Role of Moisture in Food
By Dr. Laurent Forny

Date: 14th October 2015, Wednesday
Time: 12 pm – 1pm
Venue: Seminar Room, S14-06-19
Host: A/P Liu Shao Quan

Abstract
The aim of this presentation is to provide a broad overview of the many different ways moisture is influencing the food industry. From raw ingredients to shelf-life stability through analytical measurement and process optimization, we will explore the entire value chain in view of the role of moisture. Important concepts such as water activity, glass transition, deliquescence, state diagrams and much more will be discussed.

About the speaker
Dr. Laurent Forny is a chemical engineer holding a PhD in physical chemistry from the University of Technology of Compiègne (France). In 2008, he joined the Nestlé Research Center (Lausanne, Switzerland). Since then, he is managing various projects dealing with the role of moisture in food. From a scientific of view, he has been recently focusing his activities on crystalline ingredients and reconstitution of dehydrated powders. He was recently located in Singapore to work in collaboration with A*Star/ICES as well as NUS.