



# IRC

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 **(Pre-recorded)**  
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 Pasindu Perera**, 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 **(Pre-recorded)**  
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 26<sup>th</sup>.

### Organizer



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