Session 1	**Food Design Engineering**	
Name	**Hosting Institution / Company**	**Title of the Poster**
1. ADAME PATIÑO Juan Pablo	Lesaffre, Marcq-en-Baroeul, France	Comparatively Exploring the Effect of Yeast on Oven Spring Using Conventional and Ohmic Baking
2. GARCIA DOMINGUEZ Julio	Lesaffre, Marcq-en-Baroeul, France	Quantification of Yeast Metabolites in Dough
3. NUNCIO Giana	Häagen-Dazs, Arras, France	Design and Analysis of Fat-Based Coatings used in the Production of Ice Cream Stick Bars
4. ROJAS LOPEZ Andrea Cristina	Puratos, Groot-Bijgaarden, Belgium	Study the Impact of Protectants to Increase Shelf Life of Dry Product
5. SAZERAC DE FORGE Marie	Service Régional de l'Alimentation, DRIAAF, France	Mapping Public Funding for Sustainable Food Systems: An Engineering Based Approach Supporting Regional Food Governance
6. SRIDHAR Aswin	Häagen-Dazs, Arras, France	Experimental Study of Ice Cream Freezing
Session 2	**Healthy Food Design**	
Name	**Hosting Institution / Company**	**Title of the Poster**
7. AGARWAL Muskan	Puratos NV, Health & Wellbeing, Belgium	Performance Evaluation of Sugar Alternatives in No Added Sugar Muffins
8. ALUM Jenipher	Puratos, BU Sourdough & Grains, Belgium	Improving the Dough Handling, Freshness and Loaf Volume of Lean Bread Enriched with Seeds and Grains
9. BOUCHELET DE VENDEGIES Blandine	Bel Group, Research & Development, France	Towards the use of sustainable alternative caseins: Optimization of the stretching properties of cheese analogues hybrid matrices
10. CABALLERO GÜERECA Constanza	Max Rubner- Institut, Food Technology and Bioprocess Engineering, Germany	Physicochemical Evaluation of Crackers Enriched with Mealworm (T. molitor) Meal: Influence of Nutrient Composition and Storage
11. DELATTRE Charlotte	Danone, Advanced Technology Ingredients, France	Thermal Processing Effects on Pulse Matrix: A Multiscale Approach
12. KRASNIQI Rinë	University of Naples (UNINA), Portici, Italy	Exploring the Capacity of a Novel Enzyme Preparation to Reduce the Gluten Allergenicity of Foods during Digestion
13. MATHEW Ann	University of Naples (UNINA), Portici, Italy/INRAE, France	Understanding Oral Meltability of Chocolate: A Sensory and Instrumental Approach
14. SIENNICA Wiktoria	Kraft Foods R&D Inc., Dairy & Plant based Cheese – Research Department, Germany	Improvement of the flavour profile of Philadelphia plant-based Cream Cheese and exploration and characterization of alternative vegan protein sources
15. ZAAZAI Kawtar	Mondelez International, Research and Development, France	Optimization and validation of a pilot scale protocol for assessing the technological suitability of wheat flours in croissant production

Session 4	**Food Packaging Design and Logistics**	
Name	**Hosting Institution / Company**	**Title of the Poster**
16. CODJOE Elizabeth and VARGAS CALLEJAS Maria Paola	Alfa Laval, Sweden	Strategic Packaging for Sustainable Future: A Roadmap Towards Sustainable Industrial Packaging
17. DURSUN Oguzhan	Tetra Pak, Lund, Sweden	New Barrier Polymer in Beverage Cartons: Understanding Its Recyclability
18. HENAO TOBON Ana Maria	Micvac, Sweden	From Plastic Waste to Recyclable Solution: Toward Sustainable Ready Meals
19. MAHMOOD Anum	Lund University, Lund, Sweden	Resilient by Design: Packaging Milk for Tomorrow's Challenges
20. NGUYEN Phuong Linh	RISE, Sweden	The Environmental Cost of Fresh Chicken: Production, Packaging, and Waste Impacts
21. PORRAS ALZATE Juliana	Innoscentia, Sweden	From Date-Stamp to Data-Stamp: Dynamic Shelf-Life Labels to Reduce Food Waste
22. VERMA Sreshtha	UMR SayFood, INRAE/ CentraleSupélec, Palaiseau, France	Valorisation of Agricultural By-products: Nanocellulose Barrier Films for Sustainable Food Packaging