Final Program

6 - 10 September 2020
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Contents

General Information

1.1 Conference Location

The Conference itself is held at

University of Leuven/Campus Ghent
BUILDINGS L/M - ROOMS L226 and M228
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 programme.

The meeting rooms are in the buildings M & L located to the LEFT of the main entrance of the campus**.** (the way to the meeting rooms will be signposted) Registration will start on Sunday at 4.00 p.m. and end at 5.30 p.m. On Monday from 8.00 a.m. till 5.00 p.m. On Tuesday from 8.30 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 front of room **L226** on the same level as the meeting rooms in **Building L/M**.

Reaching the University Leuven – 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) if you fly Ryanair. 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, ticket machines at the bus/tram stops, by SMS or from the drivers. Tickets bought before boarding are substantially cheaper than those bought from the drivers and the present-time cost of a single ticket, bought in advance, is 1.20 Euro (2 Euro if bought on the vehicle). Single tickets must be validated in the machine on board and are then good for 60 minutes. There are also day tickets (dagpas) valid for 24, 72 or 120 hours costing respectively 5, 10 and 15 Euros. These also must 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 is line 4 direction Rabot/Moscou from Ghent Sint-Pieters Station.

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

conference dinner:	**€ 60**
lunch	**€ 25/lunch**
conference visit	**€ 20**

1.4 Registration

The **FOODSIM'2020** Registration Desk will be open for information and registration **in front of meeting room L226** on the second floor of **BUILDING L** in the same hallway as the meeting rooms:

Sunday, September 6.....4.00 p.m. to 05.30 p.m.
Monday, September 7.....8.00 a.m. to 05.00 p.m.
Tuesday, September 8.....8.30 a.m. to 05.00 p.m.
Wednesday, September 9 ....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 and/or electronic format) after the conference. Price: (or equivalent in another currency) for an extra printed copy

FOODSIM'2020 Proceedings	**€ 50 plus shipping costs and VAT* (*when required)**

Other Proceedings can be ordered from the EUROSIS website.

1.6 Meeting Rooms

The meeting rooms are rooms **L226 and M228**, located to the left of the main entrance of the University entrance in **BUILDING L/M on the second floor**. To enter the buildings use the ground floor entrance for Building L. Directions to the rooms will be signposted. The **SCIFI-IT'2020** sessions are in **ROOM M210**

1.7 Internet Connection

There is full free WIFI at the conference site. Participants are advised to log in using their EDUROAM account.

1.8 Need Help?

Please see the conference desk in front of **ROOM L226** for your questions

1.9 Social Events and Lunches

All registrants are invited: To the **Welcome Drink** on **Sunday September 6th**. **Coffee Breaks** and the **lunches** for 3 days and the **Conference Dinner on Tuesday the 9th of September** at **De Foyer**. All meals will be COVID compliant.

General Information

University of Leuven/Campus Ghent
Gebroeders de Smetstraat 1
9000 Ghent
Tel: +32.9 265 86 10

To the **Conference Dinner**

The conference dinner will be held on **Tuesday the 9th of April** in the evening at the **Brasserie de Foyer**
Sint-Baafsplein 17
9000 Gent
Tel:+ **32.9 234 13 54**
Email: **info@foyerntgent.be**
Website: http://foyerntgent.be

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'2020 conference. The best paper candidate receives a certificate signed by the General Conference and Program Chairs and also a free registration to any EUROSIS conference within 2 years of receipt of the prize.

1.11 Paper Legend:

Each paper is designated before each paper by its number. This number 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. **If a session chair is not available then the first author takes on the responsiblity to chair**

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 GREY BOXES ARE THE EXTENDED PAPERS ELIGIBLE FOR THE BEST PAPER AWARD

PAPER NUMBERS IN THE FINAL PROGRAMME FOLLOWED BY "ONL" MEAN THESE PAPERS WILL BE PRESENTED ONLINE

SUNDAY, 6th SEPTEMBER 2020		
16.00-17.30	**REGISTRATION IN FRONT OF ROOM L-226, BUILDING L, 2ND FLOOR**	
17.30-18.30	**COST VIRTUAL COMMITTEE MEETING M-210 SECOND FLOOR BUILDING M**	
16.00-19.00	**WELCOME DRINK IN MEETING SPACE IN FRONT OF ROOM L-226, 2ND FLOOR BUILDING L**	
MONDAY, 7th SEPTEMBER 2020		
08.00-17.00	**REGISTRATION IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR**	
09.00-09.30	**MAIN MEETING ROOM BUILDING L ROOM L-226 – 2ND FLOOR**	
	INTRODUCTION TO FOODSIM 2020	
09.30-10.30	**KEYNOTE SESSION BUILDING L ROOM L-226**	
	ROOM A L-226	
	KEYNOTE SPEAKER FERRUH ORDOGDU (ONLINE PRESENTATION)	
10.30-11.00	**COFFEE BREAK**	
11.00-12.30	**PARALLEL SESSIONS BUILDING L/M -2ND FLOOR**	
	ROOM A L-226	**ROOM B M-228**
	FOOD PROCESS SYSTEMS ENGINEERING I	**COST FOOD_MC I**
12.30-13.30	**LUNCH BREAK MEETING AREA IN FRONT OF ROOM L-226**	
13.30-15.30	**PARALLEL SESSIONS BUILDING L/M-2ND FLOOR**	
	ROOM A L-226	**ROOM B M-228**
	FOOD PROCESS SYSTEMS ENGINEERING II	**COST FOOD_MC II**
15.30-16.00	**COFFEE BREAK**	
16.00-18.00	**SESSION BUILDING L/M-2ND FLOOR**	
	ROOM A L-226	**ROOM B M-228**
	MULTI-SCALE MODELLING APPROACHES	**COST FOOD_MC III**
18.30-20.30	**SOCIAL EVENT MORE INFO AT THE CONFERENCE**	

TUESDAY, 8th SEPTEMBER 2020		
08.30-17.00	REGISTRATION IN FRONT OF ROOM L-226, BUILDING L, 2ND FLOOR	
09.00-10.00	KEYNOTE SESSION BUILDING L ROOM L-226	
	ROOM A L-226	
	KEYNOTE SPEAKER GAVIN GIBSON (ONLINE PRESENTATION)	
10.00-10.30	COFFEE BREAK	
10.30-12.30	PARALLEL SESSIONS BUILDINGS L/M -2ND FLOOR	
	ROOM A L-226	ROOM B M-228
	INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES I	FOOD SAFETY I
12.30-13.30	LUNCH BREAK MEETING AREA IN FRONT OF ROOM L-226	
13.30-14.30	KEYNOTE SESSION BUILDING L ROOM L-226	
	ROOM A L-226	
	KEYNOTE SPEAKER ASHIM DATA (ONLINE PRESENTATION)	
14.30-15.00	COFFEE BREAK	
15.00-17.30	PARALLEL SESSIONS BUILDINGS L/M -2ND FLOOR	
	ROOM A L-226	ROOM B M-228
	INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES II	FOOD SAFETY II
17.30 –18.30	PARALLEL SESSIONS BUILDINGS L/M -2ND FLOOR	
	ROOM A L-226	ROOM B M-228
	INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES III	FOOD SAFETY III
19.30-23.00	Conference dinner	

