

ILSI News

International Life Sciences Institute

Volume 30, Number 2 September 2012

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Annual Meeting 2013 Save the Dates! 18 - 23 January

Watch for Registration to Open in Mid-September

The 2013 Annual Meeting in Miami, Florida will give attendees the chance to plan how the ILSI network can collectively help improve science worldwide.

Here are four good reasons to attend:

Lead: Set research priorities

You are involved with ILSI because you are an expert in a scientific field, a thought-leader on human or environmental health and safety, and/or a proven academic or business leader. Use these talents to help ILSI set its scientific, health, and organizational priorities.

Share: Demonstrate the importance of your science

As an ILSI member, science advisor, or employee, you work hard all year on important programs. Take this opportunity to showcase the importance of your branch, task force or committee, or a significant project.

Check out the exciting scientific program online:

2013 Annual Meeting

Learn: Gain insight from experts around the world

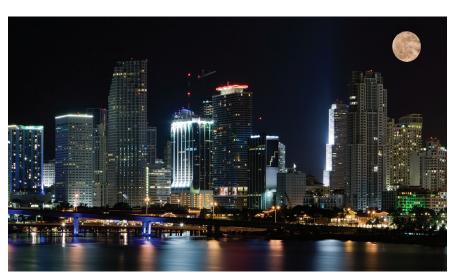
Program speakers always offer new perspectives on health issues of common concern or interest. Hear what others from around the world have to say about a range of topics that affect you.

Connect: Build lasting partnerships

Meet with your colleagues from around the globe. This face-to-face experience is exciting and rewarding. It reinforces existing collaboration, fosters new partnerships, and leads to fresh ideas for achieving individual and organization goals.

Questions? Feedback?

We'd love to hear from you. Contact ILSI Communications Director Michael Shirreffs at: mshirreffs@ilsi.org



The 2013 ILSI Annual Meeting will be held in Miami, Florida

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Present Knowledge in Nutrition, 10th Edition

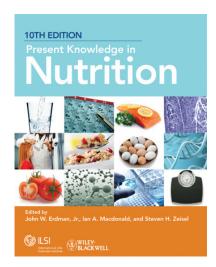
From the Editors

John Erdman, Ian Macdonald, and Steven Zeisel

We are honored to have been asked to edit the tenth edition of Present Knowledge of Nutrition. The first edition was published in 1953 and throughout the book's history its authors have been a "Who's Who" of nutritional science. The current volume is no exception. With this edition, we aimed to find productive, knowledgeable, and well-known authors to help us provide integrated information on nutrition, physiology, health and disease, and public health applications – all in one text.

This ambitious goal was set for one purpose: to provide readers with the most comprehensive and current information covering the broad fields within the nutrition discipline. Reflecting the global relevance of nutrition, our authors come from a number of countries. It is hoped that this edition captures the current state of this vital and dynamic science from an international perspective.

New to this edition are chapters on topics such as epigenetics, metabolomics, and sports nutrition – areas that have developed significantly in recent years. The remaining chapters



have all been thoroughly updated to reflect developments since the last edition. Suggested reading lists are now provided for readers wishing to delve further into specific subject areas.

To make this edition as accessible and continuously relevant as possible, it is available in both print and electronic formats. An accompanying website provides book owners with access to an image bank of tables and figures as well as any updates the authors may post to their chapters in the future.

We hope this volume will be a valuable reference for researchers, health professionals, and policy experts as well as a useful resource for educators and advanced nutrition students.

Take a look:

<u>Table of contents</u> <u>Sample pages</u> How to order

Key Features of the New Edition

Comprehensive coverage of all aspects of human nutrition

Written by nearly 140 expert authors from 14 countries around the world

Contains new chapters on topics such as epigenetics, metabolomics, and sports nutrition

All existing chapters thoroughly revised and updated

An essential reference for researchers, health professionals, policy experts, educators, and students

Exclusive, online content for owners of the new edition

Like and Follow ILSI and Social Media

Don't forget ILSI has created Facebook and Twitter accounts. Like us and Follow us to receive announcements on new publications, upcoming meetings and conferences, and other news.





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New Publications

ILSI Europe

"Omics" technologies in quantitative microbial risk assessment

S. Brul et al. Trends in Food Science & Technology (2012) 1-13

This article gives an introduction to the data types being generated by "omics" technologies and the framework of MRA. It highlights the challenges of applying "omics" data.

Contact ILSI Europe for copies of this article: publications@ilsieurope.be

Approaches to the safety assessment of engineered nanomaterials (ENM) in food

A Cockburn et al. Food and Chemical Toxicology 2012;50:2224-2242

In this article, the authors propose a systematic, tiered approach to assess the safety of engineered nanomaterials in foods.

