The following news items illustrate some of our activities during the last 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

17th September 2012 - University wins silverware at Royal Berkshire Show

Interactive exhibits, home-grown food and fun activities helped the University to win two top prizes at the Royal Berkshire Show 2012 on September 2012.

The University’s display won first prize in the best large trade stand and the best local trade stand categories at this year’s show. The display showcased our leading role in teaching and research in agriculture, food science and rural heritage.

More than 3,000 visitors to the stand were able to sample a specially-made batch of ‘Whiteknights cheese’ using only the University’s own produce, skills and facilities. The cheese was made from milk produced by the University’s 600-strong dairy herd at the University Farm at Shinfield and produced by academic specialists in food production in the unique Food Pilot Plant on the Whiteknights campus - part of the Department of Food and Nutritional Sciences.

The theme for this year’s display focused on dairy practices and produce, past and present, with visitors able to explore some of the processes involved. From milk production to cheese making, academics from the Departments of Agriculture and Food and Nutritional Sciences, as well as the Museum of English Rural Life (MERL), were on hand to tell the story.

Hundreds of visitors used pedal power to make their own delicious smoothies using yoghurt also produced with the University’s own milk in the Pilot Plant.

Children were able to use microscopes to view different kinds of bacteria, before creating their own models of ‘good’ and ‘bad’ bacteria with modelling clay which were put on display in a ‘Battle of the Bacteria’ exhibit.

Many thanks and congratulations to all those who helped make the University’s stand such a huge success.
UCAS Day

This term the Department welcomed prospective students and their parents to a number of UCAS visit days. These days gave applicants an opportunity to get a closer insight into the Department of Food and Nutritional Sciences and also gave us the opportunity to get to know them. The visit days included a talk about the Department by Professor Bob Rastall and a talk about the Industrial placement year by Kathryn Mundy, one of our final year students. There were many activities during the day including tours around the department and university, a laboratory demonstration by John Schollar and all the applicants had one-to-one interviews with an academic member of staff. In addition our current students were around to answer questions and give their perspective on the department. The days were a big success and enjoyed by everyone involved. We wish the applicants well in their forthcoming examinations and hope to see them again in October.

We look forward to welcoming more applicants in the Spring term.

December Graduation for MSc Class of 2011-12

The 13th December was a chilly morning but it was a day of celebration for our new MSc graduates. Students on our MSc programmes come from many different countries and it can be difficult for some of them to return for the event. We were therefore delighted that over 20 of our 39 new MSc graduates were able to attend the ceremony held in the University’s Great Hall. During the afternoon we provided the graduates with an opportunity to show their supporting family and friends around the Food Biosciences building and to enjoy with us a glass of mulled wine and mince pies. The ceremony also was the occasion for several of our new PhD graduates to be conferred with their degrees. Congratulations to them all.

The following PhD students successfully graduated on December 2012. We pass our congratulations to all of them.

Maria M Baran, M Virtudes Calabuig-Navarro, Sawaminee Nualkaekul, Ali Osman, Louise E Wells Cid R Gonzalez-Gonzalez, Diana L Matos de Oliveira Pradeep Prasanna Herathge, Chutipapha Suwankanit

Sandra Tejero, Heidi J Urwin, Georgina F Dodd, Deng Ke (MPhil)

The picture shows 5 of our new MSc graduates with Dr David Jukes, MSc Director of Teaching and Learning for the Department

26th – 30th November 2012 - Flavour Chemistry Course

Ten delegates from Mars attended the 5th version of the Flavour Chemistry Course - this time, many of them travelling from Russia to attend. The course has been developed by The Flavour Centre, in conjunction with Mars, to address the specific needs of the industry. It involves a combination of lectures, practicals, workshops and case studies, thus reinforcing the theory lectures with hands on laboratory experience in small groups. Most of the lectures were given by members of the flavour and sensory research groups and invited lecturers included Dr Ian Fisk from Nottingham University and Dr David Baines from BFC Ltd.
RESEARCHER HIGHLIGHTS

Intensive Regulation and Quality Master Class provided in Singapore

Dr David Jukes, Senior Lecturer in Food Regulation, was invited to Singapore to provide a 2-day Master Class in Food Safety Regulation and Quality Management. The programme focussed on the main elements and current developments in EU food law as well as providing details of current quality management practices including private standards such as the BRC Global Standard for Food. Nearly 50 delegates attended the intensive training course in September and they came from a wide range of local food companies, government bodies and educational establishments.

