

International Workshop

Meeting of the Cost Action FA0904, Wädenswil, Switzerland

		Conference Programm		
		21. March 2013		
08:30	09:30	Registration		Chair Prof. Geoffrey Hunt
09:30	09:40	Welcome & introduction		Dr. Selcuk Yildirim
09:40	09:50	Introduction to COST		Prof. Rimantas Venskutonis
09:50	10:00	COST ACTION FA0904 "Ecosustainable food packaging based on polymer nanomaterials"		Dr. Clara Silvestre
10:00	10:30	European reference laboratory for food contact materials and horizon 2020		Dr. Eddo J. Hoekstra
10:30	11:00	Focusing on basics - Safe food packaging from nanostructured polymers		Prof. Geoffrey Mitchell
11:00	11:30	Coffee Break		Chair Prof. Dr. Zehra Ayhan
11:30	12:00	Check and balance of optimal antimicrobial effect with limiting adverse food impact of PNFP		Per Væggemose Nielsen
12:00	12:30	NOFIMA's strategic research program "Innovative and sustainable packaging for optimal food quality"		Dr. Marit Kvalvåg Pettersen
12:30	13:00	Development and characterization of palladium based oxygen scavenger packaging film		Dr. Selcuk Yildirim
13:00	14:30	Lunch		Chair Dr. Marit Kvalvåg Pettersen
14:30	15:00	Human exposures to endocrine disruptors in water-, and food-contact materials present novel opportunities for innovative material interventions		Prof. Konstantinos C. Makris
15:00	15:30	Preparation and properties of nanocomposites based on poly(lactic acid) and functionalized TiO ₂		Dr. Antonella Marra
15:30	16:00	Unconventional method for identification of interaction between polymer packaging material and food		Aleksandra Porjazoska Kujundziski
16:00	16:30	Coffee Break		Chair Dr. Clara Silvestre
16:30	17:00	Radiation technologies for advanced packaging materials: the IAEA role in supporting research in member states		Dr. Agnes Safrany
17:00	17:30	Ethical aspects of food irradiation		Prof. Geoffrey Hunt
17:30	18:30	Poster		
		Electrospun nanofibers in food packaging applications		Dr. Christian Adlhart
		Nanocomposite films for gas sensing		Dr. Christos Pandis
		Electrospinning of chitosan/bioactive compound mixtures		MSc. Elena Paslaru
		Thin a-C:H coatings deposited by PECVD for food packaging applications		MSc. Martin Petr
		Design of new nanocomposites based on iPP for food packaging optimizing processing conditions		Dr. Marilena Pezzuto
		Beating the heat: Fast scanning melts silk beta sheet crystals		Prof. Christoph Schick
		Investigation of the tribological properties of polypropylene nanocomposites. Scratch and friction tests		MSc. Yuliy Tsekov
		Polyethylene - chitosan composites and nanocomposites for food packaging		Dr. Cornelia Vasile
		Correlation between corresponding material functions at dynamic and steady state conditions		MSc. Aneta Vasiljevic-Sikaleska
18:30	20:30	Apero		

		22. March 2013		
				Chair Prof. Dr. Frederika Popovska-Pavlovska
09:00	09:30	Combined effects of multiwall carbon nanotubes and maleic anhydride compatibiliser on rheology, structure, thermal, macro- and nano-mechanical properties of polypropylene nanocomposites		Dr. Evgeni Hristov Ivanov
09:30	10:00	The effect of the second polymer constituent on blend's barrier properties		MSc. Aneta Vasiljevic-Sikaleska
10:00	10:30	The influence of fumed silica nanoparticles on crystallization behavior of PLA		MSc. Tanja Radosin
10:30	11:30	Coffee Break & Poster		Chair Prof. Jose Maria Lagaron
11:30	12:00	Antioxidant effect in electrospun coatings for bioactive food packaging		Dr. Raluca Petronela Dumitriu
12:00	12:30	Electrospun nanofibrous webs and their potential application in food packaging		Prof. Tamer Uyar
12:30	13:00	The role of multi-copper enzymes (laccases) in biodegradation of plastic material		MSc. Or Press
13:00	14:30	Lunch		
15:00	18:00	MC Meeting		Dr. Clara Silvestre
		Round Table for ESR		Dr. Donatella Duraccio Dr. Yasemin J. Erden