



Principles of Interfacial Measurements - with emphasis on food systems



Camden & Chorleywood Food
Research Association Group

Course date: 22 May 2008

"Many foods are mixtures of different components, which create complex foams and emulsions. The way that the phases interact and their stability will affect various aspects of product quality, so understanding this is crucial to optimising product quality. The main aim of this course is to provide a basic understanding of the interfacial phenomena relating to key food ingredients such as proteins and emulsifiers. It will highlight a number of practical techniques that can be used to characterise aerated and emulsion based foods."

Sarab Sahi - Event Director

Why attend:

This course will include a basic introduction to surfactants present naturally in foods as well as added material. There will be a number of practical demonstrations covering selected interfacial methods with potential applications to foam and emulsion systems. It is aimed at scientists and food technologists who are interested in understanding the basic concepts of surface science and its application to real food systems. It would also be of benefit to personnel involved with quality control, and product and process development, as well as those with an interest in low fat products.



The course is organised by CCFRA in collaboration with Krüss GmbH

Course content

- ◆ Introduction to surfactant materials in food systems
- ◆ Introduction to interfacial measurements
- ◆ Dynamic surface and interfacial measurements
- ◆ Practical demonstrations of interfacial measurements using ring, plate and pendant drop methods
- ◆ Demonstration of bubble pressure method and interfacial rheology
- ◆ Application of interfacial science in food systems
- ◆ Action of gums and stabilisers in foods
- ◆ Application of drop volume method to food systems
- ◆ Sessile drop contact angle demonstration

There will be opportunities to see a number of instruments and discuss specific applications with the presenters.

Registration: 09.00 Finish: 17.00

Cost per delegate:

Members: £395 + VAT

Non-members: £525 + VAT

Venue: CCFRA, Chipping Campden, Gloucestershire, UK.

See www.campden.co.uk/training/discounts.htm for early booking discount information, payable by credit card only

To register for this event please complete and return the registration form on the reverse of this leaflet

Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.

Registration form - return by post or fax

or register online at www.campden.co.uk/training/training.htm

I wish to register for

Principles of Interfacial Measurements - with emphasis to food systems

Course date: 22 May 2008

Delegate

Block capitals please

Surname..... Dr/Mr/Mrs/Miss/Ms

First Name

Position.....

Company

Address.....

.....

.....Postcode.....

Tel.....Fax.....

e-mail.....

Special dietary requirements.....

Person to whom correspondence should be sent (if different)

Block capitals please

Surname..... Dr/Mr/Mrs/Miss/Ms

First Name

Position.....

Company

Address.....

.....

.....Postcode.....

Tel.....Fax.....

e-mail.....

For official use only	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.

NOTE: If early booking discount applies, payment is by credit card only (to check for early booking discount dates see www.campden.co.uk/training/discounts.htm)

Fee enclosed £..... (please include VAT)
Payable to CCFRA Technology Ltd in advance of the event
CCFRA VAT No. GB 729 8480 87

Please invoice quoting purchase order no:

Our VAT No.
(EC countries only).

Payment will be made by bank transfer to:
Account Name: CCFRA Technology Ltd
Bank Details: Lloyds TSB Ltd, 19 High Street, Evesham, Worcs,
WR11 4DQ, UK
Account No. 00826248 Sort code: 30-93-11
Swift code: LOYDGB2L
IBAN code.: GB 81 LOYD3093 11008262 48

I wish to pay by Visa/Mastercard/Delta/Switch
Card No.
Card valid from To (expiry date)

Signature

Cancellations

- More than 20 working days before the event, full refund
- 10-20 working days before the event, 50% of the fee will be refunded
- Less than 10 working days before the event, no refund

Substitutions

- May be made at any stage at no cost

Transfers

Transfers to a subsequent date when the same event is running, subject to availability of places, will incur the following charges:

- 10-20 working days before the event £50 + VAT
- Less than 10 working days before the event £100 + VAT
- Any hotel cancellation charges (where accommodation is included in the cost), plus the relevant administration charge

If that transfer is then cancelled at any time the original cancellation clause will apply.

All changes requested verbally must be confirmed in writing (a fax or e-mail is acceptable). Changes requested will become effective on the date of receipt of written confirmation.

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A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at:
www.campden.co.uk/ccfra/location.htm

The information supplied will be used by the CCFRA Group to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law. We would like occasionally to inform you of products and services offered by the CCFRA Group that may be of interest. If you do not wish to receive this information please write to the Data Controller, CCFRA Group Services Ltd. or e-mail datacontroller@campden.co.uk

Please return by fax or post to **Training Department,**
CCFRA Technology Ltd, Chipping Campden, Glos, GL55 6LD, UK **Fax: +44(0)1386 842100**

To register directly on our website or for further information see www.campden.co.uk
Tel: +44(0)1386 842104 (direct line to Training) or e-mail: training@campden.co.uk