

March news

Welcome to the latest newsletter from the Future Food Beacon.

In this edition:

A new study highlights the need for sustainable vegetable oil production

Join a research project!

Future Food news

Total Food 2022

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Find out more about our work



A new meta-analysis of all relevant studies concerning the environmental impact of oil crop production has been published in *Science of the Total Environment*. Led by Dr Thomas Alcock, the study reveals the extent of greenhouse gas (GHG) emissions caused by vegetable oil production.



Dr Sally Eldeghaidy is looking for volunteers! Join her research project investigating what happens in the brain and the gut when people consume foods high in fats and carbohydrates.

Future Food News

Congratulations to Dr Gabriel Castrillo on his new grant: *MiNute Transport: How mineral nutrient transport happens in the root,* funded by BBSRC. Using recent advances in plant phenotyping and mineral nutrient detection and quantification, this project will explore how mineral nutrient uptake and distribution are regulated in the plant root. The project will promote collaboration and technological exchange with China.

PhD candidate Karla Hernandez-Aguilar's research has featured in *La Journada Maya*, an important Mexican newspaper. The newspaper highlights the creation of the Milpa Maya (Kool) calendar, and the importance of the Milpa system for farmers.

Over on our blog, we talk to Noriane Cochetel, a PhD candidate with the Future Proteins Platform. Noriane is investigating the digestibility of alternative protein sources for animal feeds.

Book now for Total Food 2022



13-14 July 2022, Jubilee Conference Centre

Find out more: nottingham.ac.uk/go/totalfood2022

#totalfood2022

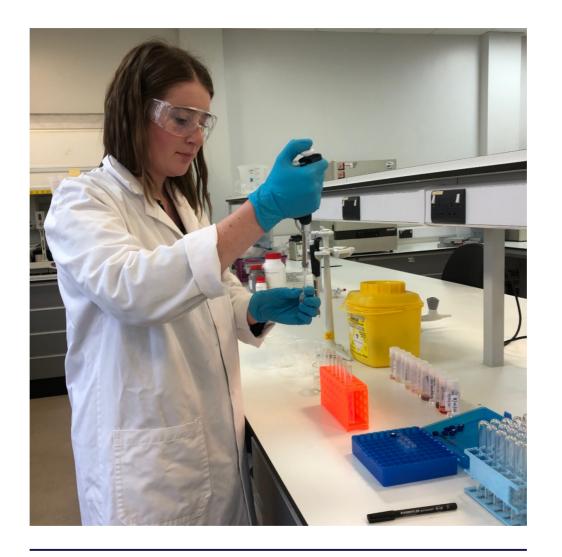
Food Innovation Centre news

Gin research at the University of Nottingham is just the tonic for distillers

A University of Nottingham researcher is appealing for gin producers to get in touch to help support a research project into the breadth of flavour profiles within the UK gin market, that could help distillers with new flavour development and flavour quality.

Dr Hebe Parr, a research scientist in the Flavour Research Group, is looking to establish flavour profiles of gins from the UK by separating, identifying, and quantifying the flavour compounds in the samples by Gas Chromatography. Understanding the flavour composition of a gin range can help with product development by identifying unique aspects of the range. This form of flavour analysis can also identify undesirable flavour compounds, enabling the targeted reduction of their perception. The Food Innovation Centre at the University has spearheaded the appeal to gin makers across Derbyshire and

Find out more here.



Upcoming Future Food seminars

5 April, 12.30pm (A17, Plant Sciences, SB or online)Genomics of rice ecology, Dr Rafal Gutaker, Royal Botanic Gardens Kew

Other talks, conferences and seminars

University

11-12 April

Plant genomics and gene editing congress, The Hague (10% discount if you use the code: SM/PGC/10)

3-5 May Forum for Global Challenges, Birmingham

9-12 June Conference on Food, Sustainability, and the Environment. The Umbra Institute, Perugia, Italy

12-15 July Nutrition Society Summer conference, Sheffield

5-7 September

British Society for Population Studies annual conference, University of Winchester (strand on food systems & food (in)security)

14-15 September 2022 Save the date! Future Food conference, Nottingham Details to follow soon.

Publications from Future Food

Christopher Chagumaira and colleagues have published a new paper on the way professional groups respond to information presented as probabilities in the International Journal of Geographical Information Science.

Crops that can cope with harsh growing conditions are important as we enter a phase of agriculture marked by unpredictable weather events and increasing climate change. Published in *Plant, Cell & Environment*, Rahul Bhosale and colleagues have investigated the role root angle plays in maize's ability to improve nitrogen capture.

A new study from Festo Massawe and others, in Food and Energy Security, provides fundamental knowledge of quantitative trait loci associated with yield-related and morphological traits under drought-stressed and well-watered conditions in bambara groundnut, information essential for yield improvement of bambara groundnut in response to drought stress.

Bipin Pandey and colleagues have a new paper out in The Plant Cell, investigating the development of primary roots in rice seedlings.

The effects climate change might have on the dairy supply chain have been analysed by Rachel Gomes and colleagues, and they suggest mitigation and alternative strategies for the dairy industry.

Andrew Salter, Sally Eldeghaidy and colleagues identifies the caudate nucleus and hypothalamus as the key area associated with satiety regulators.

Recent reviews in *Plant, Cell & Environment* include how **breeding for specific root traits** can improve crop resilience in Africa and the **significance of root hairs in developing stress resilient plants**.

Thomas Alcock, David Salt and others have published on the **importance of** sustainability in oil crop production.

Find out more

Find out more about the Future Food Beacon and how you can work with us on **our website**. Stories about our researchers and our research can be found **on our blog**.

To tell us your news, share conference registrations or abstract opportunities, as well as any food-related reading please email: Lexi Earl, Outreach and Engagement Manager, Future Food Beacon



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