

International Virtual Symposium on

3D FOOD PRINTING & ADDITIVES (3DFPA-2024)

Monday, March 18, 2024 | Virtual

Time zone: Central European Time CET (Paris Time)

The one-day virtual symposium covers the state-of-the-art technologies and development of 3D Food Printing & Additives for the future of food.



12:00 - 12:10 Welcome and Introduction to **3DFPA-2024**

Session Chair: Robert Fribus, University of Hohenheim, Germany

12:10 - 12:35 **Cheng Pau Lee**, Singapore University of Technology and Design, Singapore
Multi-Material Extrusion 3D Food Printing using Multi-Channel Nozzle

12:35 - 13:00 **Jeyan A. Moses**, National Institute of Food Technology, Entrepreneurship and Management-T, India
Customizing Nutraceutical Delivery with 3D Printing

13:00 - 13:25 **Connie Kong Wai Lee**, CEO, Elevatefoods/ Hong Kong University of Science and Technology, Hong Kong
Advancing 3D Food Printing: Innovative Cooking and Generative AI Design for Enhanced Adaptation

13:25 - 13:50 **Michinao Hashimoto**, Singapore University of Technology and Design, Singapore
Designing 3D Food Printing

13:50 - 14:10 Break

Session Chair: Margarita Kuzina, Nova Meat, Spain

14:10 - 14:35 **Anne Louise Dannesboe Nielsen**, Danish Technological Institute, Denmark
Consumer Insights around 3D-Printed Food

14:35 - 15:00 **Peter Nieuwkerk**, CEO, Gastronomy 3D Food Works, Netherlands
Healthy and Delicious Food for Dysphagia Patients by Means of Large Scale 3D Food Printing

15:00 - 15:25 **Antonio Derossi**, University of Foggia, Italy
Customizable 3D Printed Food: Texture Properties, Satiety Perceptions and Micronutrients Intake

15:25 - 15:50 **Sara M. Oliveira**, International Iberian Nanotechnology Laboratory, Portugal
Food Personalization with Alternative Proteins: Insect, Fungi and Cultivated Case Studies at the INL

15:50 - 16:10 Break

Session Chair: Oluwafemi Adebó, University of Johannesburg, South Africa

16:10 - 16:35 **Robin Simsa**, CEO, Revo Foods, Austria
Upscaling of 3D Food Printing to Industrial Volumes

16:35 - 17:00 **Kjeld Van Bommel**, Senior Consultant, 3D Food & Pharma Printing, TNO/DFPI, Netherlands
3D Food Printing at DFPI

17:00 - 17:25 **Nina Hoff**, CEO, byFlow, Netherlands
Breaking the Mold, 3D Printing's Impact on Traditional Chocolate Making

17:25 - 17:50 **Barna Andrey**, CEO, Chocola3d, Bulgaria
Practical Aspects of the Development and Diffusion of 3D Food Printing Technologies

17:50 - 18:10 Break

Session Chair: Monica Nemetan, National Institute for Laser, Plasma and Radiation Physics, Romania

- 18:10 - 18:35 **Ahmed Fahmy**, University of Hohenheim, Germany
Progress in Food Sensory Design using 3D Printing - An Imperative Role in Fundamental Investigations
- 18:35 - 19:00 **Jonathan Blutinger**, Food Engineer at Combat Feeding Division, U.S. Army DEVCOM Soldier Center, USA
Adventures in Digitally-Crafted Foods
- 19:00 - 19:25 **Sergio De La Rosa Silva**, Cadiz University, Spain
Consumer Perception and Attitudes towards Additively Manufactured Food Design
- 19:25 - 19:50 **Magdalena Trusinska**, Warsaw University of Life Sciences, Poland
The Potential of 3D Printing to Mimic the Fish Flesh
- 19:50 **Closing Remarks**



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