WEDNESDAY, 9th SEPTEMBER 2020		
08.30-16.00	REGISTRATION IN FRONT OF ROOM L-226, BUILDING L, 2ND FLOOR	
09.00-10.00	KEYNOTE SESSION BUILDING L ROOM L-226	
	ROOM A L-226	
	KEYNOTE SPEAKER MASAMI T TAKEUCHI (ONLINE PRESENTATION)	
10.00-10.30	COFFEE BREAK	
10.30-12.30	SESSIONS BUILDINGS L/M	
	ROOM A L-226	ROOM B M-228
	CLIMATE CHANGE I	
12.30-13.30	LUNCH BREAK	
13.30-14.30	SESSIONS BUILDINGS L/M	
	ROOM A L-226	ROOM B M-228
	Software Demo	
14.30-16.00	SESSIONS BUILDINGS L/M	
	ROOM A L-226	ROOM B M-228
	CLIMATE CHANGE II	
16.00-16.30	COFFEE BREAK	
16.30-18.00	SESSIONS BUILDINGS L/M	
	ROOM A L-226	ROOM B M-228
	SUSTAINABLE FOOD SYSTEMS	
18.00-18.15	CLOSING SESSION FOODSIM'2020 AND BEST PAPER AWARD ROOM A L-226	
THURSDAY, 10th SEPTEMBER 2020		
09.00-18.00	MEETING ROOM M 210 ITN_PROTECT WORKSHOP	

Registration - Sunday

Sunday, 6th September 2020

16.00 - 17.30

HALLWAY BUILDING L – 2ND Floor

Registration in front of Room L-226

17.30- 18.30

COST VIRTUAL COMMITTEE MEETING M-210 - 2ND FLOOR BUILDING M

16.00 - 18.00

WELCOME DRINK IN MEETING SPACE IN FRONT OF ROOM L-226, 2ND FLOOR BUILDING L

Monday, 7th September 2020

REGISTRATION

08.00 - 17.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

09.00 – 09.30

MAIN ROOM L 226 BUILDING L – 09.00-09.30 **WELCOME**
WELCOME ADDRESS

Introduction to FOODSIM'2020 and SCIFI-IT'2020

Jan F.M. Van Impe, Katholieke Universiteit Leuven, Campus Ghent, Belgium
FOODSIM'2020, General Conference Chair

09.30 – 10.30

ROOM A – L 226 – 09.30-10.30 **KEYNOTE**
KEYNOTE ADDRESS

KEY_03_ONL
Conventional and Innovative Processing Techniques towards better Process Design
Ferruh Erdogdu, Ankara University, Department of Food Engineering, Golbasi-Ankara, Turkey

10.30 - 11.00
COFFEE BREAK

Monday, 7th September 2020

11.00 - 12.30

ROOM A – L-226 - 11.00-12.30 PSE
FOOD PROCESS SYSTEMS ENGINEERING I - METHODOLOGY

FOOD_PROC_SYS_07
Cultivation and Monitoring of a Gut Microbiota Model System
Theodora Akritidou, Cindy Smet, Simen Akkermans and Jan FM Van Impe, Department of Chemical Engineering, KU Leuven BioTeC - Chemical and Biochemical Process Technology and Control CPMF2, Flemish Cluster Predictive Microbiology in Foods, Ghent, Belgium

FOOD_PROC_SYS_10
Introducing Sexual Selection in Genetic Multi-Objective Optimisation Algorithms
Viviane De Buck, Ihab Hashem, Mihaela Luliana Sbarciog and Jan F.M. Van Impe, BioTeC+, KU Leuven, Ghent, Belgium

FOOD_PROC_SYS_11
Studying the Growth and Substrate Consumption of Pichia Pastoris for the Bioproduction of Recombinant Proteins
Jewel Ann Joseph, Simen Akkermans and Jan F.M. Van Impe, CPMF2, Flemish Cluster Predictive Microbiology in Foods BioTeC+ & OPTEC, Department of Chemical Engineering, KU Leuven, Ghent, Belgium

ROOM B – M-228 - 11.00-12.30 COST
FOODMC I – ENVIRONMENTAL MODELLING AND PEST CONTROL

COST-FOODMC_03_ONL
Environmental Modeling in the Food Supply Chain - Future Perspectives
Ilija Djekic, Faculty of Agriculture, University of Belgrade, Belgrade - Zemun, Serbia, and Jan Van Impe KU Leuven, Department of Chemical Engineering - BioTeC+, Gent, Belgium and Alberto Tonda, INRAE, Thiverval-Grignon, France

Monday, 7th September 2020

COST_FOODMC_02_ONL
"Population Dynamics of the European Corn Borer, Ostrinia Nubilalis, Adults in Slovenian Hop Gardens in 1999-2018"
Magda Rak Cizej, Plant Protection Department, Slovenian Institute of Hop Research and Brewing, Zalec, Slovenia and Pasquale Trematerra, Department of Agricultural, Environmental and Food Sciences, University of Molise, Campobasso, Italy

COST_FOODMC_05
Forecasting the Distribution of Phosphine and Insect Mortality in Cylindrical Grain Silos with Computational Fluid Dynamics for Precision Fumigation: Model Validation with Field Trials
Paraskevi Agrafioti and Christos G. Athanassiou, Laboratory of Entomology and Agricultural Zoology, Department of Agriculture, Crop Production and Rural Environment, University of Thessaly, Volos, Magnesia, Greece, and Efstathios Kaloudis and Sotiris Bantas, Centaur Analytics, Inc., Ventura, CA, USA and Vasilis Sotiroudas, Agrospecom, Thessaloniki, Greece

COST_FOODMC_04_ONL
Durable Pasta Packaging with Bio-Based Barrier to prevent Insect Infestation
Urška Vrabic Brodnjak and Jon Jordana, University of Ljubljana, Faculty of Natural Sciences and Engineering, Department of Textiles, Graphic Arts and Design, Ljubljana, Slovenia and Pasquale Trematerra, University of Molise, Department of Agricultural, Environmental and Food Sciences, Campobasso, Italy

