Final Program

8 - 12 April 2018
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General Information

1.1 Conference Location

The Conference itself is held at

KU Leuven Technologiedcampus Gent
BUILDING D & E - ROOMS D002 and E033
Gebroeders de Smetstraat 1
9000 Ghent
Tel: +32.9 265 86 10
Email: iiw.gent@kuleuven.be
See the Campus map for more info at the back of the program.

The meeting rooms are in the building located to the right of the main entrance of the campus. (the way to the meeting rooms will be signposted) Registration will start on Sunday at 5.00 p.m. and end at 7.00 p.m. On Monday and Tuesday from 8.00 a.m. till 5.00 p.m. On Wednesday from 8.30 a.m. till 4.00 p.m. The registration desk will be located in the staff room D006A in the same hallway as the meeting room in Building E.

Reaching KU Leuven Technology Campus Ghent

By Plane:
Ghent lies some 40 km to the west of the airport of Brussels and some 70 kms from Charleroi-(Brussels South Airport). See below how to get reach Ghent from these different airports.
On arrival at Brussels Airport, probably with Brussels Airlines take a train towards Brussels, where you can change trains for Ghent at either Brussels North, Central or South (Midi). At each of these stations you can take the IC-Train either to Ostend, Knokke-Blankenberge or De Panne and exit in Ghent Sint-Pieters station. First stop after Brussels. (travel time approx. 35 mins)
From Charleroi airport you can take a bus to Charleroi Station. From there you take the train to Brussels South and change trains there for Ghent. At this station you can take the IC-Train either to Ostend, Knokke-Blankenberge or De Panne and exit in Ghent Sint-Pieters station. First stop after Brussels. (travel time approx. 35 mins)

By Train:
From Germany see the German Railway Information Site and also check the information on the ICE train from Cologne to Brussels.
From London see the EUROSTAR Information Site for information on trains between London and Brussels.
From Paris see the THALYS Information Site for information on trains between Paris and Brussels.
General Information

From Amsterdam see the THALYS Information Site for information on trains between Amsterdam (Schiphol Airport) and Brussels. If you take this train then you can also change trains in Antwerp and take the Ostend or Lille bound trains to reach Ghent Sint-Pieters station.

More information about timetables of trains in Belgium.

By Tram:
Ghent has an excellent network of trams and busses run by the De Lijn company which cover everywhere you could wish to go. You can buy tickets from De Lijn offices, some newsagents, automated ticket machines at the bus/tram stops, by SMS or from the driver. The single ticket of 3 Euro will give a timed price of 60 minutes within which you can make unlimited changes. You can also purchase a Lijn card at De Lijn offices, presale points or automated ticket machines at a price of 16 Euro valid for 10 single 60-minutes trips. Each time you get on or transfer, you must validate your ticket. There are also daypasses valid for 1 day (6 Euro presale or 8 Euro on bus or tram), 3 days (12 Euro presale), and 5 days (17 Euro presale). These also must be validated at the start of the first journey. The machines are quite simple to use and those at the train station have several language options. Payment can be credit/debit card or cash and the machines give change for notes up to 10 Euro.

To view the tram network go to this webpage. The tram to take from Ghent Sint-Pieters station is line 4 direction Moscou or line 1 direction Evergem. Please note both trams leave from different tram stops at the train station. The stop to get off is Rabot.

By Bus:
You can reach Ghent from anywhere in Europe by EUROLINES. The EUROLINES coach stops at Ghent St.Pieters Station and at Ghent Dampoort. Within to use a bus Ghent see the information on De Lijn website.

ALL OTHER MAPS ARE AT THE BACK OF THIS PROGRAMME

1.2 Badges
Each registrant will receive a name badge upon registration. The badge must be worn in order to be admitted to the technical sessions, lunches and social event.

