

Schedule, Food Chemistry and Physics LV0110

Date	Time	Activity	Room
Mon 30 Aug	10.00 – 11.00	Introduction with important info (SK/GZ)* (Admin)	
Mon 30 Aug	13.15-16.00	Water and ice (HP)	
Tue 31 Aug	9.15 – 12.00	Carbohydrates I; Maillard and caramelisation (JS)	
Wed 01 Sept	10.15-12.00	Carbohydrates II (JS)	
Thu 02 Sept	10.15 - 12.00	Proteins I (SK)	
Fri 03 Sept	10.15 – 12.00	Starch structure (ML)	
Mon 06 Sept	10.15-12.00	Lipids (SAS)	
Mon 06 Sept	13.15-15.00	Enzymes (SK)	
Tue 07 Sept	10.15-12.00	Minerals (GZ)	
Wed 08 Sept	10.15-12.00	Vitamins lipid soluble (HH)	
Wed 08 Sept	13.15-15.00	Vitamins water soluble (HH)	
Thu 09 Sept	10.15-12.00	Food Additives (SAS)	
Fri 10 Sept	10.15-12.00	Bioactive compounds in food (GZ)	
Mon 13 Sept		<i>Self-study</i>	
Tue 14 Sept		<i>Self-study</i>	
Wed 15 Sept	10.15-12.00	Dispersed sys 1 (DJ)	
Thu 16 Sept	10.15-12.00	Dispersed sys 2 (DJ)	
Fri 17 Sept		<i>Self-study</i>	
Mon 20 Sept	10.15-12.00	Rheology (SB)	
Tue 21 Sept	10.15-12.00	Rheology /Texture (SB)	
Wed 22 sept		<i>Self-study</i>	

Thu 23 Sept	10.15-12.00 13.00-15.00	Colours and flavours (Group-presentation)* (SK, GZ) (Seminar)	
Fri 24 Sept		<i>Self-study (digital lab-chem Lab-films)</i>	
Mon 27 Sept	9.15 – 17.00	Chemistry Lab* (MB, YN, MJ)	MEKÖL K 2+3
Tue 28 Sept	9.15 - 17.00	Chemistry Lab * (MB, YN, MJ)	MEKÖL K 2+3
Wed 29 Sept	9.15 - 17.00	Chemistry Lab * (MB, YN, MJ)	MEKÖL K 2 + 3
Thu 30 Sept	9.15 - 12.00	Lab cleaning*/ <i>Possibility to ask questions about lab report</i> (MB, YN, MJ)	MEKÖL K 2+3
Fri 01 Oct	10.15-12.00	<i>Self-study</i>	
Fri 01 Oct		<i>Self-study</i>	
Mon 04 Oct		<i>Self-study</i>	
Tue 05 Oct		<i>Self-study</i>	
Wed 06 Oct	13.15-16.00	Presentation Chemistry Lab report* (SK, GZ) (Seminar)	
Thu 07 Oct		<i>Self-study</i>	
Fri 08 Oct	9.15-12.00	<i>hand in first Chemistry Lab Report* 18.00</i>	
Mon 11 Oct	9.15-12.00	Lab Emulsions* (DJ) (digital/seminar)	
Tue 12 Oct	9.15-17.00	PBL protein GEL (AH, MJ) * (seminar)	
Wed 13 Oct	9.15-17.00 (Zoom open 14-15.30 for questions)	Starch Gels e-lab (in groups) (SB)* (seminar)	
Thu 14 Oct	13.00-15.00	<i>Hand in PBL report 17:00</i>	
Fri 15 Oct	09.00-12.00		
Mon 18 Oct		<i>Hand in Starch gels report 17:00</i>	
Tue 19 Oct		<i>Self-study</i>	
Wed 20 Oct	9.15 – 12.00	Food Toxicology (AG)	
Thu 21 Oct		<i>Self-study</i>	

Fri 22 Oct	10.15-12.00	Discussion Gels and Emulsions* (AH, HP, DJ, MJ) (seminar) <i>(Chemistry Lab report back with comments)</i>	
Mon 25 Oct	10.15- 12.00	Quiz (SAS) /Time for questions /course evaluation (Seminar)	
Tue 26 Oct		<i>Self-study / Final Hand in Chemistry Lab Report* 18.00</i>	
Wed 27 Oct		<i>Self-study</i>	
Thu 28 Oct		<i>Self-study</i>	
Fri 29 Oct		<i>Self-study</i>	
Mon 01 Nov	10.15-14.00	<i>Exam</i>	

* Mandatory

Teachers

- AG - Anders Glynn, SLU, anders.glynn@slu.se
 DJ - Daniel Johansson, SLU, daniel.p.johansson@slu.se
 GZ. - Galia Zamaratskaia, SLU, Galia.zamaratskaia@slu.se
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Food Chemistry, LV0110

Fall semester 2021

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