

2023 INTERNATIONAL SYMPOSIUM DIETARY PROTEIN FOR HUMAN HEALTH

UTRECHT, THE NETHERLANDS, 14 - 16 SEPTEMBER 2023

PROGRAMME

Each speaker is allocated 25 minutes which includes a 20-minute presentation followed by 5 minutes of questions/answers/discussion

8.00 am – 8.15 am	Opening of Conference	
	<i>Welcome</i> (5 mins)	Paul Moughan
	<i>Opening Comments</i> (10 mins)	Saskia Osendarp

14 September 2023 – Session One: Amino acid and protein requirements

8.15 am – 8.25 am	<i>Introduction from Chair</i>	Victor Owino, Austria
8.25 am – 8.50 am	Protein, Protein Quality, Nutrition and Health	Daniel Tomé, France
8.50 am – 9.15 am	Determining amino acid requirements	Raj Elango, Canada
9.15 am – 9.40 am	Amino acid requirements for infants	Amélie Deglaire, France
9.40 am – 10.05 am	Protein recommendations for adults/older adults	Lisette De Groot, The Netherlands
10.05 am – 10.35 am	Tea/Coffee break	
10.35 am – 11.00 am	Requirements for endurance exercise and sports	Dan Moore, Canada
11.00 am – 11.25 am	Protein, amino acids and type 2 diabetes	Marco Mensink, The Netherlands
11.25 am – 11.50 am	Amino acid requirements in critical care	Mick Deutz, USA
11.50 am – 12.15 pm	Amino acid scoring patterns for protein quality scores	Claire Gaudichon, France
12.15 pm – 1.15 pm	Lunch	

14 September 2023 – Session Two: Amino acid digestibility and availability

1.15 pm – 1.25 pm	<i>Introduction from Chair</i>	Wouter Hendriks, The Netherlands
1.25 pm – 1.50 pm	Amino acid digestibility/availability definitions and conventional oro-ileal determination in humans	Suzanne Hodgkinson, New Zealand
1.50 pm – 2.15 pm	Animal models for determining amino acid digestibility	Hans Stein, USA
2.15 pm – 2.40 pm	Dual-isotope method for determining true ileal amino acid digestibility in humans	Anura Kurpad, India
2.40 pm – 3.05 pm	IAAO estimation of amino acid availability in humans	Glenda Courtney-Martin, Canada
3.05 pm – 3.30 pm	Developments in protein quality evaluation: a policy perspective	Maria Xipsiti, FAO, Italy
3.30 pm – 4.00 pm	Tea/Coffee break	

14 September 2023 – Session Three: *In vitro* amino acid digestibility and availability

4.00 pm – 4.10 pm	<i>Introduction from Chair</i>	Didier Dupont, France
4.10 pm – 4.35 pm	Historical overview of <i>in vitro</i> protein/amino acid digestion	Andre Brodtkorb, Ireland
4.35 pm – 5.00 pm	Current advances (Europe) for <i>in vitro</i> protein digestibility	Isidra Recio, Spain
5.00 pm – 5.25 pm	Current advances (North America) <i>in vitro</i> protein digestibility	Jim House, Canada
5.25 pm – 5.50 pm	Advances in the design of physical models to study food digestion in the gastrointestinal tract	Paul Singh, USA

Free Papers and Posters

5.50 pm – 6.00 pm	<i>Introduction from Chair</i>	Megan Harrison, Europe
6.00 pm – 6.30 pm	Free papers/posters	

15 September 2023 – Session Four: Bringing amino acid requirements and bioavailability together to describe protein quality

8.50 am – 9.00 am	<i>Introduction from Chair</i>	Teresa Davis, USA
9.00 am – 9.25 am	Describing protein quality an overview	Bob Wolfe, New Zealand/USA
9.25 am – 9.50 am	Protein, protein quality and the role of leucine in protein metabolism	Phil Atherton, United Kingdom
9.50 am – 10.15 am	Determinants of post-prandial muscle protein synthesis	Luc van Loon/Jorn Trommelen, The Netherlands
10.15 am – 10.40 am	Protein quality malnutrition	Mark Manary, USA
10.40 am – 11.10 am	Tea/Coffee break	
11.10 am – 11.35 am	Impacts of protein quality and distribution on body composition	Don Layman, USA
11.35 am – 12.00 pm	Specific physiological effects of amino acids: A case for using availability measures for individual amino acids	Malcolm Watford, USA
12.00 pm – 12.25 pm	Protein, protein quality – public health and environmental aspects – unintended consequences of consuming high-quality protein	Jess Fanzo, USA
12.25 pm – 12.50 pm	Review of progress in describing dietary protein quality and DIAAS – 10 years on	Paul Moughan, New Zealand
12.50 pm – 1.40 pm	Lunch	

