CURRICULUM VITAE

Dr. Alejandro G. Marangoni, OC, OOnt, FRSC

Dr. Alejandro G. Marangoni is a Professor at the University of Guelph, Canada. His work concentrates on the physical properties of food materials in foods, cosmetics and biolubricants, with particular emphasis on sustainability, preservation of biodiversity and health. With an H-index of 102, i-index of 481 and over 35,200 citations of his work, he has published over 500 refereed research articles, 90 book chapters, 18 books, and over 40 issued patents. He is the recipient of the 2013 AOCS Stephen Chang award, the 2014 IFT Chang Award in Lipid Science, the 2014 AOCS Supelco/Nicholas Pelick Award, the 2015 ISF Kaufmann Medal, the 2017 AOCS Alton E. Bailey Medal, and the 2019 European Lipid Technology Award from EuroFed Lipids. Marangoni is a fellow of the American Oil Chemists' Society and the Institute of Food Technologists. He is the Editor in Chief of both Elsevier's Current Opinion and Current Research in Food Science. Dr. Marangoni has also founded and commercialized 3 major technology platforms with global reach. Dr. Marangoni was honored as one of the 10 most influential Hispanic Canadians in 2012, a Fellow of the Royal Society of Canada in 2018, an Officer of the Order of Canada in 2021, and appointed to the Order of Ontario in 2025.

WORK EXPERIENCE

CANADA RESEARCH CHAIR (NSERC) – TIER I 2011- 2025
Food, Health and Aging *Guelph, Ontario*
Dept. of Food Science
University of Guelph

DIRECTEUR DE RECHERCHE 2005- 2006
Centre National de la Recherche Scientifique *Paris, France*
Physico-Chimie de Systemes Polyphases
UMR CNRS 861, Universite Paris-Sud
Centre d'Etudes Pharmaceutiques
Chatenay-Malabry Cedex

CANADA RESEARCH CHAIR (NSERC) – TIER II 2001- 2011
Food and Soft Materials Science *Guelph, Ontario*
Dept. of Food Science
University of Guelph

PROFESSOR 2001- PRESENT
Dept. of Food Science *Guelph, Ontario*
University of Guelph

ASSOCIATE PROFESSOR 1997- 2001
Dept. of Food Science *Guelph, Ontario*
University of Guelph

ASSISTANT PROFESSOR 1991-1997
Dept. of Food Science *Guelph, Ontario*
University of Guelph

POSTDOCTORAL FELLOW 1990-1991
Dept. of Biochemistry *Guelph, Ontario*
University of Guelph

EDUCATION

DOCTORATE IN FOOD CHEMISTRY 1987-1989
University of Guelph *Guelph, Ontario*

BACHELOR IN AGRICULTURAL CHEMISTRY 1983-1986
McGill University *Montreal, Quebec*

INTERNATIONAL BACCALAUREATE 1981-1983
Lester B. Pearson College of the Pacific (UWC) *Victoria, British Columbia*

TEACHING EXPERIENCE

UNDERGRADUATE COURSES: *Food Chemistry I, Food Chemistry II, The Science and History of Chocolate*

GRADUATE COURSES: *Enzyme Kinetics and Modeling, Advanced Food Chemistry, Structure and Properties of Oleogels, Crystallization and Structure of Fats*

PROFESSIONAL SOCIETIES

ROYAL SOCIETY OF CANADA (FELLOW)
ROYAL SOCIETY OF CHEMISTRY (U.K.) (FELLOW)
AMERICAN OIL CHEMISTS' SOCIETY (FELLOW)
INSTITUTE OF FOOD TECHNOLOGISTS (FELLOW)

EDITORSHIPS

EDITOR-IN-CHIEF, CURRENT RESEARCH IN FOOD SCIENCE (ELSEVIER) 2019-PRESENT

EDITOR-IN-CHIEF, THE LIPID LIBRARY (AOCS) 2017-PRESENT

EDITOR-IN-CHIEF FOOD CHEMISTRY, FUNCTION AND ANALYSIS (ROYAL SOCIETY OF CHEMISTRY – BOOK SERIES) 2016-PRESENT

EDITOR-IN-CHIEF CURRENT OPINION IN FOOD SCIENCE (ELSEVIER) 2013-PRESENT

ASSOCIATE EDITOR, LIPID PHYSICS, THE LIPID LIBRARY (AOCS) 2013-2017

EDITORIAL ADVISORY BOARD, FOOD AND FUNCTION (ROYAL SOCIETY OF CHEMISTRY) 2016-PRESENT

EDITORIAL ADVISORY BOARD FOOD BIOPHYSICS (SPRINGER) 2016-PRESENT

EDITORIAL ADVISORY BOARD OF IFIS (UK) 2018-PRESENT

EDITORIAL BOARD MEMBER FOR THE JOURNAL FOOD AND FUNCTION (ROYAL SOCIETY OF CHEMISTRY) 2010-2015

EDITOR-IN-CHIEF FOR FOOD RESEARCH INTERNATIONAL (ELSEVIER) 1998-2012

Associate Editor of the Journal of the American Oil Chemists' Society (AOCS)	2005-2012
Editorial Board Member of Food Research International (Elsevier)	2013-Present
Editorial Board Member CyTA the Journal of Food (Taylor and Francis)	2010-Present
Editorial Board Member for Food digestion (Springer)	2010-Present
Editorial Board Member J. of the Institution of Engineers (India): Series E	2013-Present
Editorial Board Member J. of Future Foods (KeAi)	2021-Present
Editorial Board Member of Sustainable Food Proteins (Wiley)	2022-Present

AWARDS

2024 Member of the Order of Ontario

2021 Officer of the Order of Canada

2019 European Lipid Technology Award (European Federation for the Science and Technology of Lipids)

2019 Fellow of the Institute of Food Technologists

2018 Fellow of the Royal Society of Canada

2018 Canada Research Chair Renewal (Tier I)

2017 Alton E. Bailey Medal (American Oil Chemists Society)

2015 Kaufmann Medal and Memorial Lecture (International Society for Fat Research and Deutsche Gesellschaft fur Fettenwissenschaft)

2015 Fellow of the American Oil Chemists' Society

2014 Supelco-Nicholas Pelick Award (American Oil Chemists' Society)

2014 Stephen Chang Award for Lipid Chemistry (Institute of Food Technologists)

2013 Stephen Chang Award (American Oil Chemists' Society)

2012 Ten Most Influential Hispanic Canadians (Hispanic Business Alliance)

2011 Canada Research Chair (Tier I)

2011 Fellow of the Royal Society of Chemistry (U.K.)

2008 Innovator of the Year (Guelph Partners for Innovation)

2006 CANADA RESEARCH CHAIR RENEWAL (TIER II)
2004 T.L. MOUNTS AWARD (AMERICAN OIL CHEMISTS' SOCIETY)

2002 E.W.R. STEACIE MEMORIAL FELLOWSHIP (CHEMISTRY) (NSERC)

2002 CAREER AWARD (CANADIAN FOUNDATION FOR INNOVATION)

2002 DISTINGUISHED RESEARCHER AWARD (2) (ONTARIO INNOVATION TRUST)

2001 CANADA RESEARCH CHAIR (TIER II)

2000 YOUNG SCIENTIST AWARD (AMERICAN OIL CHEMISTS' SOCIETY)

1999 PREMIER'S RESEARCH EXCELLENCE AWARD

ADMINISTRATIVE EXPERIENCE

RESEARCH PROGRAM DIRECTOR OF THE PRODUCT DEVELOPMENT AND ENHANCEMENT OF VALUE CHAINS FOR THE ONTARIO MINISTRY OF AGRICULTURE AND FOOD, 2008-2013.

MEMBER AT LARGE OF THE GOVERNING BOARD OF THE AMERICAN OIL CHEMISTS' SOCIETY, 2008-2012.

MEMBER OF THE NATURAL SCIENCES AND ENGINEERING RESEARCH COUNCIL'S GSC 03 GRANT SELECTION COMMITTEE (1999-2001) AND COMMITTEE CO-CHAIR IN 2002.

RESEARCH GRANTS

MARANGONI, A.G. (2022-2025)
NSERC ALLIANCE - $300,000
Structure-Function Relationships in High-protein Plant-based Cheese

MARANGONI, A.G. (2022-2025)
DAIYA FOODS - $150,000
Structure-Function Relationships in High-protein Plant-based Cheese

MARANGONI, A.G. (2022-2024).
GOOD FOOD INSTITUTE – USD$100,000
Enzymatic conversion of oils into functional fats using glycerolysis

MARANGONI, A.G., PENSINI, E. (2021)
NSERC RTI – $149,925
Powder X-ray Diffraction Unit for the Characterization of Food and Soft Materials

MARANGONI, A.G. (2020-2026)
NSERC DISCOVERY $456,000
Marbling of vegan steak: shear banded fats under enlongational flow and their tribology

MARANGONI, A.G. (2020-2021)
MOTIF FOODWORKS $127,120
Zein-structured cheese

ERICA PENSINI AND ALEJANDRO MARANGONI (2020-2023)
OMAFRA OAFRI KTT PROGRAM $20,000
Spray on and prefabricated natural coatings as plastic substitutes for sustainable agricultural practices.

ERICA PENSINI AND ALEJANDRO MARANGONI (2020-2023)
ONTARIO MINISTRY OF FOOD AGRICULTURE AND RURAL AFFAIRS $112,000
Natural Materials as Alternatives to Plastic Bale Wraps

ERICA PENSINI AND ALEJANDRO MARANGONI (2020-2022)
BEEF FARMERS OF ONTARIO $20,000
Natural Materials as Alternatives to Plastic Bale Wraps

ERICA PENSINI AND ALEJANDRO MARANGONI (2020-2022)
DAIRY FARMERS OF ONTARIO $10,000
Bale and silage wrap from inexpensive and robust biomaterials

MARQUARDT, D., RONDEAU-GAGNE, S. RHEINSTADTER, M., FRISKEN, B. YETHIRAJ, A. AND MARANGONI, A. (2019)
NSERC RTI – CAD$149,262
Soft Matter sample environment suite for Canadian small angle neutron scattering

MARANGONI, A.G. AND PENSINI, E. (2019-2020)
BARRETT FOUNDATION GRANT - CAD$50,000
Enzymatic transformation of oil into fat via glycerolysis: health and sustainability implications

MARANGONI, A.G., PENSINI, E., COLLIER, C. (2019)
NSERC RTI – CAD$149,999.00
Benchtop Ultra-small angle Xray scattering system for nanoscale and nanoparticle characterization

MARTINEZ, M., JOYE, I., LIM, L.T., BOEHRER, B. AND MARANGONI, A.G. (2019-2021)
GOOD FOOD INSTITUTE - USD$249,150
Whole Muscle Tissue Engineering through the Innovative Combination of Microstructure Engineering and High Moisture Extrusion

MARANGONI, A.G. (2018-2025)
NSERC CANADA RESEARCH CHAIR RENEWAL (TIER I) CAD$1,400,000
Food, Health and Aging

MARANGONI, A.G. AND PENISINI, E. (2018-2019)
BARRETT FOUNDATION GRANT - CAD$50,000
Engineering plant proteins to manufacture gluten-free vegan steak

MARANGONI, A.G. (2018-2019)
SMART BASE LTD – GFIC- CAD$128,100
Development of viable strategies to make Olive Oil butter

MARANGONI, A.G. (2018)
NSERC ENGAGE $25,000
Rheological Characterization of Ink

MARANGONI, A.G. (2017)
OCE VIP I $50,000
Skin anti-ageing compound delivery strategy

MARANGONI, A.G. (2017)
KERRY INC. $45,000
Monoglyceride caking mechanism and its prevention

MARANGONI, A.G. (2016-2018).
MITACS ELEVATE $110,000
Encapsulation strategies for the enhanced performance of active ingredients in foods and non-food products

MARANGONI, A.G. (2016-2017)
CORBION INC $77,000
The nature of alpha gels

MARANGONI, A.G. (2016-2018)
NSERC CRD (KRAFT R&D) $100,000
Engineering the rheological and nutritional properties of processed cheese: a deterministic particle-filled network approach

MARANGONI, A.G. (2015-2021)
NSERC DISCOVERY $540,000
Controlled assembly of crystalline triglyceride nanoplatelets

MARANGONI, A.G. (2015)
NSERC ENGAGE $25,000
Development of a plant-based alternative to Emu oil

MARANGONI, A.G. (2014-2017)
KRAFT R&D (CHICAGO, U.S.A.) $105,000
Novel strategies for the functional replacement of trans and saturated fats in finished food products

MARANGONI, A.G. (2014-2017)
OMAF FOOD PROGRAM $ 240,000
Novel strategies for the functional replacement of trans and saturated fats in finished food products

MARANGONI, A.G. (2011-2018)
NSERC CANADA RESEARCH CHAIR (TIER I) $1,400,000 ($420,000 operating)
Food, Health and Aging

MARANGONI, A.G. (2010-2015)
NSERC DISCOVERY $640,000
Nanoscale Structuring of Lipid Organogels

BARBUT, S. AND MARANGONI, A.G. (2012-2015)
OMAF FOOD PROGRAM $360,000
Forming new composite organogels for fat reduction in complex food systems

BARBUT, S. AND MARANGONI, A.G. (2009-2012)
OMAF FOOD PROGRAM $285,000
Novel use of organogels to replace traditional animal fat in meat products

MARANGONI, A.G. (2009-2011)
AFMNET DISCOVERY $640,000
Engineering the oil-binding capacity & rheological properties of nanocrystalline fat networks structured using high shear fields under non-isothermal conditions.

MARANGONI, A.G. (2009)
CADBURY RSSL $43,587
The mechanism of interaction between Sorbitan Monostearate and a non-tempering fat.

MARANGONI, A.G. (2009-2010)
KRAFT R&D $89,200
Polymer based strategies to structure liquid oils.

