

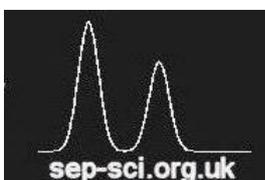


Food Flavour Perception and Detection

22 June 2011

**SCI, 14/15 Belgrave Square,
London, SW1X 8PS**

**A one day symposium providing a snapshot on new and interesting
developments in the analysis of food flavours with industry case studies**



Understanding the components that make up the flavour and taste of food is key to product development and quality control in the food industry. However, analysis of the chemical compounds that contribute to the perception of food flavours can be complex and interpretation of results challenging.

This symposium aims to provide a snapshot of the analytical approaches taken including presentations on new and interesting developments in the analysis of food flavours with example applications from the industry.

It will include:

- Sensory perceptions
- Analytical techniques
- Processing factors
- Taints and off flavours



Who should attend?

All involved in the food industry with an interest in food flavours and their analysis. It will be of particular interest to those working in product development, sensory science, flavour development, technical or analytical roles.

This symposium is a joint event with the Separation Science Group of the Royal Society of Chemistry, Reading Scientific Services Ltd and the Food Commodities and Ingredients Group of the SCI.

Separation Science Group of the Royal Society of Chemistry

The Separation Science Group is one of the largest groups within the Analytical Division of the Royal Society of Chemistry. The Group organise a number of events related to chromatography and spectroscopy in the UK and Europe as well as promoting young analytical scientists.

Reading Scientific Services Ltd (RSSL)

RSSL is a specialist scientific consultancy with trusted expertise in analysis, research, product development, consultancy and training. It continually invests in technology and people to maintain its foundation in scientific excellence, rapid results, expert personal interpretation and sound advice.

Society of Chemical Industries

The Society of Chemical Industry (SCI) is a unique international forum where science meets business on independent, impartial ground. The Society offers a chance to share information between sectors as diverse as food and agriculture, pharmaceuticals, biotechnology, environmental science and safety.

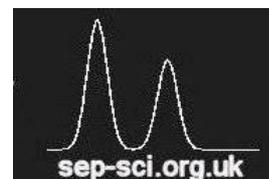
Programme

- 08.30 – 09.30 Registration and Coffee**
- 09.30 – 09.40 Chairman's Welcome and Introduction**
Mrs Jacinta George, Reading Scientific Services Ltd
- 09.40 – 10.20 What is flavour?**
Dr Jane Parker, The Flavour Centre, University of Reading
- 10.20 – 10.50 Application of GC x GC/TOF-MS for identification and quantification of some key odourants in foods**
Dr Malgorzata Majcher, University of Life Sciences, Poznan, Poland
- 10.50 – 11.20 *Coffee, Exhibition and Networking***
- 11.20 – 11.50 Taints and off-flavours in food**
Dr Kathy Ridgway, Reading Scientific Services Ltd
- 11.50 – 12.20 Analysis of the off-odour in food products using a micro chamber thermal extraction system and thermal desorption (TD) GC-TOF (MS) detection**
Mr Gareth Roberts, Markes International Ltd,
- 12.20 – 13.20 *Lunch, Exhibition and Networking***
- 13.20 – 13.50 Chromatography Sample Preparation – making sense of the options**
Mr Ray Perkins, Anatune, Cambridgeshire
- 13.50 – 14.20 Chances and limits in aroma analysis by Proton Transfer Reaction–Mass Spectrometry (PTR-MS)**
Dr Katja Buhr-Kauer, AromaLAB, AG, Munich, Germany
- 14.20 – 14.50 Proton Transfer Reaction–Mass Spectrometry (PTR-MS) for real time aroma and fragrance analysis**
Mr Aldo Ziere, Unilever R&D Vlaardingen, The Netherlands
- 14.50 – 15.20 Extraction of hydrolytically unstable flavour compounds using solid phase extraction and their analysis by GCMS**
Mr Neal Smith Group R&D, British American Tobacco, Southampton.
- 15.20 – 15.50 Chocolate flavour: an industry perspective**
Dr Martine Trotin, Reading Science Centre, Kraft foods

Booking Form

Food Flavour: Perceptions and Detection
22 June 2011 – SCI, London

RSC Members	£65.00
SCI Members	£65.00
Retired Members	£30.00
Students	£20.00
Other	£85.00



Registration includes all sessions, exhibition and lunch

To reserve your place, please complete this form and return including remittance to Professor Graham Mills, St Michael's Building, School of Pharmacy and Biomedical Science, University of Portsmouth, White Swan Road, Portsmouth PO1 2DT, UK.

A remittance of £..... is enclosed, as registration for attendance at the meeting. Cheques should be made payable to RSC, Chromatography and Electrophoresis Group.

Payment may also be made by BACS transfer to NatWest Bank, Colchester Branch, 25 High Street, Colchester, CO1 1DG

Account No: 56668074, Sort Code: 60-06-06

The group is not registered for VAT and so VAT invoices cannot be issued.

Payment cannot be accepted by Credit or Debit card.

For further information, please contact Professor Graham Mills on +44 (0) 2392 842115 or email graham.mills@port.ac.uk.

Confirmation of your booking and directions to the venue will be sent to you by email.

Name.....

Address.....

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..... Postcode.....

Tel no..... Fax.....

Email.....

Special Dietary Requirements.....

Note: Please tick if you have any objection to your name and address being included on the Analytical Division Mailing List (secure database used for direct mailing of information about forthcoming meetings - information not supplied to other parties).

Support details being included on a database (.....)