



James Lyng

innova
2019



James Lyng is the Subject Head for Food Science at University College Dublin (UCD). He has a degree in Agricultural Chemistry and a PhD in Food Process Technology. He started his career at Teagasc Ashtown Food Research Centre before moving to UCD to join the current UCD's Food and Nutrition Section. He lectures in Food Process Technology, Food Physics and Coordinates the Professional Work Experience programme for Food Science.

His research focuses on the use of emerging thermal (microwave, radio frequency wave and ohmic heating) and 'non-thermal' technologies (ultrasound, high voltage pulsed electrical fields and light (Ultra Violet Light, Blue Light and High Intensity Pulsed Light)) in the processing of foods particularly for accelerating reactions and/or preservation, their impact on product quality/nutritional value and their potential in the extraction of bioactive compounds from foods.