Seminar Thermal Analysis for Food Applications

13 June 2018

Holiday Inn Brussels Airport

Holidaystraat 7 1831 Brussel, Belgium

Agenda 13 June 2018

09:30 - 09.45	Welcome
09:45 – 10:10	Introduction to the basics of Thermal Analysis P. Larbanois, METTLER TOLEDO Benelux
10:10 – 11:30	Typical physical transitions measured by Thermal Analysis techniques in food Dr. M. Schubnell, METTLER TOLEDO Switzerland
11:30 – 11:45	Break
11:45 – 12.15	Use of Thermal Analysis in oils and fats process industry Dr. V. Gibon, Desmet Balestra
12:15 – 13:30	Lunch
13:30 – 14:00	Thermal Analysis application on food systems Dr. J. Wallecan, Cargill
14:00 – 14:40	New and special instrument set-up: ultra-fast DSC, TMA volumetry, UV-DSC P. Larbanois, METTLER TOLEDO Benelux
14:40 – 15:15	Importance of water in food quality, Thermal Analysis with controlled humidity atmosphere Dr. M. Schubnell, METTLER TOLEDO Switzerland
15:15 – 15:30	Tips for good DSC measurements with food sampled P. Larbanois, METTLER TOLEDO Benelux

