2022 AOCS Annual Meeting & Expo

Edible Applications Technology Program

As of March 1, 2022. Subject to change.

Contents

General Edible Applications Technology

EDIBLE APPLICATIONS TECHNOLOGY

Chairs: Supratim Ghosh, University of Saskatchewan, Canada; and Filip Van Bockstaele, Ghent University, Belgium

Monday, May 2, 2022 | 9:55 a.m.–Noon EDT (Atlanta, USA; UTC-4)

Tuning plant protein for improved functionality and flavor profile: From field to application. Jiajia Rao*, *North Dakota State University, United States* ***(AOCS Young Scientist Research Award Winner)***

Incorporating heterogeneous stress translation in a fractal structural-mechanical theory of particle-filled colloidal networks. Andrew J. Gravelle*[1], Alejandro G. Marangoni[2], *[1]Food Science and Technology, University of California, Davis, United States; [2]Food Science Department, University of Guelph, Canada*

Attrition of fully hydrogenated soybean oil-coated micronutrient granules during mixing. Kiki Chan*, Gladys Olubowale, Yu-Ling Cheng, Levente Diosady, *Chemical Engineering and Applied Chemistry, University of Toronto, Canada*

The physicochemical and sensory characteristics of yoghurt fortified with encapsulated fish oil/milkfat. Mitra Nosratpour*[1], Yong Wang[2], Jisheng Ma[3], Victoria Haritos[4], Cordelia Selomulya[2], *[1]Chemical Engineering, Monash University/Riverina oils and Bio energy, Australia; [2]School of Chemical Engineering, UNSW, Australia; [3]Monash X-Ray Platform, Monash University, Australia; [4]Chemical Engineering, Monash University, Australia*

Enhancing the quality of fried food and frying oil by adjusting the frying processing. Junmei Liang*, Fuhuan Niu, Lingling Wei, Yuanrong Jiang, *Wilmar Global R&D Center, China (People's Republic)*

Fat Crystallization I—Microstructure and Polymorphic Transition

EDIBLE APPLICATIONS TECHNOLOGY

Chairs: Alejandro Marangoni, University of Guelph, Canada; and Eckhard Floter, Technical University Berlin, Germany

Monday, May 2, 2022 | 1:25–3:30 p.m. EDT (Atlanta, USA; UTC-4)

The Fat Crystallization sessions feature talks concerning cupuassu fat; oil binding capacity and oil loss; examples of x-ray scattering; the filterability of oil slurries; Monte carlo simulations and comparison with x-ray scattering; TAG molecular composition; semi-liquid shortenings; alkyl chains in crystals; and isotropic liquid state of triacylglycerols.

Effects of processing conditions and emulsifiers addition of crystallization kinetics and polymorphism of cupuassu fat and its fractions. Maria Lidia Herrera*[1] **(*Timothy L. Mounts Award Winner*)**, Maria R. Ramos[1], Victor Alonso Garcia Londoño[1], Karina Dafne Martinez[1], Maria Jose Rodríguez Batiller[1], Virginia Borroni[1], Roberto Candal[2]; *[1]Institute of Polymer Technology and Nanotechnology, University of Buenos Aires-CONICET, Argentina; [2]Institute of Research and Environmental Engineering, University of San Martin, Argentina*

Relationship between oil binding capacity, oil loss, and the physical properties of an interesterified palm-based fat—influence of high-intensity ultrasound, cooling rate, and saturation level. Melissa Marsh* **(*Thomas H. Smouse Memorial Fellowship Winner*)**, Silvana Martini, *Utah State University, United States*

Filterability of oil slurries as a function of particle-size distribution. Jeppe Hjorth*, *Product and Technology Development, AAK Denmark AS, Denmark*

Microstructure development in semi-liquid shortenings upon storage. Kato Rondou*, *UGent, Belgium*

Relating polymorphic transition and triglyceride composition. Julia Seilert*, Eckhard Flöter, *Food Process Engineering, Technical University of Berlin, Germany*

Fat Crystallization II—Solid-state Structure

EDIBLE APPLICATIONS TECHNOLOGY

Chairs: Alejandro Marangoni, University of Guelph, Canada; and Eckhard Floter, Technical University Berlin, Germany

Monday, May 2, 2022 | 3:55–6 p.m. EDT (Atlanta, USA; UTC-4)

The Fat Crystallization sessions feature talks concerning cupuassu fat; oil binding capacity and oil loss; examples of x-ray scattering; the filterability of oil slurries; Monte carlo simulations and comparison with x-ray scattering; TAG molecular composition; semi-liquid shortenings; alkyl chains in crystals; and isotropic liquid state of triacylglycerols.