1.3 Tickets
Extra tickets for the social event and lunches are available from the Registration desk. (at conference prices)

Price: (or equivalent in another currency) for extra tickets. All participants will be issued with tickets for lunch and the conference dinner. Or just the badge will apply.
General Information

| walking dinner | € 45  |
| conference dinner: | € 80  |
| lunch | € 25/lunch  |
| conference visit | € 20  |

1.4 Registration

The FOODSIM'2018 Registration Desk will be open for information and registration in the staff room D006A at the end of the hallway BUILDING E in the same hallway as the meeting rooms:

Sunday, April 8.......................5.00 p.m. to 07.00 p.m.
Monday, April 9......................8.00 a.m. to 05.00 p.m.
Tuesday, April 10.................8.00 a.m. to 05.00 p.m.
Wednesday, April 11..............8.30 a.m. to 04.00 p.m.

1.5 Conference Proceedings

Each fully paid registrant will be provided with a copy of the Conference Proceedings (printed format). (Extra copies are available on a cash and carry basis at special rates during FOODSIM-2018). Price: (or equivalent in another currency) for an extra copy

| FOODSIM'2018 Proceedings | € 50 |

Other Proceedings can be ordered from the EUROISIS website.

1.6 Meeting Rooms

The meeting rooms are rooms D-002 and E-033, located to the right of the main entrance of the University entrance in BUILDING E. Directions to the rooms will be signposted. The welcome address takes place in room E-036 (GROOT AUDITORIUM).

1.7 Internet Connection

There is full free WIFI at the conference site. Participants are advised to log in using their EDUROAM account. Additional guest accounts will be provided.

1.8 Need Help?

Please see the conference desk in ROOM D006A for your questions

1.9 Social Events and Lunches

All registrants are invited: To the Get-Together Party on Sunday April 8th. Coffee Breaks and the lunches for 3 days and the Walking Dinner on Monday the 9th of April, which will all be served in the main exhibition area in BUILDING B.
General Information

KU Leuven Technologiecampus
Gent
Gebroeders de Smetstraat 1
9000 Ghent
Tel: +32.9 265 86 10

To the Conference Dinner

The conference dinner will be held on Wednesday the 11th of April in the evening at the Restaurant Lof, Hoogstraat 36
9000 Gent
Tel: +32.9.235.40.71

To the Conference Concert by Evelyne Lutton and Jan Van Impe

Which will be held on Tuesday April 10th in Sint-Baafs Cathedral, Ghent

To the Conference Visit

The conference company visits are scheduled for Thursday the 12th of April from 09.00 to 15.00 to (optional at extra cost - limited spaces available only) either:
Brewery St. Feuillien
Brewery Van Honsebrouck
https://www.vanhonsebrouck.be/
Brewery Eutropius
General Information

1.10 Best Paper Award

During the conference the papers, which were accepted as extended papers will be judged by the committee and participants in order to choose the best paper of the FOODSIM‘2018 conference. The best paper candidate receives a certificate signed by the General Conference and Program Chairs and also a free registration to any EUROSIIS conference within 2 years of receipt of the prize.

1.11 Paper Legend:

Each paper is assigned a number code. This code has to be entered on the form for the best paper award.

The room has an LCD projector and an overhead projector

SESSION CHAIRPERSONS

ALL SESSION CHAIRPERSONS IN THIS PROGRAM ARE PROVISIONAL. Session Chairs are chosen on a voluntary basis by proposals by either authors or local committee members or are appointed by the Track Chairs, General Program Chair or General Conference Chair. They are responsible for their assigned session. They make sure their speakers are available, take care of the timing within the session, chair the discussion after each presentation and introduce each speaker based on the CV’s given to them by the authors.

Sessions with extended papers: If you are a session chair in a session with extended papers make sure the session participants have a copy of the Best Paper Award Form and ask them to return them to you at the end of the session. After the session hand over the collected forms to Philippe Geril.

