



Conference Report

THE SEVENTH GUMS AND STABILISERS IN THE FOOD INDUSTRY CONFERENCE

This major biannual event was held in Wrexham on 12–16 July 1993, and attended by approximately 160 participants, although, perhaps inevitably for a five-day meeting in these busy times, not everyone stayed for the total conference period. The verbal presentations were supported by an excellent selection of posters and a good trade exhibition. The sessions were divided into the following categories: characterisation, emulsions, health and nutrition, hydrocolloid rheology and polymer interactions. The vast majority of these presentations were from Universities or Research Institutes. It was therefore heartening to see that the award for the best lecture went to Parker and Tilly from Sanofi Bioindustries for their work on thixotropic carrageenan gels and dairy desserts. This described the application of low deformation oscillatory rheology to systems of direct relevance to applications. It is perhaps this link between the fundamental studies and the industrial applications which needs to be strengthened if end users, in addition to hydrocolloid manufacturers and academics, are to be attracted to future meetings in this otherwise excellent series.

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