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 arabinobioxyylan 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