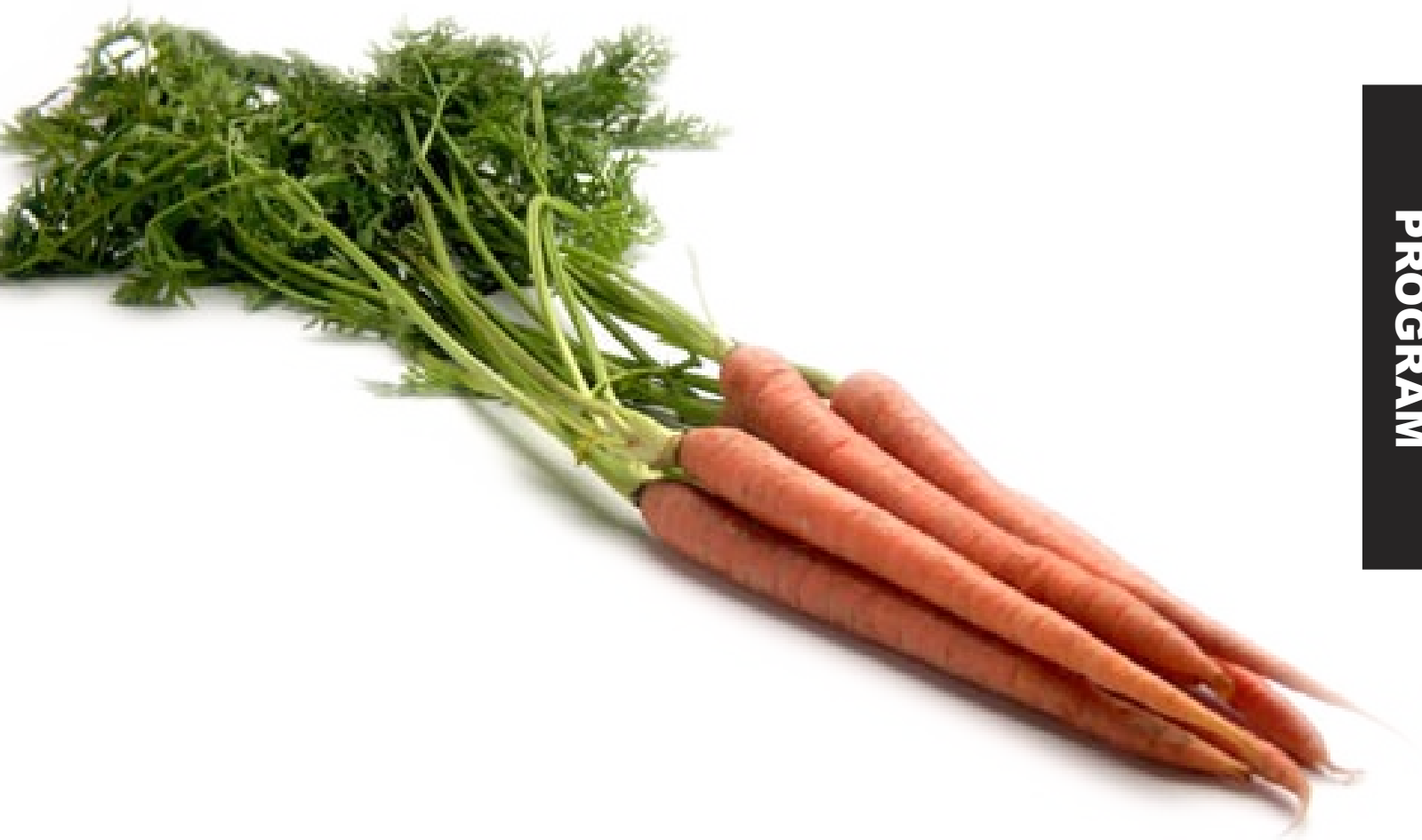


FAV HEALTH 2007

*2nd International Symposium on Human Health Effects of
Fruits and Vegetables*

PROGRAM



PROGRAM

Tuesday, October 9, 2007

3:00 - 6:00 pm	Registration	Lobby
3:00 pm	Poster Setup	Colonnade
3:00 pm	Exhibitor Setup	Grand Salon Preassembly
6:30 p.m	Welcome Reception and Poster Session	Colonnade
	Music by Nami Koiwa	

Wednesday, October 10, 2007

6:00-8:00 am	Breakfast	Palm Court
7:00 am-5:00 pm	Registration	Lobby
8:00-9:45 am	Opening Session	Grand Salon East and West
8:00	Bhimanagouda S. Patil , Ph.D., FAV Health 2007 Chair and Director, Vegetable & Fruit Improvement Center, Texas A&M University System	
8:25	Frank Ashley , Ph.D., Vice Chancellor for Academic Affairs, Texas A&M University System	
8:40	Keynote Address Eric Hentges , Ph.D., Director, International Life Sciences Institute, Washington, DC, USA	
9:25	Discussion	
9:40	ISHS Commission on Fruits and Vegetables and Health Update Yves Desjardin , Commission Chair and Université of Laval, Canada	
9:45	Nutrition Break	Colonnade

