



International Society for Nutraceuticals and Functional Foods

ISNFF Newsletter
June 2017

Volume 10, Issue 2

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MESSAGE FROM THE ISNFF

The International Society for Nutraceuticals and Functional Foods (ISNFF) is proud to celebrate its 10 anniversary of its birth. During this period, the society has made a remarkable growth in achieving its goals with activities ranging from its annual meetings, workshops and short courses as well as founding its journal and taking it to a new high. The tripod of the society, its annual meeting, its exhibition and its journal have all been managed with much volunteer investment of time and efforts of its founding members, its executives and its supporters and above all those organizations and companies that have sponsored its events and all the participants in its meetings that brought the latest research and developments to the forefront and displayed their products and innovations in its meetings. Meanwhile, ISNFF has provided a unique leadership in the field and is pleased to have its 10th annual meeting co-organized by dedicated world class scientists from Korea. The meeting will be held in Jeonbuk (GUANSAN) at the GSCO Convention Centre. The co-organizing partners include Korea Food Industry Forum (KFIPF), Korea National Food Cluster (FOODPOLIS), Korean Society for Food Science and Technology (KOSFOST), Jeonbuk Institute for Food Biodiversity (JIF), Clinical Trial Centre for Functional Foods (CTCF2) and the Rural Development Authority (RDA). The enthusiasm, professionalism and hard work of our co-organizers, led by Dr. Dong-Hwa Shin and his team, is much appreciated. The plenary speakers and many other key presenters have already provided their presentation abstracts and we look forward to receiving yours, preferably at the earliest in order to benefit from early bird registration rates. Please submit your abstracts to www.isnff.org. Confirmation of acceptance will be sent upon review of the abstracts, but it requires finalized pending completion of the registration process. We look forward to welcoming you the ISNFF 2017 in Jeonbuk, South Korea, October 22-25, 2017.

Fereidoon Shahidi
Principle Founder and Executive Committee Member of ISNFF

UPDATE ARTICLES

Functional Foods, Gut Microbiota, and Anti-Obesity

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NJ, USA



Obesity is a serious health issue worldwide. The World Health Organization (WHO) indicates that more people die from overweight and obesity than underweight. Today, 600 million adults are obese and 41 million children are overweight or obese [1]. Obesity is related to type 2 diabetes, heart diseases, cancers and non-alcoholic fatty liver disease [2]. The cause of obesity is very complex, affected by some environmental factors such as genetics, culture, low-cost energy-dense foods and limited physical activity. Recently, strong evidences show that obesity is correlated with alterations in the gut microbiota. There are trillions of microorganisms in the human gut, including 4 major phyla: Proteobacteria, Actinobacteria, Bacteroidetes, and Firmicutes [3]. The gut microbiota can be involved in energy balance by affecting the efficiency of harvest of energy from the diet and affect the expression of host genes related to regulation of energy storage and expenditure. In the human gut, the two main bacterial phyla present are Firmicutes and Bacteroidetes. Research has indicated that consuming a high-fat diet increased the proportion of Firmicutes and decreased the proportion of Bacteroidetes and then when the subjects switched to a low-caloric diet and lost weight, the Bacteroidetes percentage increased [4]. Gut microbiota also regulate AMPK activity and were involved in fatty acids oxidation [5]. Therefore, it appears AMPK and gut microbiota play key roles in prevention and treatment of obesity. Long-term and short-term diet interventions have been shown to induce changes in the structure and function of gut microbiota [6]. Recent studies also indicate that functional foods and their active components have profound effects on type and population of gut microbiota and influence on the health of host such as obesity and other diseases. Teas, coffee, resveratrol, pterostilbene and piceatannol are just few examples [7]. As examples, in a human study, 10 healthy subjects drank approximately 1000 mL of green tea every day, which increased the proportion of *Bifidobacteria* compared with human feces before green tea consumption [8]. The same results showed that 16 healthy subjects who consumed a daily dose of 3 cups of coffee for 3 weeks showed an increased number of *Bifidobacterium spp.*, a group of bacteria with reputed beneficial effects [9]. The interrelation among functional food-gut microbiota-health will be an active research area for at least a decade to come. It is except that it will have great effects on academic research and industry development.

