News

The following news items illustrate some of our activities during the second quarter of 2015 (May – August 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 and Nutritional Sciences Summer School 2015

The Food and Nutritional Sciences Sixth Form Summer School took place on 6th - 8th July 2015 and continued to be a roaring success. This three-day residential event provides 16-17 year old students with the chance to experience university life from both an academic and social perspective. This year’s school was well attended and attracted 45 enthusiastic students from throughout the UK and other countries. With fierce competition for places the standard of students in attendance was high.

Prof Bob Rastall and Prof Keshavan Niranjan giving talks on ‘Probiotics’ and ‘Bubbles and Foods’, respectively

John Schollar gave an enjoyable lecture on chocolate (with practical parts)! In addition, students participated in practical classes applying a range of techniques, such as gel electrophoresis and bioinformatics, to identify sources of food-borne illness, which was organised by Dr John Schollar.
In small teams, the students then took part in an Apprentice-style task developing cola-products to pitch to a judging panel that included Mark Golder (IDG Director), Prof Bob Rastall, Dr Gunter Kuhnle and Dr Colette Fagan. Here, students developed cola drinks with novel flavourings to appeal to different target audiences. A incredibly diverse range of products were presented to the panel and the winning drink was “Elixir – The Magical Remedy of Lavendar and Cardomom” Cola.

Students were assisted throughout the school by our excellent helpers from our current undergraduate population demonstrating the high calibre of students we currently have enrolled within the department. Dr Vimal Karani and D Afrodití Chatzifragkou stayed on campus along with the student helpers to organise this three day event.
Finally, students experienced life in the food industry through an interactive game organised by Marks and Spencer and a session on ‘careers in the food industry’ led by 2 Sisters Food Group.

Kirsten Judd (Marks and Spencer) and Janette Graham (Two Sisters) conducting the ‘Sandwich game’ and ‘Careers in the Food Industry’ lecture, respectively

Overall, the students learnt more about food and nutritional sciences and left feeling excited about an undergraduate course in this area. The summer school was made possible by the generous sponsorship provided by the food industry, University student recruitment and outreach, and academic members of staff.

Food and Nutritional Sciences Summer school 2015

For further details regarding the summer school, please visit the website:

https://www.reading.ac.uk/food/shortcourses/foodbio-sixthform.aspx
The International Food and Nutritional Sciences Summer School 2015

The International Summer School Organized by Dr Qiaofen Cheng and Prof Keshavan Niranjan took place from 27th July to 7th Aug. The two weeks course aimed to showcase the department and broaden students’ knowledge in food and nutrition disciplines. Overall 18 students from our international partners, Jiangnan University, Nanjing Agricultural University and Henan University of Technology joined this course.

Students took part in series of activities including research talks, lab practicals, new product development, English training and sightseeing etc. This course was highly rated by the students and expected to attract more high quality international students to join our degree course in the future.
“Are alarming headlines about MSG justified?”

Presenter Jimmy Doherty visited the Dept of Food and Nutritional Sciences to discuss with Dr Lisa Methven and Dr Oruna-Concha whether monosodium glutamate (MSG) is safe to eat.

The filmed sequences can be seen on the latest Food Unwrapped Series 6 Episode 1 (http://www.channel4.com/programmes/food-unwrapped)

RESEARCHER HIGHLIGHTS

Professor Parveen Yaqoob gave a lecture on "Probiotics and the Ageing Immune System: New Insights" at a FASEB conference on Nutritional Immunology: Role in health and Disease in Lisbon, Portugal, July 2015.

Professor Julie Lovegrove gave a lecture on 'New perspectives on dairy intake and cardiovascular risk' at the Nutrition Society's Annual Summer Meeting- The future of animal products in the diet: health and environmental concerns’, Nottingham, UK. She was also invited to give a lecture on ‘Dairy in cardiovascular health and metabolic syndrome: What is the evidence?’ at the Utrecht Group International Workshop, Utrecht, Netherlands.
Professor Julie Lovegrove and her team attended and presented at the Nutrition Society’s Annual Summer Conference in July 2015 entitled ‘The future of animal products in the diet: health and environmental concerns’. Presentations were given by Professor Julie Lovegrove, Dr Ditte Hobbs, Dr Roz Fallaize, Dr Oonagh Markey, Agi Fekete (Postgraduate Competition), Dafni Vasilopoulou, Mark Dobden, Elly Mertens and Sarah Guo.

Nutrition Research Group at the Nutrition Society’s Annual Summer Conference in July 2015

For further details regarding the conference, please visit: http://www.nutritionsociety.org/news/2015-exciting-year-nutrition-meeting-topics#sthash.WvCehMC1.dpuf

Prof Keshavan Niranjan was given a lifetime achievement award by the International Association of Engineering and Food at the 12th International Congress on Engineering and Food (14 -18 June, 2015), held in Quebec City, Canada, where he also presented a keynote paper entitled: The role of mixing in the creation of structured foods. The lifetime achievement award highlights the lifetime contribution of prominent engineers in the field of food.

Prof Keshavan Niranjan receiving the award from Dr Michèle Marcotte, Director Research and Development, Eastern Cereal and Oilseed Research Center, Agriculture and Agri-Food Canada →
**Dr Mike Lewis** continues to be busy. His main current task is to complete a book on UHT treatment with Hilton Deeth and he is still publishing papers. He is external examiner for the BSc and MSc Food Science courses at Cardiff Metropolitan University, which includes collaborative provision for the Dimitris Perrotis College (American Farm School) at Thessaloniki in Greece.

He continues to offer workshops to companies both in the UK and overseas. He has just conducted a masterclass lecture on milk quality for dairy technologists from Sainsbury's and some of their suppliers.

He still helps with pilot plant trials, both for FPC and for research students and recently UHT treated some camel milk for Adel.

