

NOTICIARIO

El WEB del aceite de oliva

No cabe duda que el desarrollo humano pasa por la divulgación y posterior debate de los conocimientos que se poseen en cada momento. Actualmente el volumen de conocimientos es tal que puede llegar a ser fundamental la facilidad y rapidez para transmitirlos. Este es el objetivo de la presente comunicación, exponer un medio ideal de transferencia de información: la red Internet.

Es difícil estimar el número de personas que utilizan Internet, ya que cada día este número aumenta de manera exponencial; se trata de una colección de redes y ordenadores alrededor de todo el planeta que utilizan un mismo protocolo de comunicaciones, denominado TCP/IP. El grupo de redes se administra independientemente y cada una tiene su propia política, reglas y procedimientos de uso, por tanto, puede considerarse como una gran base de datos no centralizada y cuya finalidad es permitir el intercambio libre de información entre todos sus usuarios. Es pues, un sistema dinámico e interactivo. La conexión inicial de España a Internet, servicio experimental de RedIRIS, se realizó en julio de 1990; en diciembre de 1990 había cuatro centros conectados: Fundesco, UPM, CICA y CIEMAT; y la gran expansión se está viviendo en estos dos últimos años con más de 20.000 nodos y 100 organizaciones con plena actividad.

Hasta hace pocos años, las redes de ordenadores estaban limitadas a círculos muy cerrados y en manos de expertos. Sin embargo, hoy día existen servicios, entre los que cabe destacar el sistema de información basado en hipertexto Word Wide Web (WWW) y los programas diseñados para navegar por ellas (browsers), como por ejemplo Netscape o Mosaic, que permiten navegar en la red de manera fácil y accesible. La característica más importante en WWW son los ficheros HTML (HyperText Markup Language), que no tienen nada que ver con un lenguaje de programación sino que quizás se parezcan más al uso de un procesador de texto que incluye los conceptos de hipertexto e hiperenlaces, así como una eficaz combinación de texto, figuras, datos, sonido o vídeo.

La forma de transmitir la información tiene mucho interés porque al mismo tiempo que se aporta la información influye en los procesos de pensamiento.

Sócrates se quejaba de la expresión escrita y de que los manuscritos viajasen sin sus autores porque no podía porfiar con ellos. La sofisticación de las nuevas tecnologías hace posible el planteamiento de nuevos medios de transmitir la información que posibilitan un dinamismo e interactividad, hasta tal punto que el lector puede comunicarse casi en «tiempo real» con el autor. A título de ejemplo, en la Figura 1 se puede ver un documento electrónico donde se incluyen los enlaces necesarios para comunicarse con los autores, mediante correo electrónico, en el mismo momento en que se lee el documento.

El aceite de oliva es un producto muy apreciado por determinadas culturas, entre las cuales la nuestra ocupa un lugar de relevancia. Sin embargo el estudio riguroso de sus propiedades así como de los métodos óptimos para su obtención ha sido relativamente reciente. Actualmente es muy apreciado por dietistas y cardiólogos debido a las indudables propiedades beneficiosas que posee; sin embargo, siempre no ha sido tan apreciado, a veces ha tenido que sufrir campañas de desprestigio en beneficio de otros tipos de grasas. Consideramos que la mejor defensa que puede tener este producto natural es la divulgación de las investigaciones científicas, rigurosas y serias, que se realicen.

Utilizaremos, pues, Internet para la divulgación de conocimientos relacionados con el aceite de oliva, haciendo especial hincapié en los aspectos científico-técnicos. Este proyecto pretende ser una guía de referencia para el máximo aprovechamiento de los recursos de la red en el campo del aceite de oliva, suministrando información, propiciando debates, etc., en definitiva conectando a toda persona interesada en difundir ideas de este área de conocimiento y este medio.

Con esta finalidad hemos creado el servidor WEB del aceite de oliva, para ser utilizado como punto de partida donde se recojan publicaciones científicas, anuncien congresos y simposios, detallen lugares de interés, mencionen cursos y seminarios, etc. El proyecto será dinámico, esto es, siempre estará modificándose y en evolución con todas las sugerencias e iniciativas que se reciban, Figura 2.

