

Jan 2021



Reduction of smell or taste is recognised as one of the main symptoms of Covid-19. Dr Jane Parker of the University of Reading is part of a group investigating the disruption of the sense of smell experienced by people infected with Covid-19 virus. She will present the latest findings on this research.



Dr Jane Parker University of Reading, Food and Nutritional Sciences, United Kingdom



The 2021 RSC East Anglia Section AGM will take place online, on Zoom, and be followed by a live, interactive online chocolate tasting run by Cocoa Runners.

Cocoa Runners was set up over 7 years ago as a discovery service to find the very best craft bars from over 150 makers for sale. Cocoa Runners also runs interactive virtual Craft Chocolate tastings to introduce people to these chocolates via a tutored virtual chocolate tasting of 8 to 10 different bars.

difference between taste and flavour, the impact of story behind each bar and take a whistle stop tour of the history of chocolate - up to the present day.



Spencer Hyman Cocoa Runners, United Kingdom

Feb 2021



David Cooke will talk about the effects of redundancy, tips on managing change, coping strategies and potential opportunities. Sarah Salter, RSC Career and Professional Development Adviser will also present some information on the career

April 2021

Dr Wallace will present his research work and describe his journey towards fellowship. He will also provide some hints and tips on the independent research fellowship process.

Dr Matthew Wallace University of East Anglia, United Kingdom

June 2021

Transportation fuels have driven all the economies in the world over the past 100 years and lubrication has had to keep pace with these developments. An overview of these developments will be given with emphasis on the parts which are not known or seen by the general public. It will start in the early days and progress to a brief outline of how efficiently an oil refinery operates and the plethora of products produced which are important to modern day living including things as diverse as pharmaceuticals to adhesives. The scientific and technical background behind these fuels and lubricants will be reviewed together with the changing economics over time. The fastest and biggest changes in the science and technology have been taking place over the past 20 years. Unlike the early years, these changes have been driven by environmental demands and political manoeuvrings and continue to accelerate now and will continue to do so into the future.

Kenneth Lewtas

September 2021



Our research on hydroponics is focussed on the production of high-value crops close to market (urban farming) with a low carbon and water footprint using polyurethane foam as a synthetic soil.

We connected it to a waste disposal problem posed by UNHCR - the UN's refugee agency at the Za'atari refugee camp in Jordan. They saw dirty, unused foam mattresses, we saw an
In doing
so we developed small-scale hydroponics at the household and community scale. We responded to the frequent cry of the Syrian refugees - that they miss the colour green - not only did we find a technical fix, but also an impact on well-being.

These benefit our work in Sheffield, we now have an urban farm built using the low-cost



Professor Tony Ryan, OBE University of Sheffield, United Kingdom

October 2021



After the great success of the chocolate tasting with Cocoa Runners in January, we're organising a new tasting, also run by Cocoa Runners, with the theme of Taste & Flavour. Cocoa Runners was set up over 7 years ago as a discovery service to find the very best craft

over 150 makers for sale. Cocoa Runners also runs interactive virtual Craft Chocolate tastings to introduce people to these chocolates via a tutored virtual chocolate tasting of 8 to 10 different bars.

difference between taste and flavour with a different set of chocolate bars from last time, looking at the impact of mouthfeel and texture, the story behind each bar and take a whistle stop tour of the history of chocolate - up to the present day.



Spencer Hyman Cocoa Runners, United Kingdom

November 2021



Surfactants are ubiquitous ingredients in the whole range of home and personal care products. Their adsorption and self-assembly properties are the key characteristics which determine their performance. In recent years the neutron scattering techniques of neutron reflectivity and small angle neutron scattering have transformed our understanding of surfactant adsorption and self-assembly at a molecular level. The impact of those neutron scattering techniques will be illustrated with some recently published examples which apply across the range of home and personal care products. In the examples described particular emphasis is placed on the drive towards greater sustainability and reduced environmental impact.



Professor Jeff Penfold STFC and PTCL, Oxford, United Kingdom

December 2021



vegetable oils (for food, feeds, chemical feedstocks or biofuels) has been rising at 5% every year for the last five decades. With limited agricultural land, there is an urgent need to increase productivity. In my talk I will address this aspect and also show how crops can be manipulated to produce particular lipids for specific purposes.



Professor John Harwood Cardiff University, School of Biosciences, United Kingdom