12.30 - 13.30
LUNCH BREAK MEETING AREA IN FRONT OF ROOM L-226

13.30 - 15.30

ROOM A – L 226 - 13.30-15.30 PSE
FOOD PROCESS SYSTEMS ENGINEERING II – SOLIDS AND LIQUIDS

FOOD_PROC_SYS_01
Modelling Drying of Food Products under Large Deformation: A Simple Realistic Approach
Bianca Cristine Marques and Carmen Cecilia Tadini, University of São Paulo, Escola politécnica, Chemical Engineering Department, and FoRC/NAPAN Food Research Center, São Paulo, SP, Brazil and Artemio Plana-Fattori and Denis Flick, Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Massy, France

Monday, 7th September 2020

FOOD_PROC_SYS_04
Mathematical Modelling of the Rehydration Process of Dried Broccoli (Brassica oleracea L. var. Italica) Stems
Irem Erdem, Department of Food Engineering, Afyon Kocatepe University, Afyonkarahisar, Turkey and Cristina L.M.Silva, Universidade Católica Portuguesa, CBQF, Escola Superior de Biotecnologia, Porto, Portugal

FOOD_PROC_SYS_05
3D Simulation of Oxidation Reactions in Real Deep Fryer: Interactions with Anisothermal Oil Flow and Design
Maxime Touffet, Paul Smith and Joël Wallecan, Cargill R&D Centre Europe, Vilvoorde, Belgium and Mohammed Hatem Allouche, UMR 6303 CNRS-Université de Bourgogne Franche-Comté, Dijon, and Olivier Vitrac, UMR 1145 Food Processing and Engineering, INRAE, AgroParisTech, Université Paris-Saclay, Massy, France

FOOD_PROC_SYS_08
Observer-Based Predictive Control of a Continuous Co-Fermentation Process for Ethanol Production
Mihaela Iuliana Sbarciog, Satyajeet Bhonsale and Jan F.M. Van Impe, BioTeC+, Department of Chemical Engineering, KU Leuven, Ghent, Belgium

FOOD_PROC_SYS_09
Multiobjective Optimal Control of Beer Fermentation Process using Pomodoro
Satyajeet Bhonsale, Mihaela Iuliana Sbarciog and Jan F.M. Van Impe, BioTeC+ & OPTEC, Department of Chemical Engineering, KU Leuven CPMF2, Flemish Cluster Predictive Microbiology in Foods, Ghent, Belgium

ROOM B – M 228 - 13.30-15.30 COST
FOODMC II – FOOD PRODUCTION AND BUSINESS

COST_FOODMC_06_ONL
Modelling Food Business in the Context of Agriculture 4.0
Eugen Pop, IPA S.A, R&D Institute for Automation, Bucharest and Alexandina Sirbu, "Constantin Brancoveanu" University, Ramnicu Valcea, and Mihnea Alexandru Moisescu and Simona Iuliana Caramihai, Automatics and Industrial Informatics Department and Ioan Stefan Sacala and Ioan Dumitrache, Automatic Control and Systems Engineering Department, Bucharest, Romania

COST_FOODMC_11_ONL
Visualizing FoodMC Network, Graph Database and a Visualization Web Tool
Kamal Kansoua, INRAE, BIA, Nantes and Christophe Fernandez, INRAE, I2M,Université de Bordeaux, CNRS, Bordeaux INP, Arts et Métiers Paris tech, Talence, France

Monday, 7th September 2020

COST_FOODMC_14
Monitoring Honey Bees using a Sensor Network
Andrzej Sobecki, Julian Szymanski and Tymoteusz Cejrowski, Faculty of Electronics, Telecommunications and Informatics, Department of Computer Architecture, Gdansk University of Technology, Gdansk, Poland

COST_FOODMC_10_ONL
Assessment of Quality Management System in Beverage Industry based on Fuzzy Modelling
Mirza Uzunovic, Aleksandra Nikolic, Dusanka Boskovic

FOOD_MC_15_ONL
A Study on Reverse Logistics within Agri-Food Supply Chains
Maria Varadinov and João Miranda, Instituto Politécnico de Portalegre, and C3i - Coordenação Interdisciplinar para a Investigação e a Inovação and CERENA - Centro de Recursos Naturais e Ambiente, Instituto Superior Técnico, Universidade de Lisboa, IST, Lisboa, Portugal

FOOD_MC_15_ONL
Computational Complexity Studies on the Robust Design and Scheduling of Chemical Batch Processes
João Miranda, Instituto Politécnico de Portalegre, Portalegre, Portugal, CERENA - Centro de Recursos Naturais e Ambiente, Instituto Superior Técnico, Universidade de Lisboa, IST, Lisboa, Portugal

FOOD_MC_17_ONL
Modeling of Consumer and Functional Properties of Pastry based on Natural Ingredients
Kateryna Iorgachova, Olga Makarova, Kateryna Khvostenko, Department of Bread, Confectionary, Pasta and Food Concentrates Technologies, Odessa National Academy of Food Technologies, Odessa, Ukraine

15.30 - 16.00
COFFEE BREAK

16.00 - 18.00

ROOM A – L 226 - 16.00-18.00 **MULTI-SCALE**
MULTI-SCALE MODELLING METHODS

Monday, 7th September 2020

FOOD_MULTI_MOD_01_ONL
Computational Simulation of Steak Pan Cooking
Jara Ma Moya, Jose Angel Bernad and Silvia Lorente-Bailo, Universidad de Zaragoza, Zaragoza. Spain

FOOD_MULTI_MOD_02_ONL
Transient DEM Simulation of Starch Granule Suspension undergoing Thermal Treatment
Arnesh Palanisamy, Artemio Plana-Fattori, Paul Menut, Marco Ramaioli and Denis Flick, Université Paris Saclay, INRAE, AgroParisTech, UMR SayFood, Massy, France

FOOD_MULTI_MOD_06
Agent-Based Modeling of Crop Irrigation
Jorge Lopez-Jimenez, Laurent Dewasme and A. Vande Wouwer, Automatic Control Laboratory, University of Mons, Mons, Belgium, and Nicanor Quijano, Ingeniera Electrica y Electronica Department, Universidad de los Andes, Colombia

FOOD_MULTI_MOD_04
Regulation of Aggression in Bacterial Warfare
Ihab Hashem, Viviane De Buck, Mihaela Iuliana Sbarciog and Jan F.M. Van Impe, BioTeC+ & OPTEC, Department of Chemical Engineering, KU Leuven CPMF2, Flemish Cluster Predictive Microbiology in Foods, Ghent, Belgium

