Scientific Program

- 10:15 10:30 Welcome
- 10:30 11:00 Rheology of explosive emulsions Viscosity, elasticity, time effects, and transportation
 Irina Masalova
 Cape Peninsula University of Technology, Cape Town, Republic of South Africa
- 11:00 11:25 Understanding the science behind food texture measurements Jon Hellyer Food Technology Company, Slinfold, UK
- 11:25- 11: 50 Annular Flows of Viscoelastic Emulsions Marco Dressler ETH Zurich, Zurich, Switzerland
- 11: 50 13:30 Lunch followed by Poster Session
- 13:30 14:30 *Relaxation and aging behavior of polymers in thin films* Günter Reiter Institut de Chimie des Surfaces et Interfaces, CNRS, Mulhouse, France
- 14:00 14:25 *Melt viscosity, elasticity, and morphology of reactively compatibilized blends of polyamide 6 and styrene-acrylonitril* **Christian Sailer, Ulrich Handge** ETH Zurich, Zurich, Switzerland
- 14:25 14:35 Closing remarks and coffee
- 14:35 General Assembly