The following news items illustrate some of our activities during the second quarter of 2012. 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

June 2012 - New lecturer in the Department of Food and Nutritional Sciences.

Dr Kimon-Andreas Karatzas was appointed as a lecturer in Food Safety Microbiology in June 2012. He joined the Department from the National University of Ireland, Galway. Andreas is interested in investigating the role of stress resistance mechanisms (such as the GAD system) in virulence of Listeria, E. coli and Salmonella, and the molecular basis of bacterial resistance to high hydrostatic pressure encountered during food pasteurization.

The Department is delighted to welcome Andreas to work with us both as researcher and as part of the lecturing staff.

8th-24th May 2012 – BSF Flavour Training Course

Nine delegates attended the annual Flavourist Training Course at Reading in May. Once again they came from around the world: Mexico, Venezuela, Brazil, Indonesia, Russia, Iran, Slovenia, Ireland and the UK.

The course is organised and taught jointly by members of the British Society of Flavourists and the Department of Food and Nutritional Sciences at the University and is sponsored by International Federation of the Essential Oil and Aroma Trades. It has been held annually since 2002.

The teaching comprised a series of lectures on key topics related to flavour creation, and practical work tasting key flavour substances and, during the final week, creating flavours. In the first week, the practical classes introduced the delegates to a wide range of key flavour substances that are commonly used in flavourings and related structure with flavour characteristics. The importance of citrus and mint oils was examined and the use of other herbs and spices and their processing into essential oils discussed.

Lectures on flavour chemistry, flavour generation in plants and cooked foods, and flavour interactions with food matrices.
were given by Prof Don Mottram, Dr Jane Parker and Dr Steve Elmore from the Department’s Flavour Centre. An afternoon was spent in the flavour chemistry labs, which provided first-hand experience of modern techniques in flavour analysis.

A key feature of the course was the creation of flavourings, by the participants, that were presented to the group and to the flavourist judges. Each participant was required to create a peach flavour, plus one other flavour of their own choosing. The results showed good creativity and in some cases very authentic flavourings. As an example Charlotte Mills chose ‘Cherry Bakewell Tart’ flavour to be tasted in a beverage. She nailed the pastry crust character, and the profile was immediately recognisable.

During the second week a field trip was arranged to visit Lionel Hitchen (Essential Oils) Ltd. in the Hampshire countryside. Having discussed essential oils in earlier lectures, the group was now able to see them produced at the factory.

At the end of the second week two days were devoted to the generation of savoury flavours by heating amino acid and sugars in what is known as the Maillard reaction. The labs and much of the food building were subject to the attractive, but sometimes less attractive, aromas produced in these reactions.

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Each year the course sponsors, IFEAT, award a prize for the best student on the course, judged by the course lecturers. This year the award was made to Charlotte Mills, who is a research student at the Department of Food and Nutritional Sciences. Charlotte graduated from Reading with a BSc in Food Science in 2009 and is currently in the third year of a PhD on polyphenols in coffee. The flavourist course was Charlotte’s first practical experience of the creation of food flavourings.

The feedback on the course was very positive. A couple of comments from the participants:

“a pleasure ………… a good time and I have improved my knowledge sooo much” Paula Furlanetto - Brazil

“a wonderful three weeks at the University of Reading. Selection and implementation of the lectures, friendly relations, pleasant environment, wine tasting, excellent dinner at Hinds Head … It was just perfect” Andrej Nose – Slovenia

Next year’s course is scheduled to start on Tuesday 7th May 2013. There are already several bookings and many expressions of interest, so we expect to fill all the places well before the start of the course.

http://www.reading.ac.uk/food/shortcourses/foodbioflavourist.aspx

12th-13th June - 2nd Food Industry Symposium “Food Quality – Safe, Nutritious and Attractive Foods for All”

Nearly 200 students, researchers and staff attended our 2nd Food Industry Symposium. With 10 presentations involving 15 speakers, this was a major opportunity for students to hear from food industry professionals. Topics covered included: the supply chain for nuts, meeting EU legislation on health claims; problems with the processing of viscous baby foods, traceability issues for fresh foods in China, investigating sources of contamination using scientific analysis, and much more …

For more information please visit our Symposium Special issue: http://www.reading.ac.uk/web/FILES/food-biosciences/newsletter-symposium-2012.pdf
It has been a wet and cool summer so far in the United Kingdom but, just in time, summer arrived to provide our new graduates with a chance to enjoy their successes at today’s graduation.