15 September 2023 – Session Five: World food protein – towards a sustainable, healthy supply

1.40 pm – 1.50 pm	<i>Introduction from Chair</i>	Mitch Kanter, USA ¹
1.50 pm – 2.15 pm	Global food sustainability – the UN 2030 agenda and beyond	Barbara Burlingame, New Zealand
2.15 pm – 2.40 pm	Food protein – a global nutrient context	Andrew Fletcher, New Zealand ²
2.40 pm – 3.05 pm	How much meat and dairy should we eat? The importance of transparent evidence-based health metrics	Alice Stanton, Ireland
3.05 pm – 3.30 pm	Food protein sources – the affordability dimension	Sylvia Chungchunlam, New Zealand
3.30 pm – 4.00 pm	Tea/Coffee break	

Free Papers and Posters

4.00 pm – 4.15 pm	<i>Introduction from Chair</i>	Yves Boirie, France
4.15 pm – 5.30 pm	Free papers/posters	

16 September 2023 – Session Five: World food protein – towards a sustainable, healthy supply

8.50 am – 9.00 am	<i>Introduction from Chair</i>	Mitch Kanter, USA ¹
9.00 am – 9.25 am	Environmental sustainability of alternative protein sources.	Hanna Tuomisto, Finland
9.25 am – 9.50 am	Achieving a balance between plant and animal sourced foods plant or animal versus plant and animal	Tamsin Blaxter, United Kingdom
9.50 am – 10.15 am	The ratio between plant- and animal-based proteins in circular food systems	Hannah van Zanten, The Netherlands
10.15 am – 10.40 am	Morning tea	

Future Food: Industry/Regulatory/Geographical Perspectives (A Workshop)

Creating a more sustainable, just food system in the future that includes sufficient high-quality protein will require cooperation from all actors within the global food chain. In this session technical leaders from diverse geographic regions, representing industry, academia, and the regulatory sectors will provide their perspectives on how the global food/nutrition landscape will need to evolve to provide the animal, plant, and alternative protein sources required to feed the world.

10.40 am – 10.50 am	<i>Introduction from Chair</i>	Thom Huppertz, The Netherlands
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Six presentations each of 15 minutes (Regulatory, Plant, Animal, Flexitarian, Africa, Asia)

10.50 am – 11.05 am	Are current regulations and standards fit for innovative protein ingredient development?	Nuria Moreno, Belgium ³
11.05 am – 11.20 am	Plant proteins and their future role in feeding the world.	Patricia Williamson, USA ⁴

¹ Science/Technical Director, Global Dairy Platform

² Programme Leader Sustainable Food Systems, Fonterra Research Centre and Riddet Fellow, Riddet Institute

³ Secretary-General, European Vegetable Protein Association (EUVEPRO)

⁴ Principal Scientist, Scientific and Regulatory Affairs, Cargill

11.20 am – 11.35 am	Animal proteins and their future role in feeding the world.	Rolf Bos, The Netherlands ⁵
11.35 am – 11.50 am	The future of flexitarian diets, implications for plant and animal proteins	Beatrice Trotin, France ⁶
11.50 am – 12.05 pm	Future sustainable global food production: An African perspective.	Ken Maleta, Malawi
12.05 pm – 12.20 pm	Future sustainable global food production: An Asian perspective	Subbanna Ayyappan, India
12.20 pm – 12.50 pm	Panel Discussion	
12.50 pm	Closing of Symposium	Harjinder Singh
1.00 pm – 2.00 pm	Lunch	

⁵ Global Nutrition Development Director, FrieslandCampina

⁶ Sustainable Diet Principal Scientist, Danone Global Research & Innovation Center