

Industry Day 2026

Co-Creating the Future of
Food



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Nik Watson



It is my great pleasure to welcome you to the School of Food Sciences and Nutrition 2026 Industry Day at Cloth Hall Court. The last two years have been the most successful in our School's history for Research and Innovation. We currently play a leading role in projects worth over £40 million, supported by a range of prestigious national and international funders, and our researchers have published more than 400 articles in that time. That success has allowed us to grow, from 92 staff to 106 today, with a further 12 roles currently in recruitment.

Our leading role in developing new technologies and delivering Impact across society has also continued with strength. In the last two years we have filed over 24 patents, contributed to government reviews on food policy and built capacity across Sub-Saharan Africa for aflatoxin resistance.

Yet we gather at a genuinely tough moment for the world. The economic climate for higher education in the UK is challenging, and across the globe private and public research and innovation activity is being cut back due to conflicts, unstable geopolitics and rising costs. This is precisely why the work of food science and nutrition has never mattered more. Nutritious, affordable food that does not destroy the planet is a right, not a luxury, and it is one we cannot afford to forget. We are proud to lead national efforts to build this community, including @UK Food Science and the National Alternative Protein Innovation Centre (NAPIC).

Today's programme is built around a simple question: what does the future hold for food? You will hear how that future is digital, how it offers new choices, how it can be sustainable, and how it will be genuinely different, through talks and panel discussions from our partners at Mondelez, myfood24, ASDA, MicroLub, NAPIC, MicroMimetics and the Bezos Earth Fund, alongside leading researchers from across the school. You will also see flash presentations and posters from our early career researchers and we will close by reflecting on a future that is community led. Above all, this day is our chance to thank the partners who have made the last two years possible, and to forge the new collaborations that designing the future of food and food systems will require. Thank you to every speaker, poster presenter, panel member and delegate for being part of it. I hope you find the day inspiring and full of opportunities to connect.

Yours sincerely, Nik Watson Deputy Director of Research & Innovation and Industry Engagement Lead,
School of Food Science & Nutrition, University of Leeds

Programme Contents

9:00 Registration and Coffee

9:45 Welcome and Housekeeping

9:50 Opening remarks

10:00 The Future is Digital

10:55 Coffee Break

11:15 The Future has Choices

12:10 Early Career Researcher Presentations

12:25 Panel Discussion: Food 2050

13:00 Lunch with Poster Sessions

14:00 The Future is Sustainable

14:55 The Future is Different

15:50 Co-Created Summary and Closing

Speakers

The Future is Digital	Cathy Battaloglu (Mondelez)
	Simha Sridharan and Emma Wilkins (University of Leeds)
The Future has Choices	Janet Cade (myfood24)
	Sally Moore and YunYun Gong (University of Leeds)
Early Career Researchers	Lewis Wallis (University of Leeds) Tom Bailey (University of Leeds) Gizem Catalkaya (University of Leeds) Alexander Lim (University of Leeds)
Panel Discussion	Mark Hopkins (University of Leeds) Stanley Mitchell (MicroLub) Imran Afzal (NAPIC) William Birch (University of Leeds)
The Future is Sustainable	Joe Prosho (ASDA)
	Darren Greetham and Kieran Tuohy (University of Leeds)
The Future is Different	Andy Jarvis (Bezos Earth Fund)
	Gleb Yakubov (University of Leeds)
The Future is Community Led	Anwasha Sarkar and Nik Watson (University of Leeds)

Poster Presenters and Titles

Daria
Borisova

Chronotypical differences in ad libitum energy intake and appetite depending on the time of day: an exploratory sub-analysis of the TIMEX randomised controlled cross-over trial

Anastu Regita
Nareswara

Capturing Everyday Food Practices: A Photovoice Study of Food Culture, Nutrition, and Food Safety Concerns Among Indonesian Households

Yi Li

Electrospun Lipid-Polymer Hybrid Fibres: A Scalable Scaffold Strategy for Structured Meat Alternatives

Bianca Hazt

Designing bioinspired microgels for enhanced mucosal adhesion

Suchaya
Sonto

Understanding the interaction of Aflatoxin B1 and M1 exposure with gut microbiome

Mingxen
Wang

Minimising legume protein-induced delubrication via enzymatic hydrolysis: insights into astringency

