

NOTICARIO

PRÓXIMOS CONGRESOS Y REUNIONES

EMERGING FOOD SCIENCE AND TECHNOLOGY

November 22-24
Tampere, Finland

Due to consumer demands for products with increased quality and functional properties and due to technological developments, high pressure processing (HPP) and high electric field pulse processing (HELP) have received renewed and increased attention during the last decade. These technologies are of special interest to the food industry because they provide attractive alternatives to conventional methods of thermal processing which often produce undesirable changes in foods, hampering the balance between high quality and safety (colour, flavour, functionality). In addition, these emerging technologies offer opportunities for creating new ingredients and products because of their specific actions on biological materials and food constituents.

The inactivation of vegetative microbial cells has been demonstrated convincingly. Data on quality attributes of the treated products revealed only minimum changes of their nutritional and sensory quality thus maintaining the fresh-like properties of the raw materials as demanded by consumers. Permeabilisation of animal and plant membranes by HELP, which affect metabolite yields and cell structure, has been achieved. Indications exist of the effects of HELP on biopolymers. The effect of HPP on proteins and polysaccharides has shown potentials in creating new structures, and its affect on phase transitions opens possibilities in high pressure assisted freezing and thawing. It is established that both technologies have a potential as emerging unit operations in food processing, preservation and modification. The potential use in combination with mild heat, low temperature, bacteriocins, etc. has been indicated. One of the future challenges for

successful application of these technologies is the creation of unique or improved functionality by correctly combining raw materials and processing technologies based on enhanced scientific insight and within the constraints of food safety, environmental impact and other social and economic factors. Expected benefits for the consumer include the availability of gently processed, fresh-like and safe products with highest sensory and nutritional quality and optimum physico-chemical properties.

Despite all the advances towards the feasibility of HPP and HELP as new technologies that could deliver substantial benefits to food processing and despite the current industry interest in the development of these emerging technologies, a number of scientific and technological hurdles still need to be addressed. Within the context of this conference, the latest scientific evidence on the potential and challenges of HELP and HPP technologies will be presented and discussed in detail. The program includes scientific developments on the effect on food constituents (microorganisms, enzymes, food structure and nutrients), process and product know-how, equipment aspects, consumer perception and legislative aspects. Specific attention will be given to the European knowledge base in the field and the possibilities for product and process development. This knowledge base is largely the result of EU-funded research projects (FAIR-CT96-1113, FAIR-CT96-1175 and FAIR-CT97-3044) within the fourth framework program.

Conference secretariat, abstracts and poster presentations:

EFFoST Secretariat
P.O. Box 17
6700 AA Wageningen
Tel: +31-317-475063
Fax: +31-317-475347
Email: effost@ato.dlo.nl

Registration and accommodation secretariat:

Tampere Conference Service Ltd
P.O.Box 630
FIN-33101 Tampere
Finland
Tel: +358-3-3664400
Fax: +358-3-2226440
Email: registration@tampereconference.fi

Conference web-site: <http://www.ato.dlo.nl/effost/emerging.htm>

49th OILSEED CONFERENCE

March 19-21, 2000
New Orleans, Louisiana

The 49th Oilseed Conference will be held March 19-21, 2000, at the Doubletree Hotel in New Orleans, La. The theme for the meeting is «Surviving in a Changing Global Economy».

The program will consist of sessions on trade and marketing economics, science and technology, and management. Speakers from the United States Department of Agriculture (USDA) will also make presentations. Poster presentations and a tabletop exhibit by suppliers of products and services to the oilseed industry will be held in conjunction with the conference.

The meeting is cosponsored by the American Oil Chemists' Society (AOCS), the National Cottonseed Products Association, Inc., and the Southern Regional Research Center/Agricultural Research Services/USDA. The general chairperson for the conference is Robert C. Edmondson, Applied Engineering & Science, Big Sandy, Texas. The technical chairperson is Rod Frazier, Frazier, Barnes & Associates, Memphis, Tenn.

For more information about the conference, contact: 49th Oilseed Conference, P.O. Box 3489, Champaign, IL 61826-3489; phone: 1-217-359-2344; fax: 1-217-351-8091; e-mail: meetings@aocs.org.

