

*Programme for 17th Nordic Rheology Conference
Copenhagen 27-29th August 2008*

Wednesday 27th August

NRS Course

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| 10-10.30 | Registration, welcome and coffee |
| 10.30-11.15 | The Basics Part 1 <i>Viscometry – what does it do and what's it good for in food science and industry?</i> Richard Ipsen, Department of Food Science, LIFE |
| 11.15-12 | The Basics Part 2 <i>Oscillation – what does it do and what's it good for in food science and industry?</i> Anders Karlsson, Department of Food Science, LIFE |
| 12-13 | Lunch |
| 13-13.45 | <i>Sensory texture based on rheological and fracture properties</i> Professor Allen Foegeding, North Carolina University, USA |
| 13.45-14.15 | <i>Use of rheology in industry 1</i> Heidi Nielsen, CP Kelco, Lille Skensved, Denmark |
| 14.15-14.45 | Break, Coffee |
| 14.45-15.30 | <i>Stabilizing Role of Biopolymers in Food Emulsions</i> Professor Eric Dickinson, University of Leeds, UK |
| 15.30-16.00 | <i>Use of rheology in industry 2</i> Henrik Kragh, Danisco A/S, Brabrand, Denmark) |
| 16-16.30 | Summary, discussion |
| 18-20 | Get-together, with light dinner and beer Includes an informative talk on beer and its manufacture (with samples) by Henrik Siegumfeldt, Department of Food Science, LIFE |

Thursday 28th August

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| 8-9 | Registration and coffee | | |
| 9-9.15 | Welcome and opening | | |
| 9.15-10 | 1st invited speaker Allen Foegeding: Sensory texture based on rheological and fracture properties: applications in model foods and cheese | | |
| 10-11 | NRS annual general meeting | | |
| 11-11.30 | Coffee | | |
| 11.30-12.30 | Session 1: General food rheology Chair: Niall Young | | |
| 11.30-11.50 | R. Ipsen | | Food rheology: A personal view of the past and future |
| 11.50-12.10 | P. Heyer | J. Lauger | Interfacial Shear Rheology of Films formed by Coffee |
| 12.10-12.30 | G. Arnold | Y. Schneider, H. Rohm | Impact of Constituent Interactions on the Rheology of Lipophilic Food Suspensions |
| 12.30-13.30 | Lunch | | |
| 13.30-14.30 | Session 2: Rheology and sensory perception Chair: Anders Ola Karlsson | | |
| 13.30-13.50 | A.-L. Gady | J. Hort, A. J. Taylor, B. Wolf | Investigating the effect of the rheology of thickened solutions on salt perception |
| 13.50-14.10 | E. O. Rukke | X. Fernandez, R. B. Schuller | Comparing rheological properties in fatty liver from duck and goose by oscillatory plate-plate rheometer measurements. |
| 14.10-14.30 | C. Zhang | J. Stokes, A. Taylor | Effect of high shear rheology on flavour perception |
| 14.30-15.30 | Session 3: Rheology of food hydrocolloids Chair: Tina Ahmt | | |
| 14.30-14.50 | T. Tipvarakarnkoon | B. Senge | Rheological behaviour of gum solutions and their interactions after mixing |
| 14.50-15.10 | H. Larsson | | The rheological behavior of weak gels made of CMC and salt |
| 15.10-15.30 | Y. Dong | T. Foster, R. Harris, J. | A rheological study to analyse the mixed gelation of a protein with a |

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| | | Mitchell, B. Wolf | polysaccharide |
| 15.30-16.30 | Poster session / coffee | | |
| 16.30 | Dept for boat (bus) | | |
| 18.30 – 24 | Conference dinner at Trekroner, Copenhagen Harbour | | |

Friday 29th August

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| 8.30-9 | Registration desk open – coffee | | |
| 9-9.45 | 2nd invited speaker Ian Norton Rheological control and understanding necessary to formulate healthy everyday foods I.T. Norton, F. Spyropoulos and P.W. Cox | | |
| 9.45-11.05 | Session 4: Rheology of dairy products Chair: Mats Stading | | |
| 9.45-10.05 | D. Jaros | M. Jacob, H. Rohm | Trying to Better Understand the Rheological Behavior of Acid Gels from Various Dairy-based Substrates Treated with Microbial Transglutaminase |
| 10.05-10.25 | A.O. Karlsson | C. Hauert | Textural design of cheese for melting applications by exchanging the type of fat |
| 10.25-10.45 | T. Janhoej | C.M. Andersen, N. Viereck, R. Ipsen | Spectroscopic prediction of rheological properties of stirred yoghurt |
| 10.45-11.05 | K. Oldörp | | Axial measurements and fast speed control used for food characterization |
| 11.05-11.30 | Coffee | | |
| 11.30-12.30 | Session 5: Rheology of particles and suspensions Chair: Johanna Aho | | |
| 11.30-11.50 | S. Kubens | H. Peng, S. Oesterheld, O. H. Wallevik | Effect of silica fume on rheology of mortar |
| 11.50-12.10 | P. Szabo | R. Hansen | Viscosity of Suspensions and Finite Size Effects |
| 12.10-12.30 | K. Nevalainen | C. Hintze, R. Suihkonen, P. Eteläaho, J. Vuorinen, P. Järvelä, and N. Isomäki | Rheological properties of melt-compounded and diluted nanocomposites of atomic-layer-deposition -coated polyamide particles |

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| 12.30-13.45 | Lunch | | |
| 13.45-14.15 | Poster session and coffee | | |
| 14.15-15.00 | 3rd invited speaker Eric Dickinson Protein-Stabilized Emulsions and Whipped Emulsions: Aggregation and Rheological Aspects | | |
| 15.00-16.00 | Session 6: Rheology and health Chair: Thomas Janhøj | | |
| 15.00-15.20 | M. Stading | D. Johansson, K. Wendin | Rheological properties of food for people suffering from swallowing disorders |
| 15.20-15.40 | T.B. Goudoulas | E.G.Kastrinakis, S.G. Nychas, L.G. Papazoglou, G.M. Kazakos, P.V. Kosmas | Rheological Study of Healthy and Pathological Synovial Fluid after Surgery for Repair of Rupture of the Cranial Cruciate Ligament of Dogs |
| 15.40-16.00 | U. Björkman | | On Metzner's method for generalised Newtonian flows |
| 16.00-16.20 | Closing of conference | | |