2016 13th International Hydrocolloids Conference

Program

Day	Time			
Monday Afternoon	**16:00-20:00**	**Registration Open, Summerlee Science Complex Atrium**		
	18:00-20:00	**Opening Reception, Summerlee Science Complex Atrium**		
Tuesday Morning	**8:00**	**Registration Open, Rozanski Hall Atrium**		
	8:40-9:15	**Welcome Session – Profs. G. O. Phillips, P. A. Williams, H. D. Goff and W. S. Cui; Room 103**		
	9:15-10:00	**Plenary Lecture 1 – Prof. Kurt Draget, NTNU, Norway; Bioactively filled gelatin gels; challenges and opportunities**		
	10:00-10:35	**Morning Break**		
		Session 1 – Hydrocolloid Functionality; Session Chair – G. Ziegler; Room 103	**Session 2 – Hydrocolloids for Delivery; Session Chair – F. Zhong; Room 102**	**Session 3 – Hydrocolloid Sources and Materials; Session Chair – Y.-J. Jeon; Room 105**
	10:35-11:10	**Invited 1 –** Prof. Gregory Ziegler, Pennsylvania State University, USA **The influence of cultivar and processing on the digestibility of potato starch**	**Invited 2 –** Prof. Fang Zhong, Jiangnan University, China **Effect of hydrocolloids as wall material on the bioavailability of nutraceuticals in delivery system**	**Invited 3 –** Prof. You-Jin Jeon, Jeju National University, Republic of Korea **Functionalities of the sulfate polysaccharide, Fucoidan from *Ecklonia cava* (a brown seaweed) and its industrial applications**
	11:10-11:30	1 - Todd Talashek, Neil Morrison, Zhi-Fa Yang, Howard Yu, Wei Li and Melvin Mazyck, CP Kelco, USA **Reduced setting temperature, high acyl gellan gum**	4 - J Andrade, M Corredig, University of Guelph, Canada **Vitamin B12 release behaviour during in-vitro digestion of gelled double emulsions**	7 - Sara, S. Awad; Ali A. Rabah; Hassan, I. Ali, Tarig, E. Mahmoud and Hassan, A. Mudawi, Industrial Research and Consultancy Center, Sudan **Towards Acacia seyal protocol in Sudan: preliminary study pertinent to colour ddentification and physiochemical characteristics**
	11:30-11:50	2 - HL Nielsen, L Knarreborg and C Rolin, CP Kelco, USA **"One shake" and back to square one – stability and mechanical evaluation of Acidified milk drink**	5 - A. Bannikova, A. Evteev, N. Gorbunova, L. Rasumova and I. Evdokomov, Saratov State Agrarian University, Russia **Preparation of sodium alginate and carboxymethylcellulose materials loaded with bioactive compounds and their release characteristics under simulated gastrointestinal conditions**	8 - P Achayuthakan, S. Witayakran, Suan Sunandha Rajabhat University, Thailand **Application of tamarind kernel powder in printing and writing paper**

	11:50-12:10	3 - Li W, CP Kelco, USA **Understanding the functionality of gellan gum in neutral protein drinks**	6 - Srinivas Janaswamy, Tianming Yao, Purdue University, USA **Ordered hydrocolloids networks as delivery vehicles of polyphenols**	9 - M. Bazin, M. Vanden Eynden*, R. Ramsch, G. Brambilla, M. Fleury, P. Bru, G. Meunier, Formulaction Inc., France **New optical technique for thermal analysis of hydrocolloids**
	12:10-1:20	**Lunch**		
Tuesday Afternoon	**1:20-2:05**	**Plenary Lecture 2 – Prof. Costas Biliaderis, Aristotle University of Thessaloniki, Greece; Structure-property relations of cereal soluble fibers and formulation challenges with these polysaccharides; Room 103**		
		Session 4 – Hydrocolloid Functionality; Session Chair – P. Williams; Room 103	**Session 5 – Protein-based Hydrocolloids; Session Chair – S. Turgeon; Room 102**	**Session 6 – Bioactive hydrocolloids; Session Chair – A. Lin; Room 105**