MARANGONI, A.G., IDZIAK, S.J. AND MAZZANTI, G. (2008-2009)
C4 $50,000
Manufacture of fat, protein and polysaccharide films using a laminar shear machine
BALCOM, B. ET AL. (2009)
NSERC MAJOR RESOURCES SUPPORT PROGRAM $56,000
M*aterials science MRI research center*

SEETHARAMAN, K., WRIGHT, A.J. AND MARANGONI, A.G. (2008-2010)
OMAF FOOD PROGRAM $290,000
Understanding the behaviour of oil-water-monoglyceride nanostructures in baked food matrices and evaluating human health benefits following consumption of these products

MARANGONI, A.G. (2008)
FRIESLAND FOODS $14,000
Laminar Shear Structuring Machine

MARANGONI, A.G. (2007-2008)
AFM NET STAR $150,000
Market validation initiative for zero-trans fat soy and canola oil baking fats and food spreads

MARANGONI, A.G. (2006-2011)
NSERC CANADA RESEARCH CHAIR (TIER II) $500,000
Food and Soft Materials Science

MARANGONI, A.G. (2005-2010)
NSERC DISCOVERY $420,000
Novel strategies for the structuring of liquid oils

MARANGONI, A.G., RUSH, J.W.E., IDZIAK, S.H.J. (2004-2008)
OMAF FOOD PROGRAM $600,000
The Heart friendly margarine of the future

MARANGONI, A.G. AND OLLIVON, M. (2006-2008)
FRENCH EMBASSY/FRANCE-CANADA RESEARCH FOUNDATION $10,000
Nanostructuring food components for health

MARANGONI, A.G. (2004)
KRAFT R&D (CHICAGO) USD$50,000
Triglyceride barrier films

MARANGONI, A.G. (2004)
BARRY CALLEBAUT (BELGIUM) EURO$7,000
Structural indicators of mechanical strength in chocolate

MARANGONI, A.G. (2003)
NESTLE R&D (SWITZERLAND) $40,000
Ultrasonic determination of Solid Fat Content

MARANGONI, A.G. (2003)
MASTERFOODS USA $54,170
Ultrasonic determination of Solid Fat Content

MARANGONI, A.G. (2002-2003)
NSERC $48,000
Steacie Prize Supplement

MARANGONI, A.G. (2002-2003)
CFI-OIT $150,000
Steacie Prize Infrastructure

MARANGONI, A.G. (2001-2006)
NSERC CANADA RESEARCH CHAIR (TIER II) $500,000
Food and Soft Materials Science

MARANGONI, A.G. (2001-2005)
CFI - OIT (CRC) $291,000
Structure-function relationships in food and soft materials

MARANGONI, A.G. (2001-2005)
NSERC OPERATING $256,800
The influence of microstructure on the rheological properties of fat crystal networks

MARANGONI, A.G. (2002-2004)
OMAFRA NEW DIRECTIONS $100,000
The manufacture of novel value-added products via targeted nanostructural modification

MARANGONI, A.G. (2002)
NESTLE R&D LAUSANNE $40,000
The relationship between crystallization and structure in proprietary fats

MARANGONI, A.G. (2002)
DAIRY FARMERS OF ONTARIO $6,000
Effect of minor components on the crystallization of milkfat

MARANGONI, A.G. (2001)
DAIRY FARMERS OF ONTARIO $5,000
Crystallization behavior and microstructure of milkfat fractions

LENCKI, R.W., MARANGONI, A.G. (2000)
OMAFRA SPECIAL RESEARCH FUND $50,000
Value added products from milkfat

YADA, R.Y., MARANGONI, A.G. (2000-2004)
OMAFRA FOOD PROGRAM $160,000
Factors regulating the processability of Ontario-grown potatoes

MARANGONI, A.G., LENCKI, R.W. (2000-2004)
OMAFRA FOOD PROGRAM $100,000
Value added products from milkfat

MARANGONI, A.G. (2000)
DAIRY FARMERS OF ONTARIO $5,000
Influence of minor components on the crystallization behavior of milkfat

ROUSSEAU, D., GOFF, H.D., MARANGONI, A.G. (2000)
NSERC EQUIPMENT $34,550
Droplet size analysis for emulsions using pulsed NMR

YADA, R.Y, COPP. L., AND MARANGONI, A.G. (2000)
ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL $8,038
Factors affecting processing quality of stored potatoes

YADA, R.Y, COPP. L., AND MARANGONI, A.G. (2000)
CANADIAN SNACK FOOD ASSOCIATION $18,950
Factors affecting processing quality of stored potatoes

MARANGONI, A.G. (1999)
PREMIER'S RESEARCH EXCELLENCE AWARD $144,460
Triglyceride structure formation

MARANGONI, A.G. (1999)
NSERC MULTIDISCIPLINARY NETWORK GROUP PROGRAM $15,000
Triglyceride structure formation

YADA, R.Y. AND MARANGONI, A.G. AND LENCKI, R.W. (1999)
OMAFRA FOOD PROCESSING RESEARCH FUND $57,785
Factors affecting process quality in stored potatoes

MARANGONI, A.G. AND LENCKI, R.W. (1999)
NSERC EQUIPMENT $63,500
Dynamic Mechanical Analyzer

MARANGONI, A.G. AND LENCKI, R.W. (1999)
DAIRY FARMERS OF ONTARIO $5,000
Ternary phase behavior of milkfat fractions

MARANGONI, A.G. AND LENCKI, R.W. (1998)
DAIRY FARMERS OF ONTARIO $13,000
Manufacture of value-added products from milkfat

COPP, L., MARANGONI, A.G., AND YADA, R.Y. (1998)
AG. SERVICES, INC. $5,000
Monitoring Process quality of stored potatoes

MARANGONI, A.G. (1998)
AGRICULTURE AND AGRIFOOD CANADA, SCIENCE HORIZONS $21,200
Lipase and potato research

YADA, R.Y, COPP. L., AND MARANGONI, A.G. (1998)
ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL $12,200
Factors affecting processing quality of stored potatoes

YADA, R.Y, COPP. L., AND MARANGONI, A.G. (1998)
CANADIAN SNACK FOOD ASSOCIATION $18,300
Factors affecting processing quality of stored potatoes

YADA, R.Y., LENCKI, R.W., MARANGONI, A.G., AND PALIYATH, G. (1998)
NSERC EQUIPMENT GRANT $22,273
High speed refrigerated bench top centrifuge

MARANGONI, A.G. (1998)
DAIRY FARMERS OF ONTARIO $5,000
Preservation of butterfat flavors during chemical intersterification.

MARANGONI, A.G. (1997-2001)
NSERC RESEARCH GRANT $178,332
The relationship between fat rheological properties and the microstructure of the fat crystal network.

MARANGONI, A.G. (1997)
AGRICULTURE AND AGRIFOOD CANADA SCIENCE HORIZONS PROGRAM $23,000
Miscellaneous fats and oils work

MARANGONI, A.G. (1998)
ONTARIO MILK MARKETING BOARD $5,000
Preservation of butterfat flavor during chemical interesterification

MARANGONI, A.G. (1997-2000)
OMAFRA FOOD PROGRAM $37,800
Modification of fat and oil texture

YADA, R.Y., MARANGONI, A.G. (1997)
OMAFRA FOOD PROGRAM $11,000
Glycoalkaloids in potatotes

YADA, R.Y., MARANGONI, A.G. (1997)
ONTARIO POTATO BOARD/AGRICULTURAL ADAPTATION COUNCIL $10,000
Factors regulating process quality in potatoes

MARANGONI, A.G., LENCKI, R.W. (1997)
ONTARIO MILK MARKETING BOARD $5,000
Manufacture of a cholesterol-neutral spreadable butter

YADA, R.Y., MARANGONI, A.G. (1997-2000)
OMAFRA FOOD PROGRAM $30,000
Factors regulating the processability of Ontario-grown potatoes

YADA, R.Y., MARANGONI, A.G. (1997)
AAFC SCIENCE HORIZONS PROGRAM $7,500
Factors regulating the processability of Ontario-grown potatoes

MARANGONI, A.G. (1997)
HUMAN RESOURCES CANADA $1,488

MARANGONI, A.G., LENCKI, R.W. (1996)
ONTARIO MILK MARKETING BOARD $5,000
Enzymatic generation of butter derived flavors.

YADA, R.Y., MARANGONI, A.G. (1995-1997)
OMAFRA FOOD PROGRAM $44,000
Factors regulating the processability of Ontario-grown potatoes.

YADA, R.Y., MARANGONI, A.G. (1995-1997)
CANADIAN SNACK FOOD ASSOCIATION $31,000
Factors regulating process quality of Ontario-grown potatoes.

YADA, R.Y., MARANGONI, A.G. (1995)
URIF $25,000
Factors regulating process quality of Ontario-grown potatoes.

YADA, R.Y., MARANGONI, A.G. (1995-1997)
OMAFRA OFPRP $45,000
Factors regulating process quality of Ontario-grown potatoes.

MARANGONI, A.G. (1995-1997)
OMAFRA FOOD PROGRAM $31,000
Enzymatic interesterification of fats and oils.

MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1995-1997)
OMAFRA OFPRP $40,000
Use of respiration rates as a quality management tool for fruits and vegetables.

MARANGONI, A.G., LENCKI, R.W. (1995)
ONTARIO MILK MARKETING BOARD $4,200
Enzymatic generation of butter derived flavors.

YADA, R.Y., MARANGONI, A.G., ET AL. (1995)
NSERC EQUIPMENT GRANT (*capillary electrophoresis unit*) $67,655

MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1995)
NSERC EQUIPMENT GRANT (*diode array spectrophotometer*) $26,526

YADA, R.Y., MARANGONI, A.G., ET AL. (1994)
NSERC EQUIPMENT GRANT (*computer system for molecular modeling*) $69,376

MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1994)
NSERC EQUIPMENT GRANT (*automated protein purification system*) $14,421

HILL, A.R., MARANGONI, A.G. (1993-1995)
OMAFRA OFPRP $49,000
Preparation and utilization of structured milk fat

MARANGONI, A.G., YADA, R.Y. (1993-1995)
OMAFRA OFPRP $48,500
Prevention of quality losses in ready-to-eat chilled salad products packaged under partial vacuum atmosphere.

MARANGONI, A.G., KAKUDA, Y. (1993)
ONTARIO MILK MARKETING BOARD $5,000
Lipase-catalyzed interesterification of milkfat and butter phospholipids for the production of novel products derived from milk.

MARANGONI, A.G. (1993-1997)
NSERC RESEARCH GRANT$60,000
Lipase catalyzed interesterification of triglycerides in biocompatible reverse micelles.

MARANGONI, A.G., YADA, R.Y. (1992)
ONTARIO MILK MARKETING BOARD $4,363
Mechanisms of stabilization of the milk fat globule

MARANGONI, A.G., LENCKI, R.W., YADA, R.Y. (1992)
NSERC EQUIPMENT GRANT (*Microcalorimeter*) $110,000

YADA, R.Y., MARANGONI, A.G., MCKEOWN, A. (1992-1995)
OMAFRA OFPRP $44,500
Determination factors regulating process quality of potatoes grown in Ontario

MARANGONI, A.G. (1992)
IRAP (OMNIS BIOTECHNOLOGY, INC.) $5,000
Reverse micelle technology for the enzymatic interesterification of fats and oils important to Canada

MARANGONI, A.G. (1991)
DEPT. FOOD SCIENCE, UNIVERSITY OF GUELPH $6,000
Start-up grant

PUBLICATIONS

PATENTS – *ISSUED (37)*

Marangoni, A.G. and Idziak, S.H.J. Spreadable Food Product. US US7357957B2 7(April 15, 2008). https://patents.google.com/patent/US7357957B2/en

Marangoni, A.G. and Idziak, S.H.J. Food Product. Singapore Patent 189845 (June 30, 2009).

Marangoni, A.G. and Idziak, S.H.J. Food Product. US 7,718,210B2 (May 18, 2010). https://patents.google.com/patent/US7718210

Marangoni, A.G. and Idziak, S.H.J. Food Product. Canadian Patent 2,561,212 (October 5, 2010). https://brevets-patents.ic.gc.ca/opic-cipo/cpd/eng/patent/2561212/summary.html?type=number_search&tabs1Index=tabs1_1

Marangoni, A.G. and Idziak, S.H.J. 2010. Food Product. European Patent EP1753299 and seven national phases granted, U.K., Ireland, Spain, The Netherlands, Germany, France, Italy. https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2005107489

Marangoni, A.G. and Idziak, S.H.J. 2005. Food Product. Brazilian Patent BRPI0510739. https://patentscope.wipo.int/search/en/detail.jsf?docId=BR283159512

Marangoni, Alejandro Gregorio. Polymer Gelation of Oil (WO2010143066). Publication date 16.12.2010. Russia, U.S., Australia, Mexico, Europe, India, Canada, Brazil, Egypt and China granted.
https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2010143066

https://www.google.ca/patents/WO2010143066A1?cl=en&dq=Polymer+Gelation+of+Oil&hl=en&sa=X&ved=0ahUKEwiqiLb-hpjTAhUJzoMKHfFNDRgQ6AEIHDAA

Marangoni, Alejandro Gregorio. Chocolate compositions containing ethylcellulose (WO2010143067). Publication date 16.12.2010. Mexico, Australia, Russia, Europe, India, China, Canada, U.S., Spain, Egypt, Brazil, Hong-Kong granted.

https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2010143067&recNum=1&maxRec=&office=&prevFilter=&sortOption=&queryString=&tab=PCT+Biblio

https://www.google.ca/patents/WO2010143067A1?cl=en&dq=Chocolate+compositions+containing+ethylcellulose&hl=en&sa=X&ved=0ahUKEwiT4qLdhpjTAhXM5IMKHX32BfYQ6AEIHDAA

