



# Neutrons & Food 5

## Wednesday 17 October 2018

### Mid Afternoon Session: Food Packaging, Preservation, Safety and Quality (14:00-15:20)

time	[id] title	presenter
14:00	[27] Determining seafood provenance and safety through nuclear techniques	Dr MAZUMDER, Debashish
14:20	[10] The interaction of fluorinated compounds with a phospholipid bilayer	NOUHI, Shirin
14:40	[18] Interaction of native and modified clupeine with Gram-negative model membranes.	Dr ENGLISH, Marcia Dr PAULSON, Allan
15:00	[36] Quality and Stability Evaluation of Chicken Meat Treated with Gamma Irradiation and Turmeric Powder	Dr ARSHAD, Muhammad

# Thursday 18 October 2018

## Mid Afternoon Session: Dairy (14:00-15:20)

time	[id] title	presenter
14:00	[9] Structural characterization of milk coagulation from 0.1 to 20 $\mu$ m using Ultra-Small Angle Neutron Scattering	Prof. MARANGONI, Alejandro
14:40	[26] Ultra-Small Angle Neutron Scattering investigation of milk coagulation: Data Analysis and Contrast Matching methods	Mr CALLAGHAN-PATRACHAR, Nukhalu
15:00	[29] Dynamics of Calcium caseinate in H <sub>2</sub> O or D <sub>2</sub> O studied by Quasi-Elastic Neutron Scattering (QENS)	TIAN, Bei

# Friday 19 October 2018

## Mid Afternoon Session: Industrial Engagement (14:00-15:20)

time	[id] title	presenter
14:00	[33] Neutrons for industry - ACNS ILO, ANSTO - Access, Services & Case Studies	Dr ANNA , Paradowska
14:20	[47] Industry Q&A	
15:00	[49] Neutrons and Food 6 Presentation	