



International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter

Volume 16, Issue 2

December, 2023

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MESSAGE FROM THE ISNFF

Happy New Year! We hope your holidays have been a wonderful time with family, friends, and time to refresh. As you reflect on your successes and accomplishments this past year, we are grateful for your membership in ISNFF and contributions to the field. As nations look to curb diet-related disease, increase accessibility to affordable and good food, and reduce food waste, we expect the interest in food and health to intensify. We hope you continue in your work and build trans-disciplinary connections to bring dietary bioactives to the forefront of these important conversations.



The **15th International Conference and Exhibition on Nutraceuticals and Functional Foods** was convened on December 10-13, 2023 at the Sheraton Princess Kaiulani Hotel in Honolulu, Hawaii, USA. The conference included participants from 21 countries giving 114 oral, 9 plenaries and 76 poster presentations. We had many participants from around the globe, which led to great conversations and new friendships. Please read further to see ISNFF awardees, student flash talk winners, and photos from the conference.

Many thanks to conference sponsors and exhibitors. We sincerely appreciate all those who helped with meeting organization and logistics including Dr. Ron Pegg, Dr. Kacie Ho, Dr. George Cavender, Dr. Cesarettin Alasalvar, and Ms. Peggy-Ann Parsons.

Stay tuned, and be sure to renew your membership, as the 2024 conference location and dates will be announced soon!

Sincerely,

Dr. Fereidoon Shahidi (Principal Founder and Executive Board Member of ISNFF)
Dr. Bradley Bolling (ISNFF Chair)



JBB20, a food grade ingredient shows excellent therapeutic effect for liver diseases compared with Silymarin or Milk Thistle



Myungsun Jung, EunEai Kim, **SongHae Bok**

Bionutrigen Co., Ltd.,
#401, 96 Gajeongbuk-ro, Yuseong-gu, Daejeon, South Korea

JBB20 is prepared by mixing extracts of citrus peel, goji berry, persimmon, soybean sprout, buckwheat, and licorice root at a respective percentage ratio of 25, 25, 25, 15, 5, and 5. The extracts were prepared in 100 °C boiling water for 4 h and then spray dried. The extract dry powder is registered in Korea as a general food ingredient. Three test samples were prepared utilizing JBB20 for the evaluation of its efficacy in the treatment of liver disease patients. The test samples were: Liver supplement stick powder tea (4.5 g), Han-Hepa capsule (400 mg x 3cap, twice a day), and Fandetox stick powder tea (4.5 g). The liver supplement tea was given to 13 hospitalized alcoholic liver disease patients in the Catholic University Medical School hospital in Seoul, Korea, 4.5 g in the morning and 4.5 g in the evening during 7~38 days. Almost all patients showed a decrease in AST, ALT, rGTP, and cholesterol levels by 25, 18, 21 and 9.5%, respectively. Meanwhile, the Han-Hepa capsule were given to 46 patients by Professor Francois Andre Allaert, Medical Evaluation Chair ESC, Dijon University, France. The controlled, double blind, randomized versus placebo clinical trial showed that Han-Hepa contributed significantly in restoring hepatic function. The AST and ALT level decreased by 50 and 47% compared with control. Randomized open comparative study for evaluation of effectiveness of biologically active supplement Fandeto x as a source of organic compounds in liver disorders was conducted by the team in the Siberian State Medical University Hospital. In addition, 34 fatty liver patients were treated with 3 capsule of carsil forte (Silymarin, or Milk Thistle) for 3 months and the other 34 fatty liver patients were given carsil forte plus Fandetox (4.5 g x 2 = 9 g/day) for 3 months. After 3 months, carsil forte treated patient group did not show any improvement on fatty liver condition, bilirubin level, and dyslipidemia. However, Fandetox plus carsil forte treated patient group showed drastic decrease in bilirubin, rGTP, cholesterol, and fatty liver size. This indicates that Fandetox or JBB20 can clean up liver diseases more efficiently than Silymarin or Milk Thistle. Furthermore, Fandetox treated patients showed no post corona virus syndrome.

