Speaker Biodata

Mr. Robert Yu
Bachelor of Bioengineering (Honours), Nanyang Technological University Singapore

Application Engineer of Lee Hung Scientific Pte Ltd

4 years of experience in texture analysis, in charge of training and application / technical support, clients include 3M, Gardenia, NUS, Singapore Polytechnic, NTU and more than 40 firms in Singapore Conducted advanced workshops in USM, P&G and Cadbury

METHOD OF PAYMENTS

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TEXTURE ANALYZER WORKSHOP

UPM · UPM UNIVERSITI PUTRA MALAYSIA · LH

19 - 20 SEPT 2018

COMPUTER ROOM, INSTITUTE FOR SOCIAL SCIENCE STUDIES, PUTRA INFOPORT, UPM, SERDANG

ORGANISED BY:
HALAL PRODUCT RESEARCH INSTITUTE, UNIVERSITI PUTRA MALAYSIA

INTRODUCTION

Texture is an important attribute that affects processing and handling, influences habits, and affects shelf-life and consumer acceptance of products. Texture analysis is the mechanical testing of food, cosmetics, pharmaceuticals, and other consumer products in order to measure their physical properties.

Major manufacturers routinely apply texture analysis techniques both in new product development and as part of quality control in all stages of manufacture, carrying out a wide range of measurements to analyse raw materials or excipients, semi-finished goods, packaging and finished products.

It is a cost-effective method to determine the effects of raw material or excipient quality or the adjustment of formulation or processing variables on end product acceptability – whether this is to measure the 'mouth feel' properties of food, the flow properties of creams and pastes, the break or bend of a product or the tackiness of adhesives. If problematic textural issues occur during storage or transportation, texture analysis can provide a useful assessment.

OBJECTIVE

- To expose the application of texture analyzer
- To determine the correct method for using texture analyzer
- To demonstrate an accurate method of analysis in determining product textures

PARTICIPANT

Student, researcher and individual who have interest on research and development on product's texture

FEE

EARLY BIRD PROMOTION
PAY BEFORE 30 JUL 2018,
ALL PRICES ARE RM480
(EXCLUSIVE 6% GST)

Student	: RM 480
Researcher/ Associate Researcher IPPH	: RM 480
Researcher UPM	: RM 750
Government / Private Sector	: RM 950

*Exclusive 6 % GST

DATELINE

3 SEPT 2018

TENTATIVE

Day 1, 19 Sept 2018

8.00 - 8.30	Registration
8.30 - 9.00	Opening ceremony and briefing
9.00 - 10.45	Lecture 1 (Introduction to texture analysis) and Lecture 2 (Principle of texture analysis)
10.45 - 11.00	Refreshment
11.00 - 12.30	Lecture 3 (Texture Profile Analysis) and 4 (Exponent Software)
12.30 - 2.00	Lunch
2.00 - 4.30	Lecture 5 (Exponent Project & File Management) and 6 (Curve analysis & Property Measurement)
4.30 - 5.00	Demonstration
5.00	Tea break , End of day 1

Day 2, 20 Sept 2018

8.30 - 9.00	Registration
9.00 - 10.45	Practical 1 (Choosing most suitable method and testing tips)
10.45 - 11.00	Refreshment
11.00 - 12.30	Practical 2 (Macro writing)
12.30 - 2.00	Lunch
2.00 - 4.30	Practical 3 (Graph analysis) and Practical 4 (Test design methodologies)
4.30 - 5.00	Sample testing and discussion
5.00	Tea break