A website for the meeting will be launched in October: www.aocs.org/oilseed.htm.

**EUROPEAN SCIENTIFIC CONFERENCE
ON BIOACTIVE MICRONUTRIENTS
IN MEDITERRANEAN DIET AND HEALTH
EU-COST 916 Action**

Roma, Istituto Nazionale della Nutrizione
March 23-25, 2000

Organising committee
G. Maiani (chairman), F. Serra

Scientific committee
D. Lairon (chairman), R. Amadò, S. Bausch-Goldbohm,
M. Gerber, M. A. Lasunción, G.
Maiani and P. Pietinen.

PROGRAMME

Thursday, March 23, 2000

09:00-09:20 Opening session (R. Amadò, G. Maiani, D. Lairon, NIN President)

I.— *Characteristics of the traditional Mediterranean diet and comparison with Japanese and Occidental diets (intake data, habits).*

09:20-10:00 Keynote lecture. A. Ferro-Luzzi (I)
II.— *Effects of Bioactive compounds in foodstuffs.*

10:30-13:00 *Grains and legumes.
10:30-11:00 Introductory presentation: Phyto-oestrogens, fibre and breast cancer S. Bingham (UK).
11:30-12:00 Short oral presentations.
12:00-12:30 Fibre and cardiovascular diseases - Epidemiology. P. Pietinen (FIN).
12:30-13:00 Fibre and colon cancer, epidemiology and mechanisms. S. Franceschi (I).
14:30-15:30 Short oral presentations on fibre, cardiovascular diseases and cancers.

Related poster session.

15:30-19:00 *Fruits and vegetables.
15:30-16:00 Introductory presentation: epidemiological data. M. Gerber (F).
16:00-18:15 Antioxidants (carotenoids, vitamin C and E, polyphenols).
16:00-16:30 Cardiovascular diseases: epidemiology and mechanisms. M. Knekt (FIN).
16:30-17:15 Short oral presentations.

Related poster session

17:30-18:00 Cancers: epidemiology and mechanisms. C. Lavecchia (I).
18:00-18:15 Short oral presentation.

Related poster session

18:15-19:00 Foliates.
18:15-18:45 Foliates and diseases. J. Scott (IRL).
18:45-19:00 Short oral presentation.

Related poster session

Friday, March 24, 2000

09:00-11:00 *Oily foodstuffs.
09:00-09:30 Bioactive phenolics in olive and olive oil. P. Mata (E).
09:30-10:00 Phytosterols: intake and metabolic effects. L. Normén (S).
10:00-11:00 Short oral presentations.

Related poster session

11:30-12:45 *Wine, alcohol and degenerative diseases.
11:30-12:00 Introductory lecture. XY. Peto (UK).
12:00-12:45 Short oral presentations.

Related poster session

14:30-15:45 *Herbs and spices.

14:30-15:00 Introductory lecture. M.J. Amiot-Carlin (F).
 15:00-15:45 Short oral presentations.

Related poster session

16:00-16:40 III.—*Overview lecture on gene/nutrient interactions XY*. Pérez-Jiménez (E) or XY. López-Miranda (E).
 16:40-17:45 Short oral presentations.

Saturday, March 25, 2000

09:00-11:45 IV.—*Trends in Mediterranean diets and recommendations*.

09:00-09:40 Introductory lecture: evolution of Mediterranean diet in Mediterranean countries: facts, causes and effects. M. Padilla (F).

9:45-11:45 Workshop 1: Needs for research, future developments

Chairpersons: D. Lairon (F) and M.A. Lasunción (E).

Invited brief oral presentations (selection from abstracts) and discussion.

09:45-11:45 Workshop 2: Epidemiology and markers, public health

Chairpersons: S. Bausch-Goldbohm (NL) and M. Gerber (F).

Invited brief oral presentations (selection from abstracts) and discussion.

12:15-13:00 Summary of workshops and recommendations.

Closure session.