He is pleased to inform you that Bi Ye Chen (Hunter) has been granted “the 2014 National Award for outstanding self-financed Chinese students study abroad” by the China Scholarship Council. Only those with outstanding performance in their PhD studies will be considered by the section panel and no more than 500 talents will be granted the award each year all over the world. Well done to Hunter, who is now doing post-doctoral research at University College Cork.

**Dr Gunter Kuhnle** and **Dr Virag Sagi-Kiss** attended the PHYTOME Workshop in Parma, Italy (21-23 June 2015) and gave a talk on the latest update on the results of human intervention trial, testing the effect of the addiction of polyphenols rich spices on the red meat diet. PHYTOME is a major EU funded project addressing the CRC promoting effect of processed red meats include use of less nitrite or use of promising natural nitrite alternatives. The project is of special interest of meat companies in Europe and the Liaison Centre for the Meat Processing Industry in the European Union also was participating in the workshop.

The event included a tour to a Parma Ham company where participants could observe the steps from the curing procedure through packaging. Preliminary results of the project were presented, analyses are currently ongoing and full results for the main study are expected to be published shortly. The project will reach its conclusion on 30th Nov 2015.

**Dr Fatima Chenni**, from the Department of Biology, Université Djillali Liabes, Sidi Bel Abbes, Algeria has visited our department to carry out research on the polyphenol content and nitroso compound reduction properties of Argan oil. She worked with **Dr Gunter Kuhnle** research team. Her research interest is the role for heme iron in colon carcinogenesis associated with red meat intake.

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**Dr Gunter Kuhnle and Dr Virag Sagi-Kiss**

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**Dr Fatima Chenni and Dr Gunter Kuhnle**
Yunn Limm and her team entered the Ecotrophelia UK competition and won gold. Her team will be representing the UK to the European finals in Milan (October 2015).

Please see the link regarding this: http://www.foodmanufacture.co.uk/NPD/Green-food-innovation-award-goes-to-PepsiCo-team?utm_source=RSS_text_news&utm_medium=RSS_feed&utm_campaign=RSS_Text_News&dm_i=116Q3G0AN,HJKRCY,CBTQC,1

Members of the winning team received their prize from M&S's head of food technology, Sue Bell

There was a healthy turnout of Reading microbiologists at the 4th Wellcome Trust Microbiome meeting in Cambridge at the Trust's Hinxton Campus.

As always, the gang contributed robustly to the main symposium, poster sessions and various "rehydration" opportunities. Both Samantha Stone and Laura Johnson won best poster prizes. As an add on to the meeting, Prof Glenn Gibson chaired a workshop between UK and USA scientists + funding bodies on new opportunities for microbiome research - from which a position paper has been produced.

Similarly, there was good representation for the department at the ISAPP conference in Washington DC. This annual event is always well attended by FMSU PhD students.

Prof Glenn Gibson did talks at British Society for Gastroenterology in London, a group of GP's in Guildford and Asian Conference of Nutrition in Yokohama, Japan.

Dr Sandrine Claus was invited to attend the 2015 Congress on Gastrointestinal Function (CGIF) that was held in Chicago (April 2015).

She also participated in the 2nd Annual meeting of MyNewGut project in Bologna, Italy (April 2015) http://www.mynewgut.eu/news.
Dr Vimal Karani was invited to deliver a lecture on ‘From Nutrigenetics to Personalised Nutrition’ at the ‘International Conference and Exhibition on Molecular Medicine & Diagnostics’ (August 24\textsuperscript{th} – 26\textsuperscript{th}, 2015), London, UK. He was also invited to chair the sessions on ‘Cell and Gene Therapy’, ‘Advanced Gene Therapeutics’ and ‘Clinical Trials and Research in Cell and Genetic Sciences’. The main theme of the conference is to “Exploring the current techniques and research in the field of Molecular medicine and Diagnostics”.

Dr Vimal Karani giving the invited lecture At the Molecular Medicine conference, London, UK

Dr Vimal Karani was invited to conduct a workshop on ‘Nutrigenetics and Nutrigenomics’ at the ‘Industrial biotechnology Congress’, (August 10-11 2015) Birmingham, UK. He was awarded a certificate of achievement for producing research of high standards.

Dr Vimal Karani receiving the certificate from Dr Lew P. Christopher, Director of the Biorefining Research Institute, Lakehead University, Canada

Dr Vimal Karani gave an invited lecture on ‘Nutritional and Genetic Epidemiological methods’ via video conference to the Khyber Medical University, Peshawar, Pakistan.

Dr Vimal Karani giving the talk Staff from the Khyber Medical University
Dr Vimal Karani has been invited to join the Editorial board of SM Journal of Diabetes and Metabolism (http://smjournals.com/index.php/diabetes-metabolism).

SM Journal of Diabetes and Metabolism (SMJDM) is an International Peer Reviewed Open Access journal presenting original research contributions and scientific advances in the field of Diabetes and Metabolism. Covering broad research areas, SMJDM aims to promote information in Diabetes care and enhance exchange of scientific literature, which could in turn aid in practicing improved healthcare services for 347 million people who have diabetes worldwide. It also serves as a platform to promote meetings and news relating to advances in Diabetes and Metabolism.

The Flavour group had two distinguished visitors this summer, both preparing for a pre-professorial qualification which is required before they can be promoted to full professor.

Dr Barbara Siegmund, from the Technical University of Graz, attended the BSF Flavour Course and then spent a further 6 weeks in the flavour group working on a joint project involving the flavour of elderflower and comparing the preferences of Austrian and UK consumers. Barbara specialises in the aroma of fresh produce having worked on the flavour of strawberries, apples, pumpkin seed oil, elderflower extracts and wine (not a bad combination) and has an interest in sensory and consumer analysis.

Dr Michael Granvogl is an expert in flavour chemistry at the Technical University of Munich. He has many years experience in the analysis of aroma compounds in, for example, peanuts, wheat beer, cocoa and pear brandy (again not a bad combination!) and their formation pathways. More recently he has published on formation pathways of food borne toxicants such as acrylamide, acrolein, crotonaldehyde, styrene. Flavour chemists are few and far between, and it was great to have two of the world’s experts spend time at Reading, sharing knowledge, experience and many laughs!

