

REGISTER NOW 8-10 NOVEMBER 2016

Rutherford Hotel, Nelson, South Island, New Zealand

A focused, up-to-date, and stimulating look at scientific credible data on lipids, nutraceuticals and healthy diets throughout the life cycle. Papers presented by a range of global experts from diverse backgrounds and organizations with sound evidence concerning food ingredients and nutraceuticals — composition and health effects. Topics covered:

- Maternal and Early childhood nutrition
- Maintaining health throughout maturity
- Preservation of lifestyle in the senior years
- Production/Quality of lipids, nutraceuticals and food ingredients

Registration

Registration \$350

Student \$100

Dinner \$80

Marine bioactives workshop \$120

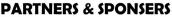
Click here

Register here
http://www.oilsfats.
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Proposed Program

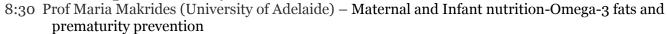
November 8th 2016

Cawthron Institute 98 Halifax St, Nelson Welcome reception 530 -730pm

November 9th 2016

Rutherford hotel, 27 Nile St W, Nelson 7010

Session one Lipids and early life



9:00 Bodil Granroth (Commercial Product Manager at AAK/ Advanced Lipids) – Lipids in infant formula and onwards

9:20 Angela Rowan (General Manager Nutrition at Fonterra) – Dairy Lipids for Health

9:40 Dr Elizabeth Forbs-Blom (Malaghan Institute of Medical Research)— Determining the efficacy of healthy food ingredients from shellfish and algae to reduce the risk of developing food allergy

Session two Healthy eating

10:30 Prof Philip Calder (University of Southampton) - Omega-3 polyunsaturated fatty acids and health: Past, present and future

11:00 Prof Peter Clifton (University of South Australia) – Update on the lipid hypothesis of atherosclerosis

11:30 Prof Masashi Hosokawa (Hokkaido University) - Anti-obesity and anti-diabetic effects of fucoxanthin through regulation of metabolic control factors

11:50 Prof. Lynnette R Ferguson (Auckland University) - Long chain omega-3 polyunsaturated fatty acids, inflammation and disease: should we be taking a supplement

12:05 Prof Weili Li (University of Chester)- Digestibility of algal oil nanoemusion in in vitro testing

Session 3 Nutrient supply, quality and security

13:15 Dr Peter Nichols (CSIRO) – Long-chain Omega-3 Oils: Past, present and future sources, production, quality, analyses and developing science

13:45 Dr Betrand Matthaus (Max Rubner-Institute) – Strategies to reduce the formation of 3-MCPD and glycidyl ester during oil processing.

14:15 Lalan Dogan (DSM) - The supply, demand and sustainability of omega-3 oil sources.

14:30 Dr Rahau Shirazi (Callaghan Innovation)- Nano-vehicles in nutraceutical delivery

14:45 Dr Laurence Eyres/ Michael Eyres (ECG) – Healthy dietary fibers from the South Island of NZ

15:00 Lucky Inturrisi (Cargill) – Future of edible oils in the food industry

15:15 Assc Prof Siew-Young Quek (University of Auckland) - Co-encapsulation of lipophilic bioactives as functional ingredients

Session 4 Lipids and nutrition for elderly living

15:50 Prof Manfred Eggersdorfer (University Medical Center Groningen & DSM) – Vitamin D - perspectives in human health

16:20 Dr Karen Murphy (University of South Australia) – Health benefits of a Mediterranean diet: can it reduce dementia risk?

16:40 Prof David Cameron Smith (Auckland Uni/Liggins Institute) – Fats and lipid bioactives to quench the fire (inflammation)

17:00 Dr Matt Miller (Cawthron Institute) – Musseling up the Greenshell™ mussel industry

Conference Dinner will be on the 9th November from 7pm at The Boathouse 326 Wakefield Quay, Nelson.

A marine bioactives workshop will be held as a part of the conference on the 10th November more info here www.oilsfats.org.nz/?p=773

Speaker bios here www.oilsfats.org.nz/2016-conference/speaker-bios/