	2:15-2:50	**Invited 4 –** Prof. Peter Williams, Glyndwr University, UK **Molecular characteristics and interfacial properties of Gum Arabic**	**Invited 5 –** Prof. Sylvie Turgeon, Laval University, Canada **Protein-polysaccharide to develop natural functional ingredients: from fundamentals to food functionality**	**Invited 6 –** Dr. Amy Lin, University of Idaho, USA **Starch digestibility and its influence on children's health**
	2:50-3:10	**Afternoon Break**		
	3:10-3:30	11 - K Nishinari, Y Fang, Hubei University of Technology, China **Controlling the gelling of agar**	17 - Marie Chevallier, Alain Rliaubanc, Christelle Lopez, Pascaline Hamon, Florence Rousseau, Thomas Croguennec, French National Institute for Agricultural Research, France **Whey protein aggregates modulate the heat stability of whey protein-stabilized emulsions**	24 - PFH Lai, YJ Xia and LZ Ai, University of Shanghai for Science and Technology, China **A cost-effective flowchart for isolation, stabilization, and characterization of multiple functional compounds from Chlorella**
	3:30-3:50	12- A. Leiter, V. Gaukel, Karlsruhe Institute of Technology, Germany **Influence of pH value and ions on the recrystallization inhibition activity of κ-carrageenan**	18 - N Dapueto, E Troncoso and RN Zúñiga, Universidad Tecnológica Metropolitana, Chile **Polymerized degree of whey protein isolate affected**	25 - P Sánchez, S Hill, J Enrione and P Díaz-Calderón, Metropolitan University of Technology, Chile **Modification of gelatinization profile of wheat starch by**

			microstructural and physical properties of o/w emulsions	**controlled addition of bacterial cellulose fibers**
	3:50-4:10	13 - R Guo, N Cao, J Ma, Y Wu*, J Wu, Shanghai Jiao Tong University, China **Rheological properties of polysaccharide from *Sophora alopecuroides L.* seeds**	19 - M Henriques, DM Gomes and CD Pereira, Polytechnic Institute of Coimbra, Portugal **Comparison of heat and acid treatments of liquid whey protein concentrates obtained by ultrafiltration for dairy gels preparation: influence on gel structure and properties**	26 - Yu-Jie Wang, Noora Mäkelä, Ndegwa H. Maina, Anna-Maija Lampi and Tuula Sontag-Strohm, University of Helsinki, Finland **Degradation and antioxidant effect of cereal β-glucans during lipid oxidation**
	4:10-4:30	14 - NV Nepovinnykh and NM Ptichkina, Saratov State Agrarian University named after N.I. Vavilov, Russia **The effect of various hydrocolloids on the physicochemical and sensory properties of whipped-and-frozen functional dessert**	20 - P Peixoto, G Tavares, A Nicolas, C Roiland, P Hamon, A Carvalho, T Croguennec and S Bouhallab, French National Institute for Agricultural Research, France **Composition of β - lactoglobulin/lactoferrin heteroprotein coacervates**	27 - Abdalla, IG, University of Hafr Albatin, Kingdom of Saudi Arabia **Natural cleanser for treatment of diabetic wound**
	4:30-4:50	15 - XW Ni, F Ke, M Xiao, K Wu, Y Kuang, H Corke, FT Jiang, Hubei University of Technology, China **The ice crystal growing control and porous structure of konjac glucomannan-based aerogels**		28 - AA Ahmed, JS Fedail, HH Musa, AZ Sidaldin, TH Musa, University of Nyala, Sudan **Effects of gum arabic on oxidative stress in type 2 diabetic induced rat**