References:

1. Patent / Food composition for relieving hangover containing plant extracts
2. Application of organic compounds in therapeutic practice for liver function disturbances; The Bulletin of Contemporary Clinical Medicine, 15(2), 60-66-April 2022
[https://doi.org/10.2099/vskm.202215\(2\).60-66](https://doi.org/10.2099/vskm.202215(2).60-66)



HIGHLIGHTS FROM ISNFF 2023 ANNUAL CONFERENCE & EXHIBITION

Recap of Scientific Sessions held at ISNFF 2023

The opening plenary sessions addressed cross-cutting global themes in functional foods and nutraceuticals. Colin Barrow (Australia) explained the importance of reducing agricultural waste in sustainable circular economies. He included examples of investments in Australia, highlighting omega-3 producing from fishery waste, as well as production of seaweed phenolics and polysaccharides. Next, Kenji Sato (Japan) presented on peptide bioactivity and bioavailability, reconciling the apparent low bioavailability with their bioactivity. His work characterized activity of exopeptidase digestion in the intestinal mucosa. In spite of a false alarm to evacuate the hotel, Chris Krueger (USA) described analytical approaches to authenticate nutraceuticals using mass spectrometry, quantitative analysis, and standardized bioactivity assays. Our second day of plenary sessions included presentations by Keith Cadwallader (USA) on flavour challenges associated with functional foods; Chin-Kun Wang (Taiwan) on the use of black raspberry powder consumption for inhibiting *Helicobacter pylori* and Alzheimer disease; and You-Jin Jeon (Korea) on how fish processing by-products can be used to protect against sarcopenia. The final set of plenary sessions were given by Grant Pierce (Canada) who explained the benefits and mechanisms for flaxseed consumption for cardiovascular health; Bo Jiang (China) described his research methods for producing non-reducing dextrin; and Richard Fitzgerald (Ireland) who described production of functional proteins and peptides from Blue whiting fish.

A special symposium honoring Prof. Chi-Tang Ho was held across the first two days of the conference. The opening talk was given virtually by Prof. Ho who introduced the broad field of bioactives and explained the importance of metabolism in understanding their health benefits. Many other speakers provided an overview of bioactives, nutraceuticals, and functional foods as well as explained their specific mechanisms, stability, and toxicology.

Breakout sessions were held on polyphenols, flavonoids, carotenoids; proteins and peptides; fibre, minerals, and other phytonutrients; the gut microbiome, probiotics, and controlled release of functional components. Other breakout sessions were held on tree nut bioactives and their health effects; aquatic products and byproducts as sources of bioactives; berries and other small fruits or by-products in health and disease; and extracts, herbals and other sources of bioactives. Special sessions were also given on clinical and pre-clinical studies, formulations and marketing; functional foods in health and wellness; and material for inhibiting obesity, diabetes, and metabolic syndrome.

A special poster and networking session was held at the end of the first day. Student presenters participated in a flash talk competition on the final day. Awardees are listed on P7-8, below.



CONGRATULATIONS TO THOSE WHO RECEIVED AWARDS AT ISNFF 2023

Dr. Ron Pegg received the **ISNFF Merit Award** for his outstanding contributions to the field of functional foods and service to the ISNFF.



Dr. Adriano Costa de Camargo received the **ISNFF Young Scientist Award**.



The **ISNFF Fellow Award** is a unique professional distinction conferred only on a living person with outstanding and extraordinary qualifications and experience for overall contributions in the field of functional foods and nutraceuticals. We congratulate the awardees of this year:

Dr. Wallace Yokohama



Dr. Richard Fitzgerald



Dr. Min-Hsiung Pan



Recognition for the Fereidoon Shahidi outstanding **graduate student** was given to **Klay Liu**, University of Wisconsin-Madison (USA).



CONGRATULATIONS TO THE STUDENT FLASH TALK COMPETITION WINNERS

We celebrated these awards with the student flash talk competition winners

First place was awarded to Alyssa Guadagni, University of Georgia (USA).



Second Places were awarded to Shuyu Liu, Kyoto University (Japan) and Mary Catherine Prater, University of Georgia (USA).



Third Places were awarded to Yoonjeong Kim, Kyungsung University (Korea), Kevin Odongo, Osaka Metropolitan University (Japan), and Yu Iwasaki, Tokyo Kasei University (Japan).

