The following news items illustrate some of our activities during the third quarter of 2014 (August – December 2014). 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

Follow us on www.facebook.com/FoodatReading

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‘Friends in Low Places’ at the Great British Bioscience Festival

A multi-disciplinary team consisting of academic staff, post-docs and PhD students showcased their research in an exhibit entitled ‘Friends in Low Places’ (referring to the friendly bacteria living in the gut), at the Great British Bioscience Festival in November- a celebration of 20 years of world-leading bioscience funded by the Biotechnology and Biological Sciences Research Council.

The team, led by Professor Parveen Yaqoob, were amongst 20 to win a science communication award to present our BBSRC funded research to the public. The exhibit illustrated the importance of bacteria in everyday life, including a giant walk-through colon, complete with sound effects and reactions to different foods, demonstrated some of our research on probiotics, and presented an interactive map illustrating communication between gut bacteria and the immune system, which was produced in collaboration with researchers at the University of Oxford, who also took part in the event. More than 6500 visitors of all ages attended the 3-day festival, describing the engaging exhibits as ‘fantastic’ and ‘inspiring’. The giant colon was a particular draw, featuring heavily in photo opportunities, live TV and social media, and will be permanently housed at the Winchester Science Centre from January.
Professor Jackie Hunter, BBSRC Chief Executive said: "BBSRC works with some of the most exciting and potentially far-reaching areas of research in bioscience, and must communicate with the public to respond to their aspirations and hopes for the future. The festival provided a unique opportunity to engage with the Great British public in a fun and interactive way - creating a truly amazing event."

The success of the exhibit was largely due to the hard work and input of Ben Littlefield (Outreach Coordinator) and Kirsty Smith (RED) and the enthusiasm of all of our volunteers (Glenn Gibson, Dimitris Charalampopoulos, Gemma Walton, Afroditi Chatzifragkou, Chelsea Snell, Hanady Albadran, Joao Barros, Sumia Enani, Sehad Alanafi, Randah Alqurashi, Kate Stephens, Natasa Giallourou, Caroline LeRoy and Joy Leng).

You can see more pictures on our blog (http://blogs.reading.ac.uk/gutfriends) and Twitter (@GutFriends).

At the Great Bioscience Festival

For those of you who missed the Great British Bioscience Festival, please see the link below for the video which gives a flavour of what it was like:

Inspiring bioscience: the Great British Bioscience Festival

http://youtu.be/nQpsG75AfIc

And on the BBSRC festival page:

British Nutrition Foundation Research Grant Award 2014

The Drummond Memorial Fund supported the provision of research grants in 2014 to help newly-appointed university lecturers and research fellows, in human nutrition, to undertake the pilot work needed to generate data that can be used as the basis of a more substantial grant application.

Dr Vimal Karani, University of Reading, was one of the recipients of the 2014 British Nutrition Foundation (BNF) Drummond Pump Priming Grant for a project investigating the impact of nutrients on the association between genetic polymorphisms and obesity in up to 10,000 individuals.

Dr Vimal Karani said “I am deeply honoured to receive this prestigious BNF Drummond Memorial Fund pump priming award. The support provided by this award will enable me to generate sufficient preliminary data to apply for a larger research funding with the goal of expanding my ongoing nutrigenetics-related research collaborations across the globe.”

This award was presented to Dr Vimal Karani by Her Royal Highness The Princess Royal, the Foundation’s Patron, at the BNF Annual Day on 17th November 2014 at the Royal College of Physicians, London.

Other staff members (Prof Christine Williams, Prof Julie Lovegrove, Prof Parveen Yaqoob, Prof Ian Givens and Dr Orla Kennedy) from the Department of Food and Nutritional sciences, University of Reading, also attended this BNF Annual day ceremony in London, UK.

Please see the link below for further details regarding BNF award 2014 recipients:

Report reflecting on the past 100 years of UK food manufacturing

2013 marked the centenary of the formation of the UK food industry’s representative body – originally this was called the ‘Confectionary and Preserved Food Manufacturers Federations’. Over the years this has adapted and is now the ‘Food and Drink Federation’. As part of their centenary celebrations, the Federation approached the University and asked if we would be able to write a reflective review of the various changes that have occurred within UK food manufacturing over the past 100 years. The University was well placed to provide this as it brings together expertise in food supply, marketing and economics along with our own Department’s expertise in food science, food quality and nutrition. A team was assembled to produce the report and this has now been published by the University’s Centre for Agricultural Strategy.

Key contributions from the Department include overviews of the developments in food science and technology (by Professor Richard Frazier), of nutritional advances (by Dr Orla Kennedy) and of the changing role of legislation and quality management systems (by Dr David Jukes). There have been huge changes in society over the past 100 years with changed expectations for our health and the quality of our food supply. The various contributions provide a valuable insight into how the UK food manufacturers have responded to these changes. Whilst the industry has been subject to much criticism, it is easy to overlook the success of the food supply chain in making available a varied range of food. The report attempts to provide a balanced assessment of these issues.

The report, entitled ‘Feeding the British Public: a centenary review of food and drink manufacturing’ is available from CAS as CAS Report 20. Contact Teresa Hicks (t.m.hicks@reading.ac.uk) for more details.

Weurman Flavour Research Symposium

In September the 14th Weurman Flavour Research Symposium was organised by members of the flavour group from the Department together with colleagues from the University of Nottingham. The conference was held at Queens’ College, University of Cambridge. With its quadrangles, lawns, and mixture of historic buildings and modern lecture facilities, the venue provided a calm, secluded environment in the centre of the busy university city.

Convening every three years, the Weurman Flavour Symposium has become one of the most important international meetings for reporting recent discoveries in flavour sciences, keeping flavour chemistry at the core while addressing the other scientific areas used to study flavour. The Weurman Symposia were initiated in 1975 by the late Dr Cornelius Weurman, from the Netherlands, one of the founders of flavour research in Europe. He died in 1975 shortly before the first symposium and the Symposia were named in his memory. The last time the symposium was held in the UK was in 1996 when it was located in Reading.

Flavour group at Weurman
The 2014 Weurman Symposium attracted scientists from academia and industry with interests in the chemistry and biology of taste and aroma and the application in food. Over 200 participants from 30 countries attended and most presented either a lecture or a poster.