The visit was arranged by one of our MSc graduates from 1998, Lawrence Low, who has established Gourmet Food Safety Consultancy as a regional consultancy and training organisation based in Singapore. Funding was provided by the Workforce Development Agency of Singapore. Dr Jukes was delighted to meet up with both Lawrence and another more recent graduate, Zachary Tang, who completed his BSc Food Technology with us in 2010 and now works for the Seawaves Frozen Food Company in Singapore.

Channel 4’s “Food Hospital”

Not one, but three Reading academics featured in an episode of Channel 4’s Food Hospital on 10 October: Professor Jeremy Spencer, from the Department of Food and Nutritional Sciences, spoke about his research into flavonoids and the health benefits of blueberries and Professors Julie Lovegrove, also from Food and Nutritional Sciences, and Jon Gibbins, from the School of Biological Sciences, explained why onions are good for heart health.

Reading – Japan Collaboration

A group of Japanese researchers led by Professor Junji Terao from the School of Nutrition and Bioscience, University of Tokushima, visited the Department facilities in September and discussed plans for an exchange of researchers between the two universities.

From left to right: Agustin Morales, Dr Ana Rodriguez-Mateos, Prof Jeremy Spencer, Prof Junji Terao and members of his research group.
Dr Paula Jauregi was an invited speaker in the ‘Symposium Innovation in Pharmaceutical-Biochemical Technology’ in the University of Sao Paulo Brazil, in October. She gave an oral presentation entitled “ACE-inhibitory peptides from whey proteins: production and characterisation”. She also visited the Department of Food Engineering in the University of Campinas, Sao Paulo, Brazil where she discussed collaborative research in the area of ‘production of biosurfactants from agricultural waste’ and one of the PhD students will be coming to work in her laboratory at the end of next year for 12 months.

She also attended the 9th European Symposium on Biochemical Engineering Science, ESBES, Istanbul, in September. She presented work entitled “An integrative process for the production of ACE inhibitory peptides from whey”.

2012 saw the centenary of the publication, by L.C. Maillard, of the first paper recognising the contribution of the reaction between amino acids and sugars in the generation of colour and flavour in thermally processed foods. In his honour, the International Maillard Reaction Society (IMARS) held the 11th International Symposium on the Maillard Reaction in Nancy (17th – 20th September), the birthplace of Louis Camille Maillard.

This was attended by current members of the Department, Dr Jose Oruna Concha, Dr Jane Parker and Dr Dimitris Balagiannis, as well as by a number of former members who had worked on the Maillard reaction at Reading. These included Dr Guillaume Desclaux, Dr Georgios Koutsidis (both pictured below with Dimitris), Dr Loli De Castillo, Dr Simona Monti and Professor Jenny Ames.

The symposium was launched with a “Son et lumière” display in the town square and a plenary lecture by Nobel prize winner Jean-Marie Lehn. The scientific sessions covered all aspects of the Maillard reaction, including parallel sessions on the health aspects of the Maillard reaction, implications for diabetes and renal disease, cell biology as well as flavour generation, antioxidant properties and the formation of potential carcinogens. Jane presented a paper on “Kinetic Modelling of the Formation of Acrylamide in French Fries” in the food-borne contaminants session and Dimitris a poster on “Modelling the formation of flavour in meat like systems” in the flavour generation session.

One highlight was a lunch-time lecture by the renowned and somewhat extrovert molecular gastronomer, Hervé This, which was followed by a buffet lunch involving some rather ingenious combinations of tastes and flavours.

In October Dr Alistair Grandison and Dr Richard Frazier gave presentations at a RSC conference “Understanding Milk Proteins – The Key to Commercial Opportunities” to mark the contribution of the late Prof Tony Andrews to the field of dairy science. This event provided an overview of the history and current opportunities in the isolation, development and commercial application of our knowledge of milk proteins.

