

Personalized food and meal solutions – Meeting

When: May 7th 2019, 10.00 -17.00

Where: Nofima AS, Måltidets Hus Stavanger, Norway

General Information:

Nofima will arrange an exclusive meeting in Stavanger May 7th 2019 with invited Key-note speakers and participants. The topic for this meeting will be Personalized food- and meal solutions. The meeting will be organised in sessions covering consumer insight, perception, end-user needs, food processing and food raw material. There will be a special focus on proteins as nutrient throughout the program.

The aim of this meeting is to investigate and identify knowledge needed for developing new food- and meal- solutions in an industrial scale. Key note speakers invited for the sessions will give an introduction for the session topic. Shorter scientific findings, industrial experiences and some cases will be presented in the sessions. Each session will be followed with a panel discussion

Meeting program:

10:00 Welcome: Helge Bergslien, Nofima
 Personalized food and meal solutions – an introduction: Øydis Ueland, Nofima

Session 1; Protein; sources, digestion and nutritional value
 Chair; Diana Lindberg, Nofima

 Key Note Speaker;
 Protein digestion, utilization and requirement- a human perspective
 Bjørn Skålhegg, University of Oslo · Department of Nutrition

 Studies in *in vitro* digestion of proteins
 Anne Rieder, Nofima

 Vegetable proteins for future consumption.
 Anne Kjersti Uhlen, NMBU

 Discussion

11.45 - 12.45 Lunch

Session 2; Food Processing.
 Chair Jan Thomas Rosnes, Nofima

 Proteins, Processing & Nutritional Relevance: focus on gastro-intestinal events
 Harry Wichers Prof.dr. HJ, Wageningen

 Protein enrichment of fish products, effects on sensory and functional qualities
 Jan Thomas Rosnes/Aase Vorre Skuland, Nofima.

 Discussion

 Coffee Break

- Session 3; Perception and end-user
Chair: Paula Varela, Nofima
- It tasted better before
Karin Wendin, Professor, Kristianstad University, Kristianstad, Sweden and University
of Copenhagen, Denmark ·
- Tailoring foods for special groups: a consumer perception perspective
Paula Varela, Nofima
- Vad är det friska kontra det syka åldrandet
Börje Bjelke, Prof., M.D., Ph.D, OUS, Ahus
- Discussion
- 15.30 Industrial cases
Chair: Helge Bergslien, Nofima
- Forbrukerinnstekt
Cecilie Natascha Henriksen, TINE
- Case E+
Marianne Hope Abel, TINE
- Case Erteproteiner;
Thomas K. Eskildsen, AM Nutrition
- 16.15 Discussion
- 16.45 Closing remarks
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Fees;

Participation is free of charge. However, for “no show” after registration we will charge 1000 NOK to cover the direct expenses.

Practical information

Venue for the meeting is Måltidets Hus in Stavanger, Norway, located close to campus of the University of Stavanger, about 20 minutes from the Sola airport, and 20 minutes from the city centre by taxi.

Address: Richard Johnsenstgt 4, 4021 Stavanger, Norway

Accommodation:

Accommodation has to be made individually. The two nearest hotels are:

Hotel Ydalir (Campus hotel University in Stavanger) is located in walking distance from Måltidets Hus (<http://ydalir.no/>).

Energy Hotel Stavanger, located 10 minutes (by taxi) from Måltidets Hus (<https://clarion-energy-stavanger.h-rez.com/>)