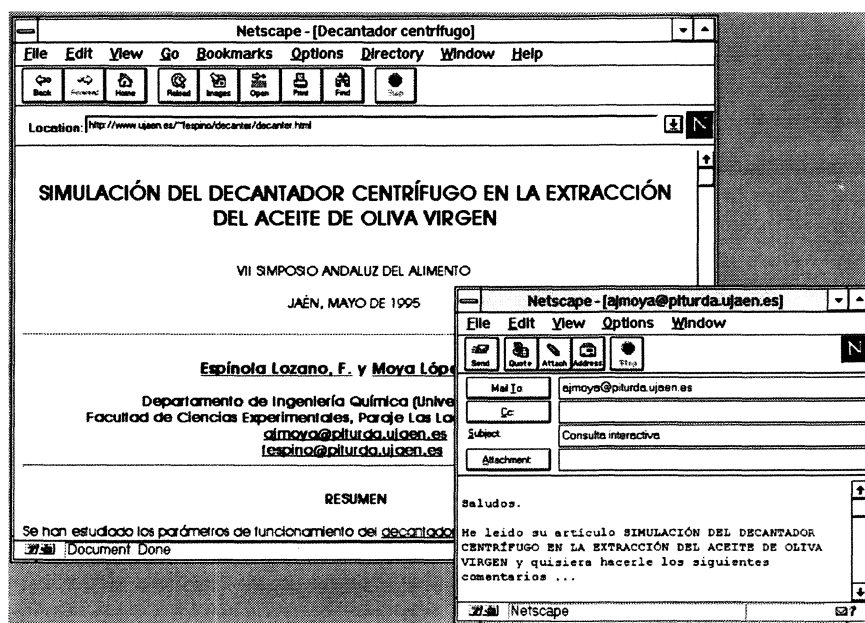


Figura 1

Ejemplo de documento electrónico en la red, donde se ponen de manifiesto los recursos necesarios para comunicarse con los autores mediante correo electrónico.

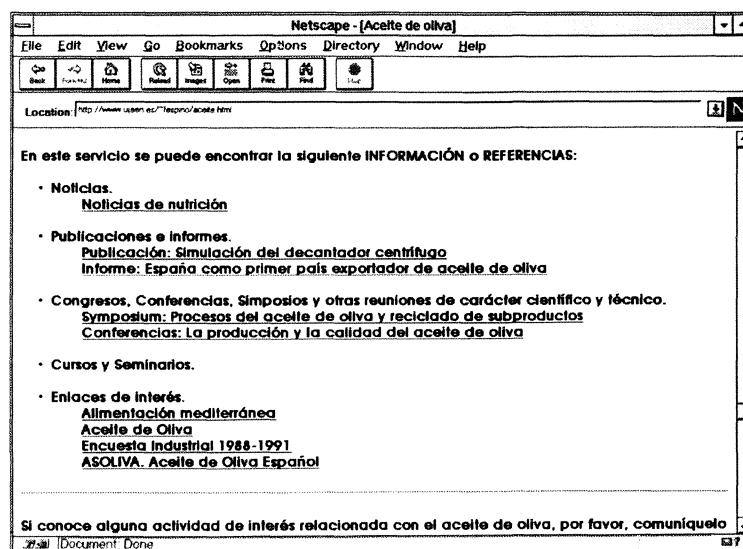


Figura 2

Pantalla del Web del aceite de Oliva

La dirección en Internet es:

<http://www.ujen.es/~fespino/aceite.html>

El servidor ha sido creado tras comprobar que no existía un lugar en el «ciberspacio» dedicado exclusivamente al tema. Para su creación ha sido necesario un amplio trabajo de recopilación en la red mediante robots de búsqueda con la finalidad de localizar toda

la información disponible. Posteriormente, todos los enlaces encontrados, han sido clasificados, comprobados y seleccionados de acuerdo con los objetivos que se pretenden:

- Contribuir al conocimiento de este producto natural.

- Promover el desarrollo de la tecnología, transformación, manufactura, conservación y distribución del aceite de oliva.
- Facilitar la cooperación y el intercambio de información científica y técnica.
- Impulsar el consumo de aceite de oliva.
- Difundir los conocimientos a todos los sectores de la sociedad.

