

# FOODHAY webinar

13:00 – 15:00 on 8. February 2024



Time	Topic	Speaker
13:00 – 13:15	Welcome and introduction to FOODHAY	Michelle Williams Leader of FOODHAY Department of Food Science Aarhus University
13:15 – 13:30	Fundamental sensory interactions and their implications for healthy, sustainable and acceptable new green product development	Glenn BH Andersen Department of Food Science Aarhus University
13:30 – 13:45	Enabling cultivated meat research and high-throughput cytometry	Stig Skrivergaard Department of Food Science Aarhus University
13:45 – 14:00	Data-driven insights into proving dynamics for optimal bread quality using a rheofermenter	Aberham Hailu Feyissa, Associate Professor DTU National Food Institute
14:00 – 14:15	Optimizing cocoa products: Antioxidant analysis with UHPLC-MS and exploring microalgal pigments: UHPLC-MS analysis of lutein	Ditte Baun Hermund, Assistant Professor Charlotte Jacobsen, Professor DTU National Food Institute
14:15 – 14:30	Small- and Wide-angle X-ray scattering for structural studies in food science	Jacob Kirkensgaard Department of Food Science University of Copenhagen
14:30 – 14:45	Quantification of kokumi peptides using LC-MS/MS	Lichuang Cao Department of Food Science University of Copenhagen
14:45 – 15:00	Emulsion stability – plant-based yoghurt as a case study	Anna Louise Havn, Consultant, Food Technology DTI