



International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter
June 2013

Volume 6, Issue 2

Message from the ISNFF Executive Board

We have had a very exciting year as there has been renewed interest in several avenues relevant to our areas of interest, including a new challenge about the efficacy of one of the most important functional food ingredients and supplements, namely the omega-3 oils such as fish oils. It has been said in a meta-analysis by Rizos and co-workers (JAMA, 2012; 308(10):1024-1033) that omega-3 supplementation does not associate with a lower risk of all-cause mortality, cardiac death, sudden death, myocardial infarction, or stroke. However, these authors appear to have forced the results to become faulty and hence creating hype in the media. The authors of this study changed the significance level in the studies performed, including those that were taking drugs and by not looking into the death incidence in an objective manner. However what is well known and demonstrated, is that omega-3 oils and consumption of fatty fish decrease the overall death and also reduce certain risk factors associated with cardiovascular disease such as the incidence of arrhythmia and lowering the level of blood triacylglycerols (triglycerides). In addition, the role of omega-3 oils in inflammatory disease, brain development and mental health as well as a myriad of other ailments is well demonstrated. Hence, we should continue taking fish oils or consume fish as we have been doing without attention to slanted studies and the resulting media hype. In this connection, a luncheon presentation at the Nutraceuticals and Functional Foods Division of the IFT on July 14, 2013 will be delivered by Dr. Fereidoon Shahidi of the ISNFF to shed light on the benefits of omega-3 oils and products therefrom, and to review the latest findings concerning this topic.

The IFT-ISNFF short course prior to the Annual Meeting and Food Expo of the IFT has been planned and is expected to deliver the latest findings and applications as well as health benefits of this class of compound to focus.

Finally, the 6th Annual Conference and Exhibition of the ISNFF, to be held in Taipei from November 5-9, 2013, is expected to bring a larger than usual number of participants from the region, which is considered to be the cradle of functional foods and nutraceuticals.

Fereidoon Shahidi

IFT-ISNFF Short Course

July 12 & 13, 2013

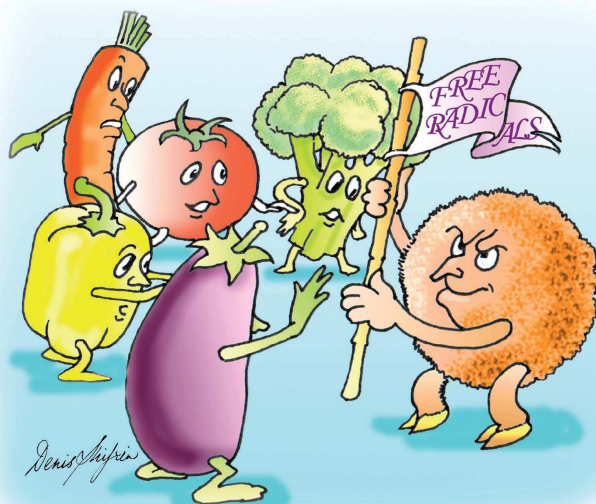
Hilton Chicago

Coordinator: Fereidoon Shahidi



Antioxidants: Fundamentals, Food Application and Health Effects

Antioxidants are used in the food and feed industry to neutralize the deleterious effects of oxidation processes that lead to quality deterioration. They are also used to combat oxidative stress in the body and to help in the treatment of a number of disease conditions. While both synthetic and natural antioxidants may be used, concerns about the safety of some synthetic antioxidants had led to concerted efforts to identify and use natural antioxidants in foods. This



short course will cover the fundamentals as well as the application of antioxidants and discusses their delivery, use, commercialization and role in health promotion and disease risk reduction. The course will be instructed by a group of renowned scientists from academia, government labs and industry and will discuss the latest developments in the field. The course is recommended for industry personnel, managers as well as students in food and nutritional sciences, health professionals, technicians and assistants in quality control as well as other disciplines. The course will cover the following topics.

