



The role of the Royal Swedish Academy of Agriculture and Forestry is, with the support of science and practical experience, to promote agriculture and forestry and related activities, for the benefit of society. The Academy was founded in 1811 at the initiative of Karl XIV Johan and started its work on 28 January 1813.

## Conference

---

# Additives and enzymes in food: past, present and future from a global and consumer perspective

Date	Sunday 28 August at 18:00 (6 PM) – Tuesday 30 August at 15:15 (3.15 PM)
Venue	Falkenberg Strandbaden Hotel, Falkenberg, Sweden.
Registration	Register via <a href="#">this link</a> or link at <a href="http://www.ksla.se">www.ksla.se</a> . Last day for registration is 15 August.
Fee and payment	A fee of SEK 2,400 + 25 % VAT (SEK 3,000) is charged. The fee includes all meals during the conference. Payment must be made by credit card.
Cancellation	Cancellation must be made in writing to <a href="mailto:gun.askero@ksla.se">gun.askero@ksla.se</a> . If cancellation is made by 15 July 2016, the fee will be refunded in full. If later than 1 August no refund will be made.
Accommodation	See the bottom of this invitation for more details.
Questions	Content: Magnus J Stark, <a href="mailto:magnus.stark@ksla.se">magnus.stark@ksla.se</a> , tel + 46 8 54 54 77 24 Registration: Gun Askerö, <a href="mailto:gun.askero@ksla.se">gun.askero@ksla.se</a> , tel + 46 8 54 54 77 12 This conference is financed by the Bertebos Foundation.

The 2016 Bertebos Conference is dedicated to Professor Jan Delcour and Professor Youling Xiong, who received the Bertebos prize in 2015. As outlined below, this year's theme is in line with their research on additives and enzymes in food.

In addition to the two Bertebos Prize laureates, we will bring together distinguished Swedish and international researchers, representatives from businesses from many disciplines as well as prominent stakeholders to discuss different aspects and challenges facing food chain regarding additives and enzymes in food systems.

The theme of the conference is *functional and nutritional benefits of food ingredients and additives*. The conference will cover a variety of topics and highlight technologically and biologically active components, compounds, and natural additives, including enzymes, in cereal and muscle based food products. The impact of various food additives on the nutrition, health, and organoleptic properties of foods, consumers' attitude and government regulations and policies from a global perspective will be discussed in plenary speeches and by a roundtable panel.

Welcome!

**Carl-Anders Helander**  
General Secretary and Managing Director, KSLA

# Programme

---

## Additives and enzymes in food: past, present and future from a global and consumer perspective

Sunday, 28 August

18.00            **Bertebos Foundation Welcome Dinner**  
Host: Per Stenström, Bertebos Foundation

Monday, 29 August

9.30–9.40        **Welcome**  
Professor Lisa Sennerby Forsse, The Royal Swedish Academy of Agriculture and Forestry, Sweden

### *Session 1: Consumer aspects*

9.40-10.25      **Attitudes and consumer perception towards the risks and benefits of additives to food**  
Professor Lynn Frewer, Newcastle University, United Kingdom

10.25-11.05     **Hypes, fears, facts, and hopes: possible futures of food**  
Professor Joachim Scholderer, University of Zurich, Switzerland

11.05-11.35     **Enzymes as a tool to provide clean label solutions in food systems**  
Dr. Charlotte Horsmans Poulsen, DuPont Industrial Biosciences, Denmark

11.35-11.45     **Summing up and end of session 1**

11.45-13.00     **Lunch**

### *Session 2: (Pseudo-)cereal based food systems*

13.00-13.45     **Bertebos Laureate Lecture: Tailoring structure and properties of wheat constituents for improving the quality of cereal based products**  
Professor Jan Delcour, Katholieke Universiteit Leuven, Belgium

13.45-14.15     **Advances in gluten free cereal research**  
Professor Elke Arendt, University College Cork, Ireland

14.15-14.45     **Dietary fiber polysaccharides as potential prebiotics**  
Professor Bruce Hamaker, Purdue University, USA

14.45-15.15     **The role of cereal grain related additives and ingredients in human health**  
Associate Professor Rikard Landberg, Swedish University of Agricultural Sciences, Sweden

15.15-15.25     **Summing up and end of session 2**

15.25-15.45     **Break for coffee and tea**

*Session 3: Muscle foods – In Memory of Professor Kerstin Lundström*

- 15.45-16.30 **Bertebos Laureate Lecture: Functionality of ingredients and additives in muscle foods – A technological perspective**  
Professor Youling Xiong, University of Kentucky, USA
- 16.30-17.00 **Additives in meat products – for good or for bad?**  
Professor Eva Tornberg, Lund University, Sweden
- 17.00-17.30 **Sensory evaluation and shelf-life analyses of muscle food products**  
Professor Wes Schilling, Mississippi State University, USA
- 17.30-17.40 **Summing up and end of session 3**
- 19.30 **Reception Dinner hosted by KSLA**

Tuesday, 30 August

*Session 4: Regulatory and legislative aspects*

- 08.00-08.25 **International aspects – USA**  
*FDA, Speaker to be confirmed*
- 08.25-08.50 **EU framework for the scientific assessment of food additives and enzymes**  
Dr. Hubert Deluyker, EFSA
- 08.50-09.15 **How the Swedish Food Agency works with additives and enzymes in food**  
Dr. Leif Busk, National Food Agency, Sweden
- 09.15- 09.40 **Regulatory and legislative aspects – an industry perspective**  
Professor Peter van Bladeren, Nestlé, Switzerland
- 09.40-09.50 **Summing up and end of session 4**

