

2026 Short Course Basic Sessions

Tuesday, October 20, 2026

Time	Event/Speaker	Description	Location
8:00 - 8:25 am	Check-in	Coffee, tea, and muffins available NLSN 2199	NLSN Hall 2 nd floor
8:25 – 8:30 am	Conference Opening	Opening remarks: Bruce Hamaker - Director, Whistler Center for Carbohydrate Research	NLSN 2187 – Morgan Room
8:30 – 9:45 am	Yuan Yao	<i>Introduction to carbohydrates: Basic concepts - monosaccharides, oligosaccharides, and polysaccharides</i>	NLSN 2187 – Morgan Room
9:45 – 10:00 am	Break	Refreshments available	NLSN Hall 2 nd floor
10:00 – 11:30 am	Senay Simsek	<i>Starch granule structure and properties</i>	NLSN 2187 – Morgan Room
11:30 - 11:40 am	Break	Refreshments available	NLSN Hall 2 nd floor
11:40 – 12:50 pm	Yuan Yao	<i>Modifications of starch and other polysaccharides</i>	NLSN 2187 – Morgan Room
12:50 – 2:00 pm	Lunch	On your own	PMU
2:00 – 3:30 pm	Ganesan Narsimhan	<i>Basic principles of rheology and viscoelasticity and applications in the world of cereal products</i>	NLSN 2187 – Morgan Room
3:30 – 3:40 pm	Break	Refreshments available	NLSN Hall 2 nd floor
3:40 – 4:25 pm	Yuan Yao	<i>Polyols and high-intensity sweeteners</i>	NLSN 2187 – Morgan Room
4:25 – 5:15 pm	Bruce Hamaker	<i>Carbohydrate nutrition and labeling</i>	NLSN 2187 – Morgan Room
5:15 – 7:00 pm	Faculty/Student & Attendee Networking	Beverages and hors d'oeuvres are available	Enology Library - NLSN Basement

Non-members can attend the Whistler Center for Carbohydrate Research 2026 Short Course for \$2,000.
Please sign up here to attend: <http://www.eventreg.purdue.edu/online/WCShortCourse>

2026 Short Course Advanced Sessions

Wednesday, October 21, 2026

Time	Event/Speaker	Description	Location
8:00 - 8:25 am	Check-in	Coffee, tea, and muffins available in NLSN 2199	NLSN Hall 2 nd Floor
Advanced Session 1			
8:30 – 10:00 am	Yuan Yao & Senay Simsek	<i>Starch Modification for Functional, Nutritional, and Clean-Label Applications</i>	NLSN 2187 – Morgan Room
8:30 – 10:00 am	Lisa Mauer	<i>Material science: sugar reduction, carbohydrate bulking agents, and relevance for designing foods for glycemic control</i>	NLSN 3203 – 3 rd Floor Lounge
10:00 – 10:15 am	Break	Refreshments available	NLSN Hall 2 nd Floor
Advanced Session 2			
10:15 – 11:45 am	Carlos Corvalan	<i>Food Meets AI: Scientific Machine Learning in Food Innovation</i>	NLSN 2187 – Morgan Room
10:15 – 11:45 am	Eun Joong Oh	<i>Transforming Carbohydrate Profiles through Microbial Fermentation</i>	NLSN 3203 – 3 rd Floor Lounge
11:45 – 1:00 pm	Lunch	On your own	PMU
Advanced Session 3			
1:00 – 2:30 pm	Cori Running	<i>Taste, Texture, and Carbohydrates</i>	NLSN 2187 – Morgan Room
1:00 – 2:30 pm	Owen Jones	<i>Polysaccharide interactions with proteins or polysaccharides and their effects on rheology and interfaces</i>	NLSN 3203 – 3 rd Floor Lounge
2:30 – 2:45 pm	Break	Refreshments available	NLSN Hall 2 nd Floor
Advanced Session 4			
2:45 – 4:15 pm	Bruce Hamaker	<i>How carbs fit into the food is medicine concept</i>	NLSN 2187 – Morgan Room
2:45 – 4:15 pm	Osvaldo Campanella	<i>Basic Principles of Extrusion</i>	NLSN 3203 – 3 rd Floor Lounge

2026 Short Course Advanced Sessions

Thursday, October 22, 2026

Time	Event/Speaker	Description	Location
8:00 - 8:25 am	Check-in	Coffee, tea, and muffins available in NLSN 2199	NLSN Hall 2 nd Floor
Advanced Session 5			
8:30 – 10:00 am	Senay Simsek	<i>From Pulses to Products: Carbohydrate Functionality in Baking and Food Formulation</i>	NLSN 2187 – Morgan Room
	Matheus Zavadinack	<i>Complex carbohydrate structure analysis (non-starch)</i>	NLSN 3203 – 3 rd Floor Lounge
10:00 – 10:15 am	Break	Refreshments available	NLSN Hall 2 nd Floor
Advanced Session 6			
10:15 – 11:45 am	Da Chen	<i>From Flow to Feel: Rheology and Tribology in Carbohydrate-Enriched Foods</i>	NLSN 2187 – Morgan Room
10:15 – 11:45 am	Steve Lindemann	<i>Making sense of (big) microbiome data</i>	NLSN 3203 – 3 rd Floor Lounge