News

The following news items illustrate some of our activities during the third quarter of 2015 (September – December 2015). To keep up to date with our activities, please take a look at our news pages at:

http://www.reading.ac.uk/foodbiosciences/about/foodbio-news.asp

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Food for Thought: Hugh Sinclair Unit of Human Nutrition 20th Anniversary Celebrations

A public event to celebrate 20 years of the Hugh Sinclair Unit of Human Nutrition at the University of Reading was organised on the 24th November 2015 at the Henley Business School, University of Reading, Whiteknights Campus. The celebration event involved four talks by esteemed members of the Hugh Sinclair Unit.

Professor Jeremy Spencer, Professor Parveen Yaqoob, Sir David Bell, Professor Julie Lovegrove and Dr Vimal Karani (left to right)

Professor Julie Lovegrove, the current Director of the Unit, gave an introduction highlighting Hugh Sinclair’s contribution to nutritional science. Professor Jeremy Spencer addressed the question, ‘Are blueberries the new brain food?’ Professor Parveen Yaqoob discussed, ‘Is there such a thing as an immune boosting food?’ and Dr Vimal Karani gave a lecture on ‘Genes, diet and obesity – Size does matter!’ Following the four talks, there was a panel discussion chaired by Sir David Bell, Vice-Chancellor, University of Reading and questions from the audience were answered by the four speakers. Following the panel discussion, there were canapés and drinks reception during which the audience had an opportunity to meet the speakers.
Institute of Food Science and Technology – ‘Member of the month’

Institute of Food Science and Technocology (IFST) has launched a new campaign for 2015 – ‘Member of the Month’. Member of the Month is designed to recognise a member(s) that have gone above and beyond to assist IFST during the month. Each member will receive a special ‘IFST Member of the Month’ mug, and of course, a big thank you from IFST HQ.

Prof Richard Frazier, Head of the Department of Food and Nutritional Sciences at Reading University has recently been awarded Member of the Month for helping to facilitate the recent Education Forum.

Interview with Prof Richard Frazier:

*How does it feel to be recognised as ‘Member of the Month’?*

It came as a big surprise and it is nice to know that the small part you play in the IFST is being recognised.

*Why is it important to be a member of a body like IFST?*

The IFST is a community of professionals that have similar goals and vision to promote and grow food science and food technology. The IFST can and does provide the voice of the profession that is larger than any single member or speaking alone … it is therefore vital from my point of view to be an active member to give the IFST its voice and message. As a member of the Education and Careers Committee, it is a also a help to know that challenges that I face as an educator are shared ones that can be tackled collectively with the IFST’s support.

*You have recently taken over as Head of the Department of Food and Nutritional Sciences at Reading University. What do you see as the biggest challenges currently facing academia?*

How long do we have? The single biggest issue is the availability of resource to allow us to invest in our infrastructure for teaching and research in science and technology. It has been a growing challenge to achieve this since the world changed in 2008, and the consequent impacts were felt in terms of government science budgets and the transfer of tuition funding from general taxpayer to individual students. The answer for departments like mine lies mainly in growing the nationwide student population that is studying Food Science and Food Technology at degree level and higher. To do that needs a concerted action of all stakeholders in our profession to promote the opportunities that a university education in food science and technology can unlock.

*You were a facilitator at IFST’s Education Forum. What do you see as the major challenge in educating young people for a career in the food industry?*

Following the theme of my previous answer, it is about raising awareness of the opportunities in the first place through better educating all young people about what the food industry does, how it contributes to society and the economy, and the role they can play in its future. The IFST has a major role to play in facilitating this. I believe that we need to engage with school curricula to weave in the food industry as an exemplar for the study of science, business, geography, politics, etc. Food touches on every subject and can tie them all together in exciting and meaningful

*How do you keep up with the latest food Science and Technology news?*

Lots of reading, attending seminars and discussion with colleagues … Meetings like the IFST Spring Conference are a big help to keep up to date.
Tell us something about yourself that most people won’t know…

This is the trickiest question of the lot … I guess a lot of people don’t know that I am a fairly decent juggler (of balls, rings, clubs – not work tasks!). This is a skill I developed when I was supposed to be revising for exams in my youth!

For further details regarding the IFST – ‘Member of the Month’, please visit the website:

http://www.ifst.org/member-of-the-month

Global Health – How the UK can contribute to improving health globally
- Lecture by Lord Nigel Crisp

Lord Nigel Crisp at the University of Reading gave a special lecture discussing the key issues and opportunities currently facing us in the quest for improved health globally on the 3rd of December 2015 at the Henley Business School, University of Reading, UK.

The UK is a global power in Health: it has the exemplar National Health Service, is a global leader in health policy and international development, has world class universities and research with strong life sciences industries, a vibrant and diverse not-for-profit sector and exercises profound influence on health services globally. However, new challenges posed by the changing pattern of diseases worldwide, climate change, globalisation and the changing balance of power globally mean that we need to adapt and develop new approaches for the future.

‘We need to work in partnership with others to improve health globally. This will require new strategies for creating mutually-beneficial partnerships globally, which require the integration of health into foreign policy, and greater alignment internally within the UK amongst the four sectors of academia, commerce, government and the not-for-profit sector. This approach will bring great benefits to the UK and to the world.’

Lord Nigel Crisp is an independent member of the House of Lords and co-chairs the All Party Parliamentary Group on Global Health. He works and writes extensively on global health issues. His publications include ‘Turning the World Upside down – the search for global health in the 21st century’, which describes what richer and poorer countries can learn from each other on health, and he edited with Francis Omaswa ‘African Health Leaders – making change and claiming the future’.

Lord Nigel Crisp →

From 2000 to 2006 Lord Crisp was Permanent Secretary of the UK Department of Health and Chief Executive of the English NHS – the biggest health organisation in the world with 1.3 million employees – where he led major reforms. Lord Crisp co-chairs the Zambia UK Health Alliance and the Uganda UK Health Alliance, is Deputy Chair of Sightsavers, and a member of several Boards including The African Centre for Health and Social transformation. He chairs the Kings Partners Advisory Board on Global Health, is a Senior Fellow of the Institute for Healthcare Improvement in Cambridge, Massachusetts, an Honorary Professor at the London School of Hygiene and Tropical Medicine and a member of the Council of the University of Reading. Lord Nigel Crisp is an independent member of the House of Lords and co-chairs the All Party Parliamentary Group on Global Health. He works and writes extensively on global health issues. His publications include ‘Turning the World Upside down – the search for global health in the 21st century’, which describes what richer and poorer countries can learn from each other on health, and he edited with Francis Omaswa ‘African Health Leaders – making change and claiming the future’.
BBSRC visit to the University of Reading

BBSRC visited the University on the 24th November as part of the Excellent with Impact competition (http://www.bbsrc.ac.uk/business/impact-incentive/excellence-impact.aspx).

