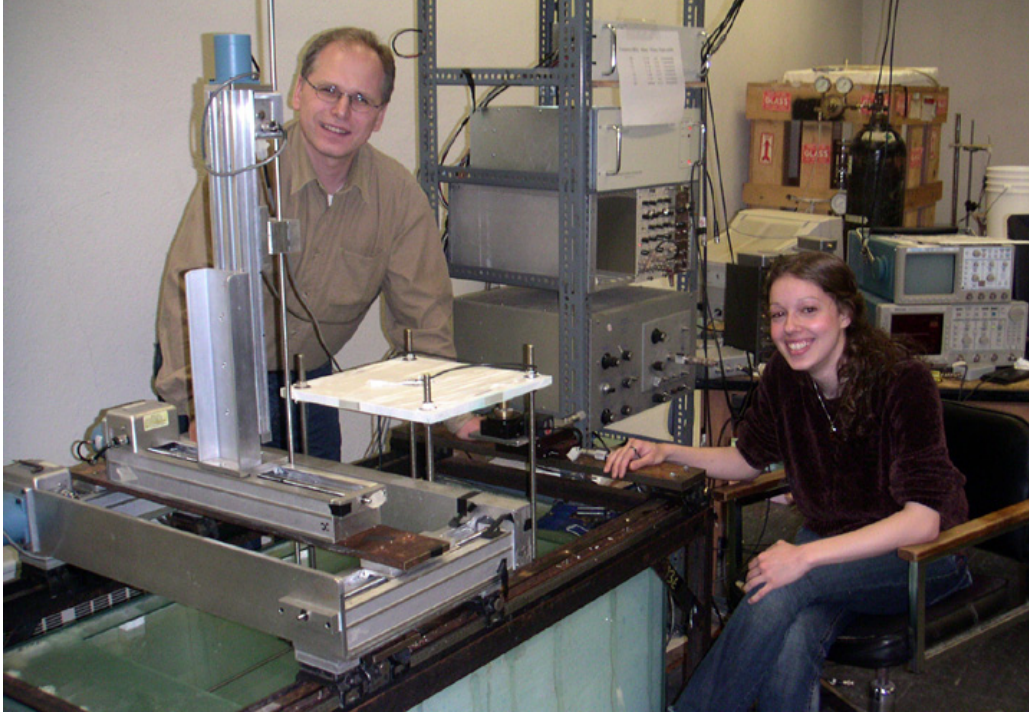


Giving cellular foods more nutritional muscle



Dr Anatoliy Strybulevych, Laura Cobus (Left to Right)

Although today's Canadian consumers want their foods to have additional nutritional benefits, taste and other quality attributes still govern consumer purchasing decisions. If it does not taste right - no matter how compelling its nutritional advantages - the consumer will not buy the food again. A highly talented group of young physicists and food scientists at the University of Manitoba are trying to formulate rules on how food processors can enhance the nutritional status of foods without impairing their quality. Dr Anatoliy Strybulevych, was previously at the Tokyo Institute of Technology, in Tokyo, Japan and the Taras Shevchenko National University, in Kyiv, Ukraine. In Manitoba, he is using low-intensity ultrasound to probe the disruption of aerated structures by nutrient inclusions (such as what can happen when flaxseed is added to a muffin mix). Working alongside Anatoliy this summer is an NSERC Undergraduate Summer Research Assistant, Laura Cobus. Laura is a second-year student in the Department of Physics at the University of Winnipeg. After obtaining her PhD from Purdue University, Dr. Kelly Ross (not shown in picture) turned down a post doctorate position with NASA to work with AFMNet on ultrasonic scattering from aerated structures within soft matrices. She has now moved on to Agriculture and Agri-Food Canada. This mix of researchers is proof-positive of the multi-disciplinary training benefits of *AFMNet*. Anatoliy and Laura will soon be expanding their research breadth by working with researchers from Dalhousie, Ryerson, and St. Francis Xavier universities to comprehensively examine the mechanical properties and structure of medical hydrogels.