The symposium series was originally a European conference and, while still retaining a European base, it has now become the main international flavour conference attracting participants from all over the world. International experts gave keynote lectures on recent approaches to flavour discovery, the biogeneration of flavour, mechanisms of flavour perception, the role of flavour in the regulation of food intake, and the control of flavour in food products. These topics provided the basis for the categories of lectures and posters presented during the four-day meeting. The symposium was attended by 12 lecturers, researchers and PhD students from the Department and another five former Reading students, all of whom presented either lectures or posters. This reflects Reading’s significant international role in flavour and sensory science.

At the Lecture hall

A key aim of the Weurman Symposia is to encourage the participation of young researchers, so they can be brought into the “flavour family”, meet the current leaders in flavour research, start to build their networks and gain understanding of the wide scope of flavour science. Through the generous sponsorship of food and flavour companies it was possible to provide 30 PhD students with funding to offset a significant proportion of the cost of attending. Another aim is to encourage discussion between researchers and flavour practitioners in industry. The Queens’ college venue, with all scientific sessions, accommodation and meals within the college, gave an excellent environment in which to fulfil this aim.

Student helpers

At the end of the symposium, participants left with old friendships renewed, new contacts and friendships made, and with at least some new knowledge on the chemistry, biochemistry and perception of food flavour. The flavour community is now looking forward to the next Weurman Symposium to be held in Graz, Austria in September 2017.

RESEARCHER HIGHLIGHTS

Professor Parveen Yaqoob gave a talk on ‘Ageing, Gut Health & Immunity’ at a symposium at the Royal College of Physicians in October 2014.

Dr Carol Wagstaff gave a talk on "A statistical crop model to predict and explain resource partitioning in oilseed rape and its relationship with senescence and yield" at the 7th International Workshop on Leaf Senescence in Denmark, 2014.
Dr Carol Wagstaff also gave two talks and chaired a session at the International Horticultural congress in Brisbane, August 2014.

Professor Julie Lovegrove was invited to give a talk at the following meetings/conferences:

- **Fresh Thought for Food.** ‘A taste of Research at Reading’. Reading. UK (October 2014)
- **Café Scientifique** ‘Dietary Dilemmas’. Bradfield College, Bradfield. UK (October 2014)
- **National Obesity Forum.** ‘Obesity under the skin: Should we reconsider our dietary fat recommendations?’ London. UK (November 2014)

Professor Julie Lovegrove also gave a talk at the ‘Dairy and Cardiovascular Disease risk’ conference in London, UK (October 2014). The one day conference organised by the Dairy Council and Dairy UK explored key issues of sustainability in relation to dairy production and consumption.

Dr Ditte Hobbs presented her research on ‘the role of dairy in the UK diet: modelling nutritional, financial and environmental impacts’ and Professor Julie Lovegrove presented on ‘Dairy and Cardiovascular Disease risk’. Other speakers included Professor Ian Givens, John Elliot (ADAS), Brian Lindsay (GDAA) and Richard Laxon (Arla Foods). The conference was well attended.

In November 2014, the first inaugural Food Matters Live event was held at Excel in London. Food Matters Live is a free annual event that brings together the food and drink industry, retailers, food service providers, government, and those working in nutrition and health to tackle one of the most important challenges of our time - the relationship between food, health and nutrition. The department was well represented at this event with an Exhibition stand and invited talks from Professor Parveen Yaqoob, Dr Gemma Walton and Rosalind Fallaize. Next year's event will be held 17th-19th November 2015.
Dr Vimal Karani attended and presented at the European Society of Human Genetics Meeting (ESHG) 2014 in Milan, Italy. He presented a poster on ‘The APOB insertion/deletion polymorphism (rs17240441) influences the postprandial triacylglycerol and insulin response in healthy Caucasian adults - insights from the DISRUPT cohort’. The European Human Genetics is a forum for all workers in human and medical genetics to review advances and develop research collaborations. The ESHG conference is where the latest developments in human genetics are discussed, and where professionals from all parts of human genetics meet.

Dr Vimal Karani gave a talk on the topic ‘FTO gene and its interaction with dietary carbohydrates on obesity in Asian Indians’ at the Madras Diabetes Research Foundation (MDRF), Chennai, India. During his visit to India, he also attended the UKIERI (UK-India Education & Research Initiative) workshop and submitted a grant application under the theme ‘Public Health and Wellbeing’ to extend his on-going UK-India collaborations.

Dr Vimal Karani gave an invited talk at the Sultan Qaboos University (SQU), Sultanate of Oman, on the topic ‘Genetic Epidemiology of Obesity’ in October 2014. He has initiated a collaboration to start a new population-based study in Muscat with Dr Mostafa Waly, Associate Professor, SQU, Sultanate of Oman. During his visit, he visited National Genetic center in Muscat, Oman and the Oman Research Council (TRC) to initiate potential collaborations and discuss possible funding opportunities.
He also had an opportunity to meet his excellency Dr. Ali bin Talib Al-Hinai from the Ministry of Health, Sultanate of Oman, to get additional funding to support his PhD student, Eiman AL Hinai.

**Dr Vimal Karani** was invited to attend a Wellcome Trust funded workshop on ‘Engaging UK families with Global Food and Drink issues and how these related to human health’ on 12th November 2014 at The Albany Theatre, Douglas Way, London. This was an unique opportunity for Dr Vimal Karani to join 10 artists and 9 other scientists for a structured day of creative thinking and concept development. The workshop consisted of a structured creativity session pairing artists and scientists with the anticipation of further collaboration.

In September 2014 the third meeting of the European Network for Gastrointestinal Health Research (ENGIHR) was held at the Max Rubner-Institut, Karlsruhe, Germany.

The focus for oral presentations for this meeting was the gut microbiota during ageing. As such the talks led the way from birth to old age following the gut microbiota, interesting research studies and the impact of microbial changes on host health were discussed.

**Dr Gemma Walton** was invited to give one such talk and discussed the research she has conducted in older volunteers here in the department.

The talks led to interesting discussions and highlighted some good areas for future research. The meeting was a great networking opportunity and should lead to some future collaborations.
Dr Vimal Karani attended the ‘Higher and Education show’ at the Olympia Central, London, on the 16th October 2014. During his visit, he applied for a scholarship to support one of his PhD students, Yue Li, and he was successful in getting the scholarship. Yue Li will use this scholarship to attend a conference in London in 2015.

Dr Vimal Karani submitted a proposal on ‘Developing industrial collaborations for implementing personalised nutrition programs to prevent metabolic diseases’ as part of the ‘Newton fund’ scheme. His proposal was accepted under the theme of ‘The future of agricultural competitiveness’ and he was invited to attend and present at the British Council funded workshop on ‘Strengthening UK-Colombia Research & Innovation Cooperation (UK-Colombia RICO): The Role of Foresight and Horizon Scanning’.

