



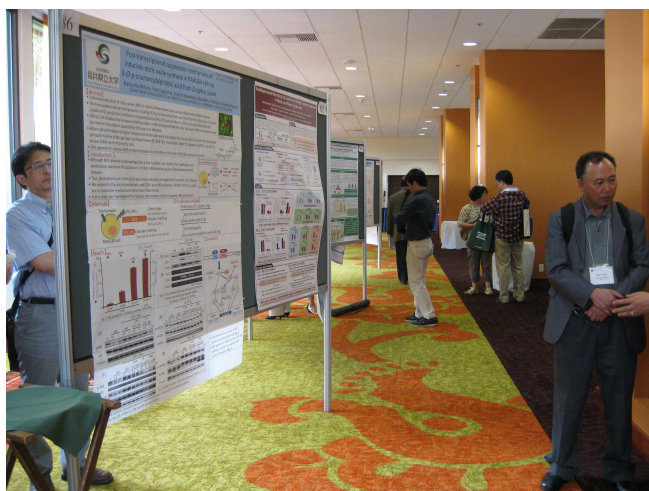
International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter
February 2013

Volume 6, Issue 1

2012 ISNFF Annual Conference and Exhibition in Kailua-Kona, Hawaii, USA

Aloha! The 2012 Annual Meeting and Exhibition of the International Society for Nutraceuticals & Functional Foods (ISNFF) and its pre-conference event were held December 1-6, 2012, at the Marriott Courtyard, King Kamehameha's Kona Beach Hotel (on the big island of Hawaii). This venue had a very nice view and was close to all amenities. The events featured a wealth of activities that included 10 keynote lectures in 4 sessions, and 170 oral presentations in 27 sessions, including 4 sessions organized by Drs. Eunice Li-Chan, Rickey Yada, Rotimi Aluko, and Mokato Shimizu to honor the late Dr. Shuryo Nakai's contributions to protein chemistry and beyond. The keynotes, and most other lectures for that matter, were given by leading scientists who, together with other presenters, highlighted the advancements and the growth of functional foods & nutraceuticals, from different viewpoints and forecasted the future directions and possibilities in this area.



There were also 196 poster presentations held in 3 sessions. The Amino Up Company sponsored a luncheon seminar, as in previous years. The main conference began with a welcoming mixer and included an optional technical tour on the afternoon of December 6th and a banquet on December 5; all these activities were complemented with a small but vibrant exhibition that attracted the attention of the participants. The Luau banquet (see pictures on page 2) was used as a forum to bring all of the conference participants together as well as to present the different awards. The conference benefited from the generous sponsorship of several companies and institutions/societies, both financial and otherwise. The donors included Amino Up Chemical Co., Ltd., Nurtrilite Health Institute, Clinical Trial Center for Functional Foods of Korea, Natreon, Almond Board of California, IUFoST, IFT, Cyanotech, Dow AgroScience, and POS Bio-Sciences. The ISNFF is extremely grateful for the generous contributions from these companies/associations. Among the exhibitors were Bionutrigen Co. Ltd, Georgia Pecan Growers Association, Theravalues Corporation, Daiso Co. Ltd., California Walnut Commission, Natural Energy Laboratory of Hawaii, Natreon LLC, Novel Ingredient Services, Nutratech Inc.,

Elsevier, and others. In total, over 450 registrants from 32 countries attended the Annual Meeting & Exhibition of the ISNFF.

The award recipients for 2012 were as follows:

ISNFF Merit Award

Professor Chi-Tang Ho (USA)

ISNFF Industry/Institution Merit Award

Nutriline Health Institute (Amway)

Fereidoon Shahidi Fellowship Award

Yuwen Ting (USA)

Presentation Awards

First place: Anthony Cam (USA)

Second place: Shoko Kushimoto (Japan)

Third place: Hsin-Lun Huang (Taiwan)

Third place: Julie Mason (Canada)



The conference, exhibition and associated activities were a total success and we were pleased to have had the opportunity to yet host another productive event.

