

# FOOD CHAIN NEWS



## Developing Technological Solutions

Through its close working partnership with the food industry, scientists and researchers at the Food Chain are developing advanced technological solutions for businesses.

The Food Chain is currently working in conjunction with a Small to Medium Enterprise (SME), Uvasol Ltd, and the Technology Strategy Board on the development of novel microwave packaging. The project aims to achieve more cost-effective packaging for microwaveable ready meals, greater flexibility for short production runs and more attractive and healthy meals for the consumer as well as improving the energy efficiency of the ready meal package manufacturing process.

Further details about the Food Chain's work on this and other work with industry can be found at [www.foodchaincic.co.uk](http://www.foodchaincic.co.uk)

## LinkedIn Food Chain Network

We have also recently set up a Food Chain Network on LinkedIn for Food Industry Professionals and academia alike. Take a look at LinkedIn.com - you will need to register which is free of charge - then click Groups and search for 'Food Chain Network' to join for free, set the frequency of updates etc. The online network is for discussions, job postings and keeping in touch with food innovation.

To join the LinkedIn Food Chain Network visit [www.Linkedin.com](http://www.Linkedin.com)



## Innovative Food Modelling

Modelling allows companies to understand, solve and improve their processes and provides a quicker and better understanding of current and new food processes. It can be used to predict the outcomes of process changes to optimise developments as well as optimisation of yield, food quality, production efficiency and delivery schedules

Modelling shows how food behaves in different environments and how you can control it. It has the ability to find the maximum safety and best quality conditions for food manufacture. Modelling can be successfully used in a variety of food areas including pipe flows, heating foods, factory flows, packaging, process methods and chilled foods.

The Food Chain has a proven track record of food modeling in areas such as modelling of colour and texture, modelling of food packaging and of providing modelling in a timely delivery of cost effective innovation.



## Can you smell sugar in Tea?

Presenters on the BBC Radio York Breakfast Programme - Adam Tomlinson and Kate Walker - along with Producer Carl Wheatley, disagreed on whether you could tell if the cups of tea had sugar in them by sniffing them! The issue was that the cups of tea were made, some with sugar in them, but then they forgot which was which.

The Food Chain undertook some analysis of tea samples with varying amounts of sugar in them. The analysis was performed using GC-MS which is a technique that analyses the odours above a sample - here freshly brewed tea complete with milk. The technique is very sensitive and able to detect odours the human nose cannot and detect odours at very low levels. The results are in the form of a fingerprint or peaks on a graph - each peak representing a different chemical. Software analysis of the data allows matching of the peaks to specific chemicals and this match can be verified by running chemical standards. The technique has several serious applications such as use in determination of the chemical degradation of foods during shelf life.

So can you smell sugar in tea? Were the BBC Radio York presenters able to detect a difference? Find out at [www.foodchaincic.co.uk/SugarInTea.html](http://www.foodchaincic.co.uk/SugarInTea.html)

## New Foods

The Food Chain is working with companies to give access to the best scientific expertise on new foods by working at the international forefront of developments in this fast-moving area of food innovation. Current areas of development in the food and drink industry include Functional Foods, Redefining Foods and Health and Wellbeing

Additional information about the Food Chain's developments in New Foods can be found in the new 'New Foods' section of the Food Chain's website. Visit [www.FoodChainCIC.co.uk](http://www.FoodChainCIC.co.uk) for further details.



## Upcoming events

The 4<sup>th</sup> International Conference on **Polyphenols & Health** is being held in Harrogate on 7-11<sup>th</sup> December 2009. The conference will look at the wide variety of roles played by polyphenols including Bioavailability; Intake & Composition; Effects of Processing; Obesity & Diabetes, the Prevention of CVD and polyphenols & Cancers. Further Details of the conference are available at [www.polyphenolsandhealth.org.uk](http://www.polyphenolsandhealth.org.uk)

In conjunction with UK meat producer bodies the Food Chain is running a new conference in the summer of 2009 which will focus on new market opportunities for the UK beef, lamb and pig producing, and processing industries. The event will focus on the exploitation of cutting edge science and innovative technology transfer opportunities available through the Food Chain. To register your interest in this event contact [F.Lister@FoodChainCIC.co.uk](mailto:F.Lister@FoodChainCIC.co.uk)

## Food Chain Assistance

Have you ever wondered how to improve your processes, shelf life values, make better use of food waste, reduce variation in production or just decide on what funding can be obtained for a project?

The Food Chain CIC is able to assist companies in finding solutions to your needs. Contact Graham Clayton at [g.clayton@foodchaincic.co.uk](mailto:g.clayton@foodchaincic.co.uk) or on 0113 343 7594 for further details.

## Contact the Food Chain

### Further Information and Getting in Contact

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