Contact ILSI Europe for additional information on this article: publications@ilsieurope.be

Food Choice, Energy Balance and its Determinants: Views of Human Behaviour in Economics and Psychology

K. Grunert et al. *Trends in Food Science & Technology* 2012

This paper shows how economic and psychological approaches to explaining why people overeat are based on different basic assumptions about human behavior. Three such views of human behavior are distinguished: rational behavior, reasoned behavior, and automatic behavior.

Contact ILSI Europe for copies of this article: publications@ilsieurope.be

ILSI North America

Persistence and Transferability of Noroviruses on and between Common Surfaces and Foods

B Escudero, et al. *Journal of Food Protection*, 2012:75(5): 927-935

The purpose of this study was to characterize the persistence and transferability of representative noroviruses on and between solid surfaces and foods. This study provides much needed quantitative data for use in risk assessment efforts intended to characterize the transmission during food preparation and handling.

Available online for journal subscribers at Noroviruses

Predicted Changes in Fatty Acid Intakes, Plasma Lipids, and Cardiovascular Disease Risk Following Replacement of trans Fatty Acid-Containing Soybean Oil with Application-Appropriate Alternatives

M LeFevre, et al., *Lipids*, July 2012 (online)

This study aimed to model the effects of replacing TFA-containing partially hydrogenated soybean oil with application appropriate alternatives on population fatty acid intakes, plasma lipids, and cardiovascular disease risk. It uses National Health and Nutrition Examination Survey 24-hour dietary recalls for 1999–2002, and 25 food categories, accounting for 86 % of soybean oil and 79 % of TFA intake for replacement modeling.

Available at no charge online: trans-Fatty-Acids

Preparing for the 2015 Dietary Guidelines: Health and culinary attributes of refined grains, added fibers and bran

J Jones, et al. Cereal Foods World, Volume 57, Number 2, March - April 2012, 86 - 87

This publication summarizes a 2011 AAACC International Annual Meeting Hot Topic Session exploring scientific understanding of the nutritional and culinary value of including refined grains, added fibers, and bran in the diet.

Available at no charge online: Fiber

Proceedings of the Conference "Low-Calorie Sweeteners, Appetite and Weight Control: What the Science Tells Us"

Journal of Nutrition, May 2012:142(6) 1132 - 1172

ILSI North America's Technical Committee on Low-Calorie Sweeteners (LCS) supported the publication of proceedings from its April 2011 workshop examining the potential of LCS as a tool in weight management.

Articles are available online at no charge:

- Introduction to the Workshop
- <u>Mechanisms for Sweetness</u>
- Sweetness and Food Preference
- Sweetness, Satiation, and Satiety
- The Use of Low-Calorie
 Sweeteners by Adults: Impact on
 Weight Management
- The Use of Low-Calorie
 Sweeteners by Children:
 Implications for Weight
 Management
- Workshop Summary

New Publications continued on page 6

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Get Healthy Together "Promising Best Practice"

The Association of Maternal & Child Health Programs (AMCHP) has designated ILSI Research Foundation's *Get Healthy Together* health intervention a "Promising Practice." AMCHP awards this title when programs with strong evaluation data demonstrate effectiveness and genuine potential to become a Best Practice. AMCHP is an influential health advocacy organization that works to improve the lives of women and children. Its Best Practices are regularly incorporated into health policy at the state and local level.

Get Healthy Together is a lifestyle intervention program initially funded by the US Department of Agriculture (USDA). It is linked to a specific block grant objective addressing children with Body Mass Index at or above the 85th percentile who receive services through USDA's Women, Infants, and Children Program (WIC). Get Healthy Together, along with TAKE 10!®, is part of ILSI's commitment to provide evidence-based interventions to combat childhood obesity.

Maternal – Child Health in Vietnam

ILSI Southeast Asia Region works to understand all aspects of maternal and child health, including the role diet during pregnancy and in infancy plays in physical and cognitive development later in life.

A September workshop focuses on the challenges facing Vietnamese children and their families. The 18-month intervention delivered a variety of tools and training to New Mexico WIC staff on counseling skills related to pediatric overweight prevention and management. Program evaluation documented training improved these skills and, significantly, indicated over 90% of staff positively rated the usefulness of the training.

The challenge for Get Healthy Together to achieve AMCHP's coveted Best Practice standing is to now show long-term program sustainability. The ILSI Research Foundation is providing continued training for WIC staff in New Mexico, including the Tribal WIC program for the first time. Donna Lockner, PhD, RD, who has worked on the project from its inception, will incorporate revisions stemming from the evaluation and will conduct the training. Get Healthy Together, including the ongoing training, has been generously funded by General Mills.

