









International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter Volume 5, Issue 2

October 2012

Aloha! The ISNFF has had another successful year of programs, publications and industry alliances in 2012. The short course of the society in May was well received and preceded the International Flavor Conference of the American Chemical Society in Greece. Meanwhile, the *Journal of Functional Foods*, the official journal of the ISNFF published by Elsevier, received its first ISI two-year impact factor of 2.446, up from 1.308, which was based on a 1-year IF last year. In 2012, the number of pages of the journal increased by some 150%. We also worked with progressive industries in providing guidance and services to them, when requested.

We are yet to witness the 5th International Conference and Exhibition on Nutraceuticals and Functional Foods to be held December 2-6, 2012 in Kona, Hawaii. This will be preceded by a pre-conference short course about "Omega-3 Oils and



Antioxidants in Action" on December 1st and 2nd, 2012, which is instructed by renowned experts in the field. Industry leaders and practitioners, students, and government employees as well as academics will find the content of considerable interest, both in terms of providing background information as well as the latest developments in the field. There is still room available for this exciting event, but you need to act in a timely manner to avoid disappointment due to space limitations. The *Early Bird Registration* rate will be honored until October 30th, 2012 or until any available space is filled. The Exhibition will be held on December 3rd and 4th, 2012; so, please make sure to visit the booths to receive the latest information in products, publications, and services.

Links to the full program for the conference and pre-conference can be found in this newsletter. Over 350 abstracts have been received, and these are scheduled into 4 plenary, 27 regular and 3 poster sessions. The Opening Mixer for the conference is planned for Sunday December 2, 2012 and the Gala dinner and luau are on Wednesday December 5, 2012. Some 150 participants have already purchased their tickets for this event, so in case you are interested, please procure yours ASAP in order to avoid disappointment due to lack of space. The presentation of awards, namely the Best Student Presentation Awards (1st, 2nd, and 3rd) as well as Science and Service Merit Award, Industry/Institution Merit Award and Fereidoon

Shahidi Fellowship Award, will also take place during the Gala dinner. If you have not done so, applications and/or nominations for the **Fereidoon Shahidi Fellowship Award** should be made <u>right away</u> to Professor Chi-Tang Ho at <u>ho@AESOP.Rutgers.edu</u> and copied to the ISNFF's secretary, Ms. Peggy-Ann Parsons at <u>ISNFFsecretary@gmail.com</u>. Other applications/nominations will be accepted until Monday November 5, 2012.

The final event of the conference on the afternoon of December 6, 2012 is an optional technical tour to different sites: included will be visits to a coffee plantation and an abalone aquaculture site, a view of an astaxanthin production facility, and a pass through volcano heights as well as other designated points. Again there is limited space for the tour, and tickets are available on a first-come, first-serve basis. For more information, please visit the website of the Society at www.isnff.org.

The 6th International Conference and Exhibition of the ISNFF will be held in Taipei, Taiwan, from November 11 to 14, 2013. Details concerning the hotel are still under development. Nevertheless, please reserve these dates now for next's year meeting back in Southeast Asia.

We look forward to welcoming you soon to Kailua-Kona, Hawaii, for a very exciting event! Available below are some useful links. For hotel reservations, please see the following:

Online: http://cwp.marriott.com/koacy/isnff Email: reservations@konabeachhotel.com

Code: ISNN

Tel: 1-800-367-2111

Fereidoon Shahidi Executive Committee Member and Conference Co-organizer



A Tribute to Professor Emeritus Shuryo Nakai of the University of British Columbia by Dr. Eunice Li-Chan, Professor, Faculty of Land & Food Systems, The University of British Columbia, 2205 East Mall, Vancouver, BC, V6T 1Z4, Canada

Shuryo Nakai, Professor Emeritus at the University of British Columbia in Vancouver, Canada passed away in January 2012, after a long and illustrious career in Food Science. Born in Kanazawa-shi, Ishikawa, Japan, in 1926, he obtained his B.Sc. in Agricultural Chemistry and Ph.D. in Dairy Chemistry from the University of Tokyo, and was Division Head at Meiji Milk Products for 12 years. After four years as a Research Associate in the Department of Food Science at the University of Illinois, Champaign, he



joined the University of British Columbia in 1966 as an Assistant Professor in Food Science, and was promoted to full professorship in 1975. Dr. Nakai was also one of the original members of the Department of Food Science, which was formed at UBC in 1968.

