



Food Structures, Digestion and Health 2nd International Conference

21-24 October, 2013 - Melbourne, Australia

Collaborating across disciplines to deliver better food and nutrition outcomes

Increasing awareness that food format and food structure have a significant effect on the bio-availability of nutrients has shifted the focus for development of nutritional guidelines away from the more traditional approach of simply examining the nutrient composition of foods.

The 2013 Food Structures, Digestion and Health international conference, the second in a series to be hosted in turn by Massey University's Riddet Institute and CSIRO, presents a unique opportunity to bring together food industry professionals, and world leading scientists – from diverse disciplines including food science, nutrition, digestive behaviour, genetics, medical science and engineering with a common interest in food design that delivers better nutrition and improves consumer wellbeing.

“ The conference presents a unique opportunity to bring together food industry professionals, and world leading scientists with a common interest in food design that delivers better nutrition and improves consumer wellbeing.

The conference will offer researchers and industry professionals the opportunity to network across disciplines, form research collaborations and partnerships, and develop joint research initiatives capable of delivering diet reformulation strategies which promote consumer health and wellbeing. Students will also be provided the opportunity to present their research to leading scientists.

The conference is supported by the International Knowledge Based Bio-Economy (KBBE) Forum, which was formed in 2010 to build linkages between the European Union (EU), Australia, Canada and New Zealand (NZ) in the areas of food and agriculture. The key objective of the KBBE Forum is to enhance the research and innovation policy dialogue and scientific cooperation between these countries.

Selected paper submissions from the conference will be published in a special issue, dedicated to research presented at the conference, of the Royal Society of Chemistry's journal, Food & Function.

Keynote and invited speakers:

- Professor Julian Mercer, Rowett Institute of Nutrition and Health, University of Aberdeen, UK
- Dr Monique Axelos, The Division of Science and Process Engineering of Agricultural Products, INRA, France
- Assoc Professor Markus Steiger, Wageningen University
- Professor Manny Noakes, CSIRO, Australia
- Professor Mike Gidley, University of Queensland, Australia
- Dr Abby Thompson, Riddet Institute, New Zealand
- Professor Peter Wilde, Institute of Food Research, United Kingdom
- Dr Peter Butterworth, School of Medicine, King's College, United Kingdom.
- Professor Christine Feinle-Bisset, School of Medicine, University of Adelaide, Australia
- Assoc Professor Jason Stokes, School of Chemical Engineering, University of Queensland, Australia
- Professor R Paul Singh, University of California, USA and Riddet Institute, New Zealand
- Dr Tim Angeli, Auckland Bioengineering Institute (ABI), University of Auckland, New Zealand
- Dr Jolon Dyer, Food & Bio-based Products, Ag Research Ltd, New Zealand
- Dr Marco Morgenstern, Food Structure Engineering, The New Zealand Institute for Plant & Food Research Ltd, New Zealand



Food Structures, Digestion and Health 2nd International Conference

Collaborating across disciplines to deliver better food and nutrition outcomes

Pre-conference AIFST Master Class 'Food design for biological function':

MONDAY, 21 OCTOBER, 2013

The *Food design for biological function* master class, presented by distinguished international experts, will examine trending industry topics including:

- food materials and design
- oral processing and sensory perception
- digestive transport and behaviour

The master class aims to provide an overview of the latest industry developments, to examine the application and limitations of current state-of-the-art experimental approaches, and to review the applicable methodologies to conduct research that increases our understanding of how food interfaces with humans.

The session will also include a career advice and case study discussion to assist early career scientists in identifying career paths and opportunities.

Collaborating across disciplines to deliver better food and nutrition outcomes

The event program will cover food, and public health and wellbeing sessions on:

- ♦ how nutrient uptake and bioavailability is affected by food structures and matrices
- ♦ nutritional genomics for diet and health management
- ♦ impact of oral processing and food disassembly on sensory perception
- ♦ clinical and pre-clinical dietary design and substantiation
- ♦ identifying biomarkers for health and wellbeing
- ♦ non-invasive measurement and modelling the function of the human gastro-intestinal tract challenges and opportunities when designing healthier foods.

Further information

Monday 21 – Thursday 24 October, 2013

www.foodstructureandhealth2013.com

Bayview Eden Hotel
6 Queens Road
Melbourne, VIC 3004, Australia

For Further Information:

Sally Brown
Conference Connections
t +61 7 3201 2808
m 0407 178 200
e sally.brown@sallybcc.com.au



Plant Cell Walls
ARC Centre of Excellence



Food & Function