Overview:
An understanding of the rheological properties of foods and their ingredients is crucial for anyone involved in product formulation, processing or quality control. Product formulation, processing, and even eating, all have an effect on the rheology and texture of food and therefore have an impact on product quality and consumer appeal. Often rheology and texture measurements can produce lots of data that is difficult to fully understand and interpret. Rheology and Texture in Food & Drink has a mix of lectures, workshops and case studies in a convenient one-day package. The course provides delegates with the confidence and intuition to carry out tests and analyse results in their work place. The day will also help you to understand the techniques and results obtained from physical testing of this sort. Prior to the course, delegates should inform the course leader of their product category to enable us to incorporate this information in examples used throughout the day.

From this course you will:
- Understand the terms and techniques
- Learn how to make the right equipment choice
- Discover the importance of structure of food and analysis
- Talk to the experts about the best testing methods for your products

Who should attend?
A valuable course for:
- Food Technologists
- Laboratory Assistants
- Product Developers

This course is being led by
Catherine Haynes, Training Executive at LFI

Secure your place by making a provisional booking by phone, then send the completed booking form as confirmation.
08.30 Registration and Refreshments

09.00 Welcome and Introduction

09.10 Texture and Interpreting Results
An explanation of the science behind texture measurements, such as crispness, work of adhesion etc. The type of fixtures and fittings, the reasons for using each and how to analyse data will be covered.

10.10 Writing test parameters and macros workshop for texture analysis
The challenge will be to choose the attachments, create test parameters and macros for a selected product.

10.30 Refreshments

10.50 Rheology and Interpreting Results
A journey through the complex world of rheology, explaining the terminology, geometries and giving usage tips. Learn how to understand the results and the benefits of a rheological graph.

11.50 Writing parameters, choosing geometries, looking at results workshop for rheology
Delegates will be given a product and asked to design a test for a viscosity measurement.

12.10 Starch Analysis
Measurement of starch can be a tricky subject. The Rapid Visco Analyser is specifically designed to measure starch. This presentation will discuss the considerations needed and the useful results obtained from starch measurements.

12.45 Lunch

13.35 Workshop Session
An opportunity to use a texture analyser and viscometer on specific products. Carry out basic tests and learn from the experts on how to get the most from the techniques.

14.20 Applying rheology and texture knowledge to a selection of products
Working in small groups, you will be given a selection of products with familiar problems from the industry to solve.

15.05 Refreshments

15.25 Troubleshooting & Problem-solving
Have you ever had that difficult product that does not behave properly under your test conditions? Challenge the experts by bringing in some of your products for a troubleshooting and problem-solving session.

16.00 New Advances
Technology in analysis of food structure is always improving and changing. The final presentation will give you an insight into the emerging techniques available so that you get the most out of your research.

16.45 Close

Fees quoted are per delegate and include all refreshments, lunch and handout material for the event.

LFI Member £390.00 + VAT
Non-Member £490.00 + VAT

For more information about Membership, please contact: Ben Godfrey bgodfrey@leatherheadfood.com

How to Book

Please complete the separate form for each delegate (photocopies acceptable)

1. Complete and fax this form to: +44 (0)1372 360221
2. Or mail to: Leatherhead Food International, Training and Conferences, Randalls Road, Leatherhead, Surrey KT22 7RY, UK
3. Book online at www.leatherheadfood.com

Course Title: 
Course Code: 
Date: 
Surname: 
Forename: 
Job Title: 
Company: 
Address: 

EU Member State Companies please provide VAT No: 
Telephone: 
Fax No: 
Email: 

Special dietary requirements:

PLEASE NOTE: Your booking will be confirmed by email; please ensure that you fill out your email address clearly. Confirmation of your booking will be returned with a location map and details of local accommodation.

Payment Methods

I wish to make payment in £ UK £ US $ Euros

☐ I enclose a cheque made payable to ‘Leatherhead Food International Limited’

☐ Please charge my credit card (Circle the card you wish to use)

Card Number

Valid from

Expire date

Issue No. (if applicable)

☐ Member/Non-Member Purchase Order Number

☐ I will pay via bank transfer to your account

For payments made in:

£ Sterling:
Account No: 10207284
Bank Sort Code: 20-29-90
Swift Code: BARCG822
IBAN: GB128ARCC20990.10207284

Euros:
Account No: 57568233
Bank Sort Code: 20-71-02
IBAN: GB548ARCC20990.57568233

Bank Address: Leatherhead Food International Limited, Barclays Bank plc, 88-94 High Street, Epsom, Surrey KT19 8BG, United Kingdom.

VAT Registration No: GB 609 0859 27

US $:
Account Number: 957-346816
Routing No: 021000021
Bank Address: Chase Manhattan Bank, New York, NY, USA

Authorising signature: 
Date: 

This booking form constitutes a legally binding contract. The programme is correct at the time of going to press but it may be necessary for reasons beyond LFI’s control to change the content and timing of the programme, the speakers or the date or venue. Participants will have no claim against Leatherhead Food International in respect of such changes. If the programme is cancelled LFI shall make a full refund of the fees but shall not be liable for any other costs or expenses incurred by the attendee as a result of the cancellation and any such liability is hereby excluded. All cancellations must be made in writing, and the following refunds will apply if you cancel: 28 days or more before a course = full refund; 15-28 days before a course = 50% of the course fee; 6-14 days before a course = no refund. Full terms and conditions can be viewed at www.leatherheadfood.com/liftpd/training/terms.pdf

Booking information

For further information please contact the Training Office: 
T: +44 (0)1372 376761 or Email: training@leatherheadfood.com