

# EXPLORATHON '15

## ONE NIGHT • UNLIMITED DISCOVERY



Royal  
Botanic Garden  
Edinburgh



2015  
International  
Year of Soils



### EXPLORATHON '15 afternoon @ the Royal Botanic Garden Edinburgh John Hope Gateway Building

*Drop in session*

#### **The world of particles - from sandcastles to grain silos**

Behzad Soltanbeigi,  
PhD Researcher,  
University of Edinburgh,  
School of Engineering, Infrastructure and  
Environment

How do you build the tallest sandcastle? How could you survive in sinking quick sand? Why do particles expand when you compress them? Discover the world of particles by experiencing these phenomena first-hand. Perform your own experiments and discover how important granular materials are to our economy... in agriculture, the chemical industry and biology with researchers from the University of Edinburgh's School of Engineering.

[www.t-mappp.eu](http://www.t-mappp.eu)

*Drop in session*

#### **Feed your curiosity: drop in sessions on ginger and fungi**

Max Coleman,  
RBGE

Come and join RBGE scientists to get hands-on with some of the Garden's research. Join our drop-in activities for all ages and find out about the economically important ginger family - the source of many edible and medicinal plants, and fungi, without which plants would not be able to survive. Discover how fungi maintain healthy soil by recycling waste and helping plants to get water and nutrients. Find out more with researchers involved in exploring the world of plants and fungi.

[www.rbge.org.uk](http://www.rbge.org.uk)

*Drop in session*

#### **Lichens as air quality indicators**

Frances Stoakley  
RBGE

Lichens are specialised fungi that grow on all sorts of different surfaces from soil and rock to trees and buildings. Certain species are very sensitive to air pollution so they act as good biological indicators of air quality. Find out how you can learn about air quality from these widespread fungi and discover their many uses. They are an important part of the food chain in many habitats and some are even eaten by people!

[www.rbge.org.uk](http://www.rbge.org.uk)

*Drop in session*

#### **How can consumers help food development and innovation research?**

Laura Wyness, Senior Postdoctoral Research Fellow & Ken Aitchison, Lecturer in Biological Sciences, Queen Margaret University School of Dietetics, Nutrition and Biological Sciences & School of Health Sciences

Researchers at Queen Margaret University are working in the Scottish Centre for Food Development and Innovation. Researchers have been helping businesses with new and innovative product development; reformulation of existing products to make them healthier; and using innovative sources of raw materials to produce novel ingredients. Consumer focus groups and taste panels are often an important part of this research. Take part in some sensory analysis and find out about some of the products we have been researching recently.

[http://www.qmu.ac.uk/business\\_industry/scottish-centre-food-development-innovation.htm](http://www.qmu.ac.uk/business_industry/scottish-centre-food-development-innovation.htm)