Dr Frazier gave a talk about “The Role of electrophoresis in protein analysis” and Dr Grandison presented “The Lactoperoxidase System”.
In October Prof Parveen Yaqoob was invited to visit the Yakult Central Institute for Microbiology Research in Tokyo to discuss their research programme. She also gave the opening lecture at the 7th Yakult Shirota Conference. The conference was attended by over 250 delegates, including Yakult employees and scientists working on probiotics from all over the world.

From Left to right: Dr Linda Thomas (Yakult UK), Prof Herbert Lochs (medical University of Innsbruck) and Prof parveen yaqoob in front of a bust of Dr Minoru Shirota, who founded the company after discovering the L. casei Shirota strain in 1930

Dr Carol Wagstaff was in Malaysia in November in her capacity as a leader of the FoodPlus programme at Crops for the Future Research Centre, and to welcome a new PhD student Rajeev Taggar to the institution. Rajeev will be based in Malaysia, although he is registered for a Reading PhD, and he will be working on the genomics of local Brassica crop species.

Dr Wagstaff will be back in Malaysia in February 2013 to recruit two more PhD students and to continue to build links between the new University of Reading in Malaysia campus and key organisations in the region. She will be going with two of her group; Dr Laura Atkinson and PhD student Martin Chadwick, to attend a sandpit event on ‘digital nutrition’ in the hope that between them they can develop a project using digital technology to inform and improve the nutritional status of people in the Asean region.

Also, Dr Wagstaff took part in the Manchester Science Festival at the end of October when she was part of a debating panel on the topic of ‘Feeding for a growing World’.

Dr Wagstaff now works at East Malling Research one day per week as a Strategic Advisor to the Produce Quality Centre. EMR is an associate institute of the University of Reading and dr Wagstaff is working at building links between them and relevant staff within the university.’

Lilly Mae Liddicott, Head of Industrial Training, contributed to the ‘Community of Practice Internationalising Student Support’ T&L Showcase in December. Using her role as a reference point, Lilly Mae introduced and highlighted to university staff from various schools, the resources and support provided within Food & Nutritional Sciences to improve the employability of all students including international and EU.
Several members of the Department attended the conference “Dietary strategies for the management of cardiovascular risk” organised by the Royal Society of Medicine and Nutrition Society in London, 11th-12th December.

The meeting began with an overview of the current guidelines and policy for the dietary management of CVD risk. World leading experts in the field of human nutrition including former lecturer in FNS Dr Kieran Tuohy and Prof Christine Williams, Pro-vice Chancellor of Research and Innovation, reviewed and critically appraised the scientific evidence to link nutrients, foods and dietary patterns with cardiovascular health. The meeting culminated with a summary, the aim of which will be to translate the conclusions from each topic into advice for future dietary guidelines.

This event was attended by Dr Anna McReady, Dr Christos Derdemezis, Rada Mihaylova, Bronagh Doyle, and PhD students: Katherine Livingstone, Agnes Fekete, Ditte Hobbs, Athanasios Koutsos, Charlotte Mills and several members from Prof Yaqoob’s research group.

Oxford Nutrition Group

Several members of the Department attended the Annual Oxford Nutrition Group meeting in September in the University of Oxford, Medical Sciences Teaching Centre.

The Oxford Nutrition Group meeting was originally established in 1998 by a group of researchers in order to nurture a forum for nutritional science between the University of Oxford, Oxford Brookes University and the University of Reading. The original mandate of the group was “to bring together all those in Oxford who are involved in research and clinical practice in the broad area of nutrition”. The group continues to thrive today with annual meetings to bring together nutritional researchers from each University.

Prof Glenn Gibson attended the meeting and gave a talk on “Friends in low places: human gut microbiota in health and disease”. Also attending the meeting were Dr Sandrine Claus and PhD students Charlotte Mills and Ditte Hobbs.

KTN Food Sector Event

Several members attended the Food Sector Event in Edinburgh hosted by the Biosciences KTN in conjunction with the TSB. The key objectives of the event were to connect early career researchers with members of the wider food industry community, show-casing career opportunities and collaborative research projects.

Final year PhD student Francesco Attanasio gave a presentation on the “effects of a specific galacto-oligosaccharide mixture on innate immunity” and Dr Dimitris Balagiannis won a prize for the most interesting poster presentation on “Kinetic Modelling of Flavour Formation in the Maillard Reaction” and spent a day visiting the PepsiCo R&D site in Leicester.

