

IDS2016 Accepted abstract list

March 17, 2016. 7 p.m.

Submission number	Corresponding Author	Presentation Title
ids16-p0001	Prof. Alhussein Al Awaadh	Effect of Cultivar and Drying Conditions on The Drying Kinetics of Palm Date Fruits
ids16-p0002	Dr. Akinjide AbayomiAkinola	Dehydration Studies Of Root Tubers Using A Refractance Window Dryer
ids16-p0003	Mr. Jakkrawut Techo	Enhancement of Gamma-aminobutyric acid (GABA) Content in Paddy by Rapid Heat Treatment in an Impinging Stream Dryer.
ids16-p0004	Mr. Peder Bengtsson	CONCEPT STUDY of a NEW METHOD for DRYING DISHWARE in a DISHWASHER
ids16-p0005	Prof. masato yamamura	Two-step Migration of Particles in Drying Suspension Films
ids16-p0006	Ms. Nicole Vorhauer	Non-isothermal drying of thin porous disks
ids16-p0007	Mr. Carlos Adriano Moreira daSilva	Analysis of Dynamics of Paste Drying in Spouted Bed
ids16-p0008	Ms. Inna Petrova	DRYING KINETICS OF PORK MUSCLE OBTAINED FOR FIVE DIFFERENT DRYING MODES AND THREE SALT CONCENTRATIONS
ids16-p0009	Prof. Hajime Tamon	Preparation of Carbon Cryogel Microhoneycomb from Phenol and Formaldehyde by Ice-Templating
ids16-p0010	Dr. Juan Rodríguez-Ramírez	Texture Analysis of Dried Papaya (<i>Carica papaya</i> L.) Previously Treated with Calcium and Osmotic Dehydration
ids16-p0011	Ms. Geisa Albini	Drying Of Barley Grains In Fixed Bed And Thin Layer
ids16-p0012	Dr. Louise EmyKurozawa	Storage Stability of Pequi Pulp Powder: Evaluation of Total Carotenoids, Antioxidant Activity and Lipid Oxidation
ids16-p0013	Prof. EDUARDO JACOB-LOPES	Thin-Layer Drying of Microalgal Biomass
ids16-p0014	Prof. LEILA QUEIROZZEPKA	Drying of Microalgal Biomass in Spouted Bed
ids16-p0015	Mr. Fabiano Andre NarcisoFernandes	Effect of Ultrasonic Treatment on the Antioxidant Capacity, Total Polyphenol and Flavonoid Contents of Dried Pineapples

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Submission number	Corresponding Author	Presentation Title
ids16-p0016	Prof. Yuejin Yuan	Experiments on Lettuce Vacuum Osmotic Dehydration of Quadratic Regression Orthogonal Rotation Combination Design
ids16-p0017	Prof. Min Zhang	Deep Understanding On Food Drying: Efficiency, Energy Consumption And Quality
ids16-p0018	Dr. Weiqiao Lv	Drying Of Re-structured Chips Made From Old Stalks Of Asparagus Officinalis: Impact Of Different Drying Methods
ids16-p0019	Mr. Aitor Atxutegi	Drying of solid wastes from the orange juice industry in a conical spouted bed
ids16-p0020	Dr. Vasile Minea	MAKING THE HEAT PUMP-ASSISTED DRYERS WORKABLE AND MORE ENERGY PERFORMANT
ids16-p0021	Mr. Kieu Hiep Le	Discrete Pore Network Modeling of Superheated Steam Drying
ids16-p0022	Prof. Gustavo DiasMaia	Thermodynamic Analysis for the Hygroscopic Behavior of Barley Seeds (<i>Hordeum vulgare L.</i>)
ids16-p0023	Dr. Akira Nishimura	Clarification on Temperature Distribution in Single Cell of PEFC by Heat Balance Model and CFD-ACE+
ids16-p0024	Dr. Ton vanBoxtel	Recursive Identification of Time-Variant Model Parameters from Drying Curves
ids16-p0025	Ms. SHU HUIGAN	KINETIC MODELING OF SIALIC ACID AND ANTIOXIDANT DEGRADATION DURING LOW TEMPERATURE DRYING OF EDIBLE BIRD'S NEST
ids16-p0026	Mr. Utkucan ŞAHİN	Comparison of Mathematical Drying Models of Osmotic Dehydration Under Vacuum Pretreatment and Non-pretreatment Figs (<i>Ficus carica L.</i>)
ids16-p0027	Dr. Maria do CarmoFerreira	Analysis of Drying Mint Plants and Their Fractions - Leaves and Stems
ids16-p0028	Dr. Maria do CarmoFerreira	Analysis of Citrus Fruit Drying
ids16-p0029	Prof. Wei Wang	Freeze-Drying of Ceftriaxone Sodium Solution Frozen with Prefabricated Porosity
ids16-p0030	Prof. ALI FERRADJI	OPTIMIZATION OF ULTRASOUND-ASSISTED OSMOTIC DEHYDRATION OF STRAWBERRIES USING RESPONSE SURFACE METHODOLOGY

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Submission number	Corresponding Author	Presentation Title
ids16-p0031	Dr. Roger Renström	Characterization and Energy Efficiency Reductions due to Fouling, when Drying of Sawdust in an Industrial Heat Pump Steam Dryer
ids16-p0032	Dr. Maciej Jaskulski	CFD Prediction of Powder Particle Size Distribution in the Industrial Scale Spray Drying Process
ids16-p0033	Mr. Arne SlothJensen	Environmental and Energy Saving Large Bulk Driers.
ids16-p0034	Prof. Takuji Yamamoto	Nucleation and Growth of Nano-Particles during Sol-Gel Reaction of Resorcinol-Formaldehyde Solution under High Pressure
ids16-p0035	Dr. Jochen Mellmann	Effect of the air-duct arrangement on homogeneity of drying in mixed-flow grain dryers
ids16-p0036	Mr. Martin Schmidt	Influence of Drying Conditions on Spray Fluidized Bed Agglomeration Behavior of Amorphous Food Powders
ids16-p0037	Mr. Torsten Hoffmann	Energy Saving Potential In Batch Fluidized Bed Granulation Process By Temporal Separation Of Sub-Processes
ids16-p0038	Mr. Christian Rieck	Monte Carlo Modeling of Binder-less Agglomeration in Fluidized Beds
ids16-p0039	Dr. Peng Xu	A CFD MODELING ON UNSTEADY GAS IMPINGEMENT DRYING
ids16-p0040	Prof. Yutaka YutakaKITAMURA	Effects of Vacuum Spray Drying on Physical Properties and Stability of Micro Wet Milled Orange Juice Powder
ids16-p0041	Mr. Bo Wang	Drying and Denaturation Characteristics of Different Forms Bovine Lactoferrin
ids16-p0042	Mr. Charith MalingaRathnayaka Mudiyansele	A Meshfree Based Three-Dimensional (3-D) Numerical Model to Simulate Drying Mechanisms of Single Plant Cells of Different Fruits and Vegetables
ids16-p0043	Mr. Zhaochen Jiang	CFD-DEM Study of Residence Time and Collision Velocity in a Binary Wurster Fluidized Bed
ids16-p0044	Prof. Apinan ApinanSoottitawat	Encapsulation of Menthol in Rice Starch by Spray Drying
ids16-p0045	Ms. Mariia Sobulska	Analysis of Particle Size and Velocity Distribution in Flame Spray Drying Process