Friday July 12, 2013

- | | |
|---------|---|
| 7:00 AM | Continental breakfast and on-site registration |
| 8:00 AM | Welcome and introductions
Fereidoon Shahidi, Short course coordinator |
| 8:15 AM | Antioxidants and oxidation control: Fundamental considerations
Fereidoon Shahidi (Canada) |
| 8:30 AM | Critical issues in sampling and extraction variables in determination and performance of natural antioxidants
Dave Luthria (USA) |
| 9:15 AM | Antioxidants and the oxygen radical absorption capacity (ORAC) scale
Ron Prior (USA) |

- 10:00 AM Nutrition Break
- 10:15 AM Cellular antioxidant measurement
Rui-Hai Liu (USA)
- 11:00 AM Hurdles and pitfalls in measuring antioxidant efficacy
Karen Schaich (USA)
- 11:45 AM Role of industry in antioxidant testing
Darryl Sullivan and Wayne Ellefson (USA)
- 12:30 PM Lunch Break
- 1:30 PM Delivery of antioxidants in bulk oil, food and emulsion systems
Charlotte Jacobsen and Ann-Derit Moltke Sorensen (Denmark)
- 2:15 PM Antioxidants and oxidation control in pet foods
Nancy Rawson (USA)
- 3:00 PM Nutrition Break
- 3:15 PM Spice and spice extracts as natural antioxidants for food use
Milda Embuscado (USA)
- 4:00 PM Expanding the use of antioxidants by structure modification and lipophilization
Fereidoon Shahidi (Canada)
- 4:45 PM Antioxidants, free radicals, exercise and sport nutrition
Li Li Ji (USA)
- 5:15 PM Closing remarks, Day 1
Fereidoon Shahidi, Short course coordinator

Saturday July 13, 2013

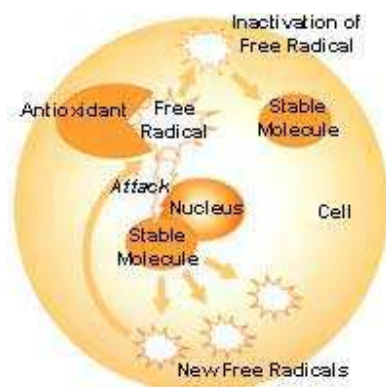
- 7:00 AM Continental breakfast and on-site registration
- 8:00 AM How to commercialize novel antioxidant formulations
William Franke (USA)
- 8:45 AM Antioxidants and heart health
John Finley (USA)
- 9:30 AM Antioxidants in cancer chemoprevention
Hang Xiao (USA)

- 10:15 AM Nutrition Break
- 10:30 AM Antioxidants and metabolic syndrome
Debasis Bagchi (USA)
- 11:15 AM How to obtain health claim approval for antioxidants?
Kathy Musa-Veloso (Canada)
- 12:00 PM Lunch Break
- 1:00 PM Do your products' antioxidant claims mislead consumers?
Josephine Balzac (USA)
- 1:30 PM Regulatory approval of natural antioxidants
George Burdock (USA)
- 2:00 PM Antioxidant peptides: Basic principles and potential application
Rotimi Aluko (Canada)
- 2:30 PM Nutrition Break
- 2:45 PM Carotenoids as food antioxidants & colorants and in health
Delia Rodriguez-Amaya (Brazil)
- 3:15 PM Anthocyanins as food colorants and antioxidants
Ron Wrolstad (USA)
- 4:00 PM Nanotechnology for delivery of antioxidants
Debasis Bagchi (USA)
- 4:45 PM Concluding remarks
Fereidoon Shahidi, Short course coordinator



Please visit our link at ...

<http://www.am-fe.ift.org/cms/?pid=1001171>





International Society
for Nutraceuticals & Functional Foods

MEMBERSHIP APPLICATION 2013

Last Name: _____		First Name: _____	
Company / Institution / University:			
Address :			
Telephone : ())		Fax : ())	
E-Mail Address :			