Exploring lipid structure and phases with x-ray scattering. Scott Barton*, *Xenocs Inc., United States*

Isotropic liquid state of triacylglycerols: The starting point of fats and oils crystallization. Daniel Golodnizky*[1], Yulia Shmidov[2], Ronit Bitton[3], Carlos E. S. Bernardes[4], Maya Davidovich-Pinhas[5], *[1]Biotechnology and Food Engineering, Technion Israel Institute of Technology, Israel; [2]Duke University, Israel; [3]Ben-Gurion University of the Negev, Israel; [4]Faculdade de Ciências Universidade de Lisboa, Portugal; [5]Technion Israel Institute of Technology, Israel*

USAXS and SAXS data: Their interpretation and the organization of alkyl chains in crystals. Fernanda Peyronel*[1], David A. Pink[2], Joseph Cooney[3], Silvana Martini[3], *[1]Food Science, University of Guelph, Canada; [2]Physics/Food Science, St. Francis Xavier University/University of Guelph, Canada; [3]Utah State University, United States*

Molecular structures of triacontane, stearic acid and behenyl lignocerate crystals: Monte Carlo simulations and comparison with x-ray scattering. David A. Pink[1], Joseph Cooney*[2], Fernanda Peyronel[3], Silvana Martini[4], *[1]Physics/Food Science, St. Francis Xavier University/University of Guelph, Canada; [2]Department of Nutrition, Dietetics and Food Sciences, Utah State University, United States; [3]Food Science, University of Guelph, Canada; [4]Utah State University, United States*

Novel Edible Application of Food Proteins

EDIBLE APPLICATIONS TECHNOLOGY
Joint session with the Protein and Co-Products Division
Chairs: Pulari Krishnankutty Nair, Danone North America, USA; and Serpil Metin, Cargill Inc, USA
Monday, May 2, 2022 | 3:55–6 p.m. EDT (Atlanta, USA; UTC-4)

The Novel Edible Application of Food Proteins session features the impact of cold plasma on protein structural and functional characteristics; replacing animal fat with faba bean emulsions; physiochemical properties of buckwheat albumin; and the use of pea proteins as emulsifiers in beverages.

Plant protein functionalization: Exploring cold plasma. Pam Ismail*, *Department of Food Science and Nutrition, University of Minnesota, United States*

Physicochemical properties of buckwheat albumin. Rio Ogawa*[1], Kazumi Ninomiya[2], Yusuke Yamaguchi[1], Hitoshi Kumagai[2], Hitomi Kumagai[1], *[1]Bioresource Sciences, Nihon University, Japan; [2]Food Science and Nutrition, Kyoritsu Women's University, Japan*

Utilization of mildly fractionated pea proteins for the development of heat-stable beverage emulsions. Neksha Devaki*, Supratim Ghosh, *University of Saskatchewan, Canada*

Utilization of faba bean protein-stabilized structured emulsions in the replacement of animal fat in beef burgers. Breann Squires[1], Oluwafemi J. Coker[2], Phyllis J. Shand[2], Supratim Ghosh*[1], *[1]University of Saskatchewan, Canada; [2]Department of Food & Bioproduct Sciences, University of Saskatchewan, Canada*

Panel discussion

Implications of Lipids Structuring in Food Applications I

EDIBLE APPLICATIONS TECHNOLOGY
Chairs: Nuria Acevedo, Iowa State University, USA; and Sabine Danthine, University of Liege, Belgium
Tuesday, May 3, 2022 | 7:25–9:30 a.m. EDT (Atlanta, USA; UTC-4)

The Implications of Lipids Structuring in Food Applications sessions highlight fat structuring; replacing semi-solid fats; developing gels from algal oils; candelilla wax, carnauba wax and beeswax emulsions; and wax-based oleogels.

