Research, Informatics and Graduate Studies

https://sites.gtiit.edu.cn/research/?post_type=jobs&p=819

PhD in Food Colloids – group of Prof. Ashok R. Patel (GS-2019006)

The Biotechnology and Food Engineering Program (group of **Prof. Ashok R. Patel**) is looking for 2 PhDs to conduct experimental research projects related to the design and characterization of micro-nano delivery systems for natural bioactives and edible designer colloids. Contract duration: 3 + 1 year.

Project Details

Functional and engineered colloids fabricated from edible materials have recently gained a lot of interest for futuristic applications in the field of foods for purposes ranging from microstructure development to delivery of health promotin bioactives to manipulation of food–body interactions. At Food Innovation Lab, we will focus on development of novel designer colloids from edible raw materials and further use them for structuring of food products and controlling the delivery of natural bioactives and functional ingredients in health foods. The Food Innovation Lab at GTIIT will feature latest processing equipment and state-of-the-art colloid characterization instrumentation.

The two broad areas of research in Food Innovation Lab will include:

i) Food colloids (including oleocolloids, foams and complex emulsions) for food product structuring

ii) Encapsulation and colloidal delivery systems of phytochemicals (from Chinese herbs) for applications in health foods (aka functional foods).

The outcome of this industry-relevant research is expected to be applicable to foods as well as other related sectors such as pharmaceuticals and consumer care.

We are looking for two highly motivated PhD students for project work related to food structuring and delivery systems. PhD students will get to spend one year at Technion in Haifa, Israel.

Keywords

Food Colloids, Complex Emulsions, Hybrid particles, Foams, Oleogels, Edible Soft Matter, Colloidal Delivery Systems, Encapsulation, Advanced Microscopy, Rheology, Phytochemicals, Functional Foods

Selection Criteria

– Master degree (or equivalent) in food science or related fields (essential)

– Strong background in food technology, food engineering or applied colloid science (essential)

– Strong interest in receiving training and subsequent handling of state-of-the-art instruments (essential)

Position
PhD

Program
Biotechnology and Food Engineering

Research Area
Food Colloids

Contact
Prof. Ashok R. Patel

Email: ashok.patel@gtiit.edu.cn

Web Page :

GTIIT

LinedIn

ResearchGate

Application Deadline
Open till filled

Date Posted
12 June 2019

Location
Guangdong Technion – Israel Institute of Technology (GTIIT), China & Technion-Israel Institute of Technology, Haifa

Fees & Finance

how to apply

- Strong interest in colloid characterization (preferable)

- Strong interest in delivery systems and encapsulation (preferable)

- Strong interest in working in collaboration with industry partners in China and abroad (preferable)

- Good communication skills, good command of English (essential)

- Ability to work independently as well as in a team environment (essential)

- Ability to author scientific reports and co-author scientific publications (essential)

- The PhD candidate must fulfill the requirements for admission to the Technion Graduate School and needs to comply with its regulations leading to the PhD degree: http://www.graduate.technion.ac.il/Eng/Prospective_students/Prospective_students_main_page.asp