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Benefits of *Trigonella foenum-graecum* (Fenugreek) seed Extract in Ameliorating the Symptoms of Type 2 Diabetes and Metabolic Syndrome

Debasis Bagchi, Department of Pharmacological and Pharmaceutical Sciences, University of Houston College of Pharmacy, Houston, TX, USA



Nutraceuticals and functional foods have long-standing record for treating diverse degenerative diseases. Interestingly, about two-thirds of world population now depends on traditional botanical and alternative medicines. Currently, a significant number of nutraceutical companies are developing and marketing a broad spectrum of medicinal plant-derived nutraceuticals for diverse disease conditions, which are backed by peer-reviewed mechanistic and human clinical studies conducted in prestigious universities in USA and around the world. In this issue, we will discuss the benefits and efficacy of fenugreek (*Trigonella foenum-graecum* Linn, family Fabaceae) a popular botanical extensively used as herb, food, spice and traditional medicine in India, China, Southeast Asia and Africa. The health benefits of fenugreek have been demonstrated extensively in Ayurveda and traditional Indian and Chinese medicines. Extensive preclinical and clinical research studies have outlined the medicinal benefits of fenugreek as anti-diabetic, anti-hyperlipidemic, anti-obesity, anti-cancer, anti-inflammatory, antioxidant, anti-fungal, antibacterial, galactagogue, nephroprotectant, exercise, muscle building, testosterone boosting and sport performance, sexual arousal and for miscellaneous pharmacological effects including improving women's health. Medicinal and pharmacological benefits of fenugreek are attributed to diverse array of phytoconstituents including lipids, polyphenols, alkaloids, fluorostanolic saponins, steroids, protodioscin, carbohydrates, dietary fibres, proteinergic and non-proteinergic amino acids, and hydrocarbons. Research has demonstrated the benefits of our novel patented fenugreek seed extract in ameliorating the symptoms of type 2 diabetes and metabolic syndrome [1], polycystic ovary syndrome [2,3] and free testosterone boosting [4]. Toxicological assessments and mutagenicity studies also confirmed the broad spectrum safety of fenugreek seed extract [5]. Furthermore, mechanistic insight unveiled the molecular mechanism of action [6]. Further research is in progress.

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Pulses as Nutritious and Healthful Seeds for a Sustainable Future

Fereidoon Shahidi, Department of
Biochemistry, Memorial University
of Newfoundland, St. John's, NL,
Canada



The 2016 was declared by the FAO of the United Nation as the International Year of Pulses. Pulses are used in both domestically and commercially prepared foods. These foods are especially of significance to vegetarians and vegans where protein balance is needed for complementing the amino acid profile of cereal grains. While popularity of pulses is recognized in Asia, currently, their cultivation has spread around the globe and in this respect Canada is now a major producer and exporter of certain pulses; placing first for lentils. Pulses refer to dry grains of legumes; these include different beans, peas and lentils. Pulses have very low lipid content, 1-3%, are gluten-free with low glycemic index because of their high content of dietary fibre and presence of complex carbohydrates / resistant starch. In addition, they are rich in minerals such as potassium, magnesium, phosphorus, iron, and zinc as well as vitamins such as B vitamins, including folate. All of these contribute to the importance of pulses in human health promotion. In addition to the aforementioned components, pulses also include a high amount of phenolic and polyphenolic compounds which are primarily located in the seed coats. These phenolics are mainly in the insoluble-bound form and are attached to the cell wall components such as arabionxylans. Upon fermentation in the colon, insoluble-bound phenolics are released and hence provide protection against certain types of cancer. Germination of pulses also improves their health benefits due to the depletion of phytates as a phosphorous source. The phenolics and polyphenolics present, in lentils, include in the order of abundance, procyanidin/prodelphinidin dimers and trimers, flavonoids, hydroxycinnamic acids and hydroxybenzoic acids. Their occurrence in the decreasing order of abundance is the insoluble-bound, soluble esters and to a lesser extent in the free form. The importance of these phenolics to the antioxidant potential, health benefits and sensory quality of products is of critical importance. In addition, use of lentils and other pulses as well as their processing by-products in food formulations is of current interest. These efforts are expected to further provide information on the health benefits and use of pulses in product development. For further reading, refer to references [1-6], below.

