

# 3<sup>rd</sup> Chemical and Physical Modelling of Food Conference

15-16 April 2024

## 15 April 2024 (all times in BST)

14:00	Introduction to Day 1
14:10	<b>Prof Kit Windows-Yule</b> (University of Birmingham, UK) <i>Creating true-to-life simulations of food processing systems using positron imaging and evolutionary algorithms</i>
14:35	<b>Dr Neslihan Tas</b> (University of Hacettepe, Turkey) <i>The Role of Salts on the Formation of Acrylamide and Aroma Compounds during Heating</i>
14:55	<b>Dr Robert Cordina</b> (Mondelēz R&D, UK) <i>Molecular Dynamics Simulations of Triacylglycerides</i>
15:15	<b>Ms Faye Wheller</b> (University of Surrey, UK) <i>Modelling Amylose-Lipid Complexes</i>
15:35	Break
15:50	<b>Dr Marc Reid</b> (University of Strathclyde, UK) <i>Non-contact Reaction Monitoring with Computer Vision</i>
16:15	<b>Ms Naz Erdem</b> (University of Hacettepe, Turkey) <i>Modelling of Perceived Sweetness in Biscuits</i>
16:35	<b>Prof Keshavan Niranjana</b> (University of Reading, UK) <i>Modelling of Betalain and Betacarotene Extraction Kinetics</i>
16:55	Conclusion of Day 1

## 16 April 2024

09:00	Introduction to Day 2
09:10	<b>Mr Vishal Sharma</b> (Ansys - Sponsor) <i>Physics-based simulation methodologies for the food industry</i>
09:35	<b>Dr Dimitrios Bikos</b> (Imperial College London, UK) <i>Heat transfer finite element simulations of chocolate: Impact of micro-aeration and links to food oral processing</i>
09:55	<b>Prof Jane Parker</b> (University of Reading, UK) <i>Predicting Aroma from Molecular Structure</i>
10:15	Break
10:30	<b>Dr Robert Farr</b> (Jacobs Douwe Egberts, UK) <i>Aroma Dynamics in Roast &amp; Ground Coffee</i>
10:50	<b>Prof Masha Niv</b> (The Hebrew University of Jerusalem, Israel) <i>Modelling the Taste of Molecules</i>
11:15	<b>Dr John Melrose</b> (Consultant, UK) <i>Title tbc</i>
11:35	Conference Conclusion

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