Frontiers in Nutrition



22 - 23 NOVEMBER 2012

The University of Auckland Owen G Glenn Building, 12 Grafton Road, Auckland

Day 1 - Wednesday 21st November

14.00	18.00	Trade display set up Falé Pasifika
16.00	18.00	Early registration Falé Pasifika
17.00	18.10	Student Professional Development Session Arts 1, Room 206.220
18.30	20.00	Student Networking Local café / bar (user pays)

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7.00	7.30	Trade display set up Falé Pasifika	
7.00	8.15	Student Masterclass Slurp Café Kindly sponsored by Beef and Lamb New Zealand	
7.30	8.25	Registration, tea & coffee Falé Pasifika	
8.30	8.40	Welcome and housekeeping Room 260.098	
8.40	9.00	Opening address: Doctor Colin Bell Scaling up Nutrition in the Western Pacific Region Room 260.098	
LIPIDS, INFLAMMATION AND DISEASE Room 260.098			
9.00	9.30	Keynote: Professor Manohar Garg Fatty diets and inflammation: what matters - quantity and/or quality?	
9.30	10.00	Invited speaker: Associate Professor Spencer Proctor Understanding the implication of ruminant trans fats to health and industry.	
10.00	10.30	Invited speaker: Associate Professor Donna Vine Absorption and bioactivity of vaccenic acid on dyslipidemia and the metabolic syndrome	
10.35	11.05	Morning tea Falé Pasifika	

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		Concurrent session 1	Concurrent session 2
		MICRONUTRIENTS Room 260.098	NUTRITION AND ELITE PERFORMANCE/ APPETITE AND FOOD BEHAVIOURS Room OGGB 5 (260.051)
11.10	11.25	Kathryn Beck Blood donation, Asian ethnicity and parity are stronger predictors of suboptimal iron status than dietary patterns in premenopausal women living in Auckland, New Zealand	Andrea Braakhuis Dietary nitrate supplementation improves rowing performance in highly trained rowers
11.25	11.40	Sarah Bristow Calcium supplements and cancer risk: a meta-analysis of randomized controlled trials	Brylee Haywood The effect of probiotics on illness incidence in elite rugby players
11.40	11.55	Maria Polak Time in the sun and vitamin D in Dunedin	Rachel Brown Effects of nut consumption in comparison to other energy-dense snack foods on energy balance and diet quality
11.55	12.10	Hajar Mazahery An Investigation of Vitamin D Status and its Determinants in Middle Eastern Women Living in Auckland: a Pilot Study	Garalynne Binford Normalised Eating in the Treatment of Eating Disorders
12.15	13.20	Lunch Falé Pasifika	
12.50	13.20	Poster session 1 (<i>see page 9</i>) Falé Pasifika	
12.50	13.20	Walking group to Albert Park (wea	ther permitting)

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APPETITE AND FOOD BEHAVIOURS Room 260.098			
13.25	13.55	Invited speaker: Doctor Helen Eyles Typical food portion sizes consumed by New Zealand children and differences by age, gender, and ethnicity	
13.55	14.25	Luke Gemming Self-reported dietary intake using passive image capture: a pilot study	
14.25	14.55	Jessica Kane Satiating effects of a rice-mix in Asian p	eople with type II diabetes
15.00	15.30	Afternoon tea Falé Pasifika	
		Concurrent session 3	Concurrent session 4
		HEALTHY START TO LIFE Room 260.098	LIPIDS AND PROTEINS Room OGGB 5 (260.051)
15.35	15.50	Elaine Rush Frequency of consumption of foods at 4 and 6 years of age: relationships to body weight at 9 years in children in the Pacific Island Families Study	Cheryl Gammon Baseline inflammatory status modulates plasma lipid and inflammatory marker responses to kiwifruit consumption in hypercholesterolaemic men: a randomised controlled trial
15.50	16.05	Moniek Kindred Investigating the food habits and beliefs of pregnant women living in rural Bangladesh	Agnes Tey Dose-response effect of hazelnut consumption on CVD risk factors and acceptance in overweight and obese individuals
16.05	16.20	Jane Coad Complementary food processed from sweet potato could positively contribute to vitamin A and iron status of infants based on compositional analysis	Terryn Robinson Does dry roasting lightly salting nuts influence health outcomes and acceptability?

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16.25	17.10	Muriel Bell Lecture: Professor Sally Poppitt Yesterday, today and tomorrow in obesity research – is there light at the end of the tunnel? Room 260.098	
17.15	18.15	Social mixer Falé Pasifika	
18.30	Late	Dinner La Cigale French Bistro 69 St. Georges Bay Road, Parnell	

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The Nutrition Society of New Zealand Inc www.nutritionsociety2012.co.nz

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Day 3 - Friday 23rd November Trade display set up 7.30 7.00 Falé Pasifika **Registration, tea and coffee** 7.30 8.25 Falé Pasifika Welcome and housekeeping 8.30 8.40 Room 260.098 NUTRACEUTICALS AND FUNCTIONAL FOODS Room 260.098 **Keynote: Professor Catherine Field** 9.20 8.40 The role of specific food components on immune development Invited speaker: Doctor Susan Jack 9.20 9.50 Combating anaemia in young children in Cambodia Invited speaker: Doctor Nicole Roy 9.50 10.20 Biomarkers of pathways to monitor biological effects of dietary n-3 polyunsaturated fatty acids Morning tea 10.25 10.55 Falé Pasifika ADVANCES IN FATS AND HEALTH Room 260.098 Keynote speaker: Professor Andrew Sinclair 11.00 11.30 Docosapentaenoic acid (DPA): The iceberg of long chain omega 3 fatty acids Invited speaker: Associate Professor Welma Stonehouse 11.30 12.00 Cracking new frontiers on the health benefits of nuts