With our graduation ceremony scheduled for 3.00 pm, the Department hosted a prize giving within the Department earlier in the morning. Here all students were congratulated on their performance by the Head of Department, Professor Bob Rastall, and several outstanding performances were recognised by the award of prizes.

We wish all our new graduates the best of luck in their future careers and hope that they remain in contact with us as they move away.

**RESEARCHER HIGHLIGHTS**

Dr Carol Wagstaff and Dr Dimitrios Charalampopoulos have been promoted to Senior Lecturer. Congratulations to both on their well deserved promotions.

Professor Parveen Yaqoob was an invited speaker at the VitaFoods conference in Geneva, 22nd-24th May, speaking on Diet and Inflammation. She also gave a plenary lecture on ‘Fatty Acids and Immune Function’ at the International Society for the Study of Fatty Acids and Lipids conference in Vancouver, 26-30th May.

Dr Kim Jackson, Dr Katerina Vafeiadou and PhD student Michelle Weech also attended the ISSFAL conference in Vancouver. Dr Jackson was an invited speaker where she presented some findings from her recently completed SATgene human study funded by the Welcome Trust under the title of: “Postprandial lipaemia, APOE genotype and responsiveness to dietary fat manipulation”. Dr Vafeiadou and Michelle Weech gave a joint poster presentation on “Habitual intake of dietary total and n-3 polyunsaturated fatty acids are associated with 24-hour ambulatory blood pressure in a population with increased risk of cardiovascular disease “.

Dr Yaqoob (left) and a member of tribal Inuit (right)

Katerina (left) and Michelle (right) by their poster presentation.
University of Reading PhD student plays a key role in the organisation of important event for Early Stage Researchers to be held in the University of Barcelona.

Katherine Livingstone, a PhD student (supervised by Professors Ian Givens and Julie Lovegrove) studying the effect of lipids in dairy foods on risk of cardiovascular disease was earlier this year awarded a ‘Short Term Scientific Mission’ grant from the EU COST Project ‘Feed for Health’ (www.feedforhealth.org) to work in a laboratory in Finland on the identification of trans fatty acids in dairy products.

She presented some of her findings at a COST conference in Copenhagen and was selected by the COST project to be one of the organisers of a workshop for Early Stage Researchers which was held in the University of Barcelona on 7th-8th June 2012. This event was called ‘Feed Your Knowledge’ and details are available on http://www.feedforhealth.org/default.asp?ZNT=S0T1O803

The event covered key aspects of sustainability, nutrition, food safety etc. in the food chain and the University of Reading was well represented on the programme.

Katherine is to be congratulated on being a key driver of this event and in so doing she has been a real ambassador for the University of Reading.

Delegates in Barcelona (Katherine on extreme right, second row from front)

Professor R.A. Rastall and PhD students from Professor Yaqoob's group, including Agnieszka Przemska, Jialu You, Iman Bindayel and Sumaia Enani, attended the International Scientific Conference on Probiotics and Prebiotics- IPC2012 in the city of Kosice, Slovakia, 12th-14th June 2012.

The conference programme was focused on current advances in the science and research on probiotics and prebiotics, and their present and future role in maintaining health and preventing diseases.

Professor Rastall spoke about prebiotic modulation of the gut microbiota, Agnieszka Przemska presented the results from a BBSRC-DRINC funded human trial investigating the effects of a pre- and probiotic on immune function in young and older subjects (the PRIMAGE study), and Jialu You talked about her in vitro work examining the effects of different strains of probiotics on human dendritic cells. Iman Bindayel gave a poster presentation on the gut microbiota results from the PRIMAGE study.

The talks and poster session received great feedback and led to much discussion and networking with other scientists.

Agnieszka (left) and Jialu (right) during their presentations
Professor Jeremy Spencer and his research group attended the 26th International Conference on Polyphenols held in Florence on 23rd - 26th July 2012.

PhD student Charlotte Mills and postdoctoral researcher Dr Catarina Rendeiro gave oral presentations under the titles ‘The beneficial vascular effects of polyphenols are unfavourably affected by roasting’ and ‘The impact of blueberries on memory and learning’, respectively.

