



Design and development of realistic food models with well-characterised micro- and macro-structure and composition (DREAM)

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DREAM is a collaboration involving 18 partners from 9 countries, which will develop realistic physical and mathematical food models, focussing on four product groups representing plant-based foods, meat, dairy and bakery products. The models will enhance knowledge of process-structure-property relationships and facilitate creation of generic food matrices with functional and nutritional properties based on tailored microstructure. Models and protocols developed within DREAM will be disseminated via existing channels (EFFoST, ETP and national platforms, CIAA and national federations, EFSA, national regulatory bodies) to be used by scientists, SMEs and multinationals to improve nutritional quality and benefit-risk management of the food chain. Campden BRI is involved in work packages 5 (Open solid foams model, focussing on bakery products) and 7 (Technology transfer). Campden BRI Hungary is leading the latter work package.

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