



Food Innovation for a Healthy Future

A seminar hosted by the
Antidiabetic Food Centre, Lund University

Program

Moderator: Professor Inger Björck, Innovafood AB

9:00 am

From wheat bran to arabinoxylan oligosaccharides (AXOS): production, demonstration of prebiotic effects, regulatory aspects and spinout creation

Professor Jan Delcour, Leuven Food Science and Nutrition Research Centre, University of Leuven, Belgium

09:50 am Coffee & antidiabetic refreshments

10.15 am

Healthy and sustainable food innovation

Catarina Englund, Sustainability Innovation Manager, IKEA Group

11:00 am

Mineral water with a twist – The story and science behind the world's first antidiabetic mineral water

Dr Elin Östman, Double Good AB.

11:30 am

Getting nutrition research onto the dining table – an innovation project in the making

Susanna Bill, Sustenance AB & Susannas Kök and Dr Juscelino Tovar, Food for Health Science Centre, Lund University.

12.00 am Antidiabetic lunch

Date 28th of March 2017, 9.00-12:30

Venue Nedre Inspira, Medicon Village, building 303, Scheelevägen 2, Lund

Sign-up Please sign-up for the seminar no later than March 20 by e-mail to maria.johansson@food-health-science.lu.se