ROOM B – M 228 - 16.00-18.00 COST
FOODMC III – FOOD PRODUCTION OPTIMIZATION

COST_FOOD_MC_07_ONL
Modeling of Supercritical CO2 Extraction Processes for the Selection of Productive Strategies
J. Bon, L. Torró, N. Sanjuan and J. Benedito, Food Technology Department, Universitat Politècnica de València, and M.García, AINIA Research Center, Valencia, Spain

COST_FOODMC_08_ONL
Optimization of the Pasteurization Process of Andalusian Gazpacho: Simulation of the Food Temperature Evolution inside the Plate Heat Exchanger
J. Bon, D. Fita, M.P. Villalba, N. Sanjuan and J. Benedito, Food Technology Department, Universitat Politècnica de València, and M.García, AINIA Research Center, Valencia, Spain

Monday, 7th September 2020

COST_FOODMC_09_ONL
Hyperspectral Data Analysis for Mould Detection in Cheeselets
Jessica Farrugia, Kenneth Camilleri and Owen Falzon, Centre for Biomedical Cybernetics and Sholeem Griffin, Vasilis Valdramidis, Department of Food Sciences and Nutrition, Faculty of Health Sciences, University of Malta, Msida, Malta

COST_FOODMC_18_ONL
Investigation of Rheological Properties of Different Gluten Free Cake Batter Formulations by Using LAOS Method
Esra Özyigit, Ismail Eren, Seher Kumcuoglu, Sebnem Tavman, Turkey

COST_FOODMC_19_ONL
ANOVA and Multidimensional Statistical Methods in Assignment of Diet Supplementation on Quails Egg Quality
Malgorzata Korzeniowska, Department of Functional Food Products Development and Agnieszka Kita Department of Food Storage and Technology, Wroclaw University of Environmental and Life Sciences, Wroclaw, Poland

18.30 - 20.00
SOCIAL EVENT – MORE INFO AT THE CONFERENCE

Tuesday, 8th September 2020

REGISTRATION

08.30 - 17.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

09.00 - 10.00

ROOM A – L 226 – 09.00-10.00 **KEYNOTE**
KEYNOTE ADDRESS

KEY_02_ONL
The role of Stochastic Models in controlling Epidemics in Food-Production Systems
Gavin Gibson, Heriot-Watt University, Edinburgh, Scotland, United Kingdom

10.00 - 10.30
COFFEE BREAK

10.30 - 12.30

ROOM A – L226 - 10.30-12.30 **INNOV**
INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES I - SOLIDS

FOOD_INNOV_01
Stress Concentration in a Dough Gas Cell Wall
Kossigan B. Dedey, Tiphaine Lucas and David Grenier, Université Rennes 1, INRAe, UR OPAALE, and Université européenne de Bretagne, Rennes, France

Tuesday, 8th September 2020

FOOD_INNOV_04
Fast Growth of Eyes in Semi-Hard Cheese: Optimization of a Two-Steps Process using Numerical Simulations
Antoine Lejeune, Yves Diascorn, Tiphaine Lucas, David Grenier, IRSTEA, UR TERE, Rennes, France

FOOD_INNOV_12
Analysis of High-Frequency Atmospheric Plasma for Growth of Mung Bean in a Closed System at Extreme Conditions
Dmytro Kozak, Estefanía García Rodríguez, Renald Blundell, Vladimir S Tsepelev, Simen Akkermans, Jan F.M. Van Impe, Vasilis Valdramidis, Ruben Gatt, Chemical & Biochemical Process Technology & Control (BioTec+), Department of Chemical Engineering, KU Leuven, Belgium; and Metamaterials Unit, Faculty of Science, University of Malta, Msida, Malta; and Research Center for Metallic Liquids Physics,Ural Federal University (UrFU), Ekaterinburg, Russia; and Department of Food Sciences and Nutrition, Faculty of Health Sciences; and Department of Physiology and Biochemistry, Faculty of Medicine and Surgery, and Centre for Molecular Medicine and Biobanking, University of Malta, Msida, Malta

ROOM B – M228 - 10.30-12.30 FOOD SAFETY
FOOD SAFETY I – MICROBIAL DETECTION

FOOD_SAFE_07
Non-Culturable Salmonella Enterica Ser. Typhimurium in Foods in Simulated Gastric and Enteric Fluid by Flow Cytometry
Anthimia Batrinou, Efstathia Tsakali, Dimitra Houhoula and Dimitrios Timpis, Department of Food Science and Technology, University of West Attica, Egaleo and Spiridon Konteles, Regional Division of Attica, EFET Hellenic Food Authority, Athens, Greece

FOOD_SAFE_09
Detection of Brucella spp. in Milk and Blood Samples of Ruminants Animals by PCR
Ioannis Dimou, Ekaterini Samioti, Dionisis Antonopoulos, Anthimia Batrinou, Spiridon Konteles, Valentini Stefanou, Spiridon Papatheodorou, Efstathia Tsakali and Dimitra Houhoula, Department of Food Science and Technology, University of West Attica, Egaleo, and Dimitrios Vourvidis, and Anna Kyrma, Laboratory of Brucellosis and Bacterial Disease Serology, Department of Diagnostic Pathology, Anatomy, Histology and Microbiology, Directorate of Athens Veterinary Center, Ministry of Rural Development and Food, Agia Paraskevi, Athens, Greece

Tuesday, 8th September 2020

12.30 - 13.30
LUNCH BREAK

13.30 - 14.30

ROOM A – L 226 – 13.30-14.30 **KEYNOTE**
KEYNOTE ADDRESS

KEY_01_ONL
Food Process Simulation: Developing Community Resources for Manufacturing, Education and Research
Ashim Datta, Cornell University, College of Agriculture and Life Sciences, Ithaca, NY, USA

14.30 - 15.00
COFFEE BREAK

15.00 - 17.00

ROOM A – L226 - 15.00-17.30 **INNOV**
INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES II - LIQUIDS

FOOD_INNOV_10
Temperature Evolution inside Liquid Foods of Different Viscosity during Reciprocal Agitated Processing in the Shaka Retort
Davy Verheyen and Jan F. Van Impe, KU Leuven, Dept. of Chemical Engineering, BioTeC+ & OPTEC & CPMF2, Ghent, Belgium and Ozan Altin and Ferruh Erdogdu, Dept. of Food Engineering, Ankara University, Golbasi-Ankara, Turkey and Fabrizio Sarghini, University of Naples Federico II, Dept of Agricultural Sciences, Naples, Italy Dagbjørn Skipnes and Torstein Skára, Nofima, Stavanger, Norway

