



29th EFFoST International Conference

10-12 November 2015, Athens, Greece

The members of the Organizing Committee would like to express their gratitude and appreciation to all participants for attending and contributing to the success of the 29th EFFoST International Conference that took place on 10-12 November 2015 in Athens, Greece. The Conference was organized by the National Technical University of Athens (NTUA) and Elsevier on behalf of the European Federation of Food Science and Technology (EFFoST) under the theme: Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society.

The conference following the success of previous EFFoST Conferences emerged as a forum for the broader spectrum of food science research and innovation as well as a meeting point for an extended international audience of researchers, scientists, engineers, policy makers, professionals and young researchers. Nearly 600 participants from 60 countries enjoyed a stimulating three days of science and Greek hospitality in Athens, the birthplace of congresses.

Six hundred and forty presentations from key note and invited speakers, as well as original contributions from senior and young delegates from academia and industry were part of an exciting scientific program comprising 3 plenary and 33 oral thematic sessions of 235 oral presentations and 2 poster sessions of 405 posters.

The opening welcome addresses by I. Golias, Rector of National Technical University of Athens, A. Boudouvis, Dean of School of Chemical Engineering and S. Kintzios, Dean of School of Food, Biotechnology and Development AUA, were followed by two remarkable plenary lectures by Prof. John Floros and Brian McKenna summarizing the essence of the conference and setting the tone for the following program. The first “Science to Society” award was given by the EFFoST Governing Council to IUFOST represented by its President, Prof. Rickey Yada. The second day plenary session was dedicated to European horizon, strategy and tools in food research presented by representatives of the European Commission and Food Research Organizations. The parallel sessions that followed the plenary sessions of each day, covered the state of the art in all food science and technology fields with cutting edge opening invited lectures and presentations of high scientific excellence. The closing plenary lectures by Drs. Hongda Chen and Aman Wirakartakusumah of IUFOST were followed by the awards ceremony.





- **Conference Proceedings**



All participants received full proceedings with an ISBN Number in a CD that accompanied the Conference Printed Program. Conference proceedings were produced based on the full papers of all submitted contributions in the 29th EFFoST International Conference.

- **Awards**

Cargill Student of the year award: Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, our privately held company employs 142,000 people in 66 countries. Cargill is proud to work together with EFFoST to support and encourage the next generation of food scientists. Every year EFFoST has a BSc/MSc and PhD Student of the Year Award (SOYA) competition for Food Technology/Food Science students in Europe.

This year awardees are the following:

BSc/MSc

1st place: Konstantinos Thymiatis, Aristotle University of Thessaloniki, Greece

2nd place: Dilara Konuk, Izmir Institute of technology, Turkey

PhD Award

1st place: Natalie Chiu, University of Nottingham, UK

2nd place (shared): Valerie Pietsch, Karlsruhe Institute of technology, Germany

2nd place (shared): Valerie Vancauwenberghe, Katholieke Universiteit Leuven, Belgium

3rd place: Yifat Cohen, Technion-Israel Institute of Technology, Israel



GNT Young scientists awards



Best scientific contribution: Lea Koch, Karlsruher Institute of Technology, *“Intensified processing of protein-polysaccharide-conjugates via extrusion”*

2nd Best scientific contribution: Leonard Mutsokoti, KU Leuven, *“Transfer of lycopene and beta carotene from tomato-based matrices to oil by high pressure homogenization”*

3rd Best scientific contribution: Sabine Ambros, Technische Universität München, *“Can microwave-freeze drying substitute the conventional freeze drying process for the preservation of high quality fruit products?”*

• Social events

Welcome Cocktail



Conference gala dinner

The Gala dinner took place on 11th of November 2015 in Vorres museum, a museum is divided into two main sections: the museum of contemporary Greek art and the folk art museum, both of which house collections that cover at least 2500 years of Greek history.





The Organizing Committee thanks the 600 participants from 60 countries from all over the world for being a part of the 29th EFFoST International Conference!