Fat structuring in confectionery applications: Evaluation of raw materials and its impact on processing and functionality. Miguel Bootello*[1], Jeanine Werleman[2], Imro Zand[2], *[1]Bunge Loders Croklaan, Spain; [2]Bunge Loders Croklaan, Netherlands*

Properties of wax-hempseed oil oleogels and their use for margarines. Hong-Sik Hwang*[1], Sanghoon Kim[1], Jill Winkler-Moser[1], Suyong Lee[2], Sean Liu[1], *[1]USDA ARS NCAUR, United States; [2]Sejong University, United States*

Characterization of the mechanical properties, freeze-thaw stability, and oxidative stability of edible, high-lipid rice bran wax-gelatin biphasic gels. Nuria Acevedo[1], Rodrigo Tarté[2], Karin Cho*[3], *[1]Griffith Foods, United States; [2]Meat Science, Iowa State University, United States; [3]Food Science and Human Nutrition, Iowa State University, United States*

Study of microstructure entropy to optimize wax-based oleogel production technology. Varuzhan Sarkisyan*, Roman Sobolev, Yuliya Frolova, Alla Kochetkova, *Federal Research Center of Nutrition, Biotechnology and Food Safety, Russia*

Implications of Lipids Structuring in Food Applications II

EDIBLE APPLICATIONS TECHNOLOGY

Chairs: Nuria Acevedo, Iowa State University, USA; and Sabine Danthine, University of Liege, Belgium

Tuesday, May 3, 2022 | 9:55–Noon EDT (Atlanta, USA; UTC-4)

The Implications of Lipids Structuring in Food Applications sessions highlight fat structuring; replacing semi-solid fats; developing gels from algal oils; candelilla wax, carnauba wax and beeswax emulsions; and wax-based oleogels.

Characterization and comparison of oleogels and emulgels prepared from *Schizochytrium* algal oil using monolaurin and MAG/DAG as gelators. Joseph Hyatt*, Siyu Zhang, Casimir Akoh, *Food Science and Technology, University of Georgia, United States*

Crystallization of wax esters—a prerequisite to understand wax-based oleogels. Henriette Brykczynski*[1], Eckhard Flöter[2], *[1]Technical University Berlin, Germany; [2]Food Process Engineering, Technical University of Berlin, Germany*

Structured water-in-oil emulsions developed with candelilla wax. Jorge F. Toro-Vazquez*[1], Anaid De la Peña-Gil[1], Miriam A. Charó-Alonso[1], David Pérez-Martinez[2], *[1]Food Physicochemistry, UASLP-FCQ, Mexico; [2]UASLP-FCQ, United States*

Carnauba wax and beeswax as structuring agents for surfactant-free water-in-oleogels emulsions. Ivana A. Penagos*[1], Juan S. Murillo Moreno[2], Koen Dewettinck[2], Filip Van Bockstaele[2], *[1]Food Structure & Function Research Group, Ghent University, Belgium; [2]Department of Food Technology, Safety and Health, Ghent University, Belgium*

Phase Transitions and Interfacial Phenomena in Complex Food Systems

EDIBLE APPLICATIONS TECHNOLOGY

Chairs: Andrew Gravelle, University of California, Davis, USA; and Reed Nicholson, Motif FoodWorks, Inc., USA

Tuesday, May 3, 2022 | 1:25–3:30 p.m. EDT (Atlanta, USA; UTC-4)

The Phase Transitions and Interfacial Phenomena in Complex Food Systems session includes the design of bigels; oleofoams for food; diacylglycerol-based SLNs and Pickering W/O emulsions; and oil-in-water bilayer nanoemulsions.

From molecular assemblies to nutritious food products. Maya Davidovich-Pinhas*, *Technion—Israel Institute of Technology, Israel*

Role of interfacial compositions in achieving dispersed phase-induced gelation and controlled digestion of oil-in-water bilayer nanoemulsions. Kunal Kadiya*[1], Supratim Ghosh[2], *[1]Department of Food and Bioproduct Sciences, University of Saskatchewan, Canada*

Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. Yong Wang*, Chaoying Qiu[1], Guoyan Li, *Jinan University, China (People's Republic)*

Edible oleofoams stabilized by fatty acid and fatty alcohol crystalline particles. Anne-Laure Fameau*, *INRAE, France*

Fabrication and characterization of oleofoams composed of the edible oils and tribehenoyl-glycerol: Towards stable and higher air content colloidal system. Kazuki Matsuo*[1], Satoru Ueno[2], *[1]POLA Chemical Industries, Inc., Japan; [2]Hiroshima University, Japan*

Surfactants in Food

EDIBLE APPLICATIONS TECHNOLOGY
Joint session with the Surfactants and Detergents Division
Chairs: Pulari Krishnankutty Nair, Danone North America, USA; and Kaustuv Bhattacharya, IFF, Denmark
Tuesday, May 3, 2022 | 3:55–6 p.m. EDT (Atlanta, USA; UTC-4)

The Surfactants in Food session includes research on the transport of lipid oxidation intermediates; food-grade lecithin microemulsions for oil extraction; local distribution of limonene in phospholipid vesicles; and understanding the reactivity of sucralose versus sucrose using lipase catalyzed trans-esterification.

