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Impact Research Communications



GLOBAL VIRTUAL SYMPOSIUM ON 3D FOOD PRINTING OCTOBER 27, 2025 | ONLINE

Scientific Program

Time zone: CET (UTC+1:00)

10:00-10:10 Opening Remarks by Chair

Session Chair: Mannar Mannan, Founder, Durmeric OneDrop Wellness, India

10:10-10:40 Alain LE-BAIL, ONIRIS GEPEA CNRS, France
Interest of Functional Starch in 3D Printing; from Ink Development to Printability Criteria

10:40-11:10 Shahnaz Mansouri, Monash University, Australia
Future Food and 3D Printing

11:10-11:40 Jashan Sippy, Founder, Sugar and Space
From Dysphagia to Deep Space: 3D Printing Play, Profit & Possibility in Food

11:40-12:10 Jeyan Moses, NIFTEM, Thanjavur, India
Global Trends in Food Printing R&D

12:10-12:30 Break

Session Chair: Rossella Caporizzi, University of Foggia, Italy

12:30-13:00 Oluwafemi Adebó, University of Johannesburg, South Africa
3D Food Printing in an African Context: Underutilized Food Sources for Dysphagia Management

13:00-13:30 Mohammad Nazrul Islam Bhuiyan, Institute of Food Science and technology (IFST), BCSIR, Bangladesh
Unlocking the Potential of 3D Food Printing and AI for Personalized Nutrition and Sustainable Food

13:30-14:00 Yunlong Tang, Monash University, Australia
Towards Customised 3D-Printed Nutraceuticals: An Extrusion-Based Bigel Approach

14:00-14:30 Jonathan Blutinger, Senior Design Engineer at Smart Design, NY, United States
Recent Developments in Digital Cooking

14:30-14:50 Break

Session Chair: Ahmed R. Fahmy, University of Hohenheim, Germany

14:50-15:20 Rossella Caporizzi, University of Foggia, Italy
Digital Design of 3D Printed Foods for Engineering Taste and Texture

15:20-15:50 Ahmed R. Fahmy, University of Hohenheim, Germany
The Dynamic Response of 3D printed Closed-cell Food Foams – A Possible Solution for Identifying and Predicting Porosity in Food Structures

15:50-16:20 Nina Hoff, CEO byFlow, Netherlands
From Research to Reality: Commercial Applications of 3D Chocolate Shaping

16:20-16:50 Peter Nieuwkerk, Founder at Gastronomy / Group MD Budelpack Group, Netherlands
Serving Innovation: First Results of 3D-Printed Nutrition for Dysphagia Patients

16:50 Concluding Remarks

Note: CET (UTC+1:00) will be observed from Sunday, Oct 26th.

Organizer



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