10:15 am-12:00 pm	Session 1a. Cancer Prevention	Grand Salon West
	<i>Co-Chairs: Michael Wargovich, Hollings Cancer Center, USA</i>	
	<i>Derek Keenan, Graduate Student, Ashtown Food Research Centre, Ireland</i>	

10:20	Plenary	Bioactive phytochemicals in fruits and vegetables for cancer prevention Sharon A. Ross , Ph.D., MPH, National Institute of Health, USA
10:50	Invited	Targeting Inflammation for Prevention and Treatment of Cancer by Fruits, Vegetables & Spices: Food For Thought Bharat B. Aggarwal , Ph.D., The University of Texas M. D. Anderson Cancer Center, Houston, U.S.A.
11:10	Invited	Phytoceutical approach for management of prostate cancer. R. Ghosh, M. Ganapathy, V. Chakradhar, P. Rivas, M. Sri Balasubashini, I.M. Thompson, T.J. Slaga, and A. Pratap Kumar , Ph.D., Univ. of Texas Health Science Center, San Antonio. USA
11:30	Invited	Chemoprevention against cancer: Induction of phase-II drug metabolizing enzymes by myristicin V. Valdavia, A. Cadena, E. Martinez, M. Amor, B. Robles, R. Patel, Z. Zapata, A. Mancha, W. Lai, H. Ahmad , Ph.D. University of Texas, Pan American, USA

10:15 am-12:00 pm	Session 2. Antioxidants in FAV and Improving Human Health	Grand Salon East
	<i>Co-chairs: Jim Joseph, U.S. Department of Agriculture-ARS, Boston, USA</i>	
	<i>Anne Liberty, Graduate Student, University of Massachusetts, USA</i>	

10:20	Plenary	Antioxidant Status <i>In Vivo</i> : The case for regular consumption of antioxidant rich fruits and vegetables Ronald Prior , Ph.D., U.S. Dept. of Agriculture-Agriculture Research Service, Little Rock, USA
-------	---------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

TUESDAY/WEDNESDAY

- 10:50 Oral Cell culture models for antioxidant research
Rui Hai Liu, M.D., Ph.D., Cornell University, Ithaca, New York, USA
- 11:05 Oral Antioxidant properties and fatty acid composition of pecan kernels
Leonardo Lombardini, Ph.D., J. Emilio Villarreal-Lozoya and Luis Cisneros-Zevallos, Vegetable & Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA
- 11:20 Oral Fluorescence imaging for localization of antioxidants and capsaicin in fruit tissues of capsicum pepper types
Cyril E. Broderick, and Peter H. Cooke, Delaware State University, USA
- 11:35 Oral Increased antioxidant activity in vivo in humans consuming Monavie, an Acai (*Euterpe oleracea*) berry fruit-based beverage
Alexander G. Schauss, Gitte Jensen, Xianli Wu and Scherwitz, Natural and Medicinal Products Research, AIBMBR Life Sciences, USA

12:00 Lunch Palm Court

1:30-3:15 pm	Session 3. Brain and Eye Health	Grand Salon East
	Co-chairs: <i>Barbara Winters, Campbell Soup Company</i> <i>Jyothi Maria Veigas, Graduate Student, Central Food Technology Research Institute, Mysore, India</i>	

- 1:35 Plenary Nutritional interventions against age-related macular degeneration
Paul S. Bernstein, M.D., Ph.D., Moran Eye Center, University of Utah, Salt Lake City, USA
- 2:05 Invited "Signaling" good news for the modulation of age-related cognitive decline, and neurodegenerative disease via dietary fruit supplementation?
James "Jim" Joseph, Ph.D., B. Shukitt-Hale, V. Cheng, D. Bielinski, D. Fisher, U.S. Department of Agriculture Human Nutrition Research Center on Aging, Tufts University, Boston, USA
- 2:25 Invited Interactions of functional foods and age-related macular degeneration
Jack N. Lusso, Ph.D., Louisiana State University, USA
- 2:45 Oral Genetic variability for lutein concentrations in leafy vegetable crops can influence serum carotenoid levels and macular pigment optical density in human subjects
Dean A. Kopsell, Ph.D., Joanne Curran-Celentano, David E. Kopsell, Adam J. Wenzel; The University of Tennessee, Knoxville, USA
- 3:00 Oral Brain isoform of creatine kinase, an enzyme protected by phytochemical anti-oxidants: oxidative modification sites mapped by Fourier transform ion cyclotron resonance mass spectrometry and analysis of functional effects
Shannon Eliuk, Matthew Renfrow, Erin Shonsey, Jessy Deshane, Sreelatha Meleth, Stephen Barnes, and **Helen Kim**, Ph.D., University of Alabama at Birmingham, USA

1:30-3:15 pm	Session 1b. Cancer Prevention	Grant Salon West
	Co-chairs: "Bibi" Boitshepo Glyose, NAPED, South Africa Stacie Haaga, U.S. Apple Association, Virginia, USA	

