

18th European PhD Workshop on Food Engineering and Technology

April 15-16, 2025

National Technical University of Athens - Greece

PROGRAMME

Mon, April 14, 2025

19.00 – 21.00 **Welcome Reception**, casual get-together, National Archaeological Museum of Athens, 28 Oktovriou 44, 10682 Athens ([Kipos tou Mousiou, the Garden of the Museum](#))

Tue, April 15, 2025

08.45 – 09.15 **Arrival, Registration**, [Averof Hall](#), Patisson Complex, 28 Oktovriou 42, 10682 Athens

09.15 – 09.30 **Welcome and Opening**

09:30 – 10:00 **Alexandros Katsimichas**, *National Technical University of Athens, Greece*

Utilization of microalgae for the recovery and encapsulation of bioactive ingredients using novel processes for the food industry

10:00 – 10:30 **Byron Perez**, *ETH Zurich, Switzerland*

Scalable microalgae biorefineries: Advancing sustainable food production through innovative pulsed electric field technologies

10.30 – 11.00 **Joana Dias**, *University of Minho, Portugal*

A novel sustainable strategy to obtain texturizing, antioxidant, and prebiotic algae-based food ingredients

11.00 – 11.30 **Coffee Break**

11.30 – 12.00 **Tomislava Grgić**, *University of Zagreb, Croatia*

Non-thermal approaches for enhancing the nutritional and technological properties of oat and barley in flatbread

12.00 – 12.30 **Iga Piasecka**, *Warsaw University of Life Sciences, Poland*

Alternative methods of oil extraction from fruit industry by-products: influence on yield, thermal, and nutritional properties

12.30 – 13.00 **Robyn Megan Sutter**, *Nestlé Research/ TU Berlin, Switzerland/ Germany*

Cold-Concentration of Food Extracts Through Application of Gas Hydrates

13.00 – 14.00 **Lunch Break**

14.00 – 14.30 **Isabel Kalinke**, *Technical University of Munich, Germany*

On Uniformity and Efficiency in Microwave Freeze-Drying: Overcoming Challenges with Targeted Process Control Strategies

14.30 – 15.00 **Jorge Rivera**, *BOKU University, Austria*

Computer-aided engineering of thermal food processing technologies

- 15.00 – 15.30** **Miguel Ballesteros, Karlsruhe Institute of Technology, Germany**
Process intensification of spray drying: Atomizing high-solid content feeds with an internal-mixing ACLR nozzle
- 15.30 – 16.00** **Coffee Break**
- 16.00 – 16.30** **Flore Vancoillie, KU Leuven, Belgium**
Evaluating and directing the health potential of Brussels sprouts and leek throughout the vegetable processing chain
- 16.30 – 17.00** **Areen Ashkar, Technion, Israel**
Micro-Oleogel Particles for Enhanced Oral Hydrophobic Compounds Delivery: In vitro and in vivo Proof of Concept using dasatinib
- 19:30** **Dinner, [Thissio View Restaurant](#), Apostolou Pavlou 25, 11851 Athens**

Wed, April 16, 2025

- 08.45 – 09.00** **Arrival**
- 09.00 – 09.30** **Gebremedhin Gebremariam Gebremical, University of Bologna, Italy**
Application of Plasma-Activated Water as a Strategy for Starch Modification
- 09.30 – 10.00** **Marina Campos Assumpcao de Amarante, University of Birmingham, United Kingdom**
Strategies to enhance quinoa protein isolate gel strength
- 10.00 – 10.30** **Marine Haas, Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, France**
Understanding the coupled impact of formulation and process parameters on dairy emulsions: An integrated approach
- 10.30 – 11.00** **Coffee Break**
- 11.00 – 11.30** **Carlos Pinto, University of Aveiro, Portugal**
Nonthermal inactivation of Alicyclobacillus acidoterrestris spores in apple juice by hyperbaric inactivation – dependence of a previous HPP and PEF pre-treatment
- 11.30 – 12.00** **Carola Nicosia, University of Modena and Reggio Emilia, Italy**
Antimicrobial Packaging for Food Waste Reduction and Safety Improvement: Design, Development, and Scalability
- 12.00 – 12.30** **Luc Dewulf, University of Sheffield, United Kingdom**
Food Phantom Packaging: Consumer food particle microstructuration to prevent lipid migration into paper packaging
- 12.30 – 13.30** **Lunch Break & Jury Meeting**
- 13.30 – 14:00** **Award Ceremony and Closing Remarks**

Participation and Registration

In order to facilitate the planning, candidates, supervisors, committee members, sponsors and guests are kindly asked to register and to confirm their participation via the following link latest by 12th March.

<https://register.oxfordabstracts.com/event/74190>

Local Organizer and Venue



The 18th European PhD Workshop will take place at the National Technical University of Athens ([NTUA](#)). It will be held in the ceremonial Kaftatzoglou Room, [Averof Hall](#), located in Patisson Street Complex, in the centre of Athens. It is hosted by Prof. Dr. Petros Taoukis and Assoc. Prof. Dr. Maria Giannakourou (School of Chemical Engineering, Laboratory of Food Science and Technology).

NTUA was founded in 1837, almost along with the modern Greek state, and it is the oldest Technical University in Greece. It comprises 9 Schools with 512 faculty members, 4000 researchers, 23.914 students, 300.000 m² of installations and is in the 67th place worldwide among technological universities.



The [Laboratory of Food Chemistry and Technology](#) was originally founded in 1918. It is staffed by 2 Professors and 3 permanent research/teaching personnel and 25 postdoctoral, doctoral and MSc researchers. Research involves conventional and nonthermal processes for sustainable optimization of safety and quality, nutritional, functional and sensory value of foods. Areas of focus include valorization of industry by-products, product innovation and application of smart/active packaging in the food chain.



A plethora of accommodation options are available in short walking distance from Patission Complex. Some nearby hotels (the prices are indicative):

- Art Hotel Athens (190 € for 2 nights)
- Hestia - Averof 7 (apartments, 200-250 € for 2 nights)
- Areos (290 € for 2 nights)
- Radisson Blu Park Hotel Athens (390 € for 2 nights)

Additional Information for Candidates

- Please forward the invitation and agenda to any supervisor or co-supervisor that was not addressed so far. Your supervisor or co-supervisor is kindly asked to be present during the event as well.
- You are asked to prepare a 20-minute presentation that will be followed by a 10-minute session for questions and discussion.
- Please prepare a ppt in 16:9 format and have the file ready via USB-stick or dropbox for download to the local computer.
- The EFCE Food Engineering Award will be granted to the three best presentations identified by a jury consisting of members from academia and industry. The assessment will be based on criteria related to scientific quality and organization of content, visuals and delivery as well as question responsiveness.
- The winners will receive a trophy money of 3.000 € (1st place), 2.000 € (2nd place) and 1.000 € (3rd place).
- Each of you will receive a travel grant of 600 Euro. Reimbursement will be arranged after the event. Please provide your bank account information in the online registration form.