Also attending the conference were PhD student Piyawan Sitthiphong, PhD student Piyarach Kullamethee and Dr Giulia Corona from Professor Ian Rowland’s group with poster presentations entitled: “Flavonoid-rich and flavonoid-poor fruit and vegetables intake prevents DNA damage in human lymphocytes”, “Investigating The Effects of Dietary Flavonoids and Their Metabolites on An In Vitro Model of Intestinal Barrier Function” and “The urinary profile of seaweed polyphenol metabolites in humans”, respectively.

Catarina (2nd from left), Charlotte (3rd from left), Ana (2nd from right) and Giulia (1st from right) at the main conference centre in Florence.

Dr. Ana Rodriguez-Mateos attended the Wild Blueberry Association of North America Health Summit that took place in Maine, New England, US on 16th - 17th August 2012 where she spoke about “Dose-, time- and processing-dependent effects of blueberry polyphenols on endothelial function in healthy individuals”.

Dr. Jane Parker attended the 4th EuCheMS Chemistry Congress in Prague, 26th-30th Aug, where she gave a plenary lecture entitled “The role of the flavour chemist in maintaining sustainable food production”.

Jane emphasised the importance of food quality in consumers’ decisions to purchase, showing recent data which suggests 2/3 of UK consumers are unwilling to sacrifice taste when buying healthier or more ethical food products. The role of the flavour chemist is to maximise flavour production from raw materials where selective breeding or poor growing conditions have decreased flavour precursors, or minimal processing conditions have diminished flavour forming pathways. The session covered many other aspects of sustainable food production, including water usage, green chemistry and utilisation of waste as well as discussions on the dichotomy generated by increasing consumer demand for natural, organic and non-GM products.

Dr Anna Macready attended the 9th NuGO Week 2012 in Helsinki, Finland, 28th 31st August, where she presented the work: “The Food4Me Project’s personalised nutrition internet-based intervention study design. Nutrition, lifestyle and genes in the changing environment”.

Professor Glenn Gibson contributed to articles in Science and Science Translational Medicine published in June. Both journals had special issues on gut microbiome.

http://www.sciencemag.org/content/336/6086.toc
http://stm.sciencemag.org/content/4/137.toc

He was also involved in organising a Welcome Trust sponsored meeting in May (Exploring Human Host-Microbiome Interactions in Health and Disease, Hixton, 8th-10th May) where Reading was well represented.

https://registration.hinxton.wellcome.ac.uk/display_info.asp?id=271
Members of the Nutrition Group of FNS attended the Nutrition Society Summer Meeting that took place at Queen’s University, Belfast on 16th-20th July 2012.

There were oral presentations from several PhD students (Stacey Lockyer, Ditte Hobbs, Caroline Withers, Katherine Livingstone, Thanasis Koutsos), postdoctoral researchers (Becky Kean and Kim Jackson) as well as from former Reading doctorates (Dr Katie Newens (Sugar Nutrition UK), Dr Ros Miller (GSK) and Dr Caroline Saunders (PepsiCo)). The conference was also attended by Professors Julie Lovegrove and Ian Rowland, Dr Orla Kennedy and Dr Danny Commane.

Dr Kennedy and Dr Saunders spoke at the careers event whereas Dr Newens and Dr Miller gave careers advice to student delegates as part of the CV clinics. PhD student Stacey Lockyer, Student Member of Council for the Nutrition Society, organised a student networking event, a careers event and CV clinics as part of the meeting. During the meeting, Dr. Gunter Kuhnle was elected as Academic Member of the Nutrition Society Council.

Ditte Hobbs, a final year PhD student in the Department, supervised by Professor Julie Lovegrove and Dr Lisa Methven, is to be congratulated on winning the prestigious prize for the Best Poster Presentation at the Nutrition Society Summer Meeting. Ditte presented her research data in a presentation entitled ‘Investigating the acute physiological effects and consumer acceptance of bread products containing beetroot’.

Current UK vegetable intake is below recommendations. However, bread is consumed by the majority of adults and is amenable to vegetable inclusion. Beetroot is a rich source of nitrate which has been shown to have cardio-protective effects. The general aim of Ditte’s research is to determine acute responses to ingestion of beetroot-containing bread on BP and vascular function, and evaluate consumer acceptance of enriching bread with vegetables. At the Nutrition Society Summer Meeting Ditte presented the results of a study, evaluating the consumer acceptance of a range of novel bread products containing vegetables (red pepper, carrot, red beetroot or white beetroot) and control white bread (no vegetables).