- 1:35 Plenary Fruit Phytochemicals for Cancer Prevention: Mechanisms of Action
Rui Hai Liu, M.D., Ph.D., Cornell University, USA
- 2:05 Oral Cranberry flavonoids and triterpenoids: In vitro evidence for anti-cancer activity
Catherine C. Neto, Anne M. Liberty, Jon W. Amoroso, Peter E. Hart, Robert A.R. Hurta, Malcolm A. MacLean, University of Massachusetts, Dartmouth, USA
- 2:20 Oral Molecular mechanisms involved in the inhibition of MDA-MB-435 breast cancer cells by phenolic acids from red flesh peach BY00P6653
Giuliana Noratto, David Byrne, Luis Cisneros-Zevallos, and Weston Porter, Vegetable & Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA

- 11:10 Oral Tart cherry-enriched diets reduce indices of metabolic syndrome in rats
E. Mitchell Seymour, Ph.D., Andrew A.M. Singer, Ara Kirakosyan, Peter B. Kaufman, Steven F. Boling, Michigan State University and the University of Michigan, USA
- 11:25 Oral Glycemic indices of caribbean foods: use in dietary/lifestyle management of type 2 diabetes and cardiovascular disease prevention
P.S. Bahado-Singh, A.O. Wheatley, A.U. Osagie, M. Boyne, E. Choo-Kang, E. Y. St. A. Morrison, M.H. Ahmad and H.N. Asemota, University of the West Indies at Mona, Jamaica
- 11:40 Discussion

10:15 am-12:00 pm	Session 9. Tropical FAV and Cancer Prevention	Grand Salon West
	<i>Co-Chairs: Ram Rao, U.S. Department of Agriculture, CSREES, USA Patsy Wilson, Graduate Student, University of Kentucky, USA</i>	

- 10:20 Plenary Colon cancer prevention in developing nations: Anti-inflammatory plants, fruits, vegetables and traditional medicine
Michael Wargovich, Ph.D., Cancer Chemopreventive Program, Hollings Cancer Center, Charleston, USA
- 10:50 Invited The role of bioactive food constituents in vegetables and fruit in cancer prevention
Cynthia A. Thomson, Ph.D., L. M. McCune, N. Hollis, J. West, E. Nardi and C. Kubota, Vegetable & Fruit Improvement Center and University of Arizona, USA
- 11:10 Oral Fruit and vegetable consumption and cancer in Canada
Jinfu Hu, Ph.D., and Marie MesMeules, CCDPC, Public Health Agency of Canada
- 11:25 Oral Quercetin suppresses early colon carcinogenesis partly through inhibition of inflammatory mediators
Nancy D. Turner, Ph.D., K.J. Paulhill, C.A. Warren, R.J. Carroll, N. Wang, R.S. Chapkin and J.R. Lupton, Vegetable & Fruit Improvement Center, Department of Nutrition and Food Sciences, Texas A&M University, USA
- 11:40 Oral Evaluation of the antioxidant activity interaction between the components present in pesto sauce
Guilherme Afonso, Yara S. Queiroz, Deborah H.M. Bastos, Marcela Monteiro and **Elizabeth A. F. S. Torres**, University São Paulo, Brazil

10:15 am-12:20 pm	Session 10. Challenges and Opportunities of FAV for Health: Perspectives from Journal Editors and Global Leaders	Colonnade A
	<i>Co-Chairs: Bhimanagouda S. Patil, Director, Vegetable & Fruit Improvement Center, Texas A&M University Cynthia Thomson, Vegetable & Fruit Improvement Center and Department of Nutritional Sciences, University of Arizona, USA</i>	

- 10:20 Invited A perspective from the World Vegetable Center
Thomas A. Lumpkin, Ph.D., AVRDC- The World Vegetable Center, Taiwan
- 10:40 Invited The role of horticulture in food security, nutrition and development
Boitshepo "Bibi" Giyose, M.S., New Partnership for Africa's Development (NAPED), South Africa
- 11:00 Invited Fruit and vegetables for health - WHO initiative on fruit and vegetable promotion, France
Vanessa Candeias, Ph.D., World Health Organization, Geneva, Switzerland
- 11:20 Oral Current situation of fruits & vegetables for local consumption in Africa: a case study in French speaking countries
Jacky Ganry, Ph.D, CIRAD - French Agricultural Research Centre for International Development, France

THURSDAY

- 11:35 Oral Translating nutrition science into dietary practices: The challenges of informing the public on current research while maintaining faith in core dietary messages
Joel E. Kimmons, Ph.D., Centers for Disease Control and Prevention, Atlanta, USA
- 11:45 Oral Nutrition research must fill important gaps
David Klurfeld, Ph.D., Associate Editor, The American Journal of Clinical Nutrition, USA
- 11:55 Oral Emerging role of antioxidants and redox signaling in health and disease
Deepak Das, Ph.D., Editor-Antioxidant and Redox Signaling Journal, USA
- 12:05 Oral Healthy Foods: Publishing and publicizing research results to maximize impact.
James Seiber, Ph.D., Western Regional Research Center, California and Editor, Journal of Ag and Food Chemistry, USA

