

Workshop on Synchrotron X-ray and Neutron application to Food Science and Technology

5-6 December 2017
Scandic Star, Glimmervägen 5, Lund

Program

Tuesday 5 December 2017- SCATTERING

12.00 – 13.30 **Lunch & registration**

Chair: Kell Mortensen

13.30 – 13.35 Welcome

13.35 – 14.00 Introduction to the use of large-scale facilities for Food science and technology
Andrew Jackson, ESS & Lund University

14.00 – 14.30 Self-Assembly in Food Systems
Martin Leser, Nestlé, Switzerland

14.30 – 15.00 Understanding and Improving Sustainable Water Purification Processes that use Seeds from Moringa Trees
Adrian Rennie, Uppsala University, Sweden

15.00 – 15.20 Structural Characterization of Bulk and Dispersed Self-Assemblies
Anan Yaghmur, University of Copenhagen, Sweden

15.20 – 15.50 **Coffee & Discussion**

Chair:

15.50 – 16.10 Insight into casein, as studied by x-ray and neutron scattering
Erik Brok, NBI, University of Copenhagen, Denmark

16.10 – 16.30 The need for advanced characterization tools in food processing and packaging industry
Mats Qvarford, Tetra Pak, Sweden

16.30 – 16.50 Structures in dried food
Björn Bergenståhl, Lund University, Sweden

16.50 – 17.20 Visions for food science and technology, using advanced methods
Harry Barraza, Arla Foods, Denmark

17.20 – 18.00 Discussion
Kell Mortensen, University of Copenhagen, Denmark

18.00 – 19.00 Poster session & refreshments

19.00 – **Dinner**

Wednesday 6 December 2017- IMAGING & CRYSTALLOGRAPHY

Chair:

- 09.00 – 09.30 Crystallography in food science: the case story of chymosin
Sine Larsen, University of Copenhagen, Denmark
- 09.30 – 09.50 Fat Crystallization – polymorphism, microstructure and rheology
Lars Wiking, Aarhus University, Denmark
- 09.50 – 10.20 X-ray imaging in Food Sciences
Henning Friis Poulsen, Technical University of Denmark (DTU), Denmark

10.20 – 10.50 Coffee

Chair:

- 10.50 – 11.20 Neutron imaging: from meat cooking to protein hydration
Camille Lopiack, University of Burgundy and AgroSup Dijon, France
- 11.20 – 11.40 Imaging the structure in bread
Camilla Öhgren, RISE and Chalmers University of Technology, Sweden
- 11.40 – 12.00 Synchrotron SAXS and SANS Reveal the Formation of Functional Nanostructures during Food Digestion
Stefan Salentinig, Empa, Switzerland
- 12.00 – 12.20 Imaging compounds in food products
Mikkel Schou Nielsen, DFM, Denmark
- 12.20 – 12.40 Extended colloidal networks in food
Jens Risbo, University of Copenhagen, Denmark

12.40 – 13.40 Lunch

13.40 – Visit to MAX IV for registered visitors

To register click [here](#) or go to <https://indico.maxiv.lu.se/event/601/registration/>