FOOD_INNOV_02_ONL
Microwave Pasteurization of Beer: A Computational Study with Experimental Validation
Ozan Karatas, Huseyin Topcam and Ferruh Erdogdu, Department of Food Engineering, Ankara University, Ankara, Turkey

Tuesday, 8th September 2020

FOOD_INNOV_07_ONL
In Vitro Fermentation Kinetics of an Antarctic Yeast and Suitability for Beer Production
Juan Manuel Cevallos-Cevallos, Christian Guarco and Andrea Morales, ESPOL, CIBE, Campus Gustavo Galindo, Guayaquil, Ecuador

FOOD_INNOV_14_ONL
Cold Plasma Treatment as a Processing Technology to modify Peanut Oil
Ximena V Yepez and Haci Baykara, Facultad de Facultad de Ingenieria, Mecanica y Ciencias de la Produccion, ESPOL, Guayaquil, Ecuador and Sarah Cady, Chemical Instrumentation Facility, Iowa State University, Ames, IA, USA and Kevin M. Keener, College of Engin. & Physical Sci., Univ. of Guelph, Guelph, Canada

ROOM B – M228 - 15.00-17.30 FOOD SAFETY
FOOD SAFETY II – ENVIRONMENTAL RISK ASSESSMENT I

FOOD_RISK_01_ONL
A Quantitative Risk Assessment of E. coli O157:H7 on Ready to Eat Foods following the Application of Biomaterials on Land
Rajat Nag and Enda Cummins, UCD School of Biosystems and Food Engineering and Annetta Zintl, Bryan K Markey and Paul Whyte, UCD School of Veterinary Medicine, Belfield, Dublin, and Vincent O'Flaherty, National University of Ireland Galway, School of Natural Sciences, Galway, and Declan Bolton, Teagasc, Ashtown Food Research Centre, Ashtown, Dublin, and Owen Fenton and Karl G. Richards Teagasc, Environment Research Centre, Johnstown Castle, County, Wexford, Ireland

FOOD_SAFE_01
Microbial Deterioration of Lamb Meat of Portuguese Origin as affected by Its Intrinsic Properties
Vasco A. P. Cadavez, Ursula Gonzales-Barron, Diogo Félix-Oliveira, Sara Coelho-Fernandes and Gisela Santos-Rodrigues, Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Bragança, Portugal and José M. Lorenzo and Roberto Bermúdez Piedra, Fundación Centro Tecnolóxico da Carne, Parque Tecnolóxico de Galicia, San Cibrao das Vióas, Spain

FOOD_SAFE_02
Meta-Regression Models describing The Effects of Added Lactic Acid Bacteria on Pathogen Inactivation in Milk and Cheese
Beatriz Nunes Silva and José António Teixeira, Centre of Biological Engineering (CEB), Univ. of Minho, Braga and Ursula Gonzales-Barron and Vasco Cadavez, Centro de Investigação da Montanha (CIMO), IPB, Bragança, Portugal

Tuesday, 8th September 2020

17.30 - 18.30

ROOM A – L226 – 17.30-18.30 INNOV
INNOVATIVE FOOD PRODUCTION AND PROCESSING TECHNOLOGIES III – DRYING TECHNIQUES

FOOD_INNOV_03
Temperature Uniformity during Microwave Thawing: A Computational Study for Geometry and Rotation Effects
Ozan Altin, Huseyin Topcam, Ozan Karatas and Ferruh Erdogdu, Department of Food Engineering, Ankara University, Golbasi-Ankara, Turkey and Francesco Marra, Dipartimento di Ingegneria Industriale, Universita degli studi di Salerno, Salerno, Italy

FOOD_INNOV_05
Data Acquisition for Modeling Convective Drying of Yacón (Smallanthus sonchifolius) Slices
Bianca Cristine Marques and Carmen Cecilia Tadini, University of São Paulo, Escola Politécnica, and FoRC/NAPAN Food Research Center, SP, Brazil and Artemio Plana-Fattori, Université Paris-Saclay, INRAE, AgroParisTech, UMR SayFood, Massy, France

ROOM B – M228 - 17.30-18.30 FOOD SAFETY
FOOD SAFETY III - ENVIRONMENTAL RISK ASSESSMENT II

FOOD_SAFE_04
Computational Heat Transfer during Horizontal Rotation Process of Particulate Canned Foods
Ferruh Erdogdu, Department of Food Engineering, Ankara University, Golbasi-Ankara, Turkey and Angela De Vivo and Fabrizio Sarghini, University of Naples Federico II, Department of Agricultural Sciences, Naples, Italy

FOOD_SAFE_06
Impact of LED Light on Pseudomonas Fluorescens and Staphylococcus Epidermidis Biofilms
Valeria Angarano, Cindy Smet, Simen Akkermans, Charlotte Watt and Jan F.M. Van Impe, BioTeC+, Chemical and Biochemical Process Technology and Control Department of Chemical Engineering, KU Leuven, Ghent, Belgium and Andre Chieffi, Procter&Gamble Newcastle, United Kingdom

Tuesday, 8th September 2020

19.30 - 23.00

19.30 - 23.00
CONFERENCE DINNER

Brasserie de Foyer
Sint-Baafsplein 17
9000 Gent
Tel:+ **32.9 234 13 54**
Email: **info@foyerntgent.be**

Website: http://foyerntgent.be

Dinner - Tuesday

Wednesday, 9th September 2020

REGISTRATION

08.30 – 16.00

IN FRONT OF ROOM L226, BUILDING L, 2ND FLOOR

09.00 - 10.00

ROOM A – L 226 – 09.00-10.00 **KEYNOTE**
KEYNOTE ADDRESS

KEY_04_ONL
Risk of underestimating the Power of Communication in the Area of Food Safety
Masami T. Takeuchi, FAO, Rome, Italy

10.00 - 10.30
COFFEE BREAK

10.30 - 12.30

ROOM A – L 226 - 10.30-12.30 **CLIMATE CHANGE**
CLIMATE CHANGE I - THE INFLUENCE OF CLIMATE CHANGE

FOOD_CLIM_ENV_01_ONL
Can Food Consumption Studies help in Modelling Climate Change?
Ilija Djekic and Igor Tomasevic, Faculty of Agriculture, University of Belgrade, Belgrade - Zemun, Republic of Serbia

Wednesday, 9th September 2020

ITN_PROTECT_03_ONL
Framework for Decision Support System (DSS) on The Influence of Climate Change on Food Safety
Gopaiah Talari, Cronan McNamara, Enda Cummins, John O'Brien, Creme Global, University College Dublin, Dublin, Ireland

