SPEAKERS

Prof. Antonio Derossi

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DATE:
December 3, 2024

TIME:
8:30-9:30 am PST

Scan for free registration

Or click this link

WEBINAR

Integrating new digital abilities into design and food manufacturing through 3D printing for customized nutritional and sensorial properties

The emerging world of 3D Food Printing, 3DFP, has garnered the interest of both academic community and food industry given the potential to integrate the digital 3D models into the manufacturing of food. This technology provides new abilities in creating unprecedented food structures that can be tailored to meet individual nutritional requirement and sensory preferences. In addition, consumer co-creation integrated with on-demand production and the use of various forms of food by-products provides additional societal, economic and environmental impacts. The webinar is dedicated to describing, analyzing and the critically discussing how 3D food printing can elevate the quality of food products.

To deliver this information, the webinar is structured in following chapters including the most recent examples from the latest scientific advancements and results from ETFF's lab: 1. Analysis of the main technical background and limitations of 3DFP covering different phases such as the digital design, the creation of a printable food formula, slicing of the digital models, material deposition, and the post-printing process; 2. Benefits of 3D food printing from nutritional, functional and sensory perspectives; 3. Post-printing process and the most recent 4D food printing.

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