

WELCOME TO

“4th Principles of Flavor Chemistry and Analytical Techniques for Food Aroma Analysis” (Intensive One-Day Course)

Siam University, Bangkok, Thailand
Friday 15th March, 2013

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:

Dr. Kanjana Mahattanatawee, Ph.D.
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 2,000 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 by the BTS Sky Train. Siam University is just a 5 minute drive from Wong Wien Yai Station, the last stop of the sky train. 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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