There was also a poster competition as part of this workshop, where participants from various universities in the UK had participated. Dr Vimal Karani won the best poster award for the theme ‘The future of agricultural competitiveness’ for which he received 50,000 Colombian pesos and £1,000 for attending a workshop in 2015 at the University of Manchester, UK.

A one day Food and Nutritional Sciences (FNS) research retreat was organised on the 12th September 2014 for the academics to discuss the following aspects:

- Departmental research strategies,
- Key opportunities for funding,
- Barriers to applying for funding,
- Potential projects which fits specific calls,
- Potential case studies for future,
- Strategic ways to secure University-funded studentships

This research retreat was organised at Shinfield Grange.
Dr Virag Sagi-Kiss presented a poster at the 20th IMSC – International Mass Spectrometry Conference Geneva, Switzerland, August 24-29, 2014. The title of her presentation was “Flavonoid profiling of meat products treated with selected plant extracts using HPLC-MS/MS”.

Dr Sagi-Kiss during her poster presentation

The University of Reading hosted the 2nd Annual PHYTOME Meeting at Henley Business School, Greenlands. At the meeting, the contribution of the project partners to this major EU co-funded project were discussed with the external reviewers from the NIH. The main objective PHYTOME is to develop innovative meat products in which the nitrite preservative is replaced by natural compounds.

The team led by Dr Gunter Kuhnle has a key role in the process by developing and applying robust assays to analyze the different samples from the human intervention study to evaluate the effect of the new meat products on health.

Dr Sagi-Kiss explains their team’s contribution to healthier meat

Dr Dimitris Charalampopoulos, Dr Paula Jauregi, Dr M. Jose Oruna-Concha, Dr Afrodit Chatzifragkou, Dr Parvathy Prabakumari and Dr Jane Westwell (FoodWasteNet), and PhD students Ignacio Cabezudo and Natalia Eitel, from the Department of Food and Nutritional Sciences attended the Total Food Conference that took place in Norwich Research Park, Norwich, 11th-13th Nov 2014.

Total Food 2014 was the fourth in a series of international conferences which focus on the sustainable exploitation of agri-food co-products and related biomass, thereby helping to minimise waste. It was organised by staff from the Biorefinery Centre at the Institute of Food Research & University of York in collaboration with the COST Action Network TD1203 Food waste valorisation for sustainable chemicals, materials and fuels (EUBis).
Under the auspices of the Royal Society of Chemistry (Food Group), this three day event provided an open forum to highlight recent developments and to facilitate knowledge transfer between representatives of the agrifood industries, scientific research community, legal experts on food related legislation and waste management, and consumer organisations. Themes explored ranged from the adding of value to co-products through to the recovery of energy from waste streams.

Dr Paula Jauregi and Dr M.Jose Oruna-Concha were the lead organisers of the first annual meeting of BIVaBi (Biotechnologies to Valorise the regional food Biodiversity in Latin America) as part of the International Research Staff Exchange Scheme funded by FP7-PEOPLE-2013-IRSES. The meeting took place at the Institute of Food Research (IFR), Norwich, in November 2014. The project focuses on the recovery, characterization, purification, biotransformation and encapsulation of high value biomolecules from waste by-products of regional food and food biodiversity to explore potential application in the development of new functional food or with extra nutritional properties. Thus, through a coordinated and structured mobility plan, several doctoral students are currently pursuing their doctoral studies in the countries that form part of the consortium thus enabling an effective exchange of knowledge between RTD partners and the corresponding transfer to industrial companies associated to the partners, both within and between LA and EU areas. The consortium is formed by Embrapa (Brazil), Universidad Autonoma de Coahuila (Mexico), Universidad Catolica de Valparaiso (Chile), Universidad Nacional de Rosario (Argentina), Universidad Catolica Portuguesa (Porto), Universidad de Vigo (Spain), Universidad de Minho (Portugal) and the University of Reading (UK).

Dr Paula Jauregi was invited to give a keynote lecture on ‘Novel bioseparation strategies based on conventional unit operations’ in the international conference ESBES-IFIBIOP 2014, 10th European Symposium on Biochemical Engineering Sciences and 6th International Forum on Industrial Bioprocesses, Lille, France, 7-10 September 2014. Several researchers from her group also attended and presented their work.

Dr Mike Lewis did a UHT workshop for a large Irish Company in October 2014. Next year he will focus on doing more workshops related to current issues in dairy science and technology and is planning visits to Australia in February 2015, Cyprus in March 2015 and Ireland in April 2015. He is currently completing a book on UHT processing, jointly written with Hilton Deeth, from the University of Queensland.
New Departmental Facility
Imaging system for 4-colour quantitative immunohistology

**Dr Marie Lewis** has secured funding for a departmental fluorescence microscope and imaging system through ‘The Royal Society’. This can be used to assess intracellular and extracellular protein expression, cellular distribution within tissues or organs, cell differentiation and transformation, to test drug efficacy and for diagnostic purposes.

An image is just numbers

Images representing treatment groups can be statistically compared to images from control groups, thus identifying and quantifying differences (see the figure below). High quality fluorescence images can be analysed using both software available online and specifically developed analytical tools.

(A) Colonic crypts in the large intestine. *Red - Tight Cell Junctions; Green - Leukocytes; Blue - E-cadherin (epithelial layer).*

(B) Compartmentalisation of cytotoxic CD8⁺T-lymphocyte and T-helper CD4⁺ T-lymphocyte within the tip of a jejunal villus. *Red - CD8⁺ T-lymphocytes; Blue - intestinal endothelium; Green - CD4⁺ T-lymphocytes*

(C) Immune-associated cells within the intestinal lamina propria. *Green - dendritic cells; blue - intestinal endothelium; red - CD4⁺ T-lymphocytes .*

(D) Colonic antigen presenting cell in the lamina propria with dendrites extending through the epithelium and into the lumen. *Blue – MHCII; red - CD16 (porcine intestinal dendritic cell).*

(E) Cell counts. Quantitate specific cell type in a given area

(F) Quantification of the proportion of positive pixels for each individual stain (4) and staining combination (11) is possible. *Only 1 stain presented here.*

The microscope has X10, X40 and x100 objective lenses and 4 short band-length filters (red, blue, green and infra-red) allowing up to 15 individual colours to be assessed concurrently. The camera is sensitive in both the visible and IR spectrum and networked computer support allows remote data analysis.

