



# International Food & Health Innovation Conference

Malmö, Sweden, October 25-27, 2006

[www.skanefoodinnovation.com/ifhic2006/](http://www.skanefoodinnovation.com/ifhic2006/)

The prevalence of diet-related disorders is reaching epidemic proportions in large parts of the world. New science-based food concepts have the potential to be an important tool in combating these diseases.

The possibilities and challenges represented by such food concepts, in terms of prevention and therapy as well as innovation and marketing, are in focus at the **International Food and Health Innovation Conference 2006**.

This interdisciplinary three-day conference brings together representatives from the academic world, industry and governmental organisations.

## Plenary session

Wednesday, October 25, 2006, afternoon

### The challenge of preventing diet-related disorders

The plenary session will address the prevalence of diet-related disorders, the preventive potential of certain food groups and diet, and the future role of functional food for improved public health.

Prof. **W. Philip T. James**, International Obesity Task Force, UK: *Prevalence of diet-related disorders and the burden of disease in western societies.*

Prof. **Simin Liu**, Div. of Preventive Medicine, Dept. of Medicine, Brigham and Women's Hospital, Harvard Medical School, Boston, Massachusetts:  
*Dietary factors and reduced disease risk - epidemiological evidences.*

## Innovation session:

Thursday, October 26 and Friday, October 27, 2006

### Food innovation systems

This parallel session on innovation and marketing will cover the role of functional foods as an emerging new food category. The session will address food innovation processes at the interfaces between consumer research, strategy, retailing, medicine and technology. Unique and interesting food innovation systems around the world will be presented. Focus is on deeper understanding of innovation processes in different economic, commercial and legal contexts.

Key issues are, for example, the upgrading and utilization of unique resources in innovation clusters, cluster leadership issues, cluster formations processes, and the forms of cooperation in the value added chain which are crucial to food industry.

The conference consists of

- a **plenary session** (see below);
- a **nutrition-oriented** parallel session focusing on the gut ecosystem and metabolic syndrome (see next page);
- a parallel session oriented towards **innovation and marketing** (see below).

The conference is hosted by the **Skåne Food Innovation Network** ([www.skanefoodinnovation.com](http://www.skanefoodinnovation.com)).

Dr **Bruce Holub**, University of Guelph, Canada:  
*Potential for functional food ingredients to reduce health care costs.*

Dr **Fred Brouns**, Cerestar-Cargill R&D Centre, Belgium: *Future role of functional foods for improved public health.*

Closing plenary session ~ Friday October 27, 2006

### Meeting the challenge of diet-related disorders.

A panel discussion on improved public health as a field of innovation, involving nutritional, innovation and marketing aspects.

Among speakers and topics are **Tage Affertsholt**, leading Danish consultant (*global obesity and its effects on food companies*); Prof. **Albert Flynn**, University College Cork and European Food Safety Authority (*health claims for functional foods*); Dr **Fré Pepping**, The Graduate School VLAG, Wageningen (*functional foods and innovation processes*); Dr **Michaela Tripl**, Institut für Regional- und Umweltwirtschaft, Wien, Austria (*cluster dynamics*); Prof. **Björn Terje Asheim**, Department of Social and Economic Geography and CIRCLE, Lund University (*Norwegian innovation clusters in a global context*); Mr **Alan Koziarski**, New Zealand Trade and Enterprise (*a practitioners perspective of stimulating innovation through collaboration in global value chains*); Prof. **Linda Tapsell**, Smart Foods Centre, University of Wollongong, Australia (*functional food innovation*); and Dr **Karin Autio**, Chief Scientist of VTT Biotechnology, Finland (*healthy and functional food, the role of research in innovations*).

## The preventive and therapeutic potential of new food concepts

This parallel session will focus on the gut ecosystem and metabolic syndrome. The possible connections between these areas will also be highlighted. The session will present the latest discoveries about the relationships between various food factors and risk factors for disease. It will also look at the potential for designing new foods with specific health benefits.

Thursday, October 26, 2006

### Part I. The gut ecosystem

Chairman: Prof. Bengt Jeppsson

Speaker to be confirmed. *General aspects of gut ecology in relation to gut health, inflammation and allergy - a review.*

Speaker to be confirmed. *Probiotics in relation to inflammatory bowel disease and immune response*".

