

RSC Food Group History

This document covers 35 years from 1973 to 2008 and provides a historical record of the Chairmen, Hon. Secretaries and Hon. Treasurers of the Group, meetings organised, publications and winners of Food Group Medals.

Compiled by P. J. Frazier with assistance from A. T. Andrews, E. Dickinson, M. Saltmarsh, M. Spiro and B. L. Wedzicha (March 2008).

The Food Chemistry Group was founded in 1973.

Food Group Chairmen:

1973-1980 The first Chairman was Professor C. T. (Trevor) Greenwood, then Research Director, Cadbury Schweppes Ltd., who held the post for seven years.

Further Chairmen were subsequently appointed for a two year term: *(Note, however, that start dates vary within the year and period of Chairmanship sometimes ran well into a third year.)*

1980-1982 Dr G. (Gordon) C. Cheeseman, Head of Processing and Utilisation Division,

Food Group Hon Secretaries:

1973-1982 Mr H. (Henry) L. Bennister (always affectionately known as Benn) Chemical Society Executive Officer and Industrial Division Secretary, Burlington House, London.

[Note: The Chemical Society and the Royal Institute of Chemistry were then separate, but affiliated societies, later to combine and rename as the Royal Society of Chemistry.]

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- 1985** *Polysaccharides from Bacteria*, London, 12 December.
- 1986** *Food Emulsions and Foams*, University of Leeds, 25-26 March.
RSC Publication: *Food Emulsions and Foams*, Ed: E. Dickinson, 290pp (1987)
- 1986** *Chemical Aspects of Food Enzymes*, University of Reading, 16-17 September.
RSC Special Publication No. 63: *Chemical Aspects of Food Enzymes*, Ed: A. T. Andrews, 318pp (1987)
- 1987** *Food Quality Assurance*, London, 14 May.
- 1987** *Lipids in Food*, Norwich, 2-3 September.
- 1987** *Chemistry of Food Preservatives*, London, 3 December.
- 1988** *Food Colloids*, Colworth House, Bedford, 12-15 April.
RSC Publication: *Food Colloids*, Ed: R. D. B. Spurr, 1987, ISBN 0-11-301110-0, 110pp (1987)

1991-2000 Meetings:

1991 *Food Biotechnology* (jointly with Biochemical Society), Reading, 10-12 April.

1991 *Chemistry and Food Quality, Safety and Enjoyment*, BAAS, Plymouth, 28 August.

1991 *The Chemistry of Muscle-Based Foods* (jointly with SCI Meat Panel), Queen's University, Belfast, 9-11 September.

1991 *Advances in the Chemistry of Non-Enzymic Browning and its Control*, London, 11 December.

1992 *Food Colloids and Polymers: Stability and Mechanical Properties* (joint with Netherlands Society for Nutrition and Food Science), Lunteren, Netherlands, 8-10 April.

RSC Publication: *Food Colloids and Polymers: Stability and Mechanical Properties*, Ed: E. Dickinson & P. Walstra, 427pp (1993)

1992 *Polyphenols in Food, Wines and other Beverages* (part of the XVI International

Conference on Food Colour, Flavour and Fragrance, London, 1992)

2002 *4th Biennial Meeting for Postgraduate Research Students in Food Science*, University of Lincoln, 2-3 July.

2002 *Proteins as Allergens and Toxins*, London, 28 November.

2003 *Polyphenols and Health* (jointly with INRA), Vichy, 18-21 November.

Papers published by the American Society for Clinical Nutrition, as a special supplement: *Dietary Polyphenols and Health: Proceedings of the 1st International Conference on Polyphenols and Health*, Am. J. Clin. Nutr. **81** (1S) 215S-335S (2005)

2003 *Food Adulteration: Past, Present and Future* (jointly with SCI Food Commodities and Ingredients Group and RSC Historical Chemistry Group), London, 20 November.

2004 *Starch 2004: Structure and Functionality*, University of Cambridge, 29-31 March.

2004 *Food Colloids 2004: Interactions, Microstructure and Processing*, Harrogate, 18-21 April.

RSC Publication: *Food Colloids: Interactions, Microstructure and Processing*, Ed: E. Dickinson, 498pp (2005)

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Food Group Medals Awarded:

Note: Both medals were originally awarded annually. After 1998 they were changed to biennial awards, alternating between Junior and Senior. However the sequence has not been maintained owing to lack of nominations.

