

Food Innovation for Delivering Health, Nutrition and Wellness



UNIVERSITY OF LEEDS

Industry Day: 18th January 2019 Weetwood Hall, Leeds

9:00 - 9:30

REGISTRATION

9:30 - 9:40

Highlights: School of Food Science & Nutrition

Prof Alan Mackie, Head of the School of Food Science & Nutrition

9:40 - 10:20

Deciphering Food Oral Processes for Optimal Food Structure Development

Dr Benjamin, Le Révérend, Nestlé Research Center, Switzerland

10:20 - 10:50

Children's Packed Lunches: Progress in Quality Since 2006 and Future Opportunities

Dr Charlotte Evans, School of Food Science & Nutrition

10:50 - 11:30

COFFEE BREAK & POSTERS

11:30 - 12:00

The Future of Food

Dr Bruce Linter, Pepsico R&D, UK

12:00 - 12:30

Early Career Researcher Pitches

School of Food Science & Nutrition

12:30 - 12:40

Food Theme: Overview

Prof Louise Dye, School of Psychology

12:40 - 14:00

LUNCH & POSTERS

14:00 - 14:40

Some Future Possibilities for Beneficial Manipulation of Food Microstructure

Prof Brent Murray, School of Food Science & Nutrition

14:40 - 14:50

New Delivery Dosage Formats into VMS Markets

Dr Kalpana Durga, Vitrition UK Ltd (Principle Healthcare Group)

14:50 - 15:10

Designing Nutritious Food for the Older Person

Ms Kelly Fortune, Apetito, UK

15:10 - 15:40

Iron and Calcium in Health and Nutrition - A Structural Modelling Approach

Dr Helen Chappell, School of Food Science & Nutrition

15:40 - 16:00

COFFEE BREAK & POSTERS

16:00 - 17:00

Panel: Future of Industry Academia Engagement

Chair Prof Alan Mackie (University of Leeds), Mr Andy Keatings (Kraft Heinz), Dr Hugh Powell (Nestlé), Steph Morris (University of Leeds)

17:00 - 17:10

CLOSING REMARKS

Dr Anwasha Sarkar, School of Food Science & Nutrition