



Characterizing and Improving Product Performance and Shelf Life in Food Products

Workshop:

ATS Scientific Inc. and Richardson Centre for Food Technology and Research, University of Manitoba, are pleased to invite you to our next workshop for a day filled with insightful discussions and practical tips on enhancing your product's quality and longevity.

Discover the art and science of product development, where challenges such as raw material selection and performance balance are addressed with advanced MICROTRAC technologies.

Topics Include:

- Accelerated aging tests on unstressed products in their native concentration
- Controlling stability with zeta potential
- Particle size distribution for stability, texture, and bioavailability
- Particle shape for predicting processing behavior and stability
- Representative sampling prior to analysis
- Nanoemulsions and encapsulation for improved bioavailability
- Hands-On Sessions

When & Where:

Wed, May 7, 2025 9:00 AM - 4:00 PM

Richardson Centre for Food Technology and Research, 196 Innovation Drive, University of Manitoba, Winnipeg, MB R3T 2N2



UM | Richardson Centre for Food Technology and Research

Keynote Speakers:



Holger Neumann
Sales Director
Retsch GmbH



Bruce Newman
Product Manager
Shelf Life & Stability
Microtrac MRB



Dr. Jinyi Ge, PhD
Application Scientist
Particle Size Analyzers
Microtrac MRB

Food, Beverages and Parking will be Included

[REGISTER HERE](#) or [Scan the QR Code](#)

