



Announcement

WATER ACTIVITY AND FOOD STABILITY

26–28 June 1991, Chorleywood, Herts, UK

The Flour Milling and Baking Research Association and the American Association of Cereal Chemists are jointly organising the above two-and-a-half day course, which will be held in the UK for the first time.

The course will be led by Professor Ted Labuza who is a renowned food scientist and former President of the Institute of Food Technology. The course will cover:

- Physical and chemical concepts of moisture equilibrium
- Controversy between water theorists and glass transitionists
- Moisture measurement, water activity and isotherms
- Predictions of stability
- Food packaging and moisture transfer
- How to predict water activity of mixtures

The course will be of interest to food scientists and technologists, quality control personnel and technical managers particularly those in the cereal grain, milling and baking industries.

Registration deadline: 5 June 1991.

For further details, contact:

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