

Measuring and Characterising Foods Workshop

11th February 2026

Anton Paar UK, 950 Capability Green, Luton, LU1 3LU

Join us for a hands-on food testing workshop that takes you from sample preparation through to process performance, demonstrating how a complete analytical toolkit can support quality control, stability assessment and product development.

Across five focused lecture sessions and three practical lab blocks, we will explore microwave digestion alongside FTIR and Raman spectroscopy, composition and concentration control using density, solid and semi-solid density, refractive index, polarimetry and structure-flow relationships through viscosity, rheology and particle size analysis. The afternoon shifts to thermal behaviour and shelf-life indicators with DSC, oxidation stability and gas analysis, before concluding with dough characterisation and processing performance using the Brabender portfolio.

The day combines practical demonstrations with real-world application context, alongside dedicated time for discussion and networking over coffee and lunch.

We are also delighted to be joined by **Banu Sezer, Food Market Development Manager at Anton Paar**. Banu will share a strategic overview of the Anton Paar food testing portfolio and guide key discussions throughout the day. With a market-focused perspective on industry needs, she will connect the techniques covered in the lectures and lab sessions to real food applications, highlighting how the right measurement approaches can strengthen quality control, accelerate product development and support confident decision-making across the production cycle.

Key takeaways

- Understand how complementary analytical techniques work together across the food testing workflow
- Gain practical insight into sample preparation, measurement and data interpretation
- Learn how to assess composition, structure, flow and thermal behaviour of food products
- Explore approaches to quality control, stability testing and shelf-life evaluation
- See how analytical data can inform processing decisions and product development

Timetable



09.00	Welcome, Registration & Coffee on arrival
09.30	Anton Paar Food Testing Portfolio Overview
09.45	Session 1 – Sample Preparation & Stability and Quality Testing
10.15	Session 2 – Composition, Density & Concentration Control
10.45	Coffee Break
11.00	Laboratory Practical Session
11.45	Session 3 – Structure, Flow & Processing Behavior
12.30	Lunch & Networking
13.30	Laboratory Practical Session
14.15	Session 4 – Thermal Properties & Product Stability
14.45	Coffee Break
15.00	Session 5 – Dough & Processing Performance
15.30	Laboratory Practical Session
16.15	End of Workshop: Closing Remarks
17.00	Finish

Meet the Team



Dr. Banu Sezer

Dr. Banu Sezer is Global Market Development Manager for Food & Feed at Anton Paar GmbH, driving growth by advancing opportunities for analytical, process and quality control solutions. She holds BSc, MSc and PhD degrees in Food Engineering from Hacettepe University, Türkiye. With over a decade of experience in quality control, production and engineering, she has a strong record of improving efficiency and ensuring compliance. She has also partnered with leading companies to strengthen food safety, quality assurance and process innovation



Joseph Hodges

Joseph Hodges is Product Manager for Rheology & Particle Characterisation in the UK & Ireland. With 7 years' experience, he has supported research and manufacturing institutions in adopting physical characterisation methods on rheometers and developing material strategies across the UK, US, Europe and South East Asia. In his current role he supports application development and technical enquiries within the UK & Ireland. Joey holds a degree in Biomedical Sciences from the University of Southampton.



Ron Savin

Ron Savin is an Instrumentation Engineer with experience in the water and chemical industries. He has been with Anton Paar for over 20 years, working with customers from academia to petrochemical refineries. Ron covers the East of England for our laboratory instrumentation range and is also an application specialist for viscosity and petroleum instrumentation across the UK.



Dr Claire Freeman

Dr Claire Freeman is our Sales Engineer in measurement for the South of UK. Claire's knowledge and interest in Viscosity, Rheology and Texture Analysis as well as her engagement with customers gave her the opportunity to become a Training and Applications Sales Specialist at Ametek Brookfield. Since being with Anton Paar, Claire has continued to apply her viscosity knowledge as well as learn new technologies within the same field.



Steve Singh

Steve Singh has over 30 years' experience in analytical and synthetic chemistry. He joined Anton Paar in 2004 as Product Manager for the Chemical Analysis Technology division, now Analytical and Synthetic Chemistry (ASC). Steve is also responsible for FTIR and Raman spectroscopy.



Cormac Carry Fennessy

Cormac is an accomplished Application Engineer with over two years at Anton Paar. Most of this time has been spent developing customer solutions using techniques such as laser diffraction, DLS, rheology and gas adsorption. With a solid academic foundation in engineering and applied sciences from Leicester University, he applies these skills to solving application challenges. Cormac is also building a strong understanding of advanced analytical techniques and their use in battery technology.

Book Your Place

Spaces are limited to ensure an optimal delegate-to-tutor ratio for hands-on learning. To reserve your place, please scan the QR code below or [click here](#) to register. Alternatively, please email info.gb@anton-paar.com.

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