BIBLIOGRAFÍA

- Berners-Lee, T., Conolly, D. (1993).- «Hypertext Markup Language (HTML): A representation of Textual Information and Metainformation from Retrieval and Interchange».
Documento electrónico:
<<http://info.cern.ch/hypertext/WWW/MarkUp/HTML.html>>.
- Carballar, J. A. (1995).- «Internet. El mundo en sus manos», RA-MA, Madrid.
- Dupuy, J. (1995).- «¡Netscape Fácil!», PHH, México.
- Eager, B. (1995).- «World Wide Web. Paso a paso», PHH, México.
- Gilmer, P. (1995).- «El Navegante de Internet», Anaya, Madrid.

PRÓXIMOS CONGRESOS Y REUNIONES

WORLD CONFERENCE AND EXHIBITION ON ENVIRONMENTAL CHALLENGES

In Oilseeds Processing, Surfactants and Detergents, and Oleochemicals

March 4-7, 1997 - Brussels, Belgium

The American Oil Chemists' Society (AOCS), in cooperation with other European fats and oils groups, will sponsor the World Conference and Exhibition on Environmental Challenges in Oilseeds Processing, Surfactants and Detergents, and Oleochemicals in Brussels, Belgium, March 4-7, 1997. The conference will be held at the Sheraton Brussels Hotel and Towers.

The 1997 World Conference on Environmental Challenges will feature current environmental issues in the fields of wastewater, air emissions and solid waste, while focusing on establishing environmental standards on a global scale within the industries.

An important part of the conference will be a major exhibition by suppliers to the environmental industry. Firms that provide equipment, products or services that are particularly sensitive to environmental regulations will participate with booth representatives available for technical expertise.

A distinguished international committee is producing a technical program which will be of interest to those who are economic and marketing issues as they relate to the environment. The conference will explore the impacts of product pollutants on surface water or receiving water, and air emissions, packaging, and manufacturing solid-waste issues. It will also discuss global environmental regulatory issues.

For more details contact:
Meetings & Exhibits Department
American Oil Chemists' Society
1608 Broadmoor Drive
Champaign, IL 61821-5930
USA
Telefax: (217) 351-8091
Telephone: (217) 359-2344

46th OILSEED CONFERENCE

New Orleans, Louisiana. March 9-11, 1997.

The 46th Oilseed Conference, Processing Efficiency: Meeting the Challenge, will be held March 9-11, 1997, at the Monteleone Hotel, New Orleans, Louisiana, USA. This meeting is sponsored by the American Oil Chemists' Society, the National Cottonseed Products Association, and the Southern Regional Research Center of the USDA/ARS. General Chairperson is Robert C. Edmondson, Applied Engineering & Science, Atlanta, GA, USA; Technical Chairperson is Khee C. Rhee, Texas A & M University, College Station, TX, USA.

The technical program for the 46th Oilseed Conference will include information on innovations in technology and utilization, quality control, nutrition and health, new by-products, and the status of the economic, political, and regulatory climate. New this year will be a half-day workshop entitled «Safety Management-Its Importance and How to Get Started».

Presentations at this meeting will be geared towards managers, supervisors, quality control personnel, and salespeople. A table-top exhibit by suppliers of products and services to the oilseed processing industry will be held in conjunction with the conference.

For more information, contact:
46th Oilseed Conference, P.O. Box 3489,
Champaign, IL 61826-3489 USA
Phone: 1-217-359-2344; fax: 1-217-351-8091;
e-mail: meetings@aoes.org.

THE SECOND INTERNATIONAL CONFERENCE ON FOOD HYDROCOLLOIDS

Set for March 1997 in Nice, France.

The second international business development forum «Food Hydrocolloids 97: New Developments & Opportunities in European and Global Markets» has been jointly organized by IMR International and Intertech Conferences for 17-19 March 1997 at the Le Meridien hotel in Nice, France. The conference chair is Dennis Seisun, President of IMR International, a leading hydrocolloid consultancy.

The purpose of this conference is to bring together hydrocolloid producers, end-users, and service companies to discuss the critical issues affecting the food hydrocolloid industry, including stimulants and barriers to growth. Discussion will focus on such topics as market size and character, marketing strategies, business developments, regulatory and labeling issues, purchasing criteria, quality assurance, and technical services.

