

FRESH

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FRESH NEWS STRAIGHT FROM THE SOURCE

Announcements



Rebecca Olssen has recently joined the Administration team at Riddet Institute HQ. Rebecca is now the face of reception and she is able to help you with all your enquiries, room bookings, Zoom meetings and much more.

Anglea Gemmell has recently joined the team at Riddet Institute HQ too – she is our new Finance and Projects Administrator, who will be responsible for the financial processes of the Institute including budgeting, reporting, invoicing and processing reimbursements.



Welcome back to David Everett, Riddet Institute Fellow, who has returned to New Zealand to work at AgResearch after three years as a professor of dairy science and director of dairy product research at California Polytechnic State University.

Nestlé acquires Institute Technology



Dr Joeska Husny and Deborah McDonald (Nestlé), Professor Harjinder Singh, Dr Swen Rabe and Dr Birgit Holst (Nestlé) & Rick Gain

Global food company Nestlé has acquired a novel technology developed by Riddet Institute scientists. FERRI PRO™ was developed to address iron deficiency, without adversely affecting the taste of food and beverages.

“The technology was developed to help address the world’s most important nutritional deficiency, with over 1.6 billion people suffering from iron deficiency anaemia,” says Distinguished Professor Harjinder Singh, who led the research team.

“But our goal was to not only address iron deficiency, but address it without impacting the product quality. So, we developed a novel protein-iron complex using food-grade materials and a unique processing method. The complex has substantially superior functionality compared with other products in the market. It provides advantages over other sources of iron present in foods, including ferrous sulphate, the recognised leading iron supplement.

We’re excited about the future potential of the strong working relationship we have developed with Nestlé, and their interest in the food science and nutrition research capability at the Riddet Institute.”

Petra Klassen Wigger, head of nutrition, health and wellness at Nestlé says, “At Nestlé we believe that we have a key role to play in support of global efforts to tackle the burden of micronutrient deficiencies. Through this collaboration, we will have access to an innovative technology that enables us to effectively fortify our foods and beverages without compromising the quality and taste. Nestlé are in an unparalleled position to fortify foods with Ferri Pro™ to enhance the health and well-being of millions of people.”

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Prof Francisco Goycoolea, Professor Alan Mackie, and Dr Elena Simone with Professor Harjinder Singh

University of Leeds Visit

Professor Alan Mackie, Head of School of Food Science & Nutrition, Prof Francisco Goycoolea, Chair in Biopolymers and Dr Elena Simone, Food Crystal Engineering, University of Leeds visited the Riddet Institute in November 2018. A joint workshop, meetings and associated site visits took place in a very busy week for our collaborators.



Professor Doug Goff Visit

Professor Doug Goff, University of Guelph visited the Institute in February. Professor Goff held an ice cream workshop and worked with collaborative partners. Doug is an internationally renowned ice cream expert. He is an author of over 250 research and technical papers and is the co-author of the textbook "Ice Cream, 7th Edition". Professor Goff teaches an annual 1-week ice cream course for industry.

Upcoming Events

RISS Discussion - Protein: We can't get enough but do we already eat too much?

Tuesday 19 March 2019, SSLB2, Massey University, 2-5pm (will also be live streamed)
The Riddet Institute Student Society invites you to join us for a scientific discussion on protein in human nutrition. Three leading experts will share their knowledge on protein in human nutrition and the wider implications of dietary choices before the floor opens for questions and discussion. Refreshments provided.

** Note: This event will be available on media site for those wishing to join remotely. Please register and the link will be sent to you before the event.

[Register Here](#)

RISS Beginnings Lectures

Thursday 4th April 2019, Massey University Presentation Lab RC2.143, 3-4pm

The session "The Beginnings" is a platform for the members of the Riddet Institute to share their knowledge and experience with students. This also provides students an opportunity to get to know the members of the Riddet family and keep updated with work within food science and technology or related fields. There are two 20 min presentations from two current Riddet Institute Researchers (Dr Julia Lowe and Dr Juliana Leite). Email [Debashree Roy](#) for more information.

5th International Conference on Food Structures, Digestion and Health

30 September to 3rd October 2019

Feeding tomorrow's world is a reality with unprecedented challenges: remarkable demographic trends, new geopolitical balances, the challenge of climate change and the need for environmental sustainability, instant connectivity and fast-moving technological innovation. At the same time, there is growing obesity crisis and a rapid rise in food-related health problems globally.

Registration is open and the call for abstracts began on 5th March 2019.

[FSDH website](#)



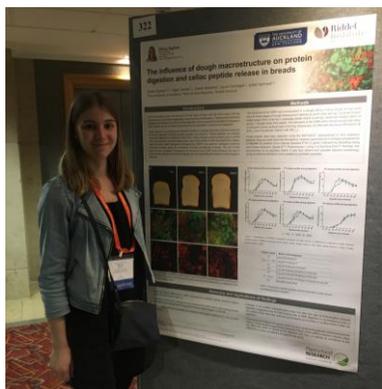
The Riddet Institute Partners



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Awards



Olivia Ogilvie Poster Award

Olivia Ogilvie (UoA, P&F) won first place in the 2018 AACCI Protein Division Best Student Paper Award in London, 21st-23rd October 2018. Congratulations Olivia!

RI Overseas Placement Award

How How (Massey University) to undertake research related to his PhD studies at INRA, France.