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ids16-p0046	Prof. Antonio Mulet	NUTRITIONAL PROPERTIES OF ULTRASOUND ASSISTED ATMOSPHERIC FREEZE DRYED EGGPLANT
ids16-p0047	Prof. Antonio Mulet	MODELING THE DRYING KINETICS AND VIABILITY OF DRIED APPLES CUBES ENRICHED WITH <i>Lactobacillus rhamnosus</i> NRRL B-442
ids16-p0048	Prof. Antonio Mulet	KINETICS OF ULTRASOUND ASSISTED ATMOSPHERIC FREEZE DRYING OF EGGPLANT
ids16-p0049	Mr. Yasuyuki Hidaka	INFRARED RADIATION DRYING FOR ROUGH RICE USING CATALYTIC COMBUSTION HEATER
ids16-p0050	Mr. Kaicheng Chen	A Model-based Investigation of Particle Drying Process in Multi-stage Fluidized Bed
ids16-p0051	Ms. Eline Both	Influence of Temperature and Component Ratio on the Final Morphology of Individually Dried Droplets
ids16-p0052	Dr. Jun Wang	1. A comprehensive review of grape drying: current status and future trends 2. The degradation mechanisms and kinetics of vitamin C in fruits and vegetables during thermal processing-A review 3. Effects of vacuum pulsed drying on physicochemical properties and ascorbic acid of jujube slices
ids16-p0053	Dr. Jun Wang	The degradation mechanisms and kinetics of vitamin C in fruits and vegetables during thermal processing-A review
ids16-p0054	Dr. Jun Wang	Effects of vacuum pulsed drying on physicochemical properties and ascorbic acid of jujube slices
ids16-p0055	Mr. Vesselin Vaskovldakiev	Applications of Inductive Energy Input in Fluidized Beds
ids16-p0056	Dr. Maarten Schutyser	Towards frying with less oil uptake: A modelling study
ids16-p0057	Mr. Marcos PauloFelizardo	The Drying of Barley Grains in Fluidized Bed: Pressure Drop and Drying Kinetic
ids16-p0058	Prof. Maisa Tonon BittiPerazzini	DRYING PERFORMANCE OF SPOUTED BED FOR DIFERRENT CONE ANGLES
ids16-p0059	Prof. Hugo Perazzini	STUDY OF MOISTURE DIFFUSIVITY IN DRYING OF POROUS PARTICLES IN VIBROFLUIDIZED BED
ids16-p0060	Dr. Lilia L Méndez-Lagunas	Physical Changes in Garlic and its Relation with the Loss of Allicin During Convective Drying

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Submission number	Corresponding Author	Presentation Title
ids16-p0061	Dr. Satoru Matsuda	SPRAY DRYING GRANULATION FOR MULTICOMPONENT PARTICLE
ids16-p0062	Dr. chunfang Song	DIELECTRIC PROPERTIES OF BLACKBERRIES RELEVANT TO DRYING WITH MICROWAVE ENERGY
ids16-p0065	Dr. Wijitha Senadeera	STRUCTURAL CHANGES OF PUMPKINS DURING DRYING AND THEIR IMPLICATION FOR REHYDRATION CHARACTERISTICS
ids16-p0066	Mr. Jose JuniorButzge	Drying Of Hydrolyzed Collagen With Grape Pulp In Spray Dryer: Influence Of Process Variables On The Powder Production Efficiency
ids16-p0067	Prof. Jefferson L Corrêa	FRUCTANS RETENTION ON MICROWAVE VACUUM DRYING OF YACON (SMALLANTHUS SONCHIFOLIUS)
ids16-p0068	Mr. Kornél Bessenyei	Semi Empirical Models for Drying by Used Structured Artificial Neural Network
ids16-p0069	Prof. Sueli Rodrigues	SPOUTED BED DRYING OF PROBIOTIC ORANGE JUICE POWDER: MICROBIAL VIABILITY AND PHYSICOCHEMICAL PARAMETERS AFTER DRYING AND DURING STORAGE
ids16-p0070	Prof. Sueli Rodrigues	DRYING TECHNIQUE AND FEED FLOW RATE EFFECT IN BACTERIAL SURVIVAL AND PHYSICOCHEMICAL PROPERTIES OF FERMENTED PROBIOTIC ORANGE JUICE POWDER
ids16-p0071	Mr. Jun Qiu	Change In Taste of Tomato During Thermal Processing and Drying: Quantitative Analyses
ids16-p0072	Dr. Masugu Sato	In-situ Observation of Ice Structure in Frozen Food under Freeze-Drying Process by X-ray Computed Tomography Using Synchrotron Radiation
ids16-p0073	Prof. Reinhard Kohlus	Impact of Particle Structure and Diffusion Barrier on the Oxidation of Encapsulated Lipids
ids16-p0074	Mr. Daniel Müller	Modelling of Contuous Spray-Coating in Fluidized Bed with a Vertical Tube Air Classifier
ids16-p0075	Dr. Óscar Rodríguez	Multi-Objective Optimization of a Drying Process Using Quality Attributes
ids16-p0076	Dr. Mahsa Naghshineh	LABORATORY SCALE SPRAY DRYING OF SKIMMED MILK: A CFD SIMULATION STUDY
ids16-p0077	Prof. Jefferson L G Corrêa	PULSED VACUUM OSMOTIC DEHYDRATION OF FIG: EFFECT ON KINETICS OF CONVECTIVE DRYING

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ids16-p0078	Dr. Oscar Rodriguez	Modelling of Drying Kinetics During Non-Isothermal Convective Drying of Passion Fruit Seeds
ids16-p0080	Dr. mohamed roudane	Numerical Study of the dynamic behavior of an air conditioning with a multi confined swirling jet
ids16-p0081	Prof. Joao BorgesLaurindo	PRODUCCION OF HIGH QUALITY CRISPY MANGOES FROM A CONDUCTIVE MULTI-FLASH DRYING PROCESS
ids16-p0082	Mr. Mennouche Djamel	Enhanced Quality of-Deglet-Nour- Date Fruits by An Indirect Hybrid Solar Drying Process
ids16-p0083	Dr. Ezzeddine AMAMI	Optimization of Ultrasonic Osmotic Dehydration of Strawberry Using Response Surface Methodology to Produce Dietetic Dehydrated Fruits.
ids16-p0084	Prof. Erick César López	EFFECT OF THE DIRECT AND INDIRECT SOLAR DRYING ON THE ANTIOXIDANT PROPERTIES OF THE BLACKBERRY (<i>Rubus fruticosus</i>)
ids16-p0085	Dr. Aditya Putranto	A COMPREHENSIVE MODEL TO PREDICT SELF-HEATING DURING COMPOSTING BY EMPLOYING THE REACTION ENGINEERING APPROACH
ids16-p0086	Dr. Aditya Putranto	MODELING OF SOLUTE SEGREGATION AND SURFACE COMPOSITION DURING PARTICLE FORMATION OF DAIRY POWDERS BY EMPLOYING THE REACTION ENGINEERING APPROACH (REA)
ids16-p0087	Prof. Hidefumi Yoshii	Oxidation Behavior of Emulsified Fish Oil Encapsulated with Maltodextrins of Different Dextrose Equivalents by Spray Drying
ids16-p0088	Prof. Kriangsak -Kraiwattanawong	Estimation for Porous Properties of Carbon/carbon Composite Cryogels by Linear Correlation
ids16-p0089	Prof. ZHONGHUA WU	Modeling Drying Induced Stress in the Rice Kernel Based on Glass Transition Theory
ids16-p0090	Prof. ZHONGHUA WU	Study on Fissuring Law of Rice Kernel in The Thermal Drying Process
ids16-p0091	Prof. xia zheng	The Drying Characteristics and Quality of Jujube Tablets Based on Different Drying Technology
ids16-p0092	Prof. ZHONGHUA WU	Drying and Incineration of Sewage Sludge Using Pulse Combustion Technology
ids16-p0093	Dr. Pawel Wawrzyniak	Industrial Spray Tower Hot Air Inlets Area Temperature Control

