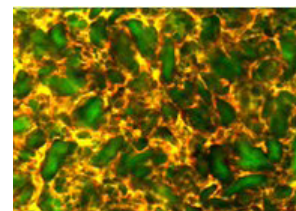
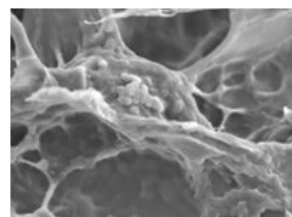


A PhD candidate is sought for a project on the development and characterisation of pasta as a functional food, a project that is a collaboration between UNE, the NSW Department of Primary Industries, and the Australian Nuclear Science and Technology Organisation. A top-up of \$3000 per annum will be available to the APA. The candidate will:

- *Investigate the affect of various combinations of fibres on the benefits to pasta* including assessment of in vitro glycaemic index, antioxidant capacity, fibre, protein quality, and impacts on rheological properties important for processing and consumption.
- *Investigate the structure-function relationships in modified pastas* using a range of analytical methods, potentially including but not limited to X-Ray Diffraction, Small Angle X-Ray and Neutron Scattering, Confocal Scanning Laser Microscopy, Scanning Electron Microscopy, and time-resolved Nuclear Magnetic Resonance Spectroscopy. Measurements will be made on the raw ingredients, uncooked pasta, cooked pasta and pasta digested *in vitro*.
- *Explore the use of enzymes in selected functional pastas* designed to reduce GI and see how the starch-protein-fibre network is disrupted using structural tools of investigation.



Applications close by 31 October 2009.

Applicants must be Australian citizens or permanent residents. PhD eligibility criteria can be obtained from: <http://www.une.edu.au/courses/2009/courses/PHD>
Informal inquiries can be emailed to Dr. Chris Fellows or phone 02 6773 2470.

Scholarships are competitively available through the UNE's postgraduate program.

Application forms can be obtained from:

<http://www.une.edu.au/research-services/forms/domesticappform.doc>