

POSTER PITCH AND POSTER SESSION | 15:40 – 18:00

- 01** **Development of Biomimetic Surfaces Based on the Surface Properties of Fish Skins to Prevent Bacterial and Organic Biofouling**, [I. Shahzad](#), K. Hargreaves, K. A. Whitehead
- 02** **Cleaning in a Backward Facing Step**, [K. Deshmukh](#), D. Butlin, D. Arlov, R. S. Cant, D.I. Wilson
- 03** **Development of a Hybrid Lagrangian-Eulerian Model for Simulating Milk Fouling in Heat Exchangers**, [J. Jiang](#)
- 04** **A Multi-Level Energy Modelling Approach for Tackling Fouling in Milk Manufacturing**, [M.I. Malliaroudaki](#), R. L. Gomes, N. J. Watson, L. Nchari, J. Van Impe, S. Bhonsale, Z. Glover
- 05** **Biomimetic Surfaces to Reduce Single- And Dual-Species Biofilms of Escherichia Coli and Pseudomonas Putida**, R. Teixeira-Santos, A. Azevedo, M.J. Romeu, C.I. Amador, L. C. Gomes, K.A. Whitehead, J. Sjollema, M. Burmølle, [F.J. Mergulhão](#)
- 06** **Challenges and Opportunities in Industrial Runtime for Liquid Food Processing: The Impact of Indirect UHT Treatment**, [J. Jiang](#), E. Ransmark, H. Ghanbari
- 07** **Development and Validation of a Hygienic Axis Sealing Solution for Robotics**, [M. Jevnikar](#), D. Jezeršek
- 08** **Dairy Milk Fouling Detection Using Electrical Resistance Tomography**, [G. Kuruppu](#), H. Wijayarathna, W. Yu, B. Young
- 09** **Success Factors for Resilience Management in the Food Sector: Addressing Production and Cleaning Processes**, [K. Mehnert](#), K. Fischer, J. Finger
- 10** **How the Properties of Biofilms Affect Their Cleaning Performance - A Review**, [C. Bachlechner](#), V. Eisenrauch, E. Zand, H. Jäger
- 11** **Innovative Cleaning Protocols for the Dairy Industry**, [J. Wahren](#), F. Lipnizki, F. Lewerentz, M. Glantz
- 12** **Innovative Cleaning System With Movable Cavitation Nozzles Based on the Hunting Behavior of the Pistol Shrimp**, [R. Murcek](#), E. Fuchs, J. Mauer, M. Finster, A. T. Georgi, M. Mauermann
- 13** **Adhesion-Adapted Polymer Coating Systems as Filmic Model Systems for Homogeneous Geometry-Independent Surface Coating for Cleaning Analyses**, [S. Höhne](#), P. Uhlmann, V. Eisenrauch, E. Fuchs, J.-P. Majschak, M. Mauermann
- 14** **Evaluation and New Applications of a System for Automated Monitoring of Local Soil Removal During Cleaning in Closed Food Processing Lines With a Quartz Crystal Sensor**, [S. Gottschall](#), A. Wahl, M. Mauermann
- 15** **Nanosensor Platform for Real Time Detection of Pathogenic Bacteria on Food Contact Surfaces**, [G. Badalyan](#), K. Grigoryan
- 16** **Conceptual Development of a Standardized Method Catalog for Characterization of Cleaning-Relevant Properties in the Food Industry**, [S. Kricke](#), K. Hovorka, S. Zahn, A. M. Wagemans, J.-P. Majschak, H. Köhler

- 17** **A Study on the Cleaning of Model Substances Representing Tea Stains,**
J. Yang, F. Aselmeyer, W. Augustin, S. Scholl
- 18** **3D Metal Printing Using Laser Powder Bed Processes in the Food Industry: Impact of Post-Processing Methods on Surface Quality and Removal of Specifically Introduced Microbiological Contaminants,,** S. Stelzer, V. Eisenrauch, E. Fuchs, M. Mauermann
- 19** **Quantifying the Cleaning Efficiency of an Industrial Biofilm and an Imitations on two Types of Stainless Steel Substrates,**
V. Eisenrauch, C. Bachlechner, E. Fuchs, H. Jäger
- 20** **Mycelium-Based-Composites – Cleaning and Disinfection Strategies for the Production of Biobased Composites,** S. Harst, R. Arafat, S. Ihlenfeldt, C. Herrmann, M. Mauermann
- 21** **Assessing the Performance of Ready-To-Use Methods for the Detection of Listeria Monocytogenes on Surface Samples,** B. Duqué, T. Brauge, E. Bourdonnais, J. Borilla, B. Frémaux, M. Guilbaud, C. Soumet, N. Oulahal, A. Hanin
- 22** **Improving the Rapid Detection of Microbial Contaminations by Pulsed Electric Fields,**
F. Schottroff, E. Zand, H. Jaeger
- 23** **A Study on Image-Based Validation Methods for Robotic Cleaning Path Optimization,**
Z.-S. Yang, H.-C. Hsiao, Z.-W. Li, S.-R. Huang, Y.-M. Chen

