

Lebenslauf



Name:

Frédéric Robin

Geburtsjahr:

1980

Geburtsort:

Villeurbanne, Frankreich

Nationalität:

Französisch

(Position:

Zeit 2006: Project Manager Cereal extrusion at Nestlé Research Center, Lausanne Switzerland

2004-2006: Research Scientist starch functionalities at Nestlé Research Center, Lausanne Switzerland)

Studium:

09/2000 – 08/2004

Engineering Degree/Master's degree in chemistry with specialisation in polymer and formulation science at "Institut Textile et Chimique de Lyon" (ITECH-Lyon), University of Lyon, France

03/2004 – 09/2008

Diplomarbeit "Effect of physicochemical modifications on the in-vitro digestion properties of starch and derivatives" at Nestlé Research Center, Lausanne, Switzerland

Promotion:

Seit 04/2008

Betreuer Karlsruhe Universität: Prof. Dr.-Ing. H.P. Schuchmann, Institut für Bio- und Lebensmitteltechnik,
Bereich I: Lebensmittelverfahrenstechnik, Universität Karlsruhe (TH)

(Betreuer Nestlé Research Center: Dr.-Ing. habil. Stefan Palzer)

Scientific Communications

Oral presentations:

Lehmann, U., Robin, F. Digestibility and starch structure: the key to tailored energy release, Starch Convention, Detmold, Germany, Oral presentation, April 17 2008.

Robin, F., Engmann, J. Chanvrier, H., Pineau, N., Bovet, N., Della Valle, G. "Relationship between cellular structure and mechanical properties of extruded starch-based foams", Jahrestreffen des Fachausschusses Lebensmittelverfahrenstechnik, Lausanne, Switzerland, Oral presentation, March 23 2009

Papers:

Lehmann U., **Robin F.** Slowly digestible starch - its structure and health implications: a review. Trends in Food Science & Technology 2007, 18, 346-355.

Robin F., Lehmann, U. Influence of α -(1,4)-D-glucan chain length on re-crystallization and digestibility, with specific focus on slowly digestible starch formation. Starch/Stärke, 2008, 60, 551-558

Robin, F., Engmann, J. Chanvrier, H., Pineau, N., Bovet, N., Della Valle, G. Extrusion, structure and mechanical properties of complex starchy foams, Journal of Food Engineering, 2009, Under revision

Patents:

Jolly L..., Fischer M., Mérinat S., **Robin F.,** Lehmann U.. Extended Energy Beverages, EP 1716768A1, 2006.

Bovetto L..., Schmitt C., **Robin F.,** Pouzot M., Lagarrigue S.. Whey protein micelles, WO 2007/110411 A2.

Bovetto L..., Schmitt C., **Robin F..** Whey protein micelles, WO 2007/110421 A2.