This year the ACS National Meeting in Boston offered several sessions related to flavour chemistry and food-borne toxicants. Reading was well represented with 5 members of the department contributing oral presentations. Professor Mottram, opened the division award symposium with a talk entitled “Acrylamide - a challenge to food scientists in industry and academia”. The acrylamide theme continued in the session on “browned flavours”, where Dr Steve Elmore was invited to speak on the relationship between flavour and acrylamide (a food-borne potential carcinogen) and strategies to minimise acrylamide whilst maintaining flavour. Dr Dimitris Balagiannis took a mathematical approach to understanding acrylamide formation and presented his kinetic model for the formation of acrylamide in French fries. In the session looking at challenges in applied flavour sciences, Dr Jane Parker presented the formation pathways for key aroma compounds in sweet potato fries, and discussed the
challenges associated with understanding basic chemical reactions in real food systems. Ashleigh Stewart, a final year PhD student, presented her work on the flavour of white chocolate and showed that even relatively small changes in the composition, or the manufacturing process, of the milk powder that is used in chocolate production can have an influence on the overall profile of the final chocolate. Thanks to the ACS Ag Food Division, SCI travel bursaries and UoR Research Travel Grants for making attendance at this international conference possible.

The third meeting of the EC funded project Biotechnologies to Valorize the Regional Food Biodiversity in Latin America (BiValBi) took place in Guadalajara, Mexico 21-23th June 2015. Dr Paula Jauregi presented the progress of the research carried out in Reading and she also gave a talk on ‘Bioseparation strategies for the recovery of value added products from waste streams’, as part of the conference Biotechnology and Bioengineering XVI which run simultaneously with the BiValBi meeting and was organised by the Mexican Society of Biotechnology and Bioengineering and the University of Coahuila.

Skills development innovations shared

Jackie Skinner (Food Librarian), Prof Bob Rastall (former Head of Department) and Michelle Reid (Study Advisor) showcased their work on embedding skills development throughout the undergraduate curriculum at a recent Community of Practice meeting for academic staff.

Jackie spoke about a skills audit she undertook in close collaboration with Food and Nutritional Sciences Programme Directors to identify what skills are required of assumed of students at different stages of their academic development and where these were taught (or not).
This information was used to develop a skills framework which is being used to shape skills teaching across the undergraduate programmes. Michelle gave some background on the ANCIL framework which was used as the basis for the audit.

The session was well received, and there were plenty of questions! A few of the attendees have been inspired to conduct a similar exercise in their own departments, including Psychology and Construction Management. To find out more see the Engage in Teaching and Learning blog post.

Whilst Prof Rastall added his perspective as Head of Department. This included some interesting insights into some unintended consequences of the audit, such as skills development forming a positive discussion topic with parents at UCAS days. http://blogs.reading.ac.uk/engage-in-teaching-and-learning/2015/06/05/mind-the-skills-gap-auditing-and-embedding-information-literacy-skills-development-across-the-curriculum-by-jackie-skinner-and-helen-hathaway/

Dr Virag Sagi-Kiss spent one week at University of Henan under the joint educational program between Henan University of Technology and the University of Reading. The two programs have been operated very well in the last 11 years and the continuous exchange opportunities bring new successes to the collaboration..

She gave lectures on Biochemistry to 2nd and 3rd year Bachelor students at the end of which they completed a hour exam. Many thanks for the program coordinator Dr QiaoFen Cheng for her help with organizing travel and for the useful tips.

Dr Parvathy Chandran Prabhakumari attended the conference entitled "Gums and Stabilisers for the Food Industry 18: Hydrocolloid functionality for affordable and sustainable global food solutions" at the Glyndwr University, Wrexham, UK (June 23-26, 2015) and presented a paper on "Properties of urea incorporated wheat protein films".

Nutrition Research Group photo
DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Dr Paula Jauregi has been awarded the BBSRC Food Waste Net Innovation award (£5,000).

Dr Vimal Karani has been awarded funds for Undergraduate Research Opportunity Programme Placement. Laura Rosemary Bramwell (3rd Year BSc Biochemistry student) has been appointed for this summer placement (July – September 2015).

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 database 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/researchFindingfunding.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 and Enterprise Manager, Kirsty Smith at kirsty.smith@reading.ac.uk.

Upcoming funding opportunities

Research project grants

Coeliac UK

These support research that aims to advance understanding of coeliac disease and improve the life of people with the condition. A total of £100,000 for one or more projects over a maximum period of three years is available.

Closing date: 21 Sep 15

Food scanner prize

Horizon 2020: Societal Challenges

This will be awarded to a mobile solution that analyses precisely, quickly and efficiently food composition, nutrition facts and potentially harmful ingredients such as allergens. The prize is worth €1 million and will be divided into a maximum of three awards. The winner will receive €800,000 and the first and second runner-ups will each receive €100,000.

Closing date: 09 Mar 16

H2020-SFS-2017 call for sustainable food security – resilient and resource-efficient value chains, topics SFS-1, SFS-2 and SFS-3

Horizon 2020: Societal Challenges

*** The European Commission Horizon 2020: Societal Challenges will shortly be inviting proposals under the food security, sustainable agriculture and forestry, marine and maritime and inland water research and the bioeconomy work programme for its H2020-SFS-2017 call on sustainable food security – resilient and resource-efficient value chains, for topics relating to the implementation of the EU-China FAB flagship initiative. More information is expected to be published in the third quarter of 2015. The following information, including which topics may be addressed in this call, is subject to change. ***

Resilience of the UK food systems in a global context
Biotechnology and Biological Sciences Research Council

*** The Biotechnology and Biological Sciences Research Council and four other funders, under their global food security programme, will soon be inviting applications for their call on resilience of the UK food systems in a global context. This is expected to be launched in September 2015. The following information is subject to change. Funding supports interdisciplinary projects addressing key themes related to the resilience of the UK food systems in a global context. The total budget is worth up to £14 million. ***

http://www.bbsrc.ac.uk/funding/opportunities/2015/food-system-resilience/

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Rank Prize Post-graduate studentships

Applications from supervisors are invited for a Rank Prize Nutrition Fund Post-Graduate Studentship in Human Nutrition, to start in October 2016. The maximum grant will be £10,000 pa for four years which can be used to fund partially a studentship with support from a Research Council, Charity or other source. Additional funds of up to £1,000 are available annually for the student to attend UK and/or overseas professional conferences.