Wednesday Morning	**8:40-9:25**	**Plenary Lecture 3 – Dr. Alexandra Jenkins, Glycemic Index Laboratories and St. Michaels Hospital, Toronto, Canada; Glycemic index and clinical trials of dietary fibres; Room 103**		
		Session 7 – Dietary Fibre; Session Chair – B. Hamaker; Room 103	**Session 8 – Hydrocolloids for Delivery; Session Chair – E.-S. Chan; Room 102**	**Session 9 – Hydrocolloid Sources and Materials; Session Chair – J. Chen; Room 105**
	9:35-10:10	**Invited 7 –** Prof. Bruce Hamaker, Purdue University, USA	**Invited 8 –** Prof. Eng-Seng Chan, Monash University Malaysia	**Invited 9 –** Prof. Jie Chen, Jiangnan University, China

		Towards design of dietary fibers for gut health	**Pickering emulsions as templates for microencapsulation: Prospects and challenges for food applications**	**Modification of soy protein: current techniques, applications in food and future prospects**
	10:10-10:30	**Morning Break**		
	10:30-10:50	31 - HH Ding, SW Cui, HD Goff, J Chen, Q Wang, J Gong and NF Han, University of Guelph, Canada **Flaxseed dietary fibre: structure-function relationship, and comparison to psyllium fibre regarding in vitro fermentation profiles**	36 - F Spyropoulos, D Kurukji and IT Norton, University of Birmingham, UK **A novel approach for the co-delivery of multiple functional species from simple emulsions**	41 - K Alba, RJ Bingham, MU Ghori, AM Smith, LT Fleming, BR Conway, V Kontogiorgos*, University of Huddersfield, UK **Mesoscopic structure of okra pectin**
	10:50-11:10	32 - N Repin, B Kay, HD Goff, AJ Wright, AM Duncan and SW Cui, University of Guelph, Canada **Importance of viscosity of dietary fibre on the amylolysis of starch and human glycemic and insulinemic responses**	37 - RJ Mu, HB Chen, Y Yuan, MF Li and J Pang, Fujian Agriculture and Forestry University, China **Microencapsulation of *Lactobacillus acidophilus* with Konjac glucomannan hydro-gel**	42 - XD Shi, SP Nie*, YX Wang, LJ Zhang, JY Yin, Nanchang University, China **Elucidation and comparision of structural and physicochemical properties of acetylated glucomannan from four kinds of Amorphophallus plants**
	11:10-11:30	33 - JL Hu, SP Nie*, S Wang, C Li, MY Xie, Nanchang University, China **Ultrasonic irradiation-induced degradation improves short-chain fatty acid production and bacterial group change of microbiota during in vitro fermentation of polysaccharide from seeds of *Plantago asiatica L.***	38 - XJ Lin, AJ Wright, University of Guelph, Canada **Pectin and gastric pH interactively affect DHA-rich emulsion in vitro digestion microstructure, digestibility and bioaccessibility**	43 - L.M. Chevalier, L.-E. Rioux, P. Angers, and S.L. Turgeon, Laval University, Canada **Low-temperature blanching as a tool to modulate the structure and solubility of pectic polysaccharides from blueberry purees**
	11:30-11:50	34 - YL Sun, XH Gu and LP Zhao, Yuncheng University, China **Structural features and in vitro fermentation properties of non-**	39 - Qing Guo, Nick Bellissimo and Dérick Rousseau, Ryerson University, Canada **Role of gel structure in controlling lipid digestion of emulsion gels**	44 - US Schmidt, HP Schuchmann, Karlsruhe Institute of Technology, Germany **Microgel particles and demulsification: Influence of ionic**

		starch polysaccharides from black-grained wheat		**strength on the emulsifying properties of citrus pectin**
