

## Conference on Knowledge-based Materials and Technologies for Sustainable Chemistry (MTSC)

1-5 June 2005 Tallinn, ESTONIA



**Topics:** new solvents and reaction media, catalysis and bio-catalysis, and development of new analytical techniques based on miniaturization and nanotechnology

**COST Chemistry Action D29 workshop for workgroups is taking place during the conference.**

**One-day workshop for early stage scientists will be held in 1<sup>st</sup> June 2005.**

**Deadline for abstract submission, advantageous registration and accommodation reservation is February 28, 2005.**

**Registration and submission of abstracts online**

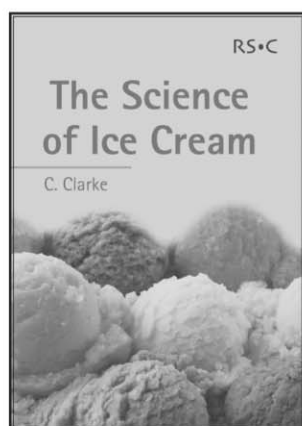
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# The Science of Ice Cream



RSC Paperbacks  
By C Clarke

This book is accessible to the general reader who has studied science to A level. It describes the link between the microscopic structure and the macroscopic properties of ice cream.

It describes:

- the physical chemistry underlying the manufacture of ice cream
- the ingredients and industrial production of ice cream and ice cream products
- a wide range of different physical and sensory techniques used to measure and assess ice cream
- the microstructure of ice cream and how this relates to the physical properties and ultimately the texture that you experience when you eat it

Softcover | 2004 | approx xvi + 182 | 0 85404 629 1 | £24.95 | RSC members' price £16.00

[www.rsc.org/books/6291](http://www.rsc.org/books/6291)

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