

Preliminary Program

Functional Food Network

2nd General Meeting
May 22-23, 2006

Freising-Weihenstephan, Germany

Technische Universität München
Wissenschaftszentrum Weihenstephan
Hörsaal 17, Hochfeldweg 1, 85354 Freising

Monday 22 May 2006

- 10:00 Registration
- 12:00 Lunch
- 13:00 Scientific Program 1
- 13:00 Welcome to Bavaria and Weihenstephan (G. Rechkemmer, TUM, Germany)
- 13:10 Introduction to the Functional Food Network (F. Holm, Foodgroup, Denmark)
- 13:30 Presentation of a Functional Food Network in Germany: Role of food components in the pathogenesis of intestinal diseases and possibilities of prevention by nutrition (D. Schrenk, University of Kaiserslautern, Germany)
- 14:15 Identification of novel bioactive food ingredients by applying activity-guided screening techniques (V. Somoza, German Research Center for Food Chemistry, Garching, Germany)
- 15:00 Coffee
- 15:30 Scientific Program 2
Processing means to optimize product texture and biofunctionality. (U. Kulozik, TU München, Germany)
- 16:15 Role of antioxidants in the development of functional foods (F. Holm, Foodgroup, Denmark)
- 17:00 Development of functional beverages based on malting processes (W. Back, TU München, Germany)
- 18:00 Visit to the new brewing-technology facility and to the Oldest Brewery in the World at Weihenstephan (Beer Tasting)
- 19:00 Dinner at a typical Bavarian "Biergarten" (Beer Garden)

Tuesday 23 May 2006

- 9:00 Scientific Program 3
- 9:05 Organizational Remarks
- 9:10 Analysis and evaluation of anthocyanins and isoflavones (S. Kulling, University of Potsdam)
- 9:50 Berries and their components as raw material for functional foods (M. Mokkalila, VTT, Finland)
- 10:20 Lignans as functional food ingredients. (N. Saarinen, University of Turku, Finland)

- 11:00 Coffee
- 11:30 Scientific Program 4
- 11:30 Modern methods to assess beneficial effects of food components (B. L. Pool-Zobel, University of Jena, Germany)
- 12:15 Dietary phytochemicals and their potential and relevance for functional food developments (G. Rechkemmer, TU München, Germany)
- 13:00 Lunch
- 14:00 Scientific Program 5
- 14:00 Role of food packaging and new packaging materials in functional food development (H.-C. Langowski, TU München, Germany)
- 14:45 Regulatory issues on functional foods (P. Biacs, Hungary)
- 15:30 Future actions in building the European Network for Functional Foods. Product-Specific Networks. Next Meeting in Liverpool. (F. Holm, Foodgroup, Denmark)
- 16:00 Conclusions and Closing of the Second General Meeting (G. Rechkemmer, Freising-Weiherstephan, Germany)