Marangoni, Alejandro. Thixotropic compositions (WO2012071651). Publication date 07.06.2012. U.S., Canada, Europe, Singapore, Hong Kong granted. US 9,168,309 B2
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Nicholson, R., Marangoni, A.G., Barbut, S. Particle dispersions in whey protein isolate and xanthan gum solutions. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
Kim, G.Y., Marangoni, A.G. Effects of high behenic acid stabilizer on crystallization behavior and thermal properties triglyceride oils. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
Mattice, K., Peyronel, F., Marangoni, A.G. The Templating Effect of Protein and Starch Complexes in Bread on Fat Crystallization. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.
Peyronel, F., Marangoni, A., Quinn, B. and Pink, D.A. Side-coated TAGwoods and the Formation of Dense Aggregates of Intertwined TAGwood Snakes. Denver X-ray Conference, 65th Annual Conference on Applications of X-ray Analysis, Chicago, Il, USA, August 1-5, 2016.
Mattice, K., Marangoni, A.G. Matrix Effect on Fat Crystallization in Laminated Dough Products. 18th World Congress on Food Science and Technology (IUFOST), Dublin, Ireland, August 21-25, 2016.
Valoppi, F., Calligaris, S. and Marangoni, A.G. Structure and physical properties of organogel containing peanut oil and saturated even fatty alcohols. Eurofed Lipid Congress, Ghent, Belgium, Sept. 18-21, 2016.
Macias Rodriguez, B. and Marangoni, A.G. Rheology-structure relationships in “ductile” and “brittle” fats. 88th Annual Meeting of the Society of Rheology, Tampa, Florida, February 12-16, 2017.
Marangoni, A.G. and Macias Rodriguez, B.A. Rheology-structure relationships in bakery fats. Annual Meeting of the American Oil Chemists’ Society, Orlando, FL, USA, April 30-May 3, 2017.
Gravelle, A.J., Blach, C., Weiss, J., and Barbut, S. Ethylcellulose and stearyl alcohol:

stearic acid (EC/SO:SA) mixed oleogels: charactering the influence of EC as a function of SO:SA ratio. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Ramel, P.R. and Marangoni, A.G. Characterization of the polymorphism of milk fat within processed cheese products. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Kroener, K. and Marangoni, A.G. Molecular asymmetry and entropy of TAGs related to their phase behavior. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Moorthy, A.S., Mazzanti, G., Wesdorp, L., and Marangoni, A.G. Mathematical approaches to estimating thermal properties of acylglycerides. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Mattice, K. and Marangoni, A.G. Crystallization behavior of roll-in fats in the matrix of laminated dough products. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Pink, D.A., Townsend, B., Peyronel, M.F. and Marangoni, A.G. Aggregation of crystalline nanoplatelets and the effects of constant shear using dissipative particle dynamics. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Kim, G.Y. and Marangoni, A.G. Mechanism for the effects of high behenic acid stabilizers on fat stability. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Marangoni, A.G. and Bhattcharya, K. An in-depth look at bakery applications of a structured monoglyceride gel. Annual Meeting of the American Oil Chemists' Society, Orlando, FL, USA, April 30-May 3, 2017.

Tiensa, B.E., Marangoni, A.G. and Barbut, S. Fat Replacement in Pâté Using Canola Oil Organogels. Canadian Meat Counciln 97th Annual Conference. Ottawa, ON, Canada, June 5-7, 2017.

Barbut, S., Gravelle, A.J. and Marangoni, A.G. 2017. Edible crystalline particles as model fillers in comminuted meat products. 63rd International Congress of Meat Science and Technology. Cork, Ireland. August 13-18, 2017.

Tan, S.Y, Peh, E., Marangoni, A.G., Henry, C.Y. 2017. Physical form of dietary fat alters postprandial glycemia, lipidemia and substrate oxidation patterns of healthy adults. Food Structure Engineering for Nutrition and Health Scientific Workshop. National University of Singarpore, Food Science and Technology, and A-Star, Singapore, September 6, 2017.

Cordova-Barragan, M. Dibildox-Alvarado, E. and Marangoni, A.G. 2017. Fat-reduced W/O emulsion added with a high behenic acid stabilizer. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Cordova-Barragan, M. Dibildox-Alvarado, E. and Marangoni, A.G. 2017. Effect of a Stabilizer Rich In Behenic Acid in Fat Crystallization. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Peyronel, F., Marangoni, A., Pink, D. The use of ultra-small angle X-ray scattering technique to study the solid structure of edible fat systems. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Peyronel, F., Haupler, M., Winkelmeyer, C., Reiner, J., Marangoni, A.G. The use of non-invasive ultrasound to monitor the crystallization structure of selective fat systems. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Macias-Rodriguez, B and Marangoni A.G. Rheology-structure relations for bakery fats. Physics in Food Manufacturing Conference. University of Edinburgh,

Edinburgh, Scotland, UK. January 10-11, 2018.
Gravelle, A.J., Barbut, S. and Marangoni, A.G. Particle fillers as a strategy to modify the physical and functional properties of food matrices. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leeds, Leeds, UK, April 8-11, 2018.
Pink, D.A., Peyronel, F., Adams, C. and Marangni, A.G. Mesoscale structures in bovine milk: models and ultra small angle X-ray scattering. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leeds, Leeds, UK, April 8-11, 2018.
Marcias Rodriguez, B.A. and Marangoni, A.G. Nonlinear viscoelasticity of fat crystal networks. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leed, Leeds, UK, April 8-11, 2018.
Marangoni, A.G. The implementation of the van Smoluchowski model to characterize aggregation of whey protein isolate using simple turbidity measurements. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leeds, Leeds, UK, April 8-11, 2018.
Mattice, K. and Marangoni, A.G. Improving the properties of soy protein gels with non-gluten, water insoluble proteins. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leeds, Leeds, UK, April 8-11, 2018.
Marangoni, A.G. An alternative to the Avrami model in fat crystallization: a chemical potential approach. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Marangoni, A.G. The solubilization-recrystallization-diffusion model to quantify oil migration kinetics in cocoa butter. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Marangoni, A.G. Crystal-melt interfacial energy effects on the surface nucleation of triglycerides. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Nicholson, R.A., and Marangoni, A.G. Engineering lipid properties through glycerolysis. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Gaudino, N.I., Ghazani, S.M., Marangoni, A.G., Clark, S. and Acevedo, N.A. Development of phospholipid enriched oleogels and oleogels emulsions edible semisolid applications. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Aguilar-Zarate, M., Toro-Vazquez, J.F. and Marangoni, A.G. Engineering mechanical properties of edible oleogels based on ethylcellulose and lecithin. Annual Meetingof the American Oil Chemists Society. Minneapolis, MN, USA, May 6-10, 2018.
Gravelle, A.J., Barbut, S., Marangoni, A.G. Characterizing the effect of particulate filles on the physical properties of food matrices. Food Structure and Functionality Forum conference. Montreal, QC, Canada, June 3-6, 2018.
Mattice, K.D. and Marangoni, A.G. Non-gluten, water insoluble proteins improve the properties of soy protein gels with microbial transglutaminase. Food Structure and Functionality Forum conference. Montreal, QC, Canada, June 3-6, 2018.
Peyronel, F., Marangoni, A., Pink, D. USAXS data and some modelling predictions for fluid milks and creams as well as fat-rich dairy products. Food Structure and Functionality Forum conference. Montreal, QC, Canada, June 3-6, 2018.
Adams, C., Patrachar, N.C., Marangoni, A., Peyronel, F. A neutron scattering perspective on the microscale structure of cheese. Food Structure and Functionality Forum conference. Montreal, QC, Canada, June 3-6, 2018.
Nicholson, R.A., Marangoni, A.G. Effects of enzymatic modification on lipid structure. Food Structure and Functionality Forum conference. Montreal, QC, Canada, June 3-6, 2018.
Mazzanti, G., Marangoni, A., Pink, D. and Adams, C. The memories of liquid

triacylglycerols. Neutrons and Food V. Sydney, Australia, October 17-19, 2018.

Callaghan-Patrachar, N., Adams, C., Pink, D., Marangoni, A., Peyronel, F. Ultra-Small Angle Neutron Scattering investigation of milk coagulation: Data analysis and contrast matching methods. Neutrons and Food V. Sydney, Australia, October 17-19, 2018.

Adams, C., Callaghan-Patrachar, N., Peyronel, F., Pink, D., and Marangoni, A. Ultra-small angle neutron scattering studies on milk and cheese curd formation. Neutrons and Food V. Sydney, Australia, October 17-19, 2018.

Rogers, M., Ng, N., Ghazani, S.M., Chen, P. and Marangoni, A.G. The role of emulsifiers in lipid digestion of oil-in-water emulsions. Annual Meetingof the American Oil Chemists Society. St. Louis, MO, USA, May 5-8, 2019.

Co, E.D., Ghazani, S.M., Pink, D.A., Marangoni, A.G. Heterogeneous nucleation of a cocoa butter triglyceride on surfaces formed by tristearin. Annual Meetingof the American Oil Chemists Society. St. Louis, MO, USA, May 5-8, 2019.

Ghazani, S.M. and Marangoni, A.G. New insights into molecular origins of cocoa butter polymorphism. Annual Meetingof the American Oil Chemists Society. St. Louis, MO, USA, May 5-8, 2019.

Nicholson, R.A. and Marangoni, A.G. Structuring lipids through enzymatic glycerolysis. Annual Meetingof the American Oil Chemists Society. St. Louis, MO, USA, May 5-8, 2019.

Gravelle, A.J., Nicholson, R.A., Barbut, S. and Marangoni, A.G. Modelling food protein gels as particle-filled soft solids Considerations for readdressing established theoretical approaches. Annual Meetingof the American Oil Chemists Society. St. Louis, MO, USA, May 5-8, 2019.

Gravelle, A., Nicholson, R., Barbut, S. and Marangoni, A.G. Readdressing theoretical approaches for modelling food protein gels as particle-filled soft solids.8th International Symposium on Food Rheology and Structure. ETH Zurich, Switzerland, June 17-20, 2019.

Nicholson, R. and Marangoni, A.G. Structuring lipids through enzymatic glycerolysis. 8th International Symposium on Food Rheology and Structure. ETH Zurich, Switzerland, June 17-20, 2019.

Mattice, K.D. and Marangoni, A.G. Comparing the methods to produce fibrous material from zein. 8th International Symposium on Delivery of Functionality in Complex Food Systems. Sheraton Porto Hotel and Conference Center, Porto, Portugal, July 7-10, 2019.

Gravelle, A.J., Nicholson, R.A., Barbut, S. and Marangoni, A.G. Modelling food protein gels as particle-filled soft solids Considerations for readdressing established theoretical approache**s.** 8th International Symposium on Delivery of Functionality in Complex Food Systems. Sheraton Porto Hotel and Conference Center, Porto, Portugal, July 7-10, 2019.

Govers, M.E., Gravelle, A.J., and Marangoni, A.G. Engineering the plasticity of wax-based oleogels. Virtual 2020 American Oil Chemists' Society Annual Meeting. Virtual event, June 29 – July 3, 2020.

Gravelle, A.J. and Marangoni, A.G. Impact of network architecture and lipid physical state on the mechanical properties and scaling behavior of emulsion-filled gelatin gels. American Oil Chemists' Society Annual Meeting (Virtual). May 3-14, 2021. https://doi.org/10.21748/am21.353

Nicholson, R.A. and Marangoni, A.G. Engineering Lipid Structure with Enzymatic Glycerolysis. American Oil Chemists' Society Annual Meeting (Virtual). May 3-14, 2021. https://doi.org/10.21748/am21.181

Marangoni, A.G. Revisiting the Hildebrand and van't Hoff approaches for the prediction of SFC-temperature profiles from triglyceride molecular composition and thermal properties in consideration of cooperativity of melting transitions. American Oil Chemists' Society Annual Meeting (Virtual). May 3-14, 2021. https://doi.org/10.21748/am21.176

Ghazani, S. and Marangoni, A.G. Novel Cocoa Butter Equivalent from Microalgal Butters. American Oil Chemists' Society Annual Meeting (Virtual). May 3-14, 2021. https://doi.org/10.21748/am21.284

Marangoni, A.G. The phase space of fat crystallization. Multiscale Simulations and Experimental Characterization of Foods". A symposium organized by Ruud van der Smaan in Wageningen University and Research, Wageningen, The Netherlands, 25 May-27 May 2021.

Gravelle, A.J. and Marangoni, A.G. A new structural theory of the elasticity of particle-filled networks. A symposium organized by Ruud van der Smaan in Wageningen University and Research, Wageningen, The Netherlands, 25 May-27 May 2021.

Dobson, S. and Marangoni, A. Synergistic Interactions in Protein Particle-Filled Starch Composites Used as Plant-Based Meat Analogues. American Oil Chemists Society Plant Protein Science and Technology Forum, Urbana-Champaign, IL, USA, October 12-14, 2021.

Dobson, S. and Marangoni, A. Synergistic Interactions in Protein Particle-Filled Starch Composites Used as Plant-Based Meat Analogues. 4th Food Structure and Functionality Symposium, Cork, Ireland, October 17-20, 2021.

Gravelle, A.J., and Marangoni, A.G. Assessing the elastic scaling behavior of emulsion-filled gelatin gels with contrasting network architecture. 4th Food Structure and Functionality Symposium, Cork, Ireland, October 17–20, 2021.

Dobson, S. and Marangoni, A. Protein Functionality in Plant-Based Foods. Bridge2Food Research Conference Plant-Based Foods & Proteins Americas, Chicago, IL, USA, September 27-29, 2021.

Dobson, S. and Marangoni, A. Particle-filled protein-starch composites and suspensions as models for exploring interactions in plant-based meat analogues. AOCS Canadian Lipids and Proteins Conference, Chicago, IL, USA, February 4-5, 2022.

Gravelle, A.J., and Marangoni, A.G. Incorporating heterogeneous stress translation in a fractal structural-mechanical theory of particle-filled colloidal networks. American Oil Chemists' Society Annual Meeting. Atlanta, Georgia, May 1-4, 2022.