New Membership	<input type="checkbox"/>
Renewal	<input type="checkbox"/>
Cancel Membership	<input type="checkbox"/>
Member	\$95 <input type="checkbox"/>
Student Member	\$45 <input type="checkbox"/>
Corporate Member	\$2,000 <input type="checkbox"/>
Payment Method:	
Money Order/Cheque: <input type="checkbox"/>	
(Make cheque payable to ISNFF)	
Credit Card: VISA <input type="checkbox"/>	MASTERCARD <input type="checkbox"/>
Credit Card #: _____	
Card Holder: _____	
Expiry Date: _____	
<p>Please complete form and return to Conference Secretary, Ms. Peggy-Ann Parsons at:</p> <p>ISNFF, P.O. Box 29095, 12 Gleneyre Street, St. John's, NL, A1A 5B5 Canada; Email: ISNFFsecretary@gmail.com</p>	



International Society for Nutraceuticals and Functional Foods

2013 Annual Conference & Exhibition
Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements
November 5-9, 2013
Howard Civil Service International House, Taipei, Taiwan



- International Advisory Board
Dr. Cesarettin Alasalvar (Turkey)
Mr. Anthony Almada (USA)
Dr. Debasis Bagchi (USA)
Dr. Manashi Bagchi (USA)
Dr. Colin Barrow (Australia)
Dr. Joseph Betz (USA)
Dr. Zhen-Yu Chen (Hong Kong)
Ms. Audra Davies (USA)
Dr. Colin Dennis (UK)
Dr. Jeff Hafting (Canada)
Dr. Chi-Tang Ho (USA)
Dr. Se-Kwon Kim (Korea)
Dr. Hannu J. Korhonen (Finland)
Dr. Paul Kroon (UK)
Dr. Bo Jiang (China)
Dr. Hyong Joo Lee (Korea)
Dr. Eunice Li-Chan (Canada)
Dr. Yoshinori Mine (Canada)
Dr. Kazuo Miyashita (Japan)
Dr. Akira Murakami (Japan)
Dr. Ronald B. Pegg (USA)
Dr. Peter Roupas (Australia)
Dr. Fereidoon Shahidi (Canada)
Dr. Young-Joon Surh (Korea)
Dr. Lucy Sun Hwang (Taiwan)
Dr. Junji Terao (Japan)
Dr. Pierre Villeneuve (France)
Dr. Chin-Kun Wang (Taiwan)
Dr. Rickey Yada (Canada)
Dr. Gow-Chin Yen (Taiwan)
Dr. Liangli Yu (China & USA)

- Conference Co-Organizers
Dr. Fereidoon Shahidi (Canada)
Dr. Chi-Tang Ho (USA)
Dr. Debasis Bagchi (USA)
Dr. Chin-Kun Wang (Taiwan)

Local conference president
Dr. Chin-Kun Wang (Taiwan)

- Conference Symposia
Asian functional foods
Traditional Chinese medicine and natural health products
Quality assurance and acceptability of functional food ingredients, nutraceuticals, and dietary supplements
Algal products
Nutraceutical and functional beverages
Prebiotics, probiotics and synbiotics
Fermented foods
Nutraceutical lipids, biopeptides and carbohydrates
Marine nutraceuticals
Nutraceuticals and functional foods in disease risk reduction (i.e., diabetes, cardiovascular, heart health, hypertension, cancer, and metabolic syndrome, etc.)
Antioxidant polyphenols (sources, products, measurements, mechanisms of action, and health effects)
Import-export issues for nutraceuticals and functional foods
Nutraceuticals for obesity and weight control
Regulatory issues (international) for nutraceuticals and dietary supplements
Herbal traditional Chinese remedies and related products
Absorption, metabolism and action mechanism of nutraceuticals and functional food ingredients
Delivery systems for nutraceuticals and functional food ingredients, including nanotechnology
Nutrigenomics, proteomics, and metabolomics
Carotenoids/xanthophylls
Nutraceuticals and functional food ingredients from co-products and by-products
Dietary supplements
Other topics to be suggested
Voluntary papers (oral and poster)

*Special Symposium on Chinese Lifestyle and Health
*Special Symposium on Chemistry and Biology of Functional Foods (in honour of Prof. Lucy Sun Hwang on the occasion of her retirement)
*Optional Tour of Eastern Taiwan on November 9 (PM) and November 10, 2013

For further information: visit isnff.org

Disclaimer: Program details and speakers may change due to circumstances

GENERAL INFORMATION

Venue:

Howard Civil Service International House, Taipei, Taiwan

Website: <http://www.evergreen-hotels.com/branch/Index.aspx?checkcode=RKQLN&tempdbsn=5>

Climate:

The weather in Taichung in November is pleasant. Temperatures range from 20-28 °C.