12:00 pm Lunch Palm Court

1:30-3:15 pm	Session 11. Wine and Health <i>Co-Chairs: Michael I. McBurney, Department of Nutrition and Food Science, Texas A&M University, USA</i> <i>Jack Losso, Department of Food Science, Louisiana State University, USA</i>	Grand Salon East
---------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------

- 1:35 Plenary Is wine just another alcoholic beverage?
David M. Klurfeld, Ph.D., U.S. Department of Agriculture-Agriculture Research Service, Maryland, USA
- 2:05 Invited Health benefits of moderate wine consumption
Raghu Sawkar, M.D., Sawkar Family Vineyard, Napa Valley, USA
- 2:25 Invited Healthful benefits of wine and Texas emerging as the 5th largest wine producing state in America
Paul Bonarrigo, Messina Hof Winery, Bryan, USA
- 2:45 Invited Colon Cancer preventive property of pterostilbene
Agnes M. Rimando, Ph.D., Nanjoo Suh, Shiby Paul and Bandaru Reddy, U.S. Department of Agriculture- Agriculture Research Service, USA

1:30-3:15 pm	Session 12. Food and Drug Interaction <i>Co-Chairs: Thomas A. Lumpkin, AVRDC-The World Vegetable Center, Taiwan</i> <i>Eleisha Ensign, TexaSweat Citrus Marketing, USA</i>	Grand Salon West
---------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------

- 1:35 Plenary Interactions of nutrients with prescription drugs: Is there cause for concern?
David Greenblatt, M.D., Ph.D., Tufts University School of Medicine, USA
- 2:05 Invited Grapefruit-drug interaction: Chemistry and biology of furocoumarins
Basavaraj Girenavar, Ph.D., A. Bugarin, G.K. Jayaprakasha, Brian T. Connell and Bhimanagouda S. Patil, Vegetable & Fruit Improvement Center, Texas A&M University, USA
- 2:25 Invited Drug-juice interactions: causative ingredients and underlying mechanisms
Mary Paine, Ph.D., University of North Carolina, Chapel Hill, USA
- 2:45 Invited Food drug interactions: An introduction
Susanne Talcott, Ph.D., Texas A&M University, USA

1:30-3:00 pm	Session 10 Discussion continued. Challenges and Opportunities of FAV for Health: Perspectives from Journal Editors, and Global Leaders Panel Members: Thomas Lumpkin, James Seiber, Deepak Das, "Bibi" Boitshepo Giyose, Vanessa Candeias, Joel Kimmons, David Klurfeld, Jacky Ganry, Cynthia Thomson, and Bhimanagouda S. Patil, Chair	Colonnade A
---------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------

3:00 pm Nutrition Break Grand Salon Pre-Assembly

3:15 – 5:00 pm	Session 13. Current and Future funding Challenges for FAV for Health Round Table Discussion <i>Chair: Bhimanagouda S. Patil, Director, Vegetable & Fruit Improvement Center, Texas A&M University, USA</i>	Colonnade A & B
-----------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------

Plenary: **The Honorable Todd Staples**, Commissioner, Texas Department of Agriculture, Austin, Texas, USA

Panelists: **David M. Klurfeld**, Ph.D., U.S. Department of Agriculture -Agricultural Research Service, National Program Leader, Human Nutrition, Beltsville, MD, USA

Sharon Ross, Ph.D., Program Director in the Nutritional Science Research Group, Division of Cancer Prevention, National Cancer Institute, National Institutes of Health, Washington, DC, USA

Ram Rao, Ph.D., U.S. Department of Agriculture, National Program Director for Plant and Animal Systems, Washington, DC, USA

Ronald Watson, Ph.D., Chair, USDA-CSREES Panel, Arizona, USA

Lorelei DiSogra, Ed.D., R.D., Vice President, Nutrition and Health, for the United Fresh Produce Association, USA

Martin Dickman, Ph.D., Director, Institute for Plant Genomics and Biotechnology, Texas A&M University, TX, USA

6:15 pm	Social and Cocktail Reception	Pool area
6:45 pm	FAV Health 2007 Participant Group Photo	Pool area
7:00 pm	Banquet	Grand Salon East & West

