

Announcements

1987 MFC LECTURE

The 1987 MFC Lecture was given by Sir Geoffrey Allen FRS, Director, Research and Engineering Division, Unilever plc, on May 14, 1987, to an invited audience at the CFS Conference Centre, Portman Close, London W1. The meeting was chaired by Mr Otto B. Christensen and sponsored by Grindsted Products Ltd. Sir Geoffrey Allen took as his subject *The Impact of Biotechnology on Food Supplies in the 1990s*.

The Lecture showed that traditional biotechnology has formed the basis for food and drinks production for centuries (brewing, baking and cheese-making). Drawing on a wide range of examples, it was demonstrated that although modern biotechnology will probably not be responsible for a generation of totally new products it is an enabling technology, allowing us to improve raw materials (animals and plants), to move towards milder, more natural processes and to maintain quality and freshness of products on the shelf. In other words, the application of modern biotechnology in the food and drinks sector will produce better products.

The Annual MFC Lecture was inaugurated by the Institute of Food Science and Technology to promote the development and improvement of food control in the UK. The Mastership in Food Control (MFC) is awarded jointly by the Institute of Food Science and Technology, the Royal Society of Chemistry and the Institute of Biology, to candidates who, by examination and experience have demonstrated ability to take senior responsibility for the food control function in industry or enforcement. Food control signifies the entire range of scientific, technological and

technico-legal control of the manufacture, distribution and handling of foods.

The Lecture will be published in *Food Science and Technology Today* in September, 1987.

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FISH AND FISH PRODUCTS IN THE UK: FOOD MARKET UPDATES NO. 22. BY HEATHER M. COLE

The UK retail market for fish and fish products increased by 3.4% in volume in 1986 to 323 000 tonnes, worth £981 m. Current trends towards healthy eating and convenience foods have exerted a positive influence on the overall market. This has resulted in dynamic growth in some sectors, notably fish ready meals and speciality seafood. All of the major market sectors experienced increased sales volumes in 1986, with the exception of frozen fish, which was particularly affected by fish supply shortages and rising prices.

Frozen fish and fish products, worth £420 m in 1986, form the largest sector of the market, representing 43% of the total value and 48% of the volume. As well as including the more price-sensitive market segments such as natural filets, coated fish products and fish cakes, the frozen fish market also includes ready meals and speciality seafood, which were two of the most buoyant sectors in the overall market in 1986, growing by 28% and 17%, respectively.

Fresh fish sales were worth £268 m in 1986, forming the second-largest sector of the total market. Consumer attitude towards fish is changing, with signs that fresh fish is becoming more popular. The fresh and additive-free attributes of the products in this sector, coupled with their suitability for microwaving, should guarantee future sales.

The canned fish market, at £236 m, experienced considerable growth in 1986, benefiting from its relatively low cost in comparison with other fish products and its healthy image. More investment in this sector's considerable potential for new product development could boost sales to an even higher level by the late 1980s.

This report is available from the Leatherhead Food R.A. Publications Department, Leatherhead, Surrey, UK, and is priced £16 to members of the Association and £48 to non-members.