

LVT Poster @ Nestlé Resarch Lausanne

Title	Author	Institute
Aerogels from Whey and Potato Protein	David Andlinger	TU München, Lehrstuhl für Lebensmittel- und Bio-Prozesstechnik
Soy proteins in extrusion processing: Influence of thermomechanical treatment on the molecular structure and rheological properties	Patrick Wittek Prof. Heike Karbstein Dr. M. Azad Emin	Karlsruher Institut für Technologie, Institut für Bio- und Lebensmitteltechnik, Teilinstitut I: Lebensmittelverfahrenstechnik
Solid lipid nanoparticles (SLN) increase barrier properties of protein coatings during deep-frying	Verena Wiedenmann Claudia Christophliemke Elisabeth Scieurba Kathleen Oehlke	Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering & Department of Safety and Quality of Cereals
Impact of whey protein denaturation, dry matter content, protein composition and drying temperature on the gelling behavior of cold-renneted spray dried milk concentrates	Malou Warncke	Technische Universität München
Properties of β -lactoglobulin aggregates and gels as affected by ternary emulsifier mixtures	Verena Wiedenmann Ulrike van der Schaaf Prof. Heike Karbstein Kathleen Oehlke	Max Rubner-Institut, Bundesforschungsinstitut für Ernährung und Lebensmittel & Karlsruher Institut für Technologie Institut für Bio- und Lebensmitteltechnik, Teilinstitut I: Lebensmittelverfahrenstechnik
Experimental and numerical studies on the influence of raw materials during high moisture extrusion cooking of meat analogs	Elisabeth Högg Dr. Tobias Horneber Prof. Cornelia Rauh	TU Berlin, Department of Food Biotechnology and Food Process Engineering
Evaluation of length-dependent milk protein deposit layer in hollow fiber membranes	Roland Schopf Prof. Ulrich Kulozik	TU München, Lehrstuhl für Lebensmittel- und Bioprosesstechnik
Milk protein fractionation by crossflow microfiltration – how low-frequency pulsation can ease the fouling dilemma	Maria Weinberger Simon Scheibenzuber Prof. Ulrich Kulozik	TU München, Lehrstuhl für Lebensmittel- und Bioprosesstechnik
Investigation of the influence of ferulic acid content and enzymatic conjugation on the emulsifying properties of sugar beet pectin	Benjamin Bindereif Prof. Heike Karbstein Ulrike S. van der Schaaf	Karlsruher Institut für Technologie Institut für Bio- und Lebensmitteltechnik, Teilinstitut I: Lebensmittelverfahrenstechnik
Influence of mechanical properties of pectin-based gels on obtained particle size distribution during top down microgel formation	Gabriela Saavedra Isusi Aron Drieß Prof. Heike Karbstein Ulrike van der Schaaf	Karlsruher Institut für Technologie (KIT), Institut für Bio- und Lebensmitteltechnik, Teilinstitut I: Lebensmittelverfahrenstechnik

Continuous heating of fouling sensitive milk products - Microwave technology as new approach?	Britta Graf Prof. Jörg Hinrichs	Universität Hohenheim, Institut für Lebensmittel-wissenschaft und Biotechnologie
Experimental investigation and simulation of Rehydration Dynamics of Biopolymer Powders	Julia Wangler	Universität Hohenheim
Algorithm based recipe optimization at the example of high-pressure treated vegetables / fruit-based purees	Dr. Tobias Horneber Dr. Robert Sevenich Elisabeth Högg Prof. Cornelia Rauh	TU Berlin, Food Biotechnology and Food Process Engineering, , TU Berlin, Food Biotechnology and Food Process Engineering
Determination of mass transport mechanisms during CIP	Nathalie Gottschalk Hannes Deponte Lisa Selina Reuter Wolfgang Augustin Stephan Scholl	TU Braunschweig, Institut für Chemische und Thermische Verfahrenstechnik
Prediction of cleaning time for Cleaning-in-Place Operations	Hannes Deponte Wolfgang Augustin Stephan Scholl	TU Braunschweig, Institut für Chemische und Thermische Verfahrenstechnik
Oil droplet break-up during pressure swirl atomization of protein-stabilized emulsions	Martha Lia Taboada Barrios	Karlsruher Institut für Technologie, Institut für Bio- und Lebensmitteltechnik, Teilinstitut I: Lebensmittelverfahrenstechnik
Application of Innovative Technologies in the Coffee Processing	Deniz Keser Stefan Töpfl	Hochschule Osnabrück
Thermal Modification of Starch by Superheated Steam Spray Drying	Tobias Balke Prof. Reinhard Kohlus	Universität Hohenheim - Institut für Lebensmittelwissenschaft und Biotechnologie: Lebensmittelverfahrenstechnik und Pulvertechnologie
Scale-up of VKB-based Batch Baking Oven to an Industrial Continually Operated Unit using Virtual Engineering	Dr. Ana Zbogar-Rasic Vojislav Jovicic Prof. Antonio Delgado	Universität Erlangen-Nürnberg
Pore network modeling of freeze drying of thin disks	Nicole Vorhauer Petra Först Prof. Harald Schuchmann	Otto-von-Guericke-Universität Magdeburg & TU München , Lehrstuhl für Systemverfahrenstechnik & Wilhelm Büchner Hochschule
Complex saccharide solutions: Process design for the fractionation of mono-and disaccharides via nanofiltration	Christian Schmidt Lilo Mailänder Prof. Jörg Hinrichs	Universität Hohenheim - Institut für Lebensmittelwissenschaft und Biotechnologie

Dynamics of Foam Formation during the Bottling of Non-Carbonated Beverages	Christopher McHardy Alexander Rudolph Dr. Tobias Horneber Jordanka Kostova Karolina Fidos Prof. Cornelia Rauh	TU Berlin, Fachgebiet Lebensmittelbiotechnologie und – prozesstechnik
The planetary roller extruder in food applications - a new method for ice cream processing	Thomas Birr Juliette Rudzick	ENTEX Rust & Mitschke GmbH & Deutsches Institut für Lebensmitteltechnik e.V.
Gas hydrates as an innovative processing technology for gentle, energy-efficient juice concentration and preservation	Pia Seidl	Technische Universität Berlin
Influence of organic contamination in electrolyzed lettuce washing water on the hygienisation effect	Teresa-Maria Schinabeck Karin Hassenberg	TU Potsdam, Leibniz Institute for Agricultural Engineering and Bioeconomy
Linking ultrasonic damping of chocolate to its rheological properties	Lucas Grob Konstantina Papadea Peter Braun Prof. Erich Windhab	ETH Zürich / CH, Laboratory of Food Process Engineering