

Snacks with improved nutritional properties

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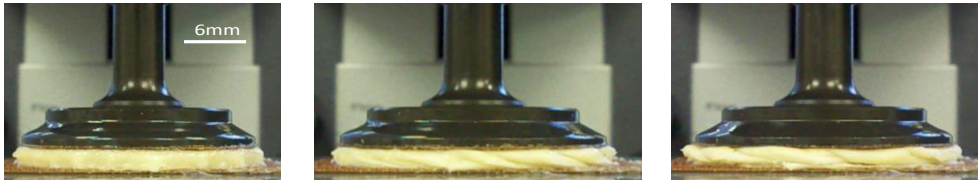
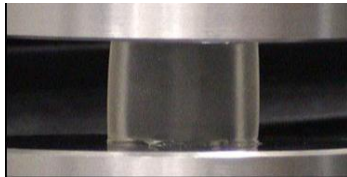
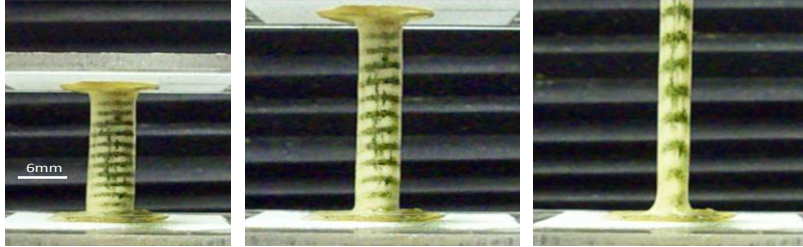
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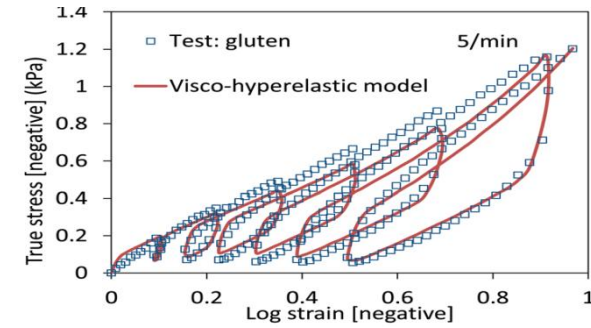
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My Research

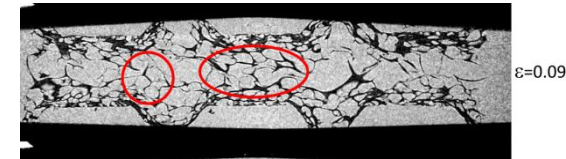
- Mechanics/Rheology



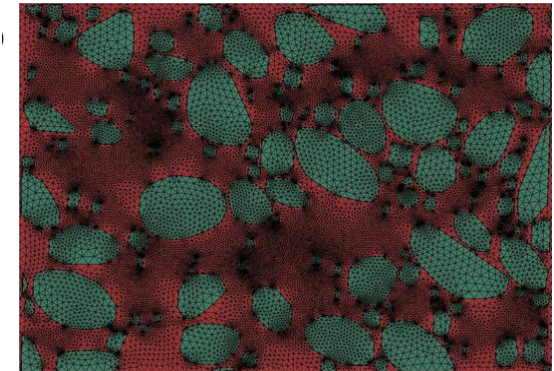
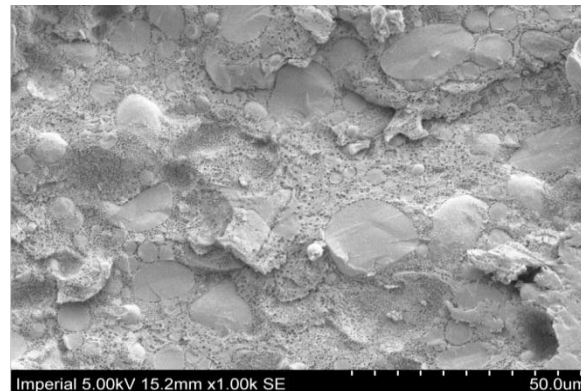
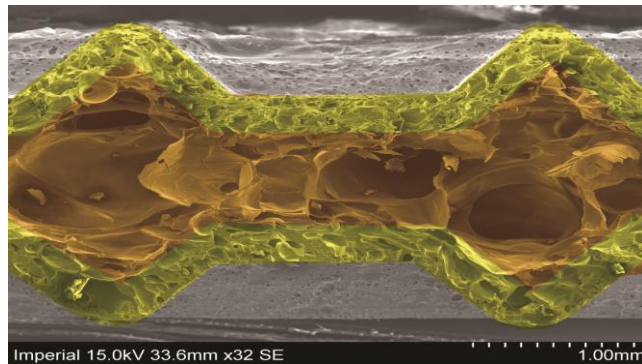
Material models



fractures



- Link to microstructure/micromechanics



Expertise in place at Imperial

- Track development of food structure during processing
- Establish mechanical response of food (“first bite”)
- Measure friction and component release during mastication
- Relationship between satiety, sensory and mechanical food properties

Work plan towards snacks with improved nutritional properties

