

May 08 - 10, 2019 MILANO, Italy

... bridging the gap between Academia and Industry



Conference Program

DETAILED PROGRAM

Wednesday 8 May, 2019

08.30 - 09.30 09.30 - 10.00	Registration / Welcome coffee / Poster hanging Greetings / Conference opening
10.00 – 12.30	ORAL SESSION Chairs: Julie Goddard and Rafael Auras
10.00 – 10.50	Tony MCNALLY (<u>PLENARY LECTURE-1</u>) Composites of Polymers and 1D/2D Nanomaterials
10.50 – 11.20	Coffee break
11.20 – 11.50	Matteo MINELLI (KEYNOTE-1) Water and oxygen transport properties in nanofibrillated cellulose films and coatings
11.50 – 12.10	Nadège FOLLAIN Barrier properties of multi-nanolayer bio-polyester films
12.10 – 12.30	Francesca LUZI Lignin and cellulose nanostructures in pla active bilayer films
12.30 – 12.50	Hajar FARAJ Development of nanocellulose-based high gas barrier composites for packaging
12.50 – 14.30	Lunch
14.30 – 17.10	ORAL SESSION Chairs: Fátima Poças and Olivier Vitrac
14.30 – 15.20	Mikael HEDENQVIST (<u>PLENARY LECTURE-2</u>) Protein-based materials: processing, properties and applications
15.20 – 15.40	Isabel M. COELHOSO Design of microbial polysaccharide films for food packaging





15.40 – 16.00	Manuela ROLLINI Conjugates of bacterial cellulose nanocrystals and sakacin-A in an anti- <i>Listeria</i> food packaging material
16.00 – 16.30	Coffee break
16.30 – 16.50	Nasreddine BENBETTAIEB Kinetic of aroma sorption by edible gelatin-chitosan films: behaviour and impact on the film structure
16.50 – 17.10	Farayde M. FAKHOURI Coatings based on pea starch to improve conservation of strawberries
17-10 – 18.00	Poster session
18.00	End

Thursday 9 May, 2019

09.00 – 11.00	ORAL SESSION Chairs: Tony McNally and Sandra Domenek
09.00 – 09.50	Roland FRANZ (<u>PLENARY LECTURE-3</u>) Nanomaterials in food contact plastics – what is the risk of migration/release into foods and exposure of the consumer?
09.50 – 10.20	Jiabril GIGLI (KEYNOTE-2) Tailor-made design of new materials for sustainable packaging solutions
10.20 – 10.40	Alain GUINAULT Development of high oxygen barrier coatings based on chitosan





10.40 – 11.00	Marta URDANPILLETA Optimization of mechanical performance of fish gelatin films
11.00 – 11.30	Coffee break
11.30 – 13.00	ORAL SESSION Chairs: Isabel Coelhoso and Thomas Karbowiak
11.30 – 12.20	Paolo VACCA (<u>PLENARY LECTURE-4</u>) Nanotechnology routes for innovative packaging solutions
12.20 – 12.40	Elena TORRIERI Packaging design and shelf life evaluation of chew gum packed with multilayer PLA/SiOx and PLA/AlOx film
12.40 – 13.00	Hela KCHAOU Design of gelatin pouches films for the stabilization of linseed oil during storage
13.00 – 14.30	Lunch
14.30 – 16.00	ORAL SESSION Chairs: Roland Franz and Céline Pochat-Bohatier
14.30 – 15.20	Julie GODDARD (PLENARY LECTURE-5) Technical hurdles to translation of next generation active packaging
15.20 – 15.40	Rómulo SALAZAR Identification of potential migrants in polyethylene terephthalate samples of Ecuadorian market
15.40 – 16.00	Phuong Mai NGUYEN Cross-mass transfer in biopharmaceutical and biotechnological applications: an ubiquitous issue





16.00 - 16.30	Coffee break	
16.30 – 17.00	Poster session	
17.00 – 17.30	Moving to the Museum of Science and Technology (MUST)	
17.30 – 19.00	Tour at MUST	
19.00 - 22.00	Gala dinner at Cenacolo Hall at MUST	
22.00	End	

Friday 10 May, 2019

09.00 – 11.00	ORAL SESSION Chairs: Mikael Hedenqvist and Elena Torrieri
09.00 – 09.50	Anthony HEHIR & Andrea BULBARELLO (PLENARY LECTURE-6) Why sustainable nutrition needs sustainable packaging?
09.50 – 10.20	Thomas KARBOWIAK (KEYNOTE-3) Challenges for PLA in food packaging
10.20 – 10.40	Rafael AURAS Hydrolytic degradation of PLA films modified with a chain extender
10.40 – 11.00	Céline POCHAT-BOHATIER Development of a food-safe and water-based adhesive from the aqueous extract of onion plant
11.00 – 11.30	Coffee break





11.30 – 12.50	ORAL SESSION Chairs: Frédéreic Debeaufort and Alain Guinault
11.30 – 11.50	Yuichi HIRATA Effects of acyl chain structures on oxygen permeability through cellulose ester films
11.50 – 12.10	Alessandro PIOMBINI Simultaneous permeability analysis of gases and vapors through packaging materials
12.10 – 12.30	Itsaso LECETA Efficiency assessment of microwave technology to extract natural antioxidants from winery waste
12.30 – 12.50	Olivier VITRAC High-throughput design of safer and eco-friendly food packaging systems
12.50 – 14.00	Lunch
14.00 – 15.00	DSM Prize and Best Poster Awards
15.00	End of the conference