

# 21st Gums & Stabilisers for the Food Industry Conference - Thessaloniki, Greece, June 6th-9<sup>th</sup>, 2023

The next Gums and Stabilisers for the Food Industry Conference will be held at the *Mediterranean Palace Hotel* in Thessaloniki, Greece, *June 6th-9<sup>th</sup>, 2023*.

We are currently inviting delegates to submit abstracts for oral and poster presentations and further details can be found in the Programme and Abstracts sections of the website - <https://foodhydrocolloidstrust.org.uk/>

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**The deadline for submission of Abstracts is December 31<sup>st</sup> 2022**

Website: <https://foodhydrocolloidstrust.org.uk/>

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## Conference theme:

***“ Meeting industry's needs, consumers' expectations and sustainability challenges ”***

Topics for inclusion in the Conference programme are:

### Novel hydrocolloids

Hydrocolloids from biomass waste; plant-based proteins; microalgae; exopolysaccharides from micro-organisms and probiotic cell cultures.

### Naturality

New extraction processes; minimally processed products e.g. citrus fibres, seaweeds, native starches and other composites.

### Hydrocolloid characterisation

Chemical, biochemical and physiochemical characterization, rheological, thermal, sensory and organoleptic properties; tribology.

## **Enhancement of hydrocolloid functionality**

Chemical, biochemical and physical processing; synergistic interactions in mixed hydrocolloid systems.

## **Hydrocolloid applications in plant-based and 'clean label' food products**

Food structure design with plant proteins and polysaccharides; meat and dairy analogues, vegan products, beverages.

## **Food structure**

The role of hydrocolloids in the control of food texture and the impact on oral processing; protein and polysaccharide gels, oleogels, stabilization of emulsions, dispersions and foams.

## **Hydrocolloid functional materials**

Hydrocolloid nanoparticles and fibres as functional ingredients and stabilisers for Pickering emulsions; hydrocolloid-based dispersions as fat replacers; edible films and coatings for food preservation.

## **Encapsulation technology**

Encapsulation, controlled release and delivery of active compounds using hydrocolloids.

## **Hydrocolloids and health**

Dietary fibre; hydrocolloid digestibility and the influence on gut microbiota.

## **Integrated solutions**

Use of complex component mixtures and hydrocolloid interactions to produce final products.

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**Delegates are invited to submit Abstracts for Oral and/or Poster presentations in the areas outlined above.**

**The Conference Programme will be finalised in January 2023**

**Website:** <https://foodhydrocolloidstrust.org.uk/>

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## Conference Scientific Committee

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**Professor Costas Biliaderis, (Conference Chairman),** Aristotle University of Thessaloniki, Greece

**Dr. S. Challa,** CPKelco, Denmark

**Dr. V. Evageliou,** Agricultural University of Athens, Greece

**Dr. M. P. Fernandes,** Nestle Development Center Amiens , France

**Professor T. J. Foster, (Trustee),** UK

**Professor F. M. Goycoolea, (Trustee),** University of Leeds, UK

**Mr. H. Hughes (Administrative Secretary)**

**Dr. V. Kontogiorgos,** The University of Queensland, Australia

**Dr. A. Lazaridou,** Aristotle University of Thessaloniki, Greece

**Mr. J. Lukanowski,** Doehler Group, Germany

**Dr. I. Mandala,** Agricultural University of Athens, Greece

**Dr. J. Mazoyer,** Cargill, France

**Dr. G. Mangiante,** Cargill, France

**Professor G. Morris,** University of Huddesfield, UK

**Dr. T. Moschakis,** Aristotle University of Thessaloniki, Greece

**Dr. F. Nettesheim,** IFF, Denmark

**Professor K. Nishinari,** Phillips Hydrocolloids Centre, Wuhan, China

**Dr. A. Paraskevopoulou,** Aristotle University of Thessaloniki, Greece

**Dr. C. Rolin, (Trustee),** Denmark

**Dr. G. Sworn, (Chairman of the Trust)** IFF, France

**Professor Peter J. Wilde,** Quadram Institute of Biosciences, UK

**Professor P.A. Williams (Scientific Secretary),** Wrexham Glyndwr University

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