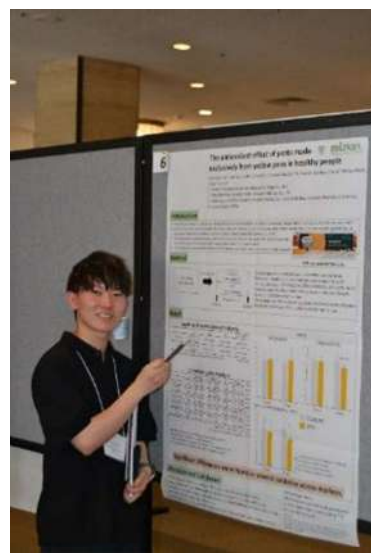
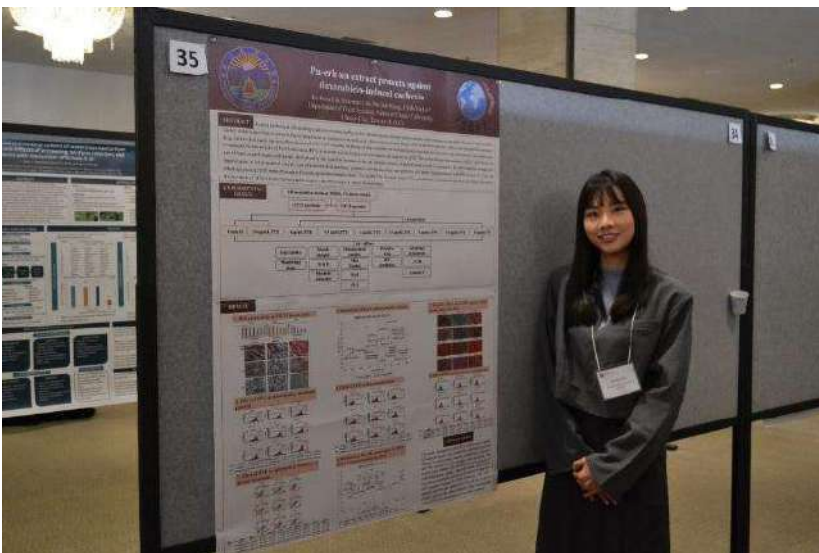
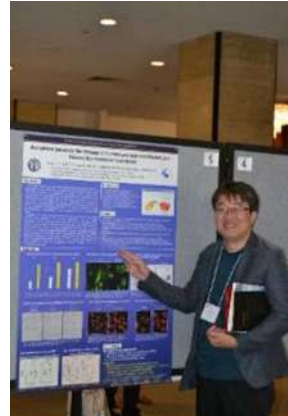
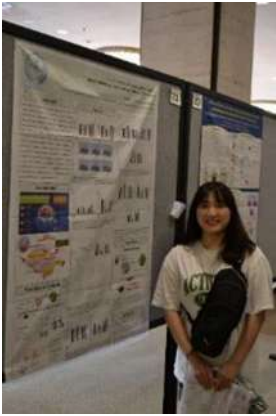


Honorable Mentions were awarded to Kieko Saito, University of Shizuoka (Japan), Abrehem Abad, Memorial University of Newfoundland (Canada); Bo Kai Chen, Chung Shan Medical University (Taiwan), Noriki An, Shinshu University (Japan), Klay Liu, University of Wisconsin-Madison (USA), and Yudi Rahmadian, Kyoto University (Japan).



2023 ISNFF Presentations





2023 ISNFF Gala Dinner







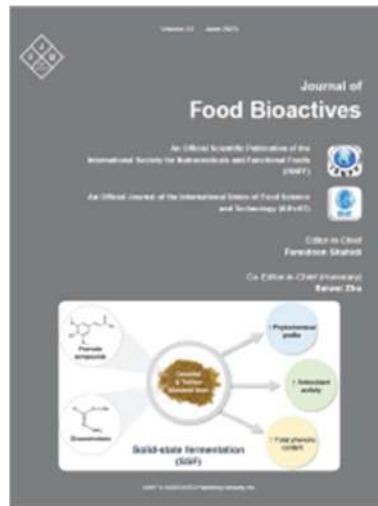
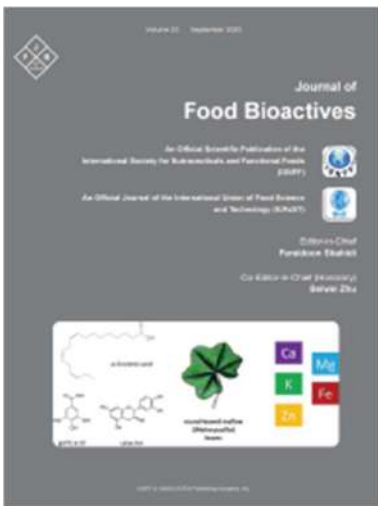
Many thanks to the sponsors and exhibitors at the 2023 ISNFF Conference & Exhibition.