For more information:

Dr. Giuseppe Maiani
 National Institute of Nutrition, Unit Human Nutrition
 Via Ardeatina 546
 I-00178 Roma, Italy
 Fax: +39 6 503 15 92; E-mail: maiani@inn.ingrm.it

**NUTRITIONISTS MEET FOOD SCIENTISTS
 AND TECHNOLOGISTS**

Organised by EFFoST, together with the Portuguese Society of Nutrition and Food Science and the Faculty of Nutrition of the University of Porto, the European Conference «Nutritionists meet Food Scientists and Technologists» takes place on 12-14 April 2000. It is the first time that such an event is organised aiming at sharing views between nutritionists, other health professionals, food scientists, technologists and engineers and to come to new and integrated concepts for food product innovation.

The scientific fields of human nutrition and food science and technology have followed separate

roads of development. New insights into the nutritional requirements of specified population groups and the increased awareness of consumers about the relationship between diet and health have resulted in a fast growing market for food products with specified health claims. On the other hand recent technological developments open up numerous possibilities in the area of food production. Consequently it is timely that such an event takes place.

At the event, a wide range of topics will be discussed ranging from new nutritional demands to novel and functional foods. The aim is to translate changes in the area of human nutrition sciences into challenges for food technologists as well as to put health professionals in contact with the new developments and challenges of food technology.

European research projects will be presented during the conference. The meeting aims to provide a multidisciplinary forum for those active in the field of consumer sciences, human nutrition, food science and technology and representatives from food companies, consumer organisations and research institutes.

Contributions for oral and poster presentation at the conference are invited on the themes of the conference. Abstracts should be prepared according to the guidelines overleaf and submitted to the conference secretariat by 15 November 1999.

For more information use the Web-site: <http://www.elsevier.nl/locate/nmfst2000>.

PREP-2000

13th International Symposium,
 Exhibit & Workshops on Preparative/Process
 Chromatography, Ion Exchange,
 Adsorption/Desorption Processes and
 Related Separation Techniques

May 14-17, 2000
 Renaissance Hotel in Washington, DC, USA

PREP-2000 is chaired by Dr. Georges Guiochon, University of Tennessee & Oak Ridge National Laboratory, and is sponsored by the St. Louis and Washington Chromatography Discussion Groups.

For information about the meeting: <http://www.stlcd.org/prep>

The symposium series, which alternates between Washington, DC and San Francisco, California, is the premier meeting for presenting new advances and applications in the areas of Process Chromatography, Ion Exchange Processes, Bulk Adsorption Operations.

Simulated Moving Bed, and related separation and isolation techniques. Topics include industrial and lab scale separations, optimization of chromatography processes for economic production, manufacturing issues, validation issues, industrial applications, purification processes, isolation of impurities, and related separation and isolation techniques.

4th INTERNATIONAL CONFERENCE ON AGRO AND FOOD PHYSICS

May 16-20, 2000
Renaissance Polat Hotel
Istanbul / Türkiye

The International Society of Food Physicists (ISFP) was founded in 1992 (Budapest, Hungary).

Following the success of the first (Hungary 1994), the second (Romania 1996) and the third (Poland 1998) International Conferences on Food Physics, we are now pleased to invite you to Türkiye for The Fourth International Conference on Agro and Food Physics.

The International Society of Food Physicists, together with three Turkish Universities giving food engineering education, are delighted to hold ISFP-2000 in Istanbul between May 16-20, 2000.

We hope your participation in this conference will be scientifically stimulating and that you will have a fruitful time in the meeting, while having a chance to discover one of the most beautiful cities all over the world.

TOPICS OF THE CONFERENCE:

1. Rheology of foodstuff.
2. Foodstuff radioactivity, radiation methods.
3. Non-destructive physical methods (e.g. NIR-NIT, NMR, INAA, etc.)
4. Physical methods (e.g. heating, microwaving, irradiation, etc.) in food processing.
5. Basic questions of food physics (history, theoretical background, connection to other sciences, etc.)
6. Physical properties of plant material and agroproducts.
7. Technical development, instrumentation, measurement techniques, automation, process control.
8. Other topics on agro and food products.

