Preface

The food scientist is commonly confronted with the challenge of modifying the formulation of a food product. The objective may be to enhance the taste, texture or appearance of the food, to produce a product with a longer shelf-life or a healthier image, or to improve manufacturing efficiency by incorporating a cheaper ingredient or adopting a new processing technology. The speed with which these objectives can be accomplished depends on the level of fundamental understanding that exists on the key physico-chemical factors affecting product properties. In the case of food colloids, it is especially important to understand how the interfacial and aggregation behaviour of constituent proteins are affected by processing conditions, such as heat or shear forces, or by molecular interactions of proteins with other ingredients like fats, emulsifiers or hydrocolloids. Improved insight into such factors will be achieved by researchers who can take advantage of emerging theoretical concepts and experimental techniques, as well as by those who continue to apply established methods to the systematic study of model food systems under well-defined sets of conditions.

The advances reported in this volume were presented at a conference entitled 'Food Colloids 2000: Fundamentals of Formulation' held in Potsdam, Germany, on 2–6 April 2000. This eighth European conference on the topic of food colloids was organized by members of the Max Planck Institute for Colloids and Interfaces (Golm) under the auspices of the Food Chemistry Group of the Royal Society of Chemistry (UK). The programme consisted of 48 lectures and 75 poster presentations, and the conference was attended by 170 participants from 21 different countries. Most of the invited lectures and the contributed oral presentations are recorded in this volume. Research papers based on some of the poster presentations will appear separately in a special issue of Colloids and Surfaces B: Biointerfaces.

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