Fereidoon Shahidi
Executive Committee Member and Conference Organizer



IFT-ISNFF Short Course

July 12 & 13, 2013

Chicago, IL

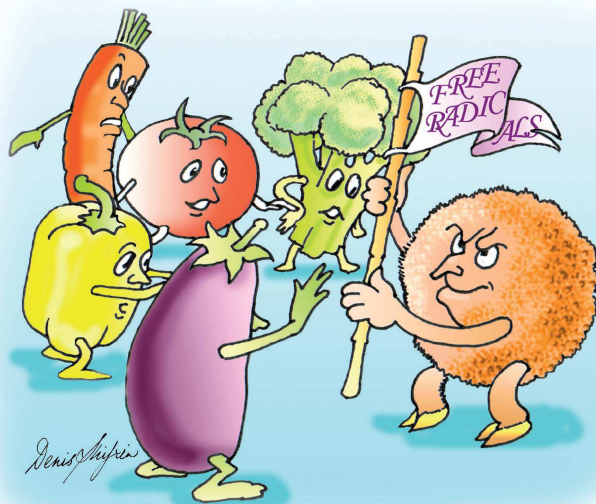
Course Coordinator:

Fereidoon Shahidi



Antioxidants: Fundamentals, Applications and Health Effects

Antioxidants are used in the food and feed industry to neutralize the deleterious effects of oxidation processes that lead to quality deterioration. They are also used to combat oxidative stress in the body and to help in the treatment of a number of disease conditions. While both synthetic and natural antioxidants may be used, concerns about the safety of some synthetic antioxidants had led to concerted efforts to identify and use natural antioxidants in foods. This short course will cover the fundamentals as well as the application of antioxidants and discusses their delivery, use, commercialization and role in health promotion and disease risk reduction. The course will be instructed by a group of renowned scientists from academia, government labs and industry and will discuss the latest developments in the field. The course is recommended for industry personnel, managers as well as students in food and nutritional sciences, health professionals, technicians and assistants in quality control as well as other disciplines. The course will cover the following topics.



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Friday July 12, 2013

- | | |
|----------|---|
| 8:15 AM | Antioxidants and oxidation control: Fundamental Considerations
Fereidoon Shahidi (Canada) |
| 8:30 AM | Critical issues in sampling and extraction variables in determination and performance of natural antioxidants
Dave Luthria (USA) |
| 9:15 AM | Antioxidants and the oxygen radical absorption capacity (ORAC) scale
Ron Prior (USA) |
| 10:00 AM | Nutrition Break |

- 10:15 AM Cellular antioxidant measurement
Rui-Hai Liu (USA)
- 11:00 AM Hurdles and pitfalls in measuring antioxidant efficacy
Karen Schaich (USA)
- 11:45 AM Role of industry in antioxidant testing
Darryl Sullivan and Wayne Ellefson (USA)
- 12:30 PM Lunch Break
- 1:30 PM Delivery of antioxidants in bulk oil, food and emulsion systems
Charlotte Jacobsen and Ann-Derit Moltke Sorensen (Denmark)
- 2:15 PM Antioxidants and oxidation control in pet foods
Nancy Rawson (USA)
- 3:00 PM Nutrition Break
- 3:15 PM Spice and spice extracts as natural antioxidants for food use
Milda Embuscado (USA)
- 4:00 PM Expanding the use of antioxidants by structure modification and lipophilization
Fereidoon Shahidi (Canada)
- 4:45 PM Antioxidants, free radicals, exercise and sport nutrition
Li Li Ji (USA)

Saturday July 13, 2013

- 8:30 AM How to commercialize novel antioxidant formulations
William Franke (USA)
- 9:15 AM Antioxidants and heart health
John Finley (USA)
- 10:00 AM Nutrition Break
- 10:15 AM Antioxidants in cancer chemoprevention
Hang Xiao (USA)
- 11:00 AM Antioxidants and metabolic syndrome
Debasis Bagchi (Canada)
- 11:45 AM How to obtain health claim approval for antioxidants
Kathy Musa-Veloso (Canada)

- 12:30 PM Lunch Break
- 1:30 PM Regulatory approval of natural antioxidants
George Burdock (USA)
- 2:00 PM Do your product antioxidant claims mislead consumers?
Josephine Balzac (USA)
- 2:30 PM Carotenoids as food antioxidants and in health
Delia Rodriguez-Amaya (Brazil)
- 3:15 PM Nutrition Break
- 3:30 PM Anthocyanins as food colorants and antioxidants
Ron Wrolstad (USA)
- 4:15 PM Nanotechnology for delivery of antioxidants
Debasis Bagchi (Canada)
- 5:00 PM Concluding Remarks
Fereidoon Shahidi (Canada)

Please visit our link at ...