Clothing:

Informal for all occasions. Please bring umbrella, sunglasses, and walking shoes.

Exhibition:

A professional exhibition will be held on November 6-8, 2013 concurrently with the conference. For reservation and other details, please contact isnffsecretary@gmail.com or for other local details wck@csmu.edu.tw

Language:

English is the official language of the conference.

Personal insurance:

We recommend that all participants take out a personal travel & health insurance for their trip.

Conference Organizers:

Please do not hesitate to contact the isnffsecretary@gmail.com or the local chair, if you require any additional information or assistance. Please address all correspondence to:

Professor & President
Chin-Kun Wang
Chung Shan Medical University
110, Sec.1, Jianguo North Rd.
Taichung, Taiwan
Tel: 886-4-24730022 ext. 12206
Fax: 886-4-22654529
E-mail: wck@csmu.edu.tw

One booth costs US \$2,995 until August 31st, US \$4,000 after August 31st (one booth includes 2 registrations); for two booths, US \$ 4,995 till until August 31st, US \$ 6,000 after August 31st

Sponsorship Opportunities:

Platinum	US \$15,000 and higher	Gold	US \$10,000-14,999
Silver	US \$ 5,000-9,999	Bronze	US \$ 3,000-4,999
Conference Bags	US \$ 3,000	Others	< US \$ 3,000
Coffee Breaks	US \$ 1,000 each half day	Luncheon	US \$12,500

**Gala Dinner
with the best food and a traditional show
on November 7, 2013 from 6:30 to 10:00 P.M.**



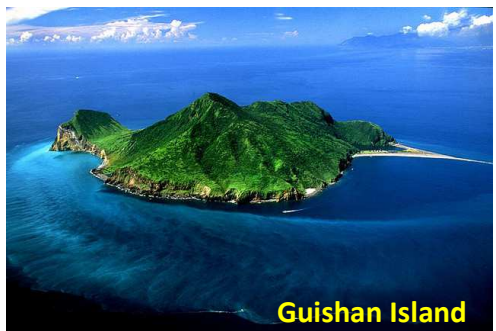
Two-day Natural and Cultural Tour of Eastern Taiwan

November 9, 2013

- 1:00 pm Start from Taipei to Ilan (meal box in the bus)
- 2:30 pm Visit natural center for traditional arts; traditional art and show, local souvenir and food
- 17:00 pm Chuang-Tan Spring SPA hotel: hot-spring SPA equipment, stylish private bath house, local spring dinner

November 10, 2013

- 7:00 am Breakfast
- 9:00 am Take the boat to land on Guishan (turtle) island and watch the whales and dolphins around this area
- 12:00 pm Lunch
- 2:00 pm Lanyang Museum: Famous architectural landscape, traditional culture history, and natural texture
- 4:00 pm Return to Taipei





International Society
for Nutraceuticals & Functional Foods

**ISNFF 2013 Conference and Exhibition Registration
November 5-9, 2013
Howard Civil Service International House
Taipei, Taiwan**

First Name:

Middle Name:

Family Name:

Title:

Affiliation:

Address:

Email:

Tel:

Fax:

Categories		Till August 31, 2013	After August 31, 2013
Conference registration	<input type="checkbox"/> Member	\$445	\$525
	<input type="checkbox"/> Non-member	\$525	\$595
	<input type="checkbox"/> Student member	\$225	\$275
	<input type="checkbox"/> Student non-member	\$275	\$325
	<input type="checkbox"/> Exhibitor (Full Booth)	\$2,995 (includes 2 registrations) Double \$4,995	\$4,000 Double \$6,000
<input type="checkbox"/> Conference registration, membership		\$540	\$620
<input type="checkbox"/> Conference registration, membership, and journal		\$650	\$750
<input type="checkbox"/> Gala Dinner		\$75	\$95

If presenting, when submitting your abstract, please indicate preference for primary and secondary session assignment.

