

Seminar

Transition from 3D to 4D Printing in Food

-Speaker-
Associate Professor .
Sangeeta Prakash,

**School of Agriculture and Food Sustainability,
The University of Queensland**



[Abstract]

The shift from 3D to 4D printing in food is changing how we think about what we eat. While 3D printing lets us create foods in specific shapes and designs, 4D printing adds a new twist: it allows printed foods to change after they're made. These foods can react to heat or moisture, changing their shape, texture, or even flavour. This technology could lead to foods that expand when cooked, meals tailored to each person's nutritional needs, and less food waste by making storage and transport easier. 4D printing in food is all about making more interesting, useful, and sustainable meals and fortified foods.

January 27th (Tue.), 13:00 ~ 14:00
Room# 321, 3rd buliding,

Faculty of Science and Engineering, Iwate University

Contact: Katsuyuki Takahashi (ktaka@iwate-u.ac.jp)

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