The application form can be downloaded via the link below. Any queries should be addressed to The Rank Prize Funds, enquiries@rankprize.org. One application to be submitted per Department, selected and approved by the Head. Please note that this scheme does not cover the whole cost of the studentship and therefore the additional funds to cover the shortfall in the studentship must be in place by the time that the application is submitted. The closing date is midnight 10 November 2015 and the award will be announced by 17 December 2015.

http://www.rankprize.org/index.php/news

INNOVATE UK: Optimising food composition: fat, sugar, salt and fibre

Innovate UK is to invest up to £10 million in collaborative R&D projects to enhance the nutritional quality of food and drink through the reduction of sugar, salt and fats, and through an increase in dietary fibre.

Proposals must be collaborative and led by a business, but may include research partners. They expect to fund mainly industrial research projects. Small businesses could receive up to 70% of their eligible project costs, medium-sized businesses 60% and large businesses 50%. They expect projects to range in size from total costs of £250,000 to £1 million, although we may consider projects outside this range.

This is a two-stage competition that opens for applicants on 5 October 2015. The deadline for expressions of interest is at noon on 25 November 2015. There will be a webinar briefing for potential applicants on 14 October 2015. Consortium-building workshops organised by the Knowledge Transfer Network are on 15 September 2015 (Birmingham) and 17 September 2015 (Manchester).

For further details, please see the link: https://interact.innovateuk.org/competition-display-page-/asset_publisher/RqEt2AKmEBhi/content/optimising-food-composition-fat-sugar-salt-and-fibre

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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)

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STAFF TRAINING MOBILITY (STT)

As part of the Internationalisation of the University of Reading staff mobility at all levels is encouraged. Therefore colleagues can use the ERASMUS programme as a method of professional development by bolstering your skills, enhancing your knowledge, increasing your international networks and potentially even enhancing your language skills at the same time.

ERASMUS offers a great opportunity for both academic and administrative staff to teach, work or gain training in another institution / organisation in one of the 31 other participating European countries, and can provide a substantial financial contribution to cover the associated costs of travel and subsistence incurred.
The Department has recently agreed a partnership with The University of A Coruña in Spain. In May, Dr Oruna-Concha visited this University for 3 days where she held seminars with several research groups.

Full details of the programme are available on the ESAO website (http://www.reading.ac.uk/studyabroad/staff/vso-internalstaff.aspx), however colleagues are welcome to make direct enquiries regarding possibilities either via studyabroad@reading.ac.uk or m.a.dowse@reading.ac.uk.

PhD STUDENT NEWS

Report on the 5th Euro-Global Summit and Expo on Food and Beverage in Alicante, Spain – by Kunjana Rotjanapun (PhD student)

‘The 5th Euro-Global Summit and Expo on Food and beverages was held during June 16-18, 2015 in Alicante, Spain. The aim of the conference was to gather experts from the industrial, academic and public sectors to exchange knowledge in several aspects regarding “food innovation”, “food and health” and “food safety” as well as explore new opportunities in food and beverage industries. Lectures in the conference were organised into 12 tracks in a wide range of areas including 1) recent issues and new technologies, 2) food nanotechnology, 3) food forensic, 4) flavour and food quality markers, 5) quality control and preservation, 6) fermentation technology and bioprocess engineering, 7) contaminants in food and beverages, 8) food and beverage industry, 9) food ingredients, 10) European food technology, 11) European food and beverage market and 12) processing and packaging technology.

My PhD research fits into track 9, emphasising on bioactivities of food ingredients on health promotion as I have focused my studies on anti-cancer effects of blueberry polyphenols. In the conference, I carried out my work as a poster presentation entitled “Anti-cancer effects of blueberry polyphenols on colon cancer” on the second day of the event. During the presentation, I had the opportunity to explain my research and received some feedback from the audience in my research area that may be useful in the future. Surprisingly, my poster also won the “Best Poster Award” as one of the best posters of the conference.

The speakers in the conference were excellent and provided important insights for researchers as well as the industrial sector and even though not all presented topics were relevant for my research interests, I gained some insight and knowledge that was important for all areas related to food and nutrition.

During coffee and lunch break each day, I was able to network with other researchers in similar research areas and this really gave a clear point of view about my current research and new directions of functional food development as well as bringing the thought about raising public awareness.
Further, the venue of the conference was amazingly close to the beach and I really enjoyed Alicante where I could embrace the sea breeze, making me feel relaxed. The city was lovely and convenient as one can have a nice conference and at the same time have a nice time almost feeling like at a holiday destination.

Finally, I would like to thank the selection committee for awarding me with the Arthur Hoiser/ Meyer Sassoon funding and Netherfield travel award providing me the great opportunity to share my work internationally and gain some knowledge insight.’

Report from 9th World Congress on Polyphenols Applications – by Carolina Beres (PhD student)

Agriculture waste is a problem worldwide. Tons of fruit and vegetable waste are produce every year. Most of those by-products are used as fertilizer or to feed animals without any improvement. However most of those by-products are rich in biochemical compounds, such as polyphenols, anthocyanins, polysaccharides and proteins. The main goal of my PhD project is the valorisation of agriculture by-products. At the moment we are working with grape pomace, a by-product of vineyard industry and black currant pomace, from juice manufacturing. There are different methods to obtain those biochemical compounds from by-products, it will depend on the final application you are aiming.

