

Innovation in food and ingredients industry with X-rays and neutrons

12 September 2019

Frederiksberg Campus, University of Copenhagen

Copenhagen Plant Science Centre (Auditorium)

Bülowsvej 21 A, 1871 Frederiksberg C

Registration and Coffee		9:00-10:00
Introductory Session		10:00-10:45
Welcome	Prof Anna Haldrup (Department of Food Science) and Prof Jan Thomsen (Niels Bohr Institute)	10:00
Introduction and motivation for the day	Dr Erik Brok (Niels Bohr Institute)	10:05
Structural Food Science and Scattering Methods	Dr Jacob Kirkensgaard (Department of Food Science, University of Copenhagen)	10:25
Session 1		10:45-12:20
Introduction		10:45
Investigation of interfacial structure of fish oil-in-water emulsions by X-ray and neutron scattering	Prof Charlotte Jacobsen (National Food Institute, Technical University of Denmark)	10:50
Structural Transitions in Hydrocolloids and Links to Molecular Structure	Dr Florian Nettesheim (DuPont Nutrition & Health)	11:20
“Hidden” structures in processed protein-rich food and materials	Dr Ramune Kuktaite (Swedish University of Agricultural Sciences)	11:50
Lunch		12:20-13:20
Session 2		13:20-14:25
Introduction		13:20
Beyond micelles - how else can SANS be used in the dairy food industry?	Dr Marcela Alexander (Arla Foods Ingredients)	13:25
Rational design of food processing methods with aid of spin-echo small-angle neutron scattering	Dr Wim Bouwman (Faculty of Applied Sciences, Delft University of Technology)	13:55
Break		14:25-14:55
Session 3		14:55-16:30
Introduction		14:55
Examination of meat using dual energy X-ray absorption	Dr Elisabeth Ulrikkeholm (FOSS)	15:00
Using Small-angle X-ray Scattering Down-stream in the Pharma Industry	Dr Malin Zackrisson Oskolkova (Novo Nordisk)	15:30
sSAXS and sWAXS for elucidating colloidal structures and drug precipitate generated upon digestion of lipid-based drug delivery systems	Prof Anette Müllertz (Department of Pharmacy, University of Copenhagen)	16:00
Discussion		16:30-17:00
Refreshments and Networking		17:00-18:00