

A Meeting Organised by the SCI Food Commodities & Ingredients Group

Functional Starches In Foods



21 February 2002
SCI, Belgrave Square,
London, UK

SCI
where science meets business

Functional Starches In Foods


- 09.00 Registration and Coffee
- 09.20 Chairman's Introduction
- 09.30 Modified Starch Demystified -
How is it done and what are the benefits?
Martin Tatlock and Catherine Le Bihan, Roquette, France
- 10.15 Recent Innovations in the Application of
Potato Starch Technology
Dr Paul Sheldrake, Avebe, The Netherlands
- 11.00 Coffee Break
- 11.15 Instant Food Starches: Characterisation and Application
Dr Geert Maesmans, Amylum, Belgium
- 12.00 Resistant Starch as a Functional Ingredient in Food Systems
Mike Croghan, National Starch & Chemical, UK
- 12.45 Lunch
- 13.45 The Molecular Basis of Starch Gelatinisation
Dr Richard Tester, Glasgow Caledonian University, UK
- 14.30 Changing Starch Macromolecules by Processing -
Does it affect product structure?
Dr Sandra Hill, University of Nottingham, UK
- 15.15 Tea Break
- 15.30 Factors Underlying the Stability of Starch Products
Dr Steve Ring, Institute of Food Research, UK
- 16.15 Concluding remarks and close of meeting

There will also be a poster display. Postgraduate authors are invited to offer a one page abstract, preferably as a Word document, to Alex Jennings at the SCI Conference Office, E: alex.jennings@soci.org

A close look at the labels on any Supermarket shelf will show just how ubiquitous starch based ingredients have become in our food. Whilst it is true that starch and starch derived products have long been available as functional ingredients for the food industry, in recent years the growth and diversification of the convenience foods market has fuelled innovation in the starch ingredients sector. Consequently in the food industry today there is an enormous array of starch based functional ingredients available to the food technologist.

The aim of this meeting is to assist researchers and product developers in making informed choices in the investigation and use of starch as an ingredient. It will explore starch functionality at a molecular level, overview starch products currently available and discuss examples of applications. It will be of benefit to anyone engaged in fundamental research or product development, where starch and starch derivatives may be used, and will be of interest to anyone wishing to understand more about this important and versatile sector of the food industry.

REGISTRATION FORM



Functional Starches in Foods
 21 February 2002, SCI, London, UK

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