Local distribution of limonene in phospholipid vesicles. Ann-Dorie Webley*[1], Stephanie Dungan[1], Susan Ebeler[3], *[1]Food Science and Technology, University of California Davis, United States; [3]Viticulture and Enology, University of California Davis, United States*

Transport of lipid oxidation intermediates and its impact on the lipid oxidation rate in a model food emulsion. Sten ten Klooster*[1] **(*Edible Applications Technology Division Student Award*)**, Karin Schroën[1], Claire Berton-Carabin[2], *[1]Food Process Engineering, Wageningen University, Netherlands, [2]INRAE Nantes, France*

Extraction of clove oil via solvent-enhanced capillary displacement. Carol Tan*, Edgar Acosta *Chemical Engineering and Applied Chemistry, University of Toronto, Canada*

Sucralose hydrogels: Peering into the reactivity of sucralose versus sucrose using lipase catalyzed trans-esterification. George John*[1], Malick Samateh[1], Siddharth Marwaha[2], Jose James[2], Vikas Nanda[2], *[1]Chemistry and Biochemistry, City College of New York (CUNY), United States; [2]Biochemistry, Rutgers University, United States*

Panel discussion

Interactions Between Lipids and Other Ingredients in Plant-based Products

EDIBLE APPLICATIONS TECHNOLOGY
Chairs: Karel Hrncirik, Upfield, Netherlands; and Zong Meng, Jiangnan University, China
Wednesday, May 4, 2022 | 7:25–9:30 a.m. EDT (Atlanta, USA; UTC-4)

This session covers oil structuring to replace trans and saturated fats; detecting thiol moieties; healthy alternatives to solid fats; and crosslinking gelatin with tannic acid.

Polysaccharide microgel particles-dominated Pickering emulsion gels for oil structuring: Formation, interfacial layer construction, and physical properties. Zong Meng*, Qinbo Jiang, *School of Food Science and Technology, Jiangnan University, China (People's Republic)*

Development and characterization of a novel, edible oleocolloid made of rice bran wax oleogel and sodium alginate-kappa-carrageenan hydrogel. Julia Nutter*[1], Xiaolei Shi[1], Nuria Acevedo[2], *[1]Food Science and Human Nutrition, Iowa State University, United States; [2]Griffith Foods, United States*

Spontaneous aggregation of glutathione in aqueous solutions and the use of Ellman's procedure to detect thiol moieties. Shajahan G. Razul*[1], Gurpreet Matharoo[2], Iris Joye[3], Wei Cao[3], Erzsebet Szabo[4], David A. Pink[5], *[1]Chemistry, St. Francis Xavier University, Canada; [2]ACENET/Physics Dept., Compute Canada/ACENET, Canada; [3]Food Science, University of Guelph, Canada; [4]Physics, St. Francis Xavier University, Canada; [5]Physics/Food Science, St. Francis Xavier University/University of Guelph, Canada*

Effect of crosslinking gelatin with tannic acid on the mechanical and thermal properties of gelatin—beeswax biphasic gel. Ariana Saffold*[1], Nuria Acevedo[2], *[1]Food Science and Human Nutrition, Iowa State University, United States; [2]Griffith Foods, United States*

Panel discussion

Edible Applications Technology Poster Session

Chair: Supratim Ghosh, University of Saskatchewan, Canada

Effect of the Fat Content of Cream on the Physical Properties of Butter. Annalisa Jones*, Silvana Martini, *Utah State University, United States*

Plant-based adipose tissue developed using advanced emulsion technology: Comparison of soy-based high internal phase emulsions with beef adipose tissue. Xiaoyan Hu*, David J. McClements, *Food Science, University of Massachusetts Amherst, United States*

Monoglyceride type and concentration affect the rheological and structural properties of Pickering stabilized oleofoams. Matteo Grossi*, Bingcan Chen, *Plant Science, North Dakota State University, United States*

