

**Food  
Innovation  
Centre**

**Innovation support for  
Food and Drink SMEs**



The University of  
**Nottingham**

UNITED KINGDOM · CHINA · MALAYSIA

# Taint Workshop

21 July 2017

*Welcome*



# ***“TAINTS & OFF FLAVOURS”***

## **Agenda**

		<b>Speaker</b>
08.45 - 09.00	Registration and coffee	
<b>09.00 - 09.30</b>	<b>Welcome and introduction</b>	<b>Cara Technology</b>
09.30 - 10.45	Taint recognition – tasting	<b>Cara Technology</b>
<b>10.45 - 11.00</b>	<b>Break</b>	
11.00 - 12.30	Taint recognition – tasting	<b>Cara Technology</b>
12.30 - 13.30	<b>Lunch &amp; Networking</b>	
13.30 - 14.45	Taint recognition – tasting	<b>Cara Technology</b>
<b>14.45 - 15.00</b>	<b>Break</b>	
15.00 - 16.00	Cause of taints and preventative measures	<b>Kevin Mutch UoN</b>
16.00 - 16.30	<b>Next steps – implementing and refreshers</b>	<b>Alice Jones/Kevin Mutch</b>
16.30 - 17.00	Informal discussion-networking	<b>All</b>