



Food for Thought 2014

20 May 2014, 17:30

IPA, 44 Belgrave Square, London SW1X 8QS

Food for Thought, SCI's Food Group's annual evening event, is a great opportunity to hear presentations from the winners of the 2013 Young Scientist competition and the winners of the 2013 Nursten Symposium. Both competitions were sponsored by SCI's Food Group, with the IFST co-sponsoring the Young Scientist competition, and the RSC co-sponsoring the Nursten symposium.

As well as hearing from the four winners from last year's competitions, we are delighted that Dr Ruramayi M Nzuma-Mswaka will round off the evening's presentations with a presentation of her work developing a new method for detection of *Campylobacter jejuni*.

Food for Thought 2014, which is organised by SCI's Food Group, follows the Group's AGM which is open to SCI members and guests (only members are eligible to vote).

Highlighted talks:

- ▶ The use of pectin extract from okra pods as an emulsifier in acidic food environments
Katerina Alba, Huddersfield University
- ▶ Development of a new ready to eat product suitable for followers of the FODMAP diet
Emma Smith, Teeside University
- ▶ The beneficial vascular effects of coffee polyphenols are related to the degree of roasting
Charlotte Mills, Reading University
- ▶ Physicochemical composition and sensory evaluation of five different species of brown edible seaweeds
Irene Pardo, Northumbria University
- ▶ Development of novel phage display-immunomagnetic separation method for *Campylobacter jejuni*
Dr Ruramayi M Nzuma-Mswaka, Daphne Jackson Fellow at Queen's University, Belfast

Tickets cost £8 via the website, or £15 at the door on the day.

Book today!

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www.soci.org/events

