

‘NOVEL DELIVERY TECHNIQUES FOR INDUSTRIAL SCENTS AND FLAVOURS’

The Royal Society, London
18th January 2006

09.00-09.20	Registration and Refreshments	
09.30-09.40	Welcome and Introduction	Otilia Saxl <i>Institute of Nanotechnology</i>
09.40-10.05	‘Perspective from Industry: Needs and Requirements’ <ul style="list-style-type: none">• The range of requirements for fragrances and their delivery in household products and the beverage and food industry are discussed from an industry viewpoint	Andrew Kindfuller <i>International Flavours and Fragrances Inc.</i>
10.10-10.35	‘Absorbent Beads and Hollow Silica Shells’ <ul style="list-style-type: none">• The absorption properties of spherical polymer particles and hollow silica shells are presented• Applications include encapsulation, storage and release• Benefits include enhanced product performance, innovative product formulations, and new methods of product delivery are discussed	Dr Daniel Lynch <i>Coventry University</i>
10.40-11.05	‘Controlled Release from Layered Materials’ <ul style="list-style-type: none">• A new technology is described that involves the reversible intercalation of guest molecules / ions between the layers of metal oxide	Professor Dermot O’Hare <i>University of Oxford</i>
11.10-11.40	Coffee Break	
11.40-12.05	‘Encapsulation and Controlled Release for the Flavour and Fragrance Industry’ <ul style="list-style-type: none">• Fragrance and flavour matrix interaction• Delivery systems at the nano scale• The nano-structure of delivery systems	Fabio Campanile and Richard Birch <i>Quest International</i>
12.10-12.35	‘Effecting the Rate of Release of Volatiles through the Microstructure of a Formulation’	Professor Paul Fletcher <i>University of Hull</i>
12.40-13.30	Lunch	
13.30-13.55	‘Delivering Scents and Flavours – Lessons from the Pharmaceutical Industry’ <ul style="list-style-type: none">• Design, synthesis and characterisation of biodegradable polymers and their application in controlled release including nanoparticle formulation• Formulation strategies for difficult molecules• Methods of dissolution for delivery systems	Dr Barbara Conway <i>Aston University</i>

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Continued

14.00-14.25	‘Scentory Design@: Fashion Fluidics’ <ul style="list-style-type: none">• Fusing fashion with microfluidics• Scent-on-a-chip• Fluid fabrics of tomorrow	Dr Jenny Tillotson <i>Central Saint Martins</i>
14.30-14.55	‘Multifunctional Polymeric Micro- and Nanosized Capsules’ <ul style="list-style-type: none">• Polymeric capsules for the delivery of scents and flavours	Prof G. Sukhorukov, <i>Queen Mary University of London</i>
15.00-15.15	‘Use of Scents and Flavours in Foods – Overview of Current Legislation’	Rhodri Evans <i>Food Standards Agency</i>
15.20-15.30	Closing Discussion	
15.30-16.00	Tea and Departure	