The world markets for hydrocolloids in food applications are valued at approximately \$2.5 billion and are growing at 4-5% a year. The European hydrocolloids market accounts for about 35% of the global market. Most of the suppliers in this industry are divisions of giant corporations such as FMC, Monsanto, Rhône-Poulenc, Hercules, Unilever, Daicel Chemical, and Mitsubishi. There is room, however, for the well positioned start up company with good technology and a novel approach to profit from these markets.

Food hydrocolloids are a distinct and highly profitable segment of the specialty food ingredient business. Successful companies in this industry are highly valued. For example Kelco, with about \$300 million in sales was valued at \$1.1 billion in a recently contested acquisition by Monsanto. New food trends and rising nutritional awareness have created tremendous opportunities for hydrocolloids. Nutraceuticals, functional foods and reduced fat-foods all present relatively new markets for hydrocolloids. Hydrocolloids are widely used as sources of soluble fiber and in diet foods. In spite of all the talk about other possible fat substitutes, hydrocolloids are virtually the only product type being used in reduced-fat foods today.

Some of the issues and questions covered at this meeting will include:

Regulatory Issues: These are a key issue in the food hydrocolloid industry. Learn about the approval process, E-numbers, GRAS, food additive petitioning and costs.

Emerging Trends: Where is the food hydrocolloid industry headed in the next 5-10 years and beyond? Will your company be able to remain competitive?

Acquisition and Divestitures: Some major changes and acquisitions have taken place in recent years. There is continued acquisition

activity underway with some major players «under» discussion.

Supplier/Customer Pairings: What are the trends for supplier/end user partnerships, How far should it go. What about confidentiality issues.

Producer Strategies: Product differentiation, value added products and services, is there a life cycle to regulated products?

Flavor and Texture: Consumer demand for reduced fat foods has created many challenges and opportunities in the market.

End User Wish List: Quality issues, packaging, delivery, and technical services will be discussed. Several of the speakers will be from the end-users.

Blend vs. Single Ingredients: Costs vs. intangible benefits. Advantages and disadvantages. Delivering functionality as an end product.

End User Approval Process: Approaches for a new food hydrocolloid supplier. Overcoming barriers to entry.

Nutraceuticals & Functional Foods: This is a relatively new and rapidly growing application segment for hydrocolloids. A major producer of nutraceuticals will make a presentation on the use of hydrocolloids in such foods.

Food Hydrocolloids Included: Agar, Alginates, Arabic, Carageenan (refined & semirefined), CMC, MC/HPMC, MCC, Gelatin, Gellan Gum, Guar Gum, Karaya, LBG, Pectin (HM/LM), Starches, Tara, Tragacanth, Xanthan.

Delegates will come away with a comprehensive assessment of where the food hydrocolloid industry is heading, what the opportunities and problems facing major players are, and how to capitalize on these new business opportunities that are emerging. The focus of the conference will be on real world applications and issues concerning the food hydrocolloid industry. Marketing and commercial aspects will be discussed more than the scientific and academic research issues involving hydrocolloids.

A complete conference brochure detailing the speakers and session topics is available by contacting: Jennifer Winch, Intertech Conferences, 411 US Route One, Portland, Maine 04105, USA. Telephone (207) 781-9800 or Fax (207) 781-2150.

XXVII JORNADAS DEL COMITÉ ESPAÑOL DE LA DETERGENCIA

6-9 mayo 1997 Barcelona, España

Programa científico

Durante los días 6 y 7 de mayo 1997 se expondrán Conferencias Plenarias, Conferencias Orales y

Posters de tipo científico-técnico, sobre los siguientes temas:

- Síntesis y Análisis.
- Nuevos Desarrollos y Aplicaciones
- Físico-Química.
- Medioambiente.

Programa socio-económico

Los días 8 y 9 de mayo se dedicará a temas socio-económicos del sector, de carácter general. Se espera la participación de relevantes personalidades en este ámbito.

Los trabajos quedarán recogidos en el libro «Comunicaciones a las XXVII Jornadas del CED», que se entregará durante el congreso.

