

Science and Technology for Meat Analogues

2nd Conference 'Protein for Life'

Wageningen, The Netherlands, 1-2 November 2018

PRELIMINARY CONFERENCE PROGRAMME

THURSDAY, 1 NOVEMBER 2018		
12:00	Lunch & Registration	
13:00	Welcome and Overview of Science Meat Analogues	
	Overview of science for meat analogues	Prof. Remko Boom – Wageningen University Prof. Atze Jan van der Goot – Wageningen University
13:50	Structuring Technologies for Meat Analogues – Session I	
25 min	Texturization of sunflower protein isolate for non-food applications	Prof. Antoine Rouilly – ENSIACET/INRA
25 min	Towards meats of the future: nothing is impossible	Dr. Sergey Solomatin – Impossible Foods
20 min	Structuring of pea protein concentrate – wheat gluten blends: role of temperature	Floor Schreuders, M.Sc. – Wageningen University
20 min	From field to fuel to fork: coupling bioethanol and high-quality protein production	Dr. Paul Hudman – 3FBIO
15:20	Coffee Break	
15:50	Product Quality of Meat Analogues, Flavour	
25 min	Eating quality of meat – a combination of flavour, juiciness and texture	Dr. Margit Aaslyng – Danish Meat Institute
20 min	Effect of structure on water holding capacity of meat analogues	Steven Cornet, M.Sc. – Wageningen Food & Biobased Research
20 min	Syneresis, water-holding capacity and pressed juice percentage: indicators of juiciness	Dr. Clyde Don – FoodPhysica Laboratory
20 min	Animal fat replacer for vegan raw-fermented sausage analogues – influence of solid fat on textural and viscoelastic properties of emulsion gels	Johannes Dreher – University of Hohenheim
20 min	Spirulina-soy extrudates as the basis of pasta filling to introduce alternative protein sources in Western diets	Stephanie Grahl, M.Sc. – Georg-August-University of Goettingen
17:45	End of Day 1	
19:00	Conference Dinner & Networking Opportunities	

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FRIDAY, 2 NOVEMBER 2018		
08:30	Opening Day 2	
	Plant Meat Matters. Public Private Partnership Towards a Next Generation Meat Analogues	Ariette Matser, M.Sc. – Wageningen Food & Biobased Research
	Wageningen UR and sustainable proteins	Prof. Dr. Ir. Louise Fresco – Wageningen University & Research
09:00	Research and new approaches for Meat Analogues	
09:00	Structuring of proteins during shearing	Prof. Dr. Jan Vermant – ETH Zürich
09:25	Fermentation for meat analogues	Prof. Eddy Smit – Wageningen University
09:45	Supporting Plant-based Meat R&D and production through facilities and programs	Christie Lagally – Seattle Food Tech
10:05	Coffee Break	
10:30	People, planet, profit related to Meat Analogues	
10:30	Sustainability of meat analogues: sustainability as a parameter for meat substitutes formulation and processing	Sergiy Smetana, PhD – German Institute for Food Technology
10:55	The sustainability nutrition balance is the key in developing future-proof meat analogues	Roline Broekema, M.Sc. – Blonk Consultants
11:20	Preference and willingness-to-pay for meat analogues based on algae	Dr. Ramona Weinrich – Georg-August-University of Goettingen
11:40	The effect of trust and mistrust as moderating variables on consumer acceptance for meat analogues	Eva Ruholl – University of Vechta
12:00	Long term perspectives and strategies within food production. Producer dependencies and niche development as valuable implications for meat analogue production?	Arne Bünger, M.A. – University of Greifswald
12:20	Lunch	
12:20	Structuring Technologies for Meat Analogues – Session II	
12:20	Extrusion processing of meat analogues: a short history of a long story	Dr.-Ing. Azad Emin – Karlsruhe Institute of Technology
12:45	Extrusion for meat analogues in practice	Dipl.-Ing. Martin Schäfer – Bühler Group
13:10	Creation of fibrous plant protein foods	Birgit Dekkers, PhD - Wageningen University
13:30	Analysis of the texturing process of protein matrices during high moisture extrusion cooking by experimental and numerical studies	Elisabeth Högg, M.Sc. – TU Berlin
15:00	General Q&A and Concluding Remarks	Prof. Remko Boom – Wageningen University Prof. Atze Jan van der Goot – Wageningen University
15:30	End of Conference, Drinks	