



# Neutrons & Food 5

## Wednesday 17 October 2018

### Mid Morning: Processing, Rheology and Tribology (11:20-12:40)

time	[id] title	presenter
11:20	[40] From wetting to wear: visualization of contact zone in beverage tribology	Dr BAIER, Stefan
11:40	[17] Combining rheology and small-angle scattering of neutrons and X-rays for dynamic assessment of microfibrillated cellulose under shear	VELICHKO, Evgenii
12:00	[22] Neutron and X-Ray Reflectivity from chocolate sandwiches	Ms MANASI, Iva
12:20	[11] Rheo-ND: Temperature and shear induced crystal transformation of a model triglyceride observed using neutron diffraction.	BOTH, Norman

# Thursday 18 October 2018

## **Mid Morning: Lipids and Fats (11:20-12:20)**

time	[id] title	presenter
11:20	[25] The memories of liquid triacylglycerols	MAZZANTI, Gianfranco
11:40	[34] Structure formation in oleic acid - sodium oleate based oleogels	CORNET, Steven
12:00	[21] Static and dynamic multiscale characterisation of micronized fat crystal network formation and disruption by USAXS and rheo-SAXS	NIKOLAEVA, Tatiana

## **Mid Morning: Innovative Methods for Food (Nuclear, Synchrotron and Light) (12:20-12:40)**

time	[id] title	presenter
12:20	[43] Heavy Food Molecules from the National Deuteration Facility for Structure Function Applications	Dr DARWISH, Tamim

# Friday 19 October 2018

## Mid Morning: Encapsulation and Controlled Release (11:20-12:40)

time	[id] title	presenter
11:20	[19] Neutron scattering study of lipid sponge-phase nanoparticles as enzyme carriers for food processing	Prof. NYLANDER, Tommy
11:40	[35] A combined SANS and USANS study to investigate the structure of solid lipid nanoparticles	Dr SHAH, Rohan
12:00	[14] Structural investigation on nanostructured lipid carriers for fish oil by small angle scattering	SCHMIELE, Martin
12:20	[53] IUCr Travel Award Presentation	