Para mayor información dirigirse a:

Comité Español de la Detergencia

Jordi Girona, 18-26. 08034 Barcelona, España.

Tel: 93-204 02 12 / 400 61 00. Fax: 93-280 53 00 / 204 59 04.

88th AOCS ANNUAL MEETING & EXPO

May 11-14, 1997.

**Washington State Convention and Trade Center.
Seattle, Washington, USA**

General Chairperson: Don T. Morton, Premier Edible Oils Corporation.

Technical Program Chairperson: Frank T. Orthoefer, Consultant, Food Ingredients.

A four day meeting will be held in Seattle, Washington, May 11-14, 1997. The Washington State Convention and Trade Center will serve as headquarters for the meeting.

The program will feature speakers from around the world, allowing an opportunity for international interaction among professionals working in all areas of the fats and oils industry. Three days of technical sessions are planned for this meeting. At this time technical sessions are planned in the following areas: Analytical Chemistry and Oilseed Breeding; Vegetable Oils and Animal Fats and Their Derivatives as Alternative Diesel Fuels; Functionality of Bioengineered Foods; Antioxidant Nutrition and Fatty Acids; Gas Chromatography Olfactometry/Sniffing Port Methods and Applications; Phospholipids and Atherosclerosis; Current Adsorbent Chemistry and Technology; Industrial Uses of Protein Products; Laundry Detergent Technologies; plus other sessions in the areas of Analytical, Biotechnology, Edible Applications, Health and Nutrition, Lipid Oxidation and Quality, Oleochemicals, Phospholipids, Processing, Proteins and Co-Products, and

Surfactants and Detergents. Poster sessions are also being planned in these areas.

Exhibitor Sessions have been scheduled for Tuesday morning. These sessions will be of a scientific, technological or a commercial nature and are presented by companies exhibiting at the meeting.

An industry wide exposition, featuring over 150 firms also will be held during the meeting. The expo will offer the latest advances in technologies including processing equipment, instrumentation, as well as ingredients and chemicals.

Registration information is available by contacting the AOCS Meetings & Exhibits Department, P. O. Box 3489, Champaign, IL, USA 61826-3489 (fax: 1-217-351-8091; tel: 1-217-359-2344; e-mail: meetings@aoocs.org).

52nd INTERNATIONAL CONGRESS AND EXPO OF THE GERMAN SOCIETY FOR FAT SCIENCE (DGF)

September 13-16, 1998.

**Maritim Hotel and Congress Center.
Magdeburg, Germany**

For the first time, a DGF-Congress will be held completely in English to attract fat scientists and technicians internationally. The congress will be promoted worldwide.

Companies working in the field of fats and oils science and-technology are invited to talk with us about:

- Participation in the industrial expo (special offers for corporate members).
- Advertisement in the first circular, program or abstract book.
- Sponsoring (limited offer).
- Additional marketing opportunities.

Contact: German Society for Fat Science. Deutsche Gesellschaft für Fettwissenschaft (DGF). P. O. Box 90 04 40. D-60444 Frankfurt am Main. Germany. Phone: ++49-69 7917 533, Fax: ++49-69 7917 564. E-Mail: F. Amoneit@gdch.de, Internet: <http://www.gdch.de/dgf>.

EURO FOOD CHEM IX

**24-26 September 1997.
Interlaken, Switzerland.**

The authenticity of wines, fruit juices, honey, aromas and flavours in processed plant products, meat, meat and dairy products and a whole range of other foods is a topic arousing scientific curiosity, legislative activity and consumer emotions alike. Any and every discovery of adulterations of food is apt to raise a scandal.

Clearly, fraud has to be prevented, declarations of food concerning origin, composition, nutritive values, etc. must be true and scientifically correct. This is the area of activity for many food chemists, be the engaged in compositional research, in food law enforcement, compliance work, quality control or in the research and development of analytical methodology.

The selection of these topics is meant to encourage contributions demonstrating the applications of a wide range of analytical techniques. The nature of today's adulterations or the task to prove authenticity or special claims (e.g. "organic") calls for the most advanced applications in the field.