	11:50-12:10	35 - Ballal, ME, Forestry and Gum Arabic Research Centre, Sudan **An overview of natural commercial gums resources in Africa**	40 - J Guo, B Huebner-Keese, M Devon, R Adden, M Knarr, C Huettermann, The Dow Chemical Company, USA **Healthier fried Foods and meat products with reduced fat**	45 - Lei Feng, Junyi Yin, Shaoping Nie, Yiqun Wan, Mingyong Xie, Nanchang University, China **Structural and conformational characterization of galactomannan from *Cassia obtusifolia L.* seeds**
	12:10-1:20	**Lunch**		
Wednesday Afternoon	**1:20-2:05**	**Plenary Lecture 4 Elsevier Lectureship – Prof. Ian Norton, University of Birmingham, UK; Hydrocolloid microstructural design for healthy and indulgent foods; Room 103**		
		Session 10 – Hydrocolloid Functionality; Session Chair – T. Vasanthan; Room 103	**Session 11 – Protein-based Hydrocolloids; Session Chair – F. Van de Velde; Room 102**	**Session 12 – Bioactive Hydrocolloids; Session Chair – M.-Y. Xie; Room 105**
	2:15-2:50	**Invited 10 –** Prof. Thava Vasanthan, University of Alberta, Canada **Molecular characteristics and amylase resistance of maize starch nano-particles prepared by acid hydrolysis**	**Invited 11 –** Dr. Fred Van de Velde, NIZO food research, Netherlands **Protein-polysaccharide mixture for food quality and health**	**Invited 12 –** Prof. Ming-Yong Xie, Nanchang University, China **Bioactivities of polysaccharides: acting mechanisms and commercial potentials**
	2:50-3:10	**Afternoon Break**		
	3:10-3:30	46 - Guo QB, Cui SW, University of Guelph, Canada **Structural characterization of polysaccharides from American Ginseng: challenges and strategies**	50 - P Sukkhown, Y Lorjaroenphon and T Pirak, Kasetsart University, Thailand **Flavored-functional protein hydrolysates from enzymatic hydrolysis of dried squid by-products: effect of drying method**	54 - T Crouzier, K Boettcher, AR Geonnotti, NL Kavanaugh, JB Hirsch, K Ribbeck Lieleg, Massachusetts Institute of Technology, USA **Mucus engineering: modulating hydration and lubrication**
	3:30-3:50	47 - KS Mikkonen, M Lehtonen, C Xu, C Berton-Carabin and K Schroën, University of Helsinki, Finland	51 - AJ Gravelle, AG Marangoni, S Barbut, University of Guelph, Canada	55 - K Vercruysse, A Clark, P Bello, M Alhumaidi, N. Alatas, D. Brooks, M. Whalen, J Readus, L Tyler and Y Jones,

		Spruce galactoglucomannans act as multifunctional natural emulsion stabilizers	**Insights into the mechanism of myofibrillar protein gel stability: Influence of size and volume fraction of a model hydrophilic filler on texture**	Tennessee State University, USA **Polysaccharides as biocatalysts? Synthesis of melanin-like pigments mediated by polysaccharides**
	3:50-4:10	48 - HJ Liu, NAM Eskin* and SW Cui, University of Manitoba, Canada **Effect of yellow mustard mucilage on functional Properties of quinoa and corn starches**	52 - P Díaz-Calderón, F Quero and J Enrione, University of the Andes, Chile **pH and extraction time as key factors to obtain salmon gelatin with tailored biochemical and physical properties**	56 - XY Wang, JY Yin, SP Nie, MY Xie, Nanchang University, China **Protection of *Hericium erinaceus* polysaccharides on anhydrous ethanol-induced gastric mucosal damage**
