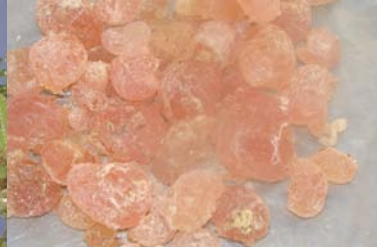


Conference Dates:  
September 20th - 22nd 2010  
Location: Glyndwr University,  
Wrexham, Wales, UK



- Surface rheological properties: Fat distribution and fat replacement: salad dressings etc
- Applications and related technology in wine production
- Technical applications - in imaging etc

New Product Forum: an opportunity to present new commercial proprietary products with presentations from invited companies

### 3. The Market

- Position of gum arabic in relation to the food hydrocolloids market.
- Emergence of dietary fibre in relation to current nutritional needs
- Complex emulsions, specialised vitamins and supermarkets beverages
- Gelatin and milk protein replacement
- Animal feed

### 4. Industrial challenges

- from tree to end-user: green gum,
- problems of species adulteration,
- processing, filtration problems and storage damage
- aggregation/damage by spray drying,
- avoid coloration - or remove coloration?

Call for Abstracts: Specialists who wish to contribute to any of the topics identified should submit a 250 word Abstract for consideration by the Organising Committee.

Sponsorship opportunities are available for gum arabic user and producer companies: Details from Professor Phillips ([phillipsglyn@aol.com](mailto:phillipsglyn@aol.com))

Get to know whatever there is to know about GUM ARABIC

## First Announcement: World Conference on “New developments in Acacia Gums Research and Products”

For further details please contact:

Professor Glyn O. Phillips ([phillipsglyn@aol.com](mailto:phillipsglyn@aol.com))

Professor Peter Williams  
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Dr Saphwan Al-Assaf  
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Conference Secretary: Haydn Hughes  
([h.hughes@glyndwr.ac.uk](mailto:h.hughes@glyndwr.ac.uk))

Conference Dates:  
September 20th - 22nd 2010  
Location: Glyndwr University,  
Wrexham, Wales, UK

Accommodation for delegates: All participants are asked to make their own hotel bookings but preferential lower rates will be available at the recommended convenient hotels and some student accommodation may also be available. The Secretariat will be able to supply details.

The most convenient international airport is Manchester and transport to the conference venue in Wrexham (ca 45 minutes) will be organised.

## “New developments in Acacia Gums Research and Products”



### Structure:

Delegates arrive September 20th for Opening Session which will include Distinguished Lecture, followed by cocktail reception and dinner.

Days 2 and 3: full programme of presentations covering the subjects listed below

Social evening at end of day 2: Dinner and Concert with leading Welsh Male Voice Choir

There will be an opportunity for free presentations and Abstract should be submitted

Conference Fees: For company/industrial delegates the conference fee will be £415 pounds sterling and for academic participants it will be £285 pounds sterling. For postgraduate students the conference fee will be £75 pounds sterling.

The Proceedings will be published and all fee paying participants will be provided with a copy of the book. The conference fee will also cover the cost of the cocktail receptions, the two evening dinners, lunch on the two days and coffee mid-meeting times.

For paying delegates the conference fee will cover also the Membership of the International Institute of Hydrocolloids for the first year.

Subject: World Conference on “New developments in Acacia Gums Research and Products”

### 1. The Supply

The new approach to Quality, Sourcing and Training in the primary production system Supply and sustainable issues, with contributions from:

- Sudan
- Nigeria
- Kenya
- Chad

### 2. The Material

- New regulatory status as a Food Additive. Food and Food Ingredient, Dietary
- Fibre of Low Calorific Value (1.7Kcal/g)
- Structure - now finally resolved? The arabinogalactan disk structure; the arabinogalactan protein globular “wattle” structure
- Synthetic genes for the production of novel arabinogalactan proteins
- Structure – function – for specific applications: Seyal or Senegal?

A session on physical and chemical features of gum arabic which control the effectiveness in specific applications

- Emulsification: Coating of an oil or a fat droplet by protein fraction
- Encapsulation of colour, flavour, essential oils; vitamins aromatic compositions, plant essences etc: forming a hard film to avoid penetration of oxidising agents, with potential for binding to the matrix
- Adhesion: Bakery for toppings and glazes and to prevent sugar crystallisation and paper to paper adhesion (stamps and cigarette papers).
- Hydration and Texture control: viscoelasticity and shear entanglement of the chains
- Elastic modulus: Chewing gum and confectionary ju-jus, pastilles and gum drops: high water absorption
- Structure forming and Foam stabilization: in marsh mallows and whipped toppings “lace curtain” effects in beer