

Foodin2Health BSR innovation express



1-day international conference

Healthy Ingredients in

Fruit & Vegetables

On this one-day conference, research and industry will shed light on healthy ingredients in fruit and vegetables. The topics will cover health effects, mode of action and various applications in the food industry.

The preventive effects of fruit and vegetables against lifestyle diseases such as, e.g., obesity and cancer are well known. To exploit the nutritional effects of fruit and vegetables that are processed by the food industry, it is important to understand the mode of action in order to retain bioactivity.

The mode of action of bioactivity has still not been fully elucidated, but new research suggests that especially the secondary metabolites found in fruit and vegetables play an important part.



When: Thursday, 7 April, 2016
Where: Danish Technological

Institute, Gregersensvej, 2630 Hoeje Taastrup

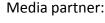
Registration:

http://www.teknologisk.dk/k33090

Admission: DKK 550

Supported by:











Programme

17.15

9.30	Registration and coffee
Morning session Introduction to fruit and vegetables, content of bioactives and Health effects	
10.00	Welcome and introduction to the programme Anne Maria Hansen, Danish Technological Institute (Chairman)
10.15	Fruit, vegetables and health – Evidence and mechanisms Lars Ove Dragsted, University of Copenhagen
11.00	Health promoting ingredients in fruit and vegetables: a case study on carrots Lars Porskjær Christensen, University of Southern Denmark
11.45	Coffee and networking
12.00	The effect of plant bioactives on human gut microbiota –The VTT perspective Johanna Maukonen, VTT, Finland
12.45	Lunch
Afternoon session I Health effects	
13.30	Health effects of C-Vitamins Camilla Jannie Kobylecki, Herlev Hospital
14.00	Biological effects and bioavailability of anthocyanins Elke Richling, University of Kiel, Germany
14.30	Coffee and networking
Afternoon session II Utilzation of healthy ingredients products of fruit and vegetables	
15.00	Valorisation of lingonberry for cosmetic compositions Mari Jaakkola, University of Oulu, Finland
15.30	Biological properties and effects of omega-3 fatty acid from vegetable sources Martin Jackeschky, Easyhealth, Germany
16.00	WasteTaste - Sustainable, flavourful and healthy vacuum dried products from food waste Karsten Olsen, University of Copenhagen
16.30	Antioxidants from Unriped Apples – and applications Karin Loft Eybye, Danish Technological Institute
16.50-	

Summing up - Snacks and networking