THE NUMBERS NEXT TO THE PRESENTATIONS DENOTE THE PAGE-NUMBERS IN THE PROCEEDINGS. IF NO NUMBERS ARE MENTIONED THEN THIS PAPER IS NOT PUBLISHED IN THE PROCEEDINGS

THE AUTHORS WHO ARE UNDERLINED ARE NORMALLY THE PRESENTERS

ONLY PAPERS IN BROWN BOXES ARE THE EXTENDED PAPERS ELIGIBLE FOR THE BEST PAPER AWARD
### SUNDAY, 8th APRIL 2018

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<thead>
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<th>Event</th>
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<tbody>
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<td>REGISTRATION STAFF ROOM D006A HALLWAY BUILDING E</td>
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<tr>
<td>17.00-21.00</td>
<td>GET-TOGETHER-PARTY EXHIBIT AREA BUILDING B</td>
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<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>08.00-17.00</td>
<td>REGISTRATION STAFF ROOM D006A HALLWAY BUILDING E</td>
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<tr>
<td>09.00-09.30</td>
<td>GROOT AUDITORIUM BUILDING E ROOM E-036</td>
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<tr>
<td>09.30-10.30</td>
<td>INTRODUCTION TO FOODSIM 2018 &amp; TRENDS IN BREWING 2018</td>
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<tr>
<td>10.00-10.30</td>
<td>KEYNOTE SESSION BUILDING E</td>
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<td>10.30-11.00</td>
<td>ROOM A E-033</td>
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<tr>
<td>10.30-11.00</td>
<td>KEYNOTE SPEAKER BAS TEUSINK</td>
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<td>11.00-12.00</td>
<td>COFFEE BREAK</td>
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<td>SESSION BUILDING E</td>
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<td>ROOM A E-033</td>
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<td>12.00-13.00</td>
<td>MULTI-SCALE MODELLING METHODS I</td>
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<tr>
<td>13.00-15.30</td>
<td>LUNCH BREAK</td>
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<td>SESSION BUILDING E</td>
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<td>15.30-16.00</td>
<td>ROOM A E-033</td>
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<tr>
<td>15.30-16.00</td>
<td>MULTI-SCALE MODELLING METHODS II</td>
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<tr>
<td>16.00-18.00</td>
<td>COFFEE BREAK</td>
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<td>16.00-18.00</td>
<td>SESSION BUILDING E</td>
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<tr>
<td>18.00-18.30</td>
<td>ROOM A E-033</td>
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<tr>
<td>18.00-18.30</td>
<td>MODELLING AND SIMULATION IN FOOD PRODUCTS</td>
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<tr>
<td>18.00-18.30</td>
<td>MAIN HALL BUILDING B - Welcome by Daniel Tertont, Mayor of the City</td>
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<tr>
<td>18.00-18.30</td>
<td>of Ghent and Luc Sels, Rector KU Leuven</td>
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<tr>
<td>18.30-21.00</td>
<td>MAIN HALL BUILDING B: DRINK AND WALKING DINNER IN THE EXHIBITION AREA</td>
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<td>Time</td>
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<td>KEYNOTE SESSION BUILDING E</td>
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<td>10.00-10.30</td>
<td>COFFEE BREAK</td>
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<tr>
<td>10.30-12.00</td>
<td>PARALLEL SESSIONS BUILDING E</td>
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<td></td>
<td>ROOM A E-033 MODELING AND SIMULATION IN FOOD PROCESS SYSTEMS ENGINEERING I</td>
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<td>ROOM B D-002 MODELING AND SIMULATION IN FOOD SAFETY AND SPOILAGE I</td>
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<tr>
<td>12.30-13.00</td>
<td>LUNCH BREAK</td>
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<tr>
<td>13.00-15.00</td>
<td>PARALLEL SESSIONS BUILDING E</td>
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<tr>
<td></td>
<td>ROOM A E-033 MODELING AND SIMULATION IN SUSTAINABLE FOOD SYSTEMS ENGINEERING</td>
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<td></td>
<td>ROOM B D-002 MODELING AND SIMULATION IN QUANTITATIVE RISK ASSESSMENT</td>
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<td>15.00-15.30</td>
<td>COFFEE BREAK</td>
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<tr>
<td>15.30-17.00</td>
<td>PARALLEL TUTORIALS AND WORKSHOP BUILDING E</td>
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<tr>
<td></td>
<td>ROOM A E-033 TUTORIAL AND SOFTWARE TOOLS DEVELOPED @ KU Leuven/BioTeC+</td>
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<td></td>
<td>ROOM B D-002 FOOD PROCESS MODELING AND PRODUCTION SCHEDULING USING SuperPro Designer &amp;</td>
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<td>SchedulePro</td>
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<tr>
<td>17.00 –18.30</td>
<td>PARALLEL TUTORIALS AND WORKSHOP BUILDING E</td>
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<td>ROOM A E-033 FOOD PROCESS MODELING AND PRODUCTION SCHEDULING USING SuperPro Designer &amp;</td>
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<td>ROOM B D-002 TUTORIAL AND SOFTWARE TOOLS DEVELOPED @ KU Leuven/BioTeC+</td>
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<tr>
<td>19.15-20.15</td>
<td>Concert in Sint-Baafs Cathedral, Ghent, by Evelyne Lutton, INRA and Jan Van Impe, KU Leuven</td>
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### WEDNESDAY, 11th APRIL 2018