*Session 5: Industrial aspects*

- 10.00-14.00 **Parallel excursions**
- A: Dairy**  
Visit to Arla Foods Dairy plant in Falkenberg, Berte Dairy farm and SIA Glass (ice-cream manufacturer owned by the Berte group)
- B: Cereals**  
Visit to the bakery Östras Bröd in Halmstad and to the Berte Mill.
- C: Meat**  
Visit to the meat packing factory Pärsons in Halmstad
- 14.15–15.00 **Round table discussion with short introductions: Science, authorities, consumer and industry?**
- 15.00–15.15 **Summing up the conference**
- 15.15 **Closing and coffee and tea**

# A background to the Bertebos prize conference

---

The Bertebos Prize was instituted in 1996 by Brita and Olof Stenström as a means of promoting education and research in the food chain. The prize consists of two parts, a diploma and 300,000 Swedish kronor, which are awarded in January every second year, followed by a two-day conference in Falkenberg in the following year. The award-winners plan the conference in collaboration with the Academy and each present a plenary lecture at the conference.

The **2015** Bertebos Prize was awarded to **Professor Jan Delcour** and **Professor Youling Xiong**.

The prize motivation was:

**Professor Jan Delcour's** unique research on food additives has found a variety of applications in the cereal-based food industry. Jan Delcour works at the Katholieke Universiteit Leuven in Belgium where he manages operations at the Laboratory of Food Chemistry and Biochemistry. His research is generally related to the grain field and covers both basic and more applied research. It has resulted in many scientific applications and a series of patents. Important areas of Jan Delcour's groundbreaking and comprehensive research are: i) grain components and fractions and their functional properties in food systems; ii) enzymes as additives in bread making and iii) methods for the industrial production of oligosaccharides from arabinoxylan in co-products of the grain industry and mapping of their functional properties and health effects.

**Professor Youling L. Xiong** started his academic career at Jiangnan University, China, then moved to the United States and received his Master's at Oregon State University, PhD at Washington State University, and postdoctoral training at Cornell University. He has served as a professor at the University of Kentucky since 1990. Professor Xiong's research over the 30 years has focused on the chemical, physical and biochemical mechanisms that regulate how proteins and peptides work in food especially in processed products with meat or fish. His research focus has primarily been on the interaction between natural food ingredients and chemical additives to enhance the quality and nutritional value of food.

## Previous Laurates of the Bertebos Prize

### 2013

**Professor Philip Lowe**, the Duke of Northumberland Chair of Rural Economy, UK, for his highly reputed work in rural studies with significant contributions in sustainable rural development and land use management.

### 2011

**Professor Karen Beauchemin**, Alberta, Canada, for her pioneering research into reducing the environmental impact of ruminant animals without having a negative impact on productivity and animal husbandry

### 2009

**Dr. Joachim von Braun**, Washington DC, USA, for his outstanding work in development economics and as effective head of several development research institutions focusing on food, agriculture and rural poverty.

### 2007

**Professor Ingo Potrykus**, Magden, Switzerland, who has been a leading scientist in the development of methods for DNA transformation in plants.

**2005**

**Professor Piotr Kowalik**, Gdansk, Poland, for outstanding multidisciplinary research in water dynamics in agriculture and forestry.

**2003**

**Professor Erik Steen Jensen**, The Royal Veterinary and Agricultural University (KVL) Denmark, for his research on plant production, soil biology and environment, especially in organic farming systems *and* **Professor John R. Porter**, The Royal Veterinary and Agricultural University (KVL), Denmark, for his research for better understanding of the relationship between crops and their environment.

**2001**

**Professor Donald Grierson**, University of Nottingham, England, for his groundbreaking research to better understand the plants' maturity course.

**1999**

**Professor Wolfgang Witte**, Robert Koch Institut, Wernigerode, Germany, for pioneering, scientific tracing of risks for animal and human health as well as for the environment associated with the use of antibiotic feed additives.

**1997**

**Professor Christopher Polge**, Cambridge, England, for his exceptional scientific contribution to the methods within animal reproduction.

## Accommodation and communication

### Accommodation

Room reservation at the Hotel Strandbaden will be made by the attendee to [info@strandbaden.se](mailto:info@strandbaden.se) or +46 346-71 49 00.

To get a discount, please refer to KSLA when you book.  
For hotel information and map, see the hotel's website [www.strandbaden.se](http://www.strandbaden.se).  
For English version of their website, please go to the end of the page.

Accommodation cost is paid to the hotel by the attendee.  
Cancellation is charged according to hotel regulations.

**NOTE:** Neither the Academy nor the Bertebos Foundation is responsible for hotel bookings, cancellations or payments.

Other options as hostels are available upon request.

### Communication

From Stockholm, train (change in Gothenburg), approx. 4 hours. [Link to travel planner.](#)  
From Gothenburg, train, approx. 1 hour. [Link to travel planner.](#)  
From Copenhagen/Kastrup Airport, by train, approx. 3 hours. [Link to travel planner.](#)  
From Malmö, train approx. 2 hours. [Link to travel planner.](#)  
From Landvetter Airport, approx. 2 hours and 20 minutes, bus to Gothenburg and train to Falkenberg. [Link to travel planner.](#)  
From Landvetter Airport, taxi, approx. 1.5 h.  
From Halmstad City Airport, taxi or bus, approx. 30 minutes.  
From Falkenberg Central Railway Station, approx 10 minutes,  
Taxi Falkenberg +46 346-14400

