

April 24th, 2018

# CONFERENCE PROGRAM

8:15 -8:45 Registrations

8:45-8:50 Welcome and Opening Remarks:  
Danik Martirosyan, Co-chairman, PhD

**Session 1:** Functional Food Definition, Status, and Regulation.  
Session chair:

8:50-9:15 Danik Martirosyan, Ph.D.  
FFC's Advancement of Functional Food Definition and Common food definitions associated with "healthy" eating

9:15-9:40 Debasis Bagchi, Ph.D.  
Regulation of functional foods and Nutraceuticals in USA and Japan.

9:40-10:00 One additional abstract will be chosen to be presented in this session

10:00-10:10 Coffee Break

**Session 2:** (Special Session): Dietary Nitrite and Nitrate

10:10-10:40 James R. Coughlin, Ph.D.  
Historical Considerations on the Potential Risks of Nitrite and Nitrate to Humans

10:40-11:10 David J. Lefer, Ph.D.  
Dietary Interventions to Increase Nitric Oxide and Treat Cardiovascular Disease

11:10-11:40 Norman Hord, PhD, MPH, RD  
Dietary nitrate and nitrite concentrations in food patterns and dietary supplements

11:40-12:10 Nathan S. Bryan, Ph.D.  
Evidence for Consideration of Dietary Guidelines for Nitrite and Nitrate

12:10 – 13:00 Lunch

**Session 3:** Functional Foods and Bioactive Compounds for Aging

13:00-13:30 Roel Vonk, PhD  
The effect of nutrition and functional food on aging

13:30-14:00 Gerolf A.R Reckman, PhD  
The effect of nutrition and functional foods on aging and health

14:00-14:30 Garth Nicolson, PhD  
Clinical effects of hydrogen administration: Molecular hydrogen, disease and cellular aging

14:30-15:00 One additional abstract will be chosen to be presented in this session

15:00-15:15 Coffee Break

**Session 4:** Functional Foods and Bioactive Compound(s): Prevention and Management of Non-Communicable Diseases

15:15-15:40 : Maksim Khotimchenko, MD, PhD  
Marine Non-Starch Polysaccharides Prevent Heavy Metal Accumulation in Preschool Children

15:40-16:05 Karen R. Jonscher, Ph.D.  
Role of pyrroloquinoline quinone in altering macrophage metabolic reprogramming

16:05-16:30 Jian-Yong WU, PhD  
Molecular properties and prebiotic functions of polysaccharides produced by *Cordyceps sinensis* Fungus Cs-HK1

16:30-16:50 One additional abstract will be chosen to be presented in this session

**Session 5:** Poster Session

16:50-17:05 Conference Closing

17:30-20:30 Explore San Diego-Networking Dinner on the beautiful Coronado Island

## April 25th, 2018

**Session 6:** Functional Foods and Sport Nutrition, Session chair: Debasis Bagchi, PhD

9:00-9:30 Sreejayan Nair, PhD  
From Bench to Market: Clinical Studies Needed to Substantiate Claims of Sports Nutrition Products

9:30-10:00 Manashi Baghchi, PhD  
Nutrition in Paralympics

10:00-10:30 Didier Hernández García, PhD  
Ginseng, an ergogenic aid for runners? Ginseng utilization for the improvement of lipid metabolism

10:30-11:00 Debasis Bagchi, PhD  
Role of Mammalian Target of Rapamycin (mTOR) in Muscle Growth

11:00-11:15 Coffee Break

**Session 7:** Functional Foods and Chronic Diseases: Chairman: Jianping Wu, PhD

11:15-11:45 Barat B. Aggarwal, PhD  
Targeting Inflammatory Pathways Linked to Chronic Disease by Agents Designed by Mother Nature: Food as Medicine

11:45-12:15 Isabel García-Tornadu, PhD  
Aloe Vera decolorized extracts: Effects on the intestinal barrier

12:15-12:35 Satyavati Rani, PhD  
Role of *Ferula Asafoetida* in colon cancer prevention (\*Pending Presentation)

12:35-13:05 Renu Wadhwa, PhD  
Withaferin-A kills cancer cells with and without telomerase

13:05-13:35 Jianping Wu, PhD  
Food proteins as a source of bioactive peptides against cardiovascular diseases

13:35-14:25 Lunch

**Session 8:** Current Research and Development of New Functional Food Products

13:15-13:45 Jiehui Zhou, PhD student  
Identification of a food-derived octapeptide from meat proteins that induces signaling in intestinal cells and reduces feed intake in mice by delaying gastric emptying