THURSDAY

Friday, October 12, 2007

6:00-8:00 am	Breakfast	Palm Court
8:00-9:30 am	Session 14. Skin Protection & Antimicrobial Protection from FAV	Colonnade A
	<i>Co-chairs: Elizabeth Pivonka, Produce for Better Health Foundation, USA Amit Vikram, Vegetable & Fruit Improvement Center, Texas A&M University, USA</i>	
8:05	Plenary	Dietary modulation of skin properties: Carotenoids and Flavonoids Wilhelm Stahl , Ph.D., Heinrich-Heine University, Duesseldorf, Germany
8:35	Invited	Super foods and skin health Steve Pratt , M.D., Scripps Memorial Hospital, La Jolla, USA
8:55	Invited	Attenuation of <i>Salmonella</i> enterica Serovar Typhimurium virulence by citrus bioactive compounds. Amit Vikram , Palmy R. Jesudhasan, Suresh D. Pillai, Bhimanagouda S. Patil, Vegetable & Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA
9:15	Oral	Cranberry compounds inhibit adhesion of <i>E. coli</i> to urinary tract cells Terri A. Camesano , Yatao Liu, and Paola A. Pinzon-Arango, Worcester Polytechnic Institute, USA
8:00-9:30 am	Session 15a. Breeding/Genetic Factors Affecting Bioactive Compounds	Colonnade B
	<i>Co-chairs: David Drews, Hazera Seed Co. & Vegetable and Fruit Improvement Center Industry Advisory Board Sherma Zibadi, Graduate Student, University of Arizona, USA</i>	
8:05	Plenary	Genomics, jalapenos and jackrabbits – Vegetable Genetic Improvement at TAMU Kevin Crosby , Ph.D., Vegetable and Fruit Improvement Center, Texas Agricultural Experiment Station, Weslaco, USA
8:35	Invited	Breeding broccoli with enhanced health promotion Jack Juvik , Ph.D., University of Illinois, Urbana-Champaign, USA
8:55	Invited	The health benefits of peach, nectarine and plum consumption David H. Byrne , Ph.D., Giuliana Noratto, Luis Cisneros-Zevallos, Marcia Vizzotto and Western Porter, Vegetable and Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA
9:15	Oral	Antioxidant content and activity in different structures of five apple cultivars grown in Chile Carolina Henriquez , Sergio Almonacid, Berta Escobar, Italo Chiffelle and Herson Speisky, University of Chile, Santiago, Chile
9:30		Discussion
9:45 am	Nutrition Break	Grand Salon Pre-Assembly
10:15 am-12:00 pm	Session 16a. Isolation and Characterization of Bioactive Compounds	Colonnade A
	<i>Co-Chairs: Jagan Mohan Rao, Central Food Technological Research Institute, India Chutamat Niwat, University of Reading, UK</i>	
10:20	Invited	Analysis of flavonoids and metabolites by tandem mass spectrometry Barry Davis, Jennifer Brodbelt , Ph.D., University of Texas at Austin, USA
10:40	Invited	Separation and purification of limonoids from Citrus G.K. Jayaprakasha , Ph.D., and Bhimanagouda S. Patil, Vegetable & Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA

- 11:00 Invited Influence of sample preparation procedures on the assay of phenolic compounds from foods and dietary supplements
Devanand L. Luthria, Ph.D., U.S. Department of Agriculture-Agriculture Research Service, Beltsville, Maryland, USA
- 11:20 Oral Activity of unusually considered antioxidant plant compounds
Roberto Lo Scalzo, Instituto Sperimentale per la Valorizzazione Tecnologica dei Prodotti Agricoli, Italy
- 11:35 Discussion

10:15 am-12:00 pm	Session 15b. Seasonal Factors Affecting Bioactive Compounds	Colonnade B
	Co-Chairs: <i>Delia Rodriguez Amaya, Universidade Estadual de Campinas, Brazil</i> <i>Lars Mogren, Graduate Student, SLU Horticulture, Sweden</i>	

- 10:20 Plenary Pre-harvest cultural growing conditions can influence carotenoid phytochemical concentrations in vegetable crops
Dean Kopsell, Ph.D., University of Tennessee, Knoxville, USA
- 10:50 Invited Flavonoids in Brazilian fruits and vegetables and their processed products
Lisia Senger Huber, Rosemary Hoffmann Ribani and **Delia B. Rodriguez-Amaya**, Ph.D., Universidade Estadual de Campinas, Brazil
- 11:10 Oral Root vegetables as healthy convenient food?-Effects of cultivar, cultivation method, storage and processing
Marie E. Olsson and Karl-Erik Gustavsson, Swedish University of Agricultural Sciences, Sweden
- 11:25 Oral Bioactive components in fruits of different apple varieties- effect of maturity and storage conditions
Michaela Schmitz-Eiberger, Anna Wilmanns, and Anne Matthes, Bonn University, Germany
- 11:40 Discussion

12:00 pm	Lunch Session 17: FAV Research: A Graduate Student Perspective	Grand Salon East & West
	<u>Presenters:</u> Jay Morris, USA, Chair Lars Mogren, Sweden Amit Vikram, USA Jyothi M. Veigas, India	<u>Opponents:</u> Trevor George, UK, Chair Subbendu Mukerjee, USA Giuliana Noratto, USA Patsy Wilson, USA

1:15 – 1:30 pm	ISHS Business Meeting	Grand Salon East & West
-----------------------	------------------------------	------------------------------------