<http://isnff.org/files/IFT-ISONFF%20Short%20Course%20-%20Chicago%20July%202013-8-1.pdf>



International Society
for Nutraceuticals & Functional Foods

A Disciplinary Interest Group of IUFoST





NutraHEALTH

**Improving Research Capacity of TÜBİTAK MRC Food Institute on Functional Foods,
Nutraceuticals, and Natural Health Products (NutraHEALTH)
Grant Agreement No: 316012**

JOB ADVERTISEMENT



TÜBİTAK Marmara Research Center

Under FP7-REGPOT-2012 project entitled “**Improving Research Capacity of TÜBİTAK MAM Food Institute on Functional Foods, Nutraceuticals and Natural Health Products**”, four experienced researchers will be recruited (see description below) by TÜBİTAK MAM Food Institute. Under the exchange of know-how and experience, these researchers will be exchanged with the outstanding partnering organisations up to 6 months. After termination of the project (30 months), all of these researchers will be employed permanently by the Food Institute, if successful.

- **Food Chemist/Chemist (Post-Doctorate Researcher):** A Food Chemist or Chemist is needed to carry out respective method developments in the areas of bioactives and phytochemicals. These include extraction, identification, and quantification of phenolics, flavonoids, phenolic acids, anthocyanins, condensed tannins, and minor components, among others, using different analytical techniques. *Partnering Organisation: Institute of Food Research (IFR), UK.*
- **Food Engineer (Post-Doctorate Researcher):** A Food Engineer is needed to carry out respective research and development on processing and formulation of functional foods and food containing natural functional ingredients. *Partnering Organisation: Unilever R&D Vlaardingen, The Netherlands.*
- **Nutritionist/Biochemist (Post-Doctorate Researcher):** A Nutritionist or Biochemist with sufficient background is needed for conducting well-designed human and animal studies to unravel the possible effects and mechanisms of action of functional foods and food bioactives. This explores the effects of selected food components such as polyphenols both *in vivo* & *in vitro* studies. *Partnering Organisation: Unité de Nutrition Humaine (INRA), France.*
- **Seafood Scientist (Post-Doctorate Researcher):** A Seafood Scientist or Food Chemist is needed to carry out respective research and development in marine functional foods and nutraceuticals. These include extraction, identification, and quantification of healthy products from marine resources such omega-3 fatty acids (EPA and DHA), polyphenols, carotenoids, sterols, phycobilins, polysaccharides, bioactive peptides, chitin & chitosan, protein hydrolysates, glucosamine, and specialty enzymes. *Partnering Organisation: Danish Technical University (DTU), Denmark.*

Important Note: Applicants must have a significant record of peer reviewed publications in the required field and must have an excellent English communication. Interested applicants should submit their CV to the below address no later than **28th February 2013**. Submission after deadline will not be considered. Short listed applicants will then be invited for interview at TÜBİTAK MAM Food Institute in Gebze/Kocaeli, Turkey. Finally, successful applicants will be starting new post on 1st of May 2013.

If you require any further information, please do not hesitate to contact me.

Assoc. Prof. Cesarettin ALASALVAR, Project Coordinator, TÜBİTAK MAM Food Institute, P.O. Box 21, 41470 Gebze-Kocaeli, TURKEY, Tel: +90 262 677 3272; Fax: +90 262 641 2309;

E-mail: cesarettin.alasalvar@tubitak.gov.tr

[http://isnff.org/files/JOB%20ADVERTISEMENT%20\(FP7-REGPOT%20Project\)-1-1.pdf](http://isnff.org/files/JOB%20ADVERTISEMENT%20(FP7-REGPOT%20Project)-1-1.pdf)



Interested in participating in Wellness 13, but your travel funds are limited?

Plug into [Wellness 13](#) through our new [General Session Live Stream Pass](#). Through this virtual registration option, you can participate in more than 3 hours of sessions without ever having to leave your office.

At \$299 (\$695 off the regular rate), the General Session Live Stream Pass includes a live broadcast of our:

- Opening Keynote Session: [Year in Health – What Mattered Most to Consumers](#)
- General Session: [Engaging the Private Sector to End Childhood Obesity](#)
- Consumer Panel Session: [Teens from the Top Down](#)
 - Includes complete access to the original research report commissioned by IFT, in partnership with HealthFocus International, on American teens' food choices, influencers, and definitions of health (valued at \$25,000)

Still rather attend in person?

