

# Lecture

Title : **From Being to Becoming of Food Hydrocolloids**

Day and time : **24<sup>th</sup> May, 2016 (Tue) 15:15~17:15**

Venue : **2 C 3 1 0 (Area 2)**

Speaker : **Prof. Katsuyoshi Nishinari**

Specially Appointed Professor

Glyn O. Phillips Hydrocolloids Research Centre

Department of Food and Pharmaceutical Engineering

School of Light Industry, Hubei University of Technology

Contents : **Gels and gelling processes, Emulsions,  
Texture, Flavour release, Starch, Soy protein,  
Dysphagia**

Language: **English**

Object scope: teaching staff, the staff of a school, Students

Reference: Prof. Mitsutoshi Nakajima

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