Erasmus Mundus Joint Master Degree

Food Innovation and Product Design

FIPDes Day 2026

International Talents in Food Innovation and Product Design

2026, Thursday 3rd 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: Sara Thompson (Danone, France)** - From Art to Algorithm: The Evolution of Food Innovation

Session 1: Food Design Engineering (FDE)

10:00	**Chairman's Introduction: Marwen Moussa (AgroParisTech, France)**
10:05	**Key note: Alejandra Velasquez (AgroParisTech, France)** - From Grain to Functional Ingredient: When Processing Designs Functionality
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: Nathalia Trunckle Baptista (Lesaffre R&D, France)** – From Concept to Market: Developing Vitamin D-Fortified Yeast for Healthier Bread
11:50	**Flash presentations by the HFD MSc. Thesis students. See the poster session programme**

Session 3: FIPDes Alumni insights and perspectives

12:20	**Round table: FIPDA Steering Committee (FIPDes Alumni)** – Possible career paths beyond FIPDes, testimonials from FIPDes Alumni from Cohort 1 to 12
12:50	**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: Gerald Marin (Planet Smart, UK)** – Farm to Fork to Founders: Taking the Road Less Packaged
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: Roisin Burke (TU Dublin, Ireland)** - Innovating & Inventing Food Through the Science & Applications of Molecular Gastronomy
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. CASTELLANOS CARDONA Jeannette	Institut de Sciences de la Vigne et du Vin (ISVV), Bordeaux, France	Molecular Characterization of the aroma of Cognac Eau-de-vie
2. CHAAYA Agathy	Oniris, Nantes, France	Performance Evaluation of Bio-Based Texturizing Agents
3. GONG Hongtao	Nutribio (Sodiaal), Paris, France	Optimization of Sports-Oriented Bars: Effects of Protein Powder Properties on Texture, Sensory Perception, and Storage Stability
4. HOEUNG Sekhaveayeam	INRAE, Palaiseau, France	Study of the caking phenomenon on yeast powders during their storage -Development of caking characterization protocols.
5. LOURENÇO GRAZIANI Giovanna	Danone, Gif-sur-Yvette, France	Impact of different ingredients on sensory properties of yoghurt with reduced sugar
6. NAVARRO ACUNA Edwin Nicolas	Häagen-Dazs (General Mills), Arras, France	Development of fat reduction strategies for dairy ice cream without food additives
7. ROJAS MEZARINA Mary Kei	Lesaffre, Lille, France	Impact of Vacuum Mixing on Yeast, Dough Structure, and Final Product Characteristics
8. SHARMA Hanu	Nestlé, Lausanne, Switzerland	Unravelling the processing and microstructural drivers of cappuccino foam
9. SOTO VILLEGAS Cynthia	Lesaffre, Lille, France	NIR Method Development for Breadmaking
10. TSIVOURAKIS Maximos	Factor, HelloFresh, Amsterdam, The Netherlands	Optimisation of Salt and Baking Soda Concentrations in Immersion Brines for Cooked Chicken Breast Using Response Surface Methodology
Session 2	**Healthy Food Design**	
Name	**Hosting Institution / Company**	**Title of the Poster**
11. BRAMEIER Jenna	Archer Daniels Midland (ADM), Lipid Science and Application (LSA) lab in Hamburg, Germany	On the Crystallization Behaviour of Confectionery Fats: A Systematic Study of Tempering Procedures on Temper- and Non-Temper Mandatory Fats
12. DONTCHEV Christina	Revo Foods GmbH, Vienna, Austria	Development and Optimization of a Mycroprotein-Based Whole-Cut Chicken Analogue: Effects of Binder Composition on Printability and Texture
13. MARTINEZ SANCHEZ Diego	CSIC-CIAL, Madrid, Spain	Impact of Yeast Mannoprotein Based Oenological Additives on the Sensory Profile and Consumer Acceptance of White and Red Wines
14. MORENO BECERRIL Mariana	University of Naples (UNINA), Portici, Italy	Closures with different oxygen permeability: an advanced tool to modulate wine aroma and enhance antioxidant protection
15. NGUYEN Giang Yen Tho	Puratos, R&D – BU Sourdough and Grains, Belgium	Effect of Flaxseed and Chia Seed Format and Hydrothermal Pre-Treatments on the Extensibility of Grain-Enriched Tortillas During Storage

16. ORTIZ Briggitte Stefania	Puratos, R&D – BU Sourdough and Grains, Belgium	Development and Evaluation of an Innovative Hybrid Sourdough System: Effects on Leavening Performance, Physicochemical Characteristics, and Stability
17. RAFIQUE Qudsia	University of Naples (UNINA), Portici, Italy	Design and in-vitro validation of postbiotic containing γ-aminobutyric acid produced through the fermentation of industrial by-products
18. TRONEL Lilou	Kraft-Heinz, The Netherlands	Evaluation of the Efficacy of Natural Preservatives in Acidic Sauces

Session 4	**Food Packaging Design and Logistics**	
Name	**Hosting Institution / Company**	**Title of the Poster**
19. HAYAT Aqsa	Tetra Pak, Lund, Sweden	Rheological Properties and Immobilization Behaviour of Water-Based Polymer Coatings on Paper Using an Immobilization Cell
20. KULKARNI Renuka & QUINTERO Johan	Alfa Laval, Sweden	Towards Life Cycle Assessment Implementation in a Decentralized Manufacturing Organization: Drivers, Barriers, and Group-Wide Recommendations at Alfa Laval
21. LEGAULT Emily & OKCU Busra	Oatly, Sweden	Extended Producer Responsibility in Food Packaging: Exploring the Compliance Process
22. VALKOVA Polina	Tetra Pak, Lund, Sweden	Investigating Localized Discoloration in Retorted Meat Products Packed in Tetra Recart®

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