Year	Junior	Senior
1987	Dr Mary Griffin, IFR, Reading	Professor Allen Bailey, IFR, Bristol
1988	Dr Ian Norton, Unilever, Colworth	Dr Christiane Mercier, INRA, Nantes
1989	<i>Not awarded</i>	Dr George Stainsby, Leeds
1990	Dr David Clark IFR, Norwich	Professor David Southgate, IFR, Norwich
1991	Dr Steven Harding, Nottingham	Professor Peter Lillford, Unilever, Colworth
1992	<i>Not awarded</i>	Professor Gordon Birch, Reading
1993	Dr Gary Williamson, IFR, Norwich	Dr Hans Englyst, Dunn, Cambridge
1994	Dr Jean-Luc Courthaudon, Dijon	Dr Robert Selvendran, IFR, Norwich Dr Peter Czedik-Eysenberg (Special Medal awarded at EuroFoodChem VII)
1995	Dr Jennifer Ames, Reading	Professor Pieter Walstra, Wageningen
1996	Dr Reg Wilson, IFR, Norwich	Professor Harry Nursten, Reading
1997	Dr Stefan Kasapis, Sultan Qaboos University, Oman	Professor Pat Fox, University College, Cork
2001	<i>Not awarded</i>	Professor Bronek Wedzicha, Leeds
2003	Dr Martin Williams, Massey	Professor Don Mottram, Reading
2006	<i>Not awarded</i>	Professor Ian Norton, Birmingham

The Food Group Senior Medal:

Meetings Subject Index	Year
<i>Advances in Coffee Chemistry *</i>	1978
<i>Advances in the Biochemistry of Milk Products *</i>	1993
<i>Advances in the Chemistry of Non-Enzymic Browning and its Control</i>	1991
<i>Agri-Food Quality *</i>	1995
<i>Aluminium in Food and the Environment</i>	1988
<i>Antioxidants in Food</i>	1994
<i>Aspects of Interfaces in Dairy Systems</i>	1988
<i>Bioavailability 88: Chemical and Biological Aspects of Nutrient Availability</i>	1988
<i>Bio-formation of Flavour</i>	1990
<i>Bioimaging: Microscopy in Food Science</i>	2001
<i>Biologically active phytochemicals, their analysis, absorption and metabolism</i>	2001
<i>Biosensors for Food Analysis</i>	1994
<i>Biotransformations in the Food Industry: Perceptions, Enzymes and Products</i>	1997
<i>Catechins, their Compounds and Polymers, in Food, Cells and Health</i>	2005
<i>Challenges in Maillard Chemistry for the Food Industry</i>	1996
<i>Challenges to Contemporary Dairy Analytical Techniques *</i>	1984
<i>Chemical Aspects of Changes in Foods on Storage *</i>	1981
<i>Chemical Aspects of Food Enzymes *</i>	1986
<i>Chemical Aspects of Trace Constituents of the Diet *</i>	1980
<i>Chemical Basis of Sensory Perception of Foods</i>	1985
<i>Chemical Interactions in Beverages *</i>	1993
<i>Chemistry and Flavour *</i>	1977
<i>Chemistry and Food Quality, Safety and Enjoyment</i>	1991
<i>Chemistry and Genetics of Food Production</i>	1995
<i>Chemistry and Physics of Baking *</i>	1985
<i>Chemistry of Food Packaging Materials *</i>	1981
<i>Chemistry of Food Preservatives</i>	1987
<i>Chemistry of Physiologically Active Compounds in Foods and Feedingstuffs *</i>	1982
<i>Chemistry of Sorbic Acid in Food</i>	1989
<i>Emulsifiers: Functionality and Applications *</i>	1998
<i>Environmental and Natural Contaminants in Food</i>	1989
<i>Extrusion Cooking and Food Structure</i>	1985
<i>Fibre 90: Chemical and Biological Aspects of Dietary Fibre</i>	1990
<i>Flavour Release – Linking Experiment, Theory and Reality</i>	1999
<i>Food Adulteration: Past, Present and Future</i>	2003
<i>Food and Cancer Prevention III</i>	1999
<i>Food and Cancer Protection</i>	1992
<i>Food Authenticity 96</i>	1996
<i>Food Biotechnology</i>	1991
<i>Food Chemistry Analytical Workshop</i>	1983
<i>Food Colloids *</i>	1988
<i>Food Colloids 2000: Fundamentals of Formulation *</i>	2000
<i>Food Colloids 2004: Interactions, Microstructure and Processing *</i>	2004
<i>Food Colloids 2006: Self-Assembly and Material Science *</i>	2006
<i>Food Colloids and Polymers: Stability and Mechanical Properties *</i>	1992
<i>Food Colloids, Biopolymers and Materials *</i>	2002
<i>Food Colloids: Proteins, Lipids and Polysaccharides *</i>	1996
<i>Food Colorants</i>	1974
<i>Food Emulsions and Foams *</i>	1986

