



**ISNFF Short Course Series
International Forum and Practical Short Course on**

**Nutraceuticals, Functional Foods, and Dietary
Supplements: Fundamentals, Applications, and
Health Effects**

**Holiday Inn, Maaltekouter 3,
St. Denijs-Westrem 9051
Ghent, Belgium
June 17 & 18, 2010**

Registration is Now Open!

Program

Organizer: Dr. Fereidoon Shahidi

Local Organizers: Prof. Roland Verhé, Dr. ir. Vera Van Hoed, and Ms. Ingrid Van Kerkhove

Day 1 – Thursday, June 17, 2010

- 8:25 a.m. Registration
- 8:55 a.m. Welcome and Opening Remarks
Dr. Fereidoon Shahidi (Memorial University of Newfoundland, Canada) and
Prof. Roland Verhé (Ghent University, Belgium)
- 9:05 a.m. Application of Genomics, Proteomics, and Metabolomics in Nutraceuticals and
Functional Foods
Dr. Debasis Bagchi (InterHealth, USA)
- 9:35 a.m. Omega-3 Oils and Novel Products in Food, Health Promotion and Health Care Cost
Reduction
Dr. Fereidoon Shahidi (Memorial University of Newfoundland, Canada)
- 10:05 a.m. Optimized Process Technology for Refining Omega-3 and Specialty Oils
Ir. Jose Vila Ayala (DeSmet Ballestra, Belgium)
- 10:35-11:00 Nutrition Break & Free Discussion**
- 11:00 a.m. Application of Omega-3 Oils in Foods and Emulsified Products
Dr. Nina Skall Nielsen (Danish Technical University, Denmark)
- 11:30 p.m. Functional Foods and Claims in the EU: A Critical Appraisal of the Actual Situation
Prof. Dr. ir. Em. André Huyghebaert (Ghent University, Belgium)

12:00 p.m. Promises and Unexpected Nutritional Effects of Partial Acylglycerols and Structural Significance of Products
Dr. Armand Christophe (Ghent University, Belgium)

12:30 p.m. Omega-3 Oils in Novel Foods and Dietary Supplements
Dr. Elisabeth Olsen (Denomega, Norway)

1:00-2:00 Lunch Break & Free Discussion

2:00 p.m. Phenolic and Polyphenolic Antioxidants in Health and Disease: Absorption and Metabolism
Dr. Paul Kroon (Institute of Food Research, UK)

2:30 p.m. Oxidation Challenges in Nutraceuticals and Food Application of Omega-3 Oils
Dr. Mogens Andersen (Copenhagen University, Denmark)

3:00 p.m. Pre- and Probiotics in Functional Foods, Beverages, and Dietary Supplements
Prof. John Van Camp (Ghent University, Belgium)

3:30-4:00 Nutrition Break & Free Discussion

4:00 p.m. Oligosaccharides as Functional Ingredients
Dr. Harry Gruppen (Wageningen University, The Netherlands)

4:30 p.m. Protein Hydrolyzates and Biopeptides in Nutrition and Health
Dr. Rotimi Aluko (University of Manitoba, Canada)

5:00 p.m. Seaweed and Marine Resources for Bioactive Compounds and Carotenoids
Dr. Kazuo Miyashita (Hokkaido University, Japan)

5:30 p.m. Aroma and Flavor Aspects of Functional Foods and Products
Dr. Inge Dirinck and Dr. Patrick Dirinck (Catholic Technical University, Belgium)

7:30-9:30 Dinner

Day 2 – Friday, June 18, 2010

8:30 a.m. Novel Beverages and Functional Dairy Drinks
Ir. Natacha Thienpont (University College, Belgium)

9:00 a.m. Natural Health Products in Disease Risk Reduction: Collagen, Berries, Bound Chromium and Beyond
Dr. Debasis Bagchi (InterHealth, USA)

- 9:30 a.m. Dietary Phenolic Antioxidants and Health: Novel Modified Products and Unexpected Results
Dr. Fereidoon Shahidi (Memorial University of Newfoundland, Canada)
- 10:00 a.m. Structural Design for Functional Foods and Beverages: Heart Health and Weight Management
Dr. Sergey Melnikov (Unilever, The Netherlands)
- 10:30-11:00 Nutrition Break & Free Discussion**
- 11:00 a.m. The Relative Importance of Bioactive Components for Nutrition and Health: A Critical Evaluation
Prof. Wim van Dokkum (TNO Quality of Life, The Netherlands)
- 11:30 a.m. Dairy Bioactives: Phospholipids and Membrane Specific Proteins
Ir. Thien Trung Le (Ghent University, Belgium)
- 12:00 p.m. Production of Oil and Value-Added Nutraceuticals from Agri-Food Processing By-Products
Dr. Roland Verhé and Dr. ir. Vera van Hoed (Ghent University, Belgium)
- 12:30 p.m. Antioxidants from Herbs and Spices in Production of Functional Meat-Based and Other Novel Products
Ir. Evelyne Doolaege (Ghent University, Belgium)
- 1:00-3:00 Lunch Break / Round Table and Concluding Remarks**

Registration Fee Structure:

Participants: Euro 595, before May 17, 2010; Euro 695, after May 17, 2010

Students: Euro 245, before May 17, 2010; Euro 345, after May 17, 2010

Academic Discount: Euro 100

[Registration includes nutrition breaks, luncheons, and dinner]

For further information please contact the ISNFF Secretary:

Peggy Ann Parsons @

Tel: (709) 737-8239

Fax: (709) 737-4000

E-mail: ISNFFSecretary@gmail.com

We reserve the right to change speakers or make other necessary changes, as required.





International Society
for Nutraceuticals & Functional Foods

Registration Form

International Forum and Short Course Announcement Holiday Inn, Ghent, Belgium June 17 & 18, 2010

First Name: _____ Middle Name: _____
Family Name: _____ Title: _____

Affiliation: _____

Address: _____

E-mail: _____ Tel: _____ Fax: _____

Categories	Before May 17, 2010	After May 17, 2010
Short Course Registration		
<input type="checkbox"/> Participants	EURO 595	EURO 695
<input type="checkbox"/> Students	EURO 245	EURO 345
Academic Discount: Euro 100 [Registration includes nutrition breaks, luncheons, and dinner (June 17 and 18)]		

Total amount: EURO _____

Payment:

Credit Card: ___ VISA Credit Card #: _____
 ___ MASTERCARD Card Holder: _____
 Expiry Date: _____

Please fill in the form and fax to the conference secretary, Peggy-Ann Parsons @ (709) 737-4000 or scan and E-mail to ISNFFSecretary@gmail.com).