

News and Views

MARKET SURVEY OF FOOD THICKENERS AND STABILIZERS IN THE USA AND WESTERN EUROPE

An in-depth market study of this industry has been conducted by IMR International. The 525 page report analyzes these food additives by geographic region, by stabilizer and by application in the food industry. The countries covered by the survey include, USA, France, Italy, W. Germany and the UK.

The fifteen stabilizer groups covered are: agar, alginates, arabic, carrageenan, carboxymethylcellulose, other cellulose, gelatin, guar, karaya, locust bean gum, pectin, starch (inc. modified), tragacanth, xanthan and other hydrocolloids.

Total consumption of these food additives in the countries surveyed amounted to 695 000 tonnes valued at over \$904 million. Starch accounted for 583 000 tonnes, \$250.2 million or 84% of the tonnage and less than 30% of the total value. In terms of value, Gelatin and gum arabic ranked second and third respectively. Excluding starch, total hydrocolloid consumption was 111 900 tonnes worth \$654 million in 1986. The use of xanthan gum in the USA accounted for over 80% of the total consumption of xanthan gum.

The USA is by far the largest market, accounting for nearly 45% of the total value. FRG ranked second overall followed by the UK, France and Italy. Italy has the most restrictive market for food thickeners. Xanthan gum is expected to be the fastest growing stabilizer at 5.8% per year.

The food applications in which these stabilizers are used have been subdivided into 10 categories: bakery, beverages, confectionery, dairy, pet food, prepared meals, preserves, sauces and dressings, soups, and other applications.

Confectionery and bakery applications were the largest in value, accounting for 33% of the total value. Dairy applications are the fastest growing and consume the broadest range of stabilizers.

The overall forecast growth rate *excluding starch* is about 2.7% a year in terms of value. This will take 1991 consumption of non-starch hydrocolloids to 126 000 tonnes worth \$748.7 million.

Kelco's gellan gum is likely to be the next hydrocolloid approved for food use by the FDA. Cassia Tora and Tara gum are being promoted in Europe in an attempt to gain EEC approval for food use.

For further information about this survey, which is available on subscription only, contact:

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PROFESSOR MANNERS TO RETIRE

Professor David Manners, Head of the Department of Brewing and Biological Sciences at Heriot-Watt University, is to retire from his post on 30 September 1988. Professor Manners is the senior professor in the University. He was appointed to his Chair in 1965, when Heriot-Watt College had been designated a University, and before the University obtained its Charter in 1966. From 1952 he was a member of staff in the Department of Chemistry, University of Edinburgh, and had already made his mark in carbohydrate chemistry and biochemistry, as shown by the award of the Meldola Medal of the Royal Institute of Chemistry in 1957, the award of the degree of Doctor of Science in 1960, and promotion to a Readership in 1964.

In this University, he has continued his researches on carbohydrates with particular reference to the biochemistry of polysaccharides. His work has been recognised internationally by numerous invitations to present papers and to chair symposia. Most recently, he was the plenary lecturer at the 1987 Starch Science and Technology Conference, held in Nashville, USA. In 1984, he received the prestigious Alsberg-Schoch Memorial Award of the American Association of Cereal Chemists, in recognition of his contributions to the science of starch. In August of this year, an International Symposium on Cereal Carbohydrates (see Announcement, p. 65) is to be held in the University, and Professor Manners is devoting much of his time and energy to organising the programme for this conference.

Professor Manners will continue to remain active in the polysaccharide field and we are pleased that he will continue his association with the journal.

ANNOUNCEMENT

International Symposium on Cereal Carbohydrates, Edinburgh, Scotland, 9–11 August 1988

A three-day symposium in the biennial series of meetings on Cereal Carbohydrates will be held at the Heriot-Watt University, Edinburgh in August 1988, during the week preceding the XIVth International Carbohydrate Conference to be held in Stockholm, Sweden from 14–19 August 1988.

The symposium is being organised jointly by Heriot-Watt University, The Royal Society of Chemistry, Food Chemistry Group and the Society of Chemical Industry, Food Group Cereals Panel.

The programme will cover both fundamental and commercially applied aspects of cereal carbohydrates, comparative aspects of different cereals will be emphasised and the papers will relate to applications in food, animal feed, malting and brewing.

The following topics will be covered:

Carbohydrates in relation to grain structure, physiology and functionality.

Starch chemistry, biochemistry and granule structure.

Non-starch polysaccharides, structure, function and nutritional importance.

Starch — nutritional importance and utilisation.

Current and potential uses of cereal carbohydrates and their derivatives, including hydrolysates.

Poster sessions

In addition to papers given by invited speakers, poster presentations will form an important part of the symposium.

For further information and instructions on poster format, etc. please contact:

Professor D. J. Manners,
Department of Brewing and Biological Sciences,
Heriot-Watt University,
Chambers Street,
Edinburgh EH1 1HX,
Scotland, UK

NOTICES

● = new entry; for full information on other meetings refer to the issue of this journal given in brackets.

1988

Food Colloids — International Symposium

Sharnbrook, Bedford, UK, 13–15 April [*see* 7 (4) 324]

● Recovery of Biological Products

Keauhou Beach Hotel, Keauhou-Kona, Hawaii, 17–22 April.

Further details from:

Engineering Foundation,
345 East 47th Street,
New York, NY 10017, USA

Tenth Cellulose Conference

Syracuse, NY, USA, 29 May–1 June. [*see* 7 (3) 245]

● First International Symposium on Polymer Analysis and Characterization

University of Toronto, Canada, 2–3 June.

Further details from:

Howard G. Barth,
207 Welwyn Road,
Wilmington,
DE 19803, USA

**● ACHEMA 88 — International Meeting on Chemical Engineering and Biotechnology
22nd Exhibition–Congress**

Frankfurt, FRG, 5–11 June.

Further details from:

DECHEMA,
ACHEMA Organisation,
Postfach 97 01 46,
D-6000 Frankfurt 97,
FRG

● Eighth International Biotechnology Symposium

Palais des Congres, Paris, France, 17–22 July.

Further details from:

SOCFI/8th Internat. Biotechnol. Symp.,
14 Rue Mandar,
75002 Paris,
France

- **International Symposium on Cereal Carbohydrates**
Heriot-Watt University, Edinburgh, Scotland, 9–11 August.
Further details from:
Prof. D. J. Manners,
Department of Brewing and Biological Sciences,
Heriot-Watt University,
Chambers Street,
Edinburgh EH1 1HX,
Scotland, UK

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

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

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- **Water Relationships in Foods Symposium**
Dallas, Texas, USA, 9–14 April.
Further details from:
Dr L. Slade,
Nabisco Brands Inc.,
PO 1943,
East Hanover, New Jersey, USA

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

This issue introduces a new feature, a list of titles of recent publications in the carbohydrate polymer field. This survey, which follows the News and Views section, will appear in every issue from now on. The patent summary, which has been a feature of the journal since its inception, will now appear in every alternate issue.