

Program of “Neutrons & Food 3”

Wednesday 9 July

- **Visit of the Léon Brillouin Laboratory (LLB), CEA de Saclay**
 - 9h30: Welcome at the LLB
 - 10h: Visit of the facility

- **13h: Registration at La Maison du Lait ,Paris**
- **14h : Welcome and Opening** Christiane Alba Simionescu (LLB) and Pierre-André Maréchal (AgroSup Dijon)

- **Session 1 :**
 - 14h15: Monique Axelos, Understanding global challenges also needs to probe nano scales !
 - 15h: Peter Lillford, What the food industry needs to know.
 - 15h45: Hervé This, Building food at every scale: toward Note by Note Cooking.
 - 16h30: Posters Presentation
 - 17h- 18h30: welcome party

Thursday 10 July

- **Session 2:**
 - 9h: C.G. Kees de Kruif, The structure of casein micelles: a review of small angle scattering data.
 - 9h30: Elke Scholten, Design of oleogels with the use of structuring agents.
 - 10h: Ali Assifaoui, Insights into the mechanism of interactions of the divalent cations Ca^{2+} and Zn^{2+} with low methoxy pectin.
 - 10h20: Audrey Arnould, Dispersion of fatty acids in presence of choline hydroxide : effect of the molar ratio.

10h40: Coffee Break

- **Session 3:**
 - 11h: Wim Bouwman, Direct measurement of mesoscopic bulk structure of food materials by spin echo small angle neutron scattering.
 - 11h30: Bart Nicolaï, X-ray and neutron tomography of fruit and vegetables.
 - 12h: Aurélie Tachon, The cork viewed from the inside.

12h20-14h30: lunch and Posters session

- **Session 4:**
 - 14h30: Andrew Jackson, Casein micelles under pressure-SANS and SAXS for food.
 - 15h: Daniela Russo, Combining structure and dynamics: high pressure effect on bio-molecules solution.
 - 15h30: Hans Tromp, Casein micelles at non-ambient pressure studied by neutron scattering.
 - 15h50: Adrien Lerbret, Protein-matrix interactions in trehalose/glycerol mixtures at low water contents.

- 16h10: Sophie Combet, Influence of macromolecular crowding on myoglobin unfolding and stability.

16h30: Coffee Break

➤ **Session 5:**

- 17h: Elliot Gilbert, Monitoring changes in structure at the molecular level during food processing – the uniqueness of neutron scattering
- 17h30: Florence Porcher, Chocolate tempering: an example of the use of neutron diffraction in food science.

19h30: Conference Diner at “le Moulin de la galette”, 83 rue Lepic, Montmartre, Métro Abbesses

Friday 11 July

➤ **Session 6:**

- 9h: Anne Laure Fameau, Multi-stimuli responsive foams based on lipids materials.
- 9h30: François Muller, Characterization of lipids-based self-assembled nanomaterials by SANS and VSANS.
- 10h: Tommy Nylander, Changing the lipid-aquous interface and lipid self-assembly structure by means of lipase action.

10h20: Coffee Break

➤ **Session 7:**

- 11h: Isabelle Capron, A SANS study to describe cellulose nano-rods organisation at the oil/water interface.
- 11h30: Isabelle Grillo, Small angle neutron scattering applied to the characterization of a worldwide popular beverage: Pastis.
- 12h: Tuan Phan-Xuan, Nanocrystalline cellulose – Colloidal stability and self-assembly in different solvent conditions.

12h20-14h: lunch

➤ **Session 8:**

- 14h: Thomas Karbowski, Sustainable food packaging.
- 14h30: Olivier Vitrac, The safety of food contact materials.
- 15h: Steven Le Feuntun, Mathematical modelling as a tool to better understand the impact of food structure digestion.
- 15h30: Nathalie Perrot, Coupling deterministic and random sequential approaches for structure and texture prediction of dairy oil in water emulsion.

16h: Closing Remarks, End