Reading is competing in this competition, which will recognise the University who best ensures that all impact is realised from research, as well as promotes a culture where impact is accepted and recognised. Last May (18 months ago), we submitted a Vision Form (attached) which sets out what the University is planning to do over the next two and a half years (until Dec 2015) to maximise the impact from its research, and promote a University culture where the generation of impact is recognised as important. As part of this competition, BBSRC make periodic visits to the University to see how we're doing and providing feedback. The visits aren't assessed, but are a mechanism for providing useful feedback.

As part of the BBSRC visit, there were talks given by Professor Steve Mithen, Professor Christine Williams, Professor Ian Givens, Dr Carol Wagstaff, Dr Claire Williams, Professor Jeremy Spencer, Professor Parveen Yaqoob, Professor Glenn Gibson, Dr Sandrine Claus, Dr Gunter Kuhnle, Dr Kim Jackson, Professor Jon Gibbins and Professor Glenn Gibson on various aspects of Food and Health.

RESEARCHER HIGHLIGHTS

Professor Jeremy Spencer and his team attended and presented at the International Conference on Polyphenols and Health in France in October 2015. Oral presentations were given by Professor Jeremy Spencer, Dr George Dodd and Alice Turner. Posters were presented by Angelika Kristek, Dr Anja Hayen, Anna Amini, Banditha Saibandith, Dr Dan Lamport, Dr Gessica Serra, Dr Manuel Schar, Moses Ukeyima, Mudi Alharbi, Randah Alquarashi, Salisu Abubakar, Sophie Castle, Steve Lee and Dr Virag Sagi-Kiss.

Professor Jeremy Spencer and his team →
Professor Parveen Yaqoob gave a lecture on "Aging, immunity and influence of gut microbiota" at the 8th Probiotics, Prebiotics and New Foods for Microbiota and Human Health conference in Rome in September 2015.

Professor Julie Lovegrove gave an invited lecture on ‘Unsaturated Fats – Are higher intakes beneficial?’ at the 12th European Nutrition Conference FENS in Berlin, Germany.

Professor Julie Lovegrove has been appointed as expert onto ‘Fats working group’ Public Health England in October 2015.

Prof Lovegrove has also been re-elected onto Council for Association for Nutrition (2016 - 2019)

On 15th December 20 members of the flavour and sensory groups and distinguished guests participated in a Flavour Away Day at Shinfield Grange. Everybody presented aspects of their work, and were encouraged to include the troublesome bits, the methods that didn’t quite work or had been substantially improved, or suggestions for future work. This generated much discussion which was all the livelier for the presence of Dr Dave Baines, a consultant flavour chemist with long-standing links to the department whose advice in all areas was extremely valuable, whether chemistry, sensory or the etymology of Brassica rapa rapa vs. Brassica napus.

On 14th December, the department hosted the Chemistry Scholars Introductory event - an event which brings together chemistry AS-level pupils from all over to provide them with an insight into studying chemistry-related subjects at University.

35 AS-level chemistry students with 9 student mentors were treated to an afternoon of flavour related practicals from Prof Bob Rastall, Dr Afrodití Chatzifragkou, Dr Jane Parker and Dr Dimitrios Balagianis. These involved “match the molecule", making an apple flavoured drink,
deciphering all the different aromas in coffee using GC-Olfactmetry and preparing alginate beads bursting with flavour. Pictured below (courtesy of student mentor Chris Goodwin) with their own version of Appetise - Cheers!

Dr Mike Lewis is keeping busy. He has conducted workshops for Crediton Dairy in Devon on UHT processing and for Mondelez in Munich on minerals in milk. He attended the NIZO conference on protein functionality in Holland in October and presented a poster on heat stability of milk, co-authored with Natiira On-nom and Biye Chen. He was invited by Professor Lotte Larsen to give two seminars at Arrhus University, Denmark and take part in a mini workshop and practical session with her research group.

He attended the SDT Autumn Symposium at York in November on Food Safety. He gave a course of nine lectures to MSc students studying Food Safety Hygiene and Management in the Chemical Engineering Department at Birmingham University. This was like returning home as Mike started studying there 48 years ago.

In September he participated in a reunion of the 1973-1976 cohort of Food Science students.

Marion entertains us with yet another Windsor Hall anecdote, while Jo thinks “please don’t tell them THAT one”. (Food Science reunion, 1973-1976)

This coincided with Mikes first year at Reading and he acted as demonstrator to this group of students in Paddy Aplings first year food analysis practical class. Fifteen of the 24 students, with Nicki coming from California. Bob Rastall showed them round the Department and a long lunch was enjoyed at the Queens Head. Many thanks to Marion for organising that.
Bob Rastall makes us all feel young again – “When you were graduating, I was still at school doing my O-Levels”.

Other than that, Mike is still writing papers and is making good progress with the book he is writing with Hilton Deeth on UHT processing. He has more workshops planned for next year.

Dr Kimon-Andreas Karatzas and his team attended and presented at the VI Biomicroworld conference 2015 (International Conference on Environmental, Industrial and Applied Microbiology) Barcelona, Spain 28 - 30 October 2015. He gave a talk on ‘The presence of SigB in Listeria monocytogenes leads to hypersensitivity to hydrogen peroxide under aerobic conditions’.

Dr Sandrine Claus was invited by Prof Ian Rowland to attend the ILSI workshop on ‘The Gut Microbiome: our misunderstood friend and foe’ in Brussels (3rd – 4th December 2015).
Dr Vimal Karani was invited to deliver a lecture on 'Nutrigenetics and Obesity' at the 47th Annual National Conference of Nutrition Society of India (NSI) on the 10th of October 2015 at Hyderabad, India. Aishwarya Kannegati, former MSc student also attended the event.

Dr Vimal Karani giving the invited lecture  
Aishwarya Kannegati and Dr Vimal Karani

Dr Vimal Karani was invited to attend the collaborative meeting at the Human Genetics Unit, Indian Statistical Institute (ISI), Kolkata, regarding the implementation of nutrigenetic analysis in an Asian Indian population.

Dr Vimal Karani and Prof Bidyut Roy →

Dr Vimal Karani was invited by Dr Shirley Panicker to give an invited lecture on 'Genetic Epidemiology of Obesity' at the School of Life Sciences, Department of Biotechnology, Loyola College, Chennai, India.