ITN_PROTECT_04
Towards a Climate Change Resilient Industry: Application to Dairy Manufacturing
Rodney J. Feliciano, Géraldine Boué, and Jeanne-Marie Membré, Secalim UMR1014, INRA, ONIRIS, Nantes, and Jean-Cristophe Augustin, Danone Food Safety Center, Palaiseau, France

ITN_PROTECT_05_ONL
Modeling Future Scenarios within the Life Cycle Assessment Framework under Climate Change Conditions: Dairy Sector as a Study Case
Paola Guzmán, Miguel Mauricio-Iglesias and Almudena Hospido, Universidade de Santiago de Compostela, Santiago de Compostela, Spain and Anna Flysjö, Arla Foods, Viby J, Denmark

ITN_PROTECT_06_ONL
Considerations in Modelling Energy Demand in the Dairy Supply Chain
Maria Ioanna Malliaroudaki, Becca Ferrari, Rachel Gommes, Serafim Bakalis, Department of Chemical and Environmental Engineering, University of Nottingham, Nottingham, United Kingdom

12.30 - 13.30
LUNCH BREAK

13.30 - 14.30

ROOM A – L 226 - 13.30-14.30 SOFWARE DEMO
CLIMATE CHANGE - SOFTWARE DEMO

14.30 - 16.00

ROOM A – L 226 - 14.30-16.00 CLIMATE CHANGE
CLIMATE CHANGE II – CLIMATE CHANGE AND MICROBIAL DYNAMICS

Wednesday, 9th September 2020

ITN_PROTECT_08
ITN_PROTECT_ESR#3: Multi-scale Modelling Approaches for Microbial Dynamics in the Context of Climate Change: a Needs Analysis
Lydia Katsini, Simen Akkermans, Satyajeet Bhonsale, Styliani Roufou, Sholeem Griffin, Vasilis Valdramidis and Jan Van Impe, Katholieke Universiteit Leuven, Ghent, Belgium

ITN_PROTECT_07_ONL
Microbial Changes in Dairy Wastewater under Climatic Stress Conditions
Styliani Roufou and Juan Attard, Department of Food Sciences and Nutrition, University of Malta, and Jan Van Impe, Department of Chemical Engineering, BioTec- Chemical & Biochemical Process Technology & Control, Katholieke Universiteit Leuven, Ghent, Belgium and Sholeem Griffin Vasilis P. Valdramidis, Department of Food Sciences and Nutrition; University of Malta, Malta

ITN_PROTECT_01_ONL
Feed-to-Food Chain Framework Model for the Risk Assessment of Mycotoxins
Rhea Sanjiv Chhaya and Enda Cummins, Agriculture and Food Science Centre, University College Dublin, Belfield, Dublin, Ireland

ITN_PROTECT_02_ONL
Development and validation of an Expanded Model of Geobacillus stearothermophilus Growth as a Function of Temperature, pH and Water Activity
Ourania Misiou and Konstantinos Koutsoumanis, DepT of Food Science and Technology, Aristotle University of Thessaloniki, Thessaloniki, Greece

FOOD_CLIM_ENV_03
Moisture Sorption Isotherms of Coriander Leaves and Estimation of Shelf Life of Dried Coriander Leaves (Coriandrum Sativum)
Tchonkouang, R. D. N. Tchonkouang, A. M. B. Arocha and M.M.C.Vieira, Higher Institute of Engineering, University of Algarve, Campus da Penha, Faro, Portugal

FOOD_CLIM_ENV_04
Effect of Temperature and Delayed Packaging on The Shelf Life of late Crop Greek Peaches and Nectarines
Efstathia Tsakali, Melina Aroni, Mavra Marouda, Anastasia Kanellou, John Tsaknis, Dimitra Houhoula, Spiridon Konteles and Dimitrios Timpis, Dept of Food Science and Technology, Univ. of West Attica, Egaleo, Athens, Greece

16.00 – 16.30
COFFEE BREAK

Wednesday, 9th September 2020

16.30 - 18.00

ROOM A – L226 - 16.30-18.00 **SUSTAIN**
SUSTAINABLE FOOD SYSTEMS

FOOD_ECON_02
Regression Analysis of Ukraine's Grain Production Transformation in Context of Climate Change
Viktor Zhukovskyy, Larysa Bachyshyna and Nataliya Zhukovska, Dept of Computer Science and Applied Mathematics and Yelyzaveta Mykhailova, National University of Water and Environmental Engineering, Ukraine

FOOD_CHAIN_01_ONL
A Generic Software to support Collective Decision in Food Chains and in Multi-Stakeholder Situations
Rallou Thomopoulos and Julien Cufi, INRAE (IATE lab) / INRIA (GraphIK lab), Montpellier and Maxime Le Breton, Montertelot, France

FOOD_CHAIN_03
Data Driven Modelling of the Beer Aging. Formation and Release of Beer Staling Aldehydes
Carlos Andre Muñoz, Paula Bustillo Trueba, Barbara Jaskula-Goiris and Jan Van Impe, KU Leuven, Dept., BioTeC+, (M2S), Laboratory of Enzyme, Fermentation and Brewing Technology (EFBT), Ghent, Belgium

FOOD_SUSTAIN_01_ONL
Silage Production from the Residues of Plantain (Musa AAB Simmonds): A Nutritional Analysis through Process Simulation
James A. Gómez and Óscar J. Sánchez, Research Group on Food and Agro-industry, Dept of Engineering, Universidad de Caldas, Manizales, Colombia and José A. Teixeira and Clarisse Nobre, Centre of Biological Engineering, University of Minho, Campus de Gualtar, Braga, Portugal