Almond Board of California (USA)	
Amway	
IUFoST	
Food Production Processing and Nutrition Journal JAAS and FPPN	
Journal of Food Bioactives Official Journal of ISNFF and IUFoST	



UPDATES ON SOCIETY JOURNALS

The Journal of Food Bioactives (JFB), a dedicated publication of ISNFF, was launched in 2018 and completed another successful year having published three volumes in 2023. Please note that papers presented during ISNFF Conference and Exhibition may be submitted for publication consideration to the Journal of Food Bioactives <isnff-jfb.com>. To review the published manuscripts please refer to the journal website.



UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

2024

March 2024

17-21 American Chemical Society Spring 2024 (Hybrid); New Orleans, Louisiana USA

June 2024

29-July 2 Nutrition 2024; Chicago, Illinois, USA

July 2024

14-17 IFT FIRST Annual Meeting; Chicago, Illinois, USA

August 2024

18-22 American Chemical Society Fall 2024 Meeting; Denver, Colorado, USA

September 2024

8-12 The 22nd World Congress of Food Science and Technology (IUFOST), Rimini, Italy

19-20 Polyphenols Applications 17th World Congress, Milan, Italy

October 2024

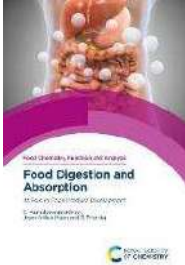
16-19 11th International Conference on Polyphenols & Health; Boston, Massachusetts, USA

October - December 2024

ISNFF 2024 Annual Conference & Exhibition; TBD



NEW TITLES

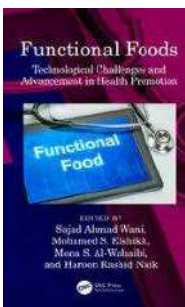


Food Digestion and Absorption: Its Role in Food Product Development

Publication Date: November 29, 2023

Editors: C. Anandharamakrishnan, Jeyan Arthur Moses, S. Priyanka

Publisher: Royal Society of Chemistry



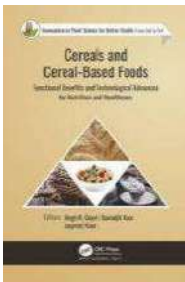
Functional Foods

Technological Challenges and Advancement in Health Promotion

Publication Date: November 6, 2023

Editors: Sajad Ahmad Wani, Mohamed S. Elshikh, Mona S. Al-Wahaibi, Haroon Rashid Naik

Publisher: CRC Press



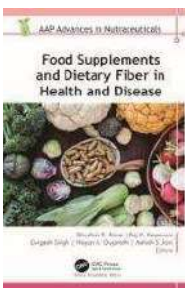
Cereals and Cereal-Based Foods

Functional Benefits and Technological Advances for Nutrition and Healthcare

Publication Date: September 25, 2023

Editors: Megh R. Goyal, Kamaljit Kaur, Jaspreet Kaur

Publisher: CRC Press



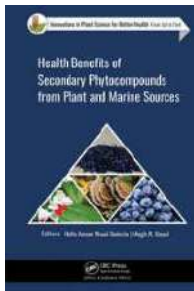
Food Supplements and Dietary Fiber in Health and Disease

Publication Date: December 1, 2023

Editors: Bhushan R. Rane, Raj K. Keservani, Durgesh Singh, Nayan A. Gujarathi, Ashish S. Jain

Publisher: CRC Press





Health Benefits of Secondary Phytochemicals from Plant and Marine Sources

Publication Date: September 25, 2023

Editors: Hafiz Ansar Rasul Suleria, Megh Goyal

Publisher: Apple Academic Press

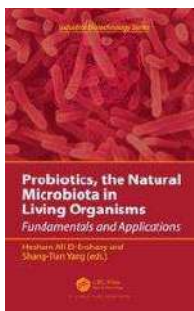


Ancient and Traditional Foods, Plants, Herbs and Spices used in Diabetes

Publication Date: September 26, 2023

Editors: Rajkumar Rajendram, Victor R. Preedy, Vinood Patel

Publisher: CRC Press

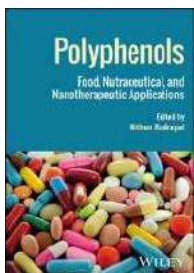


**Probiotics, the Natural Microbiota in Living Organisms
Fundamentals and Applications**

Publication Date: September 25, 2023

Editors: Hesham Ali El-Enshasy, Shang-Tian Yang

Publisher: CRC Press

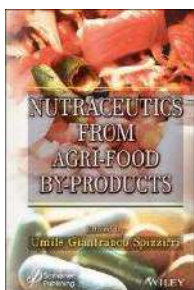


Polyphenols: Food, Nutraceutical, and Nanotherapeutic Applications

Publication Date: October 1, 2023

Editors: Mithun Rudrapal

Publisher: Wiley



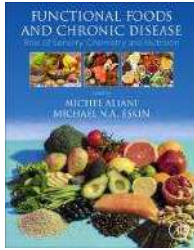
Nutraceuticals from Agri-Food By-Products