Access to the imaging facility and training for both image capture and analysis will be free for 1 year. Anyone interested in using this new facility, or wishing to discuss potential projects should contact **Dr Marie Lewis** at marie.lewis@reading.ac.uk, ext 8708.
Jan Luff and her life at the University of Reading!

Jan Luff has been working at the University of Reading since 1980. She started her career in the field of Endocrinology researching the onset of puberty in animals. Five years later, she moved on to the field of microbiology where she was involved in looking after the culture collection. In 1990, she joined the Department of Food Science and Technology (Food Processing, Level 1), where she was involved in liaising with outside companies and running the bakery practicals for the undergraduate students. In 1996, she joined the Department of Food and Nutritional Sciences as the Hugh Sinclair of Human Nutrition Unit Manager. As part of her job she is involved in various activities.

- Co-ordinating and managing up to 14 human studies
- Recruiting volunteers from the University and wider Reading population for participation in dietary intervention trials looking at heart disease, diabetes and cognitive function.
- Co-ordinating room bookings, equipment, meals and recreational facilities for volunteers during study days
- Ensuring the well being of volunteers during the study screening and study days.

Jan Luff in the vascular study room

- Arranging ultrasound training with Keith Humphries Wessex Scientific to help researchers identify and interpret images of the brachial and carotid intima.
- Arranging First Aid Training Courses for up to 10 people in the Nutrition Unit by Mark Davies from ABC Medical.
- Helping and demonstrating use of equipment for BBC Horizon filmed in preparation for a future programme to be shown in May 2014.
- Setting up a Biosciences Facebook page for recruitment in July 2013.

Jan Luff and Prof Julie Lovegrove (Head of the Hugh Sinclair Unit of Human Nutrition)

She will be retiring at the end of December 2014. It was a great pleasure for all the colleagues working with Jan, given her dedicated and hard working spirit. Although she leaves the department, her foot prints will be remembered!
DEPARTMENTAL SUCCESS IN OBTAINING RESEARCH GRANTS

Dr Carol Wagstaff has been awarded a two year KTP grant with MM flowers.

Dr Jon Swann has been awarded a BBSRC Responsive mode grant with a value of £124,000 on “A metabolomic approach to identify biomarkers for bovine mycotoxicosis” in collaboration with Bristol University.

Dr Vimal Karani has been awarded funding to initiate a population-based study to identify gene-lifestyle interactions on obesity and its related outcomes in Muscat by the Ministry of Health, Sultanate of Oman.

Dr Gemma Walton and Dr Jon Swann with colleagues at the Universities of Surrey and Liverpool were successful in being awarded a grant of £100K by Petplan charitable trust. The project will employ a PDRA to study the horse gut and will use the expertise we have here to model the horse gut in vitro, the first 6 months of the project will be in Reading remaining 18 months of the project will be at the new vet school at the University of Surrey. This project provides a new novel way to monitor equine health through the gut bacteria.

FUNDING OPPORTUNITIES

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

You can also search the funding databased at ResearchProfessional.com on your own at any time. Please see this link for more details: http://www.reading.ac.uk/closed/res/ResearchSupportClosed/FindingFunding/reas-redFindingfunding.aspx. You can tailor funding alerts based on your particular research areas.

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

Upcoming funding opportunities

BBSRC/Brazil joint funding of research - Biotechnology and Biological Sciences Research Council

Closing date: 08 Jan 15

Deadline information: Applications due by 4pm.

Summary text: This supports applications that cut across national boundaries and involve international collaborative teams. Proposals may be submitted in any area of science within the remit of both supporting organisations. Funding is available for up to five years.

Website: http://www.bbsrc.ac.uk/science/international/fapesp-joint-funding-research.aspx

JSPS summer programme - British Council

Closing date: 15 Jan 15

Deadline information: This call is repeated once a year.

Summary text: This enables UK investigators in the humanities, social sciences, natural sciences, physical and engineering sciences to conduct joint research with host researchers in Japan. The awards include round trip airfare, a maintenance allowance of ¥534,000, a research support allowance of ¥158,500, insurance and lodging. 10 awards are available. The fellowship duration is 9 June to 19 August 2015.

Website: http://www.britishcouncil.jp/en/programmes/higher-education/support-researchers
Daniel Turnberg travel fellowship scheme - Academy of Medical Sciences

Closing date: 19 Jan 15
Deadline information: Applications due by 5pm GMT.

Summary text: This provides opportunities for biomedical researchers to travel between the UK and the Middle East. Funding of up to £3,500 per fellowship is available, including airfare and a subsistence allowance for up to four weeks. The academy also offers a small number of three-month fellowships, which are worth up to £9,000.

Website: http://www.acmedsci.ac.uk/p175.html

New investigator research grants – population and systems medicine - Medical Research Council

Closing date: 20 Jan 15

Summary text: These provide support for clinical and non-clinical researchers while they are establishing themselves as independent principal investigators. Applicants may request support for: up to 80 per cent of the salary for the applicant; salary for the hours attributable to the project of any co-investigators; support for additional research or technical posts; consumables and equipment; travel costs; data preservation, data sharing and dissemination costs.

Website: http://www.mrc.ac.uk/funding/how-we-fund-research/new-investigator-research-grant/

Field vegetables R&D strategy - Agriculture and Horticulture Development Board

Closing date: 26 Jan 15

Summary text: This scheme supports research projects on field vegetables.

Website: http://www.hdc.org.uk/apply-funding

Flexible interchange programme - Biotechnology and Biological Sciences Research Council

Closing date: 04 Feb 15
Deadline information: Applications due by 4pm.

Summary text: This supports the movement of people between different environments to further the exchange of knowledge, technology and skills in the bioscience sector and to develop research in the field. Awards are typically tenable for up to two years and are usually worth up to £150,000 in total at 80 per cent of full economic costs, though requests for greater amounts or longer periods may be considered.

Website: http://www.bbsrc.ac.uk/business/people-information/flexible-interchange-programme.aspx

Vacation studentships - Rank Prize Funds

Closing date: 11 Feb 15
Deadline information: This call is repeated once a year.
Summary text: These allow undergraduate students to assist in research projects in the fields of human nutrition, animal nutrition and crop husbandry in a research laboratory in a UK university to encourage them to consider a career in scientific research. Funding is worth £1,800 per student, or £225 per week over eight weeks.

**Grants - Gen Foundation**

Closing date: 27 Feb 15

Deadline information: This call is repeated once a year.