Meetings Subject Index	Year
<i>Food Emulsions and Foams: Interfaces, Interactions and Stability *</i>	1998
<i>Food Gels *</i>	1979
<i>Food Irradiation – Challenges for the Chemist</i>	1990
<i>Food Macromolecules and Colloids *</i>	1994
<i>Food Polymers, Gels and Colloids *</i>	1990
<i>Food Preservatives</i>	1995
<i>Food Quality Assurance</i>	1987
<i>Food Toxicants</i>	1975
<i>Food: Understanding and Explaining Risk</i>	2002
<i>Foresight: Food Science in a Consumer Environment</i>	2000
<i>Foresight: New Science for the Food Industry</i>	1998
<i>Functional Foods 97 – The Consumer, the Products and the Evidence</i>	1997
<i>Functional Foods 99 – Claims and Evidence</i>	1999
<i>High Pressure in Food Processing</i>	1994
<i>High Pressure Processing in Food Science</i>	1997
<i>International Symposium on Cereal Carbohydrates</i>	1988
<i>Lipids in Food</i>	1987
<i>Lite Products: Implications of Calorie-Reduced Foods</i>	1998
<i>Meeting for Postgraduate Research Students in Food Science (1st)</i>	1997
<i>Meeting for Postgraduate Research Students in Food Science (2nd)</i>	1998
<i>Meeting for Postgraduate Research Students in Food Science (3rd Biennial)</i>	2000
<i>Meeting for Postgraduate Research Students in Food Science (4th Biennial)</i>	2002
<i>Meeting for Postgraduate Research Students in Food Science (5th Biennial)</i>	2004
<i>Meeting for Postgraduate Research Students in Food Science (6th Biennial)</i>	2006
<i>Millennium Challenges in Dairy Research</i>	1999
<i>Modelling of Chemical Change in Food</i>	1998
<i>Non-Nutritional Nitrogenous Constituents of Foods *</i>	1979
<i>Nutrient Release from Food – Micro and Macro Nutrients</i>	2002
<i>Nutritional Advice – Debating the Science Behind the Policies</i>	2005
<i>Physico-chemical Aspects of Nutrient Absorption and Metabolism</i>	1995
<i>Polyphenols and Health *</i>	2003
<i>Polyphenols in Food, Wines and other Beverages</i>	1992
<i>Polysaccharides from Bacteria</i>	1985
<i>Proteins as Allergens and Toxins</i>	2002
<i>Recent Developments in Sweeteners</i>	1984
<i>Relating Raw Material Composition to Final Product Quality</i>	1999
<i>Soft Drink Chemistry</i>	1977
<i>Starch 2000: Structure and Function *</i>	2000
<i>Starch 2004: Structure and Functionality</i>	2004
<i>Starch 2008: 4th International Meeting on Starch Structure and Functionality</i>	2008
<i>Starch Structure and Function *</i>	1996
<i>Sulphur Dioxide Meeting *</i>	1983
<i>Tea Chemistry</i>	1976
<i>The Chemistry of Meat and Meat Products *</i>	1983
<i>The Chemistry of Muscle-Based Foods</i>	1991
<i>Total Food 2004: Exploiting Co-Products – Minimising Waste</i>	2004
<i>Total Food 2006: Sustainability of the Agri-Food Chain</i>	2006
<i>Transport and Diffusion Phenomena</i>	1973
<i>Update on Sweeteners</i>	1995
<i>Vitamin C in Food, Cells and Health</i>	2004