13:45-14:15 Hairong Cheng, Professor  
A new approach to producing high-purity Trehalose by the yeast

14:15-14:45 Dalal Alghawas, PhD  
Modification of polyunsaturated fatty acid and its mediators in female ApoE-/- mice post oat bran diet

14:45-15:15 WL Wendy Hsiao, PhD  
Restoration of diseased gut micro-environment, stimulation of GPRs and the SCFA-producers in *ApcMin/+* mice are associated with the combined treatment of mushroom polysaccharides and herbal saponins

15:15-15:35 One additional abstract will be chosen to be presented in this session

15:35-15:50 Coffee Break

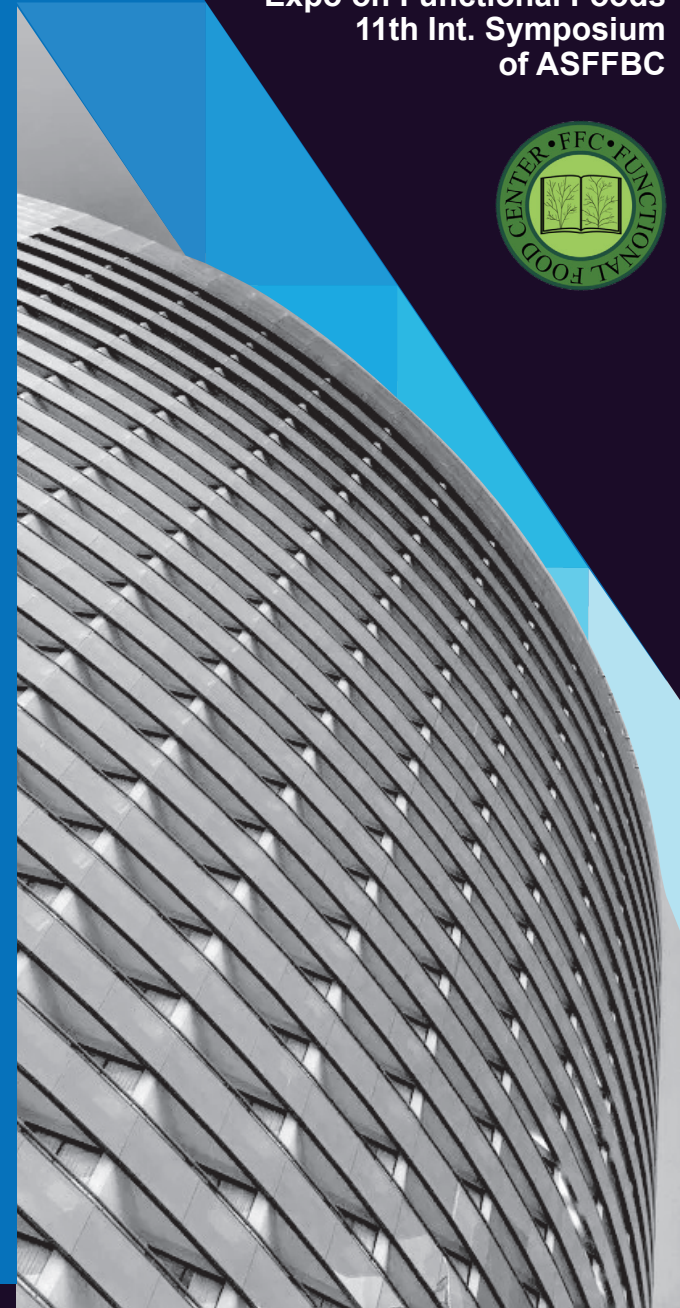
**Session 9:** Poster Session

16:20-16:30 Awards and Certificates

16:30-16:45 Conference Closing

# 23rd International Conference

and Expo on Functional Foods  
11th Int. Symposium of ASFFBC



# Attractions & Places to Visit



**Downtown Gaslamp Quarter**



**"Unconditional Surrender" Statue, near USS Midway**



**The beautiful, iconic Hotel del Coronado**

**Functional Food Center** is pleased to announce its 23rd International Conference and Expo on Functional Foods "Functional Foods and Bioactive Compounds in Health and Disease: Science and Practice." The conference will be held at San Diego on April 24-25, 2018.

**The 23rd International Conference** of Functional Food Center will bring together experts in medicine, biology, and the food industry to discuss the functional foods with bioactive compounds as dietary interventions for chronic diseases, as well as for health promotion.

