



Master Class Programme

The FSDH Masterclass provides a forum to discuss the fundamentals of research in selected topics relevant to food structures, digestion and health, the application and limitations of current state-of-the-art experimental approaches, and methodologies that increase our understanding of how our research can deliver high quality sustainable food products with proven nutritional benefits. Other areas of focus will include the opportunities for young scientists to make an impact and in capability development and partnership to support indigenous innovation.

Tuesday 14 November 2023

1.15-1.30pm	Registration	
1.30pm - 1.35pm	Introduction from Chair	Alejandra Acevedo-Fani, Riddet Institute, New Zealand
1.35pm - 2.05pm	Ultra-processed foods - fact and fiction in the context of process engineering for functional food	Erich Windhab, ETH, Zürich, Switzerland
2.05pm - 2.35pm	Fundamentals of food structure	José Miguel Aguilera, PUC, Chile
2.35pm - 3.05pm	Novel food processing - opportunities for research and industry	Indrawati Oey, University of Otago, New Zealand
3.05pm - 3.30pm	Afternoon Tea	
3.30pm - 4.00pm	In vitro models for digestion of complex meals: Where do we go from here?	Gail Bornhorst, University of California, Davis, United States
4.00pm - 4.30pm	Challenges and opportunities in nutritional sciences	Manny Noakes, Nutrition Consultant, Australia
4.30pm - 5.15pm	Values-led models of education and business - a Māori perspective	Darren Rewi, Kaumātua (senior tribal leader), Ngāi Tahu (tribe), Mana Tāhuna Māori Trust; Kemp Reweti, Pūhoro STEMM Academy