Total amount: US \$

Payment:

Certified Cheque: Payable to ISNFF

Credit Card: VISA
 MASTERCARD

Credit Card #:
Card Holder:
Expiry Date:

(Please complete the form and return to conference secretary,
Peggy-Ann Parsons at ISNFFsecretary@gmail.com)



6th International Conference and Exhibition on Nutraceuticals & Functional Foods of the International Society for Nutraceuticals and Functional Foods (ISNFF), November 5-9, 2013

RESERVATION FORM (RL44580)

Mr
Guest Name : Ms _____
 Mrs (Last name) (First name)

Contact Method : Tel No: +()-()- _____ Fax No: +()-() _____
 E-mail : _____

Room Types : Standard Single: NT\$ 2,000 per night
 Semi-Suite (two standard single beds, with a living room): NT\$ 3,600 per night
 Semi-Suite (one queen size bed, with a living room): NT\$ 3,600 per night

Arrival Date : _____ **Departure Date** : _____

Guarantee Information

Credit Card VISA MasterCard American Express
 JCB Diners

Cardholder's Name _____

Credit Card No. _____

Expiry Date _____

Cardholder's Signature _____

Hotel Remarks

1. The room rate is inclusive of breakfast, tax, and 10% service charge.
2. **Reservation in advance is required and subject to availability.**
3. Smoking is prohibited inside The Howard Civil Service International House.
4. For reservations or queries, please directly return the reservation form to the Howard Civil Service International House by fax: +886-2-7712-2333 or e-mail: rv-ih@howard-hotels.com.tw before **Aug 1st, 2013**.
5. **For a no-show or cancellation within 48 hours, one night's deposit will be charged.**
6. **Please contact us by e-mail or fax if you have not received your confirmation after booking.**

Transportation Arrangement from Taoyuan Airport (formally CKS Airport) to the Hotel

Not needed ... or if needed, complete below

<input type="checkbox"/> Benz (for 1~3 persons, NT\$ 1,570/per trip), the number of persons: _____	<input type="checkbox"/> Mini-Van (for 3~7 persons, NT\$ 1,990/per trip), the number of persons: _____
Check-in Date: _____ Flight No.: _____ Arrival Time: _____	

UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

June 2013

- 11-13. International Scientific Conference on Probiotics and Prebiotics – IPC2013; Kosice, Slovakia
- 12-14. 3rd International Gluten Free Symposium; Vienna, Austria
- 17-20. Nutraceuticals World Asia; Singapore
- 25-27. Natural & Nutraceutical Products (NPC) China 2013; Shanghai, China



July 2013

- 7-9. 2013 Biotechnology and Human Health Symposium; Brudenell River Resort, PEI, Canada
- 12-13. IFT-ISNFF Short Course on Antioxidants: Fundamentals, Food Application and Health Effects, Chicago, IL, USA
- 13-17. Institute of Food Technologists (IFT) Food Expo, Chicago, IL, USA
- 18-21. Wine Health 2013; Sydney, Australia



August 2013

- 5-8. 7th Annual Meeting of the International Society of Nutrigenetics and Nutrigenomics; Quebec City, Quebec, Canada
- 18-20. International Functional Food Conference, Innovative Health Products – Taking Concept to Nutritious Reality: Perspective for Industry, Cyberjaya, Malaysia
- 20-22. 14th International Conference of the Functional Food Center – 2nd International Symposium of the ASFFBC: Functional Foods and Bioactive Compounds in the Management of Chronic Inflammation: Science and Practical Applications; University of California, Los Angeles, CA, USA



September 2013

- 18-21. CRN's Workshop & Conference for the Dietary Supplement Industry; Park City, UT, USA
- 25-28. Natural Products Expo East 2013; Baltimore, MD



October 2013

- 21-23. International Conference and Exhibition on Pharmacognosy, Phytochemistry & Natural Products, Hyderabad, India
- 22-24. Food Structures, Digestion and Health International Conference; Melbourne, Australia
- 23-25. 2nd International Conference and Exhibition on Probiotics & Functional Foods, Orlando, FL, USA

November 2013

- 5-9. ISNFF's 6th International Conference & Exhibition on Nutraceuticals and Functional Foods, Taipei, Taiwan



August 2014

- 17-21. 17th World Congress of Food Science & Technology (IUFOST); Montréal, PQ, Canada



NEW TITLES FOR 2012 & 2013 (only those already published)

Listed below are a number of published titles dealing with various aspects of nutraceuticals and functional foods. The details were acquired by accessing the web pages of key publishing houses.

