

Monday, 23 May

08:00 – 10:00

Registration

Venue: H.C. Andersen Hotel, Odense

10:00 – 11:45

Plenary session

(Aud. K2) – Chair: Torben Harring, Chairman of the LMC Board of Directors, DK

10:00 – 10:15

Welcome

Torben Harring, Chairman of the LMC Board of Directors, DK

10:15 – 10:45

Interactions between proteins and particles as colloid stabilizing agents in foods
Brent Murray, University of Leeds, UK

10:45 – 11:15

Nutritional biochemistry revisited – new insights with nutrigenomics
Hannelore Daniel, Technische Universität München, DE

11:15 – 11:45

The preference for natural and the aversion to additives
Paul Rozin, University of Pennsylvania, USA

11:45 – 13:15

Lunch/Poster session

13:15 – 16:30

Parallel sessions: A) Molecular functionality, B) Personalised nutrition and health, C) Consumer focus and added value in the food chain

Parallel session A: Molecular functionality

(Aud. K2) – Chair: Per Ertbjerg, University of Copenhagen, DK

13:15 – 13:25

Introduction

Birte Svensson, Technical University of Denmark, DK

13:25 – 13:45

Foods for the future: Designing high quality by understanding molecular functionality
Richard Ipsen, University of Copenhagen, DK

13:45 – 14:05

Spanning 'integrated omics' and 'green chemistry' to discover prebiotic oligosaccharides

Birte Svensson, Technical University of Denmark, DK

14:05 – 14:25

Understanding and improving microbial cultures through -omics
Martin B. Pedersen, Chr. Hansen A/S, DK

14:25 – 14:45

Functional electrospun nano-microstructures for food and bioengineering applications
Ioannis Chronakis, Technical University of Denmark, DK

14:45 – 15:30

Coffee

15:30 – 15:45

Protein oxidation in muscle foods: challenges and pitfalls
Caroline Baron, Technical University of Denmark, DK

15:45 – 16:00

Novel gourmet pork products by introduction of new breeds
Ida K. Straadt, Aarhus University, DK

16:00 – 16:15

Perspectives of gentle heat treatment by lenient steam injection
Jonathan Ahrens Dickow, Aarhus University, DK

16:15 – 16:30

Copigmentation of anthocyanins from the Australian rainforest
Morten Busch Jensen, University of Southern Denmark, DK

Parallel session B: Personalised nutrition and health

(Room K3) – Chair: Lars Dragsted, University of Copenhagen, DK

- 13:15 – 13:25 Introduction
Lars Dragsted, University of Copenhagen, DK
- 13:25 – 13:45 Epigenetics, diet-gene interactions and diabetes
Charlotte Ling, Lund University, SE
- 13:45 – 14:05 The variability of plant and enterolignans in biofluids: The impact of the individual
Knud Erik Bach Knudsen, Aarhus University, DK
- 14:05 – 14:25 The effect of specific fibers and foods on the composition and functionality of the gut microbiota
Tine Rask Licht, Technical University of Denmark, DK
- 14:25 – 14:45 Function and annotation of individual proteins, the link between personal genomics and personal nutrition
Ramneek Gupta, Technical University of Denmark, DK

14:45 – 15:30 Coffee

- 15:30 – 15:45 The effect of gestational undernutrition and postnatal overnutrition on lipid levels in the liver and skeletal muscles
Lars Hellgren, Technical University of Denmark, DK
- 15:45 – 16:00 Multivariate analysis of the relation between diet and vitamin k-antagonists
Jane Skov, University of Southern Denmark, DK
- 16:00 – 16:15 Genetic factors behind the association between inflammatory markers and intake of fruit and vegetables. A study in a healthy Danish twin population
Christine Dalgård, University of Southern Denmark, DK
- 16:15 – 16:30 Metabolomics in epidemiology - a strategy for analysis of complex human data sets
Lars Dragsted, University of Copenhagen, DK

Parallel session C: Consumer focus and added value in the food chain

(Room K4) – Chair: Karen Brunsø, Aarhus University, DK

- 13:15 – 13:25 Introduction
Karen Brunsø, Aarhus University, DK
- 13:25 – 13:45 Quality perception and new product development
Klaus Grunert, Aarhus University, DK
- 13:45 – 14:05 Strategies for co-construction processes amongst consumers and food producers
Niels Heine Kristensen, Aalborg University, DK
- 14:05 – 14:25 Parent/child supermarket negotiations on healthy and unhealthy food items. An observational study
Malene Gram, Aalborg University, DK
- 14:25 – 14:45 Consumers' meal experience – in a restaurant setting
Michael Bom Frøst, University of Copenhagen, DK

14:45 – 15:30 Break

15:30 – 15:45	Children's and adults' acceptance and perception of fruit and vegetables mixes of varying complexity Line Holler Mielby, Aarhus University, DK
15:45 – 16:00	Factors affecting spanish consumers acceptance of tomato products: ketchup Montaña Cámara, University Complutense of Madrid, ES
16:00 – 16:15	Consumer-based product profiling: application of partial napping for sensory characterization of Danish beers Davide Giacalone, University of Copenhagen, DK
16:15 – 16:30	Blending social spaces: information technologies that facilitate social cooking and eating at home Jesper Kjeldskov, Aalborg University, DK