Organizing Secretariat:
FIGUR TOURISM & ORGANIZATION LTD.
NiŞantaŞi Ihlamur Yolu, Yonca Apt. N.º: 40/3
80200 Topağacı - ISTANBUL - TÜRKİYE
Tel: (90-212) 232 52 19 - 247 96 96
Fax: (90-212) 231 12 62 - 246 18 69
E-mail: figurnorth@ticaretnet.com

HPLC-2000 24th INTERNATIONAL SYMPOSIUM ON HIGH PERFORMANCE LIQUID PHASE SEPARATIONS AND RELATED TECHNIQUES

June 24-30, 2000
Seattle, Washington, USA

HPLC-2000 is the largest international meeting and exhibit dedicated to all facets of separations science. The Symposium supplies an integrated view of the separations universe to include the entire scope of high resolution liquid phase separations and related techniques. The organizers have outlined a strong program that includes the foremost international and domestic speakers from the academic, industrial and government sectors - 30+ oral sessions, 2 poster sessions per day, and 100+ exhibitors.

Organizers of HPLC-2000 have issued a call for papers about recent applications and new technological advances in all aspects of separations science. Focus areas include LC, pharmaceutical and clinical applications, hyphenated approaches, electrophoresis separations, regulatory issues, and other topics.

Contact: www.stlcdg.org/hplc2000. The call for papers deadline is November 1, 1999 for oral consideration and March 31, 2000 for posters.

For more information: Mrs. Janet Cunningham, HPLC-2000 Symposium and Exhibit Manager. c/o Barr Enterprises, P.O. Box 279, Walkersville, MD 21793 USA. Telephone: 301-898-3772; Fax: 301-898-5596; E-mail: Janetbarr@aol.com.

OTROS CONGRESOS

November 1999

Friday 12 November 1999

NOVEL TECHNOLOGIES FOR MICROBIAL CONTROL
Campden & Chorleywood Food Research Association
Venue: CCFRA, Chipping Campden, Gloucestershire
United Kingdom
Contact: Training Department
Tel: +44-1386-842104, Fax: +44-1386-842100
E-mail: training@capmpden.co.uk
Web-site: <http://www.campden.co.uk>

Monday 22 November to Wednesday
24 November 1999

**EUROPEAN CONFERENCE ON EMERGING FOOD
SCIENCE AND TECHNOLOGY**

European Federation of Food Science & Technology
Venue: Tampere
Finland
Contact: EFFoST Secretariat
Tel: +31-317-475063, Fax: +31-317-475347
E-mail: effost@ato.dlo.nl
Web-site: <http://www.ato.dlo.nl/effost/emerging.asp>

Wednesday 24 November and Thursday
25 November 1999

**FOOD HYGIENE '99 (Conference, Products Display
and Gala Awards Dinner)**

Leatherhead Food Research Association
Venue: Telford
United Kingdom
Contact: Lindsay Alesbury
Tel: +44-1372-376761, Fax: +44-1372-360221
Web-site: <http://www.lfra.co.uk>

December 1999

Wednesday 8 December 1999

FOOD AND DRINK — Where it come from
SCI (Food Commodities & Ingredients Group)
Venue: SCI, 14-15 Belgrave Square, London SW1X 8PS
United Kingdom
Contact: SCI Conference Secretariat
Tel: +44-207-2353681, Fax: +44-207-2357743
E-mail: soniaw@chemind.demon.co.uk

April 2000

Wednesday 12 April to Friday 14 April 2000

**NUTRITIONISTS MEET FOOD SCIENTISTS AND
TECHNOLOGISTS**

EFFoST. Portuguese Society of Food Science and
Technology and Portuguese Society of Nutrition and
Food Sciences
Venue: Porto
Portugal
Contact: EFFoST Secretariat Tel : +31-317-475119,
Fax: +31-317-475347
E-mail: effost@ato.dlo.nl
Web-site: <http://www.elsevier.nl/locate/nmfst2000>

August 2000

Sunday 27 August to Tuesday 29 August 2000

**THE BIOPACK CONFERENCE. Production and
application of biobased packaging materials for the
food industry**

EU-concerted action project on biobased packaging
materials for the food industry (CT98 40 46)
Venue: The Royal Veterinary and Agricultural University,
Copenhagen Denmark
Contact: Claus J. Weber
Tel.: +45-3528-3249, Fax:+45-3528-3245
E-mail: cj@kvl.dk
Web-site: <http://www.mli.kvl.dk/foodchem/special/biopack>

