



# Neutrons & Food 5

## Wednesday 17 October 2018

### Afternoon Session: Innovative Methods for Food (Nuclear, Synchrotron and Light) (15:50-17:30)

time	[id] title	presenter
15:50	[45] Neutrons and Food - an Introduction	Prof. GILBERT, Elliot
16:10	[31] Applications of Neutron Activation Analysis in Food Studies	Mr STOPIC, Attila
16:30	[41] Opportunities for QENS and neutron spectroscopy at ACNS	DE SOUZA, Nicolas
16:50	[30] High-Resolution Macro ATR-FTIR Chemical Imaging Capability at Australian Synchrotron IR Beamline and Its Applications in Food Science	VONGSVIVUT, Jitraporn
17:10	[44] X-ray Fluorescence Microscopy Capabilities at the Australian Synchrotron and Applications in Food Science	PATERSON, David

# Thursday 18 October 2018

## **Afternoon Session: Dairy (15:50-16:30)**

time	[id] title	presenter
15:50	[42] Ultra-small angle neutron scattering studies on milk and cheese curd formation	ADAMS, Carl
16:10	[32] Structure of Artificial Casein Micelles Composed of Deuterated $\beta$ -Casein and Native $\kappa$ -Casein: A Contrast Variation SANS and SAXS Study.	RAYNES, Jared

## **Afternoon Session: Innovative Methods for Food (Nuclear, Synchrotron and Light) (16:30-17:10)**

time	[id] title	presenter
16:30	[37] Small Angle Neutron Scattering instrument BILBY: capabilities to study food science related problems	SOKOLOVA, Anna
16:50	[39] Neutron Imaging Application in Food Science on DINGO at OPAL	Dr GARBE, Ulf