Destabilization of particle-stabilized emulsions with non-ionic surfactants. Malek El-Aooiti*[1], Auke de Vries[2], Dérick Rousseau[1], *[1]Chemistry and Biology, Ryerson University, Canada; [2]Ryerson University, Canada,*

Animal fat replacement with faba bean protein-stabilized oil-in-water emulsion gels in hybrid bologna formulations. Fatemeh Keivaninahr[1], Oluwafemi J. Coker*[1], Phyllis J. Shand[1], Supratim Ghosh[2], *[1]Department of Food and Bioproduct Sciences, University of Saskatchewan, Canada [2]University of Saskatchewan, Canada*

Microstructure controlling on the printability of high oil paste formulated with nanoporous starch aerogels (NSAs). Lingyi Liu* (***Honored Student Award Winner; Manuchehr Eijadi Award Winner***), Ozan Ciftci, *Food Science and Technology, University of Nebraska–Lincoln, United States*

Improving the consistency of high internal phase water-in-oil emulsions stabilized by fat crystals

Natalia Mello*[1], Dérick Rousseau[2], *[1]Ryerson University, Canada; [2]Department of Chemistry and Biology, Ryerson University, Canada*

Does cannabidiol affect the physical properties of anhydrous milk fat and palm kernel oil? Joseph Cooney*[1], Silvana Martini[2], *[1]Department of Nutrition, Dietetics and Food Sciences, Utah State University, United States; [2]Utah State University, United States*

Physical properties of beeswax-based oleogel-emulsion as a delivery system of probiotics. Rycal Blount*, *North Carolina A&T State University, United States*

Consumers' perceptions and associations on plant-based cheese analogue in Malaysia. Amelia Najwa Ahmad Hairi*[1], Ungku Fatimah Ungku Zainal Abidin[2], Maimunah Sanny[2], Nur Qistina Aznor Shahril[2], *[1]Oils and Fats, Sime Darby Plantation Research Sdn Bhd, Malaysia; [2]Universiti Putra Malaysia, Malaysia*

Cocoa butter crystallization and fat bloom formation in the presence of rice bran wax. Pawitchaya Podchong*[1], Sopark Sonwai[2], Dérick Rousseau[3], *[1]Department of Food Science and Technology, Faculty of Agricultural Technology and Agro-Industry, Rajamangala University of Technology Suvarnabhumi, Thailand; [2]Department of Food Technology, Faculty of Engineering and Industrial Technology, Silpakorn University, Thailand;[3]Department of Chemistry and Biology, Ryerson University, Canada*

Effect of cannabidiol on crystallization behavior and physical properties of cocoa butter and palm oil. Isaac Hilton*[1], Joseph Cooney[2], Silvana Martini[1], *[1]Utah State University, United States; [2]Department of Nutrition, Dietetics and Food Sciences, Utah State University, United States*

African butter seed fat: A potential substitute for cocoa butter. Sandaru Jayathissa*[1], Buddhika Silva[2], Shiromi De Silva[3], Renuka Jayatissa[2], Terrence Madhujith[1], *[1]Food Science and Technology, University of Peradeniya, Sri Lanka; [2]Department of Nutrition, Medical Research Institution, Sri Lanka; [3]Department of Electron microscopy, Medical Research Institute, Sri Lanka*

Temperature-dependent phase behaviour of blends of SSS (tristearin) and SSO (1,2-distearoyl-3-oleoyl-rac-glycerol). Khakhanang Wijarnprecha*[1], Ryan West[2], Dérick Rousseau[3], *[1]Ryerson University, Canada; [2]Mondelez International, United States; [3]Department of Chemistry and Biology, Ryerson University, Canada*

Temperature-dependent microstructure and rheology of fat in adipose tissue in pork, beef and lamb. Khakhanang Wijarnprecha*[1], Philipp Fuhrmann[2], Christopher Gregson[3], Matt Sillick[3], Sopark Sonwai[4], Dérick Rousseau[2], *[1]Ryerson University, Canada; [2]Department of Chemistry and Biology, Ryerson University, Canada; [3]Paragon Pure Inc, United States; [4]Silpakorn University, Thailand*

