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学术信息

学术交流：荷兰瓦赫宁根大学未来食品科学学术交流

发布日期：2023-06-21 浏览次数：298

荷兰瓦赫宁根大学未来食品科学学术交流
主题：植物基蛋白液-液相分离：包埋和蛋白胶体
Plant protein liquid-liquid phase separation:
encapsulation and protein colloids
时间：2023年06月23日（周五）13: 30-14: 30
腾讯会议ID：975-336-160

演讲嘉宾:
Prof. Renko de Vries
Physical Chemistry and Soft Matter, Wageningen
University and Research Wageningen, the Netherlands

个人简介:
Renko de Vries graduated in Theoretical Physics at Utrecht University (1993). He obtained his PhD from Delft University of Technology. Next, for post-doctoral work, he joined the group of prof. Eric Kaler at the Chemical Engineering Dept of the University of Delaware. In 2008 he started as an Assistant Professor at WUR, in the group now called Physical Chemistry and Soft Matter. With his Biopolymer Materials research team, he aims at understanding and manipulating the behaviour of soft biopolymer materials, made from especially proteins and polysaccharides, with applications in Food-, Personal Care- and Bio (medical) Technology.

汇报摘要:
In this lecture we discuss the encapsulation of volatile oils using either the corn-protein zein, or complexes of soy-bean proteins and gum Arabic. This relies on the spreading of protein concervates (the dense phases of liquid-liquid separated proteins) at the water-oil interface, which we will discuss in some detail. Also, the creation of nano-sized colloids of Mung-bean proteins, again through liquid-liquid phase separation, followed by heat-induced gelation of the nano-droplets was discussed.

RESEARCH CENTER OF FOOD COLLOIDS & DELIVERY OF FUNCTIONALITY

荷兰瓦赫宁根大学未来食品科学学术交流
主题：植物蛋白提取物界面稳定结构及其表面流变性
Structure and surface rheology of interfaces stabilized
by plant protein extracts
时间：2023年06月23日（周五）16: 00-17: 00
腾讯会议ID：726-754-880

演讲嘉宾:
Prof. Leonard M. C. Sagis
Laboratory of Physics and Physical Chemistry of Foods,
Wageningen University, The Netherlands

个人简介:
Leonard M. C. Sagis graduated in TU Eindhoven (1990). He obtained his PhD from Texas A&M University. The aim of his work is to develop novel multiphase systems, such as emulsions, foam, or encapsulation systems, and to characterize the link between the microstructure of these multiphase systems and their macroscopic properties. A major part of his investigations focus on the dynamic behavior of the interfaces in these systems, and the effect of this behavior on behavior on a macroscopic scale.

汇报摘要:
To improve sustainability of our food supply, replacing animal-based proteins by plant-based alternatives has become an important focus of research in the field of food technology. In this talk we explore the reasons for this gap in functionality and will focus on the behavior of plant proteins at air-water and oil-water interfaces, comparing it to more traditionally used sources such as whey and egg proteins. We will discuss several methods to explore interfacial structure and mechanical properties of interfaces.

RESEARCH CENTER OF FOOD COLLOIDS & DELIVERY OF FUNCTIONALITY

时间：2023年06月23日（周五）13: 30-17:00

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报告主讲人：Prof. Renko de Vries、Prof. Leonard M. C. Sagis

联系人：李媛 教授

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