Scientific Committee

W. Pfannhauser, Austria (Chairman of the Scientific Committee).

R. Amadó, Switzerland.

W. Baltes, Germany.

R. Battaglia, Switzerland.

J. Empis, Portugal.

M. Kovac, Slovak Republic.

W. Ooghe, Belgium.

D. Rutledge, France.

H. Sørensen, Denmark.

B. Woodward, USA (Delegate of AOAC International).

Organising Committee

R. Battaglia (Chairman of FECS-WPFC, President of Euro Food Chem IX).

R. Amadó.

R. Daniel.

R. Gerber.

K. Keller.

J.-L. Luisier (President of the Swiss Society of Food and Environmental Chemistry).

P. Meier.

J. Prodolliet.

P. Schmid.

M. Ugrinovits.

Scientific Programme

The following main topics will be addressed in lectures by invited experts:

1. Legal aspects and the role of food analysis (M. Walsh, IRL).

2. Authenticity of Meat, Adulteration of Meat Products (G. Wijngaards, NL).

3. Adulteration of Milk and Dairy Products (P. Resmini, I)

4. Plant Products: Adulteration of Spices, Flavours and Aromas (A. Mosandl, D).

5. Authenticity of Olive Oil (M. Lees, F).

6. Fruit Juice Adulteration (S. Page, USA).

7. Chromatography of Carbohydrates in the Detection of Adulterations (J. Prodolliet, CH).

8. Chemotaxonomy as a key to authenticity testing (F. Lambein, B).

Call for papers

Contributions from the whole field of food analysis with relevance to the conference theme are invited.

Posters and oral presentations are considered to be of equal status. The final decision on oral papers/posters will be made by the Scientific Committee in January 1997. Authors will be informed by March 1997.

One-page abstracts, containing a summary of the experimental work and the results, should be submitted before 31 december 1996 to:

Prof. Dr. Werner Pfannhauser. Institut für Biochemie und Lebensmittelchemie. Technische Universität Graz, Petersgasse 12/2. A-8010 Graz, Austria.

Best Poster Award

The main author of the three best posters as judged by the Scientific Committee Jury will be awarded a certificate and a voucher for the conference-fees for Euro Food Chem X in 1999.

Exhibition

An exhibition of analytical equipment will be organised. The posters and the instruments will be displayed in the same area where coffee and lunch breaks are organised, in order to facilitate easy contacts between authors, exhibitors and other participants throughout the conference.

Conference Secretariat

Send all enquiries to:

Dr. Reto Battaglia, Migros Laboratories, P. O. Box 266, CH-8031 Zürich, Switzerland. Phone: +41 1 277 3140, Fax: +41 1 277 3170. E-Mail: Reto.Battaglia@mgb.migros.inet.ch

**INTERNATIONAL SYMPOSIUM ON NEW
APPROACHES TO FUNCTIONAL OILS
AND CEREALS**

**AOCS Sponsored Section: Science
and Technology for Functional Oils**

**Chima Hall for Science & Technology Beijing,
China, November 9-14, 1997**

Subject areas

*Supply and Demand of Oils in China and the
World:*

Nutritional and Functional Requirements of Oils

- Nutritional concerns of processed and un-processed oils.
- Oil composition and human performance.
- Minor and unique components of oils.
- Functional role of oil and fats.
- Conventional and current approach to achieve the required functionality.
- Trend of new approach to achieve the required nutra-functionality.

Processing Technology and Quality of Oils

- Quality indicators of oils and their measurements.
- Quality changes of oil during storage.
- Quality changes during cooking and frying.
- Processing effects on oil quality.
- Maximum utilization and oilseed components.
- Minimum or zero discharge of processing wastes.

New Oils and New Technologies

- New oil sources of EPA and DHA.
- New analytical methods for oil components.
- New processing technologies in oilseed processing.
- New oils for food or non-food uses.

Suppliers of processing hardware, processing aids, ingredients, and consulting services are welcome to participate as speakers and/or exhibitors for your technologies and products.

If you are interested in participating in this meeting, please contact the following persons by:

For General Information

Meetings & Exhibits Department. AOCS headquarters. 1608 Broadmoor Drive. Champaign, IL 61821 USA. Phone: 217-359-2344. Fax: 217-351-8091.

