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## Sustainable Food Colloids

*Tuesday, May 28, 2024 9:10 AM (25 minutes)*

Food colloids are part of everyone's life: milk, yogurt or cheese. Socio-economical trends demand for more sustainable, plant-based food formulations, but represent a scientific challenge. Colloidal systems have been studied, but not fully understood. Xray and neutron scattering techniques deliver the nanoscale mechanisms. We commenced with traditional food colloids stabilized by beta lactoglobulin and phospholipids studied by SANS and NSE. These findings are linked to the viscoelastic behavior.

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