

Calorimetry **4** Food



MAY 15TH 2018

University of Milan

Aula Maggiore – Via Celoria, 2 Milan - ITALY

Calorimetry applied to food research

Online Info and Registration

www.automation.it/seminari

before **MAY 7TH 2018**

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Partner:



Calorimetry4Food

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Program

09:30 – 10:00	Registration
10:00 – 10:15	Seminar Introduction (<i>Marco Bocca – Automation s.r.l.</i>)
10:15 – 11:00	Food system's Calorimetry: overview from ingredients to product applications (<i>Prof. Dimitrios Fessas – Università degli studi di Milano DeFens</i>)
11:00 – 11:45	What's so special about 3D sensor and its relevance to calorimetric measurements on food materials (<i>Dr. Stéphan Moreau – Setaram</i>)
11:45 – 12:30	The application of DSC/TG coupled techniques in the food (chocolate, aromas, oils) components characterization (<i>Prof. Vesna Rakic – University of Belgrade</i>)
12:30 – 13:30	Catered Lunch
13:30 – 14:15	The importance of calorimetry in the characterization of starches and starch-based food products (<i>Prof.ssa Giorgia Spigno – Università Cattolica del Sacro Cuore</i>)
14:15 – 15:00	Microcalorimetry applied to proteins in food science - Impact of process and interactions with other ingredients (<i>Dr. Adrien Lerbret – University of Bourgogne</i>)
15:00 – 15:15	Conclusion and issue of Attendance Certificate (<i>Marco Bocca – Automation s.r.l.</i>)

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