Dr Vimal Karani giving the talk →

Dr Vimal Karani attended the workshop on 'International Update on Gestational Diabetes Mellitus - Learnings from the WINGS project' on the 25th and 26th of September 2015 at Hilton, Chennai, India. The Update brought together the world’s expert in Gestational Diabetes from different parts of the world, including the world renowned Dr Donald Coustan, considered the ‘Father of Gestational Diabetes’, who represented the American Diabetes Association.

Dr Miranda and Kr Karani at the workshop →
Dr Vimal Karani attended the Nutrigenetics project Collaboration meeting at the Centre De Transfusion Sanguine Head Quarters, Rabat, Morocco. The outcome of the meeting was successful where the project has been approved for implementation in 11 cities in Morocco by the Director (Dr Lahjouji) of the Centre De Transfusion Sanguine, Rabat.

Prof Derouiche, DR Karani and Dr Jafri (Left to Right) at the Centre De Transfusion Sanguine Head Quarters, Rabat, Morocco

Dr Vimal Karani was invited as a ‘Discussant’ at the Innovative Food Systems Teaching and Learning (IFSTAL) event, Department of Agriculturl Sciences, University of Reading, UK. IFSTAL is a HEFCE-funded collaboration across a consortium of five higher education institutions - University of Reading, University of Oxford, City University London, University of Warwick and University of London.

Dr Vimal Karani

Dr Vimal Karani was invited to deliver a lecture on ‘Nutrigenetics and Personalised Nutrition’ at the Nutrigenomics conference in Salvador, Brazil.

Dr Vimal Karani giving the talk

Dr Vimal Karani was invited to be a session Chair and to give a lecture at the International Conference on Behavioural Nutrition and Physical activity (ICBNPA 2015) in Sydney, Australia.

Dr Vimal Karani and other panel members at the conference

Dr Karani giving the lecture
**Dr Vimal Karani** was invited by Prof Elina Hypponen (Centre Director) to give a lecture at the Centre for Population Health Research, South Australian Health & Medical Research Institute (SAHMRI), Grand Round - Adelaide, Australia.

*Dr Vimal Karani giving the lecture*  
*Dr Karani, Prof Hypponen and Dr Ang (Left to Right)*

**Dr Carol Wagstaff** and her team (Rebecca Smith, Nadia Yahya) presented invited / plenary papers at the International Conference on Crop Protection in Malaysia, where Carol was also a co-organiser. Nadia, Rebecca and Dr Wagstaff presented on the following topics: 'Microbial Population in Ready-to Eat Rocket Salad Exposed to Varying Handling Procedure and Storage Temperature', ‘Sustainable Supply Chains: Utilisation of Whole Crops for New Product Development’ and ‘Meeting the Challenge of Sustainably Producing High Quality Crops’, respectively.

*Dr Carol Wagstaff* undertook a rather short three-day visit to Mexico, funded by the British Council, to make links with potential collaborators to develop an application for the Innovate UK-Mexico call in February 2016. Today’s mystery crop is chayote!

Nutraingredients organised an online webinar on 17th November 2015 in the field of pre and probiotics. Speakers logged on throughout the day to upload their contributions. **Dr Gemma Walton** was one such speaker. Dr Walton covered the topic of the ageing gut microbiota and the potential role of prebiotics. A 15 minute talk was delivered followed by a 25 minute question and answer session. Participants tuned in internationally and questions were plentiful. The presenter selected and pitched the best questions to Dr Walton and these led to some interesting discussions. The topic proved popular and time ran out. Dr Walton enjoyed participating in this webinar – a very friendly platform to display research and to discuss the science.
Dr Adele Costabile and her team (Roberta Grimaldi and Xuedan Wang) built a replicate of multiple stage colonic model system for an exhibition called: “Cravings: Does your food control you?” that has opened on the 22nd of October until February 2016. They are in collaboration with the Science Museum London where they built a first model currently on display in the Antenna Gallery (from February 2015 to January 2016).

Please see the link for further details regarding the artificial gut model: http://www.sciencemuseum.org.uk/visitmuseum/Plan_your_visit/exhibitions/cravings.aspx

Dr Oonagh Markey was awarded a travel grant to attend the European Food Safety Authority (EFSA) Scientific Conference ‘Shaping the Future of Food Safety, Together’ in Milan from 14-16 October 2015. Oonagh gave a poster presentation on the ‘Impact of a high-oleic sunflower oil bovine feeding regimen on the fatty acid profile of milk and dairy products’.

Dr Oonagh Markey giving her poster presentation →

DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Dr Gunter Kuhnle and Prof Jeremy Spencer have been awarded £260K from Mars to continue the flavanol health programme in 2016.

Prof Julie Lovegrove has been awarded a a research grant from Danone (£30K). The project is entitled “Yogurt consumption in the UK population: contribution to nutrient intakes, dietary patterns and associations with health biomarkers”.

Dr Carol Wagstaff has been awarded a KTN BBSRC CASE studentship, to start in the 2016/17 academic year. The project is entitled “Defining, predicting and delivering ‘fresh’ in the context of leafy salads”.

Dr Orla Kennedy have been awarded a research grant from Roquette Freres SA (£137K) to continue her work investigating the effect Roquette’s NUTRIOSE fibre on satiety and microbiota in human.

Dr Kimon-Andreas Karatzas has been awarded CAPES-BRAZIL grant for PhD studies of Carolina Burschi for 3-4 years (£115,050).
Dr Kimon-Andreas Karatzas has been awarded grant for post-doctoral work with Dr. Fabio da Costa Henry from State University of Norte Fluminense for 1.5 years (£50,000).

Dr Kimon-Andreas Karatzas has been awarded BBSRC grant together with Carol Wagstaif and MM Flowers Limited for 2 years (£208,600).

Dr Vimal Karani has been awarded funds from the British Council and Thailand Research Council in collaboration with the University of Manchester (UK) to initiate nutrigenomics studies in Bangkok (50,000 THB).

Dr Julia RodriguezGarcia has been awarded a Royal Society Research Grants award (£10.5K). The title of the project is “Analysis of wheat protein composition and salt interactions in bread doughs”, and is in collaboration with Dr Paola Tosi from Agriculture.

FUNDING OPPORTUNITIES

Anyone interested in regular updates on funding opportunities can subscribe to the Food and Nutrition Magazine, a compilation of relevant funding opportunities from ResearchProfessional.com. This email listing comes out at the end of every month. To subscribe, email RES@reading.ac.uk with your name, email and the name of your department.