18.00 - 18.15

ROOM A – L226 - 18.00-18.15
CLOSING SESSION

Closing Session and Best Paper Award

Thursday, 10th September 2020

09.00 - 18.00

ROOM M.210 - 09.00-18.00 **ITN_PROTECT**
ITN_PROTECT WORKSHOP

FOODSIM’2022

FOODSIM’2022

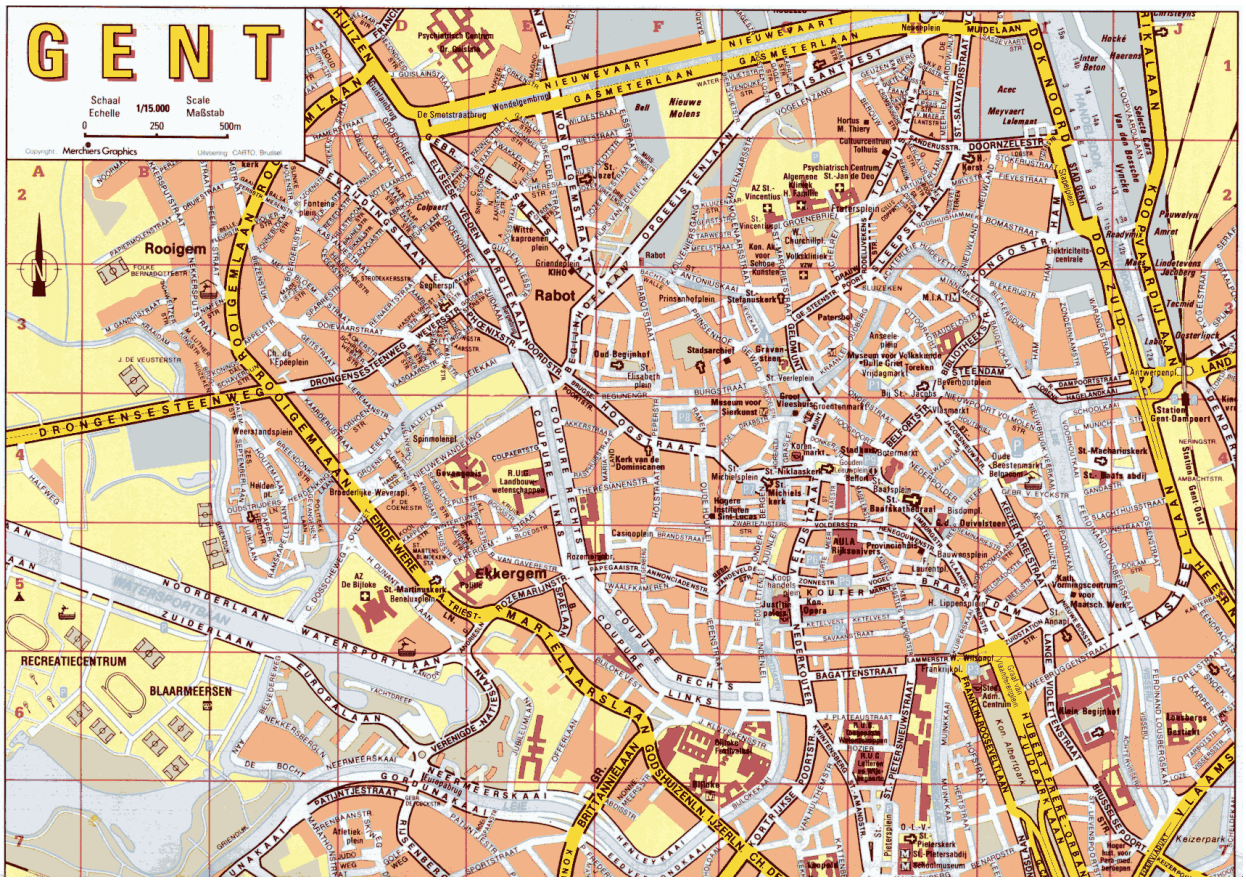
Proposals for workshops, special tracks, exhibitions etc. can be sent in by **December 2020** to Philippe.Geril@eurosis.org & Jan.VanImpe@cit.kuleuven.be

Conference Site Map

Conference Site Map

The conference takes place in rooms L 226 and M 228 in Buildings L&M. The coffee breaks and lunches are in Building L in the meeting space in front of room L226

Conference Site Map



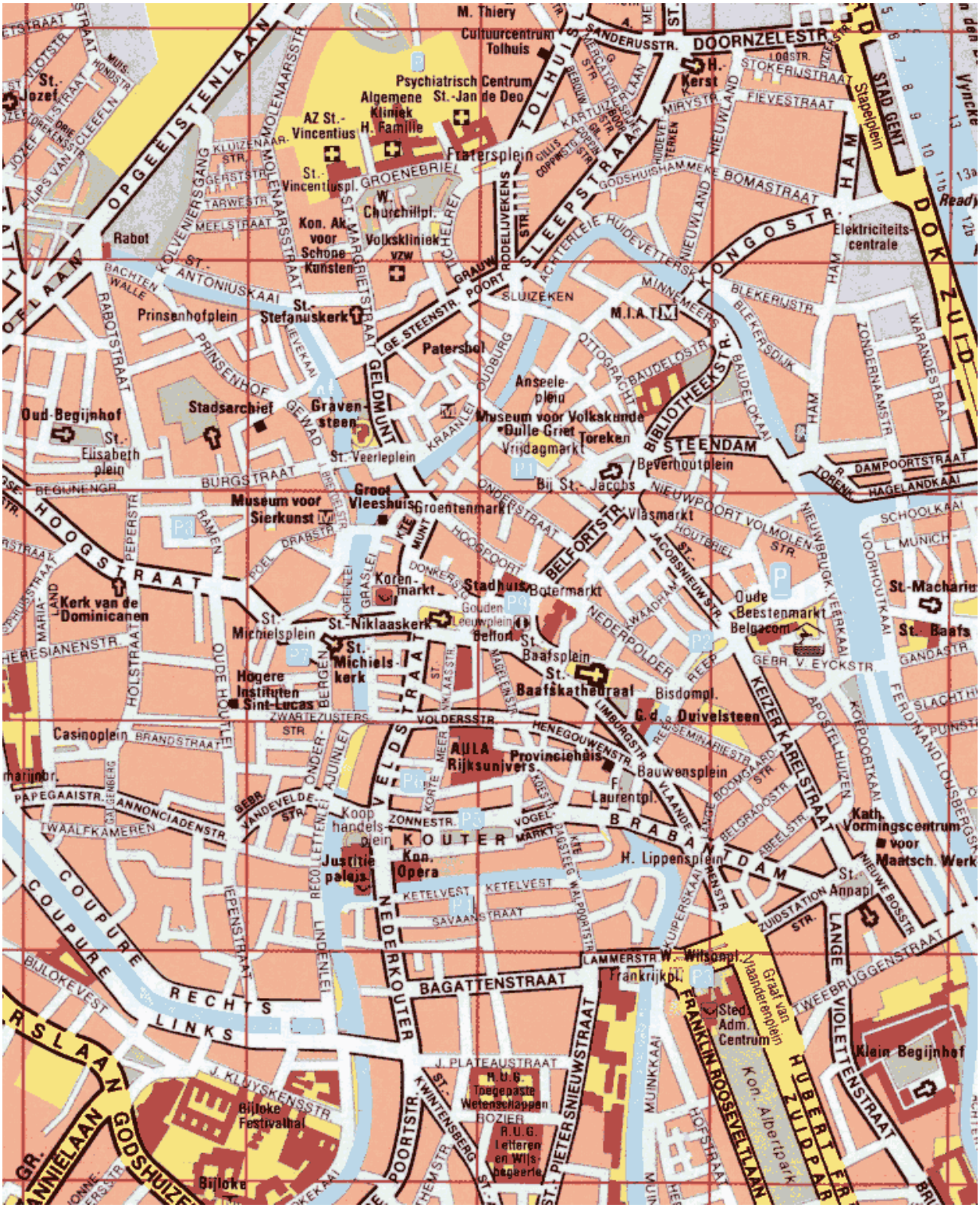
You will find the conference location on this map in quadrant E3 (KIHO/ODISEE)

