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November news

Welcome to the latest newsletter from the Future Food Beacon.

In this edition:

Introducing... Professor Levi Yant

COP26

Future Food news

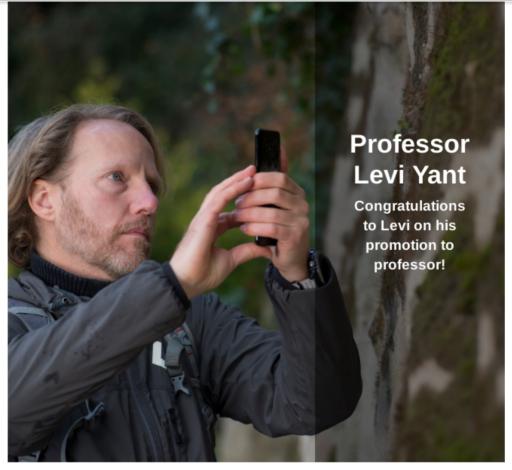
News from the Food Innovation Centre

Upcoming talks, seminars and conferences

Selected publications

Find out more about our work

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We spoke to Levi about his research work for our new Swift series, ten minute conversations about research life.

Climate change and food security: COP26



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Additionally we published:

Prof David Salt on empowering smallholder farmers

Profs Malcolm Bennett and Matt Jones on how we can look back at the past and plan for the future

Prof Murray Lark on conservation agriculture and building resilience in Africa

Festo Massawe and Anne Touboulic talked to Stephen Meek about developing a sustainable food supply



Great new piece of research from Beacon Research Fellow Peter Craigon and colleagues at Lancaster University on the ethics of using AI in the food industry.

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The sessions will offer an opportunity to hear about specific topics relating to public engagement from colleagues across the University, including presentations on public engagement projects from research staff in all faculties.

masterclasses for staff with an interest in public engagement activity.

 Wednesday 15 December, 1.30-3pm. Outreach and Co-creation. Book your free place here.

Food Innovation Centre news

Food Innovation Centre publishes fat reduction factsheet for food and drink businesses

Experts at the Food Innovation Centre based at the University of Nottingham have drafted a new factsheet to help food and drink manufacturers reduce the fat in their products. The Fat Reduction Factsheet is the latest in a series of factsheets published by the Food Innovation Centre to help businesses become more sustainable and create healthier food and drink. It comes amid growing demand for healthier food, along with efforts by officials to cut the risk of obesity and obesity-related conditions such as diabetes, high blood pressure, heart disease and stroke.

The new factsheet details which types of fat need reducing or replacing, talks about the challenges in reducing so-called 'bad fats', and comes up with ideas of how food and drink manufacturers can incorporate fat replacers in their products that will be acceptable to consumers and will overcome any technical and cost challenges. It has been drafted by Research Fellow Dr Wentao (Kerry) Liu, one of the team of advisors at the Food Innovation Centre, which supports food and drink businesses in Derbyshire and Nottinghamshire with expert advice and guidance.

He said: "Fat reduction in food and drink is a very topical subject and we hope that the Food Innovation Centre's latest factsheet will be useful to small and medium-sized businesses that are looking to cut the saturated fats in their products."

Download the factsheet here

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Upcoming talks, seminars and conferences

18 November 2021 - online

Transforming food systems and combating climate change: A virtual event post COP26 and beyond 1pm (4pm EAT)

30 November 2021 - online

FT Global Food Systems 9am-6.30pm

14 December 2021 - hybrid event

Future Food annual briefing 9am-1pm, A17 Plant Sciences Sutton Bonington and online

15 December 2021 - hydrid event

Future Food annual briefing 1-4pm, A17 Plant Sciences Sutton Bonington and online

2 February 2022 - in person

New horizons: making a positive impact through policy and public engagement in the future Nottingham Engaged conference

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> Anne Touboulic and colleagues have published an article on representations of food labour through the supply chain in Work, Employment and Society.

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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