Gravelle, A.J., and Marangoni, A.G. Characterizing the role of network structure and filler/matrix interactions for tailored functionality in composite protein emulsion gels: Gelatin as a case study. American Chemical Society ACS Spring 2022: Bonding Through Chemistry. San Diego, CA, USA, March 20-23, 2022.

Gravelle, A.J., and Marangoni, A.G. Mechanical reinforcement of emulsion-filled protein gels is dictated by network connectivity and heterogeneous stress translation: Gelatin as a case study. AOCS Canadian Lipids and Proteins Conference February 4–5, 2022.

Gravelle, A.J., and Marangoni, A.G. Incorporating heterogeneous stress translation in a fractal structural-mechanical theory of particle-filled colloidal networks. 18th Food Colloids Conference: Structure, Dynamics, and Function. Lund, Sweden, April 11-13, 2022.

Stobbs, J.A., Ghazani, S., Pensini, E., and Marangoni, A.G. A new in-situ seeding procedure for chocolate tempering provides evidence for the formation of phospholipid reverse micelles in oil. 2nd Edible Soft Matter Workshop & Conference: Interaction & self-assembly in food materials. Wageningen, Netherlands, July 9-13, 2022.

Dobson, S., Stobbs, J., Laredo, T. and Marangoni, A.G. Fiber reinforced protein starch composites as the bases for meat analogues. 2nd Edible Soft Matter Workshop & Conference: Interaction & self-assembly in food materials. Wageningen, Netherlands, July 9-13, 2022.

Ghazani, S.M. and Marangoni, A.G. Novel Triclinic Crystal Structure of Tristearin Molecule. JAOCS-WCOS Conference, Japan Oil Chemists' Society, Virtual

event, August 23-September 3, 2022.

Dobson, S., Stobbs, J., Laredo, T. and Marangoni, A. Fiber-reinforced protein starch composites as the bases for meat analogues. 5th Food Structure & Functionality Symposium: Structuring Foods for a Sustainable World, Cork, Ireland, Sept 18-21, 2022.

Marangoni, A.G. An entropy-centric equilibrium cooperative theory for the melting behavior of non-ideal triglcyeride mixtures. Berlin Symposium on Structured Lipid Phases. Berlin, Germany, September 26-28, 2022. Berlin, Germany.

Dobson, E., Pensini, E., Dupuis, J., Yada, R., Marangoni, A. Interactions Between Dilute Suspensions of Pea Protein Isolate and Rapid Swelling Starch. 16th International Food Hydrocolloids Conference. Guelph, Ontario. October 23-26, 2022.

Hanley, L., Dobson, S., and Marangoni, A.G. Textural and rheological properties of glucono-delta-lactone induced set plant-based yogurts. 16th International Hydrocolloids Conference. Guelph, Canada. October 23-26, 2022.

Sanders, C., Dobson, S., and Marangoni, A. Assessing protein solubility of commercial pea protein for application in food systems. 16th International Hydrocolloids Conference. Guelph, Canada, October 23-26, 2022.

Soleimanian, Y., Ghazani, S. M., and Marangoni, A. G. Adipose tissue mimetics based on thixotropic ethylcellulose oleogels of oil glycerolysis products. 16th International Hydrocolloids Conference. Guelph, Canada, October 23-26, 2022.

Ghazani, S.M., and Marangoni, A.G. Oleosome Interfacial Engineering to Enhance Functionality in Food. 16th International Hydrocolloids Conference. Guelph, ON, Canada, October 23-26, 2022.

Soleimanian, Y., Ghazani, S.M. and Marangoni, A.G. Lipase-catalyzed glycerolysis, a viable solution to develop fat alternatives. University of Guelph Engineering Conference. Guelph, ON, Canada, April 10, 2023.

Koekuyt, H.A., Dobson, S., and Marangoni, A.G. Improvements on the functionality of native legume starches in retrograded gels through amylose-lipid complexation. Guelph Food Engineering Conference. Guelph ON, Canada. April 10, 2024.

Hanley, L., Dobson, S., and Marangoni, A.G. Textural and rheological properties of plant-based yogurts prepared with glucono-δ-lactone and emulsifying agents. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A., April 30–May 3, 2023.

Ghazani S.M., and Marangoni, A.G. Novel Triclinic Structure of Tristearin. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A., April 30–May 3, 2023.

Marangoni, A.G., Ghazani, S.M. and Pensini, E. An entropy-centric equilibrium cooperative theory for the melting behaviour of non-ideal triglyceride mixtures. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A., April 30–May 3, 2023.

Soleimanian, Y., Ghazani, S.M. and Marangoni, A.G. The future of enzymatic glycerolysis: scale-up and adipose tissue mimetics. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A. April 30–May 3, 2023.

Koekuyt, H.A., Dobson, S., and Marangoni, A.G. Pea starch amylose-lipid complexes for plant-based foods. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A. April 30–May 3, 2023.

Dobson, S. and Marangoni, A.G. Effects of oleogel substitution in high protein plant based cheese. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A., April 30–May 3, 2023.

Soleimanian, Y., Ghazani, S.M. and Marangoni, A.G. A rheological, mechanical, and microstructural characterization of oleogels of oil glycerolysis products: the suitability as fat replacers in plant-based meat analogs. International Symposium on Food Structure and Rheology. Wageningen, The Netherlands, June 11-15, 2023.

Sanders, C., Dobson, S., and Marangoni, A.G. Impact of protein sources on the

functionality of plant-based cheeses formulated with saturated and unsaturated fat. Guelph Food Engineering Conference. Guelph, Canada. April 5, 2024.

Sanders, C., Dobson, S., and Marangoni, A.G. Impact of protein sources on the functionality of plant-based cheeses formulated with saturated and unsaturated fat. 19th Food Colloids Conference. Thessaloniki, Greece. April 14–18, 2024.

Hanley, L., Dobson, S., and Marangoni, A.G. Physicochemical and functional characterization of plant proteins for enhanced performance in plant-based cheese analogs. 19th Food Colloids Conference. Thessaloniki, Greece. April 14–18, 2024.

Koekuyt, H.A., Dobson, S., and Marangoni, A.G. Improvements on the functionality of native legume starches in retrograded gels through amylose-lipid complexation. 19th Food Colloids Conference. Thessaloniki, Greece. April 14–18, 2024.

Dobson, S. and Marangoni, A.G. Protein functionality in high-protein plant-based cheese. 19th Food Colloids Conference. Thessaloniki, Greece. April 14–18, 2024.

Dobson, S., Stobbs, J. and Marangoni, A.G. Exploration of structural differences between dairy and plant-based cheese as observed through synchrotron techniques. American Oil Chemists' Society Annual Meeting & Expo. Montréal, Canada. April 28–May 1, 2024.

Dobson, S., Pensini, E. and Marangoni, A.G. Oil structuring via minor incorporation of cellulosic and wax components for reduction of oil loss in high protein plant-based cheese. AOCS Annual Meeting & Expo. Montreal QC, Canada. April 28-May 1, 2024

Koekuyt, H.A., Dobson, S., and Marangoni, A.G. Improved functionality of native legume starch gels via amylose-lipid complexation. AOCS Annual Meeting & Expo. Montreal QC, Canada. April 28-May 1, 2024

Sanders, C., Dobson, S., and Marangoni, A.G. Impact of protein properties on the functionality of plant-based cheeses formulated with saturated and unsaturated fat. American Oil Chemists' Society Annual Meeting & Expo. Montréal, Canada. April 28–May 1, 2024.

Marangoni, A.G., Pink, D., Tran, T., Razul, S. and MacLeod, K. Mathematical model of inhibited surface adsorption. Application to Cappuccino Foam Destabilization. American Oil Chemists' Society Annual Meeting & Expo. Montréal, Canada. April 28–May 1, 2024.

Mazzanti, G., de Nicola, A., Pink, D., Pizzirusso, A., Fuhrmann, P., Green, N.L., Liu, R., Adams, C., Milano, G., Rousseau, D., and Marangoni, A.G. Evidence of Molecular Clustering in Liquid Triacylgycerols. American Oil Chemists' Society Annual Meeting & Expo. Montréal, Canada. April 28–May 1, 2024.

Mollejas, S., and Marangoni, A.G. Software advancements in the Triglyceride Property Calculator: Introducing TPC 2.0 through iterative enhancement and feature integration. American Oil Chemists' Society Annual Meeting & Expo. Montréal, Canada. April 28–May 1, 2024.

Bohachyk A., Ghazani S.M., and Marangoni, A.G. Tempering of cocoa butter and chocolate using lecithin fractionated phospholipids. AOCS Annual Meeting & Expo. Montréal, Québec, Canada. April 28 - May 1, 2024.

Soleimanian, Y., Stobbs, J. and Marangoni A.G. Manufacturing adipose tissue mimetics: from enzymatic glycerolysis of oils to oil-filled plant-based scaffolds. AOCS Annual Meeting & Expo. Montréal, Québec, Canada. April 28 - May 1, 2024.

Hanley, L., Dobson, S., and Marangoni, A.G. Physicochemical and functional characterization of plant proteins for enhanced performance in plant-based cheese analogs. AOCS Annual Meeting & Expo. Montréal, Québec, Canada. April 28 - May 1, 2024.

Czapalay, E. and Marangoni, A.G. Adipose tissue mimetics for use in plant-based meat analogues. AOCS Annual Meeting & Expo. Montréal, Québec, Canada. April 28 - May 1, 2024.

Ghazani, S.M. and Marangoni, A.G. Towards Sustainable Cocoa Butter Alternatives:

Leveraging Biotechnology Techniques. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

Dobson, S. and Marangoni, A.G.. Evaluating the effect of plant protein functionalities on the performance of high-protein plant-based cheese. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

Mazzanti, G., De Nicola, A., Adams, C., Pulatsu, E., Marangoni, A.G., Rousseau, D., and Green, N. Effect of alkyl chain length on the clustering of molten triacylglycerols. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

Dobson, S., Czapalay, E. and Marangoni, A.G. Legume Starch and Flour-Based Emulsion Gels as Adipose Tissue Mimetics in Plant-Based Meat Products. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

Marangoni, A.G. The calculation and prediction of the yield stress and functionality of a fat. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

Marangoni, A.G., Pink, D.A., Tran, T.,C., MacLeod, K.A., and Razul, S.G. Model of inhibited surface adsorption: Application to foam stabilization and destabilization. AOCS Annual Meeting & Expo. Portland, OR, USA. April 27-30, 2025.

Ghazani, S. and Marangoni, A.G. Dimyristoylphosphatidylethanolamine (DMPE): A Potential Solution for Eliminating Chocolate Tempering. AOCS Annual Meeting & Expo. Portland, OR, USA., April 27-30, 2025.

INVITED LECTURES/SEMINARS (132)

Marangoni, A.G. Lipase catalysis in AOT/isooctane and lecithin/hexane reverse micelles. In "Biocatalysts: enzymatic transformations of fats and oils." A symposium at the Annual Conference of the American Oil Chemists' Society. Atlanta, GA., U.S.A. May 7-12, 1994. ** Marangoni awarded an Outstanding Paper Presentation Award.

Yada, R.Y. and Marangoni, A.G. "Chilling injury in selected horticultural crops." A symposium at the Annual Conference of the Canadian Institute of Food Science and Technology. Vancouver, B.C. May 15-18, 1994.

Marangoni, A.G. Lipase catalysis in reverse micelles. A seminar in the Department of Chemistry and Biochemistry. University of Guelph, Guelph, Ontario. May 25, 1994.

Marangoni, A.G. Coleslaw, Tomatoes, Potatoes, Butter and chaos. A seminar in the Department of Food Science, University of British Columbia. Vancouver, British Columbia. March 5, 1995.

Marangoni, A.G. Physical excursions into Food Science. A seminar in the Department of Biochemistry. Memorial University of Newfoundland. St John's, Newfoundland. January 17, 1997.

Marangoni, A.G. Physical excursions into Food Systems. A seminar in the Department of Chemical Physics, Application of Modelling Seminar Series. Trent University. Peterborough, Ontario. January 31, 1997.

Marangoni, A.G., A.R. Hill and D. Rousseau. Chemical and enzymatic interesterification of butterfat-canola oil blends. In "Functional and nutritional attributes of milkfat". A symposium at the Annual Conference of The American Dairy Science Association. Guelph, ON. June 22-25, 1997. Abstract: J. Dairy Science, Vol. 80, Suppl. 1, p. 132, 1997.

Marangoni, A.G. Reflections on the study of complex systems. An invited seminar at the Department of Food Science, University of Guelph. Guelph, ON. September 15, 1997.

Willis, W.M. and Marangoni, A.G. Use of inter-esterification in the manufacture of

lipids for use as nutritional supplements. In "Nutritional aspects of advances in dietary lipid manufacturing technologies". A symposium at the Annual Conference of the Canadian Institute of Food Science and Technology. Montreal, QUE. Sept. 22, 1997.

Willis, W.M., Lencki, R.W. and Marangoni, A.G. Lipid modification strategies in the production of nutraceutical fats and oils. In "Product Development and Nutrition". A symposium at the Annual Conference of the Canadian Section of the American Oil Chemists' Society. Toronto, ON. October 5, 1997.

Marangoni, A.G. The influence of microstructure on the functional properties of foods. A seminar at Kraft's Technology Center, Glenville, IL, U.S.A. February 10, 1998.

Narine, S.S. and Marangoni, A.G. Structure as a function of processing conditions: altering the elastic properties of fat crystal networks. A seminar at Kraft R&D, Glenville, IL, U.S.A. September 28, 1998.

Marangoni, A.G. and Narine, S.S. The fractal nature of fat crystal networks. A seminar at the Dept. of Food Science, University of Massachusetts, Amherst, MA. March 31th, 1999.

Willis, W.M., Lencki, R.W. and Marangoni, A.G. Lipid modification strategies in the production of nutritionally functional fats and oils. A seminar at the University of Toronto, Toronto, ON. April 8th, 1999.