Congress Dinner

18:30	Bus departure from the H.C. Andersen hotel to the congress dinner
19:00	Venue: The Southern University of Denmark, Campusvej 55, Odense, main entrance
23:00	Bus departure from the University to the H.C. Andersen Hotel
24:00	Bus departure from the University to the H.C. Andersen Hotel

Tuesday, 24 May 2011

09:00 – 10:30	Plenary Session (Aud. K2) - Chair, Lisbeth Munksgaard, LMC Coordination Committee
09:00 – 09:30	Present and future food safety issues of nano-materials in food Qasim Chaudhry, Food and Environment Research Agency, UK
09:30 – 10:00	Sustainable food chains – a necessity or a paradox? Ulf Sonesson, Swedish Institute for Food and Biotechnology, SE
10:00 – 10:30	Perspectives in synthetic biology Vitor A.P. Martins dos Santos, Wageningen University, NL

10:30 – 11:00 **Coffee**

11:00 – 15:00 **Parallel sessions. D) Food safety challenges of nano-materials, E) Sustainable food production, F) Synthetic microbiology and biocatalysis**

Parallel session D: Food safety challenges of nano-materials

(Room K3) – Chair: Erik Huusfeldt Larsen, Technical University of Denmark, DK

11:00 – 11:10

Introduction

Erik Huusfeldt Larsen, Technical University of Denmark, DK

11:10 – 11:30

Detection of nanoparticles in biological samples and food

Erik Huusfeldt Larsen, Technical University of Denmark, DK

11:30 – 11:50

Use of nanostructured materials in food packaging materials

Mikael Gällstedt, Innventia, SE

11:50 – 12:10

Nanoparticles, are they really toxic?

Ulla Vogel, National Research Center for the Working Environment, DK

12:10 – 12:30

EU guidelines for risk assessment of nanostructured materials in food and feed

Mona-Lise Binderup, Technical University of Denmark, DK

12:30 – 13:30

Lunch/Poster session

13:30 – 13:45

Emulsions and liposomes as nano delivery systems for omega-3 fatty acids to foods

Charlotte Jacobsen, Technical University of Denmark, DK

13:45 – 14:00

An interregional and interdisciplinary joint venture for comprehensive characterization of silver nanoparticles and their cellular effect on human cell lines.

Rona Miethling-Graff, University of Applied Science Flensburg, DE

14:00 – 14:15

Detection and characterization of silver nanoparticles in biological studies

Katrin Löschner, Technical University of Denmark, DK

14:15 – 14:30

In vivo toxicity testing of silver nanoparticles

Niels Hadrup, Technical University of Denmark, DK

14:30 – 14:45

Coffee

Parallel session E: Sustainable food production

(Aud. K2) – Chair: Renzo Akkerman, Technical University of Denmark, DK

11:00 – 11:10

Introduction

Renzo Akkerman, Technical University of Denmark, DK

11:10 – 11:30

Quantifying sustainability of food product chains

Michael Hauschild, Technical University of Denmark, DK

11:30 – 11:50

Embedded systems solutions for sustainable food production

Kim Guldstrand Larsen, Aalborg University, DK

11:50 – 12:10

The sustainable hospital foodservice chain – decreasing waste, improving patients food intake

Bent Egberg Mikkelsen, Aalborg University, DK

12:10 – 12:30

Engineering the food supply chain of the future: modelling framework and application

Renzo Akkerman, Technical University of Denmark, DK

12:30 – 13:30 Lunch/posters

- 13:30 – 13:45 Harmonising assessment and communication of carbon foodprints in the Finnish food sector
Hannele Pulkkinen, MTT Agrifood Research, FI
- 13:45 – 14:00 Membrane distillation: a sustainable method for concentrating heat sensitive products from natural saps and juices
Lene Fjerbæk Søtoft, University of Southern Denmark, DK
- 14:00 – 14:15 Production of anthocyanin food colorant from juice industry waste stream
Birgir Norddahl, University of Southern Denmark, DK
- 14:15 – 14:30 Improving sustainability in food services through super-chilled meal elements
Yang Wang, Technical University of Denmark, DK

14:30 – 14:45 Coffee

11:00 – 14:30 Parallel session F: Synthetic microbiology and biocatalysis
(Room K4) – Chair: Søren Sørensen, University of Copenhagen, DK

- 11:00 – 11:10 Introduction
Søren Sørensen, University of Copenhagen, DK
- 11:10 – 11:30 From biocatalysis to synthetic biology – inspired by nature's own biomass conversion
Lene Lange, Aalborg University, DK
- 11:30 – 11:50 Food enzymes – and food for enzymes
Steffen Ernst, Novozymes, DK
- 11:50 – 12:10 Bioengineering of glucoraphanin in yeast
Barbara Ann Halkier, University of Copenhagen, DK
- 12:10 – 12:20 Targetting Population heterogeneity for optimal cell factories
Anna-Lena Heins, Technical University of Denmark, DK
- 12:20 – 12:30 pSynthX1 - The first entirely synthesized conjugative plasmid
Søren Sørensen, University of Copenhagen, DK

12:30 – 13:30 Lunch/posters

13:30 – 14:30 Roundtable discussion: Perspectives in synthetic microbiology for the food industry – preparation for a white paper

14:30 – 14:45 Coffee

14:45 – 15:30 Plenary Session
Chair Birthe Jessen, Danish Centre for Advanced Food Studies, LMC, DK
Final remarks, poster prize