<table>
<thead>
<tr>
<th>Time</th>
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<tr>
<td>08.00-16.00</td>
<td>REGISTRATION STAFF ROOM D006A HALLWAY BUILDING E</td>
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<tr>
<td>08.30-10.00</td>
<td>KEYNOTE SESSION BUILDING E</td>
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<tr>
<td>Room A</td>
<td>E-033</td>
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<tr>
<td>KEYNOTE SPEAKER</td>
<td>ANET REŽEK JAMBRAK &amp; FLASH PRESENTATIONS</td>
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<tr>
<td>10.00-10.30</td>
<td>COFFEE BREAK AND POSTER SESSION D002</td>
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<td>PARALLEL SESSIONS BUILDING E</td>
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<td>MODELING AND SIMULATION IN FOOD PROCESS SYSTEMS ENGINEERING II</td>
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<tr>
<td>MODELING &amp; SIMULATION IN INNOVATIVE FOOD PRODUCTION &amp; PROCESSING TECHNOLOGIES I</td>
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<tr>
<td>MODELING AND SIMULATION IN FOOD SAFETY AND SPOILAGE III</td>
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<td>15.00-15.30</td>
<td>COFFEE BREAK</td>
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<td>E-033</td>
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<tr>
<td>MODELING &amp; SIMULATION IN INNOVATIVE FOOD PRODUCTION &amp; PROCESSING TECHNOLOGIES II</td>
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<td>17.00-18.00</td>
<td>WORKSHOP BUILDING E</td>
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<tr>
<td>Room A</td>
<td>E-033</td>
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<tr>
<td>E-CAM (<a href="http://www.e-cam2020.eu">www.e-cam2020.eu</a>)</td>
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<tr>
<td>18.00-18.15</td>
<td>CLOSING SESSION FOODSIM’2018 AND BEST PAPER AWARD ROOM A E-033</td>
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<tr>
<td>19.00-24.00</td>
<td>CONFERENCE DINNER</td>
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### THURSDAY, 12th APRIL 2018

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<tr>
<th>Time</th>
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<tbody>
<tr>
<td>09.00-15.00</td>
<td>FOODSIM &amp; TIB Company Visits</td>
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<tr>
<td>09.00-15.00</td>
<td>MEETING ROOM M210 Management Committee Meeting</td>
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<tr>
<td>CA COST Action CA15118 Mathematical and Computer Science Methods for Food Science and Industry (FoodMC)</td>
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<tr>
<td>17.00-19.00</td>
<td>PhD Public Defense: KU Leuven University Hall, Naamsestraat 22 LEUVEN</td>
</tr>
<tr>
<td>Simen Akkermans:</td>
<td>Modeling the maximum specific microbial growth rate - Data, models and predictions</td>
</tr>
</tbody>
</table>
Sunday, 8th April 2018

