

Queen's Prize marks sweet success

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It comes in many forms, flavours and colours – as a snack on the go, a luxury treat or a soothing drink – but it's not often that chocolate leads the way to Buckingham Palace.

That's exactly where a party of students, industrial partners and staff from the Centre for Formulation Engineering found themselves when the centre was awarded a Queen's Anniversary Prize for Higher and Further Education for its pioneering research into the microstructure of materials such as chocolate, paints and washing detergents.

Professor Peter Fryer, Head of Chemical Engineering, says: *'Our work is about getting the molecule to do what it's meant to do at the right time, such as getting the stain remover to the fabric stain. Chocolate, for example, can be manufactured so that it melts in the mouth, and we've been working with Cadbury to develop the solidification of chocolate in moulds among other things.'*

The Queen's Prize recognises outstanding contributions made by education for the nation's social, cultural and economic benefit.

Learn more about the Centre for Formulation Engineering [here \(http://www.birmingham.ac.uk/research/activity/chemical-engineering\)](http://www.birmingham.ac.uk/research/activity/chemical-engineering).



The Vice-

Chancellor and Professor Peter Fryer receiving the award from The Queen and the Duke of Edinburgh