

BIOGRAPHY

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Title and name

Dr. Laurence Castle

Nationality

British.

Panel

CEF - Food contact materials, enzymes, flavourings and processing aids.

Education

B.A. Honours degree in Chemistry with Education, 1976, University of York, UK.

D.Phil in Organic Chemistry, 1980, University of York

Scientific and risk assessment experience

1. Chemical analysis of foods for targeted substances
 2. Profiling of complex mixtures
 3. Identification of hitherto unknown substances
 4. Understanding and controlling the occurrence and mechanism of formation of substances of concern during food production and processing and storage
- Assessment of human exposure
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Main scientific publications

Co-author of approximately 180 journal papers, book chapters etc

1. N. J. Loftus, B. H. Woollen, G. T. Steel, M. F. Wilks & L. Castle. 1994. An assessment of the dietary uptake of di(2-ethylhexyl)adipate (DEHA) in a limited population study. Food & Chemical Toxicology, 32, 1-5

2. L. Castle, A. P. Damant, C. A. Honeybone, S. M. Johns, S. M. Jickells, M. Sharman & J. Gilbert. 1997. Migration studies from paper and board food packaging materials. Part 2. Survey for residues of dialkylamino benzophenone UV-cure ink photoinitiators. Food Additives & Contaminants, 14, 45-52.

3. J. Jetten, N. de Kruijf & L. Castle. 1999. Quality and safety aspects of re-usable plastic food packaging materials: A European study to underpin future legislation. Food Additives & Contaminants, 16, 25-36.

4. J. S. Ahn, L. Castle, D. B. Clarke, A. S. Lloyd, M. R. Philo and D. R. Speck. 2002. Verification of the findings of acrylamide in heated foods. Food Additives & Contaminants, 19, 1116-1124.

5. M. J. Scotter and L. Castle. 2004. Chemical interactions between additives in foodstuffs: a review. *Food Additives & Contaminants*, 21, 93-124.
 6. R. H. Stadler, P. Mottier, P. Guy, E. Gremaud, N. Varga, S. Lalljie, R. Whitaker, J. Kintscher, V. Dudler, W. A. Read and L. Castle. 2004. Semicarbazide is a minor thermal decomposition product of azodicarbonamide used in the gaskets of certain food jars. *The Analyst*, 129, 276-281.
 7. S. Hasnip, C. Crews and L. Castle. Some factors affecting the formation of furan in heated foods. 2006. *Food Additives & Contaminants*, 23, 219-227.
 8. P. K. T. Oldring, L. Castle and R. Franz. 2009. Exposure to substances from food contact materials and an introduction to the FACET project. *Deutsche Lebensmittel-Rundschau*, 105, 501-507.
 9. U Honkalampi-Hämäläinen; E. L. Bradley; L. Castle; I. Severin; L. Dahbi; O. Dahlman; J. -C. Lhuguenot; M. A. Andersson; P. Hakulinen; D. Hoornstra; J. Mäki-Paakkanen; M. Salkinoja-Salonen; L. Turco; A. Stamatii; F. Zucco; A. Weber and A. von Wright. 2010. Safety evaluation of food contact paper and board using chemical tests and in vitro bioassays: role of known and unknown substances. *Food Additives & Contaminants: Part A*, 27, 406 - 415.
 10. Qasim Chaudhry, Laurence Castle and Richard Watkins (Editors). 2010. *Royal Nanotechnologies in Food*. RSC Nanoscience & Nanotechnology Series, No. 14. Society of Chemistry (Cambridge, UK) 2010. ISBN 978-0-85404-169-5. *Nanotechnologies in Food*. RSC Nanoscience & Nanotechnology Series, No. 14. Edited by Qasim Chaudhry, Laurence Castle and Richard Watkins. Royal Society of Chemistry (Cambridge, UK). ISBN 978-0-85404-169-5
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