1:30-3:15 pm	Session 16b. Isolation and Characterization of Bioactive Compounds	Colonnade A
	Co-chairs: <i>G.K. Jayaprakasha, Vegetable & Fruit Improvement Center, Texas A&M University, USA</i> <i>Trevor George, Graduate Assistant, University of Reading, UK</i>	

- 1:35 Invited 3D-Structure, colloidal behavior and human saliva protein recognition of wine tannins determined by NMR
Isabelle Planet, Ph.D., Université Bordeaux, Talence, France
- 1:55 Invited A perspective on isolation and identification of bioactive compounds and constituents from fruits
L. Jagan Mohan Rao, Plantation Products, Spices and Flavour Technology, Central Food Technological Research Institute, India
- 2:15 Invited Development of an automated system to measure total phenolic content in plant extracts
Kil Sun Yoo, Ph.D., Eun Jin Lee, Daniel Leskovar, and Bhimanagouda S. Patil, Vegetable and Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA

- 2:35 Oral Characterization of seventeen black currant (*Ribes nigrum*) cultivars based on chemometric profiling of health-related compounds
Jordi Gino Bordonaba and **Leon A. Terry**, Cranfield University, Bedfordshire, UK
- 2:50 Oral Flavonoidal glycosides of the *Clerodendron inerme* confer long term relief for experimental arthritis in rats
S. Somasundaram, Ph.D. and C. Edwards, University of Houston-Victoria, and Vegetable & Fruit Improvement Center, Texas A&M University, USA
- 3:05 Discussion

1:30-3:15 pm	Session 15c. Environmental Factors Affecting Bioactive Compounds	Colonnade B
	Co-Chairs: <i>Haejeen Bang, Vegetable & Fruit Improvement Center, Texas A&M University</i> <i>Staffan Andersson, Graduate Student, Swedish Univ. of Agricultural Sciences, Sweden</i>	

- 1:35 Plenary Impact of agronomic strategies on phytochemicals and quality of vegetable crops
Daniel I. Leskovar, Ph.D., Vegetable & Fruit Improvement Center, Texas A&M University, Texas Agricultural Experiment Station, Uvalde, USA
- 2:05 Oral The role of pre-and post- harvest factors on the content of the flavonoid quercetin in yellow onion (*Allium cepa*. L)
Lars Mogren, SLU, Swedish University of Agricultural Sciences, Sweden
- 2:20 Oral Mild environmental stresses induce phytochemicals in lettuce
Myung-Min Oh, Edward E. Carey, C.B. Rajashekar, Kansas State University, USA
- 2:35 Oral The impact of selected abiotic stresses on glucoraphanin content in field pepperweed (*Lepidium campestre* L.)
Manjula Bandara, Nick Savidov and Darcy Driedger, Crop Diversification Centre South Alberta Agriculture and Food, Canada
- 2:50 Oral The effect of environmental factors on biosynthesis of carotenoids and polyphenolics in fruits and vegetables. A review
Laurent Urban, Christophe Aubert, Liliane Berti, Frederic Bourgaud, Claudie Dhuique-Mayer, Helone Gautier, Jacques Joas, Mathieu Lechaudel, Isabelle Marty and Huguette Sallanon; INRA San Giuliano, France
- 3:05 Oral Evaluation of indigenous vegetables as new vegetable crops for alleviating micronutrient deficiency
Li-ju Lin, Yun-yin Hsiao, Ray-yu Yang, and C. George Kuo, AVRDC The World Vegetable Center, Taiwan.

1:30-3:15 pm	Session 18. Increasing Mineral Elements in Plants	Essex
	Co-Chairs: <i>Kendal Hirschi, VFIC and Baylor College of Medicine, Houston, USA</i> <i>Hui Mei, Graduate Student, Vegetable & Fruit Improvement Center and Baylor College of Medicine, Houston, USA</i>	

- 1:35 Plenary Pumping iron: iron nutrition for plants and people
Elsbeth Walker, Ph.D., University of Massachusetts, Amherst, USA
- 2:05 Invited Increased Calcium bioavailability in genetically modified foods: Analysis using mice and human feeding regimes
Kendal Hirschi, Ph.D., Vegetable and Fruit Improvement Center and Children's Nutrition Research Center, Baylor College of Medicine, USA
- 2:25 Discussion
- 3:00 pm Nutrition Break** **Grand Salon PreAssembly**

FRIDAY

3:00-5:00 pm	Session 19. Selling FAV Science: A Win-Win for Consumer Health, Researchers and Industry's Bottom Line	Grand Salon East
	<i>Co-chairs: Jagadeesh Kulkarni, University of Agricultural Sciences, Dharwad, India Ray Prewett, Texas Citrus Mutual & VFIC Industry Advisory Board, Mission, USA</i>	

3:05	Plenary	Understanding the consumer: Building a new brand for fruits & vegetables Elizabeth Pivonka , Ph.D., Produce for Better Health Foundation, USA
3:35	Invited	The healthy way to grow: How to use health to drive produce sales Elizabeth Sloan , Ph.D., Sloan Trends, Inc., San Diego, USA
3:55	Invited	Sunkist nutrition marketing: From research to outreach Kari Bretschger , President/C.E.O., Integrated MarketingWorks, USA
4:15	Invited	The path to the future: Challenges in driving the daily vegetable habit Darren Serrao , Vice President-Beverages, Campbell Soup Company, USA
4:30		Discussion