Marangoni, A.G. and Narine, S.S. The influence of microstructure on the macroscopic rheological properties of soft materials. In 'Food Structure and Functionality'. A seminar at Scanning 99. Chicago, IL. April 11-14, 1999.

Narine, S.S. and Marangoni, A.G. Fractal nature o of fat crystal networks: implications for textural changes via processing. A seminar at the University of Guelph's Food Conference. Guelph, ON, Canada. September 16, 1999.

Narine, S.S. and Marangoni, A.G. Fractal nature of fat crystal networks: implications for textural changes via processing. A seminar at the 23rd World Congress and Exhibition of the International Society for Fat Research. Brighton, U.K. October 3-7, 1999.

Narine, S.S. and Marangoni, A.G. Fractal Nature of Fat Crystal Networks: Implications for textural changes via processing. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.

Lencki, R.W. and Marangoni, A.G. Milkfat fractionation and the properties of milkfat. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. London, ON, Canada. October 16-17, 1999.

Marangoni, A.G. and Narine, S.S. The influence of fat crystal network microstructure on the macroscopic rheological properties of cocoa butter and confections. A seminar at the 3rd International Symposium on Confectionery Science. Pennsylvania State University, Dept. of Food Science and the PMCA. University Park, PA. November 14-16, 1999.

Keynote lecture: Marangoni, A.G. The influence of microstructure on the macroscopic rheological properties of particulate aggregated systems. A seminar at the 2nd International Symposium on Food Rheology and Structure. ETH, Zurich, Switzerland. March 12-16, 2000.

Marangoni, A.G. The influence of microstructure on the macroscopic rheological properties of particulate aggregated systems. A seminar at Nestec Ltd., Lausanne, Switzerland. March 17, 2000.

Plenary Lecture: Marangoni, A.G. The functionality of milkfat fractions in confectionery and plastic fats. A seminar at the 8th International Conference on Engineering and Food. Universidad de las Americas - Puebla, Mexico. April 9-13, 2000.

Young Scientist Award Plenary Lecture: Marangoni, A.G. Factors affecting the hardness of fats. A seminar at the Annual Meeting of the American Oil

Chemists' Society. San Diego, CA, U.S.A. April 25-28, 2000.

Plenary Lecture: Marangoni, A.G. and Narine, S.S. The influence of microstructure on the rheological properties of fat crystal networks. AOCS Conference on crystallization and solidification properties of lipids. Toronto, ON, Canada. October 1-4, 2000.

Physics Colloqium: Marangoni, A.G. Lipids, crystals and chocolate - the physics of chocolate structure. A seminar in the Department of Physics at the University of Guelph, Guelph, Ontario, Canada. October 10, 2000.

Marangoni, A.G. The microstructural view of food materials. A seminar at Unilever Research Laboratorium, Vlaardingen, The Netherlands. October 16, 2000.

Marangoni, A.G. Structure and rheology of fat crystal networks. A seminar at the symposium 'University/Industry opportunities in polymer physics' at the University of Guelph, Guelph, ON, Canada, April 23-24, 2001.

Marangoni, A.G. and Lencki, R.W. Overview of milkfat fractionation technologies. A seminar at the Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.

Narine, S.S. and Marangoni, A.G. Structuring fat crystal networks via processing induced fractionation and polymorphic modification: lard and anhydrous milkfat. A seminar at the Annual Meeting of the American Oil Chemists' Society. Minneapolis, Minnesota, U.S.A. May 13-16, 2001.

Litwinenko, J.W., Rojas, A., Gerschenson, L. and Marangoni, A.G. The relationship between crystallization behavior, microstructure and rheological properties in a commercial shortening. A seminar at PIPOC 2001. Kuala-Lumpur, Malaysia. August 20-22, 2001.

Keynote Lecture: Marangoni, A.G. 2001. Structure and mechanical properties of fat crystal networks. A seminar at PIPOC 2001. Kuala-Lumpur, Malaysia. August 20-22, 2001.

Physics Colloquium: Marangoni, A.G. Structure and Mechanical Properties of Fat Crystal Network. A lecture in the Department of Physics at the University of Western Ontario, London, Ontario, Canada, October 3, 2001.

Marangoni, A.G. and Lopez Amaya, C. Interfacial binding of Candida rugosa lipase to DPPC liposomes. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.

Marangoni, A.G. Recent advances in our understanding of the relationship between crystallization behavior, microstructure and rheological properties of fat crystal networks. Annual Meeting of the American Oil Chemists' Society. Montreal, QC, Canada, May 5-8, 2002.

Marangoni, A.G. The relationship between crystallization behavior, microstructure and rheological properties in fat crystal networks. Joint meeting of the Microscopy Society of American and the Canadian Microscopical Society. Quebec City, QC, Canada, August 4-9, 2002.

Litwinenko, J.W. and Marangoni, A.G. The effects of non-polar surfactants on the crystallization behavior of a model plastic fat system. Joint meeting of the Microscopy Society of American and the Canadian Microscopical Society. Quebec City, QC, Canada, August 4-9, 2002.

Physics Colloquium: Marangoni, A.G. The Materials Science of Chocolate. A lecture in the Department of Physics at the University of Waterloo, Waterloo, Ontario, Canada, September 12, 2002.

Keynote Lecture: Marangoni, A.G. Relationship between crystallization behavior, polymorphism and microstructure in statically crystallized cocoa butter. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Toronto, ON, Canada, September 29-30, 2002.

Marangoni, A.G. The Materials Science of Chocolate. A seminar at the Faculty of Applied Biological Sciences at the University of Gent. Gent, Belgium, December 6th, 2002.

Marangoni, A.G. The Materials Science of Chocolate. A seminar at Unilever Research Laboratory. Vlaardingen, Holland, December 10th, 2002.

Marangoni, A.G. 3D polarized light microscopy of fat crystal networks. Annual Meeting of the Canadian Section of the American Oil Chemists' Society. Edmonton, AB, Canada, September 29-30, 2003.

Keynote Lecture: Marangoni, A.G. The Yield Stress and Elastic Modulus of a Fat and Their Relationship to Structure. Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.

T.L Mounts Award Lecture: Marangoni, A.G. Structure is the ultimate expression of beauty and complexity in nature. Edible Applications Dinner at the Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, U.S.A., May 9-12, 2004.

Canada Research Chairs Lecture Series: Marangoni, A.G. Chocolate, butter and X-rays: a voyage through the world of edible crystals. A university-wide lecture at the University of Guelph, Guelph, Ontario, Canada, October 22, 2004.

Physics Colloquium: Marangoni, A.G. The structure and mechanical properties of fat crystal networks. A colloquium in the Department of Physics at the University of Guelph, Guelph, Ontario, Canada, November 2, 2004.

Marangoni, A.G. The structure and mechanical properties of fat crystal networks. A seminar at Masterfoods Europe, Slough, U.K., November 16, 2004.

Marangoni, A.G. Recent advances on the structure and function of fat crystal networks. Structural Properties Symposium, Unilever R&D, Colworth, U.K., November 17, 18, 2004.

Marangoni, A.G. The Science of Designing Healthy Fats. A seminar at the Agri-Food Innovation Forum, Toronto, Ontario, Canada, June 19-21, 2005.

Marangoni, A.G. The Materials Science and Health Implications of Fat-Structured Food. A seminar at the University of Paris Sud XI, Faculty of Pharmacy, Centre Nationale de la Recherce Scientifique, Chatenay-Malabry, France, September 19, 2005.

Marangoni, A.G. The Materials Science and Health Implications of Fat-Structured Food. A seminar in the Department of Chemistry, University of Auckland, Auckland, New Zealand, Sept. 8, 2005.

Marangoni, A.G. Health and the Food Industry. A seminar at the Faculty of Pharmacy, Universite Paris Sud, Chatenay-Malabry, France, May 15, 2006.

Marangoni, A.G. La ciencia de materials en alimentos estructurados a base de grasas y sus implicaciones en la salud. A seminar at the Faculty of Chemistry of the Universidad Autonoma de Queretaro, Queretaro, Mexico, October 18, 2006.

Marangoni, A.G. La ciencia de materials en alimentos estructurados a base de grasas y sus implicaciones en la salud. A seminar at the Faculty of Chemical Sciences of the Universidad Autonoma de San Luis Potosi, San Luis Potosi, Mexico, October 17, 2006.

Keynote Lecture: Marangoni, A.G. Crystalizacion de azucares y confiteria. A keynote lecture at the XI Simposium Internacional de Ingeniera en Industrias Alimentarias : Enlace 2006 for the Instituto Tecnologico y de Estudios Superiores de Monterrey, Campus Querétaro, Querétaro, Mexico, October 20, 2006.

Marangoni, A.G. Alternatives to trans fats – research developments and industry opportunities. A lecture at the 14th Annual Spring Conference of Steering Committee of the Food Forum for Industry & Government in S.W. Ontario. Ingersoll, Ontario, Canada, May 2, 2007.

Marangoni, A.G. Modelling the microstructure of fat crystal networks. Hot Symposium lecture in honor of John de Man. American Oil Chemists' Society Annual Meeting, Quebec City, Quebec, Canada, May 13-16, 2007.

Marangoni, A.G. Exploiting small-molecule self-assembly properties to create edible supramolecular structures. An invited talk at the Canadian Association of

Physicists Annual Congress, Saskatoon, Canada, June 17-20, 2007.

Marangoni, A.G. Trans, sats, fats and health – a challenge and an opportunity. A seminar during Eurasante (France) visit to the University of Guelph, June 20, 2007.

Keynote Lecture: Marangoni, A.G. Exploiting small molecule self-assembly to create edible supramolecular structures. A seminar at the Eurofed Lipid Congress, Gothenburg, Sweden, September 16-19, 2007.

Marangoni, A.G., Idziak, S.H.J. and Rush, J.W.E. Controlled release of food lipids using monoglyceride gel phases and organogels regulates lipid and insulin metabolism in humans. A seminar at Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale. University of Massachusetts, Amherst, MA. U.S.A., October 8-10, 2007.

Marangoni, A.G. and Tang, D. Modeling the rheological properties of fats: a perspective and recent advances. A seminar at Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale. University of Massachusetts, Amherst, MA. U.S.A., October 8-10, 2007.

Plenary Lecture: Marangoni, A.G. Novel strategies for structuring liquid oils. A seminar at the XII Latin American Congress on Fats and Oils, Florianopolis, Brazil, November 12-14, 2007.

Marangoni, A.G. Coagel Case Study. A seminar at Marketing Health Functionality: Export Tactics for U.S. Success. MaRS Landing, Toronto, Canada, December 10, 2007.

Marangoni, A.G. Continuing efforts to quantify fat microstructure and model its relationship to mechanical properties. Invited lecture in the American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A. May 18-21, 2008.

Marangoni, A.G. and Marty, S. Solubilization-recrystallization model for oil migration through chocolate. Invited lecture in the American Oil Chemists' Society Annual Meeting, Seattle, WA, U.S.A. May 18-21, 2008.

Marangoni, A.G., Svaikauskas, M.F. and Acevedo, N. The structure and mechanical properties of plastic fats. Michel Ollivon Memorial Symposium: Physical Chemistry, Biophysics and Applications of Lipids. Faculty of Pharmacy, UMR CNRS 8612, Universite Paris-Sud XI, Chatenay-Malabry, France, Oct. 1-2, 2008.

Marangoni, A.G. Estrutura e Propiedades Fisicas de Oleos y Gorduras. III Simposio Internacional Tendencias e Inovacoes em Tecnologia de Oleos e Gorduras of the SBOG, Campinas, Sao Paulo, Brasil, Nov. 13-14, 2008.

Physics Colloqium: Marangoni, A.G. Edible Nanostructures: the pleasures of chocolate. A colloquium at the Russell Berrie Nanotechnology Institute, Technion, Haifa, Israel, Jan. 7, 2009.

Marangoni, A.G. Saturates, trans, obesity and health – problems and opportunities. Dept. of Biotechnology and Food Engineering, Technicon, Haifa, Israel, Jan. 7, 2009.

Marangoni, A.G. Non-conventional strategies to structure liquid oils. Casali Institute of Applied Chemistry, Hebrew University of Jerusalem, Jerusalem, Israel, Jan. 8, 2009.

Marangoni, A.G. Saturates, trans and health – problems and opportunities. Agri-Food Innovation Forum, Toronto, Canada, Feb. 12, 2009.

Plenary Lecture: Marangoni, A.G. Novel strategies for nanostructuring liquid oils into functional fats. 5th International Symposium on Food Structure and Rheology, ETH Zurich, Switzerland, June 15-18, 2009.

Marangoni, A.G. Nanotechnology and Structure of edible fats. Denver X-ray Conference, Denver, U.S.A., July 27-31, 2009.

Plenary Lecture: Marangoni, A.G. Structuring Lipid oils using non-conventional strategies:organogels, crystal hydrates and polymers. ISF World Congress, Sydney, Australia, Sept. 27-30, 2009.

Marangoni, A.G. Structuring liquid oils using non-conventional strategies: organogels,

crystal hydrates and polymers. Crystallization of Lipids, Nucleation to Application. Toronto, ON, Canada, October 3-4, 2010.

Marangoni, A.G. Structuring liquid oils using non-conventional strategies: organogels, structured emulsions and polymers. Center for Advanced Nutrition, Logan, Utah, March 18th, 2010.

Marangoni, A.G. Fat Crystal Networks and Functionality. Hiroshima Forum. Hiroshima, Japan, March 24-27, 2010.

Marangoni, A.G. Nanomanipulation of the physical properties of fats and oils. V Simposio Internacional Tendencias e Inovacoes em Tecnologia de Oleos e Gorduras of the SBOG, Campinas, Sao Paulo, Brasil, Sept. 27-29, 2010.