You can also search the funding databased at ResearchProfessional.com on your own at any time. Please see this link for more details: [http://www.reading.ac.uk/closed/res/ResearchSupportClosed/FindingFunding/reas-redFindingfunding.aspx](http://www.reading.ac.uk/closed/res/ResearchSupportClosed/FindingFunding/reas-redFindingfunding.aspx)

You can tailor funding alerts based on your particular research areas.

If you would like help applying to any of these grants or help searching for opportunities for your particular research project, please contact your Research Development Manager, Kirsty Smith at kirsty.smith@reading.ac.uk.

Upcoming funding opportunities

Senior Research Fellowships - Royal Society/Leverhulme Trust

Closing date: 11 January 2016

Summary text: These fellowships enable academic researchers to be relieved of teaching duties and to concentrate on full-time research. Proposals are encouraged that cover all areas of life science but excluding clinical medicine. Fellowships are tenable for between one academic term and one year. A total of seven fellowships are provided each year. Fellowships cover the full salary cost for researcher and research consumables.

Website: [https://royalsociety.org/grants-schemes-awards/grants/leverhulme-trust-senior-research/](https://royalsociety.org/grants-schemes-awards/grants/leverhulme-trust-senior-research/)

Dorothy Hodgkin fellowships- Royal Society

Closing date: 12 January 2016

Summary text: This enables early-career researchers who require a flexible working pattern due to personal circumstances to take the first step into an independent research career. Applicants must have completed their PhD have no more than six years research experience after receipt of their PhD. Applicants can request up to £150,000 and fellowship covers researcher’s salary costs, estate costs and indirect costs for a maximum period of five years. Salaries are comparable to postdoctoral or early-stage lecturer salaries, up to a maximum of £38,166 plus a possibility of an annual spine point increase of three per cent. Research consumables are covered up to £13,000 for the first year and up to £11,000 per year thereafter.
Research Board Grants - Medical Research Council

Molecular and Cellular Medicine Board (Closes) 04/05/16 (Closes) 07/09/16

Infections and Immunity Board (Closes) 18/05/16 (Closes) 21/09/16

Population and Systems Medicine Board (Closes) 25/05/16 (Closes) 29/09/16

Neurosciences and Mental Health Board (Closes) 01/06/16 (Closes) 06/10/16

Summary text: This grant is suitable for projects which will be focused but may be short or long-term in nature. Researchers that hold a graduate degree and PhD are encouraged to apply. Less experienced researchers should consider apply in collaboration with a more senior researcher. Grants can be awarded up to five years and budget cannot exceed £1 million. Funding will cover salary, equipment, travel, data sharing and dissemination costs. Funding given on 80 per cent of fEC.

Website: [https://royalsociety.org/grants-schemes-awards/grants/dorothy-hodgkin/](https://royalsociety.org/grants-schemes-awards/grants/dorothy-hodgkin/)

Implementation research for improved adolescent health in low and middle income countries- Medical Research Council

Closing date: 21 January 2016

Summary text: This call is co-funded by the MRC and Department for International Development (DfID). Aim of the call is to generate evidence to inform the implementation and scale up of interventions for improving health in adolescent populations in low and middle income countries. The total budget for this call is £3 million. Researchers based at organisations either in the UK or in low, lower-income middle and upper-middle income countries are eligible to apply. This is a two stage application, successful applicants from the outline stage will be invited for submission of full application in late spring 2016.

Website: [http://www.mrc.ac.uk/funding/browse/adolescent-health-in-low-and-middle-income-countries/](http://www.mrc.ac.uk/funding/browse/adolescent-health-in-low-and-middle-income-countries/)

Postdoctoral fellowships on innovative methods and metrics for agriculture and nutrition actions (IMMANA fellowships) – Department for International Development

Closing date: 01 February 2016 (concept note); 29 February 2016 (full application)

Summary text: Fellowships will focus on field work in sub-Saharan Africa and South Asia. These fellowships will enable researchers to develop and adapt innovative methods and metrics within agriculture, nutrition and health. These fellowships aim to create emerging leaders in agriculture and nutrition. Applicants must have completed their PhD in any field relating to agriculture, nutrition or health research and practice, and have no more than three years post-PhD experience. As part of application process, two mentors are required one of which should be from either sub-Saharan Africa or South Asia. This is a two-stage application, a concept note is encouraged from applicants and must be submitted to confirm eligibility before 1st February 2016. As part of the second stage, a full proposal must...
be submitted by 29th February 2016. Fellowships will last for one year and are not renewable. Fellows will receive a stipend of £34,000 and research allowance of £7,500 to cover travel and other fieldwork expenses.

Website: [http://immana.lcirah.ac.uk/immana-fellowships](http://immana.lcirah.ac.uk/immana-fellowships)

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**Strategic Training Awards for Research Skills (STARS) - Biotechnology and Biological Sciences Research Council (BBSRC)**

Closing date: 03 February 2016

Summary text: This award provides funds to develop postgraduate-level training in priority areas closely aligned with the BBSRC’s remit. It aims to support the development of strategically important and vulnerable research skills and capabilities in the biosciences. Priority is given to applications in relation to capabilities within the following areas: (i) Maths, Statistics and computational biology; (ii) physiology and pathology of plants, animals and microbes; (iii) agriculture and food security. A total budget of £250,000 has been allocated for this programme and it is anticipated that up to 30 awards may be supported.

Website: [http://www.bbsrc.ac.uk/funding/studentships/stars/](http://www.bbsrc.ac.uk/funding/studentships/stars/)

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**Flexible Interchange Programme - Biotechnology and Biological Sciences Research Council (BBSRC)**

Closing date: 03 February 2016

Summary text: Awards provide the opportunity for individuals to move between different research organisations, disciplines and sectors at all stages in their career. The purpose of this award is for the transfer and exchange of knowledge/technology/skills, developing bioscience research/researchers and addressing the BBSRC’s strategic priorities. It is anticipated that 20 awards will be supported per annum. Typically awards will cover the following: up to £150,000 in total at 80% fEC, last up to 24 months; be undertaken on a full-time or part-time basis or intermittent basis; contribution to salary of the interchanger and reasonable travel and subsistence.