3:00-5:00 pm	Session 20. Organically Grown FAV and Their Role in Disease Prevention	Grand Salon West
	<i>Co-chairs: Hugh Topper, HEB, USA Ankit Patras, Graduate Student, Ashtown Research Centre, Ireland</i>	

3:05	Plenary	Enhancing food nutritional quality and human health through organic farming systems Charles Benbrook , Ph.D., The Organic Center, Oregon, USA
3:35	Invited	The dilemma of high yield crops Donald R. Davis , Ph.D., University of Texas at Austin, USA
3:55	Invited	Organic vs. conventional fruits and fruit juices: Characterization of bioactive compounds, anti-oxidant capacity, anti-cancer activity, and inflammatory bowel disease modulator activity Jaime A. Yanez , Connie M. Remsberg, Esteban I. Mejia-Meza, Jinna A. Navas, Karina R. Vega-Villa, Preston K. Andrews, Neal M. Davies Washington State University, Pullman, USA
4:15	Invited	Organic vs. Conventionally grown grapefruit comparison of quality, consumer acceptance, and human health-bioactive compounds Gene Lester , Ph.D., USDA-ARS, Weslaco, USA
4:35	Oral	Evaluation of antioxidant potential and some physico-chemical parameters in tomatoes (<i>Lycopersicon esculentum</i>) organic and conventional. Renata G. Borguini, Deborah H.M. Bastos and Elizabeth A. F. S. Torres , University of São Paulo, Brazil
4:50		Discussion

3:15-5:00 pm	Session 21. FAV & Osteoporosis Prevention	Colonnade A
	<i>Co-Chairs: Farzad Deyhim, VFIC and Texas A&M University-Kingsville, USA Reza Kamarei, The Beverage Institute for Health and Wellness, USA</i>	

3:20	Plenary	Role of Fruits, Vegetables, and Nutrition in Skeletal Health Sunil J. Wimalawansa , M.D., Ph.D., Robert Wood Johnson Medical School, New Jersey, USA
3:50	Invited	Citrus improves bone quality in rats Farzad Deyhim , Ph.D., and Bhimanagouda S. Patil, VFIC and Texas A&M Univ.-Kingsville, USA
4:10	Invited	Dietary supplementation with dried plum restores bone density and microarchitecture by up-regulating osteoblast activity and down-regulating osteoclast differentiation Brenda J. Smith , Ph.D., Oklahoma State University, USA
4:30		Discussion

Saturday, October 13, 2007

6:00-8:00 am

Breakfast

Palm Court

8:00-9:30 am

Session 15d. Post-harvest and Processing Effects on Bioactivities of FAV

Grand Salon East

Co-chairs: Victor Rodov, ARO- The Volcani Center, Israel

Nasir Malik, U.S. Department of Agriculture, Weslaco, TX, USA

8:05 Plenary

Processing effects on berry polyphenolics

Luke Howard, Ph.D., Tiffany Hager, Aaron Hager, Cindi Brownmiller, Ronald Prior. University of Arkansas. USA

8:35 Invited

Functional food formulation based on reduced expression of inflammatory genes

John W. Finley, Ph.D., Louisiana State University, Baton Rouge, USA

8:55 Oral

Effects of UV-C illumination on antioxidant capacity and enzyme activity in blueberry fruits

Mustafa Erkan, Ph.D., Shioh Y. Wang, Chien Y. Wang, Department of Horticulture, Akdeniz University Antalya, Turkey

9:10 Oral

Effects of sous-vide processing, conventional cooking and canning on total antioxidant capacity and phenolic contents of carrots

Ankit Patras, Nigel Brunton and Francis Butler, University College Dublin, Ireland

9:25 Oral

Postharvest stimulation of bioactive compounds production in fruits and vegetables by photobiological treatment

Victor Rodov, Ph.D., Yakov Vinokur, Tzipora Tietel and Batia Horev, ARS-The Volcani Center, Bet Dagan, Israel

8:00-9:30 am

Session 6b. Obesity Prevention and FAV

Grand Salon West

Co-chairs: Vanessa Candeias, World Health Organization

Elham Hosseini Beheshti, Graduate Student, Food Chem. & Toxicology Lab., Canada

8:05 Plenary

Obesity Research Centers and FAV: What's the connection?

