

# PROGRAMME OF SCIENCE AND TECHNOLOGY FOR MEAT ANALOGUES

ONLINE CONFERENCE, 3-4 MARCH 2021

WEDNESDAY 3 MARCH 2021		
09:45	Get connected	
10:00	<b>OPENING SESSION</b>	
	Welcome and Overview of Plant Meat Matters	MSc. Ariette Matser - <i>Wageningen Food &amp; Biobased Research</i>
	Technology convergence, meat analogues, and their role in the global protein transition	Dr. David Welch - <i>Synthesis Capital and The Good Food Institute</i>
	Meat-Free 2030: Consumer First!	Gerard Klein Essink - <i>Bridge2Food</i>
	Q&A	
11:10	<b>SCIENCE FOR MEAT ANALOGUES – SESSION I.</b>	
	Is lipid and protein oxidation an issue for meat analogues?	Prof. Dr. Karin Schwarz - Christian-Albrechts- <i>Universität zu Kiel</i>
	Understanding effect of processing on nutritional quality of meat analogues	MSc. Ariane Wehrmaker - <i>saturn petcare</i>
	Q&A	
12:00	<b>LUNCH</b>	
12:30	<b>INGREDIENT FUNCTIONALITY - SESSION I.</b>	
	Formulating for meat alternatives with pulse proteins	Dr. Girish Ganjyal - <i>Washington State University</i> Mrs. Ying Bian - <i>Ingredion</i>
	How to use protein fractions from mung bean, yellow pea and cowpea as meat analogue ingredients	MSc. Miek Schlangen - <i>Wageningen University</i>
	Using rapeseed protein concentrate as novel ingredients for structuring properties in meat analogue application	MSc. Wanqing Jia - <i>Wageningen University</i>
	Q&A	
13:25	<b>COFFEE BREAK</b>	
13:40	<b>STRUCTURING TECHNOLOGIES SESSION</b>	
	Cooking and aligning of plant proteins with twin screw extruders	Prof. Michael Beyrer - <i>HES-SO Valais-Wallis</i>
	Structuring with shear cell technology	Dr. Jacqueline Berghout - <i>Wageningen Food &amp; Biobased Research</i>
	Inline rheometry - Flow properties of soy protein under wet extrusion conditions	Dipl.-Ing. Juliette Rudzick - <i>Deutsches Institut für Lebensmitteltechnik</i>
	Mapping rheological behaviour of plant proteins blends for meat analogues	MSc. Floor Schreuders - <i>Wageningen University</i>
	Q&A	
15:00	<b>COFFEE BREAK</b>	
15:15	<b>PRODUCT QUALITY SESSION</b>	
	Fibre formation from gluten-containing plant protein mixtures: A continuous discussion	MSc. Jan Buhler - <i>Wageningen Food &amp; Biobased Research</i>
	Review of protein texturization technologies and the role of flavours and colour ingredients	Dr. George Krintiras - <i>Givaudan</i>
	The juiciness of meat analogues: a structure – function relationship?	MSc. Steven Cornet - <i>Wageningen Food and Biobased Research</i>
	Physicochemical and textural properties of extruded meat analogues from pea and oat protein blend	Dr. Aleksei Kaleda - <i>Center of Food and Fermentation Technologies</i>
	Comprehensive characterization of novel plant protein concentrates after high shear mixing	MSc. Farzaneh Nasrollahzadeh - <i>University of Guelph</i>
	Q&A	
16:45	<b>WRAP UP</b>	
	Day 1 Close and Brief preview of the Young Scientists session	
17:00	<b>END OF CONFERENCE DAY 1</b>	
19:30	<b>YOUNG SCIENTISTS EVENT</b>	

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THURSDAY 4 MARCH 2021		
09:00	Opening of Day 2	MSc. Ariette Matser - <i>Wageningen Food &amp; Biobased Research</i>
09:10	<b>SCIENCE FOR MEAT ANALOGUES – SESSION II.</b>	
	Modelling rheology of proteins in meat analogues	Prof. Ruud van der Sman - <i>Wageningen Food &amp; Biobased Research</i>
	What neutrons tell us about meat analogues	Dr. Wim Bouwman - <i>Delft University of Technology</i>
	Q&A	
10:00	<b>COFFEE BREAK</b>	
10:15	<b>STRUCTURING TECHNOLOGIES - 3D PRINTING SESSION</b>	
	A plant-based thermoplastic biopolymer for 3D printing of edible parts by material extrusion	Dr. Laurent Chaunier - <i>INRAE</i>
	3D printing chickpea and algae-based meat analogue	MSc. Seyed Ali Ghoreishy - <i>University of Tehran</i>
	3D-printing of plant based proteins by twin screw extrusion	Dipl.-Ing. Lars Leonhardt - <i>Deutsches Institut für Lebensmitteltechnik</i>
	Q&A	
11:10	<b>COFFEE BREAK</b>	
11:25	<b>INGREDIENT FUNCTIONALITY – SESSION II.</b>	
	Soy Protein: Structure, Properties and Applications in Meat Analogues	Prof. Jie Chen - <i>Jiangnan University</i>
	Easy strategies to mildly fractionate soy protein for novel soy-based food applications	MSc. Yu Peng - <i>Wageningen University</i>
	Analysis of ingredients and NOVA classification food system of meat analogues available in the Brazilian Market	Dr. Paula Franca - <i>Federal University of Rio de Janeiro</i>
	Fermentation as tool to naturally enrich plant-based co-products high in protein content to create meat-alternatives with vitamin B12	Dr. Hermien van Bokhorst-van de Veen - <i>Wageningen Food &amp; Biobased Research</i>
	Q&A	
12:35	<b>LUNCH</b>	
13:05	<b>SOCIETAL IMPACT – NUTRITION SESSION</b>	
	Nutritional aspects of meat analogues and protein sources	Prof. Anna Pierucci - <i>University of Rio de Janeiro</i>
	Battle of Alternative Proteins: processing, consumer acceptance and environmental impact of burgers	Dr. Sergiy Smetana - <i>Deutsches Institut für Lebensmitteltechnik</i>
	Consumer perspective of plant-based meat alternatives at an early design stage	Dr. Siet Sijtsema - <i>Wageningen Economic Research</i>
	Q&A	
14:00	<b>CLOSING SESSION</b>	
	Young scientists presentations	MSc. Floor Schreuders - <i>Wageningen University</i>
	Meat analogues: the next steps...	Prof. Atze Jan van der Goot - <i>Wageningen University</i>
	Q&A	
	Final remarks	
15:30	<b>END OF CONFERENCE</b>	