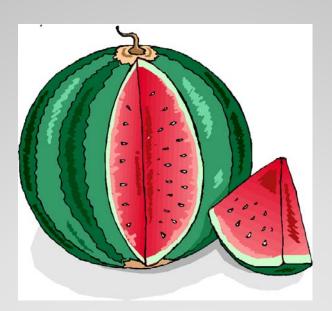
Knowledge Transfer Seminar Monday 19 December 2011

The Christmas Dinner



Professor Greg Tucker





Melon for Starters

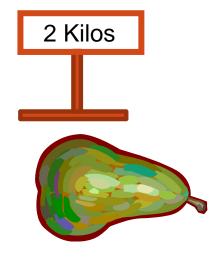
The Starter- a link with the optician!



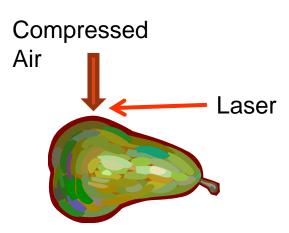


When is a fruit ready to eat?





Texture testing



Professor Julian Wiseman





The Christmas Turkey

The Turkey - a native of Central North America

- 45 million for thanksgiving





There are just too many 'jokes' about turkeys

- Usually based on 'word-games'

Marketing survey; photos ALWAYS contain something green









Current research in genetics

- -Growth
- -Carcass quality / lean meat
- -Polydactyly...

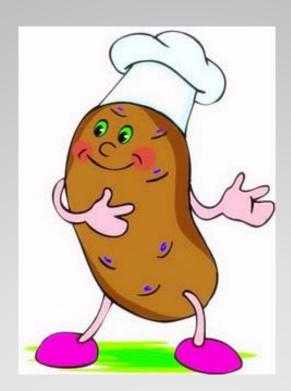


Take home message



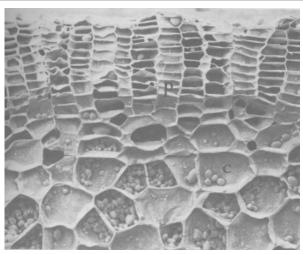
Professor Sandra Hill





Now for the Veg . . . potatoes







Biomaterials

processing

Boiling: high moisture – temperature gradient

Roasting: moisture gradient

properties

Outside: crisp, brown, low moisture -

glassy amorphous material

Inside: soft deformable high moisture -

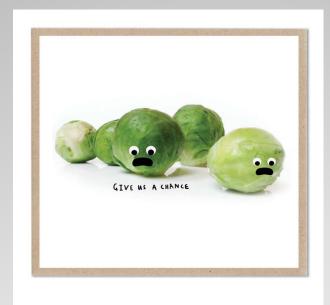
amorphous rubbery material

perception

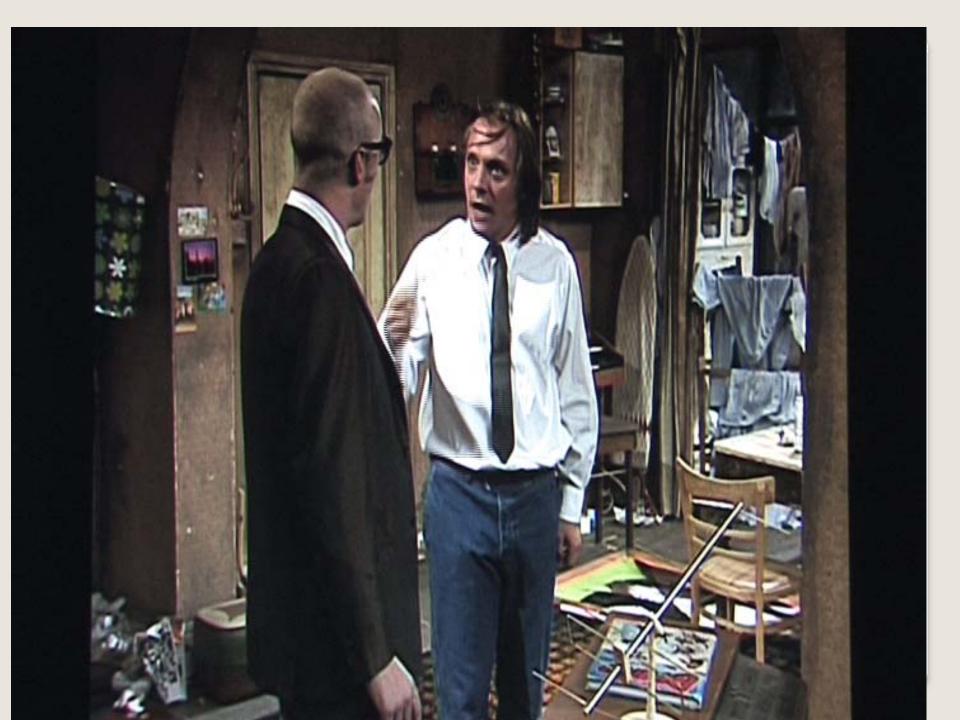
Eat and Enjoy

Dr Joanne Hort





Brussell Sprouts



Dr Tim Foster





The finishing touch . . . gravy





Gravy



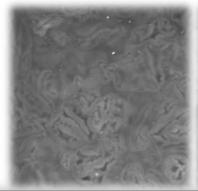


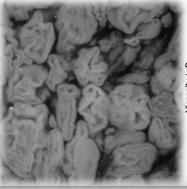


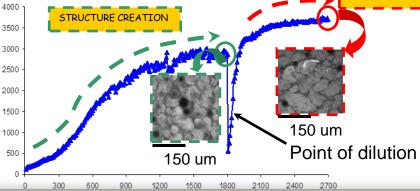












Time / s

Dr Dave Cook





And now for desert - the pudding

And now for Dessert!

Save yourself hours of 'steaming misery'. Microwaves can heat your pudding in a matter of minutes in between courses while you continue to entertain your guests!



Microwaya hoating is fast! Food is hoated from the inside

Hea⁻

Video

Heat a

But ren

Don't

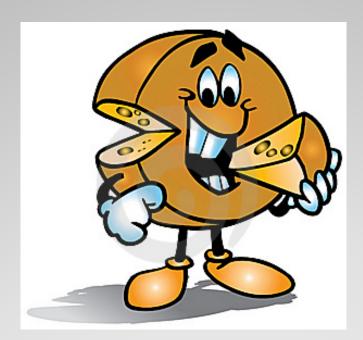
Video



lectric field

Professor Chris Dodd





The final show down - cheese



Dr Dave Scott





Not forgetting a glass of wine





Professor Mike Lomax





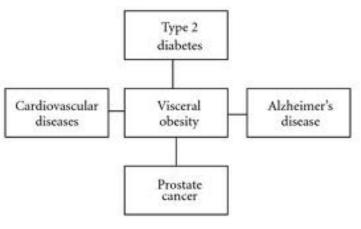
Should we eat it? ... obesity

No space for Santa in Austerity Christmas: 'Red-faced symbol of over-indulgence' is

banished











Thank you!





Have a jolly Christmas!