Dr. Nakai led ground-breaking research that introduced the concept of protein surface hydrophobicity and chemometrics for elucidating the mechanism of food protein structure-function relationships. He pioneered novel optimization techniques that enhanced the efficiency of research and development. A true pioneer, he led the way to reveal the potential of food proteins and peptides to serve as nutraceuticals and functional food ingredients, and generated a new paradigm for predicting functionality of these components in food.

Dr. Nakai received many awards over his academic and research career, including the American Chemical Society award for advancement in the application of agricultural and food chemistry, the Killam Research Prize, the William J. Eva award, and the American Egg Board research award. He was named Fellow of the Institute of Food Technologists as well as Fellow of the Canadian Institute of Food Science and Technology. In 2002, he was recognized by the Institute for Scientific Information as one of the 100 most highly cited researchers in the world in the category of agricultural sciences.

As a teacher, Dr. Nakai was a true inspiration — revered as much for his work ethic and innovative spirit as for the patience and pride with which he interacted with his students. Students and scientists from the four corners of the world came to learn under his mentorship, and many went on to establish highly successful careers of their own. With deep gratitude to their "sensei" Professor Emeritus Shuryo Nakai, a number of these scientists will be speaking at the **Shuryo Nakai Memorial Symposium** to be held at the 2012 ISNFF conference in Hawaii.











International Society for Nutraceutical and Functional Foods



(Picture taken at the University of British Columbia in Vancouver in 2009, at the 5th Pacific Rim Food Protein Symposium held in honour of Professor Emeritus Shuryo Nakai)

Dear Colleagues:

The full program for the conference and pre-conference is now posted on the society's website, www.isnff.org. As stated above, over 350 abstracts have been received and these are scheduled into 4 plenary, 27 regular and 3 poster sessions.

Details for each of the following listed below have been posted for your access on the society's website, www.isnff.org. Please check out ...

- Pre-conference link
- Pre-conference Registration link
- Oral program link
- Poster program link
- Conference Tour link
- Fellowship award link
- Exhibition link





UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

November 2012





16-19. 4th International Symposium on Human Health Effects of Fruits and Vegetables; Dharwad, India

December 2012

1-2. ISNFF Pre-Conference Short Course on Nutraceutical and Functional Omega-3's and Antioxidants in Action; Kona, Hawaii, USA



- ISNFF 2012 Annual Conference and Exhibition; Kona, Hawaii, USA 2-6.
- Resveratrol 2012, 2nd International Conference on Resveratrol and Health, University of 5-7. Leicester, Leicester, The United Kindgom

January 2013

7-11. Fav Health 2012. 5th International Symposium on Human Health Effects of Fruits and Vegetables, Dharwad, Karnataka, India

February 2013

- Probiotech & Microbiota 2013; Hotel Metropole, Brussels, Belgium
- 27-28. Wellness 13; Rosemont, IL, USA



March 2013

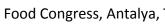
- 6-7. Nutracon; Anaheim, CA, USA NUTRACON
- 7-10. Natural Products Expo West, Anaheim, CA., USA
- 26-27. Vitafoods South America, São Paulo, Brazil

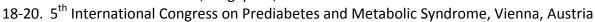
15-17. Pharma-Nutrition 2013, Singapore, China

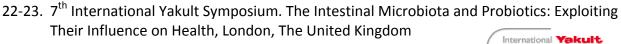


April 2013

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







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



Symposium 2013

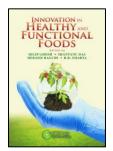
- 11-13. International Scientific Conference on Probiotics and Prebiotics IPC2013; Kosice, Slovakia
- 17-20. Nutraceuticals World Asia, Singapore
- 25-27. Natural & Nutraceutical Products (NPC) China 2013, Shanghai, China



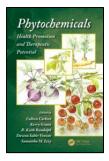


NEW TITLES FOR 2011 and 2012 (only those already published)

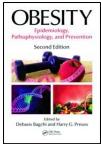
Listed below are a number of published titles dealing with various aspects of nutraceuticals & functional foods. Details were acquired by accessing the web pages of key publishing houses.