Award budget total: -

Summary text: These grants support students or researchers undertaking research in natural sciences, particularly food sciences and technology. Previous grants have ranged between £500 and £5,000.
Website: [http://www.genfoundation.org.uk/](http://www.genfoundation.org.uk/)

**Projects over £1,500 - Douglas Bomford Trust**

Closing date: 01 Mar 15

Deadline information: Deadlines on: 1 March 2015, 1 October 2015, and repeated annually.

Summary text: This funding is designed to enable competent individuals and organisations to advance knowledge, understanding, practice, competence and capability in the application of engineering and physical science to agriculture, horticulture, forestry, amenity and allied land based and biological activities for the sustainable benefit of the environment and mankind.
Website: [http://www.dbt.org.uk/otherawardsmore1500](http://www.dbt.org.uk/otherawardsmore1500)

**Fellowships - Foulkes Foundation**

Closing date: 15 Mar 15

Deadline information: This call is repeated once a year.

Summary text: These enable postdoctoral scientists to study medicine to become future research leaders. Fellowships cover personal maintenance for up to three years.
Website: [http://www.foulkes-foundation.org/](http://www.foulkes-foundation.org/)

**Small research grants - Tenovus**

Closing date: ---

Deadline information: Submission deadlines vary by location: Edinburgh 15 September; Grampian and Strathclyde 15 February and 15 September; Tayside 1 September and 1 February.

Summary text: These aim to foster high-quality research within the healthcare professions in Scotland. Applications are invited in the fields of medicine, dentistry, the medical sciences and allied professions. Grants of up to £10,000 each are available, and up to £12,000 for Tayside, primarily to support the purchase of equipment and running expenses, though salary support or research studentship may also be available.
Website: [http://www.tenovus-scotland.org.uk/ForResearchers.html](http://www.tenovus-scotland.org.uk/ForResearchers.html)
Change of name for Doctoral Training Grants (DTG)

As you are aware the Research Councils are working towards being more harmonised, it has therefore been decided to re-name all future DTAs and DTGs to Doctoral Training Partnerships (DTP) and to reflect this change in terminology on our website (please see below) with immediate effect. There is no change to the process or the remit of the DTPs. (http://www.reading.ac.uk/graduateschool/dtcsandgrants/gs-dtcs.aspx)

TRAVEL FUNDS FOR STUDENTS

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

STAFF TRAINING MOBILITY (STT)

Erasmus+ programme is not just for students – one of its core components is to encourage more staff mobility within Europe, and in future years to targeted countries across the world (to be integrated into the programme) in order to MODERNISE etc. In essence Erasmus+ provides funds to help Staff mobility to occur, and a framework to enable it to happen. Thereafter it is up to you how take advantage of and benefit from the opportunities available.

The ESAO is currently short-staffed, hence until the replacement is in post (February 2015), there could be some delays in processing. Better for interested colleagues to call (8322) than email, where possible.

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

The second application deadline will be 30th January 2015.

STAFF NEWS

Dr. Julia Rodriguez Garcia has been appointed as a Lecturer in Food Science and Technology at the Department of Food and Nutritional Sciences, University of Reading, UK. Her research interests are in the area of food product development and in particular she is interested in furthering the understanding of the functional and physical properties of ingredients and the micro and macrostructure of the products. Her recent research has focused on the replacement of fat and sugar with new ingredients in bakery products; and on the study of the build-up or break-down of food systems during manufacturing and oral processing.

Dr. Julia Rodriguez Garcia developed a low fat cake with inulin

Two post-doctoral fellows, Anja Hayden & Geargina Dodd, have joined Prof Jeremy Spencer’s group in December 2014 and they will work on the new BBSRC DRINC grant investigating the mechanisms by which flavonoids enhance human cognition.
PhD STUDENT NEWS

Netherfield Travel Awards

Professor Parveen Yaqoob runs the Netherfield Travel Awards, which are a departmental fund for which PhD students can apply to support costs for travel to conferences. One of the requirements of receiving the money is that the student has to write a short report of the conference for publication in the newsletter. Please see below the 3 reports from recent conferences.

Report from Piyarach Kullamethee, PhD student

Report on the 11th NuGO week Nutrigenomics of foods, The Vesuvian Institute, Castellammare di Stabia, Napoli, Italy, 8-11th September 2014

“Nutrigenomics Organisation (NuGO) is an Association of Universities and Research Institutes focusing on jointly developing the existing research area of nutrigenomics and nutritional systems biology. There are two major objectives of the NuGo; 1) stimulating developments in nutrigenomics, nutrigenetics and nutritional systems biology, and incorporating these aspects in nutrition and health research, by joint research projects, conferences, workshops and training and 2) shaping the nutrition bioinformatics infrastructure, by initiating, coordinating, facilitating projects in this area and by hosting and disseminating all data, results and information in this area. The 11th NuGO week took place at the Vesuvian Institute in Castellammare di Stabia, Italy between 8th-11th September 2014. The themes for this meeting were: 1) Mediterranean diet versus Nordic diet, 2) Systems biology of foods, 3) Food-gut microbiota interactions in nutrigenomics, 4) Food&the human variome, 5) Towards a European core infrastructure for nutrition and health research, 6) Applied OMICS in the field of Nutrigenomics, 7) Personalized food in health maintenance and 8) Personalized health. The wide scope of the meeting and expert lectures allowed me to broaden my knowledge of the range of research being undertaken into nutrigenomics.

I used this meeting as an opportunity to present some of my own research in poster format under the broader theme of food-gut microbiota interactions in nutrigenomics. My studies involve investigating the effect of the colonic metabolite; p-cresol on in vitro models of colorectal carcinogenesis with a view to evaluating the potential effect of this metabolite, which associate with high meat/protein intake, on colorectal cancer risk. The data suggest that the p-cresol might act as both a tumour promoter and a mutagen within the colonic environment. I particularly enjoyed the opportunity to discuss my project with other PhD students and researchers who were very constructive. This was my second experience of this type of presentation and I have taken from it an increased confidence in my presenting and have developed skills in relation to poster design.

Napoli provided a beautiful backdrop for this conference, and I really enjoyed the opportunity to also take in some of its scenic and historic sights whilst there. I would like to thank Prof. Ian Rowland, Dr. Daniel Commane and Dr. Jonathan Swann for their guidance with my work and especially to thank the Arthur Hosier and Meyer Sassoon Travel Award as well as the Netherfield Travel Award for funding my participation in this meeting.”

Report from Steve Lee, PhD student

“Attending the International Conference on Polyphenols 2014 conference in Nagoya, Japan, from 2nd to 6th September was an extraordinary experience. The conference covered the chemistry, biosynthesis, metabolic engineering, ecosystem and nutrition & health.