Website: [http://www.bbsrc.ac.uk/funding/opportunities/2015/flexible-interchange-programme/](http://www.bbsrc.ac.uk/funding/opportunities/2015/flexible-interchange-programme/)

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**Vacation studentships – Rank Prize Funds**

Closing date: 10 February 2016

Summary text: This studentship enables undergraduate students within the field of human nutrition, animal nutrition and crop husbandry to spend a period of time in a UK university in order to encourage them to consider a career in scientific research. The visit should take place within the summer of 2016. As part of the studentship undergraduates are required to undertake a project and this project should not be part of the normal degree course or propose that the students undertakes research outside the UK. Applicants expected to be in the middle years of their degree and be expected to obtain a first or upper second class honours degree from a UK institution. Preference given to students who have no prior research experience. Funding bursaries worth £250 per week for up to 10 weeks, and include an additional grant of up to £500 for consumables.


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**Competitive research grants to develop innovative methods and metrics for agriculture and nutrition actions (IMMANA grants) – Department for International Development**

Closing date: 15 February 2016 (concept memo); 28th February 2016 (full proposal)

Summary text: This grant aims to accelerate the development of innovative and interdisciplinary methods, metrics and tools to advance the scientific understanding of the linkages between agriculture and food systems and health and nutrition outcomes, in order to better inform policy and programmatic actions to improve nutrition outcomes in low and middle income countries. Researchers and institutions from any country may apply and partnerships are encouraged. Applications are submitted in a two-stage process. Concept memos should be submitted by 15th
February 2016 for invitation to submit full proposal, deadline for submission to full proposal 28th February 2016. Up to 10 grants will be awarded each worth up to £250,000 for over a maximum period of two years. Projects must be completed by November 2018.

Website: http://immana.lcirah.ac.uk/grants

Drummond pump priming awards - British Nutrition Foundation

Closing date: 28 February 2016

Summary text: These awards enable newly appointed university lecturers and research fellows to undertake pilot work in the field of human nutrition, with the aim of generating data that may be used as the basis of a more substantial grant application. Funding of up to £5,000 per each award is available. Applicants must be working in the field of human nutrition and will normally be within three years of their first academic appointment.

Website: http://www.nutrition.org.uk/aboutbnf/bnfawards/2014pumpprimingrecipients.html

UK- China Antimicrobial Resistance Initiative- Medical Research Council (MRC)

Closing date: 01 March 2016

Summary text: This is call is co-funded by MRC, the Economic and Social Research Council (ESRC), the Biotechnology and Biological Sciences Research Council (BBSRC) and the National Natural Science Foundation of China (NSFC). Funding is available for high quality collaborative research projects focused on addressing the growing burden of antimicrobial resistance, with particular emphasis on antibacterial resistance of clinical and veterinary relevance in China. A total of £4.5 million has been allocated for this call on the UK side with up to 3 million RMB per project from NSFC. The UK's contribution will be provided by the Newton Fund, this agency will provide funding at 80% fEC. UK based applicants can request between £400,000 to £1 million to cover UK component of the research projects. Projects must start in both UK and China on or before 1st July 2016. Project may be up to three years and should be completed by the end of June 2019.

Website: http://www.mrc.ac.uk/funding/browse/uk-china-amr-partnership-initiative/

Food prize scanner- Horizon 2020: Societal Challenges

Closing date: 08 March 2016

Summary text: This prize will be awarded for a mobile solution that will enable users to measure and analyse their food intake. The solution should be affordable, non-invasive and should benefit people with health conditions such as obesity, allergies or food intolerance. Any single person or legal entity from an EU member state is eligible to apply. The prize is worth €1 million and will be split into three awards: € 800,000 will go to the winner and € 100,000 each to the first and second runner-up’s.

Website: http://ec.europa.eu/research/horizonprize/index.cfm?prize=food-scanner

World Food Prize- World Food Prize Foundation

Closing date: 01 May 2016

Summary text: This award is for exceptional individual achievements relating to food production and distribution chain. Nominee’s field of achievements could include: plant and animal science; nutrition; food processing and packaging; soil and land; food science and technology; rural development; marketing; water and environment; natural resource conservation; physical infrastructure; transportation and distribution; special or extraordinary feeding programmes; social organisation and poverty elimination; economic and finance; policy analysis; public advocacy. The prize is worth up to $250,000. Nominations can be made via the website by completing online form and attaching photo of nominee, CV, statement of achievement, supporting documents and a 150 word synopsis.

Website: http://www.worldfoodprize.org/en/nominations/the_world_food_prize_nomination_procedure/
Responsive mode research grants - Biotechnology and Biological Sciences Research Council (BBSRC)

Closing date: 11th May 2016 (BBSRC), Expression of Interest deadline 25 January 2016 (UoR internal)

Summary text: The University's internal deadline for expression of interest (EoI) is 25th January 2015. All applicants interested in applying for the BBSRC response mode research grant should submit an EoI. An internal panel will review all EoI's and successful applicants will be invited to prepare full grant proposal for submission 11th May 2016. Responsive mode research grants cover a period of up to five years. Applications should be made to the following committees according to the research topic: (i) research committee A evaluates proposals related to animal disease, health and welfare; (ii) research committee B evaluates proposals related to plants, microbes, food and sustainability; (iii) research committee C evaluates proposals related to genes, development, and science, technology, engineering and mathematics approaches to biology; (iv) research committee D evaluates proposals related to molecules, cells and industrial biotechnology. Short-duration and small research projects may also be supported under responsive mode however, project duration should usually last less than two years.

Website: http://www.bbsrc.ac.uk/funding/apply/deadlines/

Research grants - Alpro Foundation

Closing date: 31 May 2016

Summary text: These research grants provide funding for research in the field of plant-based diet and its impact on human health or plant. Applicants must hold at least a Master's degree, be affiliated to a European university and be a resident within an EU member state. Grants are worth up to €50,000 (all costs included, VAT and overhead costs) per year for a maximum project duration of 2 years. Funding will not cover indirect and overheads that exceed 20 per cent.

Website: http://www.alprofoundation.org/application-procedure-research/

Skills Development Fellowships - Qualitative - Medical Research Council (MRC)

Closing date: 16 June 2016

Summary text: These fellowships support the training of early-career researchers in changing disciplines to areas covering mathematics, statistics, computation and informatics applicable to biomedical or health-related data sources. The scheme focuses on developing researcher’s quantitative expertise and expertise at the social science interface. Applicants who hold a PhD are eligible to apply. Funding will cover full salary, with support for consumables, travel costs and capital equipment. Researchers who are at a later career stage can equally apply for a Skills Development Fellowship. Fellowships provide three years support and applicants can request up to four years support where training and support require more than three years. Under this scheme, co-funding is available with both the MRC and the Economic and Social Research Council (ESRC). Applications through the MRC-ESRC Skills Development route will be considered through an open competition whereby the panel will assess the applications interdisciplinary and quantitative background. Please note when applying on Je-S there are three calls under this scheme: (i) Social Science Interface; (ii) Quantitative Skills- relevant to informatics; (iii) Quantitative Skills- others.