The World Congress on Polyphenols Applications is organized by the International Society of Antioxidant in Nutrition and Health (ISANH). The scientific committee, previously decided that, as the advances on this subject are in a fast development this meeting should occur annually. Therefore, since 2006 the World Congress on Polyphenols Applications represents one of the most significant meetings to discuss the advances for polyphenols applications.

This year, the 9th World Congress on Polyphenols Applications was hosted in Radisson Blue St Julian Hotel in St George Bay – Malta, a very nice island in the Mediterranean Sea. Due to the increase concern about the food waste destination, there was a pre-congress workshop entire dedicated to strategies to recover, valorise and reuse polyphenols from vegetables and fruit by-products. It was a great opportunity to learn about new methods to extract polyphenols from agriculture by-products and possible applications of these compounds as a liquid extract or as a powder ingredient for the food and cosmetic industry.

In the two following days, speakers showed different possibilities to use phenolics compounds extracted from different sources. One of the main points covered in the conference was the importance of a close partnership between university and companies, to increase financial support for research and give opportunity for the student to use industrial facilities in order to scale up from lab to pilot plan and finally industrial scale. The sessions had a broad diversity of subjects, such as the importance of gut microbiota for the formation of the phenolics metabolites, the advantages and disadvantages of proteins aggregation into phenolics, production of colour extract that can be used as a natural food colorant, and application of phenolics for the treatment and prevention of cancer, Alzheimer and skin aging.

During the congress there was a permanent poster session, with more than one hundred posters. I was honoured to have my work accepted for this session. It was a great opportunity to interact with researches. The poster session is a moment where you can find some answers and exchange knowledge with people that has similar work, or learn from those who has a different approach. My work entitle “Ethanolic and hot water extraction of polyphenols from Brazilian grape marc” consists in a comparative study between two different strategies for polyphenols extraction. Our result showed that using an organic solvent such as ethanol, is possible to have a higher recovery, however the utilization of hot water as solvent enables a more specific extraction. Therefore, the solvent chosen depends on your final application. I was happy to see that there was some interest in my poster, what allow me to do some network with researches, and receive important feedback.
In addition to the opportunity of gain knowledge and to network, I also had the chance to explore the main island of Malta, a small place with a sunny and warm weather, and very nice people. After the conference, in my last day in Malta, I could do a sightseeing bus visit and see beautiful and colourful places like a fishing village called Marsaxlokk.

A report on the IFT15 conference in Chicago, IL, USA – Adel Omar (PhD student)

The IFT (Institute of Food Technologists) is annual event that brings together the senior-level executives from the world’s top food companies and department heads from leading universities. The event includes different scientific education sessions which addressing hot topics in food safety, product development, food health and nutrition, environmental sustainability, and novel processing and packaging. Over 80 educational sessions, 1,200 food companies and 1,000 poster presentations were taking place in the IFT15, providing information on the latest developments and trends in food science.

The IFT is strongly related to my research and I participated in this event by poster presentation on the Importance of Characterization of Camel Milk Proteins in Dairy Products Manufacture. The event provided me a great opportunity to successfully present my work. In addition, it also gave me a great opportunity to meet with other academic leaders and food experts working in dairy science field.

Adel Omar and Dr Niamh Harbourne

Adel Omar, Dr Colette Fagan & Mukaddes Kilic

Agi Fekete attended the European Nutrition Leadership Platform (ENLP) in Luxembourg [http://enlp.eu.com/]. ENLP is the network of leaders in nutrition in Europe. She said ‘It was a truly great experience and I’d encourage everyone to apply for it. They not only can learn a lot about themselves (as a leader), leadership, but it is a great opportunity to network with other nutritionists from Europe. The application will be open shortly for 2016’.
Agi Fekete was one of the four winners of The Nutrition Society’s Postgraduate Competition 2015. She presented a paper titled ‘Can milk proteins be a useful tool in blood pressure management?’ in a special Postgraduate Symposium at The Nutrition Society Summer Conference in Nottingham.

The 3rd Nursten Postgraduate Flavour Symposium was held this year in Newcastle and hosted by a former Reading PhD student Georgios Koutsidis. It brings together PhD students in Flavour and Sensory Science giving them the opportunity to share their work in an informal environment. Altogether eight PhD students from Reading gave oral presentations on subjects ranging far and wide from the use of jack fruit as a potential substitute for chocolate flavours, precursors of flavour in fragrant rice, processing of cabbage for flavour and bioactivity and the relationship between genotype, taste sensitivity and food perception. Those presenting were Omobolanle Oloyede, Olukayode Okunade, Xuan Wei, Sanchai Yotmanee, Ashleigh Stewart, Yuchi Shen, Montunrayo Usikalu as well as Fernanda Papa Spada who is a visiting PhD student from the University of Sao Paulo, Brazil, and Morgane Daly, a visiting undergraduate from AgroSup Dijon. The talks generated much interest from their counterparts at The Universities of Northumbria and Nottingham and the enthusiasm for flavour science continued at the bar and in the very dark environs of the Dominican Friary where we were served delights such as pan haggarty and potage of beefe washed down with real ale and mead. Plans for the 4th symposium at Reading next year are well under way!

Yue Li (2nd year PhD student) and Israa Shatwaan (1st year PhD student) presented posters at the European Society of Human Genetics (ESHG) meeting, June 2015.

Yue Li (2nd year PhD student) and Israa Shatwaan (1st year PhD student) presented posters at the European Society of Human Genetics (ESHG) meeting, June 2015.
Yue Li presented on ‘TNFA gene polymorphism and postprandial lipaemia’ and Israa Shatwaan presented on ‘Lipoprotein lipase gene polymorphisms and postprandial triacylglycerol’. Israa Shatwaan received a fellowship from the Saudi Arabian Ministry to attend the ESHG meeting.