My poster presentation on the first day stimulated many people to ask me questions about my research on polyphenols in milk and gave me ideas for future work. Even more exciting was a potential opportunity for me to work/cooperate with a group based in the US in the future. Five days of science and enthusiastic professionals were interspersed with Japanese culture to make this the best conference I have attended during my three years PhD study.

I am a self-funded international PhD student in Reading University, and funding sources for travel for students like me are almost non-existent, so I really appreciated the Netherfield Travel Award and the conference has given me the motivation to continue with research in academia.”

Steve Lee doing poster presentation

Report from Tania Cifuentes-Gomez, PhD student

“Forty years after its establishment, for the first time the ICP 2014 took place in Asia, concretely in Nagoya, Japan, from 2nd to 6th of September. The aims of the conference are to raise interest in the subject area of polyphenols and work as a platform for researchers in the field to disseminate their work. The conference lasted a total of 5 days and included work on a wide variety of topics from Biosynthesis and Chemistry to Health benefits of Polyphenols.

My PhD is perfectly well suited to this conference, as my research focus on the AME (Absorption, Metabolism and Excretion) of flavanols, a sub-class of flavonoids found mainly in cocoa and chocolate that exerts beneficial cardiovascular effects. I also investigate how different factors such as intra- and inter-subject variability, age or genetics may influence the levels and fate of flavanols in humans. On the last day of the conference, I had the opportunity to present my PhD research work at international level in the form of an oral presentation entitled “Factors affecting absorption, metabolism and excretion of cocoa flavanols”, in the topic of Food, Nutrition and Health. I had a few very interesting questions from the audience which gave new insights into my work and help me to gain more confidence. I also received very good feedback from the organizers of the conference.

The conference was very well organised and I was able to attend all of the sessions that were relevant to my project. The conference started on Tuesday with the topic of “Food, Nutrition and Health”, chaired by Professor Junji Terao, one of the most recognised scientists in this field. The quality of the talks was exceptional with speakers coming from all over the world. The second and third day was focused on Natural Medicine and Biosynthesis of Polyphenols, which allowed me to broaden my knowledge into these areas. On Friday I had the opportunity to listen to Professor Olivier Dangles, from INRA-University of Avignon, (France) presenting very interesting data related to the Physical Chemistry of Polyphenols and their versatile reactivity in Plant, Food and
Humans. The last day (Saturday) Doctor Paul Kroon, from the Institute of Food Research (UK) gave a talk entitled “Linking the Bioavailability of Dietary Polyphenols to Mechanisms and Physiological Effects in Humans” that I found extremely inspiring and very relevant to my research.

I would like to thank the Netherfield Travel Award committee for the funding provided to attend this conference. This enabled me to meet well renowned researchers in my field and also to share my work at an international level.”

Mudi Alharbi and Beccy Kean attended the International Conference on Polyphenols 2014 in Nagoya, Japan (September 2014). Mudi Alharbi gave an oral presentation on the topic “Flavanone-rich Orange Juice Consumption Induces Acute Improvements in Human Cognitive Performance: a Randomized, Controlled Clinical Trial”, while Beccy Kean did a poster presentation.

Luke Bell gave a talk on “Volatile organic compounds of rocket salad (Eruca sativa) postharvest and implications for human sensory perception” at the 7th International Workshop on Leaf Senescence in Denmark, 2014. He also did a poster and an oral presentation at the International Horticultural congress in Brisbane, August 2014. Recently, he went to the Glucosinolates meeting in Wageningen, where he did an oral presentation on his research work.

Moza Al-Busaidi gave a talk at the International Food Safety conference, Muscat, Sultanate of Oman, 2014. The conference was held as a part of the Food Safety Week with the theme “Together Towards Safe Food”. It tackled various food safety challenges and constrains facing the food industry. It focused on topics related to local, regional and international regulations and global standards which aim to strengthen food safety standard implementation in the country with and promoting consumer awareness.

In September 2014 the third meeting of the European Network for Gastrointestinal Health Research (ENGIHR) was held at the Max Rubner-Institut, Karlsruhe, Germany. Athanasios Koutsos attended the meeting and presented a poster showing his interesting results from the human intervention trial he has conducted on apple consumption.
Luke Bell gave an oral presentation on "Volatile organic compounds of rocket salad (Eruca sativa) postharvest and implications for human sensory perception" at the 7th International Workshop on Leaf Senescence in Denmark, 2014.

Luke Bell giving a talk in Denmark →

Luke Bell also did a poster presentation on "Sensory attributes and perceptions of seven Salad Rocket (Eruca sativa) cultivars post-harvest: linking human genotype with consumer preference", and an oral presentation on "Utilisation of Salad Rocket (Eruca sativa) germplasm collections for breeding of enhanced phytochemical content: identification and quantification of glucosinolates and flavonols by LC-MS" at the IHC conference in Queensland, Australia. He also gave the same talk at the Southern Cross University while in New South Wales. He did a poster presentation on "Glucosinolates in Rocket Salad Germplasm & Commercial Varieties: Correlations with Human Sensory Perceptions, Preferences & Genetics" at the Glucosinolates & Beyond conference in Wageningen, The Netherlands.

Luke Bell – during his poster presentation

Eiman Al Hinai attended a meeting at the Sultan Qaboos University, Sultanate of Oman, and also visited the National Genetic center, Muscat, Sultanate of Oman, to discuss the practicalities involved with her PhD project work. She will also be involved in starting a new population based study in Muscat, Sultanate of Oman, in February 2015, under the supervision of Dr Vimal Karani.

Eiman Al Hinai at the National Genetic Center, Muscat

Natasa Giallourou attended and presented a poster on 'Metabolic adaptation of the hypertrophic muscle in response to extreme dietary challenges' at the Metabomeeting in London, 10-12th September 2014. Natasa Giallourou also presented a poster on 'Effects of watercress consumption in early breast cancer patients during radiotherapy treatment' at the HDC PhD conference in York (16th-17th September 2014). The two-day event in York, brought HDC-funded students and fellows together with more representatives from the horticulture industry than ever to showcase the work they’ve been doing.

Natasa Giallourou (fourth from right, last row)
PhD student success

Dafni Vasilopoulou successfully transferred from MPhil to PhD. She is currently Investigating the impact of replacing saturated fat in milk and dairy products on cardiovascular risk factors (the RESET study, funded by the MRC).

PhD Vivas

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

Biye Chen, “Best Use for Milk”, Dr Alistair Grandison & Dr Mike Lewis.

