

## **Ptychographic X-ray computed tomography of extended colloidal networks in food emulsions**

Texture, mouthfeel and rheology of food are related to the underlying food structure. Microscopy is the work horse in deducing food structure. The understanding and prediction of texture, mouthfeel and rheology is hampered by the lack of suitable non-destructive 3D imaging techniques with submicron resolution. We present results of quantitative ptychographic X-ray computed tomography applied to a palm kernel oil based oil-in-water emulsion. The measurements were carried out at ambient pressure and temperature. The 3D structure of the extended colloidal network of fat globules was obtained with a resolution of around 300 nm. Through image analysis of the network structure, the fat globule size distribution was computed and compared to previous findings. In further support, the reconstructed electron density values were within 4% of reference values.

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