Other PhD students attending the meeting and contributing with poster presentations were: Agnes Fekete on “the effects of lactotripeptides on blood pressure”, Agnieszka Przemska on “Evaluation of novel pre- and probiotic on immune function in healthy young and older subjects”, Alice Turner on “Production, processing and application of ferulatel-rich grain for the prevention of cardiovascular disease” and Chinonso Ezenwa Etumnu on “Consumer willingness-to-accept genetically modified animal products: A case of eggs, milk and chicken”.

Prof Glenn Gibson attended the meeting and gave a talk on “Friends in low places: human gut microbiota in health and disease”. Also attending the meeting were Dr Sandrine Claus and PhD students Charlotte Mills and Ditte Hobbs.
ALPRO FOUNDATION CONFERENCE

On 7\textsuperscript{th} November the Department hosted a student symposium supported by the Alpro Foundation. Alpro Foundation is an independent non-profit organisation founded in 1996. Its objective is to support and promote scientific knowledge and research in the field of nutrition and health with a focus on plant-based eating.

The symposium on 7 November was entitled Diet, health & the environment: Changing the way we think and eat for a healthier future. The meeting was chaired by Professor Ian Rowland, and four excellent speakers gave talks that explored the links between healthy eating and sustainable diets.

Dr Angie Clonan from the University of Sheffield discussed consumer understanding of and attitudes to sustainable foods and impacts on food choice and dietary intake.

Professor Andy Haines, who is Professor of Public Health and Primary Care at the London School of Hygiene and Tropical Medicine gave a talk on the potential health benefits of a low carbon lifestyle. He argued that the perceived cost of ‘low carbon’ technologies and policies are often seen as a barrier to change but there is actually a range of benefits to society, including reduced air pollution, increased physical activity and reduced consumption of animal fats products that could offset part, and some cases all, of the increased costs of action against climate change.

Lynn Garton, a dietician and nutritionist, presented the Plant Based plan – practical changes for a more sustainable diet. Lynne has co-authored a book, supported by the Alpro Foundation, which provides thorough review of the evidence supporting plant-based eating, as well as detailing practical suggestions to encourage greater consumption of these foods.

Finally, our own Dr Orla Kennedy gave a presentation entitled ‘Encouraging change: Interventions to increase intake of fruits and vegetables amongst young people’, which noted that only 14\% of children meet recommendations for fruit and vegetable consumption. She described her current research examining if exposure using a visual technique can be used instead of taste as a means of increase children’s familiarity towards fruit and vegetables on encouraging children to increase consumption.

The symposium was attended by a large number of undergraduate and postgraduate students and staff from Reading together with a group of nutrition students from the University of Surrey.
DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Dr Jonathan Swann was recently awarded with grant from the Bill and Melinda Gates Foundation (2012-14) entitled: “Novel Metabonomic Biomarkers of Gut Function and Health: Modeling Enteropathy and Field Validation”. The research will look at the application of a metabonomic approach to develop and validate biomarkers of severely-impaired gut health that will identify children in the developing world at high risk of morbidity and mortality and facilitate evaluation of risk and interventions to counteract diarrhea and enteric infections to improve the nutrition, growth and development of these children, and help target attention to the feasibility and importance of this goal.

In the latest round of BBSRC Industrial Case Awards, funding was given to a project investigating how polysaccharides bind to the oral mucosa. The approach is a novel one using the principles of mucoadhesion, currently exploited in pharmaceutics, to understand how seasoning ingredients may bind in the mouth to enhance the succulence and mouthfeel of lower fat baked snacks. The project is sponsored by McCormicks and is led by Dr Vitaliy Khutoryanskiy (Pharmacy), Dr Jane Parker and Dr Lisa Methven (Food and Nutritional Sciences).

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/research/ResearchandEnterpriseDevelopment/FindingFunding/reas-redFindingfunding.aspx

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

Link to Information on Research Professional:
https://www.reading.ac.uk/web/FILES/reas/Research_Professional_quickstart_April13.pdf

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 outlines new support for industrial biotechnology research and application
BBSRC has announced outline plans to launch two new schemes in 2013 and 2014 to develop the UK’s industrial biotechnology and bioenergy research community (including bioprocessing and biorenewables) and to support the translation of new ideas into commercial applications.

