

Actividades divulgación Proyecto AGROALNEXT_2022

Lugar	University of Nottingham - Jubilee Campus
Localidad	Nottingham, UK
Provincia	
Fecha	03/02 al 05/02/2025
Proyecto:	Desarrollo de sistemas ultrasónicos para la monitorización no-invasiva de la calidad y seguridad de los alimentos, orientado a la mejora de la digitalización del sector agroalimentario
Código proyecto	AGROALNEXT_2022/045
Grupo de investigación	  

INFORME DE LA ACTIVIDAD:

Asistencia al Congreso Food Physics. Anabella Giacomozzi participó como integrante del proyecto ULTRADIGITAL, presentando los siguientes trabajos:

- High-Power Ultrasound for Efficient Extraction of a High-Quality Lupin Protein Fraction: A Sustainable Approach for Food Industry Applications (Poster)
- Non-Invasive Air-Coupled Ultrasound Characterization of Gelatin in Silicon Moulds (Poster)

Se adjunta el programa del evento y certificado.

FOTOS DE LA ACTIVIDAD



Y para que conste a los efectos oportunos

Firma del IP1.

Poster Programme

- P1 Exploring the mechanism of yeast-stabilized emulsions
Sowmya Narsipur, University of Leeds
- P2 Dynamic Properties of the Oil-Water Interface in the Presence of Suspended Sucrose Particles
Zohreh Honarvar, University of Leeds
- P3 Exploring Rheological Properties of Cross-linked Protein-Polysaccharide Hydrogels for Improved Fiber Spinnability
Lathika Vaniyan, University of Nottingham
- P4 The Icing on the Doughnut: Using Material Physics to Deconstruct Icings for Improvement of Low-Fat, Low Sugar Alternatives
Peter Cooper, University of Sheffield
- P5 High-Power Ultrasound for Efficient Extraction of a High-Quality Lupin Protein Fraction: A Sustainable Approach for Food Industry Applications
Anabella Giacomozzi, Universitat Politècnica De Valencia
- P6 Non-Invasive Air-Coupled Ultrasound Characterization of Gelatin in Silicon Moulds
Anabella Giacomozzi, Universitat Politècnica De Valencia
- P7 Use of a fiber concentrate from carob (*Cerotonia Siliqua* L.) pulp for 3D printing of foods
Mónica María Umaña Zamora, Universitat De Les Illes Balears
- P8 Real-Time Magnetic Resonance Relaxation and Imaging During Cooking Reveals Internal Changes to Foods
Robert Morris, Nottingham Trent University
- P9 Achieving clean label in powder-based food products through caking behaviour investigation
Patricia Francisco de Oliveira, PA Consulting
- P10 Revealing the Secret Life of Ice Crystals, Air Bubbles & Fat Droplets in Ice Cream - A Capability Building Game
Maria Vittoria Martini, University College London
- P11 Green solvent-based valorisation of lignin from palm oil empty fruit bunch
Fina Uzwatania, University of Birmingham
- P12 Effect of pea protein isolate on the thermo-rheological properties of gellan-xyloglucan mixed gels
Thidarat Makmoon, University of Birmingham
- P13 Differences in interfacial alignment of common chocolate surfactants
Charlotte Huddart, University of Birmingham

- P14 State Diagram Embeddings to Ground Lipid and Protein Models in Physical Reality:
Single Shot Biophysical Classification of Complex Formulations
Alec Thomas, Apoha Limited



IOP Institute of Physics

Certificate of Attendance

This is to certify that

Anabella Giacomozzi

Universitat Politècnica De Valencia

Attended the

Food Physics Conference

3-5 February 2025, Nottingham, UK

And presented the following posters:

High-Power Ultrasound for Efficient Extraction of a High-Quality Lupin Protein Fraction: A Sustainable Approach for Food Industry Applications

and

Non-Invasive Air-Coupled Ultrasound Characterization of Gelatin in Silicon Moulds

claire garland