Inclusion complexes between amylose and long-chain dicarboxylic acids prepared by jet cooking: Characterization and thermal properties. James Kenar*[1], David Compton[2], Steve Peterson[3], Frederick Felker[1], *[1]Functional Food Research, USDA ARS MWA NCAUR, United States; [2]Renewable Products Technology, USDA ARS MWA NCAUR, United States; [3]Plant Polymer Research, USDA ARS MWA NCAUR, United States*

Exploring plant biodiversity to extract oil bodies for sustainable food applications. Nathalie Barouh*[1], Claire Berton-Carabin[2], Thierry Chardot[3], Sabine D'andrea[3], Jean-François Fabre[4], Yann Gohon[3], Eric Lacroux[7], Valérie Lullien-Pellerin[5], Valérie Micard[5], Othmane Merah[4], Anne Meynier[2], Romain Valentin[4], Véronique Vié[6], Pierre Villeneuve[7], Claire Bourlieu-Lacanal[5], *[1]CIRAD, France; [2]UR BIA, INRAE, France; [3]UMR 1318 Institut Jean-Pierre Bourgin (IJBP), INRAE/ AgroParisTech/ Université Paris-Saclay, INRAE, France[4]UMR 1010 LCA, INRAE/ Université de Toulouse/INPT/ENSIACET, United States, 4[5]UMR IATE,*

INRAE/Univ Montpellier/Institut Agro, France; [6]Soft Matter, Institut de Physique de Rennes, Université de Rennes 1, France; [7]UMR QUALISUD, CIRAD/Univ Montpellier/Institut Agro/IRD/Univ Réunion, France

Candelilla and rice bran wax as oleogelators in soybean oil for deep frying application. Maslia Manja Badrul Zaman*[1], Amelia Najwa Ahmad Hairi[1], Norliza Saparin[2], Ahmadilfitri Md Noor[2], *[1]Oils and Fats, Sime Darby Plantation Research Sdn Bhd, Malaysia; [2]Sime Darby Plantation Research Sdn Bhd, Malaysia*

Chemical and physical stability of EPA and DHA fortified plant milk analogs. Abigail A. Sommer*, Yael Vodovotz, *Department of Food Science and Technology, The Ohio State University, United States*

Comparative analysis of cocoa beans from different climatic regions in Togo. Daniel Kalnin*, *ISTOM, France*

Effect of dispersed aqueous droplet volume fraction on the rheology and structure of water-in-oil emulsions stabilized with fat crystals. Veronica Hislop*[1], Dérick Rousseau[2], *[1]Molecular Science, Ryerson University, Canada; [2]Department of Chemistry and Biology, Ryerson University, Canada*

Effect of waxes on oil separation and texture properties of peanut butter. Md. Jannatul Ferdaus*[1], Rycal Blount[2], Nathan Zauner[1], Roberta Silva[1], *[1]Family and Consumer Sciences, North Carolina A&T State University, United States; [2]North Carolina A&T State University, United States*

Effects on the physical properties of corn oil oleogels structured with different ratios of rice bran or carnauba waxes. Jabarius Jones*[1], Jaden Payne[1], Rycal Blount[2], Roberta Silva[1], *[1]Family and Consumer Sciences, North Carolina A&T State University, United States; [2]North Carolina A&T State University, United States*

Physicochemical properties of bambangan (*Mangifera pajang*) kernel fat and its stearin mixtures with cocoa butter. Hasmadi B. Mamat*[1], Norazlina Ridhwan[2], *[1]Faculty of Food Science and Nutrition, University Malaysia Sabah, Malaysia; [2]Universiti Malaysia Sabah, Malaysia*

Solubilized proteins as a fat block in production. Stephen Kelleher*, Wayne Saunders, William Fielding, *Kemin Industries, United States*

Static in vitro digestibility impacted by emulsion crystallinity under different experimental conditions. Ye Ling Li*, Amanda J. Wright, *Human Health & Nutritional Sciences, University of Guelph, Canada*

Sucrose esters potential as oleogelators to form oleogels using different structuration routes. Thais da Silva*[1], Vicent Baeten[2], Sabine Danthine[1], *[1]Gembloux Agro-Bio Tech, University of Liege, Belgium; [2]Quality and Authentication of Products, Walloon Agricultural Research Centre, Belgium*

Tuning suspension rheology in hybrid capillary suspension-oleogels for edible oil structuring. Selvyn Simoes*[1], Dérick Rousseau[2], *[1]Ryerson University, Canada; [2]Department of Chemistry and Biology, Ryerson University, Canada*