A full report prepared by ILSI Research Foundation, WIC, and the University of New Mexico is available online on USDA's website: <u>Get Healthy Together.</u>

Workshop on Infant and Young Child Nutrition: Addressing Nutritional Problems in Vietnam

18 September 2012 Hanoi, Vietnam

ILSI Southeast Asia Region, in partnership with the National Institute of Nutrition, Vietnam, has organized a workshop exploring health challenges facing Vietnamese children.

Workshop objectives are to:

 Share updates on nutritional and health status of infants and young children



Get Healthy Together is part of ILSI's commitment to find solutions to prevent and reduce childhood obesity.

- Share current knowledge experiences, approaches, strategies, and programs to address nutritional problems in infant and young children throughout Southeast Asia
- Identify nutritional concerns related to optimal growth in Vietnam (e.g., micronutrient deficiencies, obesity)
- Identify research gaps
- Discuss strategies to combat double burden of under- and overnutrition in Vietnam

This workshop is part of a series of meetings on child health. For more information on their entire child health program, contact ILSI Southeast Asia Region at: ilsisea@singnet.com.sg

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ILSI Europe Workshop on Food Packaging

5th International Symposia on Food Packaging: Scientific Developments Supporting Safety and Innovation 14 – 16 November 2012 Berlin, Germany

The ILSI Europe International Symposia on Food Packaging are held every four years and are internationally recognized for the scientific debate they generate on the safety and quality of food packaging. The upcoming 5th symposium will emphasize innovations in the area of food packaging.

Participants will review recent advances in packaging science, including in new technologies such as nanotechnology. Additional sessions will cover:

- Sustainable food contact materials
- Risk assessment of complex mixtures
- Effects of food processing

This three-day event in Berlin, Germany will be a multi-disciplinary meeting of interest to food scientists; chemists; physicists; packaging specialists; control authorities; and risk assessors.

A detailed program (speakers and topics) and registration information is available online:

Symposia on Food Packaging

Also explore recent contributions to ILSI Europe's Report Series on food packaging:

<u>Packaging Materials 9</u>: Multilayer Packaging for Food and Beverages (2011)

<u>Packaging Materials 8</u>: Printing Inks for Food Packaging Composition and Properties of Printing Inks (2011)



6th Asian Conference on Food and Nutrition Safety

6th Asian Conference on Food and Nutrition Safety 26 – 28 November 2012 Singapore

Early Bird Registration ends on 30 September!



In today's world, our food supply has become highly globalized with the constant and rapid movement of food and agriculture products across the globe. Appropriate measures need to be taken to ensure safe food production from farm-to-table. Such measures also need to be based on a balanced approach by taking into account the potential risks and benefits of food.

This is particularly relevant for Asia, where rapidly developing economies and growing populations mean a demand for greater quantities of food to feed its people, as well as a concurrent need to ensure that the available food is safe and of sufficient nutritional quality for all levels of society.

The 6th Asian Conference on Food and Nutrition Safety will address relevant topics on food and nutrition safety that considers both risks and benefits of food.

ILSI Southeast Asia Region organized the first Asian Conference on Food and Nutrition Safety in 1991. The event has evolved into a signature undertaking of ILSI in collaboration with key local agencies wherever the conferences are held. This year's co-organizer is the Agri-Food & Veterinary Authority of Singapore.

Registration information, program, and details on sponsorship opportunities are online:

Asia Conference on Food and Nutrition

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New Publications (continued from page 3)

ILSI Health and Environmental Sciences Institute

Biomarkers of collecting duct injury in Han-Wistar and Sprague-Dawley rats treated with N-phenylanthranilic Acid

GR Betton, et al. *Toxicological Pathology* 2012 June;40(4):682-94.

N-phenylanthranilic acid is a chloride channel blocker that causes renal papillary necrosis in rats. Studies were conducted in two strains of male rats to evaluate novel biomarkers of nephrotoxicity. It was concluded that RPA-1 is a new biomarker with utility in the detection of collecting duct injury in papillary necrosis in male rats.

Available online for journal subscribers: RPA-1 Biomarker

Trophic magnification factors (TMFs): considerations of ecology, ecosystems, and study design

K Borgå, et al. Integrated Environmental Assessment and Management, 2012 Jan;8(1):64-84

In this article, the authors give the background for the development of TMFs, identify and discuss impacts of ecosystem and ecological variables on their values, and discuss challenges and uncertainties associated with contaminant measurements and the use of $\delta(15)$ N for trophic level estimations. Recommendations are provided for experimental design, data treatment, and statistical analyses, including advice for users on reporting and interpreting TMF data.

