

Announcement

GUMS AND STABILISERS FOR THE FOOD INDUSTRY

The Third International Conference and Industrial Exhibition to be held 8–11 July 1985 at The North East Wales Institute, Cartrefle, Wrexham, UK

FIRST ANNOUNCEMENT AND CALL FOR PAPERS

Following the success of the two previous meetings held in Wrexham covering various aspects of the use of hydrocolloids in food systems it has been decided to organise the third conference in this series.

The main aims are to present a balanced programme containing both basic scientifically-orientated and more applied/industrial papers and to stimulate discussion and interaction between education and industry. The scope of the conference will be broadened by including under 'Applications' specific examples from the pharmaceutical industry.

We welcome submission of papers on polysaccharides and proteins in food and related systems, in the following subject areas:

1. *Analysis, structure and properties*: This section will include recent advances in qualitative and quantitative analytical procedures and instrumental techniques. Structural considerations will cover solution and solid state properties and conformational studies. Investigations relating to rheological and organoleptic properties are also invited.
2. *Interactions*: It is intended that discussion of interaction phenomena will review current progress in areas such as polymer

hydration and the influence on ice crystal growth, hydrocolloid synergism and polysaccharide-protein complexing, and hydrocolloid-lipid interaction, including applied studies of the influence of hydrocolloids on animal and vegetable fat emulsification.

3. *Applications*: This section will cover the use and specific properties of hydrocolloids as thickeners, emulsifiers, stabilisers and dispersants in the various food sectors such as dairy, bakery, meat, fish, frozen foods, confectionery, etc., for specific applications such as processing and dispersing aids (particularly of dry mix formulations), and as contributors to healthier eating.

Papers are also invited on specific applications of the use of hydrocolloids in the pharmaceutical industry.

4. *Recent developments—future trends*: This section will deal with recent advances in the field of food hydrocolloids, including current legislative and toxicological aspects, the economic climate, and innovations in the development of new and novel products.

The conference proceedings will be published and delegates wishing to present papers should submit an abstract (up to 250 words) by 31 December 1984 to: 'Gums and Stabilisers for the Food Industry', Conference Secretariat, Research Division, The North East Wales Institute, Deeside, Clwyd CH5 4BR, UK.