HALLWAY BUILDING E – STAFF ROOM D006A
Registration
17.00 - 19.00

BUILDING B
Get-Together-Party
17.00 - 21.00
Monday, 9\textsuperscript{th} April 2018

STAFF ROOM D006A HALLWAY BUILDING E
Registration
08.00 - 17.00

09.00 – 09.30

GROOT AUDITORIUM E036 - 09.00-09.30  WELCOME
WELCOME ADDRESS

Introduction to
FOODSIM’2018 and Trends in Brewing 2018

Jan Van Impe, Katholieke Universiteit Leuven, Ghent, Belgium
FOODSIM’2018, General Conference Chair

09.30 – 10.30

ROOM A - E033 - 09.00-09.30  KEYNOTE
KEYNOTE ADDRESS
Chair: Jan Van Impe, KU Leuven

KEY_01
Constraint-Based Models of Microbial Physiology: Surprisingly Versatile
Bas Teusink, Bob Planqué, Douwe Molenaar and Frank Bruggeman............... 5

10.30 - 11.00
COFFEE BREAK
Monday, 9<sup>th</sup> April 2018

11.00 - 12.00

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<td>MULTI-SCALE MODELING METHODS I</td>
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<td>Chair: Bas Teusink, Vrije Universiteit Amsterdam</td>
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<tr>
<td>FOOD_MULTISCALE_01</td>
<td>A Semi-Automatic Modelling Approach for the Production and Freeze Drying of Lactic Acid Bacteria</td>
</tr>
<tr>
<td>Thomas Chabin, Marc Barnabé, Alberto Tonda, Nadia Boukhelifa, Fernanda Fonseca, Eric Dugat-Bony, Hélène Velly, Evelyne Lutton and Nathalie Méjean Perrot</td>
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<td>FOOD_MULTISCALE_03</td>
<td>A Generalized NURBS Based Dynamic Metabolic flux Analysis Framework: Deciphering Intracellular Pathway Activation from Extracellular Measurements</td>
</tr>
<tr>
<td>Philippe Nimmegeers, Simen Akkermans, Wouter Gijsen, Dries Telen and Jan Van Impe</td>
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12.00 - 13.00

LUNCH BREAK

13.00 - 15.30

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<tbody>
<tr>
<td>MULTI-SCALE MODELING METHODS II</td>
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<tr>
<td>Chair: Eva Balsa-Canto, CSIC Vigo</td>
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<tr>
<td>FOOD_MULTISCALE_05</td>
<td>Ghost Competition: On the Reliability of Quorum Sensing as an Information Source for Bacterial Species</td>
</tr>
<tr>
<td>Ihab Hashem, Philippe Nimmegeers, Satyajeet Bhonsale, Carlos André Muñoz López and Jan Van Impe</td>
<td>253</td>
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<tr>
<td>FOOD_MULTISCALE_07</td>
<td>Multi-Scale Modelling to explain Wine Fermentation</td>
</tr>
<tr>
<td>D. Henriques, R. Minebois, R. Pérez-Torrado, E. Balsa-Canto and A. Querol</td>
<td>259</td>
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</table>
**Monday, 9th April 2018**

**FOOD_MULTISCALE_08**  
Two-Equation Oxygen Diffusivity of Apple Cortex Tissue for Multiscale Modeling of Gas Exchange  
Siem Janssen, Pieter Verboven, Bart Nicolaï and Susana Zorrilla ................................. 264

