

Program Day 1 - 26th of March 2019

12:00 – 13:00	Lunch and registration at Kulturen
13:00 – 13:10	Welcome
13:10 - 13:40	"Mouthfeel – how texture makes taste"
	Prof. Ole Mouritsen, Taste for Life, Copenhagen University, Denmark
13:40 - 14:10	"Food Science Sweden"
	Dr. Anna Ström, Chalmers University of Technology, Sweden
14:10 - 14:30	"Imaging Food and Packaging"
	Dr. Stephen Hall, Lund Institute of Advanced Neutron and X-ray Science,
	Sweden
14:30 – 15:00	Coffee Break & Mingle
	Industrial Challenges
15:00 – 15:15	Oatly
15:15 – 15:30	Tetra Pak
15:30 – 15:45	Carlsberg
	X-rays and Neutrons in Food
15:45 – 16:10	"Food science at LTH"
	Prof. Björn Bergenståhl, Lund University, Sweden
16:10 – 16:30	"Neutron scattering in Food science and Technology"
	Dr. Judith Houston, European Spallation Source, ERIC
16:30 – 16:45	Contributed talk
16:45 – 17:00	Contributed talk
	Informal Discussions
17:00 – 18:30	Visit to the Vineyard + Refreshments
18:30 – 19:00	RISE experience of neutrons, X-rays and complementary techniques in foods
	Prof. Niklas Lorén, Dr. Leif Lundin, Dr. Emanuel Larsson, RISE, Sweden
19:00 -	Dinner at Flädie Mat & Vingård
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Program Day 2 - 27th of March 2019

08:30 - 09:00	Coffee
09:00 - 09:30	"Meat proteins under processing"
	Dr. Camille Loupiac, Agrosup Dijon, France
09:30 – 09:50	"Food and Nutrition Science at Chalmers- Possibilities of getting enlightened!"
	Prof. Rikard Landberg, Chalmers University of Technology, Sweden
	Future Food Challenges
09:50 - 10:00	Working groups – introduction and aims
10:00 - 10:20	Coffee break + find your working group
10:20 – 11:30	Group A: Impact of processing on food quality and structure and how it can be optimized.
	Group B: Micro and macro structure of food products, influence on the sensory perception.
	Group C: Enhancing the health benefits of food through optimized composition and processing.
	Group D: Environmental impact of food
11:30 – 12:00	Final Discussion and Conclusions
12:00 – 13:00	Lunch at Kulturen
	Guided tour of MAX IV