September 2000

Monday 11 September to Wednesday
13 September 2000

**FOOD & DRINK 2000: Processing Solutions for
Innovative Products**

Institution of Chemical Engineers (IChemE)
Venue: Birmingham University, Birmingham
United Kingdom
Contact: Will Dew
Tel: +44-1788-578214, Fax: +44-1788-577182
E-mail: wdeu@icheme.org.uk
Web-site: <http://www.ichem.org>

November 2000

Wednesday 8 November to Friday
10 November 2000

2ND INTERNATIONAL SYMPOSIUM ON FOOD PACKAGING:

Ensuring the Safety and Quality of Foods
International Life Sciences Institute (ILSI Europe)
Venue: Hotel Wimberger, Vienna
Austria
Contact: Ir. Liên-Anh Tran
Tel.: +32-2-7710014, Fax: +32-2-7620044
E-mail: anh@ilsieurope.be
Web-site: <http://www.ilsieurope.be>

OTRAS NOTICIAS**PUFAs A PARTIR DE ALGAS****F-FE 332/99**WEB SITE: <http://www.exp.ie/flair.html>

Flair-Flow III is a co-operative project of the EU FAIR and INNOVATION programmes. It comprises a network (in 18 European countries) of circa 300 key people who disseminate food R & D results to the European food industry and to other end-users.

Director de la Red Nacional	Director del Proyecto F-FE
Dr. Jesús Espinosa Mulas	Dr. T.R. Gormley
Instituto del Frío	The National Food Centre
Ciudad Universitaria	Dunsinea, Dublin 15
28040 Madrid	Irlanda
Tel.: (91) 544 56 07	Tel.: (+353 1) 805 95 00
Fax.: (91) 549 36 27	Fax.: (+353 1) 805 95 50

El objetivo de este proyecto FAIR es desarrollar a gran escala sistemas fermentativos y bioprocesos para la producción microbiológica de ácidos grasos poliinsaturados (PUFAs), por ejemplo ácido docosahexaenoico (DHA) de alta calidad. El DHA, denominado ácido graso omega-3, es beneficioso para la salud humana por su efecto anti-trombosis; los pescados grasos son una fuente «tradicional» de este ácido. En la actualidad, las referencias son que existe un buen mercado para los productos ricos en DHA.

Se están investigando cepas de algas *Cryptocodinium cohnii* en relación con su crecimiento, contenido en lípidos y características del DHA. Se han utilizado medios sencillos (extracto de levaduras, glucosa, sal marina) y condiciones de fermentación que proporcionan una biomasa de 30 g/l en cinco días de proceso. La aireación es muy importante para conseguir un buen crecimiento. El contenido lipídico de la biomasa es del 12 al 21% y este contiene del 40 al 50% de DHA. Se han ensayado medios con menores concentraciones de sal, ya que la sal puede causar problemas de corrosión en el fermentador. Sin embargo, a bajas concentraciones de sal, los rendimientos son menores. La adición de glucosa (a concentraciones de hasta 75 g/l) también proporcionó un incremento de biomasa. Pude conseguirse un mejor rendimiento en la producción de DHA mediante un crecimiento más rápido, o mejores cepas de *C. cohnii* acumuladoras de lípidos, por lo que se ha desarrollado un protocolo para la conservación de cepas de *C. cohnii* a -80 °C. Los participantes industriales en el proyecto están estudiando la biología de *C. cohnii*, así como el mercado potencial de aceite que contiene DHA.

Para más información: contactar con el Dr. L. Sijtsma, ATO-DLO P.O. Box 17, 6700 AA Wageningen.

Países Bajos. Tel: +31-317-475000; Fax: +31-317-4753477;
E-mail: l.sijtsma@ato.dlo.nl

**SEGURIDAD DE LOS ALIMENTOS,
DIETA Y SALUD****F-FE 334/99**WEB SITE: <http://www.exp.ie/flair.html>

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La Comisión de la Unión Europea ha publicado un trabajo de revisión (EUR 184 93 EN) de la investigación europea sobre seguridad de los alimentos, dieta y salud en el marco del programa FAIR. Este libro debería ser obligatorio para los profesionales de la salud, y también para las empresas del sector alimentario que desean optimizar los aspectos nutritivos y funcionales de los productos que fabrican. El libro ha sido redactado por miembros del «FAIR Advisory Group» en colaboración con expertos nacionales.