In addition to the General Session Live Stream Pass, there are multiple ways to participate in Wellness 13:

- Full conference access
- Supplier Showcase Pass: One-day access
- As a team—group discounts are available
- Full conference plus [Oils & Grains Short Course](#) access

Be sure to also check out the [CFS Prep Course](#) that takes place just prior to Wellness. Regardless of how you choose to participate in Wellness, you're sure to leave with new, innovative ways to create and market healthful foods. Get additional [program and registration details](#), and then [register online](#) or onsite.

http://www.ift.org/meetings-and-events/wellness.aspx?utm_source=isnff&utm_medium=email&utm_campaign=12513isnfforwardableemail



International Society
for Nutraceuticals & Functional Foods

MEMBERSHIP APPLICATION 2013

Last Name: _____		First Name: _____	
Company / Institution / University:			
Address :			
Telephone : ()		Fax : ()	
E-Mail address :			

New Membership	<input type="checkbox"/>
Renewal	<input type="checkbox"/>
Cancel Membership	<input type="checkbox"/>
Member	\$95 <input type="checkbox"/>
Student Member	\$45 <input type="checkbox"/>
Corporate Member	\$2,000 <input type="checkbox"/>
Payment Method:	
Money Order/Cheque: <input type="checkbox"/>	
(Make cheque payable to ISNFF)	
Credit Card: VISA <input type="checkbox"/>	MASTERCARD <input type="checkbox"/>
Credit Card #: _____	
Card Holder: _____	
Expiry Date: _____	
<p>Please complete form and return to Conference Secretary, Ms. Peggy-Ann Parsons at:</p> <p>ISNFF, P.O. Box 29095, 12 Gleneyre Street, St. John's, NL, A1A 5B5 Canada; Email: ISNFFsecretary@gmail.com</p>	



International Society for Nutraceuticals and Functional Foods

2013 Annual Conference & Exhibition
Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements
November 5-9, 2013
Howard Civil Service International House, Taipei, Taiwan



- International Advisory Board
Dr. Cesarettin Alasalvar (Turkey)
Mr. Anthony Almada (USA)
Dr. Debasis Bagchi (Canada)
Dr. Manashi Bagchi (Canada)
Dr. Colin Barrow (Australia)
Dr. Joseph Betz (USA)
Dr. Jiang Bo (China)
Dr. Zhen-Yu Chen (Hong Kong)
Ms. Audra Davies (USA)
Dr. Colin Dennis (UK)
Dr. Jeff Hafting (Canada)
Dr. Chi-Tang Ho (USA)
Dr. Se-Kwon Kim (Korea)
Dr. Hannu J. Korhonen (Finland)
Dr. Paul Kroon (UK)
Dr. Hyong Joo Lee (Korea)
Dr. Eunice Li-Chan (Canada)
Dr. Yoshinori Mine (Canada)
Dr. Kazuo Miyashita (Japan)
Dr. Akira Murakami (Japan)
Dr. Ronald B. Pegg (USA)
Dr. Peter Roupas (Australia)
Dr. Fereidoon Shahidi (Canada)
Dr. Young-Joon Surh (Korea)
Dr. Lucy Sun Hwang (Taiwan)
Dr. Junji Terao (Japan)
Dr. Pierre Villeneuve (France)
Dr. Chin-Kun Wang (Taiwan)
Dr. Rickey Yada (Canada)
Dr. Gow-Chin Yen (Taiwan)
Dr. Liangli Yu (China & USA)

- Conference Symposia
Asian functional foods
Medicinal foods
Quality assurance and acceptability of functional food ingredients, nutraceuticals and dietary supplements
Algal products
Nutraceuticals and functional beverages
Pre- and probiotics
Fermented foods
Nutraceutical lipids, biopeptides and carbohydrates
Marine nutraceuticals
Nutraceuticals and functional foods in disease risk reduction (diabetes, cardiovascular, cancer heart health, cancer, and metabolic syndrome, etc.)
Antioxidant polyphenols (Sources, products, measurements, mechanisms of action, and health effects)
Import-export issues for nutraceuticals and functional foods
Nutraceuticals for obesity and weight control
Regulatory issues for nutraceuticals and Dietary supplements
Herbal traditional Chinese remedies and related products
Absorption, metabolism and action mechanism of nutraceuticals and functional food ingredients
Delivery systems for nutraceuticals and functional food ingredients, including nanotechnology
Nutrigenomics, proteomics, and metabolomics
Carotenoids/xanthophylls
Delivery systems(also Nanotech)for functional food ingredients
Nutraceuticals and functional food ingredients from co-products and by-products
Dietary supplements
Other topics to be suggested
Voluntary papers (oral and poster)
Includes Forum on Nutrition, Nutraceuticals and Functional Foods of Taiwan Strait