Peter Murano, Ph.D., Institute of Obesity Research and Program Evaluation and Department of Nutrition and Food Science, Texas A&M University, USA

8:35 Invited

School Food Environments: Influence on Student Consumption of Fruit and Vegetables at School

Karen Cullen, Ph.D., Children's Nutrition Research Ctr., Baylor College of Medicine, Houston, USA

8:55 Invited

What it Means to be Healthy: First Graders' Perspective

Cynthia Warren, M.S., Bhimanagouda S. Patil, Connie Sebesta, Peter S. Murano, Department of Nutrition and Food Science, Texas A&M University, USA

9:10 Oral

Anti-obesity effect of vegetable carotenoid, neoxanthin

Kazuo Miyashita, Ph.D., Miho Nakai, Masashi Hosokawa and Tokkutake Sashima Hokkaido University, Japan

9:30 am

Nutrition Break

Grand Salon PreAssembly

10:00 am-12:00 pm

Session 8b. Cardiovascular Disease & Diabetes Prevention

Grand Salon West

Co-Chairs: Wilhelm Stahl, Heinrich-Heine University-Duesseldorf, Germany

Lars O. Dragsted, University of Copenhagen, Denmark

10:05 Plenary

Resveratrol Miracle – A cardio-protective journey from grapes and red wine

Dipak K. Das, Ph.D., University of Connecticut School of Medicine, Farmington, USA

SATURDAY

- 10:35 Invited Dietary supplements made from purple passion fruit peel extract and others containing bioflavonoids attenuate blood pressure in hypertensive humans reducing risk of heart disease
Ronald Ross Watson, Ph.D., Sherma Zibadi and Reza Farid, Ph.D., University of Arizona, Tucson, USA
- 10:55 Invited Bioflavonoid-rich peel extracts: from anti-hypertensive effect to anti-remodeling effect in the heart
Sherma Zibadi, Ph.D., Qianli Yu, Peter Rohdewald, Douglas F. Larson, and Ronald Ross Watson, M.D., University of Arizona, Tucson, USA
- 11:15 Oral Effects of chronic and acute fruit and vegetable juice consumption on cardiovascular disease risk factors
Trevor W. George, Elaine Paterson, Chutamat Niwat, Saran Waroonphan, Michael H. Gordon and Julie A. Lovegrove, The University of Reading, Whiteknights, UK
- 11:30 Oral Grape-enriched diets reduce cardiac and renal impairment during experimental heart failure pathogenesis
E. Mitchell Seymour, Ph.D., Andrew AM Singer, Ara Kirakosyan, Peter B. Kaufman, Steven F. Bolling, Michigan State University and University of Michigan, USA
- 11:45 Oral ISAFRUIT health research: Integrating experimental and observational studies on fruit and health with nutrigenomics
Lars O. Dragsted, Morten Poulsen, Susanne Bgel, Anne Tjnneland, Tine Licht, Gitte Ravn-Haren, Andrea Wilcks, Jaroslaw Markowsky, Mona Lise Binderup, Max Hansen, Brita Krath, Rikke Rentch, Connie Stripp, Witold Plocharsky, Institute of Human Nutrition, University of Copenhagen, Denmark

10:00 am-12:00 pm	<p>15e. Post-harvest and Processing Factors Affecting on Bioactivities of FAV Grand Salon East</p> <p><i>Co-chairs: Yves Desjardine, Institute for Nutraceutical and Functional Food, Canada</i> <i>Kil Sun Yoo, Vegetable & Fruit Improvement Center, Texas A&M University, USA</i></p>
--------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- 10:05 Invited Processing effects on the phytochemistry and bioactive properties of Acai fruit and oil
Stephen Talcott, Ph.D., Department of Nutrition and Food Science, Texas A&M University, USA
- 10:25 Invited Influence of vacuum packing and long-term storage on quality and bioactive compounds
Mahadev B. Chetti, Ph.D., and Roshny Antony, University of Agricultural Sciences, India
- 10:45 Oral Physico-chemical and sensory properties of chilled, freeze-chilled and sous vide processed apple wedges produced from different apple varieties
Derek Keenan, Ronana Goemley and Francis Butler, University College Dublin, Ireland
- 11:00 Oral Beta carotene stability during the drying and storage of cassava and sweet potato
Mieko Kimura, Priscila do Nascimento, Naiara Siqueira Fernandes, Mria Aparecida Maura, UNESP- São Paulo State University, Brazil
- 11:15 Oral Garlic (*Allium sativum* L.) and garlic ready-to-eat products commercialized in Brazil: influence of food additives in the antioxidant activity
Yara S. Queiroz, Rosana A. M. Soares, Geni R. Sampaio, Liania I. Alves, Deborah H. M. Bastos and **Elizabeth A.F.S. Torres**, Ph.D., University of São Paulo, Brazil
- 11:30 Oral Phytochemical contents, total phenolic compounds, and antioxidant activities in selected vegetable extracts developed for food supplements
Kil Sun Yoo, Ph.D., G. K. Jayaprakasha, Leonard Pike, and Bhimanagouda S. Patil
Vegetable and Fruit Improvement Center, Department of Horticultural Sciences, Texas A&M University, USA
- 11:45 Oral Formation of epoxy-carotenoids and apocarotenals from lycopene by chemical reactions and autoxidation in model systems and in processed foods
Evelyn B. Rodriguez and **Delia B. Rodriguez-Amaya**, Universidade Estadual de Campinas, São Paulo, Brazil