## Main Conference Topics/Sessions:

Main Topics/Sessions at the 23rd FFC International Conference will include:

- The Status of Functional Foods in Japan, USA, and Other Countries
- Health Claims: Nutraceutical, Functional, and Medical Food Regulations
- Functional Foods and Chronic Diseases

- A. Functional Foods and Obesity
- B. Functional Foods and Diabetes
- C. Neurological Diseases
- D. Cardiovascular Diseases
- E. Functional Foods and Cancer
- F. Functional Foods and other Chronic Diseases
- G. The Effects of bioactive molecules on Biomarkers of Chronic Diseases

- The Effects of Nutrition and Functional Foods on Aging and Health
- Functional Foods, Bioactive Compounds, and Microbiome
- Safety of Bioactive Compounds and Functional Foods
- Special session: Bioaccessibility and Bioavailability of Bioactive compounds
- Special Session: MicroRNAs from foods
- Special Session: Food Bioactive Compounds, Biomarkers, and Functional Foods: Promising Concept for Chronic Disease and Healthy Aging
- Special Session: Coffee consumption benefits and adverse events. Session Chair: Gabriela Riscuta MD, CNS, Program Director, Nutritional Science Research Group, Division of Cancer Prevention, National Cancer Institute, NIH, Bethesda, MD, USA
- Special session: Dietary Nitrite and Nitrate. Session Chair: Nathan S. Bryan, Ph.D., Department of Molecular and Human Genetics, Baylor College of Medicine, Houston, TX USA
- Special session: Sports Nutrition and Functional Foods. Session Chair: Debasis Bagchi, Ph.D., Professor, Department of Pharmacological and Pharmaceutical Sciences, University of Houston College of Pharmacy, Houston, TX, United States
- Current Research and Development of New Functional Food Products

You may suggest and organize your own special session.

# Registration Benefits:

The complimentary package will also contain:

- Access to all oral sessions
- Access to daily poster sessions
- Access to networking tour and dinner on beautiful Coronado island
- Conference Proceedings Book (Abstract Book)
- Lunches for 2 days
- 12-Month membership for ASFFBC (Academic Society for Functional Foods and Bioactive Compounds)
- Each registration allows the registrant to present a maximum of 3 accepted abstracts
- Hourly credits for conference attendance will be allocated towards certification as a Certified Functional Food Scientist
- Endless opportunities to network with colleagues from around the globe
- Choice of FFC textbook Limited Time Only

## Registration Rates:

Registration fees do not include abstract publication fees or membership fees. You can save up to \$100 off the price of registration by first becoming a member of Academic Society for Functional Foods and Bioactive Compounds.

# List of Textbook Options

Introduction to Functional Food Science, Textbook, Volume 1, Third Edition

Functional Foods for Chronic Diseases: Textbook, Volume Two, First Edition

Cancer Biology and Dietary Factors: First Edition, Textbook, Volume 3, First Edition

Bioactive Compounds and Cancer: Volume 4, First Edition

Functional Foods in Integrative Oncology: Volume 5, First Edition

## Cancellation Policy:

Before November 30, 2017: 75% refund;  
 before January 30, 2018: 50% refund;  
 after January 30, 2018: No refund.  
 Reimbursements will be sent after the conference.  
 Notice of cancellation of registration must be received in writing to the Conference Secretariat, at: [ffc@functionalfoodcenter.com](mailto:ffc@functionalfoodcenter.com).  
 All refunds will be provided after the conference within 14 days.

Registration Type	Registration		
	Before March 1 <sup>st</sup> , 2018	March 1 <sup>st</sup> to April 1 <sup>st</sup> , 2018	April 2 <sup>nd</sup> to April 17, 2018
<b>Student Nonmembers*</b>	\$175	\$195	\$295.00
<b>Student Members of ASFFBC</b>	\$125	\$155	\$255.00
<b>Dietitians and Retired Professionals*</b>	\$225	\$245	\$345.00
<b>Members of ASFFBC</b>	\$175	\$195	\$295.00
<b>Academic (Researchers and Professors at Universities)</b>	\$495	\$525	\$625.00
<b>Members of ASFFBC</b>	\$395	\$425	\$525.00
<b>One-Day Nonmember</b>	\$350	\$375	\$475.00
<b>One-Day Members</b>	\$250	\$275	\$375.00
<b>Food and Medical Industry Representatives- Nonmembers</b>	\$425	\$455	\$555.00
<b>Members of ASFFBC</b>	\$395	\$425	\$525.00
<b>Abstract Publication Fee</b>	\$49	\$49	
<b>Late Abstract Publication Fee</b>			\$99
<b>Networking Event / Banquet</b>	\$45	\$50	