

Wednesday, 6. POSTER SESSION 1**FORMULATION AND PRODUCT DESIGN**

PD-P1	<i>Improving thermal conductivity of alumina whisker composites by controlling the rheology and the whiskers selective location in PE/PA6 immiscible blends (Ares-Pernas et al.)</i>
PD-P2	<i>Study of collagen and chitosan-based 3d matrices as potential scaffolds in tissue engineering (Romero et al.)</i>
PD-P3	<i>Development of collagen and chitosan-based membranes by electrospinning as potential scaffolds in regenerative medicine (Romero et al.)</i>
PD-P4	<i>Development of protein-based absorbent matrices containing zinc as micronutrient for horticulture (Cordobés et al.)</i>
PD-P5	<i>Assessment of alginate/soy protein-based porous matrices (Cordobés et al.)</i>
PD-P6	<i>Rheology and bonding performance of bioadhesives based on MDI-modified cellulose acetate and castor oil (Tenorio et al.)</i>
PD-P7	<i>Effect of cellulose ether chemical substitution on structure of o/w emulsions during in vitro digestion (Quiles et al.)</i>
PD-P8	<i>Thermo-rheological properties of polypropylene modified bitumens for paving and roofing applications (Navarro et al.)</i>
PD-P9	<i>Rheological properties of a model bitumen rejuvenated by DSA (dodecyl succinic anhydride) (Navarro et al.)</i>
PD-P10	<i>Orange juice obtained from powdered freeze-dried fruit puree. Powder particle size and juice viscosity relationship (Silva et al.)</i>
PD-P11	<i>Viscosity of the juice obtained after the rehydration of a freeze-dried orange puree as affected by the initial water content (Silva et al.)</i>
PD-P12	<i>Rheological design of sustainable fluids enhanced with nanoparticles (Navarro et al.)</i>
PD-P13	<i>Influence of the homogenization pressure on the rheology of biopolymer-stabilized emulsions formulated with thyme oil (Trujillo et al.)</i>
PD-P14	<i>Effect of eco-friendly surfactant concentration on physical stability and rheological properties of green emulsions (Trujillo et al.)</i>
PD-P15	<i>Molecular gels & surfactants. NMR & rheological studies (Ojeda et al.)</i>
PD-P16	<i>Optimization of seabuckthorn fruit powder yogurt formulation using rheological analysis (Gâtlan et al.)</i>

FOOD RHEOLOGY

FR-P1	<i>Effect of high pressure processing on the rheological properties of 5% glucomannan gels at several pHs (Tovar et al.)</i>
FR-P2	<i>Release of flavonols in simulated in vitro gastrointestinal digestion and its relationship with viscosity in onion and apple products and commercial quercetin supplement (Alvarez et al.)</i>
FR-P3	<i>Rheological and biochemical study of afuega'l pitu cheese (PDO) (Tovar et al.)</i>
FR-P4	<i>Dough mechanical properties: protein composition and salt concentration (Rodriguez-Garcia et al.)</i>
FR-P5	<i>Rheological behaviour of fruit and milk-based smoothies (Rubio-Hernández et al.)</i>
FR-P6	<i>The effect of cooking procedures on the rheological properties of olive oils (Bettencourt et al.)</i>
FR-P7	<i>Rheology of aqueous methylcellulose/tragacanth gum dispersions (Torres et al.)</i>
FR-P8	<i>Hermetic storage of paddy rice: the impact of moisture on the rheology of the pastes (Sousa et al.)</i>
FR-P9	<i>Influence of sugars on the apparent viscosity enhancement of aqueous tragacanth gum dispersions (Torres et al.)</i>
FR-P10	<i>Rheological properties of wheat flour dough enriched with fucus vesiculosus brown seaweed powder (Moreira et al.)</i>
FR-P11	<i>Seaweed-enriched gluten-free chestnut doughs: effect of bifurcaria bifurcata addition on rheological behaviour (Moreira et al.)</i>
FR-P12	<i>Flow curve of biopolymer of chia (Salvia hispanica L.) with monovalent ions (Flores et al.)</i>
FR-P13	<i>Viscosity profile of selected monofloral portuguese honeys (Pinheiro et al.)</i>
FR-P14	<i>Effect of by-products from rice industry in rheological properties of gluten-free baking doughs (Fradinho et al.)</i>