For Technical Presentation Information

Dr. Peter J. Wan, Co-Chairperson. SRRC/ARS/USDA. 1100 Robert E. Lee Blvd. New Orleans, LA 70124 USA. Phone: 504-286-4450. Fax: 504-286-4419.

Dr. Anthony H. Chen, Co-Chairperson. CW International & Assoc. 30 Inverness Road. Half Moon Bay, CA 94019 USA. Phone: 415-726-6489. Fax: 415-726-0570.

**CALENDAR OF FOOD SCIENCE,
TECHNOLOGY AND ENGINEERING MEETINGS
IN EUROPE AND MAJOR INTERNATIONAL
EVENTS**

December 1996

Friday 06 to Friday 06

CHALLENGES IN MAILLARD CHEMISTRY
Royal Society of Chemistry-Food Chemistry Group
Language: English-Translation: No
Royal Society of Chemistry London
UNITED KINGDOM
Contact: Prof. B. Wedzicha
Tel: +44 1132 332 959, Fax: +44 1132 336 017.

Thursday 12 to Thursday 12

PROCESS CONTROL AND ROBOTICS
IMechE
Language: English-Translation: No
IMechE Headquarters London
UNITED KINGDOM
Contact: Maria Powell
Tel: +44 171 973 1290, Fax: +44 171 973 0182
Email: s-emsley@imeche.org.uk

January 1997

Wednesday 22 to Wednesday 22

HIGH PRESSURE PROCESSING OF FOODS
SCI Food Commodities & Eng Groups & LINK Secretariat
Language: English-Translation: No
SCI, 14/15 Belgrave Square London
UNITED KINGDOM
Contact: Dr. C. Goodacre
Tel: + 44 171 238 6413, Fax: +44 171 238 6324

February 1997

Monday 17 to Wednesday 19

FIRST INTERNATIONAL FOOD SAFETY AND HACCP CONFERENCE
Bastiaanse Congresburo
Language: English-Translation: No

Grand Hotel Huis ter Duin Noordwijk
NETHERLANDS
Contact: Marlene Rietveld
Tel: +31 30 229 4247, Fax: +31 30 225 2910
Email: bascong@worldonline.nl

Tuesday 25 to Thursday 27

MILK PROTEIN POLYMORPHISM
International Dairy Federation
Language: English-Translation: No
Steeple Conference Centre Palmerston North
NEW ZEALAND
Contact: International Dairy Fedn
Tel: +32 27 33 98 88, Fax: +32 27 33 04 13
Email: fil-idf@mail.interpac.be

March 1997

Tuesday 11 to Thursday 13

EXHIBITION AND CONFERENCE ON MARKETING
AND TECHNOLOGY OF INGREDIENTS AND
FOODS FOR VITALITY
Vitafoods International
Language: English-Translation: No
Bella Centre Copenhagen
DENMARK
Contact: Nick Hawker
Tel: +44 171 916 -0377, Fax: +44 171 916 0374

Sunday 16 to Thursday 20

1ST INTERNATIONAL SYMPOSIUM ON FOOD
RHEOLOGY AND STRUCTURE
Applied Rheology, Hannover/Inst fo Food Science,
ETH, Zurich Language: Eng/Ger-Translation: No
ETH Zurich
SWITZERLAND
Contact: Judith Haake
Tel: + 49 511 991 0375, Fax: +49 511 991 0399

Tuesday 18 to Friday 21

LIPIDEX 97
International Trade Publications Ltd
Language: English-Translation: No
Hilton Hotel Antwerp
BELGIUM
Contact: +Gillian Jones
Tel: +44 173 776 8611, Fax: +44 173 776 1989

Thursday 20 to Friday 21

THE QUALITY OF PLANT FOODS
In the Light of Environment, Cultivation and
Processing Technologies
German Society for Quality Research (Plant
Foods)
Language: Ger/Eng-Translation: No
Swiss Federal Research Station Wädenswil

SWITZERLAND
Contact: Dieter Treutter
Tel: +49 8161/713753, Fax: +49 8161/714 499

April 1997

8TH FOOD INGREDIENTS ASIA
Miller Feeman BV
Language: English-Translation: No
Suntec Center Singapore
SINGAPORE
Contact: Fi Team, Miller Freeman BV
Tel: +31 34 65 73 777, Fax: +31 34 65 73 811