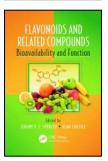
Innovation in Healthy and Functional Foods, Editors: Dilip Ghosh, Shantanu Das, Debasis Bagchi & R.B. Smarta, CRC Press, 2012, pp 616.



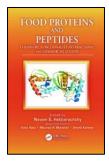
Phytochemicals: Health Promotion and Therapeutic Potential, Editors: Colleen Carkeet, Kerry Grann, R. Keith Randolph, Dawna Salter Venzon & Samantha Izzy, CRC Press, 2012, pp 270.



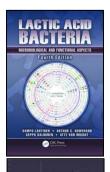
Obesity: Epidemiology, Pathophysiology, and Prevention, Second Edition, Editors: Debasis Bagchi & Harry G. Preuss, CRC Press, 2012, pp 1,008.



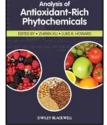
Flavonoids and Related Compounds: Bioavailability and Function, Editors: Jeremy P.E. Spencer & Alan Crozier, CRC Press, 2012, pp 471.



Food Proteins and Peptides: Chemistry, Functionality, Interactions, and Commercialization, Editors: Navam S. Hettiarachchy, Kenji Sato, Maurice R. Marshall & Arvind Kannan, CRC Press, 2012, pp 470.



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.



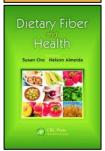
Analysis of Antioxidant-Rich Phytochemicals, Editors: Zhimin Xu & Luke R. Howard, Wiley-Blackwell, 2012, pp 408.



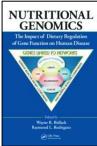
Recent Advances in Polyphenol Research, Volume 3, Editors: Veronique Cheynier, Pascale Sarni-Manchado & Stephane Quideau, Wiley-Blackwell, 2012, pp 384.



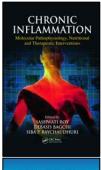
Encapsulation technologies and delivery systems for food ingredients and nutraceuticals, Editors: N. Garti & D.J. McClements, Woodhead Publishing Limited, 2012, pp 640.



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



Nutritional Genomics: The Impact of Dietary Regulation of Gene Function on Human Disease, Editors: Wayne R. Bidlack & Raymond L. Rodriguez, CRC Press, 2011, pp 448.



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



OMICs Technologies. Tools for Food Science, Editor: Noureddine Benkeblia, CRC Press, 2012, pp 429.



Functional Foods and Nutraceuticals, Rotimi E. Aluko, Springer, 2012, pp 155.

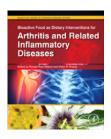


Nutraceuticals and Cancer, Editor: Fazlul H. Sarkar, Springer, 2012, pp 379.

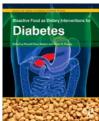


Chocolate and Health, Editors: R. Paoletti, A. Poli, A. Conti & F. Visioli, Springer, 2012, pp 188.

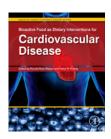
Probiotics. Biology, Benefits and Health Aspects, Editor: Min-Tze Liong, Springer, 2011, pp 327.



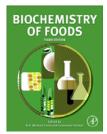
Bioactive Food as Dietary Interventions for Arthritis and Related Inflammatory Diseases, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 680.



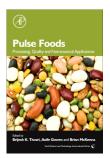
Bioactive Food as Dietary Interventions for Diabetes, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 658.



Bioactive Food as Dietary Interventions for Cardiovascular Disease, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 746.



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



Pulse Foods. Processing, Quality and Nutraceutical Applications, Editors: Brijesh Tiwari, Aoife Gowen & Brian McKenna, Academic Press, 2011, pp 496.