The new schemes, to be launched with full details in January, form the central part of BBSRC’s strategy to support the development of industrial biotechnology and bioenergy as a key component of the UK bioeconomy. Advancing industrial biotechnology not only offers financial benefit and sustainable economic growth for the UK, but also promises to create thousands of new ‘green collar’ jobs. The UK’s share of the Global industrial biotechnology market is expected to reach £4-12 billion by 2025.

£10m TSB Funding Competition for fast-track and collaborative R&D projects
The Technology Strategy Board is to invest up to £10m in fast-track and collaborative research and development projects that stimulate innovation across the key enabling technology areas of advanced materials, biosciences, electronics, sensors and photonics and information and communications technology. The competition is open and will close for registration on 23 January 2013. Please visit the following link for more information:
http://www.innovateuk.org/content/competition/technology-inspired-innovation3.ashx

DRINC2

DRINC2 was launch in London last month. It was an excellent networking session and some very lively discussions (DRINC1 holders from the University of Reading attended the event). Research themes for the first call of DRINC2 is planned for April 2013.
https://connect.innovateuk.org/web/bbsrc-drinc2-launch-event
PRESS RELEASE

Reducing acrylamide levels in French fries

A new study from the University of Reading's Department of Food and Nutritional Sciences, published in the American Chemistry Society's Journal of Agricultural and Food Chemistry, has identified potential ways of reducing levels of acrylamide in French fries used by fast food outlets and restaurants.

Professor Donald Mottram, University of Reading, Department of Food and Nutritional Sciences, who led the research, said: "This research is not about discovering the presence of acrylamide in chips or other fried foods - scientists and consumers have known for a decade that acrylamide, which is a chemical produced naturally in food as a result of cooking starch rich food at high temperature, exists in chips and many other fried or baked foods.

What we have demonstrated is that there are ways to reduce the presence of acrylamide in potato products and we hope therefore that this will address some of the continuing concern about acrylamide.

We have shown that there is prior treatment of potatoes - altering the process used for preparing the fires before final frying - which can reduce acrylamide levels. Changing the amount of natural potato components, such as glucose, fructose and amino acids, reduces the production of acrylamide. The food industry will be alerted to these findings."

What has this research found?

Potential ways of reducing levels of acrylamide in French fries used by fast food outlets and restaurants. By altering the process used for preparing the fires before final frying, the research has found that it is possible to reduce the amount of acrylamide produced. Changing the amount of natural potato components, such as glucose, fructose and amino acids reduced the production of acrylamide.

Why is that important?

Acrylamide is naturally present in many foods that are baked, fried, grilled, roasted or toasted. The amount produced depends on how a product is cooked.

What is acrylamide? Where is it found?

The Food Standards Agency describes it as 'a chemical produced naturally in food as a result of cooking starch rich food at high temperatures'. It has been found in a wide range of home cooked and processed foods including crisps, chips, bread and coffee.

It is considered a genotoxic carcinogen and so has the potential to cause cancer by interacting with DNA. Since 2002, many studies have looked at acrylamide and its health impacts, but no definitive conclusions have been reached as yet. As it is present in so many foods, it is difficult to omit it completely from the diet but health advice is to follow a balanced healthy diet and not consume too many of these products, and also fry foods such as chips or toast bread to as light a colour as possible. The FSA does not advise people to stop eating any of these foods.

Is this new news?

No, scientists have been researching acrylamide for the past ten years and people will have been exposed to it through their diet for some considerable time.

Do chips cause cancer?

No. Chips like any fried food naturally have acrylamide present. It is not possible to eliminate it completely from these foods. Because of the genotoxic properties of acrylamide, it is healthy practice to try to reduce levels of acrylamide. However, there is no definitive research that shows a link between dietary acrylamide and cancer in humans.

Why is this research of interest/use to the food industry?

The researchers, by working with the food industry, are providing ways to reduce the amount of acrylamide in pre-prepared fries and therefore reduce the potential risk. The research is published in the Journal of Agriculture and Food Chemistry.

