



# Science and Technology of Food Emulsions

Thursday 21 - Friday 22 June 2012  
SCI HQ, London, UK

Organised by SCI's Lipids Group and supported by  
Euro Fed Lipid & The British Society of Rheology



**Thursday 21 June**

- 10:00** Registration and refreshments
- 11:00** **Welcome and overview**  
Andy Stapley, Loughborough University, UK
- 11:10** **Keynote Lecture**  
**Smart processing in relation to perception of liquid and semi solid food systems**  
Erich Windhab, ETH Zurich, Switzerland
- 12:10** **Membrane processing of emulsions**  
Fotis Spyropoulos, University of Birmingham, UK
- 12:40** Lunch
- 13:30** **Water encapsulation in oil emulsions: manufacture of low fat products using membranes**  
Richard Holdich, Micropore Technologies, UK
- 14:00** **Processing of double emulsions**  
Axel Syrbe, Nestlé, Switzerland
- 14:30** **Application of microfluidics and monodispersed emulsions to controlled release and digestibility studies**  
Goran Vladisavljevic, Loughborough University, UK
- 15:00** Poster session
- 15:30** Refreshments and posters
- 16:00** **Oil body emulsions**  
David Gray, University of Nottingham, UK
- 16:30** **Hilditch Memorial Lecture**  
**Improving food emulsion functionality through structural design principles**  
Julian McClements, University of Massachusetts, USA
- 17:30** End of day one
- 19.30** Conference dinner

**Friday 22 June**

- 09:15**     **Air filled emulsions**  
Phil Cox, University of Birmingham, UK
- 09:45**     **High pressure modification of emulsions**  
Marc Anton, INRA, France
- 10:15**     Refreshments and posters
- 10:45**     **Interfacial particles in emulsions**  
Eric Dickinson, University of Leeds, UK
- 11:15**     **Self-assembly of colloids at interfaces**  
Paul Clegg, University of Edinburgh, UK
- 11:45**     **Biopolymer solutions – phase behaviour and rheology**  
Bill Frith, Unilever, UK
- 12:15**     Lunch and posters
- 13:15**     **Keynote Lecture**  
**Oral processing in relation to perception of liquid and semi solid food systems**  
George van Aken, NIZO, The Netherlands
- 14:15**     **Emulsion-based flavour delivery systems**  
Philipp Erni, Firmenich, Switzerland
- 14:45**     **Oral perception of fat emulsions - neural imaging studies**  
Sue Francis, University of Nottingham, UK
- 15:15**     Close of conference
- 16:00**     **Public Lecture**  
**The future of food emulsions**  
Bettina Wolf, University of Nottingham, UK
- 17:00**     **Lipids Group AGM**

**Supported by**

Food emulsions have always traditionally been an excellent way of providing a balance of nutrition and “taste” to food products. With ever decreasing margins, food manufacturers need to continually improve formulations and methods to remain competitive. This conference aims to review the latest research and developments in food emulsions and exploit the intrinsic cleverness of these highly microstructured foods, with the help of world renowned experts.

The first day of the meeting will concentrate on a number of up-and-coming processing techniques, not traditionally associated with bulk food emulsion processing, but with the potential to revolutionise processes and products. The second day will further consider different types of emulsifying agents, and also look at measuring and controlling the all important sensory and organoleptic responses of humans to emulsions. Delegates that are able to stay on after the conference has finished are also warmly invited to attend a free public lecture that will be given by Bettina Wolf from the University of Nottingham (and conference co-organiser) on “The Future of Food Emulsions”.

## **Attendees**

The conference is aimed at anyone with a general interest in food emulsion technology, whether they be from the food industry, academia or elsewhere.

## **Exhibition**

An exhibition will run alongside the conference for companies and related organisations who may wish to exhibit.

For further information and prices please email [patricia.cornell@soci.org](mailto:patricia.cornell@soci.org).

## **Call for Posters**

Please submit an A4 abstract of your poster presentation to - [patricia.cornell@soci.org](mailto:patricia.cornell@soci.org)

**Deadline for submissions: 11 May 2012**

SCI is a forward-looking multidisciplinary membership organisation connecting industry, government and academia to advance the application of science for the benefit of society.

SCI offers a network of contacts spanning the chemical and chemical-using industries, together with a rolling programme of conferences, events and prestigious awards which help further knowledge and support those involved in the sector, no matter what stage they're at in their careers.

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## Venue

The conference will take place at SCI HQ, 14 Belgrave Square, London, SW1X 8PS, UK

**A map will be sent to all delegates with the confirmation email**

## Travel

### Tube

Belgrave Square can be reached on foot from the following underground (tube) stations - Hyde Park Corner (Piccadilly line), Sloane Square (Circle and District lines) and Victoria (Victoria, Circle and District lines).

For more information about services, and a map, please go to - [www.tfl.gov.uk](http://www.tfl.gov.uk)

### Rail

Belgrave Square is approximately a 10 minute walk from Victoria mainline train station. Euston, King's Cross, St Pancras and Paddington mainline stations can all be easily reached by tube or bus.

For information on train times and operators, contact National Rail Enquiries - +44 (0)8457 484950, [www.nationalrail.co.uk](http://www.nationalrail.co.uk)

### Bus

National Express and other bus companies operate from Victoria Coach Station on long distance routes. Many red bus (local bus) routes serve Hyde Park Corner or Grosvenor Place.

For more information about services, please go to - [www.tfl.gov.uk](http://www.tfl.gov.uk)

### Car

For those who need to bring a car, there is a multi-storey car park in Kinnerton Street (two minutes away by foot). For more information about parking in the area, please go to - [http://en.parkopedia.co.uk/parking/meter/belgrave\\_square/london/](http://en.parkopedia.co.uk/parking/meter/belgrave_square/london/)

### Cycling

Bicycles can be hired and docked nearby. There are docking stations at the eastern-most corner of Belgrave Square (junction with Chapel St and Upper Belgrave St), Harriet Walk, Grosvenor Crescent, and Eaton Square (junction with Eccleston St). All are a short distance from SCI.

## Accommodation

There are a number of hotels and B&Bs in the Belgravia area. For more information, please go to - [www.soci.org/Events/Hotels-near-SCI](http://www.soci.org/Events/Hotels-near-SCI) or contact - [conferences@soci.org](mailto:conferences@soci.org)

## Organisers

Dr Andy Stapley, Loughborough University, UK  
Dr Bettina Wolf, University of Nottingham, UK

Please pass this flyer onto a colleague

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21 - 22 June 2012 @ SCI HQ, London, UK

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SCI/BSR/EFL Member.....£240   
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Student Member.....£80   
Subsidised Member.....£160   
Conference Dinner.....£45

### Booking Rate after 11 May 2012

SCI/BSR/EFL Member.....£290   
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Please return completed forms to:

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