The following news items illustrate some of our activities during the first quarter of 2013. 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

UCAS Day
In spring term the Department had three more very successful UCAS visit days. The feedback was extremely good and 99% of all applicants rated their overall impression of the Department either very good or excellent. Many applicants and their parents also made special reference to how friendly and approachable all the staff and students in the Department were. Now that the UCAS cycle is coming to an end this year it is time to start thinking about recruiting for our next cycle! The university open days will take place on 21st June, 22nd June, 21st September and 26th of October and we look forward to welcoming many prospective students to these days. During the open days there will be both staff and students from the Department of Food and Nutritional Sciences on hand to answer questions about our courses as well as tours through our facilities. We look forward to welcoming more applicants in the summer and autumn terms.

60th Reading Ice Cream Course
The 60th Reading Ice Cream Course was a great success, fully subscribed with 19 participants, ten of whom stayed on for the additional day of ice cream making in the pilot plant.
As usual, it was a truly international gathering, well supported by the department’s academic staff with Alistair Grandison, David Jukes, Mike Lewis, Lisa Methven and Andrew Wilbey providing lectures.
RESEARCHER HIGHLIGHTS

Professor Parveen Yaqoob has been appointed as a member of the BBSRC DRINC2 Steering Group, which will be allocating £10m of funding to UK researchers from 2013-2017.

In January Professor Julie Lovegrove was invited to Mumbai, India, to give the Keynote lecture entitled ‘Efficacy and sustainability of dietary strategies for the prevention of cardiovascular disease’ at the international conference on ‘Enhancing Health, Wellbeing and Sustainability – Opportunities, Challenges and Future direction’ from 10th – 12th January 2013. The conference covered a broad spectrum of presentations and was attended by over 900 delegates.

Professor Lovegrove receiving a gift from Dr Perpetua Machado, the Principle of the Nirmala Niketan College of Home Science, University of Mumbai.

Also, on March 20th Professor Julie Lovegrove presented the last lecture in the current Public Lecture Series - Dietary dilemmas: Is there an optimum diet to prevent heart disease?

Professor Lovegrove discussed the question of whether changing our diet would really reduce the risk of heart disease. Cardiovascular disease is a major killer in the Western world and despite population-based dietary requirements scientists are divided over what is the optimum diet to reduce the risk of heart disease. This lecture explored the current evidence for the impact of dietary change on our heart health and begged the question as to whether a personalised diet based on our genetic makeup would be more beneficial.

Professor Ian Rowland was an invited speaker at several events:

‘Symbiotic and cancer prevention’ US National Cancer Institute. Webinar 24th Jan 2013. This seminar was one of 3 being presented online by the National Cancer Institute about the anti-cancer effects of probiotics, prebiotics and synbiotics.

‘Probiotics – scientific evidence for health benefits’ Nutrition & Health Claims Regulation – Striking the balance for consumers, Regulators and Industry. European Parliament, Brussels 19th Feb 2013. This event was organized to make MEPs, Commission personnel, consumer groups, food industry etc …

aware of the body of scientific evidence for health benefits of probiotics, in the light of the negative opinions being given by EFSA.

‘Carbohydrates and colon health’ Health benefits of cereal grain foods for consumers. RSM Food & Health Forum. London 28th March 2013. This was a one day conference covering various aspects of whole grain cereals. He covered the benefits of whole grain, fibre, resistant starch and cereal phytochemicals with respect to irritable bowel syndrome, diverticular disease and colon cancer.
Several members of the Department, including Dr. Jose Oruna-Concha, Dr. Gemma Walton, Dr. Adele Costabile, and PhD student Randah Alqurashi, attended the NutraFormulate Conference and Exhibition at Birmingham 20-21 March, where they all had the chance to present their work related to previous DRINC projects. Furthermore, there was a chance to meet and network with a broad section of the UK food industry from ingredients suppliers to finished product manufacturers, from retailers to supplements producers, including those involved in food legislation, nutrition, formulation, research and development, analysis, marketing and communication, innovation, quality assurance and food safety.

Dr. Adele Costabile and Dr. Catarina Rendeiro attended the 2nd Workshop on Food Matrix Microstructure and Gut Health: High-value Products from Plants for Healthy Diets, 18-20 February, Thailand.

