

WORKSHOP

18-20 JULY 2022

Molecular structure of carbohydrates and its effect on techno-functional and nutritional properties

PROGRAMME

July 18th 2022

11:00h-13:00h

SESSION 1: C. BILIADERIS. *Food carbohydrates: Structures, physical properties - function, interactions with other ingredients and food applications.*

14:30h-16:00h

SESSION 1: C. BILIADERIS. *Starch: Chemistry, material properties and functionality.*

July 19th 2022

09:00h-11:00h

SESSION 2: B. HAMAKER. *Carbohydrates and Health. Structure-function approaches for nutritional modification of glycemic carbohydrates.*

11:00h-11:30h

Coffee break

11:30h-13:00h

SESSION 2: B. HAMAKER. *Carbohydrates and Health. Physical treatments for nutritional modification of dietary fibers.*

July 20th 2022

09:00h-10:30h

SESSION 3: A. LAZARIDOU. *Physico-chemical, thermal and nutritional methods of analysis of cereal products and their constituents.*

Registration



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Campus Miguel Delibes
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ORGANIZED BY:

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These sessions will be complemented by practical sessions exclusively for PhD students. Maximum number of places offered for the practical sessions: 10.