Oklahoma ACS Family Night Friday 25 September 2015

WHAT YOU ALWAYS WANTED TO KNOW ABOUT CHEMICALS IN FOODS **BUT WERE AFRAID TO EAT**

Dr. Robert P Bates Food Science and Human Nutrition Department University of Florida



Foods are complex mixtures of chemicals, but with differences. There is a very important legal distinction between naturally occurring food constituents and other chemicals that end up in food by design or default. Conversely, the much more important matter, chemical compatibility, dictated by human physiology and nutritional biochemistry and vital to well-being, health, performance, and survival—is often ignored or misinterpreted by vocal yet chemically illiterate groups (or activists with an agenda). Despite considerable progress in understanding the science and technology of foods, culture and perception have a far greater influence upon food acceptance and regulation than the reality of nutrition and toxicology. Paradoxically, as science uncovers more about the complex interactions of foods with the human body, the less confident and more confused (or off-base) the public becomes regarding the safety, value, and nutritional efficacy of the U.S. (increasingly global) food supply. Food additives, phytochemicals and now GMOs and Sustainability are examples of food consumption concerns that should also stress total diet, lifestyle, and common sense. This presentation will deal with both essential and trivial food constituents and emphasize some of the positive and negative aspects of each. Despite our imperfect and changing knowledge, a better appreciation of the chemistry and metabolism of foods has dramatic potential for improving health and well-being, while ignorance is sure to have the opposite effect. ROAD CONSTRUCTION

Oklahoma Baptist University, Shawnee, OK

See map for best routes http:/www.okbu.edu

6:00 pm Social Hour & Picnic Wood Science Building lawn games [indoor/outdoor]—volleyball & croquet

7:30 pm Presentation Wood Science Building

large lecture hall

Menu Hamburgers & hotdogs potato chips pickles cookies soft drinks

Cost **RSVP Deadline** Monday, Sep 21st, 5 pm \$8 members

\$5 students Contact Nathan Malmberg \$3 children under 12 405-585-4126

> nathan.malmberg@okbu.edu [indicate # of adults & # children]



QR code

Dr. Robert P. Bates Biographical Sketch

Bob Bates received his B.S. degree in food technology from MIT. After several years in the food industry, he obtained an M.S. degree in food science from the University of Hawaii and a Ph.D. in food science from MIT. After a year at the Institute of Nutrition of Central America and Panama in Guatemala, he joined the University of Florida. He is presently a professor emeritus of food technology in the Food Science and Human Nutrition Department. Bates' areas of interest are food processing and utilization, small-scale process and equipment development, fermentation technology and byproduct recovery, food product development, and international technical assistance. His major responsibilities

involve teaching graduate and undergraduate food science processing and product development courses; and conducting research/extension activities in home, community, and smallscale industrial food processing operations. He has completed short and long-term international assignments in many countries in the Caribbean, Central and South America, and Asia. He fields frequent inquiries on food science and technology and related subjects from national, international, and industrial sources. Bates has developed and presented many short courses in the U.S. and overseas and has been an ACS tour speaker on various food science and technology topics for over 30 years.