Publication Date: September 1, 2023

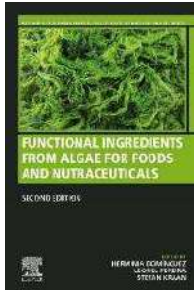
Editor: Umile Gianfranco Spizzirri

Publisher: Wiley

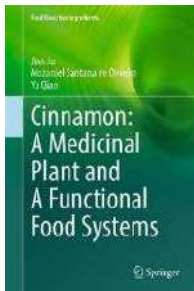




**Functional Foods and Chronic Disease
Role of Sensory, Chemistry and Nutrition**
Publication Date: February 1, 2024
Authors: Michel Aliani, Michael N.A. Eskin
Publisher: Elsevier



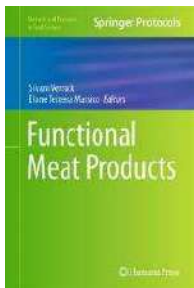
**Functional Ingredients from Algae for Foods and
Nutraceuticals**
Publication Date: July 28, 2023
Editors: Herminia Dominguez, Leonel Pereira, Stefan Kraan
Publisher: Elsevier



**Cinnamon: A Medicinal Plant and A Functional Food
Systems**
Publication Date: July 1, 2023
Editors: Jian Ju, Mozaniel Santana de Oliveira, Yu Qiao
Publisher: Springer

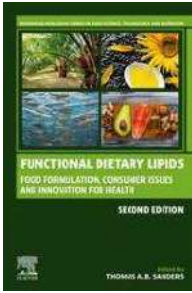


**Valorization of Wastes/By-Products in the Design of
Functional Foods/Supplements**
Publication Date: October 1, 2023
Editors: Esra Çapanoğlu, María Dolores Navarro-Hortal,
Tamara Yuliett Forbes-Hernández, Maurizio Battino
Publisher: Academic Press

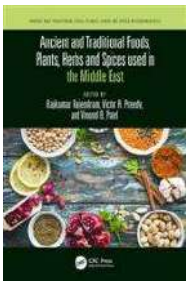


Functional Meat Products
Publication Date: December 1, 2023
Editors: Silvana Verruck, Eliane Teixeira Marsico
Publisher: Humana Press

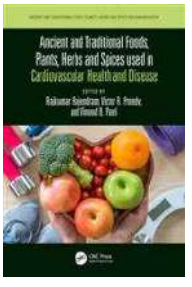




Functional Dietary Lipids (2nd ed.)
Food Formulation, Consumer Issues, and Innovation for Health
Publication Date: September 1, 2023
Editor: Thomas A. B. Sanders
Publisher: Elsevier



Ancient and Traditional Foods, Plants, Herbs and Spices used in the Middle East
Publication Date: August 1, 2023
Editors: Rajkumar Rajendram, Victor R. Preedy, Vinood B. Patel
Publisher: CRC Press



Ancient and Traditional Foods, Plants, Herbs and Spices used in Cardiovascular Health and Disease
Publication Date: July 1, 2023
Editors: Rajkumar Rajendram, Victor R. Preedy, Vinood B. Patel
Publisher: CRC Press





International Society
for Nutraceuticals & Functional Foods

MEMBERSHIP APPLICATION 2024

Last Name: _____		First Name: _____	
Membership #: ISNFF- _____			
Company / Institution / University: _____			
Address: _____			
Telephone: () _____		Fax: () _____	
Email 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"/>
Corporate Member (Renewal)	\$500	<input type="checkbox"/>
Affiliate and Chapter Member	\$2,000	<input type="checkbox"/>
Payment Method:		
Money Order:	<input type="checkbox"/>	
Credit Card:	VISA <input type="checkbox"/> MASTERCARD <input type="checkbox"/>	
Credit Card #:	_____	
Card Holder:	_____	
Expiry Date:	_____	
<p>Please complete form and return to:</p> <p>ISNFF, P.O. Box 29095, 12 Gleneyre Street, St. John's, NL, A1A 5B5 Canada Or scan and forward by Email: ISNFFsecretary@gmail.com</p>		

