

Informationen = Informations

Objektyp: **Group**

Zeitschrift: **Mitteilungen aus dem Gebiete der Lebensmitteluntersuchung und Hygiene = Travaux de chimie alimentaire et d'hygiène**

Band (Jahr): **88 (1997)**

Heft 2

PDF erstellt am: **12.07.2024**

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FECS Food Chemistry Division
(Prof. Dr. R. Amadò, Swiss delegate)

Chemical Reactions in Foods III

The latest event organised by the Federation European Chemical Societies, Division of Food Chemistry, together with Czech Chemical Society, Division of Food and Agricultural Chemistry took place in Prague, 25–27 September 1996. One hundred and twenty participants from nineteen different countries attended the meeting held at the Centre of Post-Graduate and Management Studies in the Capital of Czech Republic. Staff of the Department of Food Chemistry and Analysis, Institute of Chemical Technology and the Food Research Institute proved expert hosts and ensured a smooth-running programme throughout.

Under the overall direction of Professor Jiří Davidek, Professor Jan Velišek and Ing. Marie Holasová the conference staged twenty-four lectures and fifty-one poster presentations and all delegates received the proceedings and a list of participants on registration. This was facilitated by the organisers' policy of accepting last minute poster communications until September 1st. The proceedings* contain the plenary lectures and oral communication, poster presentations (including last minute posters) and table of contents and author subject indexes.

The four symposium sections dealt with reactions of polyphenols (Prof. R. Galensa and Assoc. Prof. U. Engelhard «Reactions and effects of polyphenols in different foods»); proteins (Dr. D. Johnston «High pressure – a new frontier in food chemistry»); lipids (Prof. J. Pokorný «Changes in natural lipophilic antioxidants during food processing and storage»); and Maillard Reactions (Dr. C. van Dijk «Effect of processing on cell wall constituents and saccharides»). All posters were displayed throughout the conference, with ample time for discussion during the morning and afternoon breaks and lunch time.

Posters were divided into groups: Proteins; Saccharides; Lipids; Vitamins; Food Flavours and Colours; Food Additives and Contaminants; as is now practice in DFC meetings, a prize was awarded by the Scientific Committee for the best poster presentations. This decision proved very difficult, but eventually the prize (free registration for Euro Food Chem IX, to be held from 24 to 26 September 1997 in Interlaken, Switzerland) was awarded to the authors of a paper on «Volatile flavour-active compounds arising from alliin and deoxyalliin» (Kubec, R., Doležal, M. and Velišek, J., from Institute of Chemical Technology, Department of Food Chemistry and Analysis, Prague).

The conference was of a high scientific and technological standard, throughout providing ample opportunities for the interchange of scientific information and discussion of specific topics of interest to participants. During the programme, the participants had the possibility to attend the brewery museum in Pilsen and enjoyed

an excursion to the world famous Pilsner Brewery «Prazdroj», where enjoyable organoleptic studies were undertaken.

*Copies of the Proceedings are available and may be ordered directly from M. Holasová, Food Research Institute, Radiová 7, CZ-102 31 Prague 10, Czech Republic.

Prof. J. Davidek (Prag) und Dr. R. Fenwick (Norwich)

In Vino Analytica Scientia

Date: 12 to 14 June 1997

Place: Bordeaux, France

Topics: This international meeting of researchers, oenologists and professionals will take stock of the latest benefits of Analytical Chemistry in the improvement of both products and processes

- Constituents of grapes, wines and spirits
- Chemical and biochemical reactions
- Contaminants and traces
- Flavours and sensory analysis
- Chemical and biochemical sensors
- Quality and authenticity of products

Information (Preliminary Programme) available:

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