

4th Nursten Postgraduate Symposium Review

by Martha Skinner

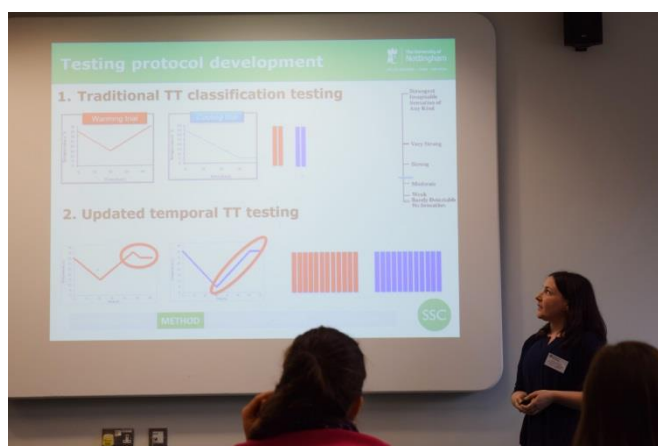
This year the 4th Nursten postgraduate symposium was held at the University of Reading on 11th and 12th April 2016, in memory of Prof Harry Nursten. The event attracted around 60 delegates including students and professionals from the University of Nottingham, Northumbria University, Agri-Food and Biosciences Institute Belfast, Mondalez, DSM Food Specialities B.V, Baines Food Consultancy, and of course the hosting university.

The event was formed of three sessions over the 2 days; aroma and flavour perception, flavour generation and release and methods in flavour research. The sessions included a total of 21 presentations from postgraduate students, 2 talks from invited speakers, and the opportunity to have a tour of the Food Science and Sensory Science facilities at the University of Reading.

The presentations were of an exceptionally high standard this year, and so it was wonderful to see a number of well-deserved prizes awarded; the audience had the opportunity to vote for their favourite presentation (sponsored by the Institute of Food Science and Technology (IFST)). This was awarded to Adel Omar from the University of Reading for his novel research on the 'effect of industrial processing on the camel milk flavour characteristics'. The SCI and Royal Society of Chemistry sponsored 7 prizes; Four runner up student awards were presented to Tiffany Lau, Farhana Diana, Luke Bell, and Stephanie Bull, all from the University of Reading, for their great talks. The second prize was awarded to Omobolanle Oluwadamilola Oloyede, also from the University of Reading, for her extensive research and excellent presentation on the 'impact of plant variety and domestic cooking methods on the flavour profile of cabbage'. The overall prize was awarded to Nicola Caporaso from the University of Nottingham, who have an in-depth presentation on hyperspectral imaging of coffee beans.

A special award was also given to Janeen McKinnie-Hill, who is a post-doctoral researcher from Agri-Food and Biosciences Institute Belfast.

Overall it's a superb opportunity for students to network, share research ideas, and practice developing their presentation skills, so I was delighted to be part of such a wonderful symposium, and look forward to many more in the future!



Martha Skinner presenting her research at Nursten 2016
'Measuring Variation in Phantom Taste Response in Thermal Tasters'