Session Program

Jun 15 – 19, 2026

Neutrons and Food 8 at MLZ

Food colloids

Bürgerhaus Garching
Bürgerplatz 9, 85748 Garching bei München, Germany

Tue, June 16

1:00 PM

Food colloids: Neutron Scattering Meets Food Foams: Structure, Stability, and Texture Chair Susana Teixera

Session | **Location:** Bürgerhaus Garching, Bürgerplatz 9, 85748 Garching bei München, Germany | **Convener:** Leonardo Chiappisi

1:45 PM

1:45 PM

Food colloids: Contributions Chair Susana Teixeira

Session | **Location:** Bürgerhaus Garching, Bürgerplatz 9, 85748 Garching bei München, Germany

1:45 – 2:05 PM

A time-resolved investigation at multiple-length scales of the structure of liquid foam stabilized by albumins from pea

Speaker
Dr Ruifen Li

2:05 – 2:25 PM

Phospholipids affect the interfacial properties of proteins at oil/water interfaces

Speaker
Theresia Heiden-Hecht

2:25 – 2:45 PM

Techno-functional properties of leave proteins derived from Alfalfa biomass (Medicago sativa L.) studied with neutrons

Speaker
Maren Mueller

2:45 PM

3:00 PM

Food colloids: Contributions Chair Peter Fischer

Session | **Location:** Bürgerhaus Garching, Bürgerplatz 9, 85748 Garching bei München, Germany

3:00 – 3:20 PM

Spectrophotometric Methods for the Characterization of a Protein Isolate Derived from Green Biomass of Alfalfa (Medicago sativa L.)

Speaker
Viktoria Erdmann

3:20 – 3:40 PM

SAXS characterization of egg yolk granules and recombinant casein fusion proteins for the elucidation of intermediate nanostructures of functional materials

Speaker
Ronald Gebhardt

3:40 – 4:00 PM

The Nano World of Espresso

Speaker
Pascal Bertsch

4:00 PM