

Announcements

Meetings

3rd Hamburg Soya Conference

New Aspects in the Use of Soya Products

Hamburg, Germany
26–27 September 1996

For thousands of years soya has been a basic foodstuff in Asia, just as wheat has been here in Europe. The soya bean has a special position in terms of its ability to supply the main sources of nutrients in the human diet: it contains 40% protein, 20% vegetable oils (approx. 2% of these being phospholipids/lecithin), 34% carbohydrates (not starch, but dietary fibre) and 5% minerals. The biological valency of soya protein corresponds to that of animal protein and thus renders soya products of great significance in the nutrition of the future – both in Asia, where it has its origins, and particularly here in Europe.

Changes in the general awareness of diet and nutrition have already led to the development of a considerably greater range of applications and uses of soya so that, for instance, soya products are now used in the production of baby food, diets of sportsmen and sportswomen, and special diets in clinics. Since the last Hamburg Soya Conference the statutory framework has changed decisively, and new, improved soya products have come onto the market. It is, therefore, an appropriate time at which to examine and to report on the possible uses of these products on a scientific basis. The conference topics are closely connected with issues in the production and content of soya products, and with their processing and preparation for nutritional purposes. “Functional foods”, food allergies and genetic engineering are thus also major conference topics.

In addition to its physiological effects, soya offers a multitude of invaluable technological characteristics which can be exploited successfully in the production of bread, cakes and pastries, confectionery and chocolate, and meat products; this is a further major conference topic. The topics of designer-lecithins, liposome applications and dietary fibre also show that there has been an extension of the range of soya products and of their applications. In a conference which is principally addressed to the users of soya products, consideration of issues such as marketing strategies and the current state of national and EU law is essential. All these topics will be presented by well-known experts from both scientific and practical fields. The conference will take place in Hamburg on the 26th and the 27th of September, 1996, under the scientific direction of Prof. Friedrich Meuser, Technical University Berlin, and Prof. Hans Steinhart, University Hamburg. The conference languages will be German and English, with simultaneous translation. For further information and a detailed programme, please contact:

3rd Hamburg Soya Conference

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