Wednesday 02 to Thursday 03

RENCONTRES AGORAL-97
La conservation des aliments
ACIA-Paris
Language: French-Translation: No
Palais des Congres Nancy
FRANCE
Contact: B. Revuz
Tel: +33 16 99 35 081, Fax: +33 16 99 35 044
Email: agoral@ensia.inra.fr

Wednesday 02 to Friday 04

FUNCTIONAL FOODS 97-THE CONSUMER,
PRODUCTS AND EVIDENCE
Call for contributors abstracts
British Nutrition Foundation/Royal Society of
Chemistry
Language: English-Translation: No
Wye College, Univ of London Wye, Ashford
UNITED KINGDOM
Contact: Dr. Michele Sadler
Tel: +44 171 404 6504, Fax: +44 171 404 6747
Email: 100634.445@compuserve.com

Tuesday 15 to Wednesday 16

PRACTICAL EXTRUSION-PROCESS CONDITIONS
University of Nottingham
Language: English-Translation: No
Sutton Bonington Campus Sutton Bonington
UNITED KINGDOM
Contact: Dr. MA Hill
Tel: +44 115 951 6150, Fax: +44 115 951 6142

Wednesday 16 to Friday 18

3RD FOOD INGREDIENTS JAPAN
Miller Freeman BV
Language: English-Translation: No
Tokyo International Exhibition Centre Tokyo
JAPAN
Contact: Fi Team, Miller Freeman BV
Tel: +31 34 65 73 777, Fax: +31 34 65 73 811

May 1997

Monday 05 to Tuesday 06

TEXTURE OF FERMENTED MILK PRODUCTS AND DAIRY DESSERTS

International Dairy Federation

Language: English-Translation: No

Vicenza Fair Centre Vicenza

ITALY

Contact: Dr. R Giangiacomo

Tel: +39 37 14 30 990, Fax: +39 37 13 55 79

July 1997

Sunday 27 to Wednesday 30

6TH INTERNATIONAL SYMPOSIUM ON THE MAILLARD REACTION

Language: English-Translation: No

Royal College of physicians London

UNITED KINGDOM

Contact: Dr. JM Ames

Tel: +44 173 431 8730, Fax: +44 173 431 0080

Email: maillard@afnovell.reading.ac.uk

September 1997

Sunday 07 to Thursday 11

HIGH PRESSURE PROCESSING

Royal Society of Chemistry-Food Chemistry Group

Language: English-Translation: No Belfast

UNITED KINGDOM

Contact: Dr. D. Johnson

Tel: +44 123 225 5331, Fax: +44 123 266 9551

Tuesday 30 to october 2

FUNCTIONAL FOODS

Designer Foods for the Future

Teagasc/Nat Dairy Prods Res Centre (IRE)/Prof T Klaenhammer

Language: English-Translation: No

Silver Springs Conference Centre Cork

REP OF IRELAND

Contact: Dr. Catherine Stanton

Tel: +353 253 1422, Fax: +353 253 2563

Email: cstanton@dpc.teagasc.ie

October 1997

Monday 27 to Wednesday 29

INTERNATIONAL WHEY CONFERENCE

International Dairy Federation/ADPI/USNAC

Language: English-Translation: No

Westin Hotel O'Hare Rosemont, IL

UNITED STATES

Contact: Dr. Warren S Clark

Tel: +1 312 782 5455, Fax: +1 312 782 5299

OTROS CONGRESOS

June 1-4, 1997: 1997 International Symposium, Exhibit & Workshops on Preparative Chromatography, Ion Exchange, and Adsorption/Desorption Processes and Related Techniques. To be held at the Georgetown University Conference Center in Washington, DC, USA. Sponsored by the Washington Chromatography Discussion Group.

May 3-8, 1998: HPLC'98-22nd International Symposium on High Performance Liquid Phase Separations & Related Techniques. To be held at the Regal Waterfront Hotel in St. Louis, MO, USA.

Contact:

Mrs. Janet Cunningham,

Barr Enterprises,

P. O. Box 279,

Walkersville, MD 21793 USA

Tel: (301) 898-3772, Fax: (301) 898-5596

e-mail Janetbarr@aol.com.