Session Program

Oct 16 – 19, 2018

Neutrons & Food 5

Afternoon Session

Novotel Darling Harbour
100 Murray Street, Pyrmont NSW 2009

Wed, October 17

3:50 PM

Afternoon Session: Innovative Methods for Food (Nuclear, Synchrotron and Light)

Session | **Location:** Novotel Darling Harbour, 100 Murray Street, Pyrmont NSW 2009

3:50 – 4:10 PM **Neutrons and Food - an Introduction**

Speaker
Prof. Elliot Gilbert

4:10 – 4:30 PM **Applications of Neutron Activation Analysis in Food Studies**

Speaker
Mr Attila Stopic

4:30 – 4:50 PM **Opportunities for QENS and neutron spectroscopy at ACNS**

Speaker
Nicolas de Souza

4:50 – 5:10 PM

High-Resolution Macro ATR-FTIR Chemical Imaging Capability at Australian Synchrotron IR Beamline and Its Applications in Food Science

Speaker
Jitraporn Vongsvivut

5:10 – 5:30 PM

X-ray Fluorescence Microscopy Capabilities at the Australian Synchrotron and Applications in Food Science

Speaker
David Paterson

5:30 PM

Thu, October 18

3:50 PM

Afternoon Session: Dairy

Session | **Location:** Novotel Darling Harbour, 100 Murray Street, Pyrmont NSW 2009

3:50 – 4:10 PM

Ultra-small angle neutron scattering studies on milk and cheese curd formation

Speaker
Carl Adams

4:10 – 4:30 PM

Structure of Artificial Casein Micelles Composed of Deuterated β-Casein and Native κ-Casein: A Contrast Variation SANS and SAXS Study.

Speaker
Jared Raynes

4:30 PM

4:30 PM

Afternoon Session: Innovative Methods for Food (Nuclear, Synchrotron and Light)

Session | **Location:** Novotel Darling Harbour, 100 Murray Street, Pyrmont NSW 2009

4:30 – 4:50 PM

Small Angle Neutron Scattering instrument BILBY: capabilities to study food science related problems

Speaker
Anna Sokolova

4:50 – 5:10 PM

Neutron Imaging Application in Food Science on DINGO at OPAL

Speaker
Dr Ulf Garbe

5:10 PM