The 11th Pangborn Sensory Science Symposium was held in Gotehnborg, Sweden this year and attended by almost 900 sensory scientists from around the globe. Five of our PhD students attended, Motunrayo Usikalu (Ayo), Sarah Smith and Xirui Zhou (Sherrie) presented posters and both Stephanie Bull and Jiaju Li gave oral presentations. They all presented very well and attracted lots of interest in their work, though credit must particularly go to Stephanie for presenting so confidently on the main stage of such a big conference when only in her first year! Congratulations also go to both Stephanie and Ayo for gaining the Pangborn Young Researcher awards.

Jiaju Li

Stephanie Bull

Yue Li (2nd year PhD student) spent one week at University of Henan under the joint educational program between Henan University of Technology and the University of Reading. The two programs have been operated very well in the last 11 years and the continuous exchange opportunities bring new successes to the collaboration. She gave lectures on Immunology to the Bachelor's degree students.

Yue Liu was selected to deliver teaching for 3rd year Bachelor’s degree students from Food and Nutritional Department - Henan University of Technology in China during 22-26, June 2015.

During this teaching, Yue mainly delivered the module in forms of lectures with some workshops and tutorials to students. Formative and summative assessment were given. Finally, She organized presentations and let students give a short talk about what they have learnt. The champion got a box of chocolate for prize.

Stephanie Bull and her colleague Sarah Smith recently organised a STEM day in a Surrey primary school, St. Mary’s in Byfleet, in their role as STEM Ambassadors. The day was part of a school DT week and included a whole school assembly discussing how people use all of the senses when eating food and how they can design food to appeal to all of the senses.
They also had 6 workshops, one for each year, where the pupils had first hand experience of how important senses are. These included exploring the texture of crisps, the colour of food, how smell and taste work together, how smells are linked to memories, and whether the children were supertasters.


IPC2015 is the event of the successful conference series focusing on current advances probiotics and prebiotics in maintaining health and preventing diseases. The conference was focused on evidence-based benefits, health claims proven in scientific experiments and clinical trials.

Congratulations to Sarah Smith, a PhD student supervised jointly between the School of Pharmacy and FNS, who has been awarded a POST fellowship. Sarah’s essay on sugar reduction and health won her the opportunity to spend 3 months in the Houses of Parliament at Westminster based in the parliamentary office for science and technology (POST). She will be involved in providing briefing material for MPs on science-based projects and provide assistance to a parliamentary committee in the Commons or Lords.
Mukaddes Kilic (2nd year PhD student) presented a poster at the IFT15 (Institute of Food Technologist) in Chicago. The title was ‘The effect of heat treatment on milk-phenol mixtures’.

Dr Colette Fagan & Mukaddes Kilic

Mukaddes Kilic also did a poster presentation at the Food Processing & Technology Conference (OMICS International) in London. The title of the poster was ‘Impact of polyphenol addition on total phenolic content and antioxidant capacity of acidified milk gels’.

The conference focussed on sustainable business, production, processing and food consumption, packaging, global food supply chain, diet studies, food anthropology, food wastage, food laws and global food traceability.

Mukaddes Kilic

Roberta Grimaldi attended and presented at the International Scientific Association for Probiotics and Prebiotics (ISAPP) conference in Washington (18-21 May 2015).

Roberta Grimaldi also presented at the FEMS meeting in Holland (7-11 June 2015).

Kumari Rathnayake attended and presented her work on ‘Evaluation of the developed dietary menu booklet for pregnant women in Sri Lanka’ at the 2015 Asian Congress of Nutrition 2015 (14th – 18th May) at Yokohama, Japan. This meeting focussed on “Nutrition and Food for Longevity: For the well-being of all”.

Kumari Rathnayake
PhD Vivas

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

**Joy Leng**, “Understanding intestinal microbiota in equine grass sickness: an integrated metabonomic and bacterial community profiling approach”, Dr Jon Swann & Dr Chris Proudman.

**Roz Fallaize**, “Suitability and efficacy of gene-based personalised nutrition”, Professors Julie Lovegrove; Judi Ellis and Laurie Butler.

**Jiaju Li**, “Exploring relationships between the chemical, sensory and conceptual profiles of green tea and how these impact on liking and purchase intent”, Dr Lisa Methven and Prof. David M. H. Thomson.

**Wan Zawiah Wan Abdullah**, “Strain variability of Salmonella enterica and the central role of RpoS sigma factor in stress resistance and overall phenotype”, Dr Andreas Karatzas, Dr. Bernard Mackey and Dr. Dimitris Charalamposopoulos.

**Agnieszka Przemiska-Kosicka**, “Effect of a novel pre- and probiotic on the immune response to influenza vaccination”, Prof Parveen Yaqoob.

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PhD Transfer vivas

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

**Sineaid Collins**, “Investigating novel prebiotics and their impact on appetite regulation”, Dr Daniel Commane, Prof Glenn Gibson & Dr Orla Kennedy.

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UNDERGRADUATE NEWS

Graduation ceremony

Our BSc students graduated in the Great Hall on London Road Campus on 9th July 2015. At the ceremony, the Vice Chancellor, Sir David Bell, presented the degrees to the students in front of an audience of proud parents and friends.
After the ceremony, prize giving was held. This year Douglas Poultnen won the Graham Jelfs award (for highest industrial placement mark), Sophie Guy won the Nathan Goldberg Award – sponsored by Marks & Spencer (for best part 3 student), Sophie Guy won the Bovril Award (for best overall degree mark), Sophie Guy won the Faculty Undergraduate dissertation prize, Hannah Pettit won the Harry Nursten Citizenship Award and Hayley Cooper, Meghan Coverdale, Theo Mizzi and Ting Ng (Jacky) won the Kerry Product Development Prize.

