



PICKFOOD closing symposium

Organised as a satellite event of the Edible Soft Matter conference 2025 – Rennes, France

Monday, July 7th, 2025

Rennes Beaulieu Digital Center (PNRB) – University of Rennes, France

Programme

8:55-9:00	Welcome, introduction (Matti Knaapila)
9:00-9:15	Invited: Aspiration and buckling of capsules and Pickering droplets (Francoise Brochart Wyart)
9:15-9:30	Lipid oxidation of salad dressing fortified with fish oil-in-water Pickering emulsions (Thang Tran) P.55
9:30-9:45	The effects of electric field on non-aqueous food-grade droplets (Bruno Telli Ceccato) P.03
9:45-10:00	Emulsions stabilised with cellulose microfibrils and potato protein (Ieuan J. Roberts-Harry) P.21
10:00-10:15	Moringa particle-based Pickering emulsion: Formulation of a nutritious food spread (Namrah Azmi) P.37
10:15-10:30	Electric field-induced assembly of clay particles at the water-oil interface (Negar Azizi) P.38
10:30-10:50	Coffee break
10:50-11:05	Do Pickering particles provide protection against iron-catalyzed lipid oxidation in emulsions? (Fathinah Islami Hasyati) P.16
11:05-11:20	Core-shell droplet generation in an on-chip temperature gradient (Rui Liu) P.47
11:20-11:35	FRAP and micropipette aspiration of Pickering emulsions (Sachin Rathod) P.48
11:35-11:50	Understanding the stability of particle or protein stabilized emulsions using on-chip microfluidics (Xuefeng Shen) P.60
11:50-12:30	Exploitation, valorisation strategy (Krassimir Velikov) and round table discussion with delegates of the new Edible Soft Matter ITN (launched in 2025)
12:30	lunch