

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 β -Casein and Native κ -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