Available online for journal subscribers: <u>Trophic magnification factors</u>

Check out ILSI's website for a full list of publications: ILSI Publications

ILSI Research Foundation Center for Environmental Risk Assessment (CERA)

A Review of the Environmental Safety of Vip3Aa

CERA Monograph

CERA has released its fifth peerreviewed protein monograph, this one addressing the environmental safety of Vip3Aa. The document is available in English, Spanish and Portuguese, and can be downloaded from CERA's website (along with the other monographs in this series): Vip3Aa

ILSI Research Foundation Center Risk Science Innovation and Application (RSIA)

Coming Soon – Water Recovery Guidelines

An RSIA focus area is to foster the adoption of innovative engineering, monitoring, and risk management approaches to the reduction of water use in the food and beverage industry.

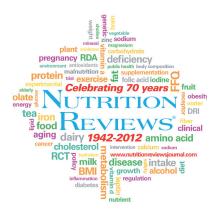
An executive summary and table of contents to a comprehensive set of Water Recovery Guidelines gives readers a sneak preview of the panel of experts' approach and an overview of the water recovery program: Executive Summary

ILSI Southeast Asia Region

2011 Annual Report: A Partnership Nutrition and Food Safety Approach to Improving for Public Health

ILSI Southeast Asia Region's Annual Report provides a summary and value of their 2011 program. Learn more about this active branch: Annual Report

Nutrition Reviews Impact Factor Up!



What a nice 70th Anniversary gift – a #7 ranking!

ILSI is excited to announce the newly released 2011 ISI *Journal Citation Reports* from Thomson Reuters shows *Nutrition Reviews*' impact factor is up to 4.472.

The highly cited journal is now ranked 7th of 72 (up from 9th of 70) among journals in the Nutrition and Dietetics category.

Congratulations to Editor Naomi Fukagawa and Managing Editor Allison Worden.

In honor of the Anniversary, you can get free, special online issues: one celebrating 70 years of nutrition and one focusing on trans fatty acids.

Special Online Issues

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More Meetings!

FNCE 2012 6 - 9 October 2012 Philadelphia, USA

The Food & Nutrition Conference & Expo (FNCE) is the premier event of the Academy of Nutrition and Dietetics (formerly the American Dietetics Association). ILSI North America has organized three session at FNCE:

To Inflame or Not To Inflame: An Evidence-based Review of n-6 PUFAs

Sunday, 7 October 3:30pm - 5:00pm

Low-Calorie Sweeteners and Weight: Do They or Don't They Help?

Monday, 8 October 3:30pm - 5:00pm

Grain Brain Strain – How Do Whole and Enriched Grains, Bran, and Dietary Fiber All Fit in the Diet?

Tuesday, 9 October 9:45am - 11:15am

Visit the FNCE website for complete program information: FNCE2012

HESI Workshop: Adjuvants and Vaccines: Focus on Autoimmunity 18 – 19 October 2012 Amsterdam, The Netherlands

This workshop will assess the state of knowledge with regard to the potential association between adjuvants and autoimmune responses; pool data across available literature including in vitro, animal, and human data; and develop recommendations for future evaluation.

It has been sponsored by the HESI Vaccines and Adjuvants Safety Project Committee with additional support from the HESI Immunotoxicology Technical Committee.

Registration and program available online: Adjuvants and Vaccines

Welcome to Diána Bánáti

Please join us in welcoming Scientific Prof Diána Bánáti as ILSI Europe's new Executive and Scientific Director.

Prof Bánáti is an expert on food safety with extensive experience at both national level, where she reached the position of Ministerial Commissioner for Food and Director General of the Central Food Research Institute CFRI (Hungary), and internationally where she has served on the board of many international organizations.

A previous member of the board of ILSI Europe and its Scientific Advisory Committee, she is very familiar with the organization. On board since July, Prof Bánáti has said, "I am very excited to be joining ILSI Europe as its Executive and Scientific Director. I look forward to engaging more with stakeholders to ensure that the valuable role that ILSI Europe places in the scientific community is fully understood."

Reg Fletcher, Chairman of ILSI Europe said, "We're looking forward to the new impetus that Prof Bánáti will bring to ILSI Europe."

Welcome Prof Bánáti!

Video Presentations of ILSI North America's FNSP Speakers

ILSI North America's Food, Nutrition & Safety Program (FNSP) Mid-Year meeting combines presentations on topics of current interest with reports on progress within the organization.

This year's meeting, held in July, featured three guest speakers. Videos of these presentations are online:

FNSP Videos

Watch for more video delivery of science coming from ILSI starting in the near future! FNSP Guest Speaker Videos:

Science & Statistics: Paving the Road to a Data-informed Future

Thomas Louis, PhD, Johns Hopkins University

Values, Trust and Science Charlie Arnot, Center for Food Integrity

Managing Conflicts of Interest and Promoting Successful Public/Private Partnerships

Cathie Woteki, PhD, United States Department of Agriculture