The consumers preferred breads containing carrot and red pepper compared to control white bread. Red beetroot bread was least preferred by consumers, which may have been due to its intense red colour. Interestingly, mean consumer liking was found not to differ between bread containing white beetroot compared to control white bread. This research suggests that bread enriched with vegetables, particularly white varieties, may be an acceptable vehicle to increase vegetable consumption.

On the whole The Nutrition Society Summer Meetings are a good opportunity for researchers to disseminate their research to experts in the field. Delegates predominantly show keen interest and ask thoughtful questions and this meeting was no exception.

Conference Gala Dinner - Ditte Hobbs is second from the right
DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

A grant of £577,000 was recently awarded to a group of researchers from the department, PI: Dr Dimitrios Charalampopoulos, co-PI: Professor Glenn Gibson, Professor Bob Rastall, Dr Richard Frazier, for a 3-year project funded by the BBSRC Integrated Biorefining Research and Technology (IBTI) Club. The project will be carried out in collaboration with Rothamsted Research, PI: Professor Peter Shewry, co-PI: Dr Alison Lovegrove. The research aims to transform Dried Distillers Grains with Solubles (DDGS), a by-product from the bioethanol and distillers industries which is currently used as animal feed, through a multi-step process into a variety of medium to high value products; these include prebiotic carbohydrates, protein-based polymeric films for packaging, betaine and dietary fibre. The proposed work fits nicely within the University’s Food Chain and Health theme as well as the Food Security initiative, as it aims to add value and functionality to a low value product through processing.

Dr Jane Parker has been awarded a SPARK Award from the Biosciences KTN to evaluate potential technologies for reduction of carcinogenic compounds in smoked food products and smoke flavourings. This is in conjunction with Dr Dave Baines of Baines Food Consultancy and Besmoke, one of the leading producers of smoked ingredients for the UK food industry.

FUNDING OPPORTUNITIES

All Research Council and Government funding is now online. Please see link below to the Finding Funding webpage:

https://www.reading.ac.uk/internal/res/ResearchandEnterpriseDevelopment/FindingFunding/reas-redFindingfunding.aspx

Link to Studentship Deadlines:
https://www.reading.ac.uk/closed/res/ResearchSupportClosed/FindingFunding/reas-RSfundingnewsStudentships.aspx

EURAXESS-UK (www.euraxess.org.uk). This website provides information and advice for research staff, international researchers wishing to come to the UK or for those looking for jobs in research abroad.

BBSRC Post-Doctoral Fellowships in the area of food safety. Application deadline 20th September.
http://bbsrc/funding/fellowships/early-career-research.aspx

Rank Prize Funds
The Rank Prize Nutrition fund has announced a call for applications for PhD studentships. The scheme will provide £10,000 per year for 4 years, additional funds will need to be found to cover the additional costs. Application deadline 12th November.
http://www.rankprize.org/news1.htm

World Cancer Research Fund (WCRF)
The World Cancer Research Fund Research Grant Programme is now open. WCRF funds research on the effects of food, nutrition, physical activity and body weight on cancer. Research project grant fund up to £250,000 over 4 years. Deadline for outline applications is 12th October 2012.
http://www.wcrf.org/cancer_research/regular_grant_programme/grant_applicants/index.php

Lister Institute Research Prize 2013.
This scheme is for young researchers (between 3 and 10 years post doctoral experience on 1st October 2013) in the field of preventative medicine. The award is £200,000 over the period of 5 years. Applicants must not be employed by the University but must have guaranteed employment for the first three years of the award. The deadline for applications is Friday 7th December 2012.
http://www.lister-institute.org.uk

Link to Information on Research Professional:
https://www.reading.ac.uk/web/FILES/rea/Research_Professional_quickstart_March10.pdf
PRESS RELEASE

Student experience at university of reading recognised by Guardian league table

The University of Reading has been ranked 25th in the 2013 Guardian University Guide, published May 22, 2012.

The University climbed seven places from last year's position (32nd), with particularly strong performances seen in the subjects of agriculture and food (1), archaeology (5), earth and marine sciences (3), education (3) and art and design (3).

