



Short Course in Food Chemistry:

Food Flavour

10-12 April 2018, University of Nottingham, Sutton Bonington Campus

Introduction

The Food Flavour short course is a three day programme that introduces the fundamental science and latest research advances in 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 relevant to developing scientists in the food, drink or flavour industry, within both SMEs and larger food and drink companies, and to students who wish to broaden their experience and subsequently enter the food industry. Relevant experience in the food industry, or undergraduate level food science or technology training will prepare delegates for the course.

Industry delegates may choose to attend all or part of the course to suit their learning objectives.

Content

- **Understanding Flavour Compounds**
flavour chemistry; their biological origins; flavour generation; flavour carrier systems;
- **Measuring Flavour**
flavour analysis (volatile and non-volatile) theory; practical approaches to flavour analysis; analytical techniques and scenarios;
- **Flavour Release**
orthonasal and retronasal aroma delivery; oral processing/ mouth physics; in-vivo flavour delivery; taste-aroma interactions;
- **Flavour Formulation and Applications**
flavour legislation; case studies; practical (flavour blending), industrial applications.

"Thanks for an excellent course. We learnt so much in a short space of time. The delivery was excellent and we are looking forward to future courses." - industry delegate.

"The most useful course in the whole MSc for me." – international MSc student who joined Food Flavour as taught module

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, Principal Research Fellow in Flavour Chemistry and Food Chemistry, University of Nottingham.
- Lewis Jones, Flavour Group at Mars.
- Flavourists, chemists and sensory scientists.

Cost and Registration

The cost of the module for 2018 is £1740 (no VAT).

For further information 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 e.dinneen@nottingham.ac.uk.

www.nottingham.ac.uk/biosciences/prospectivestudents/postgraduate/courses/pgcertificateinsensoryscience.aspx