Piyarach Kullamethee, Gastrointestinal metabolites and the health of the gut epithelia, Dr Danny Commane & Prof Ian Rowland

Khairul Pa’ee, The production of angiotensin converting enzyme inhibitory peptides from whey using an integrative process, Dr Paula Jauregi & Prof Richard Frazier

Fan Yi Ma, Effect of high hydrostatic pressure and pH on the physical properties of Gum Arabic, Dr Alan Bell

Tamara Tompsett, A randomised double-blind placebo-controlled cross-over study investigating the effects of trans-galactooligosaccharide (B-GOS) enriched bread and orange juice upon the gut microbiota and selected indices of metabolic syndrome, Prof Glenn Gibson & Dr Adele Costabile

Jennifer Drever-Heaps, An investigation into the effect of the prebiotic B-GOS on the gut microbial profile of high performance athletes, Prof Glenn Gibson & Dr Gemma Walton

Setareh Taba Tabe, The effects of flavonoids-rich foods on cardiovascular health, Prof Jeremy Spencer & Prof Ian Rowland

Szu-Yun Wu, Influence of eNOS genotype on the vascular response to fish oil, Prof Julie Lovegrove & Prof Parveen Yaqoob

UNDERGRADUATE NEWS

Chancellor’s Award 2014

Two undergraduate students from the Department of Food and Nutritional Sciences won the Chancellor’s award for the year 2014.

Louise Hunter, Dr Vimal Karani’s tutee, and Natalie Sowerby, Dr Colette Fagan’s tutee, received the awards on the 1st of December 2014 at the Meadow Suite, Park House, Whiteknights campus following the award reception.
Award winner Louise Hunter, who is studying Nutrition & Food Science said: "I chose the University of Reading because it's in the Times Top 10 of Universities offering my course; I knew that graduating from Reading would give me great job prospects in my area of study. I also loved the campus – having grown up in a city I really liked the idea of working and living in such a green space."

Vice-Chancellor Sir David Bell said:

"Achieving and sustaining high levels of performance requires equal commitment from us to provide excellent teaching, outstanding facilities and ongoing support and encouragement. Rest assured, this is a commitment we take extremely seriously. Our aim is to provide all our students with a rigorous, challenging and inspiring experience in order to help them realise their potential both now and in the future."

Chancellor’s award winners 2014 with Sir John Madejski, Chancellor & Sir David Bell, Vice-Chancellor.

Louise Hunter (from Food and Nutritional Sciences) on the last row, tenth from left to right.

To see a selection of the Chancellor’s Award winners, please click here.
POSTGRADUATE NEWS

Graduation Day

Graduation day for our 2013-14 MSc students was the 11th December. Most of them returned to receive their certificates from the Vice-Chancellor and it was a pleasure to welcome them back into the Department after the ceremony. In his graduation address, the Vice-Chancellor mentioned the diverse range of students we had from 20 different countries including staff from the new Indonesian Food and Drug Authority and students from Turkey on EU Scholarships. However it was also interesting to hear from the students how many have already started on interesting careers – from food safety work in the Lebanon, product development work in the Netherlands and quality assurance functions in a major Icelandic company based near London. We wish them all the best and hope to keep in contact in the future.

Dr David Jukes, Associate Professor of Food Regulation / PG Director of Teaching and Learning, arranged for a little party for the graduates after the graduation ceremony. Mulled wine (warmed spiced red wine – a traditional winter drink) along with some mince pies (another traditional winter food) and biscuits were served for the graduates and their guests.

MSc students and their guests at the Department of Food and Nutritional Sciences after the graduate ceremony

Dr David Jukes
The Food ATP has re-vamped its website so please take a look!

December News

Food ATP students joined us this month for the Risk Analysis in the Food Chain module. The module which was led by Dr David Jukes welcomed Leatherhead Food Research’s Tony Hines, one of our own Visiting Professors back to Reading. Tony joined to student for a facilitated discussion on ‘Risk Analysis in Crisis’. The module was greatly received by the students.

Something new and exciting

Designs, planning and hard work developing the new module for 2015 continues. The new module Sustaining Crop Quality is set to run from March 2015. Further progress updates and module information will be updated in due course, so please keep checking out the website for updates!!

Other news

The Food ATP’s Libby Good continues to be travelling out and about within the Food Industry and has attended a number of big events including The Brassica’s Growers Tomato Conference, 2014’s Cake and Bake Show, the Speciality Fine Food Fair and Food Matters Live at the ExCel London.

Our very own digital expert Fiona Lee has been working with the Food’s Under Graduate students to produce and edit their videos all about their work placements this year. The Food ATP would like to wish all the students involved the very best of luck with them.

IFST Annual Lecture at Greenlands Henley

A special IFST annual lecture took place on Tuesday 11th November at The Royal Society in London. 2014 sees the IFST celebrate their 50th jubilee year, and to add to the celebrations ‘Street Parties’ were held around the IFST regions the same evening as satellite events. The Food ATP was proud to be hosts for the IFST’s South East branch Street Party which took place at the University of Reading’s prestigious Greenslands Campus, Henley-on-Thames.

Following a warm welcome to our invited guests and an introduction from Professor Richard Frazier, Director of the Food ATP and Professor of Food Sciences, University of Reading, the afternoon kicked off with Forum for the Future’s Geraldine Gilbert’s presentation looking at ‘A Time Travellers Guide to Dinner 2034’.

Geraldine was followed by the University of Reading’s Professor Richard Tiffin, Director of the Centre for Food Security, who reviewed changing behaviours towards a sustainable diet. The first part of the afternoon was closed by Julian Cooper, Head of Food Science at AB Sugar, who presented a case study on ‘Sustainable Manufacturing in Action’ from British Sugar.

Our guests were then well fed and watered before taking their seats for the main event, the live broadcast of the Jubilee lecture entitled ‘Constant values in a changing world’ delivered by Mark Price CVO, Managing Director, Waitrose.

An engaging and enlightening lecture which prompted the question ‘Is food science under-valued?’ when voiced concern that ‘consumers really undervalue what goes into making good food.’

He went on to look at the challenges retailers face from the changing behaviour of consumers. “People are buying food for now,” he said. “The notion that you are going to go and push a trolley around for the week is a thing of the past. It is fundamentally changing the market.”

Mark also expanded on Waitrose core values reflecting on the importance of people and employees. Speaking of ‘how the happiness of people working in the organisation’ is one of Waitrose missions, and of ‘the value of random acts of kindness’ towards customers.