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SCIENTIFIC TOPICS FOR 2017 ISNFF ANNUAL CONFERENCE & EXHIBITION

We invite academics (faculty and students), government researchers and law makers as well as industry professionals interested in presenting their research finding and commercial developments in functional foods, nutraceuticals, natural health products, and dietary supplements or related topics, to participate in the ISNFF 2017 Annual Conference & Exhibition. The topics include, but not limited to, the following. Selected contributions from oral and poster presentations will be considered for publication in the Journal of Functional Foods (the official journal of ISNFF), published by Elsevier.

- ✓ Anti-aging and anti-stress
- ✓ Antioxidants
- ✓ Asian functional foods and nutraceuticals
- ✓ Bioactive compounds and health
- ✓ Cereal grains, legumes, and oilseeds
- ✓ Codex, regulatory issues, and health claims for functional foods, nutraceuticals, and dietary supplements
- ✓ Cognitive functions
- ✓ Commercialization of functional foods
- ✓ Dairy derived food
- ✓ Fermented foods and functionality
- ✓ Cosmoceuticals
- ✓ Fruits and vegetables as sources of phenolics and their functionality
- ✓ Functional beverages and human health
- ✓ Functional lipids
- ✓ Fusion of medical science and functional foods
- ✓ Ginseng
- ✓ Globalization and marketing
- ✓ Government strategies for the management of functional foods and safety
- ✓ Gut health, microbiome and microbiota
- ✓ Herbal medicines
- ✓ Manufacturing of functional food ingredients, nutraceuticals, and natural health products
- ✓ Marine derived foods
- ✓ Nutrient based functional foods
- ✓ Metabolic syndrome, obesity, and diabetes
- ✓ Complementary and traditional medicine and herbals
- ✓ Plant-derived foods
- ✓ Pre-and probiotics
- ✓ Protein functionality and biopeptides
- ✓ Safety of functional foods
- ✓ Other topics to be suggested

PLENARY SPEAKERS FOR 2017 ISNFF ANNUAL CONFERENCE & EXHIBITION



Fereidoon Shahidi

Affiliation: Memorial University of Newfoundland, Canada

Title: Functional food ingredients and nutraceuticals: promises and challenges



Young-Joon Surh

Affiliation: Seoul National University, Korea

Title: Food-derived carcinogens and anti-carcinogens: historical perspectives, mechanisms of action and applications for cancer prevention



Baukje de Ross

Affiliation: The University of Aberdeen, UK

Title: The role of functional ingredients in developing resilience to oxidative stress



Kalidas Shetty

Affiliation: North Dakota State University, USA

Title: Metabolic innovations for food microbiomes for functional foods and human health



Jiyong Park

Affiliation: Yonsei University, Korea

Title: Enzymatic hydrolysis under high hydrostatic pressure - an innovative approach for the production of muscle protein hydrolysate



Chi-Tang Ho

Affiliation: Rutgers University, USA

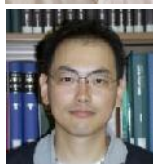
Title: Effects of metabolic conversion on bioactivity of dietary phytochemicals



Vincenzo Fogliano

Affiliation: Wageningen University, The Netherlands

Title: Maillard reactions in cooked foods: the consequences on health and digestibility



Tomio Yabe

Affiliation: Gifu University, Japan

Title: Pectin induces proliferation of intestinal cells through the alteration of cell-surface heparan sulphate



Jan Frederik Stevens

Affiliation: Oregon State University, USA

Title: Polyphenols from hops (*Humulus lupulus*) for improvement of diet-induced dysfunctional glucose and lipid metabolism

