

## PAYMENT METHODS:

### 5<sup>th</sup> Principles of Flavor Chemistry and Analytical Techniques for Food Aroma Analysis

(Intensive One-Day Course)

#### Instruction:

- Download the registration form
- Complete the form
- Pay the registration fees
- Send the complete registration form including your evidence of payment by mail, email or fax to:

Asst. Prof. Dr. Maruj Limpawatana,  
Department of Food Technology,  
Faculty of Science, Siam University  
Tel/Fax: 02-867 8026  
Mobile: 087-009 9558  
Email address: maruj@siam.edu

#### Payment Methods:

- Bank transfer
- ATM transfer
- Internet Banking

*Details for bank or ATM transfer are following:*

Name of Bank: Bangkok Bank Public  
Company Limited  
Branch: Tha-phra  
Account Name: ACS-ICSC IN THAILAND  
Account No.: 141-4-67749-0

## REGISTRATION FORM

### 5<sup>th</sup> Principles of Flavor Chemistry and Analytical Techniques for Food Aroma Analysis (Intensive One-Day Course)

#### REGISTRATION INFORMATION

Name.....

Surname.....

Job Title .....

Organization .....

Mailing Address .....

Phone/Fax.....

E-mail .....

Receipt of payment to be issued to:

- Your organization       Your name

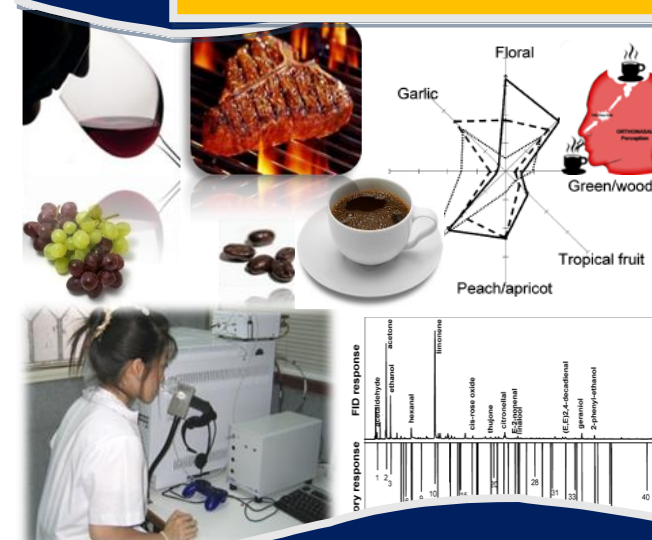
The registration will be closed on February 23, 2015

The registration is completed upon we receive your full payment.



## “5<sup>th</sup> Principles of Flavor Chemistry and Analytical Techniques for Food Aroma Analysis” (Intensive One-Day Course)

Friday 27<sup>th</sup> February, 2015



#### Venue:

Department of Food Technology,  
Faculty of Science, Siam University,  
Bangkok 10160, Thailand  
Science Building (Building 14),  
1<sup>st</sup> floor Room 14-106

# WELCOME TO

## “5<sup>th</sup> Principles of Flavor Chemistry and Analytical Techniques for Food Aroma Analysis” (Intensive One-Day Course)

Siam University, Bangkok, Thailand  
Friday 27<sup>th</sup> February, 2015

Flavor is one of the most important factors in food purchase and repeat consumption. Food flavors changes as foods are processed and stored. Flavors interact with their packaging and are altered by the food matrix. Not all volatiles contribute to the aroma of food. Aroma active volatiles are typically present in trace amounts but strongly influence the aroma perception (e.g., sulfur volatiles). Flavor science involves the multidiscipline subjects of chemistry, psychology, and neurology of flavor perception. This workshop is designed to help participants involved in flavors understand the principle of flavor chemistry, chemical senses and properties of flavor compounds. The laboratory portion of the workshop will include sample preparation, instrumental analysis and the state of the art GC-Olfactometry to elucidate which volatile compounds impact food aroma using the human nose.

### COURSE INSTRUCTOR:

Assist. Prof. Dr. Kanjana Mahattanatawee  
Flavor Chemist  
Dean of Faculty of Science, Siam University  
Chair of ACS-ICSC in Thailand

### TRAINING TOPICS:

#### Program Outline

- 8.00 – 8.30 Registration
- 8.30 – 9.45 Lecture Session I
- Flavor and its importance
  - Flavor perception/chemical senses
  - Flavor compounds
- 9.45 – 10.00 Coffee Break
- 10.00 – 12.00 Lecture session II
- Flavor isolation and analysis
  - Natural flavors and process flavors (e.g., coffee, meat flavor)
  - Off flavors in foods (chemical and microbial)
- 12.00 – 13.00 Lunch
- 13.00 – 14.45 Laboratory Session I
- Aroma description and memory
  - Nasal and retronasal olfaction, mapping the tongue
- 14.45 – 15.00 Coffee Break
- 15.00 – 17.00 Laboratory Session II
- Sample preparation: liquid-liquid extraction, headspace technique
  - Instrumental analysis: retention index technique GC-FID, GC-Olfactometry



### REGISTRATION FEES:

There is a limit of 10 participants for the intensive one-day lecture plus practice in the laboratory.

**The fee is 2,500 Baht/person including course materials, lunch and two coffee breaks.**

### TRAVEL INFORMATION:

Siam University is located on the West side of Bangkok on Petkasem road. The campus is easily accessed just 200 meters from BTS Bangwae Station. Public bus lines including 7, 80, 81, 84, 91, 101, 146, 147, 163, 164, 169, 171, 509 and 547 are available.



#### Contact Us:

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