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ids16-p0094	Prof. Reinhard Kohlus	Comparison of Static and Dynamic Freeze Drying - Experiments and Modelling
ids16-p0095	Mr. Tsutashi Matsuura	Effect of Maltodextrin from Different Origin Starch on The Stability of Reconstituted Emulsified Coconut-Oil in Spray-Dried Powder
ids16-p0096	Prof. Sakamon Devahastin	Combined Use of Plasticizer, Charge Modifying Agent and Homogenization to Improve Mechanical Properties of Chitosan Films
ids16-p0097	Dr. Abdolreza Kharaghani	OPTIMIZATION OF THE WALNUT OIL MICROENCAPSULATION PROCESS USING THE RESPONSE SURFACE METHODOLOGY
ids16-p0098	Dr. Juan Rodríguez-Ramírez	Shrinkage During Convective Drying of Papaya (<i>Carica papaya</i> L.)
ids16-p0099	Dr. Naima BENMAKHLOUF	Influence Of The Temperature And Injected Humidity During The Convective Drying Process On The Quality Of Half-Finished Leather
ids16-p0100	Dr. Ahlem Soltani	Mathematical Modeling Of Drying Kinetics In Thin Layers Of Laurel Leaves (<i>Laurus Nobilis</i>)
ids16-p0101	Dr. Bing Xue	SUPERHEATED STEAM GENERATION FROM A NOVEL ADSORPTION HEAT TRANSFORMER FOR DRYING APPLICATIONS
ids16-p0102	Prof. Hidefumi Yoshii	Encapsulation of Flavor in Yeast by Spray Drying
ids16-p0103	Dr. Pengxiao Chen	Numerical Simulation and Experimental Study on Process of Heat and Mass Transfer of Static Storage Grain Pile
ids16-p0104	Dr. Pengxiao Chen	Numerical Simulation and Experimental Study on Process of Heat and Mass Transfer of Ventilated Grain Pile
ids16-p0105	Prof. Hidefumi Yoshii	Encapsulation of Squalene Oil by Spray Drying
ids16-p0106	Prof. Hidefumi Yoshii	Formation of Allyl Sulfide Encapsulated Powder with Cyclodextrin by Spray Drying
ids16-p0107	Prof. Hidefumi Yoshii	Flavor Release Behavior from Emulsified d-Limonene in Spray-dried Powder with Various Wall Materials
ids16-p0108	Prof. Shuji Adachi	A Statistical Model for Estimating The Effects of Oil-droplet Size and Oil Fraction in Microcapsules on The Oil Oxidation

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Submission number	Corresponding Author	Presentation Title
ids16-p0109	Prof. Zdzisław Pakowski	On Existence of Dynamic Azeotropes in Drying of Four-Component Liquid Droplets
ids16-p0110	Ms. Thi Thu Hang Tran	Reduction of a Model for Single Droplet Drying and Application for CFD Spray Drying Simulation
ids16-p0111	Ms. Thi Thu Hang Tran	CFD Model Considering Whey Protein Inactivation during The Skimmed Milk Spray Drying Process
ids16-p0112	Dr. Andrzej Pawłowski	Ultrasound Pretreatment And Assist During Convective Drying - Drying Kinetics And Material Structure Issue
ids16-p0113	Ms. Kaciane Andreola	Agglomeration and Drying of Rice Protein Concentrate in a Rotating Pulsed Fluidized Bed: In-line Monitoring of Particle Size
ids16-p0114	Prof. Xuedong Yao	Air-Impingement Rotary Drying Experiments of Carrot Cubes
ids16-p0115	Dr. Peter van derWel	Active Freeze Drying
ids16-p0116	Dr. Jianyong Yi	Effects of Pre-drying Methods on Physicochemical, Nutritional, and Organoleptic Characteristics of Explosion Puffing Dried Fruit Chips
ids16-p0117	Dr. Seddik Khalloufi	SHRINKAGE AND POROSITY EVOLUTION DURING AIR-DRYING OF MODEL FOODS: IMPACT OF GLASS TRANSITION FROM SHRINKAGE/COLLAPSE MATHEMATICAL MODELLING
ids16-p0118	Dr. Alex Martynenko	Electrohydrodynamic (EHD) Drying of Grape Pomace
ids16-p0119	Dr. Alex Martynenko	Design Considerations for EHD Dryer
ids16-p0120	Dr. Alex Martynenko	Real-Time Evaluation of Drying Efficiency from Energy and Mass Measurements
ids16-p0121	Prof. Luis Alexandre Pedro deFreitas	EXTRACELLULAR PEPTIDASE FROM <i>Aspergillus niger</i> : STABILITY AFTER SPRAY-DRYING
ids16-p0122	Prof. Luis Alexandre Pedro deFreitas	EVALUATION OF EXCIPIENTS FOR SPRAY DRIED <i>Baccharis dracunculifolia</i> D.C EXTRACT
ids16-p0123	Prof. Luis Alexandre Pedro deFreitas	STUDY OF SPRAY DRYING OF BRAZILIAN UCHI EXTRACTS

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ids16-p0124	Dr. Pornpimon Mayachiew	Antioxidant Activity and Sensory Characteristics of Thai Colored Rice as Affected by Parboiling Conditions
ids16-p0125	Ms. Pavithra Sundararajan	Multi-scale model of spray drying: Understanding the role of drying kinetics
ids16-p0126	Ms. Pavithra Sundararajan	Understanding micro-scale drying kinetics and concentration gradients in a droplets of solution traversing in an immiscible liquid
ids16-p0127	Prof. Rafael Augustusde Oliveira	EFFECT OF CONVECTIVE COMBINED WITH VACUUM DRYING OF BY-PRODUCTS ON POWDER COMPOSITION
ids16-p0128	Prof. Rafael Augustusde Oliveira	COMPARATIVE STUDY OF DRYING CURVES OF POTATO (<i>SOLANUM TUBEROSUM</i> L.) DISQUALIFIED FOR COMMERCIALIZATION FOR DIFFERENT TEMPERATURES AND AIR VELOCITIES
ids16-p0129	Prof. Luiz Gabriel PereiraMartin	EXPLORATION OF BIOACTIVE BY-PRODUCTS BY FREEZE DRYING
ids16-p0130	Dr. kyuya Nakagawa	MODELING OF MULTI-DIMENSIONAL FREEZE-DRYING OPERATED UNDER RADIATIVE HEAT
ids16-p0131	Dr. Ahmad B.Albadarin	Spray Drying Process Optimization for Manufacture of Powdered Seaweed Extracts
ids16-p0132	Dr. Kyuya Nakagawa	DEGRADATION OF FOOD DYE (BETANIN) DURING DRYING CONTACTED WITH HOT AIR
ids16-p0133	Prof. Luiz Gabriel PereiraMartin	INFLUENCE OF PROCESS PARAMETERS IN THE SPRAY DRYING OF BLACKBERRY PULP
ids16-p0134	Prof. Yoshihiro Yamazaki	Pattern Formations Induced by Water Evaporation in Drying Processes
ids16-p0135	Dr. Tetsuo Suzuki	A Molecular Dynamics Study on The Role of The Water Molecules for The Glass Transition of Amorphous Sugars
ids16-p0136	Mr. Hsiuming Liu	Effect of High-Hydrostatic-Pressure Processing on Green Tea Leaf Catechin Oxidation
ids16-p0137	Mr. XING HUANG	DESIGNING A NEW SPRAY DRYER
ids16-p0138	Dr. Somkiat Prachayawarakorn	DRYING OF PARBOILED RICE BY HIGH TEMPERATURE FLUIDIZATION TECHNIQUE

