

## **Insight into casein as studied by X-ray and neutron scattering**

The colloidal structure of casein micelles is of crucial importance for the use of milk in food products. Casein makes up the majority of protein in milk (about 80% for cow's milk), and in pure milk the casein is assembled into so-called casein micelles. The casein micelles are spherical particles with a size of hundreds of nanometers and with an internal structure that is not completely understood.

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