

8. Danish Conference on Biotechnology and Molecular Biology

May 30 – 31, 2013

Hotel Munkebjerg, Vejle

Food Biotechnology and Nutrigenomics

Food biotechnology and nutrigenomics are rapidly growing research fields contributing to a better understanding of the interaction between nutrition, metabolism and gene expression. Recent investigations of the human gut have provided insight into the complicated interactions between nutrition and the gut microbiota. Advanced methods in biotechnology enables investigations of nutritional effects and interactions at the metabolomic and transcriptomic level in relation to health and the development of life style diseases. This way nutrigenomics provides the potential for development of individual diets. Furthermore food biotechnology provides the possibilities and sustainable methods to produce healthy food and food ingredients with specific properties. Together food biotechnology and nutrigenomics are research areas providing a deeper understanding of health and nutrition, and significantly contributing to the development of healthy food and way of living.

The present conference focuses on the latest achievements in the research fields of

- Nutrigenomics
- Nutritional metabolomics
- Nutritional systems biology and biomarkers
- Prebiotics and functional food ingredients
- Cell factories for production of food ingredients
- Food allergens
- Probiotics and human gut microbiota
- Human gut microbiota and life style diseases

The conference will include a poster session covering a broad range of topics on biotechnology as well as a commercial exhibition of equipment, consumables and services to Danish biotechnology.

The conference is organised in collaboration with Danish Society of Biochemistry and Molecular Biology as well as BioPeople.

Registration on-line at www.biokemi.org or www.ida.dk

Regular fee: Members of DBS , DSBMB or BioPeople: 3200 Kr. Non-members 3700 Kr.

Reduced fee for Ph.D. and Master Students: Members of DBS or DSBMB 1600 Kr. Non-members 2100 Kr.

One-day participants 800 Kr. Number of participants is limited to 150.

Deadline for poster abstracts and registration: May 13, 2013.

Secretariat and vendor exhibition contact

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Danish Biotechnological Society (DBS) is a scientific society established in 2006 in collaboration between Danish Biotechnology Forum and The Danish Society for Biochemistry and Molecular Biology. DBS is organised as part of The Danish Society of Engineers, IDA. The purpose of DBS is to facilitate networking within the field of biotechnology in Denmark, creating links between universities, research institutions, hospitals and companies. DBS represents professionals working with biotechnology and seeks to promote and communicate important issues on biotechnology, biochemistry and molecular biology to the public. DBS organises scientific conferences and meetings on biotechnology.

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Programme

May 30

9.00 – 10.00	Registration, coffee and tea
10.00 – 11.00	Session 1 Nutrigenomics chair: Lars Haastrup Pedersen, Aalborg University, DK
10.00 – 10.30	Nutrigenomics - Elucidating the role of nutrition in metabolic plasticity and health Michael Müller; Wageningen NL
10.30 – 11.00	Nutrigenomics - From basic research to personalized solutions Martin Kussmann, NIHS, Nestlé, CH
11.00 – 11.20	Gene-nutrient interaction effects on body weight and risk factors for life style diseases Lesli Hingstrup Larsen, University of Copenhagen, DK
11.20 – 13.00	Posters and exhibition, meet the speakers, and lunch
13.00 – 14.00	Session 2 Nutritional metabolomics chair: Catharina Stenholm, Novozymes A/S, DK
13.00 – 13.30	Exploratory metabolic profiles in humans in relation to obesity and metabolic syndrome components Lars Dragsted, University of Copenhagen, DK
13.30 – 14.00	Male and female placentas divergent transcriptomic and epigenomic responses to maternal diets : not just hormones Claudine Junien, INRA at Jouy en Josas, F
14.00 – 15.00	Posters and exhibition, meet the speakers, hotel check in
15.00 – 15.55	Session 3 Nutritional systems biology and biomarkers chair: Thomas Schou Larsen, BioPeople, DK
15.00 – 15.30	Nutritional Systems Biology Modeling: From Molecular Mechanisms to Physiology Ben van Ommen, TNO Quality of Life, NL
15.30 – 15.55	Breath volatile organic compounds as markers of inflammatory and metabolomic diseases Frederik-Jan van Schooten, Maastricht University., NL
15.55 – 17.00	Posters and exhibition, meet the speakers
17.00 – 18.00	Session 4 Prebiotics and functional food ingredients chair: Karsten Kragh, DuPont, DK
17.00 – 17.30	Functionalization of dietary fibers and prebiotic oligosaccharides Jørn Dalgaard Mikkelsen, Technical University of Denmark, DK
17.30 – 18.00	Pro- and prebiotics in the prevention and management of metabolic diseases Sampo Lahtinen, Kantvik Active Nutrition, DuPont Nutrition and Health, FI
18.00 – 19.00	posters and exhibition, meet the speakers
19.30 –	conference dinner

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May 31

8.30 – 9.30	Session 5 Prebiotics chair: Lars Haastrup Pedersen, Aalborg University, DK
8.30 – 9.00	Glyco-diversification of oligo and polysaccharides using dextran sucrases and other carbohydrate active enzymes Magali Remaud-Simeon, INSA Toulouse, F
9.00 – 9.30	Enzyme catalyzed synthesis of prebiotic oligosaccharides Birte Svensson, Enzyme and Protein Chemistry, Technical University of Denmark, DK
9.30 – 10.30	posters and exhibition, meet the speakers, hotel check out
10.30 – 11.20	Session 6 Cell factories for production of food ingredients chair: Uffe Mortensen, DTU, DK
10.30 – 11.00	Fungal expression platforms for stable introduction of multiple gene copies and complex metabolic pathways Uffe Mortensen, Systems Biology, Technical University of Denmark, DK
11.00 – 11.20	Stevia sweeteners in yeast Michael Dalgaard Mikkelsen, Evolva, DK
11.20 – 11.50	posters and exhibition, meet the speakers
11.50 – 12.50	Session 7 Food allergens chair: Steen Gammeltoft, Glostrup Hospital, DK
11.50 – 12.20	Food allergens in diagnostics and therapeutic applications Lars K Poulsen, The Danish Allergy Centre, Gentofte Hospital, DK
12.20 – 12.50	Animal models in allergy research – how can they help us to gain new knowledge Hanne Frøkiær, University of Copenhagen, DK
12.50 – 14.30	Lunch, posters and exhibition, meet the speakers
14.30 – 15.45	Session 8 Probiotics and human gut microbiota chair: Leif Schauser, iNANO, Århus University, DK
14.30 – 14.55	Effect of diet on the human gut microbiota Martin Bahl, DTU Food, Technical University of Denmark, DK
14.55 – 15.20	Systematic screening approaches and commercial development of microbes beneficial to human health Adam Baker, Head of HND Discovery Health & Nutrition Division, Chr Hansen, DK
15.20 – 15.45	Metaproteomics reveals lumen and mucosa specific phylogeny and functionality of gut microbiota Martin von Bergen, Section of Biotechnology, Aalborg University, DK
15.45 – 16.15	Posters and exhibition, meet the speakers
16.15 – 17.15	Session 9 Human gut microbiota and life style diseases chair: Anders Vagnø Pedersen, Novozymes A/S, DK
16.15 – 16.45	The role of the gut microbiota in diabetes Jason Chieh Chou, Nestle, CH
16.45 – 17.15	Gut Microbial Modulation of Energy Status in the Colon Regulates GLP-1 Anita Wichmann, Wallenberg Laboratory, University of Gothenburg, S
17.00 – 17.10	Closing remarks Anders Vagnø, DBS (DK)