



News and Views

SIMON ROSS-MURPHY APPOINTED AS DAIRY CREST PROFESSOR OF FOOD RHEOLOGY

Readers interested in biopolymer rheology will be pleased to learn that Simon Ross-Murphy has been appointed Professor of Food Rheology at King's College London, University of London. The chair is sponsored by Dairy Crest Ingredients and was announced by Professor Stewart Sutherland, the Vice-Chancellor of the University of London, at a Symposium on Food Rheology held on 16 April 1991. The speakers at this event, in addition to Professor Ross-Murphy, were Philip Sherman, the previous Professor of Food Rheology at Kings, Dr David Cheng from the Warren Springs Laboratory and Dr John Mitchell from Nottingham University. The chairman was Professor David Schofield from King's. This meeting is intended to be the first in a regular series of Symposia on Food Rheology which will be organised by Professor Ross-Murphy.

Professor Ross-Murphy has made a major contribution to our understanding of the rheology of polysaccharide and protein gels particularly as characterised by creep and small deformation oscillatory measurements. He has spent the major part of his scientific career at Unilever's Colworth Laboratory but has recently been seconded to the Cavendish Laboratory at Cambridge University as a Royal Society/SERC Industrial Fellow. Professor Ross-Murphy's appointment starts on 1 July 1991.