

Announcements

Sweet Taste Chemoreception '95—2nd ECRO Sweetness Symposium, The University of Reading

30 August–1 September 1995

The Ramada Hotel, Reading

The second ECRO symposium on sweet taste chemoreception will be held at the Ramada Hotel and will consist of 20 selected speakers who will focus on the chemical mechanisms and psychophysical effects of sweeteners.

The symposium is particularly addressed toward publicising the progress of an ECRO research programme (supported by the European Commission) on the mechanism of the sweetness response which is currently co-ordinated from the University of Reading and will embrace hydrogen-bonding, structure-activity, the role of water, and the properties of novel sweeteners.

Understanding how sweet substances work is a modern challenge for food scientists and technologists, chemists and physiologists. Thousands of sweet substances are known but only a few are permitted for use in foods. They are of critical importance in dietetic and diabetic products but even permitted types still present many problems to the food industry.

The application of sweeteners to the formulation of foods and beverages is an objective of the work to be described at this meeting and the organisers are grateful for the interest and kind support of the following bodies:

European Chemoreception Research Organisation
(ECRO)
World Sugar Research Organisation (WSRO)
Tate & Lyle Ltd
Reading Scientific Services Ltd
CEDUS
United Biscuits
Lintech.

SYMPOSIUM SPEAKERS

Prof. G. G. Birch

The University of Reading, UK
Specific Volumes and Sweet Taste

Dr M. G. B. Drew

The University of Reading, UK
Computation of Sweet Taste Models

Prof. M. Mathlouthi

University of Rheims, France
Sweet Taste and the Role of Water

Prof. W. J. Spillane

University College Cork, Galway
Sulphamate Sweeteners

Prof. L. Merlini

University of Milan, Italy
Isovanillyl Sweeteners

Dr D. Kilcast

Leatherhead Food RA, UK
Psychophysical Studies of Sweet Taste

Dr J. P. Roozen

Wageningen Agricultural University, The Netherlands
Sweetness Flavour Interactions

Dr D. Glaser

Anthropological Institute of Zurich
Primate Perception of Sweet Taste

Dr J. G. Brand

Monell Chemical Senses Center, Philadelphia, USA
Biochemistry of Sweet Taste

Dr D. Ennis

Institute of Perception, Virginia, USA
Sweet Mixture Models

Prof. R. S. Shallenberger

Geneva, New York, USA
The AH, B Glucophore

Prof. L. Hough

Kings College, London

Dr T. Suami

Intense Sweetness in Sugars

Prof. G. Jeffrey

University of Pittsburgh, USA
H-Bonds and Molecular Recognition

Prof. G. Hellekant

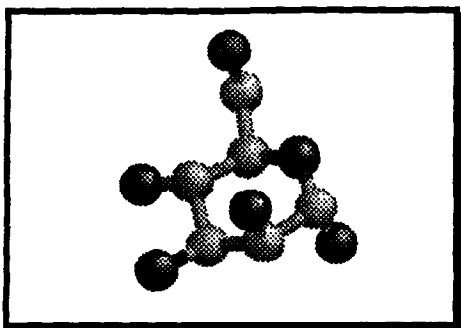
University of Wisconsin, USA
Species Differences toward Sweeteners

Prof. C. Nofre and Dr J.-M. Tinti

Université Claude-Bernard, Lyons
The Sweetness Receptor Revisited

Dr C. K. Lee

National University of Singapore
Structure Activity of Sugars



Sweet Taste Chemoreception

'95 2nd ECRO Sweetness Symposium

The University of Reading

REGISTRATION FORM

Sweet Taste Chemoreception, Ramada Hotel, Reading, 30 Aug - 1st Sept 1995
(Welcoming reception evening of 29th August - optional)

Name :Prof/Dr/Mr/Mrs/Ms/Miss)

Address :

.....

.....

Tel : Fax :

Participants are required to settle their own hotel accounts. (A full board package is available at £120 each day of symposium)

Symposium fee : £ 200.00 (plus 17.5% VAT)
: (Academics) £ 100.00 (plus 17.5% VAT)

Discounted copy of PROCEEDINGS @ £ 70.00

TOTAL AMOUNT ENCLOSED:

Reading Station is a two minute walk from the hotel so it is very convenient to travel by train, but if you are coming by car, would you please indicate this so that the Ramada hotel can plan for car parking.

I am coming by car I am travelling by train /other means

I will be attending will not be attending evening reception on 29th August

I require smoking non smoking designated hotel accommodation

Please specify if you have any special dietary requirements ? .

.....

Please return your completed form together with a cheque made payable to " The University of Reading"

To: Professor G G Birch, Department of Food Science & Technology
The University of Reading, Whiteknights PO Box 226
Reading RG6 2AP, UK.
Tel: 01734-318705 Fax: 01734-310080.

12th European Symposium on the Quality of Poultry Meat
and the
6th European Symposium on the Quality of Eggs and Egg Products

25–29 September 1995

Zaragoza, Spain

Auditorium/Congress Palace

Organized in cooperation with the European Federation working groups 5 (Poultry Meat) and 4 (Eggs) and the Spanish Branch of World's Poultry Science Association.

Venue

The Symposium will take place in the Auditorium-Congress Palace, located in the city centre of Zaragoza. A wide range of accommodation will be on offer.

Registration fee

The registration fee will cover participation in all sessions, technical tours and a copy of the proceedings of both Symposia.

Language

Working languages will be English, Spanish and French. Simultaneous translations will be organized in plenary sessions.

Technical visits and social programme

Cultural and technical tours of Aragon region and receptions will be arranged for participants and accompanying persons. An extension of both activities to Barcelona and Madrid will be offered to those interested. Details will be given later.

Exhibition

A large hall and some rooms in the Congress Palace will be at the disposal of companies or organizations wishing to participate in the exhibition.

PRELIMINARY PROGRAMME

12th European Symposium on the Quality of Poultry Meat

- Consumer attitudes concerning poultry meat
- Quality assurance systems

- Influence of production factors in meat quality
- Slaughtering technology
- Further processed poultry products
- Functional properties of poultry meat
- Evolution and control of microbiological quality

6th European Symposium on the Quality of Eggs and Egg Products

- Consumer perception of eggs and egg products
- Quality assurance systems
- Nutritional value and commercial use of eggs
- Egg components isolation technology
- Functional properties and technology of egg products
- Egg shell formation and quality
- Control and improvement of microbiological quality of eggs and egg products

CONTRIBUTIONS

Authors will be informed of acceptance and classification as well as instructions for preparation by 1 April 1995. It is intended to publish full text, with English and Spanish summaries, maximum 8 pages, in the proceedings. Full text on disc and a printed copy must reach the secretariat before 1 June 1995.

SYMPOSIA SECRETARIAT

R. Cepero Briz

Animal Production and Food Science Dept.

Veterinary Faculty,

Miguel Servet 177,

50013 Zaragoza, Spain

Phone: (34) 76-41.48.00 ext. 165

Fax: (34) 76-59.19.94 E-mail: <eggmeat @ cc.unizar.es>