

[Webinar] Understanding Stability and Flowability in Food & Beverages

Join Bettersize's upcoming webinar, "Understanding Stability and Flowability in Food and Beverages" on Wednesday, May 7, 2025 | 10:00 - 11:00 AM (ET)

COSTA MESA, CA, UNITED STATES, April 22, 2025 /EINPresswire.com/ -- Material behavior is at the heart of the food and beverage industry, influencing everything from the smooth pour of a drink to the efficient handling of powdered ingredients. Bettersize Instruments invites industry professionals to join live webinar on Wednesday, May 7, focused on optimizing stability and flowability—two pillars that ensure product quality, enhance production, and fuel innovation in food and beverage industry.

This dynamic session brings together scientific expertise and practical application. Attendees will explore how advanced analytical tools—BeScan Lab for liquid stability and PowderPro A1 for powder flow behavior—can transform how ingredients are evaluated, processed, and perfected.

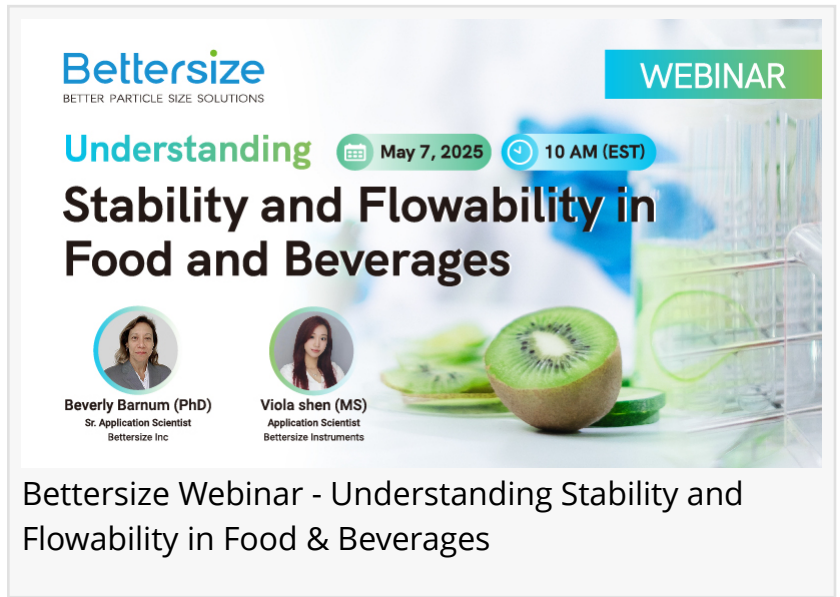
WEBINAR DETAILS

- Understanding Stability and Flowability in Food and Beverages
- Wednesday, May 7, 2025
- 10:00 - 11:00 (ET)
- Online

[REGISTER NOW!](#)

SPEAKERS

- Dr. Beverly Barnum, Senior Application Scientist – Expert in Inorganic Chemistry
- Viola Shen, MS, Application Scientist – Specialist in Powder Technology

The graphic is a promotional banner for a webinar. At the top left is the Bettersize logo with the tagline "BETTER PARTICLE SIZE SOLUTIONS". To the right, a green box contains the word "WEBINAR". Below the logo, the title "Understanding Stability and Flowability in Food and Beverages" is displayed in large, bold letters. Above the title, there is a date and time indicator: "May 7, 2025" and "10 AM (EST)". Below the title, two circular headshots of the speakers are shown: Beverly Barnum (PhD), Sr. Application Scientist at Bettersize Inc., and Viola Shen (MS), Application Scientist at Bettersize Instruments. The background of the graphic features a kiwi fruit and some laboratory glassware.

KEY TAKEAWAYS

- How to improve the texture, consistency, and packaging of food and beverage products through precise material analysis
- How to tackle challenges in ingredient handling using the latest tools and methodologies
- Real-world case studies showcasing measurable improvements in product performance and manufacturing efficiency

FEATURED INSTRUMENTS TRUSTED BY PROFESSIONAL

[- BeScan Lab](#)

[- PowderPro A1](#)

ABOUT BETTERSIZE INSTRUMENTS

Bettersize Instruments is a leading manufacturer of particle analysis instruments, offering advanced solutions for precise measurement of particle size, shape, zeta potential, stability, and powder characteristics. Their reliable and innovative tools support industries such as pharmaceuticals and chemicals, helping scientists and engineers optimize research and production processes globally. With a strong commitment to advancing particle analysis technology, Bettersize continues to meet the evolving needs of its clients worldwide.

Ricky Ponting

Bettersize Instruments Ltd.

+86 755 2692 6582

info@bettersize.com

Visit us on social media:

[X](#)

[LinkedIn](#)

[YouTube](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/805421457>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.