Vice-Chancellor of the University of Reading, Sir David Bell, said: "The University of Reading continues to rank among the leading research-intensive universities in the UK. While it is pleasing to feature so well in the Guardian league table, this represents just one window into the life and work of our University. It is though gratifying to see how this ranking reaffirms the high regard in which our students hold the quality of teaching, as well as the overall student experience, at the University. It also reflects the strong employability record of our graduates in recent years."

http://www.reading.ac.uk/news-and-events/releases/PR448658.aspx

Could “friendly” gut bacteria help fight heart disease?

Scientists at the University of Reading are looking at ways of tackling heart disease and diabetes - through our guts.

Experts in gut microbes at the Department of Food and Nutritional Science at Reading believe that altering the mix of bacteria in our guts could have a significant effect on cutting risks of the metabolic syndrome - a condition that frequently includes obesity and puts people at increased risk of developing type 2 diabetes and heart disease.

They are currently working on human trials to explore how prebiotics - dietary supplements that stimulate the growth of 'good' bacteria in the gut - can prevent at-risk patients from gaining weight and increasing their risk of heart disease, stroke or diabetes.

Evidence has already indicated that gut microbes can play an important role in weight gain, with some types of bacteria helping to prevent molecules thought to play a role in weight gain from entering the bloodstream.

One such molecule is the microbial cell component lipopolysaccharide, which has been observed to be elevated in cases of type 2 diabetes.

Dr Gemma Walton, one of the researchers working on the project, said: "To find alternative ways to reduce risk factors for these conditions involving the gut would be great.

"Evidence shows that gut microbes may play an important role in the metabolic syndrome, so through altering the gut bacteria we could potentially reduce people's risks of developing associated diseases - heart attacks, strokes and diabetes - currently the most lethal conditions in Europe.

"When we consider that each one of us has more bacteria cells than human cells, gut implicated answers show real potential."

This work is being carried out by Dr Walton with her colleagues Dr Adele Costabile and PhD student Tamara Tompsett. Professor Glenn Gibson is the principle investigator for this project with the additional expertise of Professor Julie Lovegrove, Dr Dimitrios Charalampopoulos and Dr Lisa Methven in the Department of Food and Nutritional Sciences at the University of Reading. The study is funded by the BBSRC Diet and Health Research Industry Club (DRINC).

Dr Walton's work on gut microbiology was recently featured on the BBC documentary 'Guts: The Strange and Mysterious World of the Human Stomach', first shown on BBC Four on 12th July 2012.
Volunteers at heart of health research - Reading Post 18th July 2012

A recent article appeared on the Reading Post highlighting the importance of the volunteers to the work that the Hugh Sinclair Human Nutrition Group of FNS is currently undertaking for its research into the relationship between diet and the risk of chronic diseases like cardiovascular disease, cancer and diabetes.

The centre, which currently has 12 studies underway, relies heavily on members of the community coming forward to take part.

If you are interested in taking part in a study in the Department of Food and Nutritional sciences email: j.e.luff@reading.ac.uk or call (0118) 378 7771

Eating salmon while pregnant affects contents of mother’s milk

A European consortium of researchers, led by the University of Reading and the University of Southampton in the UK, collaboratively conducted a dietary intervention study in which pregnant women were randomly assigned to eat their normal diet, or one high in salmon.

Researchers found that those mothers that had eaten salmon during the latter stages of their pregnancy increased the proportion of long-chain omega-3 fatty acids in milk throughout the first month after birth, but also lowered levels of secretory immunoglobulin-A (sIgA) - an important antibody that helps protect the newborn against infection.

Lead researcher Professor Parveen Yaqoob, Professor of Nutritional Physiology at the University of Reading, said: “Pregnant women in the UK are currently advised to eat one or two servings of oily fish a week, while limiting tuna and avoiding shark, swordfish and king mackerel. This is intended to balance the need for sufficient levels of omega-3-rich food while limiting foods that might contain high levels of mercury.

"While our study showed that pregnant women with diets high in oily fish passed on useful nutrients to their babies while breastfeeding, more research is needed to examine how the resulting lower levels of antibodies in breast milk could biologically affect young infants.

"From this study, it is positive to note that by following the current guidance on oily fish consumption during pregnancy, women can boost beneficial nutrients to help the early growth of their babies at a crucial stage of development. Breast milk contains a number of ingredients which contribute to immunity, and from this work we cannot say if the reduction in one type of antibody would have any effect on a baby's health.”