Website: http://www.mrc.ac.uk/skills-careers/fellowships/skills-development-fellowships/

Methodology research programme - Medical Research Council

Closing date: 21 June 2016

Summary text: This is a joint programme with the NHS National Institute for Health Research. The programme supports the development of research methods within biosciences and health sciences. Applications are encouraged from researchers who are based at UK universities, MRC units, approved independent research organisations and applications involving industry. Grants can be awarded for any period up to five years, those of
two or less will be considered as pilot work. Applicants can request up to £1 million, proposals anticipating to exceed this should discuss with the programme manager before submission.

Website: [http://www.mrc.ac.uk/funding/browse/methodology-research-programme/](http://www.mrc.ac.uk/funding/browse/methodology-research-programme/)

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**TRAVEL FUNDS FOR STUDENTS**

All the information regarding travel funds for students can be found at: [http://www.reading.ac.uk/life/life-travel-fund.aspx](http://www.reading.ac.uk/life/life-travel-fund.aspx)

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**PhD STUDENT NEWS**

**Report on the Bioflavour 2015 in Frankfurt, Germany – by Sanchai Yotmanee (PhD student)**

The Bioflavour 2015 was held during September 9-11, 2015 in Frankfurt, Germany. The topics in this conference ranged from functional characterisation and metabolic engineering of flavour and fragrance (F&F) biosynthesis to microbial cell factories and bioprocessing for F&F production to olfaction and receptors. Therefore, this conference attracted much interest from scientists and companies that work in the flavour area.

My PhD research fitted with the bio-enzymatic flavour topic therefore my supervisor - Dr M.J. Oruna-Concha and I participated in this conference. Also, I presented my work as a poster presentation which was entitled “The determination of flavour profiles in pigmented rice wine”. During the three days of this event, I had the opportunity to explain my research, exchange opinions and I received some useful feedback from participants and famous scientists during the lunch and coffee times. Moreover, I found that the lectures in aroma generation in fermented foods and beverages were useful for me because some topics were relevant to my research.

Further, the venue of the conference was close to the city centre and attractive places. The transportation was quite convenient by the underground. I was really impressed with the beautiful building and delicious German food. Also, I would like to thanks my supervisors - Dr M.J. Oruna-Concha and Dr Jane K. Parker who advised me to attend this impressive conference.

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**Ranju Paudyal, Ruth Barnes and Marcia Boura** attended and presented at the VI BiomicroWorld conference 2015 (International Conference on Environmental, Industrial and Applied Microbiology) Barcelona, Spain 28 - 30 October 2015. The title of the talks were as follows:

Ranju Paudyal: Maleic acid enhances acid sensitivity of Listeria monocytogenes through inhibition of the glutamate decarboxylase system activity.

Ruth Barnes: The role of the glutamate decarboxylase system against dicarboxylic acids in Listeria monocytogenes

Marcia Boura: Non-protective role of sigB against oxidative stress in *Listeria monocytogenes*
Steve Lee attended and won the poster presentation award for the topic on ‘Polyphenols and Food Process’ at the 7th International Conference on Polyphenols and Health (7th ICPH) in Tours, France.

Mark Hobden won the Yakult Prize for the year 2015. Yakult Prize is given to the PhD student who has made an exceptional contribution to the department.

Luke Bell attended and presented at the III International Conference on Fresh-Cut Produce at UC Davis, California. The title of his talk was ‘The biological role of glucosinolates and isothiocyanates in rucola, and the effects on sensory quality traits.’ He presented some of his PhD data relating to glucosinolate content of leaves, headspace volatile analyses, and sensory and consume trials. He highlighted the diversity found in rocket varieties in these regards, and that not all consumers like/dislike rocket for the same reasons. There were presenters from across the world addressing aspects of food quality and safety. There was also quite a large emphasis on industrial and research collaborations and their effectiveness in addressing these issues.

This conference was an important international gathering of colleagues to focus on key issues and emerging technologies relevant to the dynamic and growing fresh-cut produce industry. The main topics included: Quality & Product Development, Temperature & Handling Logistics, Preparation & Processing, Packaging & Modified Atmospheres, Food Safety & Sanitation, and Marketing & Consumer Acceptance.

Chelsea Snell did a poster presentation at the International Plant Molecular Biology meeting in Iguazu Falls, Brazil (October 25th – 30th, 2015).
Dr Roz Fallaize was nominated as FNS candidate for the annual University Fairbrother Public Lecture to be held on 4th May 2016 and Roz has made the final shortlist. This is a great achievement in itself and I’m sure you would like to join me in wishing Roz the best of luck in the final selection process.

PhD Vivas

The following students successfully defended their PhD theses and we pass our congratulations to all of them:

Yuchi Shen (Amber), “Genotypic and phenotypic differences in taste sensitivity and their influence on food perception, liking and intake”, Dr Lisa Methven & Dr Orla Kennedy.

Ashleigh Stewart, “The flavour chemistry of milk-based confectionery products”, Dr Jane Parker & Dr Alison Grandison.

Sumia Enani, “Effects of Bifidobacterium Longum bv. Infantis CCUG 52486 with glucooligosaccharide on the B and T cell response to influenza vaccination”, Prof Parveen Yaqoob.

Katerina Lazidou, “Optimization of prebiotic galactooligosaccharides production through protein engineering”, Dr Dimitris Charalampopoulos & Dr Kim A. Watson.

Hanady Albadran, “Encapsulation of probiotics: Studies on drying and coating of microcapsules and on novel delivery formulation”, Dr Dimitris Charalampopoulos & Prof Vitaliy Khutoryanskiy.

Onyinye Adaeze Ezeh, “Edible oil from Tiger nut (Cyperus esculentus): Mechanical Pressing and Aqueous Enzymatic Extraction Methods”, Prof Keshavan Niranjan & Prof Mike Gordon.

Steve Lee, “Incorporation of polyphenols into bovine milk via animal feeding system”, Prof Jeremy Spencer.

Alice Turner, “Production, processing and application of ferulate-rich grain for the prevention of cardiovascular disease”, Prof Jeremy Spencer & Prof Peter Shewry.

