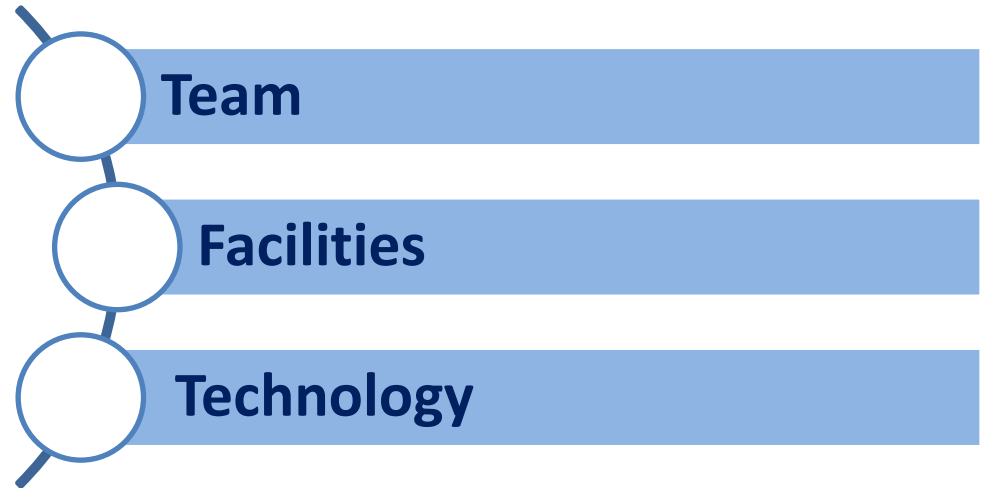


Institute of Food Science & Innovation

A neutral partner with industry Optimising Food Composition Competition



Prof Weili Li on September 17, 2015

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EUROPEAN UNION
Investing in Your Future

European Regional
Development Fund 2007-13

Processing and Product Development Kitchens



Food physical properties testing



Bioactivity *in vitro* testing



Sensory properties testing



Chemical analysis, nutrition profile.



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

