



AGRI-FOOD & PACKAGING

SYNCHROTRON INDUSTRIAL APPLICATIONS

WORKSHOP

Agri-food industry is a **key societal and economical sector** that can be boosted by the **advanced synchrotron-based techniques**. They can help to introduce **new products** to adapt to the public's changing consumption patterns and to **add benefits** highly appreciated by customers such as safety, nutritional value, and taste; while pursuing **competitiveness** reducing production costs.

The **ALBA Synchrotron** offers **cutting-edge techniques** for the structural **characterization of foods at the micro and nanoscale** to understand food processing and improve its production.

In this **workshop a practical review** on the applications of synchrotron techniques to food and packaging will be provided by experts in the characterization of **fats and fat emulsions, functional foods, food processing and packaging**.

FREE Registration until seating capacity
<https://indico.cells.es/indico/event/120/>
up to May 10th

With the support of:



ALBA Synchrotron
Carrer de la Llum 2-26,
Cerdanyola del Vallès
(Barcelona)

**12 May
2017**

+ INFO

industrialoffice@cells.es



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PROGRAM

09:30 - 09:50	Welcome Caterina Biscari, Director of the ALBA Synchrotron
09:50 - 10:10	Overview and general capabilities of ALBA Synchrotron Miguel A. García Aranda, Scientific Director of the ALBA Synchrotron
10:10 - 10:30	Agricultural and food research and innovation at the European Synchrotron: from field to plate Edward Mitchell, Head of Business Development at the European Synchrotron Radiation Facility (ESRF)
10:30 - 10:45	NFFA-Europe Facilities: Your gateway to nanoscience Luis Fonseca. Centro Nacional de Microelectrónica
10:45 - 11:00	How to work with ALBA Alejandro Sánchez. Industrial Office Director of the ALBA Synchrotron
11:00 - 11:15	Coffee Break
11:15 - 11:35	Significance of lipids polymorphism for food products functionality Laura Bayés-García - Assistant Professor of the Crystallography Section at the UB
11:35 - 11:55	Study cases for food development using Synchrotron: Functional foods and food traceability Manuel Valiente. Executive Director of Grup de Tècniques de Separació en Química at the UAB
11:55 - 12:15	Food Packaging at Henkel Kang Wei Chou. Research Scientist at Henkel Ibérica
12:15 - 12:45	Open discussion
12:45 - 13:30	Visit to ALBA Synchrotron facilities
13:30 - 14:30	Lunch-Networking

The ALBA Synchrotron



ALBA is the Spanish synchrotron light source. It is a complex of electron accelerators to produce synchrotron light, which allows visualization and analysis of matter and its properties at atomic and molecular levels.

ALBA is in operation since May 2012, currently eight beamlines are able to perform experiments in different scientific fields: physics, chemistry, life sciences, materials science, cultural heritage, biology, nanotechnology,... Three new beamlines are under construction.

This scientific infrastructure delivers 5.000 hours per beamline per year and is available for the academic and the industrial sector providing service to more than 1.300 researchers every year.