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ids16-p0139	Dr. Daitaro Ishikawa	MONITORING OF WATER ACTIVITY IN THE VICINITY OF MEAT SURFACE UNDER DRYING PROCESS WITH NIR SPECTROSCOPY
ids16-p0140	Dr. Lamine Hassini	2-D HYDRO-VISCOELASTIC MODEL FOR CONVECTIVE DRYING OF DEFORMABLE AND UNSATURATED MATERIAL
ids16-p0141	Prof. Koreyoshi Imamura	Surfactant-Free Solid Dispersion of Hydrophobic Drug in Amorphous Sugar Matrix, Utilizing Over-Dissolution of Sugar in Organic Media
ids16-p0142	Prof. Takao Tsukada	Crack Formation in Nanoparticles/Polymer Composite Thin Films During Solvent Casting
ids16-p0143	Ms. Yakouta KHALDI	Design And Optimization Of A Solar Dryer For Sesame By-Products
ids16-p0144	Prof. Grzegorz Musielak	New Method of Determining the Relationship of Effective Moisture Diffusivity on Moisture Concentration
ids16-p0145	Prof. Atsushi Hashimoto	VACUUM FREEZE DRYING CHARACTERISTICS OF FOOD MODEL BY COMBINING HIGH FREQUENCY DIELECTRIC HEATING
ids16-p0146	Dr. Aymen ELKHADRAOUI	Design of an air heating solar collector with integrated phase change material for use in drying applications
ids16-p0147	Prof. Andreas Bück	Feedback Control of Microwave Drying of Solids
ids16-p0148	Dr. Chalida Niamnuy	Effects of KCl substitution level and spray drying conditions on morphology and saltiness intensity of KCl substituted salt particles
ids16-p0149	Dr. NOUR-EDDINE BENAOUA	Application of a Thermal Storage Tank with PCM for Solar Drying
ids16-p0150	Ms. Anna Kaminska	THE MECHANISM OF MOISTURE TRANSPORT IN A SILICA/CHITOSAN/ β -Gly COMPOSITE CYLINDER
ids16-p0151	Dr. Robert Adamski	THE PROPERTIES OF AEROGEL-LIKE THERMAL INSULATIONS BASED ON AMBIENT PRESSURE DRIED INORGANIC SILICA
ids16-p0152	Ms. Sameh Mkaouar	Impact of Instant Controlled Pressure Drop (DIC) on The Drying Kinetics and The Sorption Isotherms of Olive (<i>Olea europaea</i>) Leaves
ids16-p0153	Dr. Alfonso Cubillos	Setup and Experimental Study of Single Droplet Drying of Tropical Fruits Juices

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ids16-p0154	Dr. Alfonso Cubillos	Three-Dimensional Flow Patterns in a Pilot Plant Spray Dryer
ids16-p0155	Ms. Esperanza Dalmau	Influence of freeze and convective drying on in vitro gastric digestion of beetroot
ids16-p0156	Dr. BALTI Mohamed AmineBALTI	COMPARATIVE STUDY AND OPTIMIZATION OF SEVERAL DRYING PROCESS ON LEMONGRASS LEAVES
ids16-p0157	Dr. Serm Janjai	A Large-Scale Parabolic Greenhouse Type Solar Dryer : Field Performance and Utilization in Agro-Industries of Dried Bananas in Thailand
ids16-p0158	Dr. Linyan Zhou	Effect Of Different Drying Technologies On Drying Characteristics And Quality Of Red Pepper (Capsicum Frutescens.L): A Comparative Study
ids16-p0159	Prof. CHUAN YUWANG	Drying Kinetics and Product Quality of Tea Extract Using Microwave Vacuum Spray Drying Assisted with Ultrasound
ids16-p0160	Mr. Zoltán Kurják	Assessment of Morphologically Influenced Energy and Mass Transport in Microwave Drying of Vegetables
ids16-p0161	Dr. Magnus Ståhl	Energy Efficient Low-temperature Drying Increases the Content of Extractives in Sawdust and Hence Increases the Quality of Wood Fuel Pellets
ids16-p0162	Ms. Sanne Moejes	Energy Efficient Powder Production by Closed-Loop Spray Drying
ids16-p0163	Prof. Jie Xiao	MODELING SURFACE STRUCTURE FORMATION OF SPRAY-DRIED PARTICLES
ids16-p0164	Prof. So Kitsunozaki	Stress Development up to Crack Formation in Drying Paste
ids16-p0165	Ms. Francisca Vallespir	Freezing pre-treatment and ultrasonic enhancement of convective drying of beetroot: influence on drying kinetics
ids16-p0166	Dr. Omrani Bent Mohamed El KhamessHaifa	Experimental Characterization of a Clay-Cellulosic Fiber Composite During Convective Drying
ids16-p0167	Ms. Francisca Vallespir	Influence of freezing pre-treatment and ultrasonic assisted convective drying on quality parameters of beetroot
ids16-p0168	Dr. Ignat Tolstorebrov	THE INVESTIGATION OF THERMAL PROPERTIES FOR NORWEGIAN DRY-CURED HAM USING DCS TECHNIQUE

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ids16-p0170	Ms. Katja Meyer	Multi-compartment Model for Study of Thermal Effects during Granulation in a Continuously Operated Horizontal Fluidized Bed
ids16-p0171	Ms. Tugba Basargan	SPRAY DRIED HYDROXYAPATITE-CHITOSAN BIOCOMPOSITES PREPARED WITH THE PRESENCE OF SIMULATED BODY FLUID and the IMPACT of WEIGHT OF CHITOSAN and CROSSLINKING AGENT on DRUG LOADING EFFICIENCY
ids16-p0172	Mr. baccouche mohamed faizbaccouche	Convective drying kinetics by hot air from the edible mushroom
ids16-p0173	Mr. Arman Rahimi	Pore Network Modeling of a Salt Solution Droplet on Porous Substrate: Imbibition, Evaporation, and Crystallization
ids16-p0174	Ms. Loubna Kahlerras	MEASUREMENT OF MASS DIFFUSIVITY BY INVESTIGATION OF SORPTION ISOTHERMS AND MODELING MOISTURE TRANSFER OF MORTAR SUBMITTED TO CONVECTIVE DRYING
ids16-p0175	Dr. ANABEL LÓPEZ-ORTIZ	EFFECT OF COATING USING A EDIBLE NATURAL POLIMER ON STRAWBERRY SLICES DRYED BY CONVECTION
ids16-p0176	Dr. Mitsuhiro Kubota	Water Desorption Behavior of Silica Gel Packed Bed with Microwave Heating
ids16-p0177	Dr. carlos Martínez Vera	Concentration Dependent Diffusion Coefficient Estimation In Peas Drying Considering Shrinkage: An Observer Approach
ids16-p0178	Ms. Sayali Zarekar	CFD Simulation of Spray Characteristics in a Fluidized Bed Operated under Reduced Pressure
ids16-p0179	Ms. Sayali Zarekar	Model for Drying and Inactivation of Baker's Yeast in Fluidized Beds Operated under Reduced Pressure
ids16-p0180	Ms. Lu Zhang	Viability of <i>Lactobacillus plantatum</i> P8 in Bread during Baking and Storage
ids16-p0181	Prof. Dan Zhao	Numerical and Experimental Investigation of Pulse Combustion for Fabric Drying
ids16-p0182	Dr. Thijs Defraeye	Convective Drying of Fruit Tissue: Impact of Moisture Barrier Layer
ids16-p0183	Prof. Stefan JanKowalski	ULTRASOUND ACTION ON DRYING EFFECT OF BIOLOGICAL MATERIALS
ids16-p0184	Ms. Nilobon Komonsing	Simulating Drying Kinetics of Dragon Fruit in an Overflow Dryer

