

Translating Food Chemistry into Health Benefits

by *Agnieszka Bartoszek and Mariusz Piskula*

The **EuroFoodChem XVI** conference, 6–8 July 2011, on “Translating Food Chemistry into Health Benefits” stressed the significant role of science and the technology of food in our daily life. For the first time in its 30-year history, the flagship conference of the Food Chemistry Division of EuCheMS took place in Poland (Gdańsk). It was co-organized by the Chemical Faculty of Gdansk University of Technology (GUT) and the Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences in Olsztyn with the support from the European REFRESH project and IUPAC.

The event attracted nearly 300 participants from 33 countries who attended five sessions of plenary lectures and oral presentations, complemented by two poster sessions, two workshops, and a number of exhibitions. The conference covered several areas of food chemistry, from broad subjects such as lipids, meat products or nutrigenomics, to those more specifically focused on phytochemicals as glucosinolates or antioxidants. The participants were also the first recipients of the application FoodSci Companion for iPad designed by the GUT team to provide food scientists with a convenient access to useful data.

Since 2011 was the International Year of Chemistry and the 100th anniversary of Maria Skłodowska-Curie’s Nobel Prize in chemistry, both occasions were recognized during the meeting. The special session “A Tribute to the International Year of Chemistry” was supported by the Polish Chemical Society and addressed the general public. It showed chemistry and chemists in roles other than research, with entertaining aspects including travel, music, magic, and molecular gastronomy. A selection of the talks presented during



Group photo of EuroFoodChem participants.

this session will be published on the webpage of the Chemical Faculty of GUT <www.chem.pg.gda.pl>.

Agnieszka Bartoszek <agnieszka.bartoszek@pg.gda.pl> of Gdansk University of Technology and Mariusz Piskula <m.piskula@pan.olsztyn.pl> of the Institute of Animal Reproduction & Food Research chaired the local Organizing Committee and also served on the Scientific Committee.

 www.eurofoodchemxvi.eu

Novel Materials and their Synthesis

by *Yuping Wu*

The **IUPAC International Conference on Novel Materials and Synthesis** (NMS), initiated in 2005 in Shanghai, took place 16–21 October 2011 at Fudan University, Shanghai, China. This marked the seventh time that this conference was held jointly with the International Symposium on Fine Chemistry and Functional Polymers (FCFP), which began in 1987 in China and has been held on an almost annual basis ever since.

The NMS-VII & FCFP-XXI were sponsored by IUPAC, The National Natural Science Foundation of China, Science and Technology Commission of Shanghai Municipality, Shanghai Key Laboratory of Molecular Catalysis and Innovative Materials, and National Basic Research Program of China. Stanislaw Penczek (IUPAC representative), Xingao Gong (head of the division of Science and Technology, Fudan University), Yi Tang (head of the Department of Chemistry, Fudan University) and two cochairs delivered welcome and opening addresses.

The conference brought together 410 participants from 40 countries and regions, including some from industry. For the first time in the NMS series, more than 400 abstracts were submitted. The conference mainly discussed innovative catalytic and other synthetic methods, bio- and biobased materials or composites, innovative polymer materials, energy systems, nano-materials, ceramic materials, other novel materials and synthesis related to environment, medicine and analysis, and neutron scattering technologies.

The following eminent scientists delivered lectures on their research: Klaus Muellen (Germany), Hiroyuki Nishide (Japan), Huijun Zhao (Australia), Stanislaw Penczek (Poland), Gang Wei (Australia), Yury Shchipunov (Russia), Jean-Pol Dodelet (Canada), Hsin-Chiao Daniel Ouyang (USA), and Shinji Inagaki (Japan).