



## News

The following news items illustrate some of our activities during the last 3 months. To keep up to date with our activities, please take a look at our news pages at:

<http://www.food.rdg.ac.uk/news.htm>

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### 10 December 2005: Congratulations to all our new graduates on their Graduation Day

Each year, the University of Reading holds two graduation ceremonies. The largest is in July when all our final year BSc students graduate. However, just as important, is the December ceremony when our MSc students receive their degrees.

This year we are pleased to have over 30 Masters students successfully graduate from one of the programmes offered by the School of Food Biosciences. Our MSc students come from many countries and today we have new graduates from Botswana, Cyprus, Ghana, Greece, India, Iran, Kenya, Malaysia, Nigeria, Poland, Saudi Arabia, Spain, Taiwan, Singapore as well as the United Kingdom.

The ceremonies are also the occasion when our successful Doctorate students gain their PhD degrees. Today we see the successful graduation of 4 of our students who have spent a minimum of 3 years on their research studies.

We congratulate all our new graduates on their success and we wish them well in their future careers.

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### 2 December 2005: School contributes to international assessment of lactoperoxidase treatment of milk

One of the tasks of the Food and Agriculture Organisation (FAO) and the World Health Organisation (WHO) is to undertake risk assessment of food processing techniques. This usually involves the creation of international expert committees involving the key experts from around the world.

**Dr Alistair Grandison** was recently selected to join one of these committees. The Committee was established by the FAO/WHO to review and prepare a report on the risks and benefits of the application of the lactoperoxidase system of preservation to milk and the production of milk products. The subject is of particular interest in developing countries, where reliable refrigeration systems are not feasible. In particular, the group were asked to consider the implications for regional and international trade.

The Committee members were asked to consider scientific information on the process and subsequently met at the FAO headquarters in Rome from 28 November - 2nd December 2005. The report is likely to be published early in 2006.

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## 1 December 2005: Students receive their GSK scholarships



In recognition of the importance of trained graduates for the food industry, GSK, manufacturers of Horlicks, Ribena and Lucozade, provide scholarships to selected students. Each year our two best new students (based on entry qualifications) are selected to receive the scholarships.

This year the scholarships were awarded to **Stavros Vrontis** taking Food Technology, a student from Cyprus, and **Olivia Ho** also taking Food Technology, a student from Lancashire.

The photograph shows the two students after they were presented with their first scholarship cheques.

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## 24 November 2005: University of Reading Magazine features School's links with Heston Blumenthal

In the first issue of a relaunched University of Reading Magazine, alumni and friends of the University are able to read about the work of the 'World's Best Chef', Heston Blumenthal, and how he has used his connections with researchers in the School of Food Biosciences to enhance his creative skills.

Heston is based at his restaurant, 'The Fat Duck', which is in Bray close to Reading.

For a copy of the Magazine, go to the Alumni web site at: <http://www.fp.rdg.ac.uk/alumni/magazine.htm> from where you can download the complete issue. Further information on 'The Fat Duck' can be found on their web site at: <http://www.fatduck.co.uk/>

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## 16 November 2005: MSc student wins award at 'Excellence in Food Manufacture' Conference

**Konstantinos Georgoudis**, who has just finished our MSc in Food Biotechnology, has won the Food Processing Faraday Fastrack Award to the student presenting the best project. The project entitled 'Recovery of astaxanthin using

colloidal gas aphrons (CGA)' was presented in the conference 'Excellence in Food Manufacture 2005' held in London and organised by Food Processing Faraday and DTI. Konstantinos was supervised by **Dr Paula Jauregi**.

In order to enter the competition Paula had to first apply for a FastTrack grant which funds BSc and MSc projects in food processing. Paula was subsequently awarded £1800 to carry out this MSc project which was co-sponsored by Tate and Lyle plc.

At the conference all those student projects which had been supported provided poster presentations and Konstantinos' and Paula's project was judged the best. Congratulations to them both. Konstantinos will receive a cheque for £500 for this success.

Overall, the conference provided an opportunity for research work to be presented in a meeting with a strong industrial focus. It provided a valuable opportunity for researchers to demonstrate how the application of fundamental research can lead to some exciting and interesting commercial applications.

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## 3 November 2005: US Department of Agriculture meeting hears about EU food law issues



Trade in agricultural food products can be severely restricted by differences in food law. The European Union often leads the way in the development of new approaches to legislation with the interests of the consumer playing a leading role. This lead is often followed by other countries seeking to gain access to the large EU market.

In recognising the importance of developments within the EU, the Economic and Research Service of the US Department of Agriculture have held a one-day workshop in Washington DC under the title: "European Union Food Regulations, Private Standards and Global Trade". They invited **Dr David Jukes** of the School of Food Biosciences to provide the introduction to the day with a presentation on EU food law developments.

The 135 delegates, mostly from the American food industry and US government agencies considered the impact of EU food regulations and the increasing role of private standards (such as the British Retail Consortium's Global Food Standard). There was an appreciation that in issues of food quality control systems the European approach needed

careful consideration and that those in the US may need to adopt similar ideas.