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ids16-p0185	Dr. Ghania DEGOBERT	THERMAL ANALYSIS OF FROZEN POLY(VINYLPYRROLIDONE) SOLUTIONS IN MIXTURES OF CO-SOLVENTS TERT- BUTANOL / WATER
ids16-p0186	Dr. Ghania DEGOBERT	IMPACT OF MOLECULAR WEIGHT OF POLY(N-VINYLPYRROLIDONE) AND CO-SOLVENT SYSTEMS (TERT-BUTANOL/ WATER) ON THE PRIMARY DRYING
ids16-p0187	Prof. Joao BorgesLaurindo	CAST-TAPE DRYING OF TOMATO JUICE FOR THE PRODUCTION OF POWDERED TOMATO
ids16-p0188	Prof. Kaoru Yasuhara	Practical Performance of Wood Drying System Using Solar Heat and Latent Heat of Snow
ids16-p0189	Dr. Chaiwat Rattanamechaikul	Color Kinetics of Para Rubber Sheet during Hot Air Drying
ids16-p0190	Prof. Magdalini Krokida	Life Cycle Assessment of the Production of Skimmed Milk Powder Using Novel Techniques in Order to Minimize the Energy Consumption
ids16-p0191	Prof. Magdalini Krokida	The Enhancement Effects of Drying Treatments on Polyphenols Recovery from Grape Pomace
ids16-p0192	Prof. Magdalini Krokida	Effects of Drying on the Phenolics Content and Antioxidant Activity of Olive Mill Solid Residue
ids16-p0193	Prof. Magdalini Krokida	Influence of Drying Method on Free Radical Scavenging Activity and Total Phenolic Content of Olive Tree Leaves
ids16-p0194	Dr. Jinghong WANG	Estimation of Local Evaporation Rate of a Sessile Droplet Drying on a Substrate with Patterned Bank Structure
ids16-p0195	Dr. Fatma Njeh	Characterization of The Shrinkage Behaviour During Convective Drying of Industrial Sludge by Using X-ray Microtomography
ids16-p0196	Dr. Louise Kurozawa	Drying of By-Product Okara: Evaluation of Isoflavone Content and Color
ids16-p0197	Prof. ZhenTao ZHANG	The Study of Corn Heat Pump Drying Performance With Pinch Technology
ids16-p0198	Dr. Yuji Tatemoto	Numerical Analysis of Drying Characteristics of Materials Immersed in Fluidized Bed of Hygroscopic Porous Particles
ids16-p0199	Dr. Zhihong Liu	Simulation Of Lignite Drying In A Continuous Fluidized Bed

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ids16-p0200	Dr. Dominik Mierzwa	Hybrid Drying Of Biological Materials - Process Kinetics And Quality Aspects
ids16-p0201	Dr. Dominik Mierzwa	Hybrid Drying Of Kaolin Clay - Process Kinetics, Numerical Simulations And Products' Quality Aspects
ids16-p0202	Dr. Dominik Mierzwa	Ultrasonically Aided Convective Drying Of Apple - Process Kinetics And Numerical Simulation
ids16-p0203	Ms. Gardis von Gersdorff	Drying of Fresh Organic Beef with Different Pretreatments
ids16-p0204	Prof. Odilio Alves-Filho	New Advances in Green Drying Technology: Improved Effectiveness and Product Quality
ids16-p0206	Ms. Sabine Ambros	Preservation of Sensitive Biological Products: An Insight Into Conventional and Upcoming Drying Techniques
ids16-p0207	Ms. Jannika Dombrowski	Protein Stabilized Foam Structures as Protective Carrier Systems During Microwave Drying of Probiotics
ids16-p0208	Prof. Vijaya Raghavan	Application And The Techno-Economical Aspects Of Integrated Microwave Drying Systems For Development Of Dehydrated Food Products
ids16-p0209	Dr. Carlos Martínez-Vera	Study of the Behaviour of a Multistage Continuous Fluidized Bed Dryer With Downcomers
ids16-p0210	Ms. Rosilene GomesCosta	Effect of Spouted Bed Drying on the Hygroscopic Equilibrium, Total Phenols Content and Antioxidant Activities of Açai
ids16-p0211	Mr. Hisashi Hamabe	Effect of Carbon Addition on Drying Rate in a Sludge Bio-drying Process
ids16-p0212	Prof. Istvan Farkas	Modelling of a Solar Drying System with Natural Convection Air Flow
ids16-p0213	Dr. Masamichi Yoshida	Effect of Water Vapor on Lower Limit Temperature and Mass Transfer during Drying of Polymer Films Cast from A Polymer-Organic Solvent Solution
ids16-p0214	Prof. Akio NAKAHARA	MEMORY EFFECT OF PASTE AND ITS APPLICATION TO CONTROL MORPHOLOGY OF DESICCATION CRACK PATTERN
ids16-p0215	Mr. Hiroshi Hosomi	Innovative Integrated Closed System tube type lyophilizer

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ids16-p0216	Mr. Bi An Fu	Combined Effects of Additives and Power Levels on Microwave Drying Performance of Spent Coffee Grounds Briquette
ids16-p0217	Ms. Kraiem Amal	Experimental Study of a Granular Bed of Porous Particules of Corn to Improve The Quality of The Product
ids16-p0218	Dr. Shin-ichi ITO	Dynamical and Statistical Properties on Desiccation Crack Pattern
ids16-p0219	Dr. Shin-ichi ITO	Data Assimilation for Phase-field Model by using Second-order Information of Posterior Distribution
ids16-p0220	Prof. Yusuke Asakuma	Surface tension behavior of water pendant drop with surfactant under microwave heating
ids16-p0221	Dr. Jian-Wu Dai	Optimum design and experimental verification of tunnel drying room based on numerical simulation
ids16-p0222	Dr. Maturada Jinorose	Quantification of Non-Uniform Deformation of Shrinkable Materials during Drying via Digital Image Analysis
ids16-p0223	Prof. Hajime Tamon	Controlling Macroporous Structure of Monolith by Unidirectional Freezing of Hydrogel and Slurry
ids16-p0224	Prof. Noriaki Sano	AN ANALYSIS OF PARTICLE-FILM STRUCTURES USING PHOTOLUMINESCENCE SPECTROMETER
ids16-p0225	Mr. Ryo katayama	The Effect of Drying Conditions on Particles Distribution
ids16-p0226	Prof. Odilio Alves-Filho	Dried Protein Mixtures - Design of Recipe and Drying Process
ids16-p0227	Prof. Thiago Faggion de Pádua	CHARACTERIZATION AND THIN-LAYER DRYING KINETICS OF QUINOA GRAINS
ids16-p0228	Dr. Patricia Azoubel	Effect of Ultrasound and Osmotic Dehydration in Corn Syrup on 'Tommy Atkins' Mango Drying Kinetics
ids16-p0229	Prof. Shusheng Pang	Effect of Biomass Drying on Liquid Fuel Yield and Efficiencies of Energy and Exergy in An Advanced Biomass to Liquid Fuel System
ids16-p0230	Dr. Hiroyuki Kagami	A Model of Drying Process of A Polymer Liquid Film Coated on Three-dimensional Structure

