

ISNFF Short Course in Bali
Nutraceuticals, Ingredients, Challenges, Formulations, Flavours and Health Effects
Inna Grand Bali Beach Hotel, Denpasar, Bali, Indonesia
October 11 and 12, 2010

Program

Session Moderators:

Day 1, Monday, October 11, 2010

Registration – 7:30 – 8:25 a.m.

- 8:25 Welcome and Opening Remarks
Fereidoon Shahidi, Memorial University (Canada)
- 8:30 Nutraceuticals and Functional Foods in Focus: Terrestrial and Aquatic Sources of Bioactives
Fereidoon Shahidi, Memorial University (Canada)
- 9:00 Metabolism of Phenolics and their Nutritional Significance
Paul Kroon, Institute of Food Research (UK)
- 9:30 Nutraceuticals and Cosmoceuticals for Health Promotion and Disease Risk Reduction
Young-Joon Surh, Seoul National University (South Korea)

10:00-10:30 Nutrition Break

- 10:30 Analytical Aspects of Polyphenol Analysis
Rong Cao, Agriculture and Agri-Food Canada (Canada)
- 11:00 Flavour and Bioactives of Indonesian Functional Foods and Nutraceuticals
Anton Apriyantono and Hanny Wijaya, Bogor Agricultural University (Indonesia)
- 11:30 Phytosterols as Cholesterol Lowering Agents
Ronald Pegg, University of Georgia (USA)
- 12:00 Effect of Dietary Oxidation Products of β -Sitosterol and Stigmasterol on Plasma Cholesterol
Zhen-Yu Chen, Chinese University of Hong Kong (China)

12:30-1:30 Lunch Break

- 1:30 Omega-3 Fatty Acids in Health and Disease
Colin Barrow, Deakin University (Australia)
- 2:00 Marine Nutraceuticals
Fereidoon Shahidi, Memorial University (Canada)
- 2:30 Chitin, Chitosan and their Monomers/Oligomers
Se-Kwon Kim, Pukyong National University (South Korea)

3:00 Nutrition Break

- 3:30 Algal-Based Nutraceuticals
Kazuo Miyashita, Hokkaido University (Japan)
- 4:00 Agricultural by-products as a Source of Nutraceuticals
Roland Verhe, Ghent University (Belgium)
- 4:30 Flavor Chemistry and Functional Foods (I)
Chi-Tang Ho, Rutgers University (USA)
- 5:00 Flavor Chemistry and Functional Foods (II)
Chi-Tang Ho, Rutgers University (USA)

Day 2 – Tuesday, October 12, 2010

8:30 Analytical Methodologies in Functional Food & Flavor Analysis (I)
Keith Cadwallader University of Illinois (USA)

9:00 Analytical Methodologies in Functional Food & Flavor Analysis (II)
Keith Cadwallader University of Illinois (USA)

9:30 Palm Oil and Biofuel: Could By-products Serve as Nutraceuticals?
Roland Verhe, Ghent University (Belgium)

10:00 Nutrition Break

10:30 Extraction and Further Processing of Omega-3 Oil from Algal Biomass
Udaya Wanasundara, POS Pilot Plant (Canada)

11:00 Pre- and Probiotics in Health & Disease
Ronald B. Pegg, University of Georgia (USA)

11:30 Antioxidants: Effects on Gene Expression and Inflammatory Disorders
John Finley, Louisiana State University (USA)

12:00 International Regulations for Functional Food Ingredients and Dietary Supplement
Debasis Bagchi, Interhealth USA (USA)

12:30 Closing Remarks

Disclaimer: Speakers and the time of presentation might be Adjusted, if necessary