

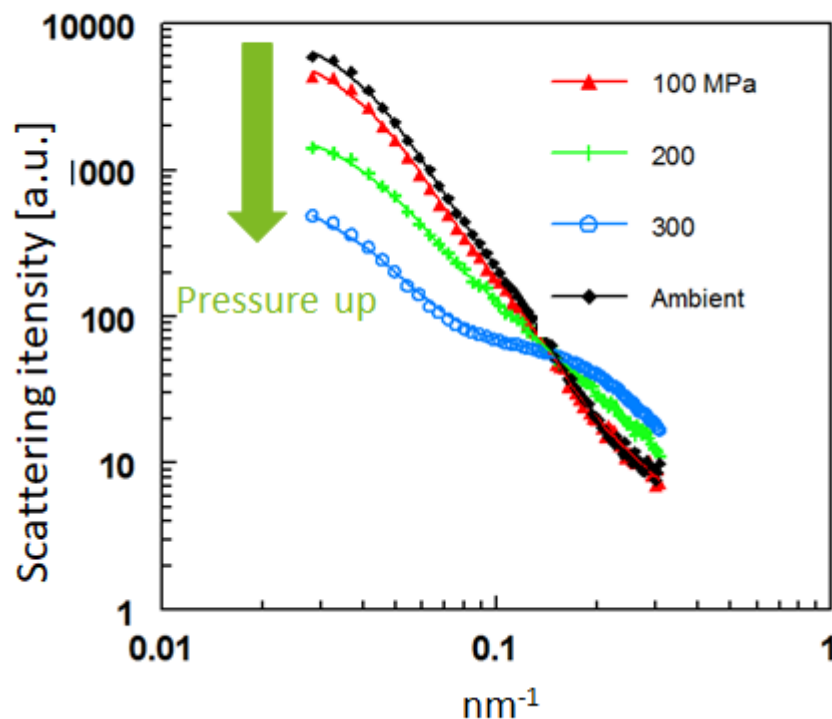
Neutron scattering and food science: results and ideas

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From the application of neutron scattering in food science, unique information has been obtained for optically dense systems such as milk and protein gels. The access of neutrons to steel-encased samples has made possible the investigation *in situ* of the effect on food systems of high pressure and shear stress.

An overview will be given of results, both from wide and small angle neutron scattering experiments for industrially relevant food systems. Ideas for future neutron applications will be discussed which will help the understanding of some issues in food processing.



Intensity of neutron scattering by a 1.8% micellar casein suspension in D₂O at various pressures