

## 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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