Small-Angle X-ray Scattering (SAXS) machine, measuring the interaction of a sample with X-rays to study its nanostructure.

FOOD AND SOFT MATERIALS

Developing healthy, functional foods with affordable and sustainable processes and materials.

Research Areas

- Food physics, nanotechnology and food materials science;
- Self-organization of proteins, polysaccharides and lipids;
- Understanding structure-properties relationship in complex food systems;
- Characterization of structure in processed foods;
- Design of functional foods from proteins and lipids.

Regions

Switzerland.

Partners

Australia, Canada, China, Finland, Germany, India, Israel, Kenya, New Zealand, Romania, Spain, Portugal, and UK.

Contact

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Contribution to the WFSC

The group of Food and Soft Materials develops nanotechnology and material science concepts that can be exploited to improve structure and quality of processed and natural foods. Understanding the structure-properties relationship in complex food systems helps to develop healthy, functional foods. The study of model food systems originating from sustainable ingredients and affordable processes is closely aligned with the thematic focus areas of the WFSC.

Prof. Raffaele Mezzenga