**FOOD_MULTISCALE_10**  
Estimation of Intrinsic Viscosity of Apple Cells by Numerical Simulation  
Artemio Plana-Fattori, Christophe Doursat, Giana Almeida, Gabrielle Moulin, Cassandre Leverrier, Even Ou and Denis Flick.................................................. 269

**FOOD_MULTISCALE_14**  
Modeling of Microwave Heating in a Cylindrical Cavity System: Effect of Rotation and Sample Location on Temperature Uniformity  
Ozan Altin, Ferruh Erdogdu, Dagbjorn Skipnes and Torstein Skåra ............................ 277

15.30 - 16.00  
COFFEE BREAK

16.00 - 18.00

**ROOM A - E033 - 16.00-18.00**  
**FOOD PRODUCTS MODELING AND SIMULATION IN FOOD PRODUCTS**  
**Chair:** Artemio Plana-Fattori, AgroParisTech

**FOOD_BUS_01**  
An Evaluation of the Effect of Different Tempering Conditions on Dark Chocolate Compositions  
Jewel Ann Joseph, Jan F.M. Van Impe and Monika Polańska ................................. 285

**INNOV_PROCESS_02**  
A Long-Short-Term Memory Network Model for Biscuit Baking  
Alberto Tonda and Nathalie Perrot ................................................................. 194

**INNOV_PROCESS_05**  
Effect of Xanthan Gum on Physicochemical and Textural Properties of Gluten-Free Batter and Bread  
Christian R. Encina-Zelada, José A. Teixeira, Fernando Monteiro, Ursula Gonzales-Barron and Vasco Cadavez ................................. 204

**INNOV_PROCESS_07**  
Creating, Refining and Validating a Model Describing Spatiotemporal Dynamics in Cheese during Ripening  
Thorsten Stefan ................................................................. 210
Monday, 9th April 2018

MAIN HALL BUILDING B
18.00 - 18.30
Welcome by
Daniel Termont, Mayor of the City of Ghent and Luc Sels, Rector KU Leuven

18.30 - 21.00
DRINK AND WALKING DINNER AT THE TECHNICAL EXHIBITION
Tuesday, 10th April 2018

STAFF ROOM D006A HALLWAY BUILDING E

Registration
08.00 - 17.00

08.30 - 10.00

ROOM A - E033 - 08.30-10.00
KEYNOTE ADDRESS AND POSITION PAPER
Chair: Vasilis Valdramidis, UMAlta

KEY_02
Human in the Loop for Modelling Food and Biological Systems: a Novel Perspective coupling Artificial Intelligence and Life Science
Nathalie Méjean Perrot, Nadia Boukhelifa, Alberto Tonda, Thomas Chabin, Marc Barnabé, Dominique Swennen, Alice Roche, Thierry Thomas-Danguin and Evelyne Lutton................................................................. 11

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BioTeC+
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TUTORIAL AND SOFTWARE TOOLS DEVELOPED AT KU LEUVEN
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Jan Van Impe, KU Leuven
Wednesday, 11th April 2018

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E-CAM: a European Infrastructure for Advanced Simulation Software
Development, Training and Industry Collaboration from Food and Pharma
to Advanced Materials
Donal Mac Kean

18.00 - 18.15

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CLOSING SESSION
Chair: Monika Polańska, KU Leuven

Closing Session and Best Paper Award

19.00 - 24.00
CONFERENCE DINNER

The conference dinner will be held on Wednesday the 11th of April in the evening at the
Restaurant Lof, Hoogstraat 36
9000 Gent
Tel: +32. 9.235.40.71
Thursday, 12\textsuperscript{th} April 2018

09.00 - 15.00

CONFERENCE VISIT

The conference company visits are scheduled for Thursday the 12th of April from 09.00 to 15.00 to (optional at extra cost - limited spaces available only) either:

- Brewery St. Feuillien
- Brewery Van Honsebrouck
  [https://www.vanhonsebrouck.be/](https://www.vanhonsebrouck.be/)
- Brewery Eutropius