Dr **Sandra MacFarlane**, Div. of Pathology and Neuroscience, Dundee University, Ninewells Hospital and Medical School, Dundee, Ireland: *Therapeutic use of synbiotics.*

Prof. **Seppo Salminen**, Functional Foods Forum, University of Turku, Finland: *Characterization of pro- and prebiotic properties for application in functional foods.*

Prof. **Margareta Nyman**, Dept. of Food Technology, Engineering and Nutrition, Lund University, Sweden: *Prebiotic potential of various indigestible carbohydrates.*

Prof. **Osamu Kanauchi**, Nutrient Food and Feed Division, Kirin Brewery Co. Ltd., Japan: *Prebiotic treatment of colitis with germinated barley.*

Prof. **W Scheppach**, Division of Gastroenterology, Dept of Medicine, University of Wuerzburg, Germany: *Bioactivity of butyrate and other short-chain fatty acids.*

Prof. **Göran Molin**, Dept. of Food Technology, Engineering and Nutrition, Lund University, Sweden: *The bacterial flora of the gut and probiotic effects.*

Prof. **Outi Vaarala**, Laboratory for Immunobiology, Dept of Viral Diseases and Immunology, National Public Health Institute, Helsinki, Finland: *Intestinal immunity and type I diabetes.*

Chairman: Prof. Martine Champ

Prof. **Martine Champ**, Food and Human Nutrition Department, INRA, Nantes, France: *Consequences of colonic fermentation on glucose and lipid metabolism.*

Prof. **Christine Cherbut**, Digestive Health, Nestlé Research Center, Lausanne, Switzerland: *Gastro-intestinal motility and visceral sensitivity in relation with gut microbiota, probiotics and prebiotics.*

Prof. **MN Delzenne**, Unit of Pharmacokinetics, Metabolism, Nutrition and Toxicology, Université Catholique de Louvain, Brussels, Belgium: *Systemic effects of inuline and oligofructose.*

Friday, October 27, 2006

### Part II. Obesity and metabolism

Chairman: Prof. Cecilia Holm

Prof. **David JA Jenkins**, Clinical Nutrition and Risk Factor Center, St Michael's Hospital, Toronto, Canada: *Dietary Modification of Risk Factors Associated with Insulin Resistance. Review.*

Dr **Bolin Qin**, Dept of sports medicine, Graduate school of medicine, Nagoya University: *Cinnamon extract effects on insulin action.*

Speaker to be confirmed: *Functional food in the treatment of the insulin resistance syndrome.*

Prof. **Inger Björck**, Dept. of Food Technology, Engineering and Nutrition, Lund University, Sweden: *Modulating glycaemia to foods and meals.*

Prof. **RP Mensink**, Dept. of Human Biology, University of Maastricht, The Netherlands: *Plant sterols and other food components in relation to risk factors for cardiovascular disease and immune function.*

Dr **Parveen Yaqoob**, Hugh Sinclair Unit of Human Nutrition, School of Food Biosciences, University of Reading, UK: *Effects of conjugated linoleic acid on blood lipids and immune function.*

Prof. **RJ Fitzgerald**, Dept of Life Sciences, University of Limerick, Ireland: *Hypotensive peptides from milk proteins.*

Chairman: Prof. Charlotte Erlanson-Albertsson

Prof. **John Blundell**, Inst. of Psychological Sciences, University of Leeds, UK: *Effects of various food and food components on the satiety and weight regulation. A review.*

Prof. **Kees de Graaf**, Div. of Human Nutrition, Wageningen University, The Netherlands: *Biomarkers of satiation and satiety.*

Prof. **Charlotte Erlanson-Albertsson**, Dept. of Experimental Medical Science, Lund University, Sweden: *The intestine and satiety for fat.*

Prof. **DS Ludwig**, Childrens Hospital Boston, Endocrinology, Boston, MA: *The impact of glycemic index on weight regulation in children.*

Preliminary programme (version 4, updated October 10, 2005). The conference program may be subject to changes without prior notice.

For more information, see [www.skanefoodinnovation.com/ifhic2006/](http://www.skanefoodinnovation.com/ifhic2006/) or contact Anna Martinsson at Malmö Kongressbyrå, [info@ifhic.com](mailto:info@ifhic.com), Phone: +46 40 25 85 50



Conference co-host



Co-sponsor



Business media partner