

Novel Technologies for Food & Nutrition

23rd October 2013, Hamilton House, London

This event will focus on how novel technologies, including nanotechnologies, can be used to enhance the nutritional value of food by adding nutrients at various stages of the food supply chain.

This event will be of significant value to all those interested in the development and manufacture of food products and especially those who are seeking ways to enhance the nutritional value of food.

Programme

09.30 **Registration**

10.00 **Welcome & Introduction**

Dr Barry Park, Theme Manager, NanoKTN

10.10 **The Road to Good Nutrition - Perspectives for New Approaches and Novel Technologies**

Prof Manfred Eggersdorf, Professor for Healthy Nutrition & Senior Vice President Nutrition Science & Advocacy, DSM Nutritional Products

10.45 **Nanoparticles in the Gastrointestinal Tract: Exposure, Absorption and Utilisation are Normal Physiological Processes but Imposters Take Advantage**

Dr Jonathan Powell, Head of Cellular & Molecular Sciences, MRC Human Nutrition Research

11.05 **Break & Networking**

11.35 **Future Opportunities for Novel Technologies in Food Manufacture**

Prof Sam Millar, Director of Technology, Campden BRI

11.55 **Emerging Micro & Nano Technologies for manipulation of ingredient functionality**

Kathy Groves, Principal Consultant Microscopist, Leatherhead Food Research

12.15 **Novel Technologies for Fat Reduction in Food**

Isabella Van Damme, Material Science Programme Manager, R&D, Mars Chocolate

12.35 **Lunch & Networking**

13.45 **Technology Strategy Board's Activities in the Food Sector**

Nick Bassett, Lead Technologist – BioSciences, Technology Strategy Board

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*Membership to the NanoKTN and Biosciences KTN is free of charge, register at: www.nanoktn.com and <https://ktn.innovateuk.org/web/biosciencesktn>

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- 14.05 **Novel Strategies for Funding Novel Technologies – Crowdfunding**
Speaker tbc, CrowdMission
- 14.15 **Water-Water Interfaces**
Dr Hans Tromp, Senior Scientist Texture, NIZO food research BV
- 14.35 **From Open Innovation to Global Commercialization – SODA-LO™ Salt Microspheres**
Susan Butler, Senior Research Scientist, Wellness NPD, Tate & Lyle
- 14.55 **Break & Networking**
- 15.25 **Consumers, Society and Emerging Food Technologies**
Prof Lynn Frewer, Professor of Food & Society, School of Agriculture, Food and Rural Development, Newcastle University,
- 15.55 **Title tbc**
Anne Constable, Nestle
- 16.15 **Speaker tbc**
- 16.35 **Closing Remarks**
Dr Bryan Hanley, Knowledge Transfer Manager, Food Sector, Biosciences KTN
- 16.45 **Close**

Registration

Discounted rates available for members of the NanoKTN, Biosciences KTN and Leatherhead Food Research.

Register by Friday 6th September 2013 for the early-bird rates and save over £50!

Delegate Fees:

	Early-bird	After early-bird
Delegate Rate: Members	£110 +VAT	£165 +VAT
Delegate Rate (Non-Members)	£210 +VAT	£265 +VAT

For further information and to download a registration form, please visit www.nanoktn.com or contact Natasha.sim@nanoktn.com.

Supported by:



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