FLAVOUR SCIENCE

Proceedings of the

XV Weurman Flavour Research Symposium

18.-22. September 2017
Graz University of Technology
Austria

Edited by

Barbara SIEGMUND & Erich LEITNER

Graz University of Technology
Institute of Analytical Chemistry and Food Chemistry
Graz – Austria
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First published 2018

© Verlag der Technischen Universität Graz
www.ub.tugraz.at/Verlag

Printed by Prime Rate
https://www.primerate-druckerei.at/

Print
ISBN 978-3-85125-593-5
ISSN 0269-5648

e-book
DOI 10.3217/978-3-85125-593-5

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Preface

The Weurman Flavour Research Symposium has been a unique platform and probably the most representative conference for flavour scientists to present and discuss recent trends and developments in the field of flavour research. The conference - named after the flavour pioneer Cornelius Weurman - took place in 1975 for its first time and was then held every three years in different European countries. In 2017, it took its turn to Graz, Austria. It was a great honour for us to be the organisers of the XV Weurman Flavour Research Symposium and to welcome 230 flavour scientists from 30 countries at the Old Campus of our university.

The symposium covered six major areas of flavour science: (i) Flavour Generation and Flavour Release, (ii) Flavour Perception and Psychophysics, (iii) Impact of Flavour Compounds on Humans, (iv) Flavour and Off-Flavour of Non-Food Products, (v) Industry-Related Flavour Issues and (vi) Recent Developments in Analytical Techniques. During the conference, we had the chance to follow the presentation of 38 lectures, 14 flash presentations and to discuss an impressive amount of topics and results in front of 130 posters. In the run-up to the event, 65 attendees took the opportunity to attend one of the two satellite symposia and to deepen their knowledge in real-time flavour release analysis or regarding flavour analysis by advanced chromatographic methods. The participation of attendees from industry and academia with different flavour perspectives launched lively discussions in the inspiring atmosphere of our university. We hope that the young colleagues could feel the ‘Weurman spirit’ and that they are encouraged to continue their work in flavour science.

The present edition of the book ‘Flavour Science’ follows the structure of the symposium. We are very pleased that many colleagues followed our invitation to publish their results as full contribution in this book. With 108 interesting contributions, we hope that this book will be useful for many flavour scientists, whether or not they attended the symposium. The opportunity to publish the contributions as open access papers will hopefully make flavour science accessible to a large audience.

The organisation of this symposium and the editing of the proceedings could only be achieved with the support and the help of a lot of people. We would like to acknowledge the members of our Scientific Committee for assessing abstracts, selecting contributions and helping us to set up the scientific programme, chairing sessions and reviewing full contributions to be published in this book. We would like to thank the members of the Local Organising Committee for organising this wonderful event at the campus of our university. Thanks to many master- and PhD students who assisted us during the symposium! We are grateful for the generous support by our sponsors. Thanks to their donations we were able to offer reduced student fees to 35 PhD students and, thus, to enable their participation. Finally, we would like to thank Larissa Kolb who worked hard on correcting and formatting of the manuscripts and Gabriele Gross from the Verlag der TU Graz for her general assistance with the book.

The XVI Weurman Flavour Research Symposium will be organised by Elisabeth Guichard and Jean-Luc Le Quéré and will take place in Dijon, France in 2020. We wish Elisabeth and Jean-Luc all success for the organisation and we are looking forward to attending the next Weurman Flavour Research Symposium!

Barbara Siegmund and Erich Leitner
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