

ISOPOW Practicum III (tentative)

Sep 7, 2007-Friday

- 13.00 Practicum Registration
- 14.00 Opening, *Tanaboon Sajjaanantakul* (Kasetsart University, Thailand)
- 14.10 *David S. Reid* (University of California, USA).
Water in life cycle of frozen food
- 15.10 Coffee break
- 15.30 *Pavinee Chinachoti* (Science and Technology Center, Hill's Pet Nutrition, Inc., USA).
Water in snack food and pet food quality
- 16.30 Question and answer

Sep 8, 2007-Saturday

- 9.00 *Peter J. Lillford* (University of York, UK).
Protein hydration in food structure creation
- 10.00 Coffee break
- 10.15 *David Lechuga-Ballesteros* (Nektar Therapeutics, USA).
Controlled release of active compounds in biobased materials
- 11.15 *Imad Farhat* (Firmenich, Switzerland).
Glass and rubbery state in food flavor application
- 12.15 *Lunch*
- 13.30 *Richard Hartel* (University of Wisconsin, USA).
Aw in confectionary products
- 14.30 *TBA*
Understanding the clumping and caking of powder food in a humid environment
- 15.30 Coffee break
- 15.45 *Theodore P. Labuza* (University of Minnesota, USA).
Water: master controlling of undesirable reactions in food
- 16.45 Closing