Congratulations to Halala Abdulfattah who defended her thesis in November 2015. Halala was based in the School of Biological Sciences and was supervised by Prof. Nick Battey and Dr Carol Wagstaff.

PhD Transfer vivas

The following students successfully passed their PhD transfer vivas and we pass our congratulations to all of them:

Israa Shatwan, “Impact of genetic and dietary factors on lipids related outcomes”, Dr Vimal Karani & Prof Julie Lovegrove.

Eiman Al Hinai, “Investigating the role of the gut microbial metabolite p-cresol in colorectal carcinogenesis”, Dr Daniel Commane & Dr Gemma Watson.
UNDERGRADUATE NEWS

UCAS day

It has been a very busy term for admissions. There were three UCAS visit days, which were a great success and great feedback from the applicants has been received. Dr Maria J Oruna Concha has organised this event.

These three days basically gave applicants an opportunity to get a closer insight into the Department of Food and Nutritional Sciences. There were many activities during the day including talks about the Department by Professor Richard Frazier and talks about the Industrial placement year by Emily Hayes and Natalie Sowerby (two of our final year students). In addition there were talks by industry representatives from companies such as Ella’s Kitchen, Baxter Storey and ATC, a laboratory session with John Schollar, an interactive session with Professor Jeremy Spencer, a flavour demonstration by Dr Jane Parker (manager of the Flavour Centre at Reading University) and finally all the applicants had an interview with an academic member of staff. In addition, our current students were around to answer questions and give their perspective on the department.

We wish the applicants well in their forthcoming examinations and hope to see them again in October 2016. Our next UCAS visit days will take place on the 3th and 24th of February and 9th of March 2016.

Laura Rosemary Bramwell (3rd Year BSc student, UoR) completed her UROP project under the supervision of Dr Vimal Karani. She presented a poster at the Undergraduate Research Poster Showcase Event at the Henley Business School on ‘Gene-diet interactions on metabolic outcomes’.

POSTGRADUATE NEWS

MSc Graduation ceremony

Our MSc students graduated on 10th December 2015. Before the ceremony, students and their family/friends visited the department of Food and Nutritional Sciences, where tea, coffee and biscuits were provided in the common room. The guests also had a tour around the Food Biosciences building. Dr David Jukes, MSc Director of Teaching and Learning, organised this event.

Congratulation to all our MSc students from the Department of Food and Nutritional Sciences.
Latest news from the Food ATP

Industry Forum News

It was certainly a busy November! The Food ATP held its first Industry Forum at Leatherhead Food Research, which was chaired by Leatherhead’s Director of Global Regulatory Services - Tony Hines. The Forum was greatly received by its partners and guests who attended.

The event was highlighted with presentations from guest speakers, including Leatherhead Food Research’s Managing Director, and current Food ATP student Chris Wells. Chris’s topic for delivery was Genome sequencing: The great leap in adulteration, detection and prevention.

The Forum was also joined by Sue Riley – Sector Specialist from WRAP who presented to the audience on Courtauld 2025.

The Food ATP would very much like to thank the departments Afroditi Chatzifragkou – Lecturer in Food Processing, Food and Nutritional Science’s for joining the Forum and delivering her presentation on added-value components from food by-products and waste streams.

Food Matters Live 2015

November also brought Food Matters Live, which was held at London’s ExCeL. The Food ATP stand was present over the three day event. The event saw many industry connections, and it was great to see plenty of faces from the department, along with another familiar celebrity face!

Food ATPs Libby Good in Action and with celebrity Peter Andre - Food Matters Live 2015

2016 – What’s ahead?

January kicks off with its Managing for Sustainability module workshop. Our students will be joined by Forum for the Future’s – Geraldine Gilbert and University of Reading Visiting Professor and Consultant at JMC 342 Consulting - Julian Cooper.
Later into the week Carnstone Partners Simon Hodgson and Glynn Roberts will be joining the students again for more facilitated discussions.

**Wellies required!** The workshop will also take our students on a site visit to FAI Farm who are based in Aylesbury, the key area topics across the visit will include; Global food dynamics, Drivers of sustainably, the 3E approach, The farming challenge, system designs and supply chain pull through.

The Food ATP will then be running its hugely successful Diet Quality and Health module in April, which will be led once again by the departments Danny Commane – Lecturer in Human Nutrition. The module workshop has a number of confirmed guests; Professor David Haslam, National Obesity Forum, GP with a special interest in obesity and cardiometabolic disease, a Physician in Obesity Medicine at the Centre for Obesity Research at Luton & Dunstable Hospital, and Chair of the National Obesity Forum (NOF) in the UK, along with Dr George Grimble, Centre for Gastroenterology and nutrition, UCL.

The Food ATP will then be running its hugely successful Diet Quality and Health module in April, which will be led once again by the departments Danny Commane – Lecturer in Human Nutrition. The module workshop has a number of confirmed guests; Professor David Haslam, National Obesity Forum, GP with a special interest in obesity and cardiometabolic disease, a Physician in Obesity Medicine at the Centre for Obesity Research at Luton & Dunstable Hospital, and Chair of the National Obesity Forum (NOF) in the UK, along with Dr George Grimble, Centre for Gastroenterology and nutrition, UCL.

Where to find us in 2016 – Up and coming events

Libby Good will be representing the Food ATP and will be attending the British Frozen food Federation Conference in March as well as the IFST’s Spring Conference.

Lastly the Food ATP would like to take this opportunity to wish everyone a very Merry Christmas and a Happy New Year

Lastly you can now follow the Food ATP on [Facebook](https://www.facebook.com) and [Twitter](https://twitter.com).

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**STAFF LEAVING**

**Dr Alan Bell**

Dr Alan Bell (Former Departmental Director of Teaching and Learning) retired on 30th September after 29 service to the University.

A leaving “do” was arranged for 30th September in the Food Biosciences building.

We wish him good luck in all their future endeavors.

Dr Alan Bell →

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**Dr Virag Sagi-Kiss**

Unfortunately we had to say goodbye to Dr Virag Sagi-Kiss. Virag has been working as a post doctoral fellow supervised by Dr Gunter Kuhnle.

Dr Virag Sagi-Kiss →
NEW APPOINTMENTS

Giulia Mancano and Joanna Boberska have joined the Department in October 2015 to support the MyNewGut project led by Dr Sandrine Claus. MyNewGut (http://www.mynewgut.eu) is the largest EU-funded project at the moment exploring the relationship between the gut microbiota, energy balance and brain function.

