



**NIZO**  
FOR BETTER FOOD & HEALTH

# NIZO Plant Protein Functionality Conference

Online – Live and On-demand • 21–22 October 2020



## 2020 Online Programme

Day 1	
	<b>Welcome and Introduction</b>
	Plenary 1 <b>Prof. Dr. B. Pam Ismail</b> , <i>University of Minnesota, USA</i>
	Q&A Plenary 1
	Oral 1 (Abstract 23) Maud Meijers, Peter Wierenga, <i>Wageningen University, The Netherlands</i> The effect of ionic strength on the additivity of pea legumin and vicilin interfacial and emulsion properties
	Q&A 1
	Oral 2 (Abstract 11) Kristin Mattice, Alejandro Marangoni, <i>University of Guelph, Canada</i> Modification of zein functionality by antisolvent precipitation
	Q&A 2
	Oral 3 (Abstract 59) Ben Kew, Melvin Homes, Anwasha Sakar, <i>University of Leeds, UK</i> Oral tribology, rheology and adsorption of alternative proteins
	Q&A 3
	<b>Break</b>
	Plenary 2 <b>Prof. Dr. Herwig Bachman</b> , <i>NIZO and University of Amsterdam, The Netherlands</i>
	Q&A Plenary 2
	Oral 4 (Abstract 21) Cynthia El Youssef, et al., <i>General Mills Yoplait, France &amp; AgroParisTech, France</i> Sensory benefits provided by selected microorganisms for the fermentation of pea
	Q&A 4
	Oral 5 (Abstract 31) Olivier Harlé, et al., <i>INRAE, France &amp; Triballat Noyal, France</i> How do the metabolisms of two strains of lactic acid bacteria cooperate to improve soy juice fermentation
	Q&A 5
	<b>Break</b>
	Interactive Poster Session
	<b>Close of Day</b>

<b>Day 2</b>	
	<b>Welcome and summary of day 1</b>
	Plenary 3 <b>Prof. Dr. Ir. Remko Boom, Wageningen University, The Netherlands</b>
	Q&A Plenary 3
	Oral 6 (Abstract 42) Tullia Tedeschi et al., <i>University of Parma, Italy &amp; Spain &amp; Belgium &amp; Switzerland</i> Legumes, coffee, and fungi agro-industrial side streams as alternative sources of proteins
	Q&A 6
	Oral 7 (Abstract 77) Pia Silventoinen et al., <i>VTT &amp; Solar Foods, Finland</i> Dry fractionation and functionalisation of cereal side streams for improved applicability in foods
	Q&A 7
	Oral 8 (Abstract 35) Manon Hiolle, et al., <i>INRAE &amp; Univ Bourgogne, France</i> Impact of processing conditions on functionality of powders prepared from mixed protein systems
	Q&A 8
	<b>Break</b>
	Young Scientist award ceremony Presentation to be announced
	Plenary 4 Dr. Emilia Nordlund, VTT, Finland
	Q&A Plenary 4
	Oral 9 (Abstract 16) Luis Miquel Jimenez-Munoz, Milena Corredig, Andre Brodkorb, <i>Aarhus University, Denmark &amp; Teagasc-Moorepark, Ireland</i> Understanding the influence of heat treatment on the digestive behaviour of pea proteins
	Q&A 9
	Oral 10 (Abstract 24) Monika Brückner-Gühmann et al., <i>Technische Universität Berlin, Germany</i> How do the metabolisms of two strains of lactic acid bacteria cooperate to improve soy juice fermentation
	Q&A 5
	<b>Break</b>
	Interactive Poster Session
	<b>Close of Conference</b>