En este libro se facilita información de los programas nacionales sobre seguridad y nutrición de cada país miembro de la UE. Cada una de las contribuciones comienza con una visión general de las políticas nacionales y continúa con los resúmenes de los programas que se están llevando a cabo. Estos últimos se enmarcan en varias secciones que cubren la seguridad (microbiológica, toxicológica y química), la nutrición (dieta y consumo incluyendo el comportamiento de los consumidores) y funcionalidad (alimentos diseñados para la salud).

En el libro figura la relación de los principales centros e institutos de cada uno de los países, así como las personas de contacto. Esto será de gran utilidad para aquellos que buscan nuevas relaciones. Se ha pedido a cada uno de los redactores que informaran de las prioridades de su país, así como de aquellas áreas en las que estarían dispuestos a cooperar en beneficio mutuo. Esta información figura, en general, al final de cada contribución, aunque algunos estados la han integrado en la parte principal del texto.

Asimismo, se relacionan los proyectos financiados por la Comisión de la UE en el área de seguridad de los alimentos, dieta y salud, clasificados bajo los siguientes epígrafes: microbiología de los alimentos (20 proyectos), toxicología (7), optimización de procesos/tecnologías (26), papel de la dieta en las enfermedades (17), propiedad nutricional/biodisponibilidad (87), absorción/metabolismo de los alimentos (3), tendencias en el consumo de alimentos/comportamiento de los consumidores (11) y alimentos funcionales (19).

Para más información: contactar con el Mr. L. Breslin, Comisión de la Unión Europea, DG XII-E2_FAIR, 8/12, 8 Square de Meeus, B-1049 Brussels, Bélgica. Tel: +32-2-2950477; Fax: +32-2-2964322; E-mail: liam.breslin@dg12.cec.be

ENTEROCOCOS EN FERMENTACIONES DE ALIMENTOS

F-FE 335/99

WEB SITE: <http://www.exp.ie/flair.html>

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Los enterococos desempeñan un papel importante en la maduración de quesos mediterráneos, de

forma especial en los fabricados con leche de oveja y cabra. Estos quesos presentan unas propiedades sensoriales características. El objetivo de este proyecto FAIR, en fase de ejecución, es investigar: (1) la relación taxonómica entre alimento-derivado, aislados veterinarios y clínicos de enterococos y (2) las propiedades funcionales y seguridad de enterococos seleccionados. Esto se traducirá en un inventario y caracterización de algunos de los presentes en la flora entorocóquica que se encuentra en la producción de quesos tradicionales mediterráneos.

Se han coleccionado un total de 405 cepas en su mayor parte procedentes de alimentos, animales y humanos en la proporción de 6:1:1. Se han caracterizado por procedimientos bioquímicos y se han depositado en la colección del proyecto. Se han seleccionado 145 cepas para una posterior investigación, en base a un cierto número de criterios, por ejemplo, diversidad de su procedencia; diversidad de especies, tipo de hemólisis, resistencia a los antibióticos y producción de bacteriocinas. Asimismo, se han estudiado propiedades tales como actividad proteolítica y lipolítica, desarrollo de «flavor» y producción de aminas biógenas. Además, se está investigando sobre aspectos funcionales (por ejemplo, propiedades de adhesión) y seguridad (resistencia a bajo pH, factores de virulencia potencial) de los enterococos seleccionados.

Se ha establecido una plataforma industrial de la que forman parte personas pertenecientes a industrias lácteas y farmacéuticas. Esto facilitará la transferencia de tecnología y la utilización de los resultados y se demostrará que mediante una adecuada selección de enterococos, pueden conseguirse las propiedades sensoriales e higiénicas deseadas en los quesos de tipo mediterráneo.

Para más información: contactar con el Dr. E. Tsakalidou, Agricultural University of Athens, Dept. of Food Science and Technology, Iera Odos 75, 11855 Athens, Grecia. Tel: +301-5294676, Fax: +301-5294672, E-mail: et@aua.gr