- Conference Co-Organizers
Dr. Fereidoon Shahidi (Canada)
Dr. Chi-Tang Ho (USA)
Dr. Debasis Bagchi (Canada)
Dr. Chin-Kun Wang (Taiwan)

Local conference president
Dr. Chin-Kun Wang (Taiwan)

For further information: visit isnff.org or
http://isnff.org/files/ISNFF%202013%20Flyer-1-1.pdf

Disclaimer: Program details and speakers may change due to circumstances

UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

February 2013

27-28. Wellness 13; Rosemont, IL, USA



March 2013

6-7. Nutracon; Anaheim, CA, USA



7-10. Natural Products Expo West; Anaheim, CA., USA



26-27. Vitafoods South America; São Paulo, Brazil

April 2013

11-13. 1st International Probiotics, Prebiotics, and Functional Food Congress; Antalya, Turkey



18-20. 5th International Congress on Prediabetes and Metabolic Syndrome; Vienna, Austria

22-23. 7th International Yakult Symposium. The Intestinal Microbiota & Probiotics:

Exploiting Their Influence on Health; London, The United Kingdom



May 2013

11-12. 13th International Conference, Functional and Medical Foods with Bioactive Compounds: Science and Practical Application; Kyoto Prefectural University of Medicine, Kyoto, Japan

14-16. Vitafoods Europe 2013 – The Global Nutraceutical Event; Geneva, Switzerland



June 2013

11-13. International Scientific Conference on Probiotics and Prebiotics – IPC2013; Kosice, Slovakia

17-20. Nutraceuticals World Asia; Singapore



25-27. Natural & Nutraceutical Products (NPC) China 2013; Shanghai, China

July 2013

12-13. IFT-ISNFF Short Course on Antioxidants: Fundamentals, Food Application and Health Effects, Chicago, IL, USA



13-17. Institute of Food Technologists (IFT) Food Expo, Chicago, IL, USA



August 2013

18-20. International Functional Food Conference, Innovative Health Products – Taking Concept to Nutritious Reality: Perspective for Industry, Cyberjaya, Malaysia



October 2013

21-23. International Conference and Exhibition on Pharmacognosy, Phytochemistry & Natural Products, Hyderabad, India

23-25. 2nd International Conference and Exhibition on Probiotics & Functional Foods, Orlando, FL, USA

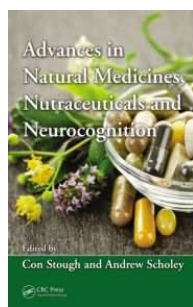
November 2013

5-9. ISNFF Annual Conference & Exhibition, Taipei, Taiwan

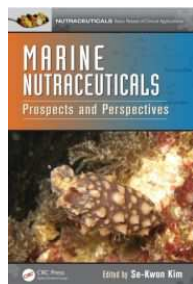


NEW TITLES FOR 2012 and 2013 (only those already published)

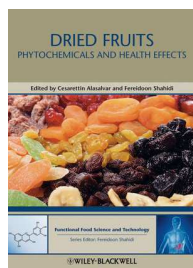
Listed below are a number of published titles dealing with various aspects of nutraceuticals and functional foods. The details were acquired by accessing the web pages of key publishing houses.



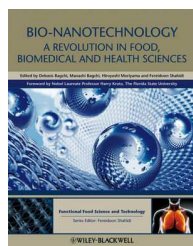
Advances in Natural Medicines, Nutraceuticals and Neurocognition, Editors: Con Kerry Kenneth Stough & Andrew Scholey, CRC Press, 2013, pp 369.



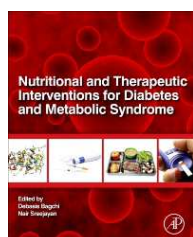
Marine Nutraceuticals: Prospects and Perspectives, Editor: Se-Kwon Kim, CRC Press, 2013, pp 464.



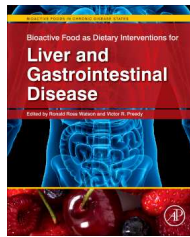
Dried Fruits: Phytochemicals and Health Effects, Editors: Cesarettin Alasalvar & Fereidoon Shahidi, Wiley-Blackwell, 2013, pp 508.



