

BIOGRAPHY

18/05/2011



Title and name

Emeritus Prof Paul P. Tobback

Nationality

Belgian.

Panel

Scientific Panel on Food Additives and Nutrient Sources added to Food (ANS)

Education

Master in Biological Engineering, K.U.Leuven (Catholic University Leuven), Belgium, 1962

PhD (Applied Biological Sciences), K.U.Leuven, 1966

NASA (USA) Research Fellow, Department of Biochemistry, University of Minnesota, USA, 1966 - 1968

Scientific and risk assessment experience

- Expert in biological engineering
 - Major topics of scientific research: food technology/food process engineering
 - Leading research on effect of processing on food quality
 - Other areas of expertise cover food additives, nutrient sources, processing aids and materials in contact with food.
 - Member of several national and international risk assessment bodies in the food field.
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Main scientific publications

1. Dario Dainelli, Nathalie Gontard, Dimitrios Spyropoulos, Esther Zondervan-van den Beuken and Paul Tobback. 2008. Active and intelligent packaging: legal aspects and safety concerns. Trends in Food Science and Technology, Vol. 19, 103-112.

2. Paul Tobback and Rinus Rijk. 2010. Petitioning Requirements and Safety Assessment in Europe. In: 'Global Legislation for Food Packaging Materials'. Edited by Rinus Rijk and Rob Veraart, Wiley-VCH Verlag GmbH & Co. KGaA, Weinheim. ISBN: 978-3-527-31912-1

3. Noronha, J., Hendrickx, M., Van Loey, A., Tobback, P., 1995. New semi-empirical approach to handle time-variable boundary conditions during sterilisation of non-conductive heating foods. Journal of Food Engineering, 24, 249-268.

4. Willocx, F., Hendrickx, M., Tobback, P. 1994. Food safety assurance by implementation of the Hazard Analysis Critical Control Point (HACCP) system. *Food Sciences and Technologies*, 2 (1), 9-14.
 5. Hendrickx, M., Silva, C., Oliveira, F., Tobback, P. (1993). Generalized (semi)-empirical formulas for optimal sterilization temperatures of conduction heated foods with infinite surface heat transfer coefficients. *Journal of Food Engineering*, 19, 141-158.
 6. Tobback, P., Hendrickx, M., Weng Zhijun, Maesmans, G., De Cordt, S. 1992. The use of immobilized enzymes as TTI-systems in thermal processing. In: 'Advances in Food Engineering', Singh, R.P., Wirakartakusumah, M.A. (Eds.), CRC-press Inc., London, Chapter 41, 561-575.
 7. Hendrickx, M., Van Genechten, K., Tobback, P. 1990. Optimizing quality attributes of conduction heated foods, a simulation approach. In: 'Engineering and Food: Preservation Processes and Related Techniques, Vol. 2', Spiess, W.E.L., Schubert, H. (Eds.), Elsevier Applied Science, London, New York, Pages 167-176.
 8. Goderis, H., Ampe, G., Feyten, M., Fouwé, B., Guffens, W., Van Cauwenbergh, S., Tobback, P. (1987). Lipase-catalyzed ester exchange reactions in organic media with controlled humidity. *Biotechnology and Bioengineering*, 30, 258.
 9. Feys, M., Naessens, W., Tobback, P., Maes, E. (1980). Lipoxygenase activity in apples in relation to storage and physiological disorders. *Phytochemistry*, 19, 1009-1011.
 10. Kayaert, G., Tobback, P., Maes, E., Flink, J., Karel, M. (1975). Retention of volatile organic compounds in a complex freeze-dried food gel. *Journal of Food Technology*, 10, 11-18.
 11. Beke, H., Tobback, P., Maes, E. (1974). Effect of gamma-irradiation on free fatty acids. *Lebensmittel-Wissenschaft und -Technologie*, 7 (5), 291-294.
 12. Snauwaert, F., Tobback, P., Maes, E. (1973). Carotenoid stability during radurization of the brown shrimp (*Crangon vulgaris* Fabr.). *Lebensmittel-Wissenschaft und -Technologie*, 6 (1), 7-10.
 13. Tobback, P., Laudelout, H. ,1965. Poly-beta-hydroxybutyric acid in *Nitrobacter winogradskyi*. *Biochimica et Biophysica Acta*, 94, 589.
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