Annie-Mae Tomlins (one of our recent graduates) has started BBSRC iCASE PhD with Tozer Seeds at the beginning of October. The project is on "Linking taste and flavour perceived by consumers: developing a more acceptable product."

CHRISTMAS LUNCH / DINNER

Department Christmas Lunch

The Department Christmas Lunch was held at the Department of Food and Nutritional Sciences on Monday 21st December 2015. A quiz was also organised as part of the Christmas Lunch and the winners were given prizes.

Nutrition Research Group Christmas Dinner

The Nutrition Research group organised a Christmas dinner at the Meadow Suite on the 27th December 2015. Many thanks to the organising committee, Ditte, Virag, Mark and Manuel who made an excellent job of organising the event, including the great quiz and secret Santa. Also thanks to ‘Santa Jeremy’ and ‘Santa Gunter’ for giving out the presents so efficiently!
UPCOMING CONFERENCES/ MEETINGS/WORKSHOPS/COURSES:

63rd Reading Ice Cream Course (5th – 8th January 2016 / 26th – 29th January 2016)

The Ice Cream sector in the UK has been transformed in recent years by the development of new and innovative product lines and the growth of new businesses. Today, sales of luxury ice creams that were at very low levels until the early 1990s now represent the fastest growing sector of the ice cream market.

The three-day course consists of both theory and practical sessions. Delegates will get a good understanding of the issues involved in making ice cream and frozen desserts, plus valuable hands-on experience of manufacturing techniques using the extensive pilot plant facilities within the Department of Food and Nutritional Sciences. Equipment is available for both batch and continuous ice cream making. A fourth day can be booked to allow delegates work on their own formulation.
SCI Young Researchers in Agri-Food 2016: Food Quality and sustainability from plough to plate

Thursday 12 May 2016 at the University of Reading

The SCI Agri-Food Group invites Postgrads and Post Docs to submit papers and posters (incl. flash presentations) on their research for a one day conference and networking event.

Topics that are multidisciplinary and impact on key parts of the supply chain will be of particular interest. Full details to follow.

For further information contact Dr Ditte Hobbs (d.a.hobbs@reading.ac.uk)

First Food Chemistry Conference – Shaping the Future of Food Quality, Health and Safety (30th October – 1st November 2016, Amsterdam)

This exciting new conference celebrating the 40th anniversary of the leading international journal Food Chemistry will bring together experts and young researchers from academia, research centres, and industry to debate on the latest scientific advances in the field of food chemistry that help to shape current and future challenges in food quality, food safety, and health aspects of the food chain. These challenges are also intimately linked to the wider EU Horizon 2020 Societal Challenges related to health, food security, sustainable agriculture, maritime research and the bioeconomy.

Topics will include:

- Emerging non-nutrient bioactives in food - chemistry, analysis, function and health
- Chemical reactions in foods: mechanisms, kinetics and impact on quality and health
- Food structure, food quality and health including novel digestibility, processing technologies,
- Nanotechnology and food packaging
- Risk/benefits evaluation of food components
- Food authenticity and integrity
- Novel and rapid methods for food quality, integrity, and safety
- Future research needs and funding opportunities

For further details please see the link: http://www.foodchemistryconference.com/
2nd International Conference on Food Properties (31st May – 2nd June 2016, Bangkok, Thailand)

Processed Foods through Smarter use of Food Properties
2nd International Conference on Food Properties
Bangkok, Thailand, Web Address: http://www.icfp-food.org/
31 May-2 June 2016

First Circular

The ICFP is a platform for professionals in the field of food properties for sharing knowledge, innovative ideas, and research achievements. The first conference was held on 24-26 January 2014, Kuala Lumpur, Malaysia. This year's theme is the utilization of food properties for food security. The four foci of this conference are: physico-chemical, kinetics, sensory and health properties of foods. Selected papers will be published in the International Journal of Food Properties after reviews.

Please Submit your Abstract thru Web: https://www.xcdsystem.com/icfp2016

Managed by ICOM Research Solutions Ltd, Sydney, Australia
Organized by Foodinno Oasis, Sydney, Australia

Chairled by Professor Mohammad Shafiqul Rahman, Sultan Qaboos University, Oman; Editor-in-Chief, International Journal of Food Properties, Taylor and Francis, New York
E-mails: icfpchair@gmail.com and shafiqu@soqu.edu

Important Dates:
Abstract/Full Paper Submission: October 30, 2015
Notification of Acceptance: December 30, 2015
Final Paper Submission: February 28, 2016
Early Bird Registration: January 30, 2015

Registration
International Author/Participants: USS 550 (Early Bird USS 500)
International Student Author: USS 300 (Early Bird USS 250)
Registration Fee Include: Book of Abstract, Proceedings in CD, ICFP Food Properties Standards (First Edition), Lunch

Any questions regarding the conference, please contact Dr Vimal Karani (v.karani@reading.ac.uk), who is a member of the organising committee.

The 4th Nursten Postgraduate Flavour Symposium (11th – 12th April 2016)

The 4th Nursten Postgraduate Flavour Symposium will take place at the University of Reading on 11th & 12th April 2016. The event has been organised by the Flavour group from our Department.

Professor Nursten together with his pioneering work in Flavour Chemistry is particularly remembered for the support and encouragement he gave to young researchers, many of whom now have international reputations.

This is an annual event, particularly for PhD students and young researchers in flavour and sensory science in the UK and Ireland; with an annual Nursten Prize awarded to the best student presentation(s) each year.
The 14th Flavourist Course (3rd – 20th May 2016)

The 14th Flavourist Course will be held from 3rd -20th May 2016.

This training programme has been developed by the British Society of Flavourists and the University of Reading, and is supported by the International Federation of Essential Oil and Aroma trades. The three week programme of practical sessions and seminars given by highly experienced flavourists from industry and university specialists will provide the foundation on which to build your career as a flavourist.

The course is structured around the practical evaluation and formulation of flavourings. It will be of benefit to both sweet and savoury flavourists and will cover the principles of flavour creation as well as the associated flavour chemistry, flavour technology and legislation.

The course lecturers are consultants from the British Society of Flavourists as well as members of the Department's Flavour Chemistry Research Group led by Professor Don Mottram.

For further information, go to Flavourist Course 2016

RECENT PUBLICATIONS

Latest peer-reviewed publications from members of the Department of Food and Nutritional Sciences:


Le Roy CI, Štšepetova J, Sepp E, Songisepp E, Claus SP, Mikelsaar M. New insights into the impact of Lactobacillus population on host-bacteria metabolic interplay. Oncotarget,


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Food and Nutritional Sciences

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