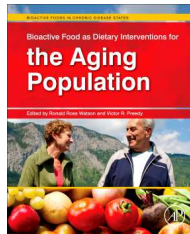
Bio-Nanotechnology: A Revolution in Food, Biomedical and Health Sciences, Editors: Debasis Bagchi, Manashi Bagchi, Hiroyoshi Moriyama & Fereidoon Shahidi, Wiley-Blackwell, 2013, pp 820.



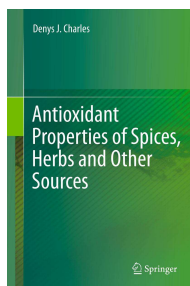
Nutritional And Therapeutic Interventions For Diabetes and Metabolic Syndrome, Editors: Debasis Bagchi & Nair Sreejayan, Elsevier/Academic Press, 2013, pp 544.



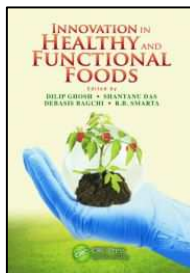
Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 802.



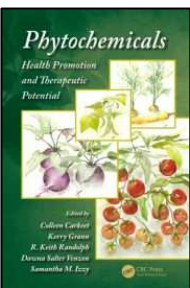
Bioactive Food as Dietary Interventions for the Aging Population, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 514.



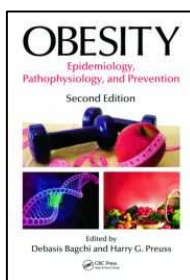
Antioxidant Properties of Spices, Herbs and Other Sources, Denys J. Charles, Springer, 2013, pp 610.



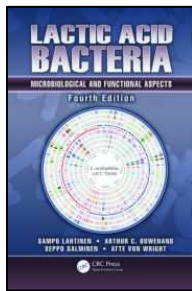
Innovation in Healthy and Functional Foods, Editors: Dilip Ghosh, Shantanu Das, Debasis Bagchi & R.B. Smarta, CRC Press, 2012, pp 616.



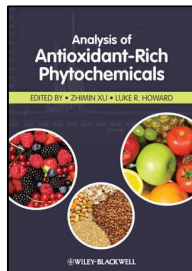
Phytochemicals: Health Promotion and Therapeutic Potential, Editors: Colleen Carkeet, Kerry Grann, R. Keith Randolph, Dawna Salter Venzon & Samantha Izzy, CRC Press, 2012, pp 270.



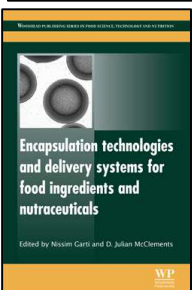
Obesity: Epidemiology, Pathophysiology, and Prevention, Second Edition, Editors: Debasis Bagchi & Harry G. Preuss, CRC Press/Taylor & Francis, 2012, pp 1,008.



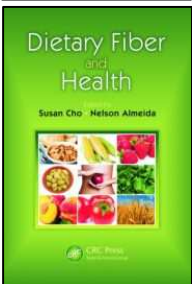
Lactic Acid Bacteria: Microbiological and Functional Aspects, Fourth Edition, Editors: Sampo Lahtinen, Arthur C. Ouwehand, Seppo Salminen & Atte von Wright, CRC Press, 2011, pp 798.



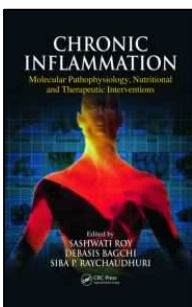
Analysis of Antioxidant-Rich Phytochemicals, Editors: Zhimin Xu & Luke R. Howard, Wiley-Blackwell, 2012, pp 408.



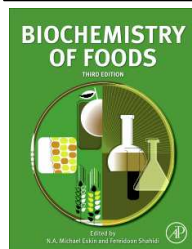
Encapsulation technologies and delivery systems for food ingredients and nutraceuticals, Editors: N. Garti & D.J. McClements, Woodhead Publishing Limited, 2012, pp 640.



Dietary Fiber and Health, Editors: Susan Cho & Nelson Almeida, CRC Press, 2012, pp 557.



Chronic Inflammation: Molecular Pathophysiology, Nutritional and Therapeutic Interventions, Editors: Sashwati Roy, Debasis Bagchi & Siba P. Raychaudhuri, CRC Press, 2012, pp 472.



Biochemistry of Foods, 3rd Edition, Editors: N.A. Michael Eskin & Fereidoon Shahidi, Academic Press, 2012, pp 600.