Conference Site Map

Conference Site Map

Conference Site Map

Conference Dinner site location from left 2 down/3 across


M. Thiery
Cultuurcentrum Tolhuis
Psychiatrisch Centrum
Algemene Kliniek St.-Jan de Deo
AZ St.-Vincentius
H. Familie
Vincentiuspl.
Fraterspl.
GROENEBRIEL
W. Churchillpl.
Kon. Ak. voor Schone Kunsten
Volkskliniek vzw
Rabot
Prinsenhofplein
St.-Stefanuskerk
Patersbol
Oud-Begijnhof
Stadsarchief
Graven-steen
St.-Elisabeth-plein
Museum voor Sierkunst
Groot Vleeshuis
Groentenmarkt
Anseele-plein
Museum voor Volkskunde
Dulle Griet
Vrijdagmarkt
Toreken
Beverhoutplein
Bij St.-Jacobs
Vlasmarkt
Koren-markt
Stadhuis
Botermarkt
Oude Beestenmarkt
Belgacom
Kerk van de Dominicanen
St.-Michielsplein
St.-Niklaaskerk
St.-Michielskerk
St.-Baafsplein
St.-Baafskathedraal
Bisdompl.
Hogere Instituten Sint-Lucas
Casinoplein
AULA
Rijksunivers.
Provinciehuis
Bauwensplein
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KOUTER
Kon. Opera
Justitiepaleis
H. Lippensplein
Kath. Vormingscentrum voor Maatsch. Werk
St.-Annapl.
Frankrijkpl.
W. Wilsonpl.
Sted. Adm. Centrum
Graaf van Vlaanderenplein
Klein Begijnhof
BAGATTENSTRAAT
J. PLATEAUSTRAAT
R.U.G. Toegepaste Wetenschappen
R.U.G. Letteren en Wijsbegeerte
Bijloke Festivaltuin
Bijloke
DOORNZELESTR.
STAD GENT
Stapelplein
DOK ZUID
Elektriciteits-centrale
SLEEPSTRAAT
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NIEUWLAND
BLEKERIJSTR.
BIBLIOTHEEKSTR.
STEENDAM
DAMPOORTSTRAAT
HAGELANDKAAI
NIEUWPOORT
VOLMOLENSTR.
SCHOOLKAAI
VOORHOUTKAAI
St.-Macharius
St.-Baafs
GANDASTR.
GEBR. V. EYCKSTR.
KEIZER KAREL STRAAT
BRABANTDAM
Duivelsteen
HOOGSTRAAT
BELFORTSTR.
NEDERPOLDER
VOLDERSTR.
HENEGOUWENSTR.
LIMBURGSTR.
BAGATTENSTRAAT
NEDERKOUTER
COUPURE RECHTS
COUPURE LINKS
LANGE VIOLETTENSTRAAT
TWEEBRUGGENSTRAAT
FRANKLIN ROOSEVELTLAAN
HUBERT FR. ZUIDPARK
Kon. Albertpark
MUINKKAAI
ST.-PIETERSNIEUWSTRAAT
GODSHUIZENLAAN
POORTSTR.
KETELVEST
SAVAANSTRAAT
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VOGELMARKT
ZWARTEZUSTERS STR.
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ANNONCIADENSTR.
HOLSTRAAT
PEPERSTR.
BURGSTRAAT
BEGIJNENGR.
RABOTSTRAAT
PRINSENHOFSTR.
GELDMUNT
LGE. STEENSTR.
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BAUDELOKAAI
BAUDELOSTR.
KRAANLEI
ONDERSTRAAT
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JACOBSNIEUWSTR.
HOUTBRIEL
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MUNT
GRASLEI
DONKERSTR.
DRAADSTR.
POEL
RAMEN
GEWAD
KOLVENIERSGANG
MOLENAARSSTRAAT
MEELSTRAAT
TARWESTR.
GERSTSTR.
ST. ANTONIUSKAAI
BACHTEN WALLE
LIEVEKAAI
ST. MARGRIETSTRAAT
VISCHERIJ
GRAUWPOORT
RODELIJVEKENSTR.
GILLIS COPPENSTR.
KARTUIZERSPLEIN
MERCATORPLEIN
SANDERUSSTR.
LOOSTR.
MIRYSTR.
GODSHUISHAMMEKE
ACHTERLEIE
HUIDEVETTERSKAAI
HUIDEVETTERS
MINNEMEERS
ST.-JOZEF
MUIS-HONDSTR.
DRIE COLEEFLN
FILIPS VAN
OPGEEISTENLAAN
MOLENAARSSTR.
KLUIZENAARSSTR.
ST.-VINCENTIUSSTR.
BEGIJNENGR.
HEILIGE GEESTSTR.
HEILIGE GEESTPL.
HEILIGE GEESTKAAI

NOTES

Conference Notes

FOODSIM'2020 At-Conference Registration Form

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

FIRST NAME	LAST NAME	M.I.
COMPANY OR AFFILIATION		
Mailing address (tick one): [ ] HOME [ ] BUSINESS		
STREET		
CITY		
ZIPCODE	COUNTRY	
TELEPHONE	FAX	
E-MAIL		
DATE	SIGNATURE	

1. [ ] EUROSIS member € 615 **Member Number**:_____	€_____
2. [ ] Members of Sponsor or Affiliate Society € 615	€_____
3. [ ] Non-Member Participant € 665	€_____
4. [ ] Student Participant € 515	€_____
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	€_____
6. [ ] Conference Dinner Ticket for Companion € 80 **[] Lunch Ticket** for Companion € 25/day **[ ] Walking Dinner Ticket for Companion** € 50	€_____
7. [ ] Extra Conference Proceedings € 50 **Cash and Carry**	€_____
VAT Number if applicable: _____	
TOTAL AMOUNT DUE	€_____
ADD 21% VAT (Value Added Tax) OBLIGATORY	€_____
TOTAL AMOUNT REMITTED	€_____

[ ] 2) Pay by **CREDIT CARD** and fill in the information below:

Charge my (tick one): [ ]Visa [ ] Euro/Mastercard [ ] American Express

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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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EUROSIS Info