Carbohydrate Polymers 8 (1988) 303–306

News and Views

FOOD COLLOIDS SYMPOSIUM

The Food Colloids Symposium organised by the Food Group of the UK Royal Society of Chemistry was held at the Unilever Research Laboratories at Colworth House from 13 to 15 April 1988. It was a well supported meeting with over a hundred people attending. Thirty papers were presented orally and there was a good supporting poster session.

The polysaccharide content of the meeting was surprisingly low. A paper describing the effect of polysaccharide induced viscosity on perceived sweetness and flavour was presented by Baines and Morris from The Cranfield Institute of Technology. This elegant work showed that the flavour intensity remained virtually constant at concentrations below the coil overlap value but at higher concentrations there was a decrease in flavour release with increasing concentration. The random coil polysaccharides studied so far all showed similar behaviour but xanthan gum was anomalous showing exceptionally good flavour release properties. A poster from Peter Williams of the North East Wales Institute described work on the stabilisation of orange oil emulsions with gum arabic. The molecular weight distribution of the gum before and after emulsification was monitored and it was shown that the high molecular weight protein rich fraction had adsorbed. The droplet size of the emulsion is closely related to the protein content of the gum.

This work raises the general question of the surface activity, or otherwise, of polysaccharides. With the above exception this was not touched on at the meeting, though of course in many food colloid systems polysaccharide thickeners are present. The extent to which these effect interfacial properties either by adsorbing as single components or as complexes with proteins must be of importance. The question of adsorption of mixed protein systems and protein/low molecular weight surfactant systems was, however, considered in a paper and posters by Eric Dickinson and co-workers from the University of Leeds.

In addition to protein adsorption, other themes of the meeting were liquid and solid foams where there were some interesting theoretical and experimentl papers, sedimentation and flow of colloidal particles and a series of contributions covering various commodity areas.

It was a good mix and the discussions were lively and interesting, all in all a well organised and worthwhile meeting. It is intended that the proceedings of the meeting will be published.

J. R. Mitchell

SUMMARIES OF UK PATENT APPLICATIONS

Improved Process for Reconsolidated Wood Production. GB 2194 243A. Filed 23 November 1984, published 2 March 1988. Applicants — Commonwealth Scientific and Industrial Research Organisation, Campbell, Australia.

A reconsolidated wood product is made from a flexible open lattice work web of naturally interconnected wood strands by applying a bonding agent to the web, which is then subjected to compression to consolidate the web and form the product.

Method for Treating Textile Surfaces and Composition Thereof. GB 2194 972A. Filed 14 August 1987, published 23 March 1988. Applicants — Reckitt and Colman Products Ltd, London.

A process for treating textile surfaces is described. This has the steps: (i) the application of a solid treatment material, which may be particulate including a swollen hydrogel containing a treatment fluid; (ii) the application of force to release the treatment fluid from the hydrogel; (iii) the drying of the textile and the removal of visible residues from the surface. The hydrogel could be based on a cellulose ether or a carboxylated cellulose derivative.

Adsorbent Composed of Porous Beads of Chitosan. GB 2195 344A. Filed 14 August 1987, published 7 April 1988. Applicants — Showa Denko Kabushiki, Kaisha, Tokyo, Japan.

The adsorbent comprises porous beads of uncrosslinked or crosslinked chitosans, where protein or pectin is covalently bonded to amino group of glucosamine constituting the chitosan in the case of uncrosslinked chitosan or to the amino group of glucosamine and an amino group of a crosslinking agent in the case of crosslinked chitosan. The materials are used in affinity chromatography.

Dispersible Hydrophilic Polymer Compositions for Use in Viscosifying Heavy Brines. GB 2196 015A. Filed 22 September 1987, published 20 April 1988. Applicants — NL Petroleum Services Inc., Texas.

A thickening composition for use in aqueous media particularly heavy brines is described. This comprises hydroxyethyl cellulose (HEC), 2-pyrrolidine and a mono-alkyl ether of ethylene glycol which is water soluble and exerts no appreciable swelling effect on the hydroxyethyl cellulose, the weight ratio of hydroxyethyl cellulose to 2-pyrrolidine being less than about 2·6:1.

Manufacture of Fibreboard. GB 2196 342A. Filed 14 October 1987, published 27 April 1988. Applicant — Borden (UK) Ltd, Southampton, England.

A cellulose fibre composite is manufactured by a method comprising blending together a urea-formaldehyde pre-polymer resin having a high formaldehyde:urea mole ratio, a particulate cellulose fibre material and a urea solution.

NOTICES

1988

Polymer Production and Processing
Royal Society of Chemistry Residential School, University of Leeds, UK, 11–14 July [*see* **8** (2) 140]

Eighth International Biotechnology Symposium
Palais des Congres, Paris, France, 17–22 July [*see* **8** (1) 66]

International Symposium on Cereal Carbohydrates
Heriot-Watt University, Edinburgh, Scotland, 9–11 August [*see* **8** (1) 67]

4th International Conference on Chitin and Chitosan
Trondheim, Norway, 22–24 August [*see* **7** (2) 167]

Frontiers in Carbohydrate Research: Food Applications
Purdue University, Indiana, USA, 13–15 September [*see* **8** (3) 225]

Biochemical Engineering VI
Santa Barbara, California, USA, 2–7 October [*see* **7** (5) 405]

1989

Water Relationships in Foods Symposium
Dallas, Texas, USA, 9–14 April [*see* **8** (1) 67]

Cellucon 89. Cellulose: Sources and Exploitation
UK, 11–15 September. [*see* **7** (3) 245]