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

Thursday, 12 September 2019

Session 1 - Copenhagen Plant Science Centre (Auditorium) (10:45 - 12:20)

time	[id] title	presenter
10:45	[5] Introduction to session	
10:50	[6] Investigation of interfacial structure of fish oil-in-water emulsions by X-ray and neutron scattering	Prof. JACOBSEN, Charlotte
11:20	[7] Structural Transitions in Hydrocolloids and Links to Molecular Structure	Dr NETTESHEIM, Florian
11:50	[8] “Hidden” structures in processed protein-rich food and materials	Dr KUKTAITE, Ramune