

THE SCIENCE of FOOD

An exploration of what we eat and how we cook

Marty Jopson



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Ever wondered what modified starch is and why it's in so much of the food we buy? What do instant mash and freeze-dried coffee have in common? What's the real truth behind the five-second rule? And are we - as a world - running out of food? From pressure-cookers to pasteurization, *The One Show's* resident scientist Marty Jopson takes us on a mouth-watering tour of the twenty-first century kitchen and the everyday food miracles that we all take for granted.

From mindboggling microbiology to ingenious gadgets, *The Science of Food* will fascinate foodies. By understanding the chemistry, physics and biology of our food we can all become better consumers and happier cooks.

Media Opportunities:

- Serial and extract rights available: eg. series of 'fascinating food facts'.
- Features could include:
 - Five things you do that work because of science
 - Surprising/disgusting food facts
 - Snippets of science that will make you a better cook
 - The most bizarre food processing methods
 - The future of food
- Marty is available for interviews and events.

Marty Jopson has a PhD in Cell Biology and is the resident scientist on BBC One's *The One Show*.

Marty has been working in television for eighteen years, since his first job building props, and has been performing stage science around the UK for twenty years. Find Marty on Twitter @martyjopson.

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