UPCOMING NUTRACEUTICALS AND FUNCTIONAL FOODS EVENTS

July 2017

- 3-5 2nd Nutraceutical and Functional Food Asia Pacific Summit & Exhibition 2017; Singapore
- 10-11 19th International Conference on Nutrigenetics and Functional Foods; Amsterdam, The Netherlands
- 25-28 IFT Food Expo 2017; Las Vegas, NV, USA
- 27-29 11th European Nutrition and Dietetics Conference; Madrid, Spain
- 27-28 12th International Conference on Clinical Diabetes, Diabetes Care & Nutrition; Chicago, USA
- 27-28 13th International Congress on Advances in Natural Medicines, Nutraceuticals & Neurocognition; Rome, Italy

August 2017

- 15-17 3rd International Symposium of Food Science and Human Wellness, Changchun, China
- 20-24 254th ACS National Meeting & Exhibition, Washington, DC, USA

September 2017

- 18-20 13th International Congress on Advances in Natural Medicines, Nutraceuticals & Neurocognition; Rome, Italy
- 18-20 16th World Congress on Nutrition and Food Chemistry; Zurich, Switzerland

October 2017

- 02-03 6th International Conference and Exhibition on Probiotics, Functional and Baby Foods; London, UK
- 09-11 3rd World Congress on Medicinal Plants and Natural Products Research; Kuala Lumpur, Malaysia
- 22-25 2017 ISNFF Conference and Exhibition; Jeinbuk (Gunsan), South Korea

November 2017

- 02-04 17th Global Dieticians and Nutritionists Annual Meeting; Bangkok, Thailand
- 16-18 International Meeting on Nutraceuticals; Dubai, UAE

January 2018

- 8-9 20th International Conference on Food Nanotechnology and Functional Foods; Singapore
- 11-12 20th International Conference on Food Supplements and Functional Foods; Durban, South Africa

22-23 20th International Conference on Food and Nutrition Research; Amsterdam, The Netherlands

25-26 20th International Conference on Food Function and Bioactive Compounds; Paris, France

February 2018

8-9 20th International Conference on Food Processing and Functional Ingredients; Venice, Italy

14-15 International Exhibition and Congress for Functional Ingredients and Novel Ingredients; Madrid, Spain

15-16 20th International Conference on Functional Food Ingredients and Nutraceuticals; London, UK

March 2018

8-10 Euro-Global Summit on Food and Beverages; Berlin, Germany

12-13 20th International Conference on Probiotics and Functional Foods; Miami, FL, USA

19-21 16th International Conference and Exhibition on Pharmaceuticals & Novel Drug Delivery Systems; Berlin, Germany

21-23 21st International Conference on Food & Nutrition; Chicago, IL, USA

27-28 20th International Conference on Functional Foods, Nutraceuticals and Supplements; Tokyo, Japan

29-30 20th International Conference on Functional Foods, Nutraceuticals, Supplements and Nutraceutical Ingredients; Osaka, Japan

April 2018

13-15 19th International Congress on Nutrition & Health; Amsterdam, The Netherlands

16-18 3rd International Conference on Livestock & Nutrition; Bangkok, Thailand

May 2018

14-16 20th World Congress on Nutrition, Food Science & Public Health; Tokyo, Japan

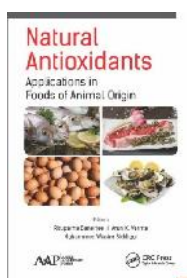
15-17 Vitafoods Europe; Geneva, Switzerland

July 2018

15-18 IFT Food Expo 2018; Chicago IL, USA



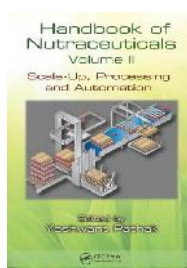
NEW TITLES



Natural Antioxidants: Applications in Foods of Animal Origin

Editors: Rituparna Banerjee, Arun K. Verma, Mohammed Wasim Siddiqui

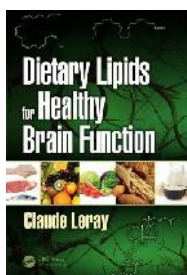
CRC Press: Taylor & Francis Group, Apple Academic Press, 2017, pp 414



Handbook of Nutraceuticals Volume II: Scale-Up, Processing and Automation

Editor: Yashwant Vishnupant Pathak

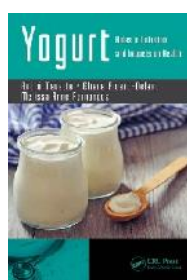
CRC Press: Taylor & Francis Group, 2017, pp 593



