

## Novel food structures

### The end users of our research

We span the whole food supply chain, communicating our research findings with raw materials suppliers, food processors / manufacturers and the consumer for e.g. mouthfeel or nutrition delivery.

### Our research

The research has a background in understanding structure-functionality of the ingredient(s) and process interactions, to understand how complex food materials are constructed and deconstructed along the whole food supply chain, from food manufacturing to consumption/digestion. In working at the cutting edge of process developments the handling of raw materials and formulations are optimised to create new material properties such as fast hydrating swellable particles, naturally structured emulsions and new cellulosic composites. A detailed knowledge of polymer mixtures has allowed the construction of novel blends which thicken upon dilution for manufacturing and digestion benefits.

### The benefits of our research

In doing so new individual raw materials, intermediates for novel manufacturing and end-products for consumer benefit are produced. New materials and intermediates allow ease of processing / conversion into food products through ease of hydration and controlled structuring through dilution, minimising energy and water usage, allowing distributed manufacture and fast change overs in production plants. New end-products are based on new mouthfeel for improved taste perception, enabling sodium / sugar reduction, and also products which prolong feeling of satiety for fighting the obesity epidemic.

### External links

[Eminate](#)

