



COST ACTION FA1001

The application of Innovative Fundamental Food-structure-property Relationships to the Design of Foods for Health, Wellness and Pleasure

FIRST ANNOUNCEMENT SUMMER SCHOOL 2013

DESIGNING FOOD STRUCTURES WITH HEALTH BENEFITS - FROM CONCEPT TO COMMERCIALISATION

Dublin, June 10th, 11th and 12th 2013

In line with the objective of promoting Early Stage Researchers (< PhD+8 years), we are pleased to announce that the second Summer School of Action FA1001 : **“Designing Food Structures with Health Benefits - From Concept to Commercialisation”** organized by the Institute of Food and Health of the University College of Dublin , will be held on **June 10th, 11th and 12th 2013** in Dublin on behalf of WG3 of the Action (Designing innovative everyday foam- and emulsion-based foods with optimal sensoric quality and health benefits).

The event will be geared primarily towards ESRs from academic institutions and enterprises associated with the Action . Participants in the training school will have an opportunity to see an integrated approach to the development of foods with health benefits.

All staff delivering the training school are involved in an industrial led 10 year research programme (FHI) to develop milk peptides with health benefits for food delivery <http://www.fhi.ie/>.The researchers involved in FHI will host the training school and demonstrate research methodology.

The summer school will provide the participants with an opportunity to gain up to date knowledge and experience the techniques involved in the pipeline of discovery of bioactives from milk, right through to the commercial landscape of marketing functional foods. The trainees will have the opportunity to learn about the generation of bioactive peptides from milk (including the use of bioinformatics), their characterization (e.g. HPLC, HPLC/MS/MS), cell culture techniques to establish efficacy (e.g. to treat glycaemic resistance, inflammation), food processing to preserve bioactivity, food formulation to design ideal food structures, metabolomics , human intervention trials, legislation and commercialization of functional foods.

The school provides an opportunity for participants to increase their knowledge, experimental skills and experience transfer in the new product/process design approach of healthy foods which has been adopted by Action FA1001.

The participants will be supported with up to 650 Euro for travelling expenses and the accommodation, according to the COST rules. There is a budget to reimburse 20 participants.

The Scientific Committee will select the best 20 CV submitted to Prof. O’Riordan and Prof. Piazza within **May 3rd 2013**, and will try to keep as a rule one trainee per Country, if possible. In any case a broad geographical participation of attendants will be guaranteed. The decision on the final selection of the candidates will be completed by **May 9th, 2013**.

The programme of the Summer School is uploaded on the web site of the Action : www.foodstructuredesign.net

PROGRAMME

Monday 10th June

11.00 – 12.30: Arrival and Registration

12.30 – 13.30: Lunch

13.30 – 14.30: Plenary Lecture - Prof. Dolores O’Riordan “Designing food structures with health benefits”

14.30 – 15.30: Plenary Lecture – Dr. Nora Khaldi “Use of bioinformatics when designing functional foods”

15.30 – 16.00: Coffee

16.00 – 17.30: Workshop 1– “Generation and characterisation of bioactive peptides”

Tuesday 11th June

09.30 – 10.30: Plenary Lecture - Prof. Helen Roche “Use of cell culture techniques to screen compounds for bioactivity”

10.30 – 11.00: Coffee

11.00 – 12.30: Plenary Lecture & tour – Dr. Lorraine Brennan “Metabolomics – use in Nutrition research”

12.30 – 13.30: Lunch

13.30 – 15.00: Plenary Lecture & tour – Dr. Jim Lyng “Processing to preserve bioactivity”

15.00 – 15.30: Coffee

15.30 – 17.30: Workshop 2 – “Physical stability and flavour of bioactives in foods”

Wednesday 12th June

09.30 – 10.30: Plenary Lecture - Prof. Mike Gibney “The importance of human intervention trials”

10.30 – 11.00: Coffee

11.00 – 12.00: Plenary Lecture – Dr. Fiona Lalor “The functional foods regulatory environment”

12.00 – 13.00: Plenary Lecture – Mr. Jens Bleiel “Bringing functional foods to the market”

13.00: Lunch and close

Prof. Dolores O’Riordan

Prof. Laura Piazza

Vice Chair of the Action FA1001 and Local Organizer

Chair of Action FA1001