Edited by Chi-Tang Ho, Cynthia Mussinan, Fereidoon Shahidi and Ellene Tratras Contis
Nutrition, Functional and Sensory Properties of Foods



RSC Publishing

Nutritional, Functional and Sensory Properties of Foods, Editors: Chi-Tang Ho, Cynthia Mussinan, Fereidoon Shahidi & Ellene Tratras Contis, RSC Publishing, 2013, pp 346.

Edited by M. Rostagno and J. Prado
Natural Product Extraction
Principles and Applications

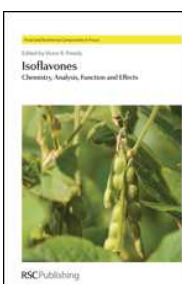


RSC Publishing

Natural Product Extraction. Principles and Applications, Editors: Mauricio A. Rostagno & Juliana M. Prado, RSC Publishing, 2013, pp 516.

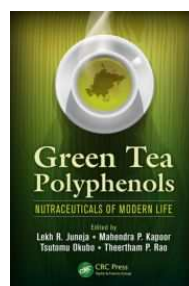


Chocolate as Medicine, A Quest over the Centuries, Philip K. Wilson & W. Jeffrey Hurst, RSC Publishing, 2012, pp 300.

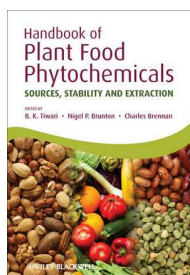


RSC Publishing

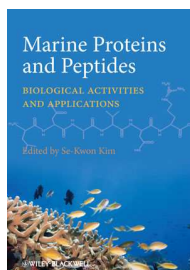
Isoflavones. Chemistry, Analysis, Function and Effects, Editor: Victor R. Preedy, RSC Publishing, 2012, pp 500.



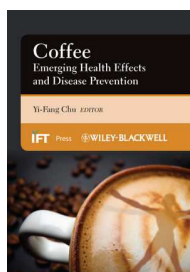
Green Tea Polyphenols. Nutraceuticals of Modern Life, Editors: Lekh R. Juneja, Mahendra P. Kapoor, Tsutomu Okubo & Theertham Rao, CRC Press, 2013, pp 362.



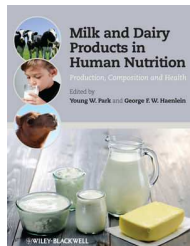
Handbook of Plant Food Phytochemicals: Sources, Stability and Extraction, Editors: B.K. Tiwari, Nigel P. Brunton & Charles Brennan, Wiley-Blackwell, 2013, pp 526.



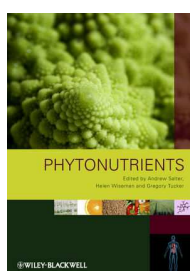
Marine Proteins and Peptides: Biological Activities and Applications, Editor: Se-Kwon Kim, Wiley-Blackwell, 2013, pp 816.



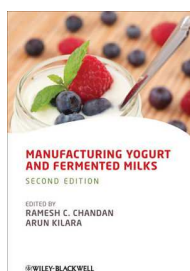
Coffee: Emerging Health Effects and Disease Prevention, Editor: Yi-Fang Chu, Wiley-Blackwell, 2013, pp 352.



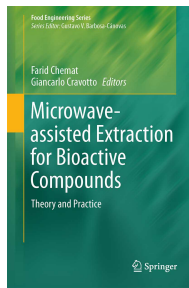
Milk and Dairy Products in Human Nutrition: Composition, Production and Health, Editors: Young W. Park & George F.W. Haenlein, Wiley-Blackwell, 2013, pp 728.