The full paper can be found on the American Chemistry Society's Journal of Agricultural and Food Chemistry.
As a result of winning the best student award following the Flavourist training course in May 2012, PhD student Charlotte Mills received funding to attend IFEAT annual conference in Singapore in November.

The conference focus was on essential oils and aroma trade and had a large international attendance with almost 1000 delegates from 53 countries. She received a medal award (pictured on the left) and she also gave a talk detailing the training course. The talk was well received and received interest both regards to the course and also the work carried out at the Flavour Centre.

Charlotte Mills receiving her medal award.

Rosalind Fallaize, a first year PhD student in the Department, supervised by Professor Julie Lovegrove, Dr Laurie Butler (Psychology) and Professor Judi Ellis (Psychology), is to be congratulated on winning the Runner-up prize for Best Oral Presentation at the Nutrition Society Postgraduate Student Meeting in Newcastle, in September. Roz presented her literature search data in a presentation entitled ‘Public opinion on the use of personalised nutrition to prevent disease’

PhD student Biye Chen presented two papers at 2012 EFFoST Annual Meeting in Montpellier, 20th-23rd November: “A Lunch Box for Tomorrow : An interactive combination of integrated analysis” and “specialized knowledge of food”.

In November, PhD student Luke Bell was awarded runner-up prize for Best Knowledge Transfer Partnership at this year Lord Stafford Awards. Before starting his PhD at Reading University, Luke worked on a KTP project set up between Elsoms Seeds Ltd. (one of his current PhD sponsors) and the University of Warwick. His role as KTP Associate was to establish genetic marker technology in the Elsoms parsnip breeding program and to create a new genetic marker lab from scratch. As a result, he gained his Masters Degree through Warwick University. Upon the completion of the project he was awarded a Grade A and ‘Outstanding’ recommendation from evaluators, as well as being one of three finalists in the Lord Stafford Awards which were held last month. More information is available on this website: http://www.thelordstaffordawards.co.uk/

He also established a breeding programme in Rocket using genetic resources from various European Gene Banks and his PhD is a continuation of this breeding work.

Luke Bell (second from right) receiving his runner-up prize with his supervisors.

Heidi Urwin, who graduated with a PhD from this Department on 13th December, has been appointed as Research Manager at Coeliac UK. Many congratulations to her on this well deserved achievement.
Lord Haskins Bursary

During a presentation by 2 Sisters Food Group, as part of the Industrial Placement preparation, final year students received their bursary cheques. These were presented by Jenni Chambers, Talent Manager with 2 Sisters Food Group (formerly Northern Foods).

From left to right on the front row - Jenni Chambers, Phillipa Kunwie, Fern Varker, Heather Kitchen, and Hannah Griffiths. On the back row from left to right – Mark Wallace, Samuel Snowden, Nicola Price, Kathryn Mundy, and Lily Mae Liddicott

FOOD ATP NEWS

The Food Advanced Training Partnership

It has been an eventful final quarter of 2012 for the Food ATP. Our first module, Sustainable Supply Systems was headed up by Carol Wagstaff and ran in September here at Reading. With a flurry of recordings and the launch of podcasts the industry participants embarked on the prior learning ahead of their contact week here on campus. This was a great success with visiting speakers, visits, and discussion fora followed by a post contact week study period.

The second module, Diet Quality and Health, headed up by Danny Commane, followed the same format as Sustainable Supply Systems and had its contact week in October again at Reading this time in the Innovation Works at the Science and Technology Centre. Industry experts including dieticians and medical practitioners contributing to the contact week helped to create lively debates and knowledge exchange.

Birmingham held their first module, the third of the Food ATP, in Food Hygiene Legislation last month, completing 2012’s line-up of modules. This too was well attended from a range of industries and the expertise that Birmingham was able to bring from both its lecturers and external contributors gave the Food ATP its third well received module and so added to the ongoing professional experience which the Food ATP programme is all about.

Feedback from the participants and members of the Industrial Management Committee who attended these modules was that they were hugely impressed with the quality of the material delivered and some have already been able to implement changes within their work and raised issues at global board level based on what was covered during the contact weeks in particular.

Many many thanks to all contributors so far but particularly to Danny and Carol for success at the outset.