Dietary Lipids for Healthy Brain Function

Editor: Claude Leray

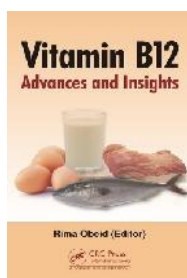
CRC Press: Taylor & Francis Group, 2017, pp 236



Yogurt: Roles in Nutrition and Impacts on Health

Editors: André Marette, Éliane Picard-Deland, Melissa Anne Fernandez

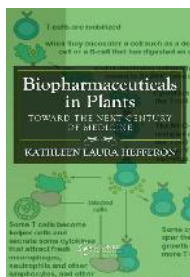
CRC Press: Taylor & Francis Group, 2017, pp 192



Vitamin B12: Advances and Insights

Editor: Rima Obeid

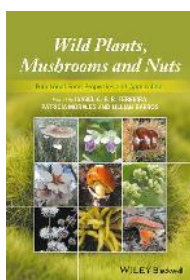
CRC Press: Taylor & Francis Group, 2017, pp 376



Biopharmaceuticals in Plants: Toward the Next Century of Medicine

Editor: Kathleen Laura Hefferon

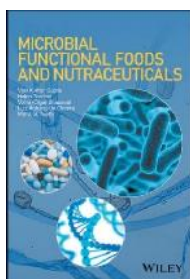
CRC Press: Taylor & Francis Group, 2017, pp 224



Wild Plants, Mushrooms and Nuts: Functional Food Properties and Applications

Editors: Isabel C. F. R. Ferreira , Patricia Morales , Lillian Barros

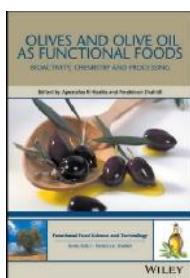
Wiley-Blackwell, 2017, pp 496



Microbial Functional Foods and Nutraceuticals

Editors: Vijai Kumar Gupta, Helen Treichel, Volha (Olga) Shapaval, Luiz Antonio de Oliveira , Maria G. Tuohy

