

Saturday, June 6, 2009 8:00 a.m. - 5:00 p.m. Hilton Anaheim Anaheim, California

Nanoscale Science and Technology of Food – From the Lab to the Table.

Agenda

7:30 – 8:00 a.m.	Registration
8:00 – 8:30 a.m.	Opening Remarks John Floros, Ph.D., Head, Department of Food Science, The Pennsylvania State University
8:30 – 10:30 a.m.	<u>New and Emerging Applications</u> Session Chair – Bart Sattler , Royal Dutch Embassy
8:30 – 9:00 a.m.	Solid Lipid Nanoparticles: A New and Effective Delivery System for Bioactives in Foods Jochen Weiss, Ph.D. Professor, Institute of Food Structure and Functionality, University of Hohenheim, Germany
9:00 – 9:30 a.m.	New and Emerging food Applications of Polymeric Nanoparticles for Improved Health Cristina Sabliov, Ph.D., Assistant Professor, Biological and Agricultural Engineering, Louisiana State University
9:30 – 10:00 a.m.	Where is the Nano in Food? José Miguel Aguilera, Ph.D., Professor, Department of Chemical and Bioprocess Engineering P. Universidad Católica de Chile
10:00 – 10:30 a.m.	Panel discussions: Facilitator – John Floros, Ph.D.
10:30 – 11:00 a.m.	Break
11:00 – 12:15 p.m.	<u>Regulatory Updates/IFT Nanoscience Initiatives</u> Session Chair – Bob Bursey, Ph.D. , Director, Regulatory & Scientific Affairs, Ajinomoto USA Inc.
11:00 – 11:30 a.m	<i>FDA Regulatory Update</i> Annette McCarthy, Ph.D., Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, FDA
11:30 – 12:00 p.m.	<i>"IFT and Food Nanoscience"</i> Bernadene Magnuson, Ph.D., Cantox Health Sciences International, Canada
12:00 – 12:15 p.m.	Panel discussions: Facilitator – Bob Bursey, Ph.D.
12:15 – 1:30 p.m.	Lunch
	Speaker Introduction: Donald Wilkes, Blue Pacific Flavors, CA
	Nano-enabled Properties by Design: Lessons Learned from Other Industries Anne Chaka, Ph.D., Senior Research Scientist, Physics Laboratory, National Institute of Standards and Technology

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1:30 – 4:10 p.m.	<u>Case Studies</u> Session Chair: Hongda Chen, Ph.D. – USDA/CSREES
1:30 – 2:10 p.m.	NutraLease Technology: Production to Marketing Nissim Garti, Ph.D., Professor, Casali Institute of Applied Chemistry, Hebrew University of Jerusalem, Israel.
2:10 – 2:50 p.m.	Development of Iron-containing Nanostructured Powders for Food Fortification and Nutritional Supplements Florentine Hilty, Laboratory for Human Nutrition, Swiss Federal Institute of Technology (ETH), Zurich, Switzerland
2:50 – 3:30 p.m.	Antimicrobial Coatings for Food Safety, William Norwood, President, nanoAgri Systems Inc. Culpeper, VA
3:30 – 4:00 p.m.	Panel Discussions: Facilitator – Vijay Arora, Ph.D., Kraft Foods, Inc.
4:00 – 4:10 p.m.	Wrap-up Rickey Yada, Ph.D., Professor and Scientific Director, Advanced Foods and Materials Network, Canada

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