## Contents

Preface ............................................................................................................................ VII
Scientific Programme ..................................................................................................... 1
Author Listing .................................................................................................................. 307

### Keynotes

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

**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

**Non-thermal Food Processing: Modelling of Processes towards Safety, Quality and Sustainability**  
Anet Režek Jambrak, Ilija Djekić and Jan Van Impe .................................................. 19

### Tutorial and Workshop Presentations

**Sustainability in Food Industry: Towards a Unified Multi-Objective Decision Making Framework**  
Philippe Nimmegeers, Satyajeet Bhonsale, Carlos André Muñoz López, Ihab Hashem and Jan Van Impe .............................................................................................................25

**Application of Dynamic Optimization for Food Systems using Pomodoro: A Tutorial**  
Satyajeet Bhonsale, Dries Telen, Philippe Nimmegeers and Jan Van Impe .. .......29

**E-CAM: a European Infrastructure for Advanced Simulation Software Development, Training and Industry Collaboration from Food and Pharma to Advanced Materials**  
Donal Mac Kernan ..........................................................................................................33

### Modeling and Simulation in Sustainable Food Systems Engineering

**Position Paper: Needs Analysis and Trends in Sustainable Food Systems within Higher Education**  
Monika Polańska, Paula Bourke, Enda Cummins, Wolfram Schnäckel, Vasilis Valdramidis and Jan Van Impe ........................................................................................................41
CONTENTS

Modelling Multicriteria Argument Networks about reduced Meat Consumption
Nicolas Salliou and Rallou Thomopoulos.................................................................46

Consumer Demand for Sustainable versus Low-Cost Food Products: An Agent-based Modelling Approach
Rallou Thomopoulos and Serafim Bakalis ...............................................................52

Multi-objective Optimization of the Formulation of Barley Bread using Artificial Neural Network and Genetic Algorithm
Predrag Kojić and Milica Pojić.....................................................................................57

Numerical Study of Airflow and Temperature Distribution in a loaded Cold Store
Pierre Coldrey, Jean Moureh, Graciella Alvarez, Denis Leducq, Alain Foster, Mohammed Youbi-Idrissi, Alain Damas and Judith Evans..........60

Modeling and Simulation in Quantitative Risk Assessment

A Quantitative Human Exposure Assessment Model for Antibiotic Resistant Escherichia Coli through Tap Water Consumption
Eithne O´Flaherty, José Luis Balcázar, Carles M. Borrego and Enda Cummins .................................................................71

Modelling the Persistence of Nano Silver through Drinking Water Treatments
David Shevlin and Enda Cummins..............................................................................74

Quantitative Risk Assessment of Antimicrobials in the Feed to Food Chain
Rachel Clarke, Mark G Healy, Owen Fenton and Enda Cummins............................77

Next Generation Microbiological Risk Assessment: Next Generation Sequencing (NGS) for the Determination of Fish Flesh Microbiota
Theofania Tsironi, Vassiliki Nefel Simou, Afrodite Mexi, Lougovois Vladimirov, Koussissis Stamatis and Dimitra Houhoula.................................81

Modeling and Simulation in Food Safety and Spoilage

Kinetic Modelling of Scavenger Reactions: Parameter Estimation for a Gallic Acid Based Oxygen Scavenger
Astrid F. Pant and Matthias Reinelt............................................................................89

Efficient Data Collection for Modelling the Growth Rate as a Function of the Environmental Conditions
Simen Akkermans, Philippe Nimegeers and Jan F. Van Impe.................................95
<table>
<thead>
<tr>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Role of Control Strategies for the Implementation of Food Safety in Hospital and Health Units, as a Tool for HACCP Assistants and Simulators</td>
<td>104</td>
</tr>
<tr>
<td>Modelling of Temperature, Water Activity and Microbial Growth on the Surface of a Pork Leg during Refrigerated Transportation</td>
<td>108</td>
</tr>
<tr>
<td>Quantitative Anti-Fungal Activity Assessment of ZnO Nanoparticles: Towards the Design and Development of Novel Air Filtration Systems</td>
<td>113</td>
</tr>
<tr>
<td>Effect of Food Microstructure on Thermal Inactivation Dynamics of Listeria Monocyto genes</td>
<td>117</td>
</tr>
<tr>
<td>A Simple Method for growing Pseudomonas Fluorescens Biofilms on a Hydrophobic Polystyrene Surface</td>
<td>125</td>
</tr>
<tr>
<td>Stochastic Methods to model Bacterial Growth and Food Safety Risks: Some Perspectives</td>
<td>130</td>
</tr>
<tr>
<td>Growth/No Growth Models of Different Stress adapted Listeria Monocyto genes Strains</td>
<td>135</td>
</tr>
<tr>
<td>Simultaneous Data Scaling and Training of Data Driven Regression Models for Quality Control of Batch Processes</td>
<td>150</td>
</tr>
<tr>
<td>Smart Sensors to assess and to anticipate Fish Quality Evolution</td>
<td>158</td>
</tr>
</tbody>
</table>
Industrial Process design for Microwave Pasteurization of Liquid Foods: a Computational Study
Huseyin Topcam and Ferruh Erdogdu .................................................................166