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ids16-p0231	Dr. Ken-ichi IZUTSU	FREEZE-DRYING OF MULTI-COMPONENT PHARMACEUTICAL FORMULATIONS
ids16-p0232	Dr. Kyuya Nakagawa	PREDICTION OF DENATURATION LEVEL OF SPRAY-DRIED EGG YOLK DURING PROCESSING AND STORAGE
ids16-p0233	Dr. Stéphane Godbout	Dehydration of Wet Agri-food Residual Matter by Successive Pressure Drops: Preliminary Study
ids16-p0234	Dr. nakako katsuno	Effect of the dry-heat temperature on the colloidal stability of sesame paste
ids16-p0236	Prof. Wanderley PereiraOliveira	Spray Drying of Multicomponent Inclusion Complexes of Lippia sidoides Essential Oil
ids16-p0237	Prof. Wanderley PereiraOliveira	Effects of Arabic Gum and Whey Protein on Retention of Herbal Compounds During Fluidized Bed Seed Encapsulation
ids16-p0238	Prof. Wanderley PereiraOliveira	Spray Drying of Solid Lipid Nanoparticles Loaded With Petiveria alliacea Bioactive Compounds
ids16-p0239	Mr. sayed shakiba	Understanding the mechanism of in-situ particle crystallization by chamber humidity manipulation in a counter current spray tower
ids16-p0240	Dr. Henry TSabarez	Application of Airborne Ultrasound to Intensify the Convective Drying of Food Materials
ids16-p0241	Prof. Sadoth Sandoval Torres	Dimensionless Drying Model for Tuberous Crop (Solanum tuberosum) by Considering Shrinkage
ids16-p0242	Ms. Reik TrabelsiSalma	Effect of Different Drying Process on Biochemical and Functional Parameters of Tunisian Green Seaweeds.
ids16-p0243	Dr. Chaleeda Borompichaichartkul	EFFECT OF OSMOTIC PRETREATMENT AND DRYING METHODS ON ANTIOXIDANT AND TOTAL PHENOLIC COMPOUNDS RETENTION OF DRIED MANGO
ids16-p0244	Mr. Masatoshi Yamada	Heat Transfer in Absorber of LiBr/Water Absorption Heat Pump System for Hot Air Generation from Waste Heat
ids16-p0245	Prof. Gabsoo DO	MICRO- TO MACRO-SCALE MEASUREMENT OF ICE CRYSTALS AND INTERNAL STRUCTURES IN FROZEN MATERIALS BY CRYOGENIC MICROTOME IMAGING SYSTEM
ids16-p0246	Prof. Luwei YANG	PERFORMANCE OF HEAT PUMP SYSTEM FOR DRYING GASTRODIA ELATA

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ids16-p0247	Dr. Kaoru UENO	BIOCHEMICAL PROCESS OF DRYING WET BIOMASS OKARA USING AEROBIC FERMENTATION ADDED SLUDGE CHAR
ids16-p0248	Ms. Nupur NandanNagwekar	Studies on Efficient Rehydration of Dried Green Peas (Pisum Sativum)
ids16-p0249	Prof. Roberto Pisano	Computer-Aided Property Estimation for Freeze-Drying of Microparticles in Packed-Beds
ids16-p0250	Mr. Charith MalingaRathnayaka Mudiyansele	Shrinkage of Highly Deformable Cellular Matters: Confrontation between Experimental Data and Meshfree Modelling
ids16-p0251	Ms. Nupur NandanNagwekar	RP-HPLC-QTOF/MS2 Based Strategy for the Comprehensive Metabolite Profiling of Bombay Duck (Harpadon nehereus) Dried by Using Different Techniques
ids16-p0252	Dr. Xin Jin	Quantifying Food Drying Rates from MRI Experiments: Development of An Online Calibration System
ids16-p0253	Dr. Chandan Kumar	THEORETICAL INVESTIGATION OF SAMPLE SIZE AND SHAPE ON DRYING EFFICIENCY DURING INTERMITTENT MICROWAVE-CONVECTIVE DRYING
ids16-p0254	Prof. Zhanyong Li	Energy Consumption and Quality Evaluation of Soybeans in Multi-Stage Microwave Drying
ids16-p0255	Prof. Zhanyong Li	Preparation of Activated Carbon under Fluidization by Fast Activation with H3PO4
ids16-p0256	Prof. Zhanyong Li	DRYING OF SOYBEAN SAUCE RESIDUE WITH SUPERHEATED STEAM
ids16-p0257	Prof. Zhanyong Li	Study of The Dynamic Characteristics of Granular Flow in Rectangular Microwave Spouted Bed
ids16-p0258	Prof. Zhanyong Li	The Process of Particles Formation and Water Removal via Spray-Freeze Drying
ids16-p0259	Mr. Kasper BerthuDamkjær	Cyclone Design Optimization Using Computational Fluid Dynamics and Full Scale Testing
ids16-p0260	Prof. Atsushi Hashimoto	EVALUATION OF RADIATIVE POWER ABSORBED BY WET POROUS MATERIALS DURING INFRARED DRYING
ids16-p0261	Mr. S M RoknulAzam	Study on Drying Kinetics and Quality of Peach (Prunus Persica) Leather Dried by Heat Pump

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ids16-p0262	Dr. sana jmai	modeling of kenitec drying of dicalcium phosphate
ids16-p0263	Mr. Koki Miyake	VISUALIZED EXPERIMENTS OF ADSORPTION HEAT PUMP
ids16-p0264	Prof. zhanyong Li	Drying kinetic and Inversion Temperature of Low Pressure Superheated Steam Drying of Raphanus Sativus
ids16-p0265	Mr. Pasawee Auppatumkuldilok	TOTAL PHENOLIC CONTENT IN SOLAR DRIED KAFFIR LIME LEAVES
ids16-p0266	Ms. Rihab Fakhfakh	Simultaneous Measurement Of Drying Kinetics And Shrinkage Of Tunisian Bovine Leather During Convective Drying
ids16-p0267	Ms. Sukanya Saetiew	BIOACTIVE COMPOUNDS RETENTION IN SOLAR DRIED GERMINATED PARBOILED BROWN RICE
ids16-p0268	Dr. M AKarim	INVESTIGATION OF CELLULAR LEVEL WATER IN PLANT-BASED FOOD MATERIAL
ids16-p0269	Dr. M AKarim	Microscale model of Fruit Tissue for Simulating Cellular Level Changes During Drying
ids16-p0270	Dr. M AKarim	Effect of intermittent microwave convective drying on quality attributes of food materials
ids16-p0271	Mr. Umar SsonkoLule	Effect of Temperature on Microencapsulated Banana Polyphenol Yield
ids16-p0272	Mr. somphop yoo-a	TOTAL PHENOLIC CONTENT IN SOLAR DRIED ANDROGRAPHIS PANICULATA
ids16-p0273	Ms. Thiparat Thamsala	Curcuminoids Content in Solar Greenhouse Dried Plai (<i>Zingiber cassumunar</i>)
ids16-p0274	Prof. Naji ABDENOURI	CFD STUDY OF A DESIGNED FORCED CONVECTION SOLAR DRYER. APPLICATION TO THE DRYING OF PUNICA GRANATUM LEGRELLIAE'S FLOWERS.
ids16-p0275	Ms. Chariya Kwianwong	The 5,7-Dimethoxyflavone Content in Solar Dried Krachaidum
ids16-p0276	Dr. Andrew G.F.Stapley	Experiments and Modelling of Protein Denaturation and Drying Kinetics in a Single-Stream Piezo-Atomized Droplet Dryer