	4:10-4:30	49 - M Martínez, P Robert, E Troncoso and RN Zúñiga, University of Chile **Time-dependent flow behavior of commercial thickener employed for dysphagia therapy**	53 - Phoebe X. Qi, Aparna S. Ajjarapu, Edward D. Wickham, U. S. Dep. of Agriculture, USA **Physical, chemical and structural changes in β-lactoglobulin caused by a Maillard type reaction with sugar beet pectin in the dry state**	57 – Ming Miao, Bo Jiang, State Key Laboratory of Food Science & Technology, Jiangnan University, Wuxi, China **Structure and fermentability of α-D-glucan produced from *Leuconostoc citreum***
	4:30-6:30	**Poster Session, Rozanski Hall Atrium**		
Thursday Morning	**8:40-9:15**	**Plenary Lecture 5 – Prof. Alejandro Marangoni, University of Guelph, Canada; Polymer gelation of edible oils; Room 103**		
	9:15-10:10	**Plenary Lecture 6 Food Hydrocolloids Trust Medal Winner – Dr. Graham Sworn, DuPont, France; Rheology modifiers for the management of dysphagia; Room 103**		
	10:10-10:30	**Morning Break**		
		Session 13 – Hydrocolloid Functionality; Session Chair – C. Biliaderis; Room 103	**Session 14 – Hydrocolloids in Emulsions; Session Chair – S. Kasapis; Room 102**	
	10:30-10:50	58 - C Semasaka, L Katopo, R Buckow and S Kasapis, RMIT University, Australia	63 - C.Tisserand, M. Vanden Eynden*, G. Brambilla, M. Fleury, P. Bru, G. Meunier, Formulaction Inc., France	

		Modeling water partition in composite gels of BSA with gelatin following thermal treatment	**Prediction of collapse time of polymer stabilized O/W emulsions**	
	10:50-11:10	59 - R Nicholson, AG Marangoni, and S Barbut, University of Guelph, Canada **Particle dispersions in whey protein isolate and xanthan gum solutions**	64 - L Duffus, P Smith, IT Norton and F Spyropoulos, University of Birmingham, UK **Formulation and stability of edible pickering W1/O/W2 double emulsions**	
	11:10-11:30	60 - Q Xiao, Hunan Agricultural University, China **Rheological properties of pullulan-sodium alginate based solutions during film formation**	65 - C Wang, YF Xu, B Zhang, Q Huang, South China University of Technology **Comparative study of emulsion properties between octenylsuccinate starch and gum arabic**	
	11:30-11:50	61 - J Bousquières, C Bonazzi, C Michon, University of Paris-Saclay, France **Non-reactive sponge cake formulated with starch and cellulose derivatives: effect of process to design various cellular crumb structures**	66 - R Navarro-Lisboa, C Arancibia, S Matiacevich, C Astudillo, RN Zuñiga , J Erione, University of Santiago, Chile **Emulsion stabilized by quinoa proteins: comparative study of high-pressure homogenization and ultrasonic method**	
	11:50-12:10	62 - Shingo Matsukawa, Bingjie Hu, Lei Du, Tokyo University of Marine Science and Technology, Japan **Study on network structures in mixed kappa and iota carrageenan gels by NMR**	67 - Junjun Li, Qingbin Guo, Xinzhong Hu, Xiaoping Li, Shaanxi Normal University, China **Impact of acetylated modification of *Artemisia sphaerocephala Krasch* polysaccharide on the emulsifying properties**	
	12:10-1:20	**Lunch**		
Thursday Afternoon	**1:20-2:05**	**Plenary Lecture 7 – Prof. Stefan Kasapis, RMIT, Australia; Molecular interactions, phase behaviour and transport phenomena from a low-solid gel to a high-solid glass; Room 103**		

	2:05-2:50	**Plenary Lecture 8 – Prof. Peter Cheung, Chinese University of Hong Kong; Bioactive carbohydrates as prebiotics; Room 103**		
	2:50-3:10	**Afternoon Break**		
		Session 16 – Hydrocolloid Sources and Materials; Session Chair – D. Cosgrove; Room 103	**Session 17 – Starch as Hydrocolloids; Session Chair – R. Zijlstra; Room 102**	**Session 18 – Hydrocolloid Functionality; Session Chair – J. Dutcher; Room 105**
