

2nd INTERNATIONAL SCIENTIFIC SYMPOSIUM ON INNOVATION IN MARINE PRODUCTS AND FOOD INDUSTRY

Sustainable Future Food. 15th and 16th September, 2014, Vigo, Spain

PROGRAM

15th September 2014

9:00-9:30 h	Registration
9:30-10:00 h	Opening Ceremony
10:00-10:45 h	Plenary Lecture: Future research challenges - Sustainable future food FAO representative

10:45-11:15 h	<i>Coffee Break</i>
---------------	---------------------

SECTION I	SUSTAINABLE PROCESSING	
11:15-12:00 h	Future trends in sustainability and eco innovation for marine food industry	Stephanie Mittermaier. Fraunhofer Institute for Process Engineering and Packaging IVV
12:00-12:45 h	Energy-saving technologies for the food processing industry	Stefan Toepfl. German Institute of Food Technologies
12:45-13:30 h	Latest developments in high-barrier, active and biodegradable packaging.	José María Lagarón. Group Leader, Novel Materials and Nanotechnology Group, IATA, CSIC and founder of different spin offs
13:30-14:00 h	Conclusions and round table	

14:00-16:00 h	<i>Lunch and Poster Viewing</i>
---------------	---------------------------------

SECTION II	FOOD SAFETY	
16:00-16:45 h	Technological advances and new tools for the food safety control	Katrina Campbell, Institute for Global Food Security, School of Biological Sciences, Queen's University, Belfast.
16:45-17:30 h	Technology for food risk mitigation and prevention	Carmen San José Serrán, Food Technology Professor, Complutense University of Madrid
17:30-18:15 h	Future guidelines on risk management	Sonia Acuña-Rubio. Managing Director – Latin America, NSF International
18:15-18:45 h	Conclusions and round table	

19:30-20:30 h	<i>Reception by Vigo Town Council (Pazo Quiñones de León)</i>
---------------	---



PROXECTO COFINANCIADO



XUNTA DE GALICIA
CONSELLERÍA DE
ECONOMÍA E INDUSTRIA



FONDO EUROPEO DE
DESENVOLVEMENTO
REGIONAL
"Unha maneira de facer Europa"

16th September 2014

SECTION III	HEALTH & FOOD	
09:00-09:40 h	Nutrition and genomics. The role of nutrigenomic to the future of healthy eating	José María Ordovás. Nutrition and Genomics Laboratory, Human Nutrition Research Center on Aging, Tufts University, Boston
09:40-10:20 h	New trends for functional food processing, the role of different ingredients in health and nutrition	Carlos J. González Navarro. Innovation Director Centre for Nutrition Research, University of Navarra
10:20-11:00 h	Development and application of nutraceuticals from marine resources	Se-Kwon Kim. Professor, Department of Chemistry. Director, Marine Bioprocess Research Center.
11:00-11:30 h	Conclusions and round table	

11:30-12:00 h *Pausa Café*

SECTION IV	FUTURE TRENDS IN FOOD PRODUCTS MARKET AND THE SOCIAL CONTEXT	
11:30-12:00 h	Waiting to be confirmed	Waiting to be confirmed
12:00-12:30 h	Waiting to be confirmed	Federico Jose Armando Perez-Cueto Eulert. University Aalborg, Denmark.
12:30-13:00 h	Future trends in healthy foods and consumer behaviour. Consumers and the Future of Food Preferences	Ken Hughes, Director of Glacier Consulting Ltd.
13:00-13:30 h	Conclusions and round table	

13:30-14:00 h *Conclusions and Closing Ceremony*



PROXECTO COFINANCIADO



XUNTA DE GALICIA
CONSELLERÍA DE
ECONOMÍA E INDUSTRIA



FONDO EUROPEO DE
DESENVOLVEMENTO
REGIONAL
"Unha maneira de facer Europa"