

## OBITUARY NOTICE

### **Prof. Ing. JAN POKORNÝ, DrSc., Member of the Editorial Board of our journal, passed away**

The Department of Food Chemistry and Analysis, Faculty of Food Chemistry and Biotechnology, Institute of Chemical Technology Prague together with the Czech Chemical Society, Working Party of Food and Agricultural Chemistry, Working Party of Fats, Detergents and Cosmetic's Chemistry, Editorial Board of the Czech Journal of Food Sciences and all friends and colleagues mourn the loss of JAN POKORNÝ, Professor of Food Chemistry and former Dean of the Faculty of Food and Biochemical Technology, Institute of Chemical Technology Prague, who passed away on October 12<sup>th</sup>, 2011, at the age of 83 years.

Born on July 30<sup>th</sup>, 1928 at Strměchy, Pelhřimov district, he studied food chemistry at the Technical University in Brno with Professor VÍTĚZSLAV VESELÝ, where he obtained a masters degree (Ing.) in 1951. Between 1952–1953, he gained practical experience at the Fat Research Institute in Ústí nad Labem. He then moved to the Institute of Chemical Technology Prague, Faculty of Food Technology where, under the leadership of Professor GUSTAV JANÍČEK, he received his Ph.D. in Food Chemistry in 1956. Immediately after his habilitation in 1964, he was appointed Associate Professor and Full Professor in food chemistry and analysis in 1986. Between 1990–1994, he was the Dean of the Faculty of Food and Biochemical Technology, Prague. He educated many generations of students (many of them from abroad) to be experts in fat chemistry and sensory analysis.

The main field of his research was chemistry and technology of fats, especially of their oxidation and further changes during thermal processes. He also focused on their protection against oxidation, and application of natural antioxidants. He developed a number of analytical methods for the determination of oxidation stability of fats, natural antioxidants and methods of sensory analysis of foods rendering possible an authentic assessment of the oxidation products situation with regard to consumer protection.

Noteworthy was the extensive publication activity of JAN POKORNÝ. He was an author of 3 monographs and co-author of 25 monographs dealing with chemistry of fats and sensory analysis. He published more than 500 papers in scientific and professional journals and gave over 400 lectures at the national as well as international meetings.

In recognition of his contributions to research and teaching activities, he was honoured with Votoček Medal (1992, Institute of Chemical Technology Prague), the Balling Medal (1998, Faculty of Food and Biochemical Technology Prague), the Vítězslav Veselý Medal (1997, the Working Party of Fats, Detergents and Cosmetic's Chemistry, Czech Chemical Society ) and the Wilhelm Normann Medal (2006, German Society for Fat Research).

The research work of JAN POKORNÝ was linked with highly qualified teaching. This was acknowledged by his appointment to many scientific committees. He was a member of the Working party of Food and Agricultural Chemistry, Working party of Fats, Detergents and Cosmetic's Chemistry (for many years as its Chairman) of the Czech Chemical Society. His personality is deeply imprinted in the Czech Nutritional Society, where he served as its Chairman from 1994 to 2007. He was also a Chairman of the Division of Human Nutrition and Quality of Food, Czech Academy of Agricultural Sciences, as well as a member of many international scientific societies and Editorial Boards.

JAN POKORNÝ was our outstanding representative of food chemistry and analysis, excellent in research and teaching, who fwlt responsible for the dissemination of knowledge within the scientific community the same as in the public area.

*Jiří DAVÍDEK, JAN VELÍŠEK (Prague)*