A Coupled CFD-Heat Transfer Model for In-Package Solid Food Pasteurization
Clarissa Detomi de Albuquerque, Sébastien Curet and Lionel Boillereaux............172

Numerical Modelling of Airflow and Heat Transfer in a Vented Pallet of Cheese
Anh Thu Pham, Jean Moureh and Denis Flick......................................................177

Edible Oil Hydrogenation: Revisited Viscosity Prediction for Accurate Process Simulation
Pierre Albrand, Anne-Marie Billet, Carine Julcour and Vincent Gerbaud............181

Optimal Control of Fructo-Oligosaccharide Production
J. Schorsch, M. Kinnaert, R. Fekih-Salem, L. Dewasme, C.C. Castro
and A. Vande Wouwer ............................................................................................184

Modeling and Simulation in Innovative Food Production and Processing Technologies

Modelling and Validation of Time Temperature History and Enzyme Inactivation in the Continuous Flow Microwave assisted Pasteurization of Apple Juice
Érica S. Siguemoto, Carmen C. Tadini and Jorge A. W. Gut.................................189

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

On the Quantification of the Impact of Natural Antimicrobials on the Growth Kinetics of Listeria in Complex Food Models
Katherine Costello, Madeleine Bussemaker, Eirini Velliou, Jorge Gutierrez-Merino,
Maria Baka and Jan Van Impe ..............................................................................199

Effect of Xhantan 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

Creating, Refining and Validating a Model Describing Spatiotemporal Dynamics in Cheese during Ripening
Thorsten Stefan .......................................................................................................210
Influence of Cold Atmospheric Plasma on the Microbial Dynamics of Salmonella Typhimurium during Storage at Different Temperatures
Cindy Smet, Maria Baka, James Walsh, Vasilis Valdramidis and Jan F.M. Van Impe ............................................................... 214

Influence of Plasma Characteristics on the Efficacy of Cold Atmospheric Plasma (CAP) for Inactivation of Biofilms developed by Listeria Monocytogenes and Salmonella Typhimurium
M. Govaert, C. Smet, M. Baka and J.F.M. Van Impe ............................................................... 221

Modelling Microbiological and Quality Marker Responses to Enhance Cold Plasma Cereal Grain Processing
Dana Ziuzina, Agata Los, Simen Akkermans, Daniela Boehm, Patrick J. Cullen, Jan F.M. Van Impe and Paula Bourke ............................................................... 229

Characterization of Fish Based Model Food Systems for Microwave Heating Modeling
Ferruh Erdogdu, Huseyin Topcam, Ozan Altin, Davy Verheyen, Jan F. Van Impe, Ti Kian Seow, Dagbjørn Skipnes and Torstein Skåra ............................................................... 235

Multi-Scale Modeling Methods

A Semi-Automatic Modelling Approach for the Production and Freeze Drying of Lactic Acid Bacteria
Thomas Chabin, Marc Barnabé, Alberto Tonda, Nadia Boukhelifa, Fernanda Fonseca, Eric Dugat-Bony, Hélène Velly, Evelyne Lutton and Nathalie Méjean Perrot ............................................................... 243

A Generalized NURBS Based Dynamic Metabolic flux Analysis Framework: Deciphering Intracellular Pathway Activation from Extracellular Measurements
Philippe Nimmegeers, Simen Akkermans, Wouter Gijsen, Dries Telen and Jan Van Impe ............................................................... 248

Ghost Competition: On the Reliability of Quorum Sensing as an Information Source for Bacterial Species
Ihab Hashem, Philippe Nimmegeers, Satyajeet Bhonsale, Carlos André Muñoz López and Jan Van Impe ............................................................... 253

Multi-Scale Modelling to explain Wine Fermentation
D. Henriques, R. Minebois, R. Pérez-Torrado, E. Balsa-Canto and A. Querol ............................................................... 259

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

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

Modeling and Simulation in Food Business and Economics

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

Techno-Economic Evaluation of β-Cyclodextrin Production from Cassava Tubers
Nikolaos Vacharakis, Anastasia Louizaki, Chrysi Charalambous, Stylianos Raphaelides and Alexandros Koulouris..........................................................290

Modeling a Brewery: Capacity and Cost Analysis
Alexandros Koulouris, Albert Roussos and Demetri Petrides .....................295

Short Paper

Design and CFD Simulation of a Parabolic Solar Fruit Dryer
Joshua Wanyama, Cyrus Galyaki, John Muyonga, Nicholas Kiggundu and Noble Banadda ..........................................................301