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### 19 October 2005: Two new undergraduates win scholarships from the IFST



The Sydney Landsman Scholarship was set up using a generous bequest by the late Sidney Landsman. It is awarded to the best student (based on A level results) from Essex entering a UK university to read food science or technology. This is the first year of the award and the presentations were made at the meeting of the South East Branch of the Institute of Food Science and Technology on 19th October.

Professor Keith Anderson, a past president of the Institute, described Sidney Landsman's work as a Public Analyst and as a lecturer in food analysis plus his contribution to the development of the SE Branch.

**Andrew Wilbey**, Chairman of the Trustees (and a lecturer in the School) then presented the award (£1250 per annum for three years plus student membership of the IFST) to **Ruth Wolstenholme** who has just started reading Food Science in the school of Food Biosciences here at Reading. He also introduced the runner-up, **Natalie Verner**, who is reading Food Technology, also here at Reading, and who received £200 plus student membership.

The talk that followed was on the topic of crisis management and given by Colin Doeg, at the end of which he sprung an impromptu donation of copies of the second edition of his book on "Crisis management in the food and drink industry" to the two young ladies.

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### 15 October 2005: EU researchers into high pressure processing of food meet in Reading

A meeting of the EU COST Working Group on 'High Pressure Tuning of Biochemical Processes: Macromolecular Interactions and Cellular Physiology' was held in the School of Food Biosciences from 13 - 15 October 2005.

High hydrostatic pressure is a novel technology for inactivating microbes and preserving food without the application of heat, and several food products are now available on the market. There is also much emerging interest in understanding the properties of organisms that

live at great pressures in the deep ocean as sources of new antibiotics or biochemicals. High pressures can also be used to alter the functional properties of food ingredients and influence the products of complex chemical reactions such as the Maillard reaction.



The meeting in Reading was attended by delegates from Germany, Belgium, Spain and Finland who presented papers on a range of topics including the ways in which bacteria sense and respond to high pressures, the effects of pressure on ribosomes and the use of GFP-fusion proteins in studies of high pressure. **Dr Bernard Mackey** and **Professor K. Niranjan** of the School of Food Biosciences presented papers entitled 'New approaches to mathematical modelling of bacterial inactivation kinetics under pressure' and 'High pressure processing: thinking outside the box'.

A welcoming address was given by **Professor Rob Robson**, the Dean of Biological Sciences and, in addition to the scientific programme, delegates were treated to an evening at the theatre at Sonning and a trip to Windsor Castle.

The picture shows the researchers enjoying the campus during a break in their meeting.

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### 6 October 2005: School role in the launch of regional Food Technology Enterprise Hub



**Professor Christine Williams**, Head of the School of Food Biosciences, gave a presentation 'Diet and health: functional foods and functional diets' at the launch of the SEEDA funded Food Technology Enterprise Hub held at Green Park, Reading today.

The aim of the hub is to provide a business support network for start up and new businesses in the food area. The Food Technology Hub represents a partnership between academics (University of Kent and Natural Resources Institute), established food businesses (RSSL), Industry Research Association (Leatherhead Food RA), and the agriculture sector (East Malling Research). It is supported by an established director (Dr David Parry) and experienced business champions (Bobby Neame of Shepherd Neame).

The launch was a great success, attracting over 100 attendees, many of them new start up businesses in sectors such as healthy food for kids, low allergy foods and meals, rapid analyses of pesticide residues and development of healthy ingredients.

Through its partnerships with RSSL the School of Food Biosciences will provide a link between the network and academic food scientists and nutritionists and food regulators. The Hub promises to further facilitate technology and knowledge transfer between the School and large and small food businesses.

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### **3 October 2005: School welcomes 100 new students for the start of the new academic year**

Today is the start of the new Autumn Term at The University of Reading and the School is delighted to welcome both our new students and our returning students.

Undergraduate numbers have risen substantially this year with 50 new students including 3 who have entered directly into Part 2 of their programmes. This is our highest intake for several years and reflects the growing interest in food and health issues. The term sees the first intake onto our new BSc Nutrition and Food Science degree programme. Most new undergraduates are from the UK but we also welcome a number of international students – from Australia, Cyprus, Ghana, Greece, Hong Kong, India, Kenya, Nigeria, PR China and Portugal.

New students joining our Masters programmes have also increased with over 40 students taking one of our 3 Masters programmes. Although we have a few British students, most of our Masters students are from outside the UK with a significant number of Greek students. Our Masters programmes are very international with students from elsewhere in Europe (Cyprus, Czech Republic, Ireland, Poland and Spain), from Africa (Ghana, Tanzania, Uganda and Zimbabwe) and from Asia (PR China, Kazakhstan, Malaysia, Taiwan and Thailand).

We also welcome about 10 new research students starting work on 3 years of research towards a PhD degree.

The coming year sees the School providing support to the new degree in Pharmacy as the University increases its training and research in all areas of food, health and nutrition.

## **Our Degree Programmes**

The **School of Food Biosciences** offers the following programmes

- BSc Food Science;
- BSc Nutrition and Food Science;
- BSc Food Technology;
- BSc Biotechnology;
- BSc Food Science with Business
  
- MSc Food Science;
- MSc Food Technology Quality Assurance;
- MSc Nutrition and Food Science
  
- PhD, MPhil - Research degrees

For full details, visit our web site at:  
<http://www.food.rdg.ac.uk/index.htm>