Winners receiving the prizes from Prof Bob Rastall

Congratulations to all our BSc students from the Department of Food and Nutritional Sciences.
Laura Rosemary Bramwell (3rd Year BSc student, UoR) has joined Dr Vimal Karani’s team under the UROP scheme. She is currently working on ‘Gene-diet interactions on metabolic outcomes’. She will be working in Dr Karani’s team until the end of September 2015.

POSTGRADUATE NEWS

Roberta Grimaldi (PhD student) is recruiting volunteers for a human trial. Please see the article below.

It has been know for a long time that bacteria in the lower gut (bowel) can influence health producing beneficial substances that the human body can use. In individuals with autism spectrum disorders (ASD), parents and health professionals have commonly recognised a higher incidence of dietary and/or bowel problems.

It has been postulated that imbalances in the gut bacteria and/or metabolites present in the gut may be a contributing factor to these symptoms, with potentially bad (toxin-producing) bacteria colonising the gut. ‘Prebiotics’ are not digestible carbohydrates that provide food for beneficial bacteria and thus they improve the composition by preventing the growth of bad bacteria. Individuals could therefore benefit from these safe and effective dietary interventions to maintain the healthy gut bacteria and overall health.

Galacto-oligosaccharides (B-GOS, BiPmuno, Clasado UK) have a well established prebiotic potential and to date it has been shown to increase populations of beneficial colonic bifidobacteria in humans as well as to improve the immune status in infants and elderly resulting in less inflammatory markers being produced.

What we would like to do at the University of Reading is to establish the effect of one such prebiotic, called B-GOS on the relative balance of gut bacteria and metabolites in autistic children to understand if there are beneficial effect on gastrointestinal symptoms and improve their life style.

If you are interested and would like more information about that, please contact Roberta Grimaldi (email: r.grimaldi@pgr.reading.ac.uk; phone number: 07538209801).
Summer News from the Food ATP

New Team

With Richard taking up his new role as Food and Nutritional Sciences Head of Department, Carol Wagstaff is now settling into her new role as Director here with the Food ATP bringing along with her fresh thought and certainly some new and exciting plans going forward. Emma Bennett has also taken onboard her Lecturer role with the Food ATP and is getting stuck in with the Food ATP team.

Module news

The Food ATP ran its second highly successful Flavour: From Farm to Fork and Beyond module back in June. The module was once again led by Jane Parker from the Flavour Centre. Students got the opportunity to meet Len Gates who is now a consultant chemist working in the food, flavour and related industries, Dave Baines a Consultant since 1997 specialising in flavour science and technology with specific expertise in process flavours formed by the Maillard reaction, and Food Technologist Richard Seal. The students even got to take part in some practical experiments involving ice cream of the rum and raisin variety!!

Other news

The Food ATP took its latest Industry Forum meeting off campus and it was held at one of our partners sites Rothampsted Research, where they are based in Harpenden. There were presentations from both the University of Readings Adam Webb and Glenn Gibson, which were well received. There was a great turn out from food industry and all its attendees got the opportunity to have a tour of Rothamsted Researches facilities.

This month Carol Wagstaff chaired the GovKnow- The Future of UK Food Security - Feeding the Nation in 2050 event in London and was also attended by the Food ATP's Libby Good.

2015 – What’s ahead?
You will find the Food ATP exhibiting at the following events coming up this year

- 2015 UK Tomato Conference, Warwick on the 23rd and 24th September
- Sustainability Convention 2015, London on the 10th November
- Food Matters Live, Excel London on the 17-19th November
- Campden BRI Training Day on the 25th November

And will be attending the following events…..

- Speciality Fine Food Fair, Olympia London on the 7th September
- Packaging Innovations 2015, Olympia London on the 16th and 17th September
- Free From Seminar, London on the 13th October

Lastly you can now follow the Food ATP on Facebook and Twitter.
FOODWASTENET NEWS

FoodWasteNet, the BBSRC funded Network in Industrial Biotechnology & Bioenergy, continues to grow and now has over 250 members.

FoodWasteNet events

We welcomed over 50 delegates to the Processing Technologies for Recovering Value Added Components from Food Processing Waste workshop on 16-17 July 2015 at University of Reading. The workshop was a great success with plenty of lively scientific exchange. Many delegates also took the opportunity to develop plans for future collaborations during networking sessions.

The next FoodWasteNet workshop, Adding value to food processing waste and by-products – an IB approach, will take place at Aston University on 3 November 2015. Further information is available at www.foodwastenet.org/events/future-foodwastenet-events/.

Success for Food and Nutritional Sciences PhD student

The inaugural FoodWasteNet Early Career Scientist competition took place during the July workshop. Five entrants were selected from abstracts and all gave high quality presentations.

Micael Lima, a FNS postgraduate student, won first prize (£100 Amazon gift voucher) for his presentation on Supercritical fluid extraction of carrot peels. Micael stood out from the other competitors due to his clear presentation style, excellent time keeping and by delivering a talk that fully met the competition criteria.

Micael Lima

FoodWasteNet Funding Schemes

Business Interaction Vouchers (3rd round) and Proof of Concept (2nd round) funding calls will open during the autumn. Details of both schemes (including forthcoming closing dates) are available at http://www.foodwastenet.org/funding/.
STAFF LEAVING

Yvonne Harewood & Vanessa Brown

Two long serving staff members, Yvonne Harewood (FNS) and Vanessa Brown (SCFP Finance office), have left our department on the 31st of July. We wish them good luck in all their future endeavors.

Berlinda Wiltshire

Unfortunately we had to say goodbye to Berlinda as she is intending to take up further studies at University.

Dr Anna Macready

Dr Anna Macready has completed her post doctoral fellowship and started a new job as a Lecturer in Consumer Behaviour and Marketing at the School of Agriculture, Policy and Development, University of Reading, Uk.
NEW APPOINTMENTS
Changing roles and Promotions

Congratulations to Prof Parveen Yaqoob for the new role as the Head of the School of Food, Chemistry and Pharmacy.