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Day 3 - Friday 23rd November

MICRONUTRIENTS

Room 260.098

		1100111 200.000	
12.00	12.15	Doctor Louise Brough Iodine status of pregnant women pre- and post-initiatives to improve iodine status in Palmerston North, New Zealand	
12.15	12.30	Abbey Billing Improvement in the iodine status of New Zealand pregnant women post- fortification	
12.30	12.45	Ying Jin Iodine status of breastfeeding women pre- and post- initiatives to improve iodine status in Palmerston North, New Zealand	
12.50	14.10	Lunch Falé Pasifika	
13.05	13.35	Nutrition Society AGM Room OGGB 5 (260.051)	
13.40	14.10	Poster session 2 (<i>see page 10</i>) Falé Pasifika	
13.40	14.10	Walk to the Domain (weather perm	nitting)
	1	Concurrent session 5	Concurrent session 6
		HEALTHY AGING Room 260.098	NUTRACEUTICALS AND FUNCTIONAL FOODS Room OGGB 5 (260.051)
14.15	14.30	Caroline Gunn Increased vegetables, herbs and fruit intake: effects on bone turnover markers and urinary electrolyte excretion in post menopausal women	Christine Butts Beneficial gut health effects of vegetable fibres
14.30	14.45	Jan Weststrate Malnutrition in New Zealand's elderly population: interim results from a ten year international comparative survey	Suman Mishra Functional attributes of kiwifruit important to health
14.45	15.00	Carol Wham LILACS NZ: Predictors of Nutrition Risk in Older Māori and non-Māori	Lynne Chepulis Manuka Cyclopower - New advancements in the development and bioactive efficacy of New Zealand's Manuka honey

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Day 3 - Friday 23 rd November				
15.05	15.35	Afternoon tea and prize giving Falé Pasifika		
	HEALTHY START TO LIFE Room 260.098			
15.40	16.10	Invited speaker: Professor Philip Baker Nutrition in Pregnancy – from teenagers to the Arctic		
16.10	16.40	Invited speaker: Professor Elaine Rush Grow, glow and go. Energized children lead the way!		
16.40	16.50	Closing		

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POSTER SESSION

Ha Nguyen

Antioxidants and oxalates of some fruits grown in New Zealand

Merrin Quilter

Arterial stiffness and body composition in Palmerston North men aged 30-70 years: a pilot study

Vesal Moeeni

Assessing the prevalence of malnutrition and the risk of nutritional deterioration in hospitalised paediatric patients in New Zealand

Michelle Ingram

Assessing the reliability and validity of bioelectrical impedance analysis and dual-energy X-ray absorptiometry to measure body fat percentage against air displacement plethysmography.

Mingming Zheng

Biocatalytic synthesis of phytosterol esters with controllable fatty acids composition and evaluation of their hypocholesterolemic effect in golden hamster

Bobbi Campbell

Deletion of the GSTT1 genotype linked to tolerance of Brassicaceae in people with Crohn's disease in a New Zealand cohort

Xuyan Dong

Development of a novel nanostructured lipid carriers containing microalgal oil for food application

Diana Anderson

Development of Resource Material for behavioural Change

Hannah Morton

Dietary Factors and Gut Integrity in Crohn's Disease

Wilson Yip

Effect of plate size on appetite and energy intake: a postprandial study of appetite regulation

Christine Butts

Effects of extrusion on the nutritional quality evaluation of Crusader peas

Jane Petrie

Establishing food serving sizes for New Zealand population based on energy content

Janine Siggaoat

Food Labeling Compliance of Commonly Sold Processed Foods in Metropolitan Manila

Janyawat Vuthijumnonk

Free radical scavenging and anti-angiogenic properties of three rabbiteye blueberry extracts



POSTER SESSION 2

Janet Weber

Healthy halos?: Nutrition related claims and nutrient composition of grain and cereal products

Shikha Pundir

Impact of cooking method on appearance of plasma amino acids from red meat in young healthy males

Vic Chiang

Impact of cooking method on inflammatory responses to red meat in young healthy males

Ruvini Mutucumaran

Influence of dietary calcium concentrations on the digestion and absorption of calcium and phosphorus along the intestinal tract of broiler chickens

Gurpreet Singh Bal

Isolation of ulceroprotectivec cucurbitane type triterpenoids from cucumis melo seeds

Zhuoshi Zhang

Rice-mix lowers postprandial glycaemia in Asian people with type II diabetes

Ritu Sehji

Nutraceutical and functional foods

Mark McCann

Restriction of abnormal proliferation by physiological concentrations of a food-derived metabolite, enterolactone, in models of prostate tumourigenesis.

Robin Stewart

Standardisation of an in vitro digestion for investigating iron uptake in Caco-2 cells

Nelum Opatha Vithar

The composition and immunomodulatory properties of milk from Red deer and cow.

Angela Tsang

The Cool Canteen Award: recognizing healthy school canteens

Leo Vanhanen

The mineral profile of New Zealand grown pine nuts

Jasmine Thomson

Use of a pre-laboratory interactive computer tutorial to assist the student learning and study experience

Carolyn Cairncross

Vitamin D Status of New Zealand Pre-schoolers - Te Ra Whakaora: Recruitment and data collection phase



Pamela von Hurst

Vitamin D status predicts hand-grip stength in young adult women living in Auckland, New Zealand

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