Marangoni A.G. Novel strategies to reduce saturated fat levels in foods by nanostructuring oils. Advancing Food and Health Research Priorities Workshop. The Institute of Nutrition, Metabolism and Diabetes (CIHR). Westin Hotel, Edmonton, AB, Canada, November 3-5, 2010.

Marangoni, A.G. Edible nanostructures – the pleasures of chocolate. Unilever-Royal Society of Chemistry International Symposium on Functional Materials. Beijing University of Chemical Technology, Beijing, China, November 8th, 2010.

Marangoni, A.G. Nanoscale structure and intercrystalline interactions in fat crystal networks. Unilever- Royal Society of Chemistry International Symposium on Functional Materials. Zhejiang University, Hangzhou, China, November 10th, 2010.

Marangoni, A.G. Novel strategies for nanostructuring liquid oils into functional fats. Unilever- Royal Society of Chemistry International Symposium on Functional Materials. East China University of Science and Technology, Shanghai, China, November 11th, 2010.

Marangoni, A.G. How to start your own high tech business – the bottom up approach. 5th Annual AFM Net HQP Professional Development School. Sheraton Toronto Airport Hotel, Toronto, ON. January 27th & 28th, 2011.

Marangoni, A.G. Fat Polymorphism. Hot Topic Symposium at the Annual Meeting of the American Oil Chemists' Society, Cincinnati, OH, USA, May 1-4, 2011.

Plenary Lecture: Marangoni, A.G. Edible Nanostructures, the pleasures of chocolate. Denver X-ray conference, Colorado Springs, CO, USA, August 1-5, 2011.

Marangoni, A.G. and Miyazaki, Y. Crystallization and structure of wax crystal networks. 9th Euro Fed Lipid Congress, Rotterdam, The Netherlands, September 18-21, 2011.

Marangoni, A.G. Why is milk chocolate softer than dark chocolate. AOCS Symposium on Teaching Lipids, Physics, and Engineering (The Forum). Annual Meeting of the American Oil Chemists' Society, Long Beach, CA, USA, April 29-May 2, 2012.

Marangoni, A.G. Critical laminar shear-temperature effects on the nano- and mesoscale structure of a model fat and its relationship to oil binding and rheological properties. Faraday Discussion 158: Soft matter approaches to structured foods. Hof van Wageningen, The Netherlands, July 2-4, 2012.

Marangoni, A.G. Nanostructure and physical properties of fats. Department of Food Science, University of Guelph, Guelph, ON, Canada, October 4, 2012.

Marangoni, A.G. Nanostructure and physical properties of fats. Lipid Resource and Process Technology Seminar. Aarhus University, Department of Engineering, Aarhus, Denmark, October 12, 2012.

Marangoni, A.G. Phase behavior and interactions of cocoa butter with milkfat, extenders, substitutes and replacers. Projeto Tematico FASEP, FEQ UNICAMP, Campinas, Brazil, October 15, 2012.

Marangoni, A.G. SFC prediction of fats from triglyceride composition: the next frontier. Seminário internacional cristalização e processamento de gorduras especiais, FEQ UNICAMP, Campinas, Brazil, October 16, 2012.

Marangoni, A.G. Nanoscale structure of fat crystal networks. Seminário internacional

cristalização e processamento de gorduras especiais, FEQ UNICAMP, Campinas, Brazil, October 16, 2012.

Marangoni, A.G., Co, E. and Rakitsky, W. Functionality Matching of two Algal Oils with Vastly Different Molecular Compositions. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.

Stephen Chang Award Plenary lecture: Marangoni, A.G. Structure is the Ultimate Expression of the Complexity of Lipids. Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 28-May 1, 2013.

Marangoni, A.G. Crystallization and Structure of Wax Crystal Networks. Food Structure and Functionality – 15 year later. June 23-26, 2013, Stare Jablonki, Poland.

Marangoni A.G. Entropy-driven engineering of the yield stress of fats. Delivery of Functionality in Complex Food Systems, Haifa, Israel. September 30-October 3, 2013.

Plenary Lecture: Marangoni, A.G. Yield stress engineering of edible fats. Novos Horizontes para Ciência e Tecnologia de Óleos e Gorduras, SBOG 20 anos, Florianopolis, Brazil, November 14-16, 2013.

Plenary Lecture: Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Forum on the Physical Properties of Fats and Oils, Tokyo, Japan, November 28, 2013

Plenary Lecture: Marangoni, A.G. Recent developments of structure-function interplays in fat technology. Fuji Oil Industrial Seminar, Tsukuba, Japan, November 29, 2013

Plenary Lecture: Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Industrial Seminar at KAO Corporation, Tokyo, Japan, December 2, 2013.

Marangoni, A.G. Fats, Oil and Oleogels: Structure and Functionality. Hiroshima University, Hiroshima, Japan, December 4, 2013.

The Supelco/Nicholas Pelick-AOCS Award Lecture: Marangoni, A.G. An impressionistic approach to deciphering fat structure. Annual Meeting of the American Oil Chemists' Society, San Antonio, TX, USA, May 4-7, 2014.

Marangoni, A.G. Structure is the ultimate expression of the complexity of lipids: an impressionistic approach. Iowa State University, Ames, IA, USA, October 29, 2014.

Marangoni, A.G. Fats and Oils: Recent developments in our understanding of structure and functionality. University of Massachusetts, Amherst, MA, USA, February 3, 2014.

Marangoni, A.G. Grasas, Aceites y Oleogeles: Desde la Nanoestructura hasta su Funcionalidad. Universidad Autonoma de San Luis Potosi, Mexico. Facultad de Ciencias Quimica, April 14, 2015.

Plenary Lecture: Marangoni, A.G. The phase space of fat crystallization. 6th International Symposium on Delivery of Functionality in Complex Food Systems. Physically inspired approaches from the nanoscale to the microscale. Maison de la Chimie, Paris, France, July 14-17, 2015.

Marangoni, A.G. Fats, oils and oleogels: from nanostructure to functionality. A seminar at the Malaysian Palm Oil Board. Kuala Lumpur, Malaysia, Oct.6-8 , 2015.

Marangoni, A.G. Palm Oil Crystal Networks: Opportunities and Challenges in Food Applications. PIPOC 2015: International Palm Oil Congress. Kuala Lumpur, Malaysia, Oct.6-8, 2015.

Marangoni A.G. Oleogelation as a new strategy to functionalize high liquid content fats. PIPOC 2015: International Palm Oil Congress. Kuala Lumpur, Malaysia, Oct. 6-8, 2015.

Plenary Lecture: Marangoni, A.G. Ingeniería a nanoescala de la estructura y funcionalidad de sistemas de grasa y oleogel. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Oct. 31-Nov. 4, 2015.

Kaufmann Memorial Lecture: Marangoni, A.G. Structure is the ultimate expression of

the complexity of lipids: an impressionistic approach. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Oct. 31-Nov. 4, 2015.

Plenary Lecture: Marangoni, A.G. and Stortz, T.A. Ethylcellulose interactions with colloidal particles and its effect on structuring jammed systems. 16th Food Colloids Conference, Wageningen, The Netherlands, April 10-13, 2016.

Plenary Lecture: Marangoni, A.G. Functionality and stability of monounsaturated vs. polyunsaturated oils in baking, frying and confectionery. American Oil Chemists Society Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.

Congress Dinner Lecture: Wang, F.C. Gravelle, A.J., Nicolson, R., O'Sullivan, C., Peyronel, F., Marangoni, A.G. Perspectives on oil structuring. EAT Division Congress Dinner, American Oil Chemists Socisty Annual Meeting, Salt Lake City, Utah, May 1-4, 2016.

Plenary Lecture: Marangoni, A.G. Polymer Gelation of Oils. 13th International Food Hydrocolloids Conference, Guelph, Canada, May 16-19, 2016.

Keynote Lecture: Marangoni, A.G. Hydrophillic hard microspheres used to modulate water binding, food texture and stability. 13th ISOPOW Conference, Lausanne, Switzerland, June 26-29, 2016.

Keyonte Lecture: Marangoni, A.G. The functionality of monoglyceride structured O/W emulsions in baking applications. Annual Meeting of the Institute of Food Technologists. Chicago, IL, USA, July 17-19, 2016.

Keynote Lecture: Marangoni, A.G. Characterization of the Nanoscale in Triglyceride Crystal Networks. 7th Annual Nano Ontario Conference. Guelph, ON, Canada, Nov. 10-11, 2016.

Public Lecture: Marangoni, A.G. Edible Nanostructures: The Pleasures of Chocolate. Royal Canadian Institute of Science. Mississauga Public Library. Mississauga, ON, Canada, February 2, 2017.

Bailey Award Lecture: Tan, S.Y., Peh, E.W.Y., Marangoni, A.G., Henry, C.J. Liquid Coconut Oil vs. Oleogel on Human Blood Triglycerides, Glucose, Insulin, and Appetite. Annual Meeting of the American Oil Chemists Society, Orlando, Florida, USA, April 30-May 3, 2017.

Latin American Section of the AOCS lunch lecture: Marangoni, A.G. Ethylcellulose oleogels modulate TAG bioavailability and lipidemic index. Annual Meeting of the American Oil Chemists Society, Orlando, Florida, USA, April 30-May 3, 2017.

Keynote Lecture: Marangoni, A.G. Nanoscale Engineering of the Structure and Functionality of Fat and Oleogel Systems. Tech Connect World Innovation Conference and Expo, Food Materials & Innovation, Washington D.C., USA, May 14-17, 2017.

Plenary Lecture: Marangoni, A.G. La modulacion del indice lipidemico de aceites atraves de gelificacion del aceite usando etilcelulosa. XXI Annual meeting of the La Sociedad Chilena de Ciencia y Tecnología de Alimentos (SOCHITAL). Santiago de Chile, Chile, May 22-24, 2017.

Marangoni, A.G. Caracteristicas y Fortalezas del Programa de Salud y Alimentos del Ministerio de Agricultura y Alimentos de Ontario-Canada. XXI Annual meeting of the La Sociedad Chilena de Ciencia y Tecnología de Alimentos (SOCHITAL). Santiago de Chile, Chile, May 22-24, 2017.

Keyonte Lecture: Marangoni, A.G. Ethylcellulose-stabilized heat resistant chocolate. AAK Industry Symposium – The Co-Development Day, Tokyo, Japan, June 30, 2017.

Keynote Lecture: Marangoni, A.G. Engineering the nanoscale structure of fats, emulsions and oleogels for the creation of fat mimetics with enhanced nutritional functionality. Food Structure Engineering for Nutrition and Health Scientific Workshop. National University of Singarpore, Food Science and Technology, and A-Star, Singapore, September 6, 2017.

Marangoni, A.G., O'Sullivan, C.M., Tan, S.Y. and Henry, C.Y. Control of the lipidemic index of oils using ethylcellulose oleogels. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Kim, G.Y. and Marangoni, A.G. Engineering the crystallization behavior of triacylglycerols using high behenic acid stabilizers. 17th AOCS Latin American Congress and Exhibition on Fats, Oils and Lipids. Cancun, Mexico, September 11-14, 2017.

Marangoni, A.G. Engineering the nanoscale structure of fats, emulsions and oleogels for the creation of fat mimetics with enhanced nutritional functionality. A seminar at Cargill R&D, Vilvoorden, Belgium, January 23, 2018.

Marangoni, A.G. Moorthy's Triglyceride Property Calculator: from theory to app. Thermodynamics and Phase Transitions in Food Processing. Wageningen, The Netherlands, January 29-30, 2018.

Marangoni, A.G. Immobilization of water by glass microspheres affects biological activity. 17th Food Colloids Conference: Application of Soft Matter Concepts, The University of Leed, Leeds, UK, April 8-11, 2018.

Marangoni, A.G. The Chemistry and Physics of Chocolate. Royal Canadian Institute of Science Public Lecture, Waterloo, ON, Canada, April 19, 2018.

Keyonte Lecture: Marangoni, A.G. The origins and implications of high free fatty acid levels in milk. National Mastitis Council Regional Meeting, Guelph, ON, Canada, June 20- 22, 2018.

Marangoni, A., Callaghan-Patrachar, N., Adams, C., and Pink, D. Structural characterization of milk coagulation from 0.1 to 20μm using Ultra-Small Angle Neutron Scattering. Neutrons and Food V. Sydney, Australia, October 17-19, 2018.

Keynote Lecture: Marangoni, A.G. Nanoscale engineering of the structure and functionality of fat and oleogel systems. Edible Soft Matter – a SoftComp Topical Workshop. LeMans, France, April 17-19, 2019.

Food Science Colloqium: Marangoni, A.G. Nanoscale engineering of the structure and functionality of fat and oleogel systems. Cornell Institute for Food Systems, Cornell University, Ithaca, N.Y., U.S.A. April 23, 2019.

Keynote Lecture: Marangoni, A.G. and Ghazani, S.M. Evaluating the Cardiovascular Effects of Interesterified Dietary Fats. Canadian Nutrition Society Annual Conference. Niagara Falls, ON, Canada, May 2-4, 2019.

Marangoni, A.G. and Nicholson, R.A. A novel strategy for increasing the solid fat content of oils without addition of saturated or trans fats or oil gelling compounds. Annual Meeting of the American Oil Chemists' Society. St. Louis, MO, USA, May 5-8, 2019.

Marangoni, A.G. Perspectives on the use of oleogels to replace hard fat in food formulations. Annual Meeting of the Institute of Food Technologists, New Orleans, LA, USA. June 2-5, 2019.

Keynote Lecture: Marangoni, A.G. Nanoscale engineering of fat crystal networks: structure to rheology. 8th International Symposium on Food Rheology and Structure. ETH Zurich, Switzerland, June 17-20, 2019.

Marangoni, A.G. Nanoscale engineering of fat crystal networks: structure to Rheology. Invited lecture series at L'Oreal R&D, St. Ouen, France, July 3, 2019.

Marangoni, A.G. Nanoscale engineering of the structure and functionality of Oleogels. Invited lecture series at L'Oreal R&D, St. Ouen, France, July 3, 2019.