This investigation was part of the ‘Salmon in Pregnancy Study,’ which forms part of the EU Project ‘Sustainable Aquafeeds to Maximize the Health Benefits of Farmed Fish for Consumers’ (AQUAMAX). It was designed to assess the health effects of oily fish consumption in pregnant women whose children were at high risk for developing common inflammatory diseases, such as asthma and allergies.

Findings from the study are published in the August 2012 issue of The Journal of Nutrition
PhD NEWS

The following students successfully defended their PhD theses since the beginning of the year. We pass our congratulations to all of them.

Chutipapha Swankanit, The use of natural ingredients to increase umami taste in food and model systems, supervised by Dr Lisa Methven and Dr Orla Kennedy.

Maria Magdalena Baran, Development of a galactooligosaccharide based symbiotic for immune functions, supervised by Professor Bob Rastall and Dr Sofia Kolida.

Heidi Urwin, The influence of fish consumption during pregnancy on the composition of breast milk and the maternal and infant gut microbiota, supervised by Professor Parveen Yaqoob and Professor Philip Calder (University of Southampton).

STUDENT NEWS

In June, PhD students Charlotte Mills and Biye Chen (Hunter) visited Henan (China) to teach an intense lecture series for two weeks. Charlotte taught a module in the Fundamentals of Human Nutrition, whereas Hunter taught Food Chemistry.

This opportunity has come about from the established relationship between University of Reading and Henan University of Technology and gives the students in China the opportunity to be taught by a native English speaker.

PhD student Noura Eid, supervised by Prof Jeremy Spencer, has been awarded a grant of 26K by the Higher Ministry of Education in Saudi Arabia to conduct a human study at the Hugh Sinclair Unit in the Department of FNS to look at the influence of date fruit intake on the colon health. Noura is in her third year of her PhD and the general aim of her research is to determine the antioxidant activity of date fruits and their health benefits including the ability to inhibit colon cancer cells as well as to determine their potential prebiotic effect.

OUTREACH ACTIVITIES

2nd-4th July Summer School

The 6th formers Summer School was held in the University of Reading from the 2nd till the 4th July. It was sponsored by the IFST, IGD and various food companies.

The 6th formers spent three days in the University and took part in a very intensive programme of activities comprising of a series of demonstrations about various aspects of food and nutritional sciences (day 1), talks on topical areas of food and nutrition and practical sessions (day 2) and talks by industrial speakers on careers in the food industry and a game on a case study run by industrialists (day 3). In addition the 6th formers had the opportunity to spend two nights in University accommodation experiencing to some extent in this way ‘university life’. Once again, judged by the 6th formers’ comments in the feedback questionnaires the participants (57) found the course very enjoyable and informative.

On the second day of the Summer Course we run in parallel with the sixth formers’ course the Teachers’ Day. This year we had seven teachers attending, some from local schools and others from as far as Spalding, Lincolnshire and Belfast! It was also very good to see that some of the teachers attending were Science teachers with one of them teaching Sciences and Food Technology at GCSE level. The teachers attended the morning talks on: “Probiotics” by Prof Rastall and “Superfoods: marketing hype or the drugs of the future?” by Prof Spencer. They were also given an interactive talk by Mr Scholar from the National Centre of Biotechnology Education on ‘Smarts’ which consisted of a talk and an exercise on sensory sciences and included chocolate tasting which proved to be very popular among all, 6th formers and teachers!

They also attended a presentation given by the chair of the Outreach group and the Industrial liaison officer on the programmes offered at Reading, industrial placements and career prospects. To finish the day, the teachers had the opportunity to see the practical sessions taking place in the laboratories and pilot plant which they found very interesting. Overall they were very happy and complimentary on their day and on all the activities they took part in.
CALLING FOR INDUSTRIAL PLACEMENTS

The Department of Food and Nutritional Sciences is the largest of its kind in the UK, offering five undergraduate programmes, all of which include a placement in industry in the 3rd year. We are looking for alumni who might be in a position to assist with such placements for our current students.