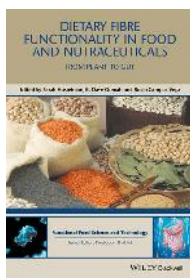
Wiley-Blackwell, 2017, pp 600



Olives and Olive Oil as Functional Foods: Bioactivity, Chemistry and Processing

Editors: Apostolos Kiritsakis, Fereidoon Shahidi

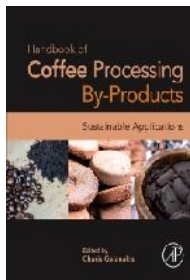
Wiley-Blackwell, 2017, pp 688



Dietary Fibre Functionality in Food and Nutraceuticals: From Plant to Gut

Editors: Farah Hosseinian, B. Dave Oomah , Rocio Campos-Vega

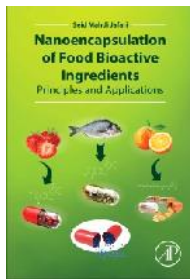
Wiley-Blackwell, 2017, pp 328



Handbook of Coffee Processing By-Products: Sustainable Applications

Editor: Charis Galanakis

Academic Press-Elsevier, 2017, pp 426



Nanoencapsulation of Food Bioactive Ingredients: Principles and Applications

Editor: Seid Jafari

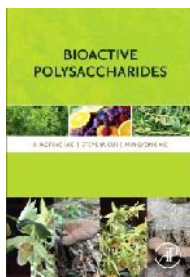
Academic Press-Elsevier, 2017, pp 500



Advances in Food and Nutrition Research, Volume 81

Editor: Fidel Toldra

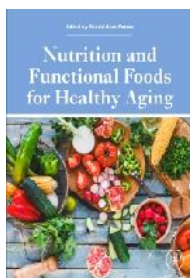
Academic Press-Elsevier, 2017, pp 330



Bioactive Polysaccharides

Editors: Shaoping Nie, Steve Cui, Mingyong Xie

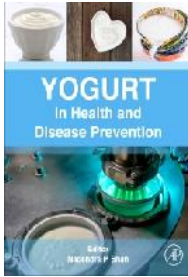
Academic Press-Elsevier, 2017, pp 408



Nutrition and Functional Foods for Healthy Aging

Editor: Ronald Ross Watson

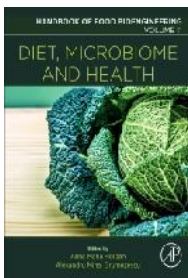
Academic Press-Elsevier, 2017, pp 386



Yogurt in Health and Disease Prevention

Editor: Nagendra Shah

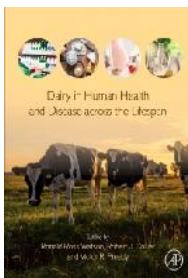
Academic Press-Elsevier, 2017, pp 570



Diet, Microbiome and Health, Volume 11

Editors: Alexandru Grumezescu, Alina Maria Holban

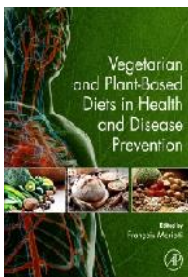
Academic Press-Elsevier, 2017, pp 508



Dairy in Human Health and Disease across the Lifespan

Editors: Ronald Ross Watson, Robert J Collier, Victor Preedy

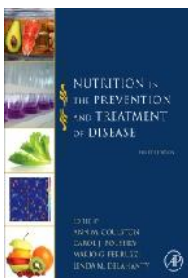
Academic Press-Elsevier, 2017, pp 190



Vegetarian and Plant-Based Diets in Health and Disease Prevention

Editor: François Mariotti

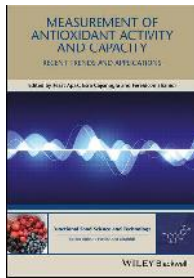
Academic Press-Elsevier, 2017, pp 922



Nutrition in the Prevention and Treatment of Disease

Editors: Ann Coulston, Carol Boushey, Mario Ferruzzi, Linda Delahanty

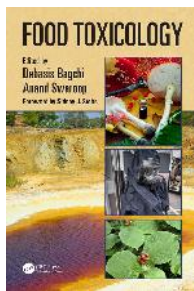
Academic Press-Elsevier, 2017, pp 1072



Measurement of Antioxidant Activity and Capacity: Recent Trends and Applications

Editors: Resat Apak, Esra Capanoglu, Fereidoon Shahidi

Wiley Blackwell, 2017, pp 350 ISBN: 978-1-119-13535-7



Food Toxicology

Editors: Debasis Bagchi, Anand Swaroop

CRC Press: Taylor & Francis Group, 2016, pp 562





International Society
for Nutraceuticals & Functional Foods

MEMBERSHIP APPLICATION 2017

Last Name: _____		First Name: _____	
Membership #: ISNFF- _____			
Company / Institution / University: _____			
Address: _____			
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Email address: _____			

New Membership	
Renewal	
Cancel Membership	
Member	\$95
Student Member	\$45
Corporate Member	\$2,000
Corporate Member (Renewal)	\$500
Affiliate and Chapter Member	\$2,000
Payment Method:	
Money Order: _____	
Credit Card:	VISA MASTERCARD
Credit Card #:	_____
Card Holder:	_____
Expiry Date:	_____
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International Society
for Nutraceuticals & Functional Foods

2017 ISNFF CONFERENCE REGISTRATION

October 22-25, 2017
GSCO Convention Center in Gunsan
Jeonbuk, Korea

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<input type="checkbox"/> Gala Dinner	\$50	

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ISNFF TITLE AND ABSTRACT SUBMISSION

CALL FOR PRESENTATION PAPERS 2017

Platform for Foods, Nutrition and Medical Science

October 22-25, 2017

GSCO Convention Center in Gunsan, Jeonbuk, Korea

Abstract submission deadline July 31, 2017

I would like to attend and present:	Oral	Poster	Oral or Poster
Title:			
Abstract (150 words or less):			
Authors: (underline the presenting author):			
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If presenting, when submitting your abstract please indicate poster/oral and indicate primary and secondary session selection.

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