Congratulations to Prof Richard Frazier for the new role as the Head of the Department of Food and Nutritional Sciences.

Congratulations to Dr Dimitris Charalampopulous for becoming the new Research Division Lead for the Department of Food and Nutritional Sciences.

Congratulations to Dr Sandrine Claus, Dr Paula Jauregi and Dr Lisa Methven on their promotion to ‘Associate Professor’.
Congratulations to Dr Maria J. Oruna-Concha, Dr Afroditi Chatzifragkou and Dr Gemma Walton for being successful on getting the ‘Lecturer’ positions.

Other new appointments

Dr Marina Mora-Ortiz has started a post-doc in Dr Sandrine Claus’ group on 3rd August to work on a project entitled “High resolution systems biology to determine the role of gut microbiota on type 2 diabetes”.

Issac Wilks has joined as Secretary/Postgraduate Administrator for Food replacing Yvonne Harewood.

Dr Jayne Davis has started in June 2015 as a new KTP associate and is working for MM Flowers - “Improving the vase life and quality of cut fresh flowers.”
UPCOMING CONFERENCES/ MEETINGS:

3rd International Conference on Food Security and Nutrition (23rd – 25th March 2016, Amsterdam, Netherlands)

The aim objective of the 2016 3rd International Conference on Food Security and Nutrition (ICFSN 2016) is to provide a platform for researchers, engineers, academicians as well as industrial professionals from all over the world to present their research results and development activities in Food Security and Nutrition.

2015 2nd International Conference on Food Security and Nutrition (ICFSN 2016) will be held in Amsterdam, Netherlands during March 23-25, 2016.

This conference provides opportunities for the delegates to exchange new ideas and application experiences face to face, to establish business or research relations and to find global partners for future collaboration. Submitted conference papers will be reviewed by technical committees of the Conference.

The abstract submission deadline is 5th December 2015.
For further details please see the link: http://www.icfsn.org/index.htm

The International Society of Behavioural Nutrition and Physical Activity (ISBNPA) (8th – 11th June 2016, Cape Town, South Africa)

The International Society of Behavioral Nutrition and Physical Activity (ISBNPA) will host its 15th meeting in Cape Town, South Africa, bringing ISBNPA to the African continent for the first time.

The conference will be hosted by the Division of Exercise Science and Sports Medicine at the University of Cape Town, in partnership with the Sports Science Institute of South Africa.

Abstract can be submitted from September 4th to October 26th 2016.

For further details please see the link: http://isbnpa2016.org/
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

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Sami Gnhimi (UAE)

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 focuses 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.xdsystem.com/icfp2016

Managed by IEOM Research Solutions Ltd, Sydney, Australia
Organized by FoodInno Oasis, Sydney, Australia

Chaired by Professor Mohammad Shafik Rahman, Sultan Qaboos University, Oman; Editor-in-Chief, International Journal of Food Properties, Taylor and Francis, New York
E-mails: kcfchair@gmail.com and shafir@squ.edu.om

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

Registration
International Author/Participants: US$550 (Early Bird US$500)
International Student Author: US$300 (Early Bird US$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.

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Lipids and Health: Risk, Reward and Revelation (16th – 17th November 2015, SCI, London, UK)

The conference will seek to explore the scientific basis behind the many beliefs, myths and paradigms that have come about in the last half century relating to lipid consumption and their effect on health.

It will explore the key beneficial contributions that some minor fatty acids, present at relatively low levels in the typical European diet make to human development and health maintenance.
Aimed at an international audience drawn from academia, industry, health professionals and regulators, it will concentrate on topical and contentious issues in relation to fat consumption and linked health outcomes. It will have particular resonance with those involved in the food, health supplements and aquaculture industries.

There will be a poster session covering new research in the lipids and health area. The authors of the best posters judged by the organising committee will be invited to make 5 minute presentations during the lunch break on both days of the conference. Poster deadline ends Friday 2 October 2015.

Abstracts should be one page and a maximum of 500 words. Please submit abstracts to conferences@soci.org

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**XVIII International Congress on Nutrition and Metabolism in Renal Disease 2016 (19th – 23rd April 2016, Okinawa, Japan)**

The purpose of this meeting will be to advance the knowledge on Nutritional and Dietary therapy in CKD and to foster communication of the advancements of this knowledge by means of scientific meetings and cooperation with dieticians and other scientific societies of nephrology and dialysis.

Abstract can be submitted from October 1st to December 18th 2015.

For further details please see the link: [http://www2.convention.co.jp/icrmn2016/index.html](http://www2.convention.co.jp/icrmn2016/index.html)

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**Nutrition and Growth Conference (17th – 19th March 2016, Vienna, Austria)**

The 3rd International Conference on Nutrition and Growth (N&G 2016) will provide a unique platform for discussing the interplay between nutrition and growth in children.

The Nutrition and Growth Conference is ideal for pediatricians, gastroenterologists, endocrinologists, neonatologists, dieticians and nutritionists and all those involved in child development who share a passion for exchanging ideas and analysis in the field of pediatric nutrition.

The abstract submission deadline is 27th October 2015.

For further details please see the link: [http://nutrition-growth.kenes.com/](http://nutrition-growth.kenes.com/)
RECENT PUBLICATIONS

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


Caroline ILR, Štšepetova J, Sepp E, Songissepp E, Claus SP, Mikelsaar M. "New insights into the impact of Lactobacillus population on host-bacteria metabolic interplay". Oncotarget 2015 [published ahead of print].


Koutsos A, Tuohy KM, **Lovegrove JA**. Apples and cardiovascular health--is the gut microbiota a core consideration? Nutrients. 2015, 7, 3959-98.


**Bell L**, Spadafora ND, Müller CT, **Wagstaff C**, Rogers HJ. Use of TD-GC-TOF-MS to assess volatile composition during post-harvest storage in seven accessions of rocket salad (Eruca sativa). Food Chemistry 2015, In press.


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