

RESEARCH PROJECT

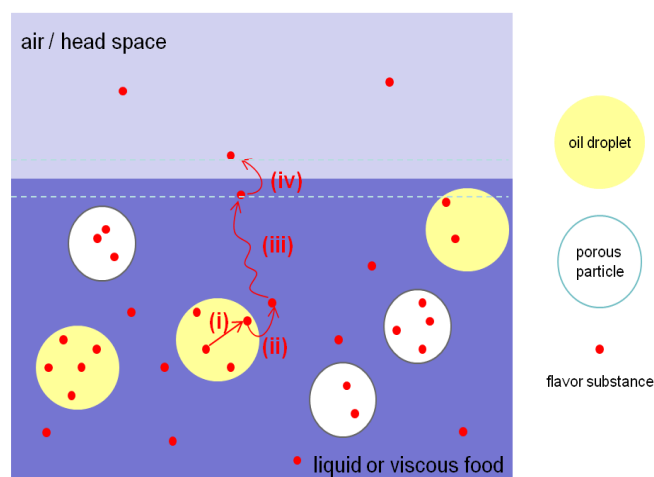
π Institute
Life Technologies

Performance of Flavours in Food Processing: A System for Quantification of Transport Kinetics and User-friendly Optimization of Food-Flavour Systems

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Description The main goal of this project is the development of a complete system, based on modelling and experiments that predicts the retention of flavours during food processing with respect to the changes in flavor profile due to evaporation and partitioning. This will enable the industry to optimize flavour encapsulation systems, flavour use and react faster to changes in food formulation and food processing. A new measurement system consists of a rheometer, a gas flow management system and a PTR-MS for dynamic, real-time measurements and quantification of transport of volatile components between immiscible phases.



Transfer of flavour molecules from capsules or oil droplets to head space

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