

Short Course in Food Chemistry: Food Flavour

April 2nd-5th 2012, University of Nottingham, Sutton Bonington Campus

Introduction

The Food Flavour short course is a four day long program that introduces the fundamental science of food flavour through relevant scientific case examples and industrially relevant applications. Both analytical chemistry and flavourist style approaches will be taken to explore how flavour and flavours can be generated, analysed, delivered and commercially exploited.

The course is particularly relevant to developing scientists in the food, drink or flavour industry and to students who wish to broaden their experience and subsequently enter the food industry.

Aims and Objectives

To present relevant background knowledge plus state of the art information about the origins, analysis and formulation of flavours in food.

Content

- **Understanding Flavour Compounds**
flavour chemistry; flavour carrier systems (encapsulation); flavour legislation; flavour generation
- **Measuring Flavour**
flavour analysis (volatile and non-volatile) theory; practical approaches to flavour analysis
- **Flavour Release**
orthonasal delivery; oral processing; in-vivo flavour delivery; flavour persistence; modelling flavour release
- **Flavour Formulation and Applications**
application examples; an instruction from a flavourist; practical (flavour blending), case histories

"The most useful course in the whole MSc for me." – international M.Sc. student who joined food flavour as taught module

"The module was well delivered, the practicals were interesting and informative; the speakers were very knowledgeable and enthusiastic about their subjects" – industry delegate

Teaching Team

- Dr Ian Fisk, Head of Flavour Chemistry, University of Nottingham, formerly Head of Coffee Flavour Chemistry, Kraft Foods R&G UK.
- Dr Rob Linforth, Senior Research Officer in Flavour Chemistry and Food Chemistry, University of Nottingham. Responsible for development of the breath by breath interface for the API Mass Spectrometer.
- Dr Joe Hardinge OBE, Flavour Legislation Consultant, President of the European Flavour Association and Vice Chair of the UK food and Drink Federation Regulatory Committee
- Flavourists, chemists and sensory scientists

Cost and Registration

The cost of the module for 2012 is £1400 (no VAT). Bursaries may be available to cover fees for UK industry delegates. For details and to register, please contact:

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Further Study Opportunities

This module can be taken as part of a group of six modules, developed in association with Campden BRI, that constitute our Postgraduate Certificate in Sensory Science. Details can be obtained from carolyn.newton@nottingham.ac.uk.

<http://www.nottingham.ac.uk/biosciences/prospectivestudents/postgraduate/courses/pgcertificateinsensoryscience.aspx>