RI Student Travel Awards

Tracey Bear (MU, P&F, AgR) to attend and present a poster at the Mind Mood Microbes conferences in Amsterdam (17-18 January 2019).

Sewuese Okubanjo (Massey University) to present her work at the Australian Colloid and Interface Symposium in Hobart, Australia (3-7 February 2019)

Isuri Jayawardana (Massey University) to present a poster at the 6th International Conference on Food Digestion in Grenada, Spain (2-4 April 2019).

PGF Success for Food HQ

Food HQ has benefited from a \$100,000 grant from the Provincial Growth Fund to investigate developments that could provide exciting prospects for the Manawatū and the Riddet Institute as a partner in Food HQ.

FoodHQ chief executive Dr. Abby Thompson said the confirmation of funding for the business case was a “significant first step”. “I am delighted with today’s announcement of funding to develop our FoodHQ value proposition. As a partnership we believe our depth of capability in science and technology is fundamental to fueling the economic growth of the Manawatu and regional New Zealand by increasing export revenues from high value food and agri-food technologies.” [View the full press release here](#)

Recent News and Events

World’s leading food university awards top medal to Riddet Institute Fellow Laureate

The Netherlands’ top university and world leader in food science, Wageningen University and Research has awarded its supreme silver medal award to Riddet Institute Fellow Laureate, Distinguished Professor Paul Moughan.



Dr Martin Scholten, Professor Paul Moughan, NL Ambassador Mira Woldberg, Professor Louise O. Fresco and Professor Harjinder Singh

Distinguished Professor Harjinder Singh says it is significant that Professor Moughan is the only honouree outside the university to receive the Wageningen Silver Medal since international recipient Kofi Annan, Secretary-General United Nations in 2008. See: [Riddet Institute website](#) for full story

Landmark Study in the Lancet

Congratulations to Riddet Institute scientists Professor Jim Mann, Dr Lisa Te Morenga and Evelyn Mete receiving global attention with their research published in The Lancet.

Their paper, “Carbohydrate quality and human health: a series of systematic reviews and meta-analyses” was published on January 10 and aimed to quantify the relationship between carbohydrate quality and health. The paper swept across the globe with over 50 reports both locally and internationally by a variety of media outlets including the Times and the Guardian.

[https://www.thelancet.com/journals/lancet/article/PIIS0140-6736\(18\)31809-9/fulltext](https://www.thelancet.com/journals/lancet/article/PIIS0140-6736(18)31809-9/fulltext)



Top America Honour for Clive Davies



Professor Clive Davies, Associate Investigator at the Riddet Institute, is now a Fellow of American Institute of Chemical Engineers (AIChE). Clive is the only New Zealand chemical engineer to have received this honour. Presented with the award at the annual meeting of the AIChE in Pittsburgh, USA, a fellow is the highest grade of membership. It is in recognition and appreciation of “superior attainments, valuable contributions and service to chemical engineering”.

Currently less than 2% of AIChE membership reaches the grade of Fellow. See [full story here](#)

News



Laura Payling

New RISS President

Laura Payling was elected as the new President of the Riddet Institute Student Society in January. The student committee positions are contested annually but this role became vacant mid-year. We would like to thank Evelyn Mete for her service in the role.

Contact Laura and the RISS on their Slack channel



(Left to right) Faizan Ahmed Saclin, Professor Ray Geor (Massey University, PVC Sciences), Sarah Prior, Professor Helen Nicholson (DVC External Engagement, University of Otago) and Professor Indra Oey (University of Otago)

Sarah Priour at Global Food Science

Sarah presented to the Global Food Science Student Competition 2018, in Wuxi, China (14-18 Nov 2018). She presented a poster on "Impact of lipid on the protection of *Lactobacillus rhamnosus* under temperature fluctuations occurring during transport".

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Recent News and Events

Riddet Institute PhD Industry Placements 2019

The Riddet Institute provides funding to offer elite student scientists practical experience in the corporate workplace. This helps PhD Scholars to prepare for their first graduate employment opportunity in food science and related areas. There are five placements available per year, projects can be 3-6 months and can be broader than your PhD research area.

We are now seeking to place students so please express your interest as soon as possible [via this link](#) and contact Melanie if you would like further information or to discuss options.

Contact: Melanie Ruffell on email m.ruffell@massey.ac.nz or phone: 021 830 339

NZOZ Sensory & Consumer Science Symposium

Dunedin, 3-5th February 2019

Professor Joanne Hort, Fonterra Riddet Chair in Consumer and Sensory Science, and FEAST team members Dr Julia Low, Maheeka Weerawarna, Esther Onguta and Janita Botha, recently presented papers at the 13th NZOZ Sensory and Consumer Science Symposium.

This symposium was designed to provide new inspiration and knowledge for sensory and consumer professionals, with some high profile invited speakers in the field, including Dr Linda Flammer, a former PepsiCo R&D Director who has more than 25 years of combined industrial and academic experience.



Focus on Fibre and Food Monitoring Conference

Dunedin, 11th-12th February 2019

The Edgar Diabetes and Obesity Research Centre, along with the Healthier Lives National Science Challenge and The Riddet Institute, co-hosted a research symposium and two workshops this month.

There were several Riddet Institute speakers and attendees including Distinguished Professor Paul Moughan, Professor Jim Mann, Dr Lisa Te Morenga, Dr Carlos Montoya, Laura Payling, Anika Hoogeveen, and Starin McKeen. [View news story here.](#)