If you would like to be a part of the continued success of the department, please contact Lilly Mae Liddicott, Industrial Placement Manager l.m.liddicott@reading.ac.uk, who would be happy to visit your company or talk you through the details.

http://www.reading.ac.uk/alumni/FoodandNutritionalSciencesIndustrialPlacements.aspx

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FOOD ATP NEWS

You can officially find the Food ATP now online. The website went live last month and has already attracted interest from a number of companies within the food industry.

http://www.foodatp.co.uk/

Here you can find some of the latest news and events related to Food ATP such as:

Richard Frazier talks to Tony Blackburn on BBC Radio Berkshire – Dr Frazier was invited on 3rd July to comment on research from UCL scientists on how genetics and diet can be adapted to offset the effects of ageing.

Furthermore, on the 19th July Dr Frazier presented to a university wide event on being ‘Digitally Ready for the Future – Sharing Best Practice’. He spoke about the Food ATP’s development of blended learning (combining online learning with classroom based learning) to deliver postgraduate training to food industry professionals.

Also a news article on the Food ATP was published last month (August) by Food Manufacture magazine, giving an overview of what the Food ATP is all about. Both Richard Frazier and Libby Good comments were highlighted in the article.

Finally, Tony Hines and Paul Berryman from Leatherhead Food Research have been made Visiting Professors of the University of Reading. Tony and Paul have both been heavily involved in the Food ATP from the initial funding bid through to the on-going development of training programmes, which begin in September. We are delighted that they have both been recognised for their contributions to the Food ATP. Comments from Tony: “I am absolutely overwhelmed at my appointment as a Visiting Professor at the University of Reading, thank you. This is a most unexpected honour. I’d like you all to look forward to the ATP being a tremendous success and I will of course do all I can to contribute, both personally and through Leatherhead. My very sincere thanks and best wishes”.

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RETIREMENTS

Mrs Glynis Jodrell, SCFP School Administrator, retired on 31st July 2012 after nearly 25 years of service. Family members as well as colleagues and friends gathered together for a farewell party. We wish Glynis a very happy and well deserved retirement.
RECENT PUBLICATIONS

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

Frying of potato chips in a blend of canola oil and palm olein: changes in levels of individual fatty acids and tocots. International Journal of Food Science and Technology, ISSN 1365-2621 doi: 10.1111/j.1365-2621.2012.03024.x

Arasaradnam, R., Quarashi, N., Commene, D., Mathers, J. and Bradburn, M. (2012) 

Bellizzi, K. and Gosney, M.A., eds. (2012) 


Cook, M. T., Tzortzis, G., Charalampopoulos, D. and Khutoryanskiy, V. V. (2012) 

Spatial and temporal patterns in antimicrobial resistance of Salmonella Typhimurium in cattle in England and Wales. Epidemiology and Infection. ISSN 1469-4409 doi: 10.1017/S0950268811002755

Influence of fermentation conditions on the surface properties and adhesion of Lactobacillus rhamnosus GG. Microbial Cell Factories. ISSN 1475-2859 (In Press)


The gut microbiota elicits a profound metabolic reorientation in the mouse jejunum mucosa during conventionalization. Gut. ISSN 1468-3288 doi: 10.1136/gutjnl-2011-301955

Proteomic analysis of cytokeratin 8 isoforms in cytosolic protein extracts of human colorectal mucosa reveals a complex pattern of partial degradation with hyperphosphorylation. Journal of Proteome Research. ISSN 1535-3907 (In Press)


A period 2 genetic variant interacts with plasma SFA to modify plasma lipid concentrations in adults with metabolic syndrome. Journal of Nutrition, 142 (7). pp. 1213-1218. ISSN 0022-3166 doi: 10.3945/ jn.111.156968

The Glu298Asp single nucleotide polymorphism in the endothelial nitric oxide synthase gene differentially affects the vascular response to acute consumption of fruit and vegetable puree-based drinks. Molecular Nutrition & Food Research. ISSN 1613-4125 (In Press)

Effects of chronic consumption of fruit and vegetable puree-based drinks on vasodilation, plasma oxidative stability and antioxidant status. Journal of Human Nutrition and Dietetics. ISSN 0952-3871 (In Press)

Effects of acute consumption of fruit and vegetable puree-based drinks on vasodilation, plasma oxidative stability and antioxidant status. British Journal of Nutrition. ISSN 0007-1145 (In Press)

The effect of high hydrostatic pressure...
inactivation of myrosinase from green cabbage: a kinetic study. Food Chemistry. 131 (4). pp. 1240-1247. ISSN 0308-8146


