

Neutrons & Food 5

Wednesday 17 October 2018

Morning Session: Glassy States (10:40-11:20)

time	[id] title	presenter
10:40	[5] Importance and Problems of Water in Food and Food Related Materials	SWENSON, Jan

Thursday 18 October 2018

Morning Session: Food Emulsions (09:00-10:00)

time	[id] title	presenter
09:00	[16] Lipid Digestion – Key to the Ability of Milk-like Emulsions to Promote Oral Drug Delivery	CLULOW, Andrew
09:20	[20] Oil-in-water emulsion system stabilized by emulsion droplets coated with whey protein microgels	CHENG, Lirong
09:40	[24] Interface structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine: use of small angle neutron and X-ray scattering techniques	YESILTAS, Betül

Friday 19 October 2018

Morning Session: Plant Materials (09:00-10:40)

time	[id] title	presenter
09:00	[7] THE POTENTIAL OF SCATTERING TECHNIQUES TO INVESTIGATE THE STRUCTURE AND MOLECULAR INTERACTIONS OF POLYSACCHARIDES	MARTÍNEZ-SANZ, Marta
09:40	[23] Brush-like polysaccharides with motif-specific interactions	YAKUBOV, Gleb
10:00	[15] Supramolecular characterisation of starch in rice by NMR, SAXS and XRD	Mr VAN LEEUWEN, Matthew
10:20	[38] If we could design plant protein structures and tune properties in processed food	Dr KUKTAITE, Ramune