ROOM M.210 - 09.00-15.00

MEETING MANAGEMENT COMMITTEE

Chair: Alberto Tonda, INRA-Grignon

CA COST Action CA15118 Mathematical and Computer Science Methods for Food Science and Industry (FoodMC)

17.00 - 19.00

KU LEUVEN - 17.00-19.00

PhD DEFENSE

KU Leuven University Hall, Naamsestraat 22, Leuven

Chair: Hugo Hens, KU Leuven

Modelling the Maximum Specific Microbial Growth Rate – Data, Models and Predictions

Simen Akkermans
Poster Presentations

FOODSIM 2018 Poster Session

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Dairy Products Quality and Innovation
Sayujya Ravichandran, Flanders Research Institute for Agriculture, Fisheries and Food - ILVO, Belgium

Assessment of the Antimicrobial Efficacy of the Plasma Activated Liquids (PALs) and Possibility for Application within the Food Industry
Md. Easdani, BioTeC+/KU Leuven

Research and Innovation Engineer: Support Multiple Projects in the Essential Dairy and Plant-Based Division
Arisa Thamsuaidee, Danone, Belgium

Analysis of Wheat Flour Lipid Composition
Vinitha Krishna Parasuram, Puratos Group, Belgium

Analysis of Alkalized Cocoa Liquor before and after Extraction of Fat
Vivek Mukherjee, Barry Callebaut, Belgium

Virology (Viruses Prevalence, Detection Methods and Challenges)
Olivera Maksimovic, Campden BRI, UK

Analysis of Linoleic Acid in Sugar Beets - Method Development
Maureen Lukitasari Hermawan, Tereos, Belgium

New Approaches in Chocolate Producing Methods
Rachel Hadley, Cargill R&D Centre Europe, Belgium

Quality Control Assessment during the Brewing Process
Sanja Ivanovic, Simonds Farsons Cisk, Malta

Microwave, HPP and Shaka Technology in Food Model Systems
Ti Kian Seow, Nofima, Norway
All participants are invited to take part in FOODSIM’2020 which will also be held at

KU Leuven Technologiecampus Gent
Gebroeders de Smetstraat 1
9000 Ghent
Tel: +32.9 265 86 10

Proposals for workshops, special tracks, exhibitions etc. can be sent in by December 2018 to Philippe.Geril@eurosis.org & Jan.Vanlme@kuleuven.be
The conference takes place in rooms E-033 and D-002 in Building E. The Conference exhibition, coffee breaks and lunches are in Building B.
Conference Site Map

KU Leuven / Technologiecampus Gent
Conference Site Map

Ghent Centre with Sint-Baafs Cathedral (Saint Bavo’s Cathedral)
FOODSIM’2018 At-Conference Registration Form

Please legibly print or type and fill out completely. (Check appropriate boxes where necessary)

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5. [ ] Students, who are not authors but who wish to attend the conference, or ONE DAY PARTICIPANTS pay: € 445 € ___________
   (Above registration fees include, one copy of the PROCEEDINGS, all midday meals, cocktail, refreshments, coffees and social program.) One Day Participants and Non-Author Students cannot participate in the conference dinner.
6. [ ] Tutorial registration ONLY - €30 (students) Or €80 (non students)/ per tutorial € ___________
7. [ ] Conference Dinner Ticket for Companion € 80 [ ] Lunch Ticket for Companion € 25/day [ ] Walking Dinner Ticket for Companion € 50 € ___________
8. [ ] Extra Conference Proceedings € 50 Cash and Carry € ___________

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EUROSIS was borne out of discussions with the European Community to set up a new kind of Society, which would be project driven instead of driven by pure membership and conferences.

The aim of EUROSIS is to set up topic related Technical Committees which will link directly to European Projects in the field of computer simulation and related areas and to act as a knowledge pool for future European Networks of Excellence, like MOSAIC.

If you would like to receive more information about EUROSIS, please contact

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