We begin the first quarter of the New Year with modules in the Fundamentals of Food Processing and Developing Food Structure through Thermal Processing in Birmingham and Risk Analysis in the Food Chain headed by David Jukes here in Reading and again to be held in the Innovation Works.

The next Industrial Management Committee on the 23rd January will have the BBSRC in attendance and Tuesday 26th March will see our Launch Event on campus at Reading hosted by the Vice-Chancellor.

The Food ATP is looking forward to 2013 and is working with its partners to continue to add new modules to the programme to complement the existing ones.

Wishing everyone Season Greetings and Best Wishes for 2013 - The Food ATP Team

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

22nd April 2013 - Symposium in Memory of Professor Harry Nursten

Food and Flavour Research: Future Directions

Professor Harry Nursten, who died in December 2011, was one of the founders of flavour research in the UK. His outstanding contribution for over fifty years to research and teaching in food science is recognised throughout the world. This symposium will be a tribute to his long career in food and flavour science.

Flavour science has made enormous progress over the past 50 years. Through the practical application of chemical, biological and sensory research in flavour it has become possible to provide foods and food products that have the high quality expected by today’s consumer. This one-day symposium brings together international speakers who will review past research and future requirements in taste, aroma, formation kinetics, sensory and consumer aspects of flavour.

The principal speakers are:

- Professor Thomas Hofmann, Technical University of Munich
- Dr Linda Farmer, Agri-Food and Biosciences Institute, Belfast
- Professor Don Mottram, University of Reading
- Professor Andy Taylor, University of Nottingham
- Professor David Thomson, MMR Research Worldwide
- Professor Bronek Wedzicha, University of Leeds

Harry Nursten is particularly remembered for the support and encouragement he gave to young researchers, many of whom now have international reputations. Therefore, the symposium will include some presentations by the new generation of young researchers, as well as a poster session.

A dinner celebrating the career of Harry Nursten will be held in the evening.

The symposium is supported by Royal Society of Chemistry, Society of Chemical Industry, British Society of Flavourists

Further Information:
Don Mottram
Department of Food and Nutritional Sciences
University of Reading
Reading RG6 6AP
Tel: 0118 378 8712
Email: flavsymp@reading.ac.uk

For more information please visit the following website:
http://www.reading.ac.uk/food/about/news/Nursten-Symposium.aspx
OTHER NEWS

So far, it has been a busy term for RUFANS. For those of you who do not know us, we are the Reading University Food and Nutrition Society. We mainly run to accompany the Food and Nutritional Sciences courses, to support students’ learning, but anyone can join, even if they are not studying Food. It is still not too late to join for this year – just log on to our RUSU page (link is below) to join.

Firstly, welcome to all First Year Food and Nutritional Sciences Students. We hope you have all enjoyed your first term at Reading! The year kicked off with a series of society introductions, including the Freshers’ Fayre, where students who signed up on the day received a complimentary can of Pussy; an energy drink containing 100% natural ingredients. All members met the new committee for this year (see image below), and found our more about events to be run throughout this academic year.

Along with our monthly socials, we have also been involved with lots of other events, such as the 2 University Open Days, where we sold homemade cakes to raise money for charity (see below). Over the two days, a total of £170 was raised, and went to the NSPCC to support Reading Rag. Thank you to all members who took the time to bake something for either day.

Later on in the term, a group of 50 RUFANS members went to the BBC Good Food Show at the Birmingham NEC. Exhibitors this year included Easiyo Yoghurt, Five Valleys Cordials, as well as our old friend Pussy Drinks Ltd. Students enjoyed sampling lots of different food products, most of them free, as well as seeing a demonstration by James Martin in the Supertheatre.

Our biggest event of the term was our annual Christmas Boat Party, which took place on Tuesday 4th December, and gave members the opportunity to relax as we moved towards the end of term, as well as getting to know other members of the society from different year groups (see below). With nearly 100 students on board the Caversham Princess, a great night was had by all!

To keep updated with all our events, visit our RUSU page - http://www.rusu.co.uk/societies/RUFANS/

Merry Christmas to all members of the Department, including students and Staff!
RECENT PUBLICATIONS

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


“SEASON’S GREETINGS AND BEST WISHES FOR 2013”