This was a great opportunity in networking Thai scientists working in the area related to food and UK scientists working in the area of health. The workshop was intended to serve as a platform for a co-ordinate and joint approach among researchers specialising in different disciplines to identify opportunities for collaboration and form a Consortia on Food Matrix Microstructure and Gut Health. The main objective of this workshop was to build up the UK-Thailand collaborations to fulfil increasing public demand for healthier foods and to build synergies to support the international competitiveness in this sector in both UK and Thailand. This workshop also explored the possibility in extending the collaboration to the Netherlands in relation to food and nutrition by building around the Royal Golden Jubilee PhD programme on Food Matrix Microstructure and Gut Health and the opportunities for hosting Thai PhD students by UK and the Netherlands universities. After this event, the University of Reading had joined the force in research collaboration.

Dr. Costabile gave a talk on “Prebiotics and Probiotics” and Dr. Rendeiro presented work on “Flavonoids and Cardiovascular Function.”

The 7th International Yakult Symposium “The Intestinal Microbiota and Probiotics: Exploiting Their Influence on Health” is taking place in London, 22-23 April at The Queen Elizabeth II Conference Centre. Professor Glenn Gibson is part of the organizing committee where international experts presenting the latest findings on the microbiota’s genomics and physiology will gather to debate on this field of research and to exchange opinions on current knowledge.

Prof Gibson is also part of the scientific organising committee who is organising the second Wellcome Trust Conference on “Exploring Human Host-Microbiome Interactions in Health and Disease” which will take place 8-10 July in Cambridge, UK. Abstract deadline 27 May. For more information, please visit the following website: www.wellcome.ac.uk/conferences
Dr Lisa Methven was an invited speaker at The Food and Nutrition in Later Life Event organised by KT-Equal at the University of Reading on the 8th of January 2013. She gave a talk on “Flavours and smells - improving palatability of foods for older people”. The programme was designed to appeal to a wide audience, including older adults, practitioners from health and social care, academic researchers, industry and charities. The day featured talks from experts, as well as an interactive “hands-on” showcase. The event provided an opportunity to meet and network with others who had personal or professional interests in food and nutrition for older people.

Caroline Whiters, who recently graduated with a PhD from this Department, has been appointed as Research Executive at MMR UK. Caroline joins the MMR team following her PhD Sensory Science studies at the University of Reading, plus experience gained from the Food Standards Agency and a microbiology company. Many congratulations to her on this well-deserved achievement.

Dr Oonagh Markey has been chosen to submit an application from the University of Reading for the AXA Postdoctoral Fellowship campaign 2013. She has also been chosen to lecture to our students in China over the summer.

On Monday 8th April, Dr Jane Parker appeared on the BBC one show Bang Goes the Theory where she discussed the complexity of meat flavour with Maggie Philbin. [http://www.bbc.co.uk/iplayer/episode/b01rx32f/Bang_Goes_the_Theory_Series_7_Episode_5/](http://www.bbc.co.uk/iplayer/episode/b01rx32f/Bang_Goes_the_Theory_Series_7_Episode_5/)

Jane has also contributed with articles to two food industry journals:

**IFST Magazine** discussing how The University of Reading meets the needs of the food industry. [http://www.fstjournal.org/features/27-1/flavour-centre](http://www.fstjournal.org/features/27-1/flavour-centre)

**New Food Magazine** on “natural flavouring ingredients”, where she discusses how flavour and flavour of processed foods has changed significantly over the last 50 years. [http://www.newfoodmagazine.com/tag/jane-parker/](http://www.newfoodmagazine.com/tag/jane-parker/)

For more information please contact Jane at: j.k.parker@reading.ac.uk
DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Professor Niranjan, Dr Niamh Harbourne and Dr M. Jose Oruna-Concha were recently awarded a KTP project in collaboration with Bowman Ingredients.

The project aims to bring about a step increase in Bowman’s strategic innovation capabilities, by embedding research expertise developed on product and engineering sciences related to frying.

Dr Gunter Kuhnle was recently awarded £431,604 from the European Commission for a project titled ‘Phytome - Phytochemicals to reduce nitrite in meat products’.

This European project aims to develop innovative meat products in which the food additive nitrite has been replaced by natural compounds originating from fruits and vegetables, known as phytochemicals.

Professor Julie Lovegrove, Dr Kim Jackson, Prof Ian Givens, Dr Alistar Grandison, Dr Kirsty Klein and Professor Sue Todd were recently awarded an MRC project grant for a study entitled “reducing cardiovascular disease risk through replacement of saturated milk fat in milk and dairy products”. They are delighted that MRC is recognising the importance of nutrition in disease prevention.

Outreach

This term a number of outreach activities have been organised by Dr Paula Jauregi, the Departmental Outreach coordinator.