Keynote Lecture: Marangoni, A.G. The modulation of serum TAG levels in humans using ethylcellulose oleogels. 8th International Symposium on Delivery of Functionality in Complex Food Systems. Sheraton Porto Hotel and Conference Center, Porto, Portugal, July 7-10, 2019.

Keynote Lecture: Marangoni, A.G. Nanoscale Engineering of the Structure and

Functionality of Fat and Oleogel Systems. 25th Swiss Soft Days Symposium. Nestle Research, Vers-chez-les-Blanc, Lausanne, Switerland, August 27, 2019.

Plenary Lecture: Marangoni, A.G. Nanoscale engineering of the structure and functionality of fat and fat mimetics. 2nd Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health. Seville, Spain, September 17-19, 2019.

Marangoni, A.G. and Ghazani, S.M. Molecular Origins of Cocoa Butter Triclinic Polymorphism. 18th EuroFed Lipids Congress. Seville, Spain, October 20-23, 2019.

European Lipid Technology Award Lecture: Marangoni, A.G. The Nanoscale Structure of Fats and its Relationship to Functionality. 18th EuroFed Lipids Congress. Seville, Spain, October 20-23, 2019.

Marangoni, A.G. and Ghazani, S.M. Engineering CBE Properties to Create a True Cocoa Butter Mimetic from Palm Midfraction and Shea Stearin: The Key Role of POS. PIPOC Health and Nutrition Conference, Malaysian Palm Oil Board, Kuala Lumpour, Malaysia, November 19-21, 2019.

Masterclass Seminar: Marangoni, A.G. Nanoscale Engineering of the Structure and Functionality of Fats. First Frontiers in Biotechnology and Food Engineering Conference, Guandong-Technion IIT, Shantou, China, November 27, 2019.

Masterclass Seminar: Marangoni, A.G. Nanoscale Engineering of the Structure and Functionality of Edible Fats. Dept. Food Engineering, Escuela Superior Politecnica del Litoral (ESPOL), Guayaquil, Ecuador, January 3, 2020.

Gravelle, A.J., and Marangoni, A.G. Engineering the texture of composite food materials using particle fillers. Institute of Food Technologists 2020 Annual Meeting & Food Expo (SHIFT20) Virtual Conference, July 13–15, 2020.

Marangoni, A.G. Using Functional Fats to Improve Plant-Based Food Formulations. Institute of Food Technologists 2020 Annual Meeting & Food Expo (SHIFT20) Virtual Conference, July 13–15, 2020.

Keynote Lecture: Marangoni, A.G. The Brave New World of Oils...where are we going? American Oil Chemists' Society Annual Meeting & Expo Virtual Conference, June 29– July 3, 2020.

Keynote Lecture: Dobson, S. and Marangoni, A.G. Protein-starch Interactions to Create Structure in Plant-based Foods. 2nd Plant Protein Science and Technology Forum (AOCS) Virtual Conference, October 6, 2020.

Keynote Lecture: Marangoni, A.G. Engineering the Nanostructure and Functionality of Edible Fats. Virtual 3rd Food Innovation and Engineering Conference (FOODIE) of the American Institure of Chemical Engineers. November 4, 2020.

Keynote Lecture: Mattice, K.D., Dobson, S. and Marangoni, A.G. Corn protein as a structuring agent in plant-based applications. Virtual 5th Food Science Frontier Research Forum of the International University Consortium of Food Science and Nutrition. November 5, 2020.

Plenary Lecture: Nicholson, R.A. and Marangoni, A.G. Enzymatic glycerolysis converts vegetable oils into structural fats with the potential to replace palm oil in food products. Virtual 34th EFFoST International Conference. November 10, 2020.

Panelist: The importance of trustworthy scientific food information and the challenges of finding it. Virtual Trustworthy Scientific Food Information Series. IFT and British Section of IFT. November 11, 2020.

Panelist: How to get published: A discussion with Elsevier journal editors and publishers. Products. Virtual 34th EFFoST International Conference. November 11, 2020.

Marangoni, A.G. Modified oils and novel lipid transformation technologies. ILSI North America Lipid Committee Webinar. ILSI North America. November 18, 2020.

Keynote: Adams, C., Callaghan-Patrachar, N., Peryronel, F., Pink, D.A., and Marangoni, A.G. 2020. Neutron Scattering and Quantitative Modelling of Curd Formation in Commercial Milk. Virtual RSC-IOP Food Modelling Conference.

November 24-25, 2020.

Keynote: Dobson, S. and Marangoni, A.G. Protein-starch Interactions to Create Structure in Plant-based Foods. Virtual Soybean 360: Agro-Processing in Sub-Saharan Africa Conference. American Oil Chemists's Society. December 8th, 2020.

Milano, G., Marangoni, A.G. and Rousseau, D. A Molecular View of Crystallization Process of Triglycerides. Virtual 2021 American Oil Chemists' Society Annual Meeting. May 3-14, 2021.

Plenary: Nicholson, R.A. and Marangoni, A.G. Enzymatic glycerolysis converts liquid oils into structural fats with the potential to replace palm oil in food products. 1st Commonwealth Chemistry Congress (Virtual Conference). Trinidad and Tobago, May 18-20, 2021.

Nicholson, R.A. and Marangoni, A.G. Enzymatic glycerolysis converts liquid oils into structural fats with the potential to replace palm oil in food products. Bridge2Food Research Conference Plant-Based Foods & Proteins Europe 2021. May 20-21, 2021.

Gravelle, A.J. and Marangoni, A.G. A new structural theory of the elasticity of particle-filled networks. Multiscale Simulations and Experimental Characterization of Foods (Virtual). Wageningen, The Nethelands, May 25-27, 2021.

Keynote: Nicholon, R.A. and Marangoni, A.G. Structuring Oils via Enzymatic Gycerolysis. Northern Lights on Food Conference (Virtual Conference). Lund, Sweden, June 9-11, 2021.

Marangoni, A.G. Lipase-catalyzed glycerolysis transforms oils into structural fats with diverse functionalities. DOF 2021: International Symposium on Delivery of Functionality in Complex Food, GTIIT Shantou, China, June 17 - 18, 2021.

Marangoni, A.G. Lipase-catalyzed glycerolysis transforms oils into structural fats with diverse functionalities. 5th International Symposium on Phytochemicals in Medicine and Food (Virtual). Nanchang, China, August 25-31, 2021.

Marangoni, A.G. Nanoscale Structure and Rheology of Edible Fats. 5th Edwards Sympsium (Virtual). University of Cambridge, Newton Gateway to Mathermatics, Cambridge, U.K., September 10, 2021.

Marangoni, A.G. Converting Vegetable Oils into Structural Fats by Enzymatic Glycerolysis. AOCS Protein Science and Technology Forum (Virtual), October 12-14, 2021.

Marangoni, A.G. Tempering of chocolate using minor lipidic components. Journées Plénières du GDR SLAMM (Solliciter LA Matière Molle) (Virtual). Biarritz, France, November 2, 2021.

Masterclass: Marangoni, A.G. El mundo de las grasas y aceites ¿Hacía dónde vamos? Asociación Argentina de Grasas y Aceites, Rosario, Argentina (Virtual), November 5, 2021.

Marangoni, A.G. Nanoscale Structure and Rheology of Edible Fats. Nanyang Technological University, Singapore, Singapore, May 1, 2022.

Marangoni, A.G. Making fat&oil technology work for plant based. Plant Based Foods and Protein Summit Americas, Bridge2Food, Chicago, IL, USA, May 10-12, 2022.

Keynote: Rousseau, D., Philipp Fuhrmann, P. Marangoni, A.G., Mazzanti, G. Historical and new perspectives on the structure of triacylglycerols in the liquid state. Neutrons and Food 6, IMSS/J-PARC, KEK, Japan, May 16-18, 2022.

Marangoni, A.G. Reimagining meat: Pathways for scientists focused on fats and oils in the alternative protein field. AOCS-GFI webinar, July 14, 2022.

Marangoni, A.G. Spontaneous crude lecithin-based liposomes for encapsulation and delivery of hydrophobic bioactives. 6th International Symposium on Phytochemicals in Medicine and Food. Hangzhou, China, August 7-9, 2022.

Keynote: Marangoni, A.G. Phospholipid reverse micelle formation in model cocoa butter: Evidence for in-situ seeding as a route to Form V polymorph in chocolate. Berlin Symposium on Structured Lipid Phases, Berlin, Germany, September 26-28, 2022.

Plenary: Marangoni, A.G. Spontaneous crude lecithin-based liposomes for encapsulation

and delivery of hydrophobic bioactives. International Society for Nutraceuticals and Functional Foods. Istanbul, Turkey, October 2-5, 2022.

Plenary: Marangoni, A.G. Physical Properties of Food Materials in Food Applications. VIII Congreso Ecuatoriano de Ingenieria de Alimentos, ESPOL, Guayaquil, Ecuador, Nov. 30- Dec. 2, 2022.

Marangoni, A.G. Physical properties of food materials in food applications. Universidad de San Francisco de Quito, Quito, Ecuador, December 2, 2022.

Hot Topics Symposium: Dobson, S., Stobbs, J., Laredo, T. and Marangoni, A.G. Protein functionality in high protein plant-based cheese. American Oil Chemists' Society Annual Meeting & Expo. Denver, CO, U.S.A. April 30–May 3, 2023.

Plenary: Marangoni, A.G. Strategies for the manufacture of adipose tissue mimetics using hydrocolloids. Gums and Stabilizers Conference, Thessaloniki, Greece, June 6-9, 2023.

Marangoni, A.G., Stobbs, J. and Dobson, S. Edible synchtrotron science: cheese, chocolate and meat. Pan American Light Sources for Agriculture 2023, Cornell University, Ithaca, NY, USA, July 11-14, 2023.

Marangoni, A.G. Nanoscale Structure and Rheology of Edible Fats. Soft Matter Symposium, USFQ, Quito, Ecuador, July 13-14, 2023.

Marangoni, A.G. Nanoscale Structure and Rheology of Edible Fats. First Galapagos Soft Matter Conference. USFQ Gaia Station, San Cristobal, Galapagos, Ecuador, July 17-21, 2023.

Soleimanian, Y. and Marangoni, A.G. A Plant-Based Adipose Tissue Analog Produced by Oleogelation of Enzymatically Modified Oils. Good Food Conference, San Francisco, CA, USA, September 18-20, 2023.

Marangoni, A.G. and Dobson, S.M. Protein functionality in high protein plant-based cheese. International Symposium on Health Attributes of Bioactive Peptides and Phytochemicals, Agriculture and Agrifood Canada Laboratory Services Division, September 26, 2023.

Marangoni, A.G. From benchtop to tabletop: accelerating research impact beyond publication. Good Food Conference, San Francisco, CA, USA, September 19, 2023.

Marangoni, A.G. The science, technology and art of high protein plant-based cheese. A webinar by the Good Food Institute, November 16, 2023. https://gfi.org/event/the-science-of-alt-protein-the-science-technology-and-art-of-high-protein-plant-based-cheese/

Dobson, S. and Marangoni, A.G. The Development of High-Protein Plant-Based Cheese. Materials Research Society Fall Meeting, Boston, MA, USA, November 27-30, 2023.

Marangoni, A.G. Adipose Tissue Mimetics: State of the Art and Required Developments. An Elsevier Webinar on December 11, 2023.

Keynote: Dobson, S., Hanley, L.H. and Marangoni, A.G. Influence of protein functionality in plant-based cheese. 3rd NIZO Plant Protein Functionality Conference, Apeldoorn, The Netherlands, October 22-25, 2024.

Keynote: Marangoni, A.G., Dobson, S. and Sanders, C. The effect of fat saturation, microstructure and oleogel addition on plant-based cheese functionality. 2nd Berlin Symposium on Structured Lipid Phases, Berlin, Germany, Sept.30 – Oct.2nd, 2024.

Keynote: Marangoni, A.G. Modificación de aceites y grasas para la elaboración de nuevos equivalentes de manteca de cacao. World Congress on Oils and Fats and ISF Lectureship series. Rosario, Argentina, September 17-19th , 2025.

Keynote: Marangoni, A.G. El diseño de la funcionalidad de las grasas en los alimentos basado en el esfuerzo de fluencia: teoría y experimentosWorld Congress on Oils and Fats and ISF Lectureship series. Rosario, Argentina, September 17-19th , 2025.

Keyonte: Marangoni, A.G. Applications of synchrotron science in the characterization of plant-based cheese and adipose tissue structure and functionality. The 11th International Symposium on Delivery of Functionality in Complex Food Systems.

Santiago, Chile, November 5-9th, 2025.

Marangoni, A.G. Molecular Considerations in the Engineering of Plant-Based Cheese Functionality. Gordon Research Conference - Foods of the Future: Science and Engineering Approaches. Pomona, CA, USA, January 25-30, 2026.

SHORT COURSES/ SUMMER SCHOOLS

Marangoni, A.G. Microestructura de tejidos vegetales: efecto del procesamiento y relacion con los cambios de calidad. Relacion microestructura-reologia. (Texture-microstructure relationships in processed fruits and vegetables). A short course at the Universidad de Buenos Aires, Facultad de Industrias, Buenos Aires, Argentina. August 4-9, 1997.

Marangoni, A.G. Microstructural Analysis of Fat Crystal Networks. A short course at the Malaysian Palm Oil Board, Kuala-Lumpus, Malaysia. August 19-20, 2001.

Marangoni, A.G. Structure and Mechanical Properties of Fat Crystal Networks. A short course at Bunge Alimentos SA, Gaspar, SC, Brazil, Sept. 20-24, 2010.

Marangoni, A.G. Polar Lipid Self-Assembly Into Supramolecular Structures: The Critical Packing Parameter. Lecithin Functions in Technology and Nutrition Short Course at the 104th Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 27, 2013.

