

Announcements

INTERACTIONS OF FOOD COMPONENTS

The sixteenth international food symposium, to be held at Reading University, Reading, Berks, Great Britain on 2–4 April, 1985, will be concerned with interactions in foods affecting manufacture, storage, spoilage, sensory properties, nutritional quality and analysis. The papers to be presented will be concerned with the principles of major component interactions, micronutrients, additives and contaminants, and will include a section on the interactions of the ingredients of food commodities and snacks. Some emphasis will be placed on interactions affecting product design and development, especially those affecting natural components and natural products.

Speakers will include Professor J. Solms of the Swiss Federal Institute of Technology, Zurich, Switzerland, who will cover the interactions of volatile and non-volatile components, and Professor Morley Kare of the Monell Chemical Senses Center, Philadelphia, USA, who will deal with nutritional interactions and the acceptability of food. Dr B. L. Wedzicha of the University of Leeds, Leeds, Great Britain, will discuss interactions involving sulphur dioxide in foods and Dr M. E. Knowles of the Ministry of Agriculture, Fisheries and Food, Norwich, Great Britain, interactions of nitrites in foodstuffs.

Further details and information may be obtained from Dr G. G. Birch, Department of Food Technology, University of Reading, Whiteknights, Reading RG6 2AP, Berks, Great Britain.

FOOD PACKAGING HEALTH SAFETY

Present legislation in the UK on food contact is covered by a series of statutory instruments, as well as common law, Sale of Goods Act and the Food and Drugs Act. None of these gives detailed guidance on the safety in use required by law, so it is essential for all concerned to understand the basic science in order to gain the requisite knowledge which will ensure compliance. Other common law countries are in a similar situation, and even where statute law countries (e.g. Italy, France and the Netherlands) do have legislation giving detailed guidance on some aspects of food contact, others may not be covered.

A unique two-day course is being offered by the Robens Institute at the University of Surrey to assist those concerned with the health and safety of food packaging and other aspects of food contact. It will deal with the basic science of all aspects of food contact, as well as practical applications of this knowledge. Sources of food contact to be considered include packaging, from bulk storage and transport to retail domestic food appliances, general domestic, industrial and picnic holloware, fixed distribution systems (e.g. pipes) and industrial food handling and processing machinery.

The course has been designed by Dr L. L. Katan. Subjects covered include: a general introduction to food packaging and non-packaging, hazard analysis, macro-organisms (pests and vermin), micro-organisms (food poisoning), gas and vapour transmission, organolepsis (tainting), radiation, migration, toxicology and legislation.

The course is intended for technologists, scientists, managers, advisers, safety officers, quality controllers and consultants concerned with food processing and manufacture, marketing (included retailing), food packaging manufacture (beverage containers, metal cans, etc.), raw material manufacture and marketing (tin plate, glass, plastics, paper and board, etc.) and the manufacture and marketing of auxiliaries (additives, processing aids, etc.), as well as post-graduate students of food science and technology, packaging, toxicology and chemical engineering.

The course will be held at the University of Surrey on the 15th and 16th of April, 1985. Further information may be obtained from Mrs J. Williams, Robens Institute of Industrial and Environmental Health and Safety, University of Surrey, Guildford GU2 5XH, Surrey, Great Britain.