Phytonutrients, Editors: Andrew Salter, Helen Wiseman & Gregory Tucker, Wiley-Blackwell, 2012, pp 312.



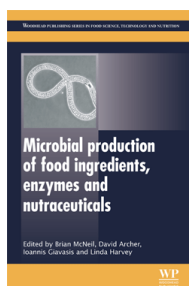
Manufacturing Yogurt and Fermented Milks, Second Edition, Editors: Ramesh C. Chandan & Arun Kilara, Wiley-Blackwell, 2013, pp 496.



Microwave-assisted Extraction for Bioactive Compounds. Theory and Practice, Editors: Farid Chemat & Giancarlo Cravotto, Springer, 2013, pp 238.



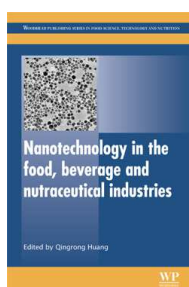
Biofunktionalität der Lebensmittelinhaltsstoffe, Editors: Dirk Haller, Gerald Rimbach & Tilman Grune, Springer, 2013, pp 347.



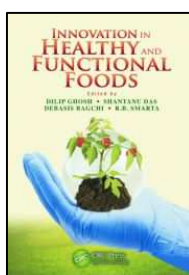
Microbial Production of Food Ingredients, Enzymes and Nutraceuticals, Editors: Brian McNeil, David Archer, Ioannis Giavasis & Linda Harvey, Woodhead Publishing Ltd., 2013, pp 656.



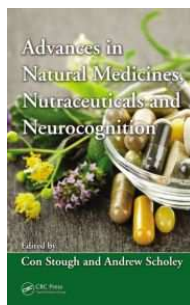
Fibre-rich and Wholegrain Foods: Improving Quality, Editors: Jan A. Delcour & Kaisa Poutanen, Woodhead Publishing Ltd., 2013, pp 496.



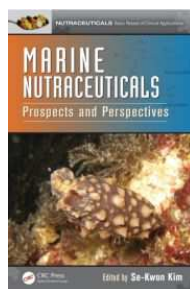
Nanotechnology in the Food, Beverage and Nutraceutical Industries, Editor: Qingrong Huang, Woodhead Publishing Ltd., 2012, pp 480.



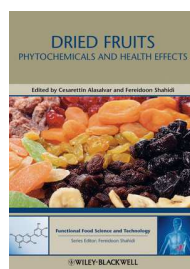
Innovation in Healthy and Functional Foods, Editors: Dilip Ghosh, Shantanu Das, Debasis Bagchi & R.B. Smarta, CRC Press, 2012, pp 616.



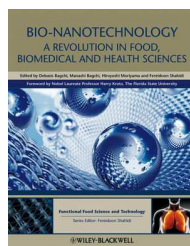
Advances in Natural Medicines, Nutraceuticals and Neurocognition, Editors: Con Kerry Kenneth Stough & Andrew Scholey, CRC Press, 2013, pp 369.



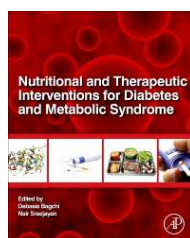
Marine Nutraceuticals: Prospects and Perspectives, Editor: Se-Kwon Kim, CRC Press, 2013, pp 464.



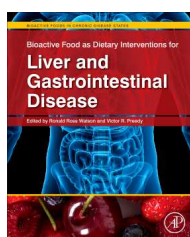
Dried Fruits: Phytochemicals and Health Effects, Editors: Cesarettin Alasalvar & Fereidoon Shahidi, Wiley-Blackwell, 2013, pp 508.



Bio-Nanotechnology: A Revolution in Food, Biomedical and Health Sciences, Editors: Debasis Bagchi, Manashi Bagchi, Hiroyoshi Moriyama & Fereidoon Shahidi, Wiley-Blackwell, 2013, pp 820.



Nutritional And Therapeutic Interventions For Diabetes and Metabolic Syndrome, Editors: Debasis Bagchi & Nair Sreejayan, Elsevier/Academic Press, 2013, pp 544.



Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, Editors: Ronald R. Watson & Victor R. Preedy, Academic Press, 2012, pp 802.