



Topical Research Meeting on Physics in Food Manufacturing

(Invited) 4 decades of Physics in Food Manufacturing

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From eggs, through margarine and chocolate to chips; the variability of food arising from the variability in its raw materials and its complexity is a challenge to a Physicist. A Physicist can be sure that experiments on a single crystal of nickel will always avail the same results and that those results will repeat in any other pure single nickel crystal. But no two eggs are the same, so what methods are available to Physicists to ensure repeatability and confidence in results. This question will be addressed using examples from 4 decades of research into foods and impactful collaboration with industry.