

ICM Research in Progress Seminar

Monday 8th October

Katie Harrison

(Dr. K Brandt)

Investigating Flavour-Nutrient Learning Using Selenium-Fortified Biscuits

Flavour-nutrient learning is a theory that someone who is depleted in a nutrient (e.g. selenium) will learn to prefer the flavour of a food which provides that nutrient (e.g. selenium-fortified biscuits). This could be a mechanism to guide us towards consuming the nutrients we need. Evidence for this theory exists in animal studies, however is mixed in humans. This is a proof of concept study which will address past study design weaknesses.

Matthew Setterfield

(Dr. N Keegan, Dr. C Johnson)

Biomarker identification and ultra-sensitive assay development for antimicrobial resistance

Isothermal amplification allows detection of DNA in under 15 minutes with minimal equipment. Our group are using recombinase polymerase amplification to develop a rapid, inexpensive and ultra-sensitive point-of-care diagnostic test for the "big five" carbapenemase genes.

Catherine Bonn

(Prof. M Birch-Machin, Dr. S Amarnath)

Does Infrared Light Damage our Skin?

Sunlight contains harmful UV radiation, but 93% of its emissions are visible and infrared light. The data suggest that infrared light has the ability to damage skin, potentially leading to loss of function and skin ageing.

Chair: Dr Karin Engelhardt

Baddiley Clark Seminar room

1pm - 2pm