Marangoni, A.G. Phospholipid and Monoglyceride Based Structured Emulsions. Lecithin Functions in Technology and Nutrition Short Course at the 104th Annual Meeting of the American Oil Chemists' Society, Montreal, QC, Canada, April 27, 2013.

Marangoni, A.G. Curso Teórico Práctico: Nanoestructura y Mesoestructura de Grasas y su Aplicación en Emulsiones Aceite/Agua. Universidad Autonoma de San Luis Potosi, Mexico. Facultad de Ciencias Quimicas, April 14, 15, 2015.

Marangoni, A.G. Palsgaard Fats and Oils Technological IV Seminar 2015. San Luis Potosi, Mexico, April 13-16, 2015.

Marangoni, A.G. Dupont-Danisco Margarine &Spread Training Course. Brabrand, Denmark, June 8-11, 2015.

Marangoni, A.G. Structural properties of lipids and their applications. 31st World Congress of the International Society for Fat Research. Rosario, Argentina, Nov. 1, 2015.

Marangoni, A.G. Fundamentals of Fats Crystallization.In "Functionality of oils and fats and their applications short course. Annual Meeting of the American Oil Chemists Society. Minneapolis, MN, USA, May 5, 2018.

Marangoni, A.G. Introduction to fat crystallization and structure. An AOCS short course at the 18th EuroFed Lipids Congress. Seville, Spain, October 23, 2019.

Marangoni, A.G. Fundamentals of Fat Crystallization and the Effect of Minor Components on Crystalllization of Cocoa Butter. Fundamentals & New Techniques in Edible Oil Processing and Application (AOCS). Residence Inn Denver City Center, Denver CO, U.S.A., April 29 & 30, 2023.

Marangoni, A.G. Fat Crystals. Summer school on soft matter and food science – Cargese, Corsica, France, July 23– Aug 2, 2024.

Marangoni, A.G. Organogels. Summer school on soft matter and food science – Cargese, Corsica, France, July 23– Aug 2, 2024.

Marangoni, A.G. Aspectos estructurales de lípidos. Short course at the World Congress on Oils and Fats and ISF Lectureship series. Rosario, Argentina, September 16, 2025.

STUDENTS, POST-DOCTORAL FELLOWS, RESEARCH ASSOCIATES, TECHNICIANS

STUDENTS (BOLD=NSERC SCHOLARS, UND=OGS SCHOLARS

M.SC. (38)

Ms. Teresa Palma, (co-advisor - D.W. Stanley) 1991-1993
Ms. Eileen O'Donoghue, 1994-1995 (co-advisor, Rick Yada)
Ms. Patricia Duplessis, (co-advisor - R.Y. Yada) 1993-1996
Mr. Yih-Cherng Liou, (co-advisor - R.Y. Yada) 1993-1995
Mr. Jamie Heaton, 1993-1995
Ms. Wendy Worthing, 1995-1997
Mr. Nicholas Alessi, 1996
Ms. Wendy Willis, Spring 1997-Summer 1998
Ms. Ehlam Moneer, Winter 1998
Ms. Sara McGauley, Summer 1999-Fall 2001
Ms. Nadia Brunello, Summer 2000-Fall 2002
Mr. Geoffrey Rye, Summer 2000-Spring 2003
Mr. Jerrold Litwinenko, Summer 2001-Summer 2003.
Ms. Andrea Cisneros, Fall 2001- Fall 2002
Ms. Heidi Batte, Fall 2004-Fall 2006
Ms. Fatimeh Maleky, Spring 2004-Winter 2006
Ms. Naomi Hughes, Winter 2007-Fall 2008
Mr. Edmund Co, Fall 2008-Winter 2011
Mr. Matthew Rietberg, May 2008-Dec 2009
Ms. Danielle Zulim Botega, Fall 2009-Fall 2011
Mr. Saeed Mirzaee Ghazani, Fall 2010 – Summer 2012
Mr.John Wood, Winter 2011-Winter 2013
Ms.Anitta Sebastian, Fall 2010-Fall 2012
Ms. Chloe O'Sullivan, Fall 2013-Winter 2016
Ms. Alexia Blake, Fall 2013-Winter 2015
Ms. Rachel Tanti, Fall 2013-Summer 2015
Ms. Bethany Townsend , Fall 2014-Fall 2016
Ms. Kristin Mattice, Fall 2015-Summer 2017
Ms. Ga Yae Kim, Fall 2015-Winter 2017
Mr. Brian Tiensa, Fall 2015-Summer 2017
Mr. Nukhalu Pratchar-Callaghan, Summer 2017-Fall 2020
Ms. Stacie Dobson, Fall 2017-Spring 2021
Ms. Laura Hanley, Fall 2022-Fall 2024
Ms. Cameryn Sanders, Fall 2022-Fall 2024
Mr. Henry Koekuyt, Fall 2022-Fall 2024
Ms. Elyze Czapalay, Fall 2023-Fall 2024
Ms. Anna Bohachyk, Fall 2023-Fall 2024
Mr. Kenneth Truong, Fall 2024-Summer 2026

PH.D. (28)

Ms. Yong Kang, (co-advisor - R.Y. Yada) 1991-1993
Ms. Wendy Wismer, (co-advisor - R.Y. Yada) 1992-1995
Ms. Clara Lopez Amaya, 1993-1996
Mr. Derrick Rousseau, 1994-1997
Mr. Suresh Narine, Fall 1997-2000

Mr. Robert Blenkinshop, 1997-2002
Ms. Amanda Wright, Spring 1998-Fall 2001
Mr. Rodrigo Campos, Fall 2000-Winter 2006
Mr. Gianfranco Mazzanti, Fall 2000- Summer 2004
Mr. Dongming Tang, Winter 2004-Summer 2007
Ms. Stephanie Marty, Winter 2004-Spring 2009
Ms. Latifeh Ahmadi, Fall 2004-Summer 2008
Ms. Sarah Guthrie (co-advisor Stefan Idziak), Fall 2002-Winter 2008
Mr. Michael Rogers, Winter 2005-Summer 2008
Ms. Farnaz Maleky, Spring 2007-Winter 2011
Mr. Alexander Zetzl, Fall 2009-2014
Ms. Terri Stortz, Winter 2011-Summer 2014
Ms. Fan Wang, Summer 2012-Fall 2015
Ms. Fernanda Peyronel, Fall 2011-Winter 2015
Mr. Braulio Macias, Fall 2013-Winter 2017
Mr. Pere Ramel, Winter 2015-Summer 2017
Mr. Saeed Ghazani, Fall 2014-Fall 2018
Mr. Edmund Co, Fall 2016-Fall 2019
Mr. Reed Nicholson, Summer 2017-Summer 2021
Ms. Kristine Mattice, Fall 2017-Fall 2019
Mr. Andrew Gravelle, Winter 2018-Spring 2021
Mr. Stacie Dobson, Fall 2021-Winter 2025
Mr. Jarvis Stobbs, Spring 2021-Winter 2025

POST-DOCTORAL FELLOWS (19)

Dr. Sakiyo Koseki, Fall 1996
Dr. Derick Rousseau, Spring-Fall 1997
Dr. Clara Lopez Amaya, Fall 1998, Winter 1999
Dr. Suresh Narine, Summer 2000
Dr. Clara Lopez Amaya, Summer 2002- Fall 2003
Dr. Tarek Awad, Summer 2002-Summer 2003
Dr. Amanda Wright, Winter 2004-Summer 2005
Dr. Silvana Martini, Winter 2004-Fall 2005
Dr. Nuria Acevedo, April 2008- July 2012
Dr. Tania Dey, April 2009-August 2010
Dr. Thamara Laredo, May 2009-July 2010
Dr. Jane Mara Block, Fall 2009-Fall 2010
Dr. Maya Pinhas, Winter 2013-Fall 2014
Dr. Arun Moorthy, Februrary 2016-Summer 2016
Dr. Cendy Wang, March 2016-April 2018
Dr. Braulio Macias Rodriguez, May 2017-June 2018
Dr. Kristine Mattice, January 2020-December 2020
Dr. Yasamin Soleimanian, July 2022-Summer 2024
Dr. Stacie Dobson, May 1, 2025-

RESEARCH ASSOCIATES/ASSISTANTS/VISITING SCIENTISTS (28)

Dr. Ana Maria Rojas, Winter 1999
Dr. Lia Gerschenson, Winter 1999
Ms. Neena Gandhi, Fall 1999-Summer 2000
Dr. Anand-Pal Singh, Fall 2000-Fall 2003
Dr. Ana Maria Rojas, Winter 2001

Ms. Elena Dibildox-Alvarado, Visiting Scientist, Fall 2003
Ms. Juliana Neves Rodriguez, Visiting Scientist, Fall 2003
Ms. Elena Dibildox Alvarado, Visiting Ph.D., Spring 2007
Mr. Yukihiro Miyazaki, Visiting Scientist, Winter 2010-Spring 2011
Ms. Gilda Avendaño Vasquez, Visiting Ph.D., Fall 2011
Ms. Alexia Blake, Winter-Spring 2011, Winter-Summer 2012
Mr. Edmund Co, Summer 2011 – Summer 2013
Ms. Michaela Haupler, Visiting M.Sc., Winter- Summer 2012
Dr. David Perez, Visiting Scientist, Winter 2012
Ms. Araceli Lopez, Visiting Ph.D., Winter 2012-Summer 2012
Mr. Caspar Winkelmeier, Visiting M.Sc., Fall 2014-Winter 2015
Mr. Rodrigo Benevuto, Fall 2015-Winter 2016
Mr. Reed Nicholson, Winter 2015-Winter 2017
Ms. Karoline Kroener, Fall 2016-Winter 2017
Ms. Marisol Cordoba Barragan, Visiting Ph.D., Winter 2016-Summer 2016
Mr. Fabio Valoppi, Visiting Ph.D., Winter 2015-Fall 2015
Ms. Veronica Giancitucci, Visiting Ph.D., Winter 2016-Summer 2016
Ms. Jasmin Reiner, Visiting M.Sc., Summer-Fall 2016
Ms. Carolin Blach, Visiting M.Sc., Winter-Fall 2016
Ms. Mayra Aguilar, Visiting Ph.D., May 2017-April 2018
Dr. Fernanda Peyronel, Summer 2008-2017
Dr. Saeed Ghazani, Winter 2013-
Dr. Andrew Gravelle, Summer 2011-Spring 2021

TECHNICIANS (64)

Ms. Eileen O'Donoghue, 1992-1994
Ms. Linda Adam, Summer 1992
Ms. Donya Stubbs, Summer 1993
Ms. Sasha Wijsman, Summer 1993
Mr. Rick Wong, Undergraduate Research Project, Fall, Winter 1993
Ms. Wendy Willis, Summer 1994, Winter 1995
Ms. Karine Forestiere, Fall, Winter 1994
Ms. Sylvia Krupp, Summer 1994
Ms. Leanne Hudson, Fall 1994
Mr. Nicholas Lainsart, Winter, Summer 1995
Mr. Nicholas Alessi, Summer, Fall 1995
Mr. Ian Bell, Winter 1996
Ms. Kelly Wolfe, Winter, Summer, Fall 1996
Mr. Shane Hodge, Winter 1996
Ms. Veronique Foix, Winter, Summer 1996
Ms. Nicole Lepkowski, Summer, Fall 1996
Ms. Leslie Copp, Head Technician, 1995-2004
Ms. Lianne Morsink, Fall, Winter 1996-1997
Ms. Amanda Wright, Summer 1997
Mr. Peter Chong, Summer 1997
Ms. Jennifer Johnstone, Fall 1997
Ms. Sara McGauley, Summer, Fall 1998
Ms. Nadia Brunello, Summer 1999
Mr. Rodrigo Campos, Summer 1999
Mr. Jerrold Litwenko, 2000-2001
Mr. Jamie Kramer, Summer 2000
Ms. Lisa Mathiasen, Summer, Fall 2001
Mr. Greg Vallee, Fall 2001, Winter- Fall 2002

Mr. Mike Rogers, Summer, Fall 2002-Winter 2003
Ms. Heidi Batte, Summer 2004
Mr. Thomas Aurand, Summer, Fall 2005, Winter & Fall 2006
Ms. Juliana Petrusa, Summer 2005
Ms. Rachel Boratto, Summer 2005
Ms. Sarah Langmaid, Summer, Fall 2006, Summer 2007- Summer 2008
Mr. Ricky Lam, Summer 2007- Summer 2008
Mr. Edmund Co, Summer 2007 - Summer 2008
Ms. Claude Perrot-Minnot, Spring, Summer 2007
Mr. Yves Maggot, Summer 2007
Ms. Carolyn Challacombe, Summer, Fall 2007
Mr. Alexander Zetzl, Summer, Fall 2008, Spring 2009
Mr. Matthew Renaud, Summer 2009
Ms. Terri Stortz, Summer, Fall 2009
Ms. Cailey de Man, Summer 2008
Mr. Dan Beckerton, Summer 2009
Mr. Dan Glickman, Summer 2009
Mr. Pratham Singh, Summer 2013
Mr. Hugh Colbert, Summer 2015
Ms. Breanne Scholley, Summer 2015
Ms. Heather Petrick, Summer 2015
Ms. Nicole Jay, Summer 2015
Ms. Karissa Salama-Frakes, Winter 2015-Summer 2015
Mr. Jandru Datu, Summer 2016
Ms. Amanda Lam, Summer 2016
Mr. Samuele Bolvolato, Fall 2015 –Winter 2016
Mr. Jay Chen, Summer 2018-Summer 2020
Ms. Megan Govers, Summer 2019 – Summer 2020
Ms. Vasselina Kulova, Fall 2020
Ms. Sarah Gammage, Summer 2021
Ms. Nicole Shaw, Summer 2021-Fall 2022
Ms. Anna Bohychyk, Summer 2023
Mr. Sebastian Mollejas, Summer 2023
Mr. Kenneth Truong, Fall 2023
Ms. Navneet Navneet, Winter 2024
Ms. Marina Fedorenko, Summer 2025