Expression of Multidisciplinary Flavour Science
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Preface

The Weurman Flavour Research Symposium, one of the most renowned international meetings on flavour science, takes place every 3 years in Europe. The 1st meeting was held in 1975 in The Netherlands dedicated in memory of Cornelius Weurman, a pioneer of flavour research. Since then this symposium series has become the reference for flavour scientists as a unique platform addressing both the width and depth of flavour science. Participants from academia and industry from all five continents meet to discuss advances and trends in flavour science in an informal and open atmosphere. Traditionally, many young scientists can present their work, some of them sponsored by the Weurman symposium, and exchange views and experiences with well-known experts in the area.

In July 2008, the 12th Weurman Flavour Research Symposium was organized in Interlaken, Switzerland, by Prof. Renato Amadò and Prof. Felix Escher from the ETH Zurich. The symposium was held in the Casino-Kursaal Interlaken, a stylish conference centre with long tradition. Interlaken is situated in the centre of Switzerland and Europe, between the Lakes of Thun and Brienz and at the foot of the famous trio of peaks, the Eiger, the Mönch and the Jungfrau.

About 230 participants from 34 countries contributed with 177 lectures and posters to the wealth of flavour-related knowledge. The contributions were grouped in 8 sessions, i.e. biology, retention & release, psychophysics, quality, thermal generation, bioflavors, impact molecules, and analytics. Emerging topics were discussed in 3 workshops dealing with flavour and health, in-vivo flavour research, and flavour metabolomics. Highlights of the 12th Weurman symposium were published in a special issue of the Journal of Agricultural and Food Chemistry in 2009.

The 12th Weurman Flavour Research Symposium has been the most impressive Expression of Multidisciplinary Flavour Science. It has offered an excellent forum for passionate exchange of recent results, obtained by traditional and emerging methods in flavour research. We believe that these proceedings will fructify and propel the development of flavour science and become an important reference to the field. Enjoy!

This could only be achieved with the help of an organisation committee, composed of Renato Amadò, Imre Blank, Felix Escher, Jeannette Nuessli, and Heidy Sigrist, fully dedicated to make this symposium successful. They were assisted by students of the University of Applied Sciences in Sion, namely Brice Christen, Carole Constantin, and Valerie Möckli, whose engagement was greatly appreciated.

The expert contribution of the Scientific Committee is acknowledged for selecting and reviewing of the contributions as well as proof-reading of the manuscripts. The members of the Scientific Committee were:
Finally, the 12th Weurman Flavour Research Symposium was generously sponsored by Firmenich, Givaudan, Nestle, Pepsico, Philip Morris International, and Unilever.

The next Weurman Flavour Research Symposium will be held in 2011 in Saragossa, Spain, organised by Prof. Vicente Ferreira.

See you there and looking forward to further outstanding breakthroughs in Flavour Science!