



Food Physics

Internship in Food Physics Laboratory at Osnabrück University of Applied Sciences



Project	<p>The determination of physical properties of food products is important for food production processes.</p> <p>Attributes of food quality are often determined as physical parameters, i. e. the density, the colour or the viscosity. Gaining knowledge about physical parameters of food furthermore enables to control and to optimize processes.</p> <p>Within the Food Physics Laboratory, physical properties of food are determined. The equipment allows i. e. mechanical analysis as the particle size measurement and the texture analysis, thermal analysis as the determination of the calorific value or the Differential Scanning Calorimetry. Furthermore, there are facilities for rheological and for beverage analysis.</p>
Tasks	Tasks include different physical analysis of food products, aiming on a practical application or a current topic.
Requirements	Basic knowledge in lab work; basic knowledge in physics
Language Skills	proficient in English, basic knowledge in German would be helpful
Duration	3-6 months
Possible Beginning	Any time
Credits	To be declared within the Learning Agreement
Payment	None
Supervisor	Prof.Dr.Ludger Figura