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ids16-p0277	Dr. Andrew G.F.Stapley	A Predictive Model for Whey Protein Denaturation at Different Moisture Contents and Temperatures
ids16-p0278	Dr. Song Miao	Roles of Milk Proteins on The Flow Properties of Model Dairy Powders
ids16-p0279	Prof. Werner Hofacker	New Method for Glass Transition Temperature Determination of Potatoes
ids16-p0280	Mr. Alireza Attari Moghaddam	EQUIVALENCE OF THE ONE-DIMENSIONAL MOISTURE DIFFUSION MODEL AND THE THREE-DIMENSIONAL PORE NETWORK DRYING MODEL
ids16-p0281	Prof. TURKAN AKTAS	EFFECTS OF OPEN SUN DRYING AND SOLAR DRYING METHODS ON DRYING CHARACTERISTICS AND SOME QUALITY CRITERIA OF GRAPE POMACE
ids16-p0282	Prof. Reinhard Kohlus	High Temperature Spray Drying of Food Products- Drying Rate and Surface temperature prediction
ids16-p0283	Prof. Klaus Gottschalk	A Thermodynamic Model for Natural Drying and Open-air Storage of Wood Chip Piles
ids16-p0284	Dr. George Szrednicki	EFFECTS OF DRYING ON MAIN NUTRIENTS IN BANANA PSEUDOSTEM OF SPECIES MUSA BALBISIANA AND MUSA ACUMINATA
ids16-p0285	Prof. Zahra Emam-Djomeh	EFFECT OF CARRIERS ON THE MICROENCAPSULATION EFFICIENCY AND SPRAY DRYING OF BLACK SEEDLESS BARBERRY (<i>Berberis vulgaris</i>)
ids16-p0286	Prof. Zahra Emam-Djomeh	INFLUENCE OF PROCESS CONDITIONS ON THE FUNCTIONAL PROPERTIES OF SPRAY-DRIED SEEDLESS BLACK BARBERRY (<i>Berberis vulgaris</i>) JUICE POWDER
ids16-p0287	Prof. Zahra Emam-Djomeh	OPTIMIZATION OF DRYING PROCESS TO MODIFY THE QUANTITATIVE ATTRIBUTES OF SOUR CHERRIES DRIED IN A MICROWAVE ASSISTED FLUIDIZED BED DRYER
ids16-p0288	Prof. Luanda GimenoMarques	Influence of Ultrasound Pretreatment on Freeze-Drying and Rehydration Kinetics of Jambolan and Jackfruit
ids16-p0289	Dr. Ivet Gallegos-Marín	Influence of Osmotic Dehydration on Structural Properties of Plantain (<i>Musa paradisiaca</i> AAB)
ids16-p0290	Prof. Wanderley PereiraOliveira	Retention Efficiency and Physical Properties of Spray-Dried Lipid Based Microparticles of <i>Lippia Sidoides</i> Essential Oil
ids16-p0291	Prof. Luis A.Segura	The Effect of Capillary Pressure on Shrinkage During a Simulated Atmospheric Freeze-drying: Experiments Using 2D Deformable Micromodels

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ids16-p0292	Prof. Helene Desmorieux	DESORPTION ISOTHERMS OF SALVIA OFFICINALIS USING DYNAMIC VAPOR SORPTION
ids16-p0293	Dr. Raymundo Lopez	Drying Kinetics and Effective Moisture Diffusivity of Sunflower (Helianthus Annuus L.) Stems in an Indirect-type Solar Dryer.
ids16-p0294	Dr. Raymundo Lopez	Finite Element Simulation of Drying of sunflower (Helianthus Annuus L.) Stems in a Forced Convection Tunnel.
ids16-p0295	Mr. Michał Krempski-Smejda	Low Temperature Drying Of Cucumber
ids16-p0296	Mr. Michał Krempski-Smejda	Receiving Vitamin B During Drying Process Of Saccharomyces Cerevisae
ids16-p0297	Dr. Tamás Antal	Investigation of Infrared Assisted Freeze Drying of Jerusalem Artichoke
ids16-p0298	Dr. Anna Michalska	The Effect of Different Drying Method on Selected Quality Parameters of Powders Obtained from Plum Juice
ids16-p0299	Dr. Patricia Arlabosse	Comparative Study of Sewage Sludge Drying using Hot Air or Superheated Steam
ids16-p0300	Mr. Jan Havlík	Integration of Biomass Indirect Drying into Energy Systems
ids16-p0301	Dr. Julien Colin	Fundamental study of the liquid water behavior inside a pore: application to drying intensification of a porous media with vibration
ids16-p0302	Dr. Patricia Arlabosse	Thermally Assisted Mechanical Dewatering Process for the Energy Efficient Dehydration of Wet Biomass and By-Products from the Agro-Food Industry
ids16-p0303	Prof. Viviane SantosBirchal	Spray Drying Simulator Using Closed Loop PID Control Process Approach
ids16-p0304	Prof. Abdelghani BOUBEKRI	SOLAR DRYING OF ALGERIAN BROAD BEANS USING DIRECT AND INDIRECT SOLAR DRIERS. AN EXPERIMENTAL STUDY WITH TECHNICO-ECONOMICAL CONSIDERATIONS
ids16-p0305	Prof. Andrew EdwardBayly	Counter-Current Spray Drying - Understanding and Simulation -A Review
ids16-p0306	Mr. Amin Farshchi	Influence of slurry characteristics on the morphology and internal structure of spray-dried detergent powders

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Submission number	Corresponding Author	Presentation Title
ids16-p0307	Ms. Xi Chen	Numerical Simulation of Flow Properties of Landed Liquid Film within the Bellows
ids16-p0308	Dr. Koichi Nakaso	Application of the Spouted Bed in the Novel Adsorption Heat Pump for Generating Steam
ids16-p0309	Dr. Wenkui Zhu	Evolution of Density, Porosity and Shrinkage of Tobacco Leaves during Fast Convective Drying and Its Effect on Mass Transfer
ids16-p0310	Prof. Bin Li	Fast Drying Characteristics of Cut Tobacco in a Drop Tube Reactor and Its Effect on the Retention of Petroleum Ether Extract in Tobacco
ids16-p0311	Dr. Zhaogai Wang	Multi-stage Drying Characteristics of Chinese chestnut by Combining Microwave and Vacuum
ids16-p0312	Dr. Duanfeng Lu	Study on Cut Tobacco Residence Time in Rotary Dryer with Different Flight
ids16-p0313	Prof. Vangelce BorisMitrevski	EXPERIMENTAL INVESTIGATION OF FAR-INFRARED VACUUM DRYING OF APPLE SLICES
ids16-p0315	Prof. Sumei LIU	Drying Technology for Three Types of Vegetables: Mint, Sedum Aizoon L and Okra
ids16-p0316	Prof. Xiaoling KONG	Drying of Carrots Using a New Solar Steam System
ids16-p0317	Mr. Kosuke Yamamoto	Effective water content control of woody biomass in the Kumano region, Japan
ids16-p0319	Dr. Bee KeowMay	Stability of Encapsulated Lactobacillus plantarum During Spray Drying and Storage
ids16-p0320	Dr. Yuji Tatemoto	Effects of Operational Conditions on Drying Characteristics of Fine-Powder Suspension in Fluidized Bed of Inert Particles
ids16-p0321	Ms. Ayano Nakamura	Dewatering and Extraction of Solutes from Frozen Plant Tissues Using Liquefied Dimethyl Ether
ids16-p0322	Dr. Matheus BoeiraBraga	Characterization of Milk-Blackberry Particles Produced by Spray Dryer
ids16-p0323	Dr. Seddik Khalloufi	Phenomenological Analysis for Intensification of Airflow Drying of Aromatic Herbs; Process Performances and Preservation of Aroma Contents

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ids16-p0324	Ms. Jingyi Li	Experimental Study on Vacuum Drying of Biomass at Different Temperatures
ids16-p0325	Prof. Xu Duan	Effects of different drying methods on the physical characteristics and sensory evaluation of dried hawthorns
ids16-p0326	Dr. Long Xie	Vacuum Pulsed Drying Based on Far-Infrared Radiation Enhances Drying Kinetics and Quality Attributes of Wolfberry
ids16-p0327	Prof. cai jinsun	Effect Of Different Drying Methods On The Quality Of White Shrimps
ids16-p0328	Prof. Hironao OGURA	Experimental Performance of Protoytype Chemical Heat Pump Dryer Driven by Exhaust Gas Heat
ids16-p0329	Prof. Xiao Dong Chen	ENERGY FACTORS AND LIMITS FOR THE DRYING MECHANISMS EXPLORED WITH THE REACTION ENGINEERING APPROACH
ids16-p0330	Prof. Werner Hofacker	Numerical Modeling of Coupled Heat and Mass Transfer with Moving Boundary during Convective Drying of Potato Slices
ids16-p0331	Dr. Roberto Lemus-Mondaca	HIGH PRESSURE-ASSISTED OSMOTIC DEHYDRATION AS A PRETREATMENT ON DRYING PROCESS OF JUMBO SQUID (DOSIDICUS GIGAS) RINGS
ids16-p0332	Dr. Roberto Lemus-Mondaca	Simulation 3D conjugate heat and mass transfer for turbulent drying process of a porous-solid food
ids16-p0333	Dr. Roberto Lemus-Mondaca	CHANGES IN BIOACTIVE COMPOUNDS AND ANTIOXIDANT ACTIVITY DURING CONVECTIVE DRYING PROCESS OF MAQUI BERRIES (ARISTOTELIA CHILENSIS)
ids16-p0334	Prof. Ahmed Koubaa	VACUUM CONTACT DRYING OF TAMARACK (LARIX LARICINA) WOOD: KINETICS AND DRIED LUMBER QUALITY
ids16-p0335	Dr. Tamotsu INOUE	Effect Of Moisture Content On Bubble Formation In Heat Sealing For Plastic Container
ids16-p0336	Mr. Lu Chen	A Novel Pressure Swing Drying Module for Energy-Saving Drying with Superheated Steam
ids16-p0337	Prof. Hiroyuki Iyota	Estimation of Humidity in Drying Chamber from Wet-material Temperature for Improved Utilization of Superheated Steam
ids16-p0338	Prof. Azuchi HARANO	In-situ Observation of Single Droplet Solidification by Electro-Dynamic Balance

