A neutral partner with industry

Optimising Food Composition Competition

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Facilities Available for Collaboration

Processing and Product Development Kitchens

- Food physical properties testing
- Sensory properties testing
- Chemical analysis, nutrition profile.
- Bioactivity *in vitro* testing
We are offering

- Novel technology for fibre extraction and modification for fibre increase
- Nanoemulsification technology for reducing saturated fat and transfat
- Formulation and substitution technology for sugar reduction
- Experimental and production trial design
- New food formulation and processing development and their impact on food quality, including nutrients, food texture, sensory properties.

Thanks for your attention!