FR-P15	<i>Rheological evaluation of gelled structures of rice flour for the production of different food products (Raymundo et al.)</i>
FR-P16	<i>Psyllium husk' rheological properties for application in gluten-free pasta (Raymundo et al.)</i>
FR-P17	<i>Flow behaviour and viscoelasticity of nanoemulsions with different thickening agents (Arancibia et al.)</i>
FR-P18	<i>Developing innovative cheese products with Chlorella (Batista et al.)</i>
FR-P19	<i>In vitro stomach incubation in a rheometer (Espert et al.)</i>
FR-P20	<i>Rheological evaluation of bread dough grown from fermented whey (Macedo et al.)</i>
FR-P21	<i>A comparative study of flaxseed/chia-quinoa dough: thixotropic and viscoelastic behaviour (Gómez Merino et al.)</i>
FR-P22	<i>Rheological and textural behaviour of fresh and frozen mashed potatoes of native yellow potatoes (Solanum Goniocalyx) (Betalleluz et al.)</i>
FR-P23	<i>Effect of pH and temperature in hydrocolloids and hydrocolloids based emulsions (Espert et al.)</i>
FR-P24	<i>Rheological properties of kuzu starch-galactomannan pastes (Józwiak et al.)</i>
FR-P25	<i>Rheological characterization of yogurt with different types of fibres (Dabija et al.)</i>
FR-P26	<i>Effect of xanthan gum on the rheological properties of toddler gluten-free biscuit dough and final biscuit quality (Benkradi et al.)</i>
FR-P27	<i>Effects of acidification and exogenous proteins on rheological properties of gluten-free starch-based doughs (Villanueva et al.)</i>
FR-P28	<i>Effect of partial substitution of rice flour with buckwheat flour on gluten-free bread quality and rheology of dough (Harasym et al.)</i>
FR-P29	<i>Enrichment of gluten-free rice-based doughs with yeast and fungi (1-3)(1-6)-β-glucans extracts (Pérez-Quirce et al.)</i>

Thursday, 7. POSTER SESSION 2**SUSPENSIONS, COLLOIDS AND GRANULAR MATERIALS**

- SC-P1** *Rheological study of the aggregation state of alumina nanofluids* (Gómez Merino et al.)
- SC-P2** *Gibbs free energy of activation for viscous flow in alumina suspensions* (Rubio-Hernández et al.)
- SC-P3** *Interfacial rheology and emulsifying properties of bio-based surfactants obtained from coconut oil* (Ramírez del Amo et al.)
- SC-P4** *Emulsions structure and viscosity changes during process of hydrophilic/oleophilic granular structures imbibition* (Shtyka et al.)
- SC-P5** *Effects of hydrophobic additives on the rheology of hydraulic grouts* (Cidade et al.)
- SC-P6** *Flow dynamics of air bubbles rising in yield stress fluids* (Naccache et al.)

PHARMACEUTICAL AND COSMETICS

- PhC-P1** *The impact of thickeners and surfactants on the rheology of hair cleansing products* (Ribeiro et al.)
- PhC-P2** *Sustainable exfoliators: the influence of quercus suber bark particle size on rheological properties and on in vivo efficacy* (Martó et al.)
- PhC-P3** *A preformulation study of hydrogels through a double crosslinking strategy* (Pleguezuelos Villa et al.)
- PhC-P4** *Rheological parameters on microstructure of topical formulations assessment* (Pleguezuelos Villa et al.)
- PhC-P5** *A comparative rheological study of several dentifrices trademarks* (Picó et al.)
- PhC-P6** *Influence of hydrated silica on rheological properties of base formulations for toothpastes* (Picó et al.)
- PhC-P7** *Rheological properties and particle size distribution of face creams* (Bayarri et al.)
- PhC-P8** *Photoprotective rheology: guarantee of effectiveness and safety of photoprotection* (Isaac et al.)

ADVANCES IN NEW RHEOLOGICAL AREAS

- AN-P1** *Crucial viscoelastic features for polymer 3D printing* (Santamaria et al.)
- AN-P2** *Flowing from rheology to tribology* (Rudge et al.)

RHEOMETRY AND EXPERIMENTAL METHODS

- RE-P1** *Low temperature rheological performance of modified bituminous binders* (Partal et al.)
- RE-P2** *On the shear-induced structural degradation of lithium and calcium lubricating greases* (Roman et al.)
- RE-P3** *Remedying slip effects in the shear flow of gellan sheared gels* (Muñoz et al.)
- RE-P4** *Shear and axial measurements on magnetorheological fluids* (Gracia-Fernández et al.)
- RE-P5** *Blood analogue fluid flows in complex geometries* (Campo-Deaño et al.)

POLYMERS AND BIOPOLYMERS

- PB-P1** *Viscosity index improvers for multi-grade oil of copolymers polyethylene-propylene and hydrogenated poly (isoprene-co-styrene)* (Stanciu et al.)
- PB-P2** *Can MWCNTs localize in the least favorable phase in a binary immiscible polymer blend?* (García-Morales et al.)
- PB-P3** *Improving the properties of biodegradable poly(butylene adipate-co-terephthalate) for packaging: from processing to application* (Sangroniz et al.)
- PB-P4** *Relationship between interfacial and emulsifying characteristics of a quinoa protein concentrate* (Bengoechea et al.)
- PB-P5** *Effect of the addition of cellulosic fibers on the physico-chemical properties of soy protein bioplastics* (Bengoechea et al.)
- PB-P6** *Soy-based nanocomposites materials: a comparison between injection moulding and extrusion* (Felix et al.)
- PB-P7** *Linear viscoelasticity of aqueous dispersions containing blends of tragacanth and locust bean gum polysaccharides* (Valencia et al.)
- PB-P8** *Thermo-rheological behaviour and microstructure of egg white-based biocomposites* (Diañez Amores et al.)
- PB-P9** *Rheological properties of aqueous solutions of diutan gum* (Carmona et al.)
- PB-P10** *Shear rheology of welan gum solutions* (Carmona et al.)
- PB-P11** *Investigation of sol-gel phase transitions of colloidal chitosan solutions conducted by rheometric and light scattering technics* (Ziolkowski et al.)