Sixth International Conference

on

NEW KNOWLEDGE ON CHEMICAL REACTIONS DURING THE PROCESSING AND STORAGE OF FOODS

Chemical Reactions in Foods VI



Painted by Jan Šoun, Prague

13-15 May, 2009

Prague, Czech Republic

Organised by

Institute of Chemical Technology, Prague, Department of Food Chemistry and Analysis
Food Research Institute Prague
Czech Chemical Society
European Association for Chemical and Molecular Sciences, Food Chemistry Division

Sponsored by EuCheMS

Invitation

I am very pleased to extend an invitation to you to visit our beautiful city of Prague, Czech Republic, to participate in the international conference **Chemical Reactions in Foods VI**. For hundreds of years Prague has been well known as a place where philosophers, astronomers, artists and other knowledgeable and creative people meet. There are a lot of things going on in the city all the time and I am very pleased to have the opportunity to invite you to Prague to become part of it.

The leading theme for our next conference is **New knowledge on chemical reactions during the processing and storage of foods** and I believe we will have a chance to demonstrate the importance of such knowledge in our papers and discussions in the middle of May, when Prague is a very enjoyable and friendly place to be.

I am looking forward to your contributions on the subject we have chosen; do not hesitate to register as a speaker or poster presenter, and I would also encourage those who would like just to join us for interesting discussions. As always responses from young researchers and students are especially welcome.

Do not hesitate and register at **Chemical Reactions in Foods VI**.

Looking forward to see you in Prague in May 2009.

Jiří Davídek

Scientific Committee

Davídek J., Institute of Chemical Technology, Prague, **CZ (*Chairman*)**
Fenwick R., Institute of Food Research, Norwich, **GB**
Lelieveld H.L.M., EFFoST / Global Harmonization Initiative**, NL**
Holasová M., Food Research Institute Prague, **CZ**
Pfannhauser W., Graz University of Technology, Graz, **A**
Piironen V., University of Helsinki, Helsinki, **SF**
This H., Equipe INRA de gastronomie moléculaire, Paris, **F**
Velíšek J., Institute of Chemical Technology, Prague, **CZ**

Scientific Programme

Chemical Reactions in Foods continues the successful series of meetings held in Prague in 1992, 1996, 2000, and 2004. The scientific programme will include plenary invited lectures, oral communications and poster presentations. The meeting will be focused on *the reactions of food constituents resulting from processing and storage, and their effect on end product quality*.

The scientific program covers:

Food compounds associated with nutritional and sensory quality

reactions, interactions, and changes under storage / processing conditions; reaction pathways, predictive modeling, assessment of the impact of novel technologies on physical-chemical changes

- major food constituents (proteins, carbohydrates, lipids),
- flavours and other quality / safety markers, and
- minerals, vitamins and other constituents.

Natural biologically-active components in food raw materials of plant and animal origin

forms of occurrence, influence of biotic and abiotic stress factors on their formation and changes during post-harvest handling

- health promoting compounds,
- toxic / anti-nutritive compounds – emerging problems, regulations,
- ingredients used in food production, and
- specific foods, ingredients and formulations with human nutritional and health benefits

Novel foods at European market

composition, authentication, traceability of origin, stability, and shelf-life testing

- functional foods including prebiotics and probiotics,
- nutraceuticals, and
- ingredients for food and medical uses.

Strategies to improve food quality and safety

new trends in food production, processing, packaging, and distribution

- novel production technologies,
- products from organic farming,
- intake assessment,
- benefit / risk perception and communication in the food chain, and
- mitigation of processing contaminants.

Plenary speakers will include:

Henle T., *Technical University Dresden (D):* ***Enzymatic modifications of milk proteins: Structures, functions, applications.***

Ames J.*, Queen's University Belfast (GB):* ***Dietary Maillard reaction products: Implications for human health and disease.***

Hidalgo F.J.*, Instituto de la Grasa, Sevilla (E):* ***Lipids: Their role in the formation of endogenous antioxidants during food processing.***

Schieberle P., *Technical University Munich, Garching (D):* ***Novel insights into aroma formation during thermal processing: Why do processed foods smell different?***

Hajšlová J., *Institute of Chemical Technology Prague (CZ):* ***Natural plant constituents for consumers´ health: Hope or hypo?***

Blank I., *Nestlé Product Technology Center Orbe (CH):* ***Perspective and constrains of food research – The food industry perspective.***

Call for Papers

The call for contributed oral and poster presentations is now open. One page abstracts, containing a summary of the experimental work and the results, should be submitted before **December 15, 2008**. Please submit your abstracts on-line *via* the following address **http://www.carolina.cz/crfVI/formular2.asp**. You will receive an automatic confirmation of receipt *via* e-mail. Authors will be informed on acceptance of their abstracts by e-mail by **January 31, 2009**.

Best Poster Award

The best poster, selected by the Scientific Committee, will be awarded a free registration to **Chemical Reactions in Foods VII.**

Proceedings

We offer you the possibility of publishing your work in a special issue of *Czech Journal of Food Sciences* (ISSN 1212-1800). Please note that manuscripts should comply with the requirements of the publisher. The requirements will be specified on the conference website. The deadline for submission of articles is **March 15, 2009**. After this deadline manuscripts can only be considered for regular issues of the Journal.

Social Programme

A get-together party for all participants will be organised on 13th May, 2009. On May 14th, a sightseeing programme and excursion to the historic town of Kutná Hora is planed.

The registration package will also contain information on pre- and post-conference tours. There will be a programme for accompanying persons and technical visits for interested participants.

Conference Fee

The conference fee includes: access to whole programme, conference proceedings, conference lunches and coffee breaks, get-together party, 2nd day dinner and excursion. Participants registering before **March 15, 2009** will benefit from a reduced registration fee. A reduced rate will also apply for *bona fide* students and accompanying persons.

Participants before March 15, 2009	480 EUR
Participants after March 15, 2009	560 EUR
Students	300 EUR
Accompanying persons	180 EUR

Local Conference Secretariat

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Conference Website Address and Registration

For information please see **http://www.carolina.cz/crfVI**