|  |  |
| --- | --- |
|  |  |

**Call for Papers**

**247th ACS National Meeting & Expo; Dallas, TX; March 16-20, 2014**

***Applied Food Chemometrics, Sensometric, and Qualimetrics (Workshop Format)***

**Purpose of Symposium**

Food materials, and ingredients, are amongst the most complex materials that exist and range from plant and animal tissues, to complex structured food solids, colloids, liquids, glasses, foams and others. As scientists that study food materials, we strive to build analytic methods to characterize the composition and structure of food. Also, we strive to determine the “higher- information” content of foods that stimulate our senses and our cognitive processes and help us determine food characteristics such as “quality”, “freshness”, “acceptability” and others. The prediction of the composition, structure and the human response to food from instrumental measurements involves the application of data exploration methods to build links and the calibration of models for the prediction of these properties.

Different research communities exist today that focus on different aspects in the development of data analytic methods to convert instrumental and/or human data into information. Generally, Chemometricians work with data from chemical analytical instruments. Sensometricians work with data from human tasters and consumers. Qualimetricians work with data in production, control and design. The data analytics from each group are important to the delivery of safe and acceptable food.

The aim of this symposium is to bring together researchers from these different fields to share their learnings, approaches and latest advancements. The workshop format will be used. Speakers will be asked to focus on food applications and give extended introductions to their area of research, show a worked example, and then provide an overview of the latest advances in their area targeted for the non-“metrician”. Extended time slots will be used to allow for this lecture style of presentation and extended Q&As.

Members of several Divisions of ACS in addition to AGFD should have an interest in this topic. They include CINF, and ANYL.

**Suggested Topics**

* Advances in, and applications of, Instrumental calibration, calibration transfer, discrimination, classification for grading and the determination of composition or contaminants.
* Advances in, and applications of, data exploration and predictive model development, both linear and non-linear
* Advances in, and applications of, multivariate analytics for sensory-to-instrument relationships
* Advances in, and applications of, process analytical chemistry for product control
* Advances in and applications of, quality-by-design
* Advances in, and applications of, sensometric modeling of panelists, food hedonics, product ideal points and landscapes, and food choice
* Advances in, and applications of, the analytics of “omics” data in the study of food nutrition and health.
* Advances in, and applications of, big data analytics as they pertain to food, feed and agriculture.
* Process analytical technology (PAT) applications in food, feed, bioprocessing and agriculture.

**For further information, contact the organizer**

Brian Guthrie, Cargill, 2301 Crosby Road, Wayzata, MN 55391; Brian\_Guthrie@cargill.com; 952 742 3983

To submit an abstract (Oct 7 deadline):

1. go to: <http://www.acs.org/content/acs/en/meetings/spring-2014.html>
2. on the right side of the page click ”Submit Your Abstract (you need your ACS ID, you can create one if needed)
3. click the link under ”National Meeting, 247th ACS National Meeting, Dallas, Tx”, then submit and abstract
4. select AGFD: Division of Agriculture and Food Chemistry
5. Click on the link called ” Applied Food Chemometrics, Sensometrics, and Qualimeterics (Oral)”