	3:10-3:45	**Invited 13 –** Prof. Daniel Cosgrove, Pennsylvania State University, USA **Structure and nanomechanical properties of the primary cell wall of plants: recent progress and emerging concepts**	**Invited 14 –** Dr. Ruurd Zijlstra, Univ. Alberta, Canada **Impact of cereal carbohydrates (starch and fibre) on digestive physiology and gut health**	**Invited 15 -** Prof. John Dutcher, University of Guelph, Canada **Structure and hydration of highly-branched, monodisperse phytoglycogen nanoparticles**
	3:45-4:05	73 - Andrea C. Ruthes, Antonio Martínez-Abad, Rosana Moriana, and Francisco Vilaplana, KTH Royal Institute of Technology, Sweden **Hemicelluloses from cereal byproducts: a valuable resource for functional materials**	79 - H Singh, N Singh, S Kumar and S Thakur, Motilal Nehru National Institute of Technology, India **Influence of acid hydrolysis on physicochemical, structural, and pasting properties of moth bean (*Vigna aconitifolia*) starch**	86 – Pelton, R, McMaster University, Canada **Polymers and biomacromolecules binding to cellulose hydrogels**
	4:05-4:25	74 - S Keisandokht, V Orsat, McGill University, Canada **Extraction of glucomannans from *Ocimum basilicum* seeds**	80 - Lillian Chuang*, Naksit Panyoyai, Lita Katopo, Robert Shanks, Stefan Kasapis, RMIT University, Australia **Counterion effects on the structural properties of starch at low moisture contents, and starch-MCC mixtures**	87 - SF Wu, SW Cui, J Chen, Jiangnan University, China **The qualitative and quantitative analysis of the networks of hydrogels**
	4:25-4:45	75 - JY Yin, SP Nie, MY Xie, Nanchang University, China **Polysaccharide from the seeds of *Plantago asiatica L.*, not only arabinoxylan**	81 - Ndegwa H. Maina, Mattia Scola and Tuula Sontag-Strohm, University of Helsinki, Finland **Influence of oxidation and acid induced degradation on the properties of starch pastes and starch gels**	88 - AB Norton, F Spyropoulos, and LM Grover, University of Birmingham, UK **Warm hydration of kappa Carrageenan and its use to structure and stabilise single and double emulsions**

	4:45-5:05		82 - QJ Tang, HZ Yu, YF L, S Zhou, MQ Yan, JS Zhang, Shanghai Academy of Agricultural Sciences, China **Comparison of the polysaccharides from fruiting bodies, mycelia and spore powder of *Ganoderma lingzhi***	89 - Zhen Hu, Robert Pelton, and Emily D. Cranston, McMaster University, Canada **Cellulose nanocrystal pickering emulsions, emulsion gels, and dried emulsions**
Thursday evening	**6:00-9:00**	**Conference Banquet, Creelman Hall**		
Friday Morning		**Session 19 – Protein-based Hydrocolloids; Session Chair – M. Britten; Room 103**	**Session 20 – Hydrocolloid Sources and Materials; Session Chair – G. Sworn; Room 102**	**Session 21 – Bioactive Hydrocolloids; Session Chair – P. Lai; Room 105**
	8:55-9:30	**Invited 16 –** Dr. Michel Britten, Agriculture and Agri-Food Canada, **Interaction between milk protein and polyphenols: impact on dairy processing and nutrient release in gastrointestinal environment**	**Invited 17 –** Dr. Madhav Yadav, U.S. Dep.of Agriculture, USA **Functional polysaccharides from agricultural biomass**	**Invited 18 –** Dr. Phoency F. H. Lai, University of Shanghai for Science and Technology, China **Tailoring bioactive polysaccharides for the future: from cellular immunology to cost-effective adjuvant for dendritic cell-based cancer vaccines**