The event was wrapped up with Mark holding a candid Q&A session where questions were invited not only from the live audience at the event in London, but via twitter from guests across all the satellite street party events.

2015 – What’s ahead?

You can also see the Food ATP at the following up and coming events:-
UK Brassica Growers’ Association and British Leafy Salad Association have joined together to hold their first combined Conference on Wednesday 28th January 2015. The Conference will be held at the KingsGate Conference Centre. The programme will include both marketing and technical presentations from within the UK and around the world. Both Associations are hosting this event so a large number of delegates are expected to attend from all sectors of the industry including growers, packers, agronomists, allied industry representatives and customers from the retail, wholesale and food service sectors.

**Last but not least - The Food ATP would like to wish everyone a very Merry Christmas and a Happy New Year**

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

**FOODWASTENET NEWS**

FoodWasteNet is an active community of industrial practitioners and leading academics dedicated to creating economic value by developing novel and commercially viable biotechnology processes that yield higher value products from agricultural and food processing waste. The scope of the network includes deriving chemicals, material and energy from pre-consumer food chain waste.

FoodWasteNet, the BBSRC funded network in Industrial Biotechnology & Bioenergy, continues to grow and now has over 130 members. The network exhibited at an IBTI Dissemination workshop, 24 October, Cardiff; at TotalFood 2014, 11-13 November, Norwich and at Focus on Frontiers in Industrial Biotechnology, 18 November, London. The events provided a good opportunity to network with potential members and promote FoodWasteNet activities. It was great to be at the events alongside researchers and academics from the department who presented their research on aspects of food waste valorisation.

**FoodWasteNet Funding Schemes:** FoodWasteNet has recently awarded 4 Business Interaction Vouchers to fund initial collaborations between industrial and academic partners. If you have an idea for a small project that will address a business need, the second call for this scheme will be in February 2015.
The Proof of Concept Funding scheme launched in mid-November with a closing date of 17 December, enquiries so far suggest that this scheme will attract some high quality applications. FoodWasteNet will define priority areas for the next Proof of Concept funding call at a sandpit event in May 2015.

**Funding Focused Workshop, University of Birmingham, 26 - 27 January 2015**
(http://www.stickfast.co.uk/foodwastenet/events.php)

In late January, FoodWasteNet will deliver its first consortium building event focused on two Innovate UK funding competitions: Recovering valuable materials from waste and IB Catalyst. A plenary session including flash presentations from industrial and academic participants will set the scene on day one. On the second day, delegates will prioritise and develop project ideas and topics in two parallel sessions (each focusing on an Innovate UK funding competition).

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**Food Processing Centre**

**A Million Pound Investment for a Newly Refurbished Food Processing Pilot Plant**

The Food Processing Centre (FPC) comprises almost 1100m² of floor space devoted to approximately £4 million worth of pilot plant equipment. FPC is one of the larger facilities of its kind in Europe. It was first opened in the late 1970's and is used for teaching, research and enterprise.

Financial Authority was given by the University for a major refurbishment of the food processing pilot plant. Work started in June and was completed by the end of October 2014.

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Photo of the pilot plant after refurbishment
STAFF LEAVING

Prof Mike Gordon & Dr Alistair Grandison

After 32 and 27 years of service, Prof Mike Gordon and Dr Alistair Grandison have officially retired on the 30th September 2014, respectively. A dinner event was arranged by the Department of Food and Nutritional Sciences, University of Reading, at the Meadow Suite on the 3rd October 2014 to say good bye and wishes to both of them.

Department Christmas activities 2014

NRG Christmas dinner event
NRG group arranged a Christmas dinner at Bel & The Dragon, Reading, UK. The theme for this event was ‘Christmas jumpers’. Fintan McArdle won the prize for the best Christmas jumper.
FMSU Christmas dinner event
FMSU group arranged the Christmas dinner at the restaurant Zizzy, Reading, UK.

UPCOMING CONFERENCES/ MEETINGS:

ICNFS 2015 : XIII International Conference on Nutrition and Food Sciences

The ICNFS 2015: XIII International Conference on Nutrition and Food Sciences (in Zurich, Switzerland) aims to bring together leading academic scientists, researchers and research scholars to exchange and share their experiences and research results about all aspects of Nutrition and Food Sciences.

Important Dates

| Paper submissions | January 29, 2015 |
| Notification of acceptance | February 28, 2015 |
| Final paper submission and authors’ registration | March 29, 2015 |
| Conference Dates | July 29 - 30, 2015 |

For further information please visit the link: https://www.waset.org/conference/2015/07/zurich/ICNFS
12th European Nutrition Conference 2015

This conference will be held at the Estrel Convention Center, Berlin, Germany (October 20-23, 2015).

The conference will center around 5 major topics: Food and nutrient intake; Advances in dietary studies, methodology and design; Metabolic diversity; Nutrition and chronic diseases; and Food science and consumer behaviour.

Submission deadline for abstracts: April 1st, 2015

For further information please visit the link: http://www.fensberlin2015.org/?seccion=information

12th Asian Congress of Nutrition

May 14-18, 2015, Yokohoma, Japan

The goal of this Congress is to encourage scientific interchange among food and nutrition researchers in Asia. Under the theme of "Nutrition and Food for Longevity: For the Well-Being of All", the Congress focuses on the expansion of collaborative ties among Asian countries and with our international colleagues.

For further details, please visit the website: http://acn2015.org/welcome.html

9th Asian Pacific Conference on Clinical Nutrition
January 26th - 29th 2015, Malaysia

The conference will be highlighting the theme "Prevention and management of diseases through the life cycle: The role of nutrition and physical activity". 9th APCCN will provide a platform for clinicians, nutritionists, dietitians and other health-care professionals to deliberate, exchange views and experiences in tackling the prevailing under- and over-nutrition problems that is affecting the young and old alike. For further details, please visit the website: http://www.apccn2015.org.my/
American Society for Nutrition, Annual meeting 2015
March 28th – April 1st 2015, Boston Convention & Exhibition Center

The conference will focus on the following topics:
Aging and chronic disease, public health nutrition, carotenoids, diet & cancer, dietary bioactive components, metabolism, animal nutrition, lactation, global nutrition, medical nutrition, gene-nutrient interactions, vitamins and sports nutrition.

For further details, please visit the website: http://scientificsessions.nutrition.org/program/

RECENT PUBLICATIONS

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


and Validity of the Food4Me Food Frequency Questionnaire against a 4-day Weighed Food Record. Journal of Medical Internet Research. 2014, 16(8):e190


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Food and Nutritional Sciences

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