

Process Technology for Milk Products

- Cheese technology – processing - functionality
- Fractionation of caseins
- Ultrasound measurement for cleaning efficiency
- Microwave heating
- Plastification of fat-protein-mixtures

Nano-, Micro- and Macrostructure

- Growth kinetics, stability, and mechanical analysis of microgel particle cluster
- Mechanical analysis of microgel suspensions and sensory
- Casein (micelle) carrier system for Vit. D and other substances
- Interaction of flavor and milk gels and foams



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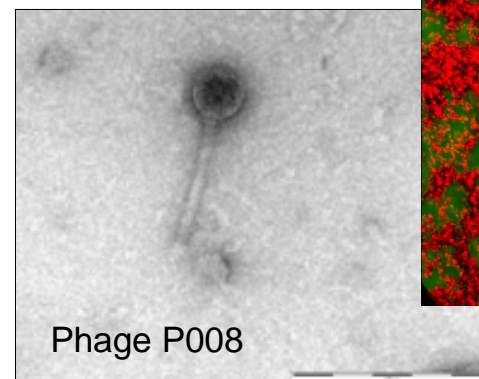
Pilot plants

Process and Food Safety

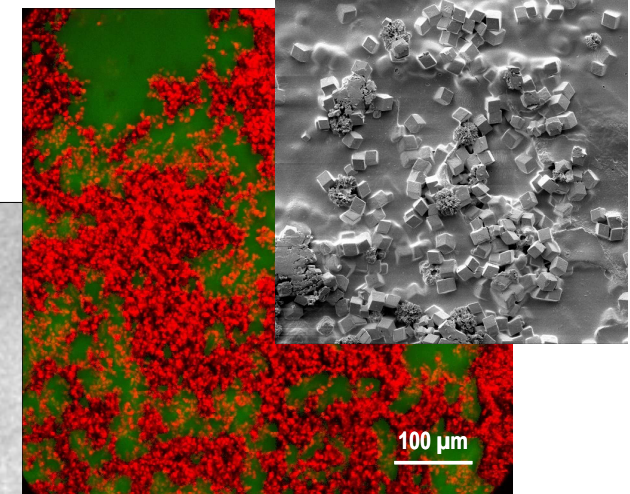
- Reduction of bacteriophages
- Inactivation of spores and enzymes in milk product
- Occurrence/inactivation of a milk associated virus
- High potent pharmaceutical ingredient filling lines

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Phage P008



Micro structure (CLS)