Junyi Guo

Losses of Fat-Free Mass, Skeletal Muscle Mass, and Organ Mass After Weight Loss: A Systematic Review and Meta-analysis

Jia Jiet Lim

Postprandial GLP-1 and PYY dynamics and their implication for subjective appetite and energy intake: A cluster analysis

Poster Presenters and Titles

Niamh Kirk The effect of dietary-induced weight loss on self report motivation to eat and energy intake: A systematic review and meta-analysis

Hanna Ryszczuk Polyphenol-carrying tea nanoparticles: characterisation and interactions with intestinal epithelial cells

Gizem Catalkaya SPINLife – Sustainable Polyphenols for Improved Nutrition Across the Lifespan

Yi Huang Unravelling Structure–Function Relationships in EBN Foam Systems

Fangzhou He Coconut protein and spices phenolics: Emulsion characterisation and bioavailability study of thai curry

Kinza Imran Comparing nutrient intakes from four key diet tracking applications: myfood24, Intake24, MyFitnessPal and Nutritics

Dr Emma Wilkins on behalf of Dr Alice Kininmonth Establishing a workflow to use digital footprints of food purchases for public good, illustrated using a national policy example

Sofia Barragan Growing Well Study: The role of portion size, plant-based and commercial foods on young child growth

Poster Presenters and Titles

Molly Sargent Mapping differences between the Index of Multiple Deprivation and the Priority Places for Food Index to better understand areas of need.

Muhammad
Gilang
Ramadhan Encapsulation of Red Ginger Oil using Pea Protein-
Alginate Coacervates for Improved Stability and
Gastrointestinal Delivery

Pawat
Srisiriwat Data-Efficient Learning for Acoustic-Based Food Process
Monitoring

Jialin Sun Quercetin-loaded antioxidant nanocarriers for active
food packaging

Thomas
Hazlehurst Sounds Cheesy - Bridging the Texture Gap between Dairy
and Plant-Based cheese with Non-Contact Ultrasound
and AI

Food
Structure,
Function &
Biointerfaces
Collective Microbubbles Stabilised by Potato Protein Microgels
Understanding Chocolate Mouthfeel
Shear Power
Surface Chemistry of Snacks
Unravelling Structure-Function Relationships
Biomimetic Approaches for Enhancing Adhesion

Collaboration Opportunities

Our community brings together diverse disciplines to address the most pressing challenges in Food Science and Nutrition. Guided by curiosity, driven by action, and united by a shared mission, we strive to transform lives through groundbreaking research—improving health, leading innovation, and shaping the future of food.

Ranked as the UK's leading university for Food Science and Technology (Shanghai Ranking 2025) and consistently among the top 10 for Food Science and Nutrition nationally (Complete University Guide 2026), the University of Leeds, School of Food Science and Nutrition (SFSN) offers an exceptional environment for high-impact collaboration.

We welcome academic and industry partners to join us in advancing nutrition, pioneering food product innovation, and translating science into real-world solutions.

Whether you seek strategic guidance, technical expertise, or a reliable long-term partnership, our values-driven community at SFSN provides access to all these.

Read on below to discover what we can offer....



Our Services



Globally Recognised Expertise

World leading research and globally recognised expertise in Food Science and Nutrition.



World Leading Facilities

State-of-the-art research and analytical facilities for advanced research and product testing



Training Programmes

Inspirational Continuous Professional Development Courses, including bespoke ones developed for industry partners and student engagement opportunities

Join us in shaping health, sustainability and future of food through real-world impact.



Collaboration

Examples

Optimisation of delivering mRNA

This project advances mRNA delivery optimisation through a collaboration between the University of Leeds and AstraZeneca. Leeds' team led the experimental SAXS analysis, which was integrated with AstraZeneca's molecular dynamics expertise, revealing that lower water content in lipid phases may enhance therapeutic performance.



Plant-based egg alternative

This project showcases a successful collaboration between academia and industry, enhancing research-led teaching at the University of Leeds while accelerating innovation in the plant-based food sector. Working with industry partners, the team developed a novel plant-based egg alternative and advanced new R&D methodologies. The collaboration also supported skills development, exemplified by the KTP Associate transitioning into a senior role within the company, and created placement opportunities for students. Overall, the partnership strengthened teaching, drove product innovation, and expanded potential impact across a wider consumer market.