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ids16-p0339	Prof. Takamasa Mori	Effect of Slurry Properties on the Microstructure of PEFC Electrode
ids16-p0340	Dr. Mudtorlep Nisoa	Development of industrial prototype of microwave technology for drying of agricultural products
ids16-p0341	Mr. Thomas Alpögger	Experimental Study and System Analysis of a CO ₂ Heat Pump Tumble Dryer
ids16-p0342	Prof. Chin-Chi Cheng	Freeze Drying Process of Water Solution Diagnosed by Visual Method
ids16-p0343	Mr. Tim Siebert	Change-Over Points of Serial Combination Drying Processes: A Measure to Improve Quality of Dried Carrot Discs and Process Efficiency
ids16-p0344	Prof. Luis Alexandre Pedro deFreitas	Atmospheric Spray Freeze Drying of Pharmaceutical Materials
ids16-p0345	Mr. Jamy Logie	Development Of A Dynamic Heat Pump Dryer Test Bench To Demonstrate Energetical Optimization Possibilities By Replicating Real Life Drying Processes
ids16-p0346	Prof. Maradee Phongpipatpong	Effects of Maltodextrin and Drying Air Temperature on Spray-Dried Germinated Soy Milk Powder
ids16-p0347	Prof. Luis Alexandre Pedro deFreitas	Study of Chamomilla Essential Oil Microencapsulation by Spray Freeze Drying with Ultrasonic Atomizing
ids16-p0349	Mr. Emmanuel AduAmankwah	CONVENTIONAL DRYING OF TREATED AND UNTREATED RIPE BANANA (MUSA SAPIENTUM) DISCS - EFFECT ON NUTRIENT AND MICROBIAL CONTENT
ids16-p0350	Dr. Magdalena Zielinska	A HYBRID DRYING OF CRANBERRIES (VACCINIUM MACROCARPON AITON): DRYING KINETICS AND PRODUCT QUALITY
ids16-p0351	Dr. Magdalena Zielinska	DETERMINATION OF THERMAL PROPERTIES OF DRIED DISTILLERS GRAINS AND DRIED DISTILLERS SOLUBLES
ids16-p0352	Dr. Mariia Gordienko	Preparation of Carbon and Silica-Carbon Sorbents: Influence of Composition, Pyrolysis Temperature on the Mesoporous Structure and Due Adsorption Capacity
ids16-p0353	Dr. Mariia Gordienko	Freeze-Drying of Alginate Water/t-Butanol Solutions as a Perspective Technique to Produce the Polysaccharides Matrixes with Pre-Defined Structure
ids16-p0354	Dr. Choyu Watanabe	Industrial Heat Pump Technology for Drying Process

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ids16-p0355	Dr. Sachin VinayakJangam	MODELING HEAT AND MASS TRANSFER IN SINGLE PARTICLE
ids16-p0356	Dr. Pasi MattiRajala	Drying and Printed Paper Quality in the Heatset Offset Printing Process
ids16-p0357	Dr. Chayut Nuntadusit	Effect of Jet Nozzle Configuration for Heat and Mass Transfer Enhancement of Impinging Jets
ids16-p0358	Dr. Chayut Nuntadusit	Effect of Flow Configuration on Drying Performance in a Jet Impingement Dryer
ids16-p0359	Dr. Chayut Nuntadusit	Improvement of Drying Performance using Hot Air Jet Impingement Assisted with Microwave
ids16-p0360	Dr. Magdalena Zielinska	Mass Transfer Kinetics and Effective Diffusivity during Osmotic Dehydration of Cranberries
ids16-p0361	Dr. Run ling Peng	Study on Preparation of Lubricant Additive Nano-Cu Powders by Vacuum Freeze-Drying
ids16-p0362	Dr. Satoshi Ohtake	Drying Technologies for Biopharmaceutical Applications: Recent Developments and Future Direction
ids16-p0363	Dr. Seddik Khalloufi	Vapor sorption of dried mushroom and carrot: Modeling and simulation of the effects of blanching, the drying technology used and the sorption conditions
ids16-p0365	Prof. Shuichi YAMAMOTO	FACTORS AFFECTING INACTIVATION OF LACTIC ACID BACTERIA DURING DRYING
ids16-p0366	Prof. Shuichi Yamamoto	SIMPLE METHODS FOR EVALUATING CAKING BEHAVIOR OF SUGAR POWDERS
ids16-p0367	Prof. Shuichi Yamamoto	OPTIMIZATION OF NYLON PELLETT DRYING PROCESSES BASED ON THE CONCENTRATION-DEPENDENT WATER DIFFUSION COEFFICIENT
ids16-p0368	Prof. Shuichi Yamamoto	EFFECT OF DRYING METHODS AND CONDITIONS ON RELEASE RATES OF RED CAROTENOIDS FROM DRIED BACTERIA
ids16-p0369	Prof. Shuichi Yamamoto	DRYING RATES AND DESORPTION ISOTHERMS OF AMORPHOUS SUGAR SOLUTIONS CONTAINING CRYSTALLINE MATERIALS
ids16-p0370	Prof. Hsiu-Po Kuo	Stable Operations of Continuous Particle Drying in a Countercurrent Fluidized Bed with Perforated Plates

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ids16-p0371	Dr. Konstantin Vladimirovich Sosnin	Model of decision support system based on fuzzy sets for grain drying control.
ids16-p0373	Dr. Sarah Nasser	EVOLUTIONS OF STRUCTURAL PROPERTIES OF NATIVE PHOSPHO CASEIN (NPC) POWDER DURING STORAGE
ids16-p0374	Dr. Ana Nurhasanah	MODIFICATION OF CHIP MOCAF RACK AND TROLLEY TYPE DRYER
ids16-p0375	Prof. Presert Pavasant	APPLYING COMPUTATIONAL FLUID DYNAMIC (CFD) FOR DESIGNING A NEW SPENT COFFEE GROUND TRAY DRYER: RECYCLING HEAT FROM HOT COMPRESSOR AIR FOR DRYING PROCESS
ids16-p0376	Dr. Kenichi Arima	DRYING OF WET BROWN COAL PARTICLES BY A STEAM-FLUIDIZED BED DRYER
ids16-p0377	Prof. Oleksandr Seminskyi	The Unit for Bishofite Drying
ids16-p0378	Dr. Smith Eiamsa-ard	INFLUENCE OF SPECIFIC AIR FLOW RATE AND TEMPERATURE ON DRYING CHARACTERISTICS OF PEPPERCORNS IN A FLUIDIZED-BED DRYER
ids16-p0379	Dr. H Desmorieux	Design of dryers for developing countries: a critical view
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