



## Food for Thought 2015

23 April 2015; 17:40

UCL, London, UK

SCI's Food Group's annual 'Food for Thought' evening event is a great opportunity to hear presentations from the winners of the 2014 Young Scientist competition and the winners of the 2014 Nursten Symposium. Both competitions were sponsored by SCI's Food Group, with the IFST co-sponsoring the Young Scientist competition, and the RSC co-sponsoring the Nursten symposium.

Talks will range from diverse topics such as; the investigation of the Maillard reaction of milk powder in a low-moisture system, the relative effects of PROP and taster status and the application of ohmic heating to the production of caramel colour on an industrial scale.

As well as hearing from the winners from last year's competitions, we are delighted that Derek Prentice (previously Brewing Manager at Fuller Smith and Turner) will be giving the keynote speech on beer flavour. Derek will also be bringing beer samples for delegates to taste following his lecture.

Food for Thought 2015 follows the Group's AGM which is open to SCI members and guests (only members are eligible to vote).

The event is free and there is no need to book, places will be operated on a first come-first-serve basis on the day.

Highlighted talks:

- ▶ Investigating the Maillard reaction of milk powder in a low-moisture system - Ashleigh Stewart, University of Reading
- ▶ Individual variation in perception: relative effects of PROP and taster status - Qian Yang, University of Nottingham
- ▶ Application of Ohmic Heating to the Production of Caramel Colour on an Industrial Scale - Jancie Ng, Manchester Metropolitan University
- ▶ Beer Flavour (with tasting session) - Derek Prentice, Brewmaster

**For More Information:**

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Organised by SCI's Food Group in partnership with SCI's London Group and UCL's Chemical Physical Society

