



MONASH
University

Food & Nutrition Network Symposium

Food and Dairy Graduate Research Industry Partnerships (GRIP)

24 February 2021, 2.00-3.30pm

[Register here:](#)

Program:

The FODMAP Diet – a new food category

There is now growing interest in FODMAPs and consumer demand for low FODMAP food products. This area presents enormous opportunities for the food industry in Australia and across the world. Prof Jane Muir will provide an overview of this area and some tips on how to develop low FODMAP food products

Structure - property relationships for the sustainable processing of food products

The connection between food micro- and nano-structure and how the product behaves is essential to advancing sustainable production and processing as well as consumer perception. We use a combination of chemical engineering, biochemistry (protein structures) and physical chemistry (formulations) approaches. Dr Leonie van't Hag will share examples on food preservation and protein-based products

Packagings and films

The polymer chemistry is the field of study in chemistry that covers plastics, films, coatings and adhesives etc production and characterisation. A/Prof Kei Saito will cover how you can use polymer chemistry in new smart packaging and film material production

PhD researcher Lavaraj Devkota

Current researcher's experience in the GRIP program and industry training

(Im)proving the healthiness of food products

Prof Gary Williamson will be discussing ways to increase the healthiness of foods by optimising, increasing and adding plant-based bioactives and then show how this benefit can be demonstrated in people by evidence-based studies



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