



Bean, Pea and Lentil Symposium Healthy Ingredients for Better Food Products

January 30 and 31st, 2008
Marriott Bloor Yorkville, Toronto Ontario

A conference sponsored by Canada's pulse industry in partnership with Agriculture and Agri-Food Canada and the Guelph Food Technology Centre

Agenda

Wednesday, January 30, 2008

16:00 – 18:30

Registration

18:00 – 21:00

Networking Reception & Pulse Food Demos and Sampling

Complimentary cocktails & appetizers served

And Featuring

BONNIE STERN (from 19:00 – 20:00) Author of the best selling cookbooks *HeartSmart* and the award winning "*Bonnie Stern's Essentials of Home Cooking*"

Thursday, January 31, 2008

07:45 - 08:30

Registration

08:30 – 08:40

Welcome and Introduction to the Pulse Innovation Project (PIP)

Peter Watts, Director of Market Innovation
Pulse Canada

SESSION 1

NUTRITIONAL ATTRIBUTES

08:40 – 09:00

Overview of PIP-funded Human Clinical Trials

Dr. Julianne Curran, Manager of Market Innovation