	9:30-9:50	91 - F Peyronel, BE Quinn, P Ramel, AG Marangoni, DA Pink, University of Guelph, Canada **Cheese: ultra-small angle X-ray scattering and theoretical models of enzyme-driven aggregation structures in milk**	97 - Narpinder Singh, Amritpal Kaur, Khetan Shevkani, Rajrathnam Ezekiel, Prabhjot Kaur, Naoto Isono, Takahiro Noda, Guru Nanak Dev University, India **Diversity in amylose, amylopectin chain length, particle size, thermal and pasting properties of starches**	**Invited 19 -** Jingsong Zhang* , Yanfang Liu , Qingjiu Tang , Yan Yang, Wei Jia, Wenhan Wang , Chuanhong Tang, Di Wu, Shanghai Academy of Agricultural Sciences, China **Research process on beta-glucan from edible fungi**

			from different Indian potato cultivars	
	9:50-10:10	92 - K Protte, A Sonne, J Weiß, J Hinrichs, University of Hohenheim, Germany **Whey protein-pectin complexes as new structuring elements in fat reduced food systems**	98 - B Saberi*, QV Vuong, S Chockchaisawasdee, JB Golding, CJ Scarlett and CE Stathopoulos, University of Newcastle, Australia **Development of model for thickness, moisture content, solubility and barrier properties of pea starch edible films**	
	10:10-10:30	**Morning Break**		
	10:30-10:50	93 - F Lazzaro, E Beaucher, C Lopez, MN Madec, A Saint-Jalmes, F Violleau, M Gaucher, F Gaucheron, French National Institute for Agricultural Research, France **The gradual disaggregation of casein micelles improves their emulsifying capacities and decreases the stability of dairy emulsions**	99- Qin Xu, Srinivas Janaswamy*, Purdue University, USA **Cellulose-based novel biodegradable films**	103 - YF Liu, QJ Tang, JS Zhang, Y Yang, S Zhou, D Wu, Z Zhang and MQ Yan, Shanghai Academy of Agricultural Sciences, China **Bioactivity studies and content determination of β-D-glucan from *Ganoderma Lucidum* using HPLC**
	10:50-11:10	94 - R. Ramsch, M. Vanden Eynden*, G. Brambilla, M. Fleury, P. Bru, G. Meunier, Formulaction Inc., France **Passive microrheology as a useful tool for cheese preparation**	100 - QW Jin, XB Li, ZX Cai, HB Zhang*, MP Yadav, Shanghai Jiao Tong University, China **Viscoelasticity at liquid/liquid, gas/liquid interfaces and in bulk: corn fiber gum versus popularly used polysaccharide emulsifiers**	104 - Zulfikar Ali, H. R. Naik, Tawheed Amin and A. H. Rather, Sher-e-Kashmir University of Agricultural Sciences & Technology-Kashmir, India **Effect of hydrocolloids on the quality and cloud stability of apricot-nectar blended with seabuckthorn**
	11:10-11:30	95 - Weixin Li, Jin Tu, Wei Gong, Hong Xu, Jing Luo, Leiyan Wu and Wuying Yang, Jiangxi Agricultural University, China	101 - Y Liu, S Qiu, MP Yadav and LJ Yin, China Agricultural University	

		Adsorption kinetics and interfacial properties of phosphorylated zein with SDS layers at air/water or oil/water interfaces	**Effects of peroxidase treatment on the film-forming properties of corn fiber gum**	
	11:30-11:50	96 - H Khalesi, B Emadzadeh, R Kadkhodaee and Y Fang, Research Institute of Food Science and Technology, Iran **The influence of persian gum on the rheological characteristics of the emulsion and the emulsion gel system of whey protein**	102 - Ji Kang, Qingbin Guo, Yong-Cheng Shi, Kansas State University, Manhattan, KS, USA **New insights on the structural properties of hemicellulose from corn bran**	
Friday Afternoon	**12:30-22:00**	**Lunch and Trip to Niagara Falls, Ticket required**		