



Second Irish Phytochemical Food Network Symposium

Tuesday 2nd of March 2010

**Teagasc, Ashtown Food Research Centre, Ashtown, Dublin 15
Conference and Training Centre.**

9.00 am: **Welcome:** Registration (free) and tea and coffee. Hall of Conference Centre

9.20 – 11.00am: Symposium

Introduction and Background: Nigel Brunton IPFN coordinator

- 1. Some common phytochemicals present in Irish vegetables –**
Dr. Juan Valverde, Teagasc Ashtown Food Research Centre.
- 2. Effects of fresh-cut processing and storage on antioxidant levels in vegetables –**
Dr. Olive Kenny, University of Limerick.
- 3. Phytochemicals, their identification by Mass Spectrometry and NMR –**
Dr. Dilip Rai, Teagasc Ashtown Food Research Centre.

11.00 – 11.30am: Tea and Coffee Break.

11.30 – 12.30am: Symposium

- 4. Impact of agronomic factors on phytochemical content in Irish grown vegetables –**
Dr. Kim Reilly, Teagasc Kinsealy Research Centre, Dublin.
- 5. Development of a simulated human digestion model to assess phytochemical bioavailability –**
Prof. Nora O'Brien, Food and Nutritional Sciences, University College of Cork.
- 6. The secret to successful and sustainable functional food brands –**
Dr. Douglas Sorenson, Teagasc, Ashtown Food Research Centre.

12.30 – 1.30 pm: Key Note Presentation entitled:

Optimizing the impact of vegetables on disease prevention: focus on broccoli-

Prof. Elizabeth Jeffery, College of Agricultural, Consumer and Environmental Sciences
University of Illinois at Urbana-Champaign, USA.

1.30 –2.30 pm Lunch.