Following the success of last year’s chromatography workshop organised in collaboration with the University’s student recruitment office on the 14th March we welcomed 43 year 12 Chemistry pupils from Reading Blue Coat School, The Forest School, Langley Academy, Embrook School and The Heathland School. The workshop consisted of a practical session about the application of liquid chromatography for the determination of caffeine in cola drinks.

At the end of the practical session pupils and teachers had an opportunity to see the different facilities and areas in the department including the analytical facilities in the flavour chemistry laboratory, pilot plant, sensory sciences booths and nutrition clinical suits.

The workshop was ended with an informative talk on the degrees taught in the department. Judged by the feedback received the pupils found the workshop interesting and informative.

A similar workshop was run on the 15th April for 7 pupils as part of the Scholars Scheme. This is one of the latest University’s outreach strategies which aims at targeting a group of high achieving year 12 students that also come from non-traditional HE background (so they fall within widening participation criteria). Our school has committed to offer a program of activities for the scholar scheme group (14) which entails a range of activities and visits to each Department over this academic year. Dr Jauregi is coordinating the activities for our department.

In addition Dr Jauregi is promoting the Undergraduate Ambassador Scheme (UAS) within the Department which enables final year students to take up a Science Education project in a local primary or secondary school in place of the research project. As part of this scheme two of our finalists have carried out their projects in Whiteknights primary school (Yuchen Guo) and Oakbank secondary school (Rachel Gregory). Both students have excelled in their projects and have proven to be excellent ambassadors for our department.

Rachel Gregory in Oakbank Secondary School introducing the ‘Food Science Day’ in school assembly as part of her project.
ERASMUS STAFF MOBILITY

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 Vigo University in Spain and Dr Jauregi went to Vigo University for two days, 22-23rd February, and gave a lecture to undergraduates and postgraduates on ‘Encapsulation of food bioactive ingredients with food proteins’ and hold seminars with several research groups in the University of Ourense and the technological centre for fish products (CECOPESCA).

RETIREMENTS

The department of Food and Nutritional Sciences said a fond farewell to two long serving technical staff recently, Glynis Hassell and Mira Granov on February 28th and March 20th respectively.

Glynis Hassell was thanked for her 22 years of contribution which culminated in her role as School building manager; it was attended by over 50 colleagues and friends, past and present.

Mira Granov was thanked for her 17 years of support to Undergraduate teaching practical classes and support to various research groups previous to this.

The department will miss both of them very much but is hugely grateful for the legacy they leave behind. Thank you to everyone who generously contributed towards gifts for their retirement.

Staff Leaving

Dr Yannan Jin (Jessica) was appointed as temporary International Student Tutor from October 2012-March 2013 to cover for Dr Qiaofen Cheng’s absence on maternity leave.

Jessica was an undergraduate in the Department registered for BSc Food Science with industrial training, and she continued as a PhD student in the Hugh Sinclair Unit of Human Nutrition. She was awarded a PhD in 2012 for her research investigating the impact of consumption of phytochemical-rich foods on risk factors for cardiovascular disease. She made an important contribution to the Department during her time as International Student Tutor by providing support for applicants from Universities with progression agreements in China, Thailand and Malaysia for undergraduate programmes. She also helped students from those Universities to adjust to the UK educational system.
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/ResearchandEnterpri seDevelopment/FindingFunding/reas-redFindingfunding.aspx

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

Link to Information on Research Professional:
https://www.reading.ac.uk/web/FILES/reas/Research_Professional_quickstart_March10.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, were 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.

Marie Curie RESEARCH FELLOSHIPS (FP7)
The European Commission has just published 4 Calls for proposals for the year 2013 in the framework of Marie Curie research fellowships (Programme People of the FP7).

These fellowships are aimed at post-doctoral researchers, to continue their research at an international level. The deadline for the submission of applications is August 14th, 2013.

DRINC2
DRINC2 was launch in London in November 2012. It was an excellent networking session and some very lively discussions (DRINC1 holders from the University of Reading attended the event). As a result the call for DRINC 2 will be announced shortly.

The budget will be approximately £10M for DRINC2, with £1M coming from companies and the rest from BBSRC. The funding will be allocated over several rounds, with approximately £3M awarded in the first round. There will be two further DRINC calls in spring 2014 and spring 2015, will approximately similar funding totals.

The aims of DRINC2 are similar to the original call, i.e. support high-quality basic research, strengthen and develop the research community through multidisciplinary research and training, and ensure knowledge exchange between the science base and industry.

Outline proposals can be submitted from 9 May to 3 July using Je-S.

SPARKING IMPACT AWARD
The University has been awarded a Sparking Impact Award from BBSRC. This provides funding for any small scale knowledge exchange and commercialisation activities that will increase the impact of BBSRC funded research. This is an exciting opportunity for researchers to engage with companies and policy makers about their research, or investigate the commercial potential of their research.

Projects must be based on some element of current or past BBSRC funded research, and investigators and researchers on current or previous BBSRC grants are eligible to apply. Applications can be of any size, from £500 to the maximum of £20,000. There will be 3 rounds a year and the first closing date is Friday 31st May 2013.

Queries about the competition should be directed to Dr Anne-Marie van Dodeweerd (a.vandodeweerd@reading.ac.uk) or Adam Webb (a.r.webb@reading.ac.uk)
EU Marie Curie Career Integration Grant (CIG).

All relevant documents (Call Fiche, Work Programme, Guide for Applicants) are available on the relevant Call Page on the Research Participant Portal: http://ec.europa.eu/research/participants/portal/page/call_FP7#wp_call_FP7

Career Integration Grants are intended to improve considerably the prospects for the permanent integration of researchers who are offered a stable full-time employment in research (the duration of their post which must be at least the same of the CIG grant) in an EU Member State.

If anyone will be joining (or has recently joined) the School or Department in a permanent/stable academic or research post coming from another country, then the CIG is worth bringing to their attention. It's a great opportunity to request research top-up money. To be eligible, they would need to comply with the mobility rule and should not have been resident in the host country for more than 12 months in the last three years at time of call deadline.

Deadline 18th September 2013 (4pm UK time), internal deadline 11th September

Horizon 2020 – European Research Council (ERC):
The first European Research Council (ERC) calls within Horizon 2020, the new EU funding programme for research and innovation which is due to start on 1 January 2014.

The current eligibility criteria for the Starting Grants (2 to 7 years post-PhD award) and Consolidator Grants (7 to 12 years post-PhD award) currently seem likely to remain the same.

For more information, please sign up to UKRO, the UK’s National Contact Point for ERC by creating a profile here: http://www.ukro.ac.uk/Pages/UKRO.aspx or refer to the ERC webpages http://erc.europa.eu/funding-and-grants

Parliamentary Office of Science and Technology (Post) Fellowship

IFST will be sponsoring a POST Fellowship this year and applications are now open (deadline for applications, Mon 13 May 2013).

The purpose of this Fellowship is to enable PhD students to spend a three-month period in the Parliamentary Office of Science and Technology at the Houses of Parliament, Westminster, working on science-based project(s). This will provide a tremendous opportunity for the holder to gain experience in science writing and an insight into how Parliament functions.

Applicants should be in the second or third year of their PhD studies, undertaking research studies related to Food Science and Technology at a UK university. Students who are writing up their theses but have not yet graduated are eligible to apply. Membership of IFST is preferable but not essential.

IFST will support the Fellow by providing funding of £5,000 to cover a 3-month extension to their PhD award, maintenance and accommodation.

If you are interested please contact Dr Alistair Grandison a.s.grandison@reading.ac.uk

Roche Continents 2013

Roche invites 100 undergraduates/doctoral students/post-docs aged 20-29 from across Europe to participate in the 7th Roche Continents workshop in Salzburg, 10-16 August 2013.

The workshop brings together the arts and the sciences in concerts, talks, discussions with artists and group workshops exploring common ground of innovation and creativity in the arts and sciences. Lots of opportunity to make contacts.

If you are interested, please contact Prof Parveen Yaqoob p.yaqoob@reading.ac.uk for details.
PRESS RELEASE

Reading scientists keep meat products in the pink with healthy natural preservatives

Food scientists at the University of Reading have begun work on a major project to produce meat additives that can actually lower your risk of cancer - while maintaining the pink colour consumers expect.

The European-funded study aims to develop a way of producing meat products, such as ham, bacon and sausage, without using nitrite, the preservative which has been linked to an increased risk of colon cancer.

Instead, scientists will use natural fruit and vegetable extracts known as phytochemicals to replace the nitrite. As well as helping to preserve the colour, flavour and increase the shelf-life of meat, phytochemicals have the beneficial side effect of helping to improve gut health.

Dr Gunter Kuhnle, from the University of Reading's Department of Food and Nutritional Sciences, will lead Reading's involvement in the PHYTOME project (Phytochemicals to reduce nitrite in meat products) after securing a £431,000 grant.

Dr Kuhnle said: "This is a major project that through its links with food businesses we hope will lead to innovative new food products for consumers in a relatively short period of time.

"Current food additives do a good job at preserving meat in the way consumers demand it - for example, without nitrite, most cooked meat on supermarket shelves would be grey. But through this project we hope we can help develop new ways of preserving meat in a way that is healthier and gives consumers more peace of mind."

Once the new techniques have been developed in the lab, project partners in small businesses in the food industry will recreate the new techniques on a larger scale. The effects of the new products on human health will be tested, and in-depth consumer research will be carried out to find out the reaction of shoppers to the new products.

University of Reading scientists will be involved in analysing different phytochemicals before and after they are added to meat, and will also analyse samples from people taking part in human trials to see how a diet that includes the new meat products might reduce the risk of cancer in the gut.

The project is being led by the University of Maastricht in the Netherlands, with partners in the UK, Belgium, Italy and Greece. The close collaboration of meat processing businesses means that it is expected that the first products will hit the shelves shortly after the project ends in 2016.


2012’s high rainfall will impact on the nutritional value of our crops

Rainfall will often cause leaching and loss of nutrients from the soil and at certain times that will certainly reduce the amount of protein that ends up in produce’ Professor Mike Gooding

Professor Mike Gooding and Professor Richard Bennett from the School of Agriculture, Policy and Development and Dr Carol Wagstaff, from the Department of Food and Nutritional Sciences, commented on the impact of high rainfall on food prices and the knock-on impact on public health today.

Professor Gooding is a renowned expert on crop science. He spoke to BBC Radio 4’s Farming Today programme this morning on the subject of the impact of high rainfall in 2012 on nutrition in fruit and vegetables. His colleagues, Professor Richard Bennett and Dr Wagstaff also comment on the impact of high rainfall on food prices and the knock-on impact on public health.
STUDENT NEWS

Reading Engineer takes her science to Parliament

Samantha Mudie, an Engineering Doctoral student at The University of Reading, attended Parliament on March 18th and presented her research to a range of politicians and a panel of expert judges, as part of SET for Britain.

Sam’s poster on research into the reduction of energy from commercial catering was judged against dozens of other scientists’ research in the only national competition of its kind. Her research, sponsored by Mitchells & Butlers plc, is currently focused on the detailed monitoring of energy use in commercial catering appliances and processes. She has already published two conference papers on the benchmarking of whole-building energy use in restaurants and pubs.

Sam was shortlisted from hundreds of applicants. On presenting her research in Parliament, she said: “I applied to SET for Britain because it is a fantastic opportunity to present my own research to a wider audience, and to engage with politicians regarding scientific research in this country. It is also a great chance to talk to other scientists and engineers from the UK and get a wider perspective on cutting edge research from across the country.”

Andrew Miller MP, Chairman of the Parliamentary and Scientific Committee, said: “This annual competition is an important date in the parliamentary calendar because it gives MPs an opportunity to speak to a wide range of the country’s best young researchers. These early career scientists are the architects of our future and SET for Britain is politicians’ best opportunity to meet them and understand their work.”

Although Sam did not win the competition, she was thrilled about the event: “Although neither myself nor Reading came away with a medal, it was a privilege to be selected among many hundreds of applicants to showcase my research. It was a great opportunity to network with some very influential members of industry and government.”

Many congratulations to Sam on this well-deserved achievement.

PhD student Katherine Mary Livingstone has been invited to speak at the 2013 Annual Dairy Council conference in Belfast in May where she will give a 30 min talk on “Diet and Blood Pressure: a role for dairy?”

PhD student Sophie Guy has been a successful applicant to FST’s Ralph Blanchfield Award to attend IFST’s 2012 Spring Conference at Leatherhead Food Research on April 19th entitled ‘Nutrition for Olympians - Nutrition for All’ (Lessons for food science and technology from the Sports Product Sector)

The IFST Ralph Blanchfield Award aims to encourage young, undergraduate food scientists, technologists and engineers, under 30 years of age, based in the UK, to travel to, and participate in the IFST conference, where they will meet with fellow professionals.

PhD student Salisu Maiwada Abubakar has been awarded a Premierdesign Sponsorship award.

In January, PhD students Sophie Castle and Ashleigh Stewart attended a two-day networking event at the Nestlé Product Technology Centre (PTC) in York. The idea of the event was to meet the other PhD students sponsored by Nestlé in the UK. The course taught them the basic principles of profit and growth within a business.
A healthy heart is key to a healthy life – and a new study starting at Massey University’s Albany campus aims to find out if olive leaf extract helps prevent heart disease.

Comvita New Zealand is sponsoring the study that Reading PhD student Stacey Lockyer will undertake as part of her PhD. Stacey recently relocated to Massey University (New Zealand) for a year to carry out this research.

The study, supervised by Dr Welma Stonehouse of the Institute for Food, Nutrition and Human Health, will investigate the effects olive leaf extract can have on heart disease risk factors and high blood pressure in New Zealand men. “Heart disease continues to reign as one of the biggest killers in New Zealand. Men taking part in this study will contribute towards establishing a scientifically-proven natural strategy to maintain a healthy heart,” Dr Stonehouse says.

The study is one of a number of clinical trials on olive leaf extract Comvita is supporting.

“Lots of work has been done testing olive leaf extract, but not for heart disease. A recently published study by the Liggins Institute found that olive leaf improves insulin sensitivity in middle-aged men, so we’re keen to find out what can happen for heart disease markers,” says Comvita’s Chief Technology Officer Dr Ralf Schlothauer.

We wish Stacey all the best with her study.

PhD NEWS

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

Benjamin Cruickshank, “Improving the quality of cut herbs through optimisation of the growing environment”, supervised by Dr Carol Wagstaff.

Jialu You, “Influence of aging on immune responses to selected probiotics”, supervised by Professor Parveen Yaqoob.

Caroline Withers, “Investigating the sources, mechanisms and perception of dairy-based mouth drying of oral nutritional supplements with target groups of older adults”, supervised by Dr Lisa Methven and Professor Margot Gosney.

Sameer Khalil Ghawi, “Intensifying the glucosinolate-myrosinase reaction in selected Brassica vegetables”, supervised by Dr Lisa Methven and Professor Niranjan.

Ditte Hobbs, “The effects of beetroot on vascular health and consumer acceptance”, supervised by Dr Lisa Methven and Professor Julie Lovegrove.

INDUSTRIAL PLACEMENTS

Four Part 3 students shared the Reading (Malham) prize which was awarded on 14 February. The prize is awarded for the highest industrial placement mark.

Mark Hutchinson, who made the award, said:

‘In these austere and sometimes dark times in the UK food & drink industry it is great to see such brilliant students emerging from Reading. We are so proud to be associated with this University and presenting the award to these enthusiastic individuals provides great confidence for the future.’

From left to right Maggie Kellermann-Thornton, Samuel Snowden, Hugh Brown, Nicola Price.

We pass our congratulations to all of them.
Industrial Placement - A new model for assessment

The Department now has a new and more effective model for the assessment of the Industrial Placement year, which will come into effect in 2013.

In previous years, the assessment has been carried out solely by the company in which the student is employed. There has been growing dissatisfaction with this method of assessment as in many instances, marks awarded and corresponding comments seem to be at variance.

As well as providing greater clarity, this new model is marked by both the company and Academic staff, with weighting more geared towards those marks provided by Academics. There is now a new design of the assessment form, with more information as to what is being assessed. This form will also be used by the visiting Tutor, and students will be encouraged to use this form for self-assessment, all of which should ensure a more transparent process.

The length of the Learning Log is clearly defined, and is now made up of six STAR reports submitted through Blackboard at two-monthly intervals.

In addition, students are required to reflect on each STAR report. This is expanded upon, as students prepare a reflective overview of the placement year, from which an industry-standard CV and generic cover letter are developed. All of these elements are assessed.

Lilly Mae Liddicott
Head of Industrial Training/Industry Liaison

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FOOD ATP NEWS

For the Food ATP, 2013 continued the flurry of activity that closed 2012. We have run almost all of the modules for this academic year with the Consumer Behaviour & Food Marketing Module, (led by Lisa Methven and Elena Millan from Agriculture) currently being in the first week of the 6-week prior study by distance learning phase and the participants will be here at the University for their contact week in May. The final module, Research Methods and Project Management led by Richard Frazier, will start its prior learning in May.

Registration for the both the programmes (DAgriFood and Masters) as well as for the individual modules has exceeded our expectations and has been steadily increasing as the year has progressed. We are hugely excited by this as the feedback we have had from participants on the individual modules and the industry representatives helping to drive this has been excellent allowing us to develop and update when appropriate really quickly and dates have been set for next year with the timetable for all of the current modules being available and three new modules are being developed to further broaden the portfolio on offer.

We have now met with all of the industry and affiliate partners for brainstorm sessions a number of times through the year and have been fortunate to have the programme manager for all of the ATPs from the BBSRC in attendance to develop a greater understanding within industry of the role research has to play now and in the future.

In a few weeks’ time the Food ATP Launch event will take place here on campus, hosted by the Vice-Chancellor and with a key note presentation from the BBSRC’s Celia Caulcot, Director of Innovation and Skills, followed by a discussion panel question and answer session. Influential guests have been invited from across the food industry and have been offered a tour of the department’s facilities ahead of the start of the event. If there are any of you who would like the opportunity to act as tour guides then please contact us.

Libby Good has been out and about at a range of events, exhibitions and conferences, flying the flag for the Food ATP and the department in particular and has more scheduled in her diary. If you have any coming up that you think would be worth her attending please let her know.

Thank you once again to all of you who have made such superb contributions to all of the modules that we are developing and we look forward to continuing to work with you moving forwards.

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
- Dr Jane Parker, The Flavour Centre, University of Reading
- Professor Andy Taylor, WALTHAM®, Centre for Pet Nutrition, MARS Petcare
- 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
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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
Tuesday 23rd April 2013 - Postgraduate Flavour Mini-Symposium

A one day Postgraduate Flavour Mini-Symposium event has been organised by the Flavour group from our Department. This will be the start of an annual event, particularly for PhD students and young researchers in flavour and sensory science in the UK and Ireland; with an annual Nursten Prize awarded to the best student presentation(s) each year.

Postgraduate students from Northumbria University, Nottingham University and Reading University will attend the event. There will be a poster exhibition where the students will have the opportunity to present their work.

Flavourist training course

The 11th Flavourist Course will be held from 7th - 24th May 2013.

This training programme has been developed by the British Society of Flavourists and the University of Reading, and is supported by the International Federation of Essential Oil and Aroma trades.

The three-week programme of practical sessions and seminars given by highly experienced flavourists from industry and university specialists will provide the foundation on which to build your career as a flavourist.

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

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

Further literature for the Flavourist Course 2013 is available Flavourist Course 2013

Practical synthetic biology

Synthetic biology combines genetic modification of microorganisms with engineering principles and approaches to design living systems. Not only it is one of the key research areas supported by the research councils and others in the UK, it has also been enthusiastically embraced by undergraduates all over the world who compete in the International Genetically Engineered Machines competition (http://www.igem.org/Main_Page).

Bacterial sensors that detect food spoiling or arsenic contamination of water, bacterial bio-reactors that convert biomass waste into fuels or simply bacteria that smell like bananas have all been created by interdisciplinary teams of students.

To help introduce synthetic biology at the University of Reading, we are running a practical synthetic biology course in June 10-21 for undergraduate students. If you want to discover what synthetic biology is, and modify or model behaviour of bacteria of your own design, please apply. Spaces are limited!

Further information: http://practicalsyntheticbiology.net/

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Early Career Researchers Food Sector Event

23rd May 2013: 09:00 - 16:00

Painter’s Hall, London EC4V 2AD

Are you an early career scientist (MSc or PhD student or in 1st post-doc) carrying out research in areas of interest to the food industry? If so you will want to come to this one-day event to highlight your work to others in the broad area of UK food science and key figures in the UK food industry. The day will provide opportunities to network and find out more about the varied careers available in the food industry from our industrial speakers and other delegates.

The emphasis of the day is on communication of the interest and excitement of your science to a mixed audience to showcase your talents and to develop future career networks. We are aiming to attract as broad a mixture of academic disciplines as possible to truly represent the science base necessary for a thriving food sector so encourage delegates from across the full range of nutrition, engineering, biochemistry, psychology, microbiology and the physical and chemical sciences.

There will be spaces for oral and poster presentations and prizes will be available for the best presentations. These prizes are likely to be experiences (e.g. visits to companies’ headquarters and opportunities to present to industrial groups). We will have a number of bursaries available for participants where travel and accommodation costs are likely to prevent attendance.

Programme Format

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>09:00 – 09:10</td>
<td>Introduction from BTKN</td>
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<tr>
<td>09:10 – 09:40</td>
<td>Presentations from industry delegates</td>
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<tr>
<td>09:40 – 10:40</td>
<td>Presentations from young researchers (15 min)</td>
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<tr>
<td>10:40 – 11:10</td>
<td>Break including coffee and posters</td>
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<tr>
<td>11:10 – 12:10</td>
<td>Presentations from young researchers (15 min)</td>
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<tr>
<td>12:10 – 13:50</td>
<td>Lunch (networking and posters)</td>
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<tr>
<td>13:30 – 14:45</td>
<td>Presentations from young researchers (15 min)</td>
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<tr>
<td>14:45 – 15:30</td>
<td>Break and voting for prizes</td>
</tr>
<tr>
<td>15:30 – 16:00</td>
<td>Wrap up and prize giving</td>
</tr>
</tbody>
</table>

Feedback from last event:

“This event applies to large and small companies, and gives a good opportunity to identify future talent in your area.” Industry delegate

“I think it is very important to bridge the gap between industry and academia, this is the only conference I have attended that has managed this” Academic delegate

Registration

If you are interested in attending this free event please visit our events site at: http://ecrfood2013.eventbrite.co.uk Please note that institutions will be initially limited to 3 places. For more information about the event please contact serena.broadway@biosciencekttn.com.
3rd Food Industry Symposium
“Putting Theory into Practice - Science in Today’s Food Industry”
11th - 12th June 2013

Our 3rd Food Industry Symposium is taking shape. With major food manufacturers, food retailers, research and consultancy companies as well an ingredient manufacturers, this will provide students with a fascinating insight into the role of food scientists and nutritionists in today’s food supply chain. Be there!

Just some of the companies who we expect will provide speakers ...

BRITISH SUGAR
Arla
Acumentia
Waitrose
ATc
IFF
Leatherhead Food Research
ASDA
University of Reading
PhD Research Conference
14 June 2013, 14.00–17.00

All current PhD students and supervisors are invited to attend

The conference will showcase doctoral research excellence from across the University

The conference includes:

- PhD Researcher of the Year Award presentations and award
  First prize £250

- Three Minute Thesis Competition
  First prize £100

- Research Poster Competition
  First prize £100

- Drinks reception

Please note: conference attendance will contribute towards the RRDP training requirement. Book a place at the conference via the RRDP RISIS web portal.

For further information and competition application forms please go to:
www.reading.ac.uk/graduateschool/events/gs-phdconference.aspx
SCI Young Researchers in Agrisciences 2013

Crop Production, Protection, Utilisation

Tuesday 2 July 2013
University of Reading, Whiteknights Campus, UK
Organised by SCI’s BioResources Group

Sponsored by syngenta BBSRC

Why attend?
This interdisciplinary event is for early career scientists working in biological, chemical, environmental and other relevant sciences, and all those interested in learning about progress and meeting new talent in agrisciences.

- Experience presenting to a multidisciplinary audience
- Raise your profile, build networks, find ideas and inspiration
- Hone your career skills

Presentations
PhD students and first post-docs wishing to present have three options:

- Oral paper (20 minutes)
- Poster (A0: 1189 mm x 841 mm, portrait)
- Poster plus Flash presentation (5 slides, 5 minutes)

An abstract of 300 words (max.) indicating title, authors and preference for presentation option should be sent to alan.baylis@novetix.com by 10 May 2013.

Oral presentation slots are inevitably limited and will be allocated to achieve a balanced programme. Topics may be results, reviews or plans and may have already been presented elsewhere. Prizes will be awarded, focusing on quality of science and clarity of communication.

Registration
Early Bird Fees before 2 June: £29 SCI Members, £39 Non-Members
Standard Fees after 2 June: £45 SCI Members, £55 Non-Members

To book online and for further information, visit: www.soci.org/events
E: conferences@soci.org T: +44 (0)20 7598 1561
Find SCI BioResources on Linkedin and Facebook

Registration deadline, 17th May 2013
RUFANS NEWS – CHINESE NEW YEAR

For the first time in February, the Department celebrated Chinese New Year with RUFANS holding an international evening, in order to welcome our International Students. This not only gave them the opportunity to share their traditions with us, but the chance for them to show us their way of celebrating the New Year, and for them to teach other students more about their culture. The evening, held in the Pilot Plant, consisted of some authentic Chinese music, Chinese tea, and a lot of Chinese food! We were fortunate to also have the Baking Society join us for the evening, holding a biscuit decorating workshop for all students to try.

The evening was a big success, with around 50 students attending, as well as some members of staff from the Department. We would like to thank the Baking Society for their attendance, as well as all staff and students who came and made the evening such a success.

We would like to remind all RUFANS members that our AGM will be taking place on Wednesday 24th April – make sure you vote for your new committee through our RUSU page!

We would also like to wish all Food Student luck with their forthcoming summer exams.

Dr Harbourne, first on the right, with some of our International Students.
RECENT PUBLICATIONS

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

McCann MJ, Rowland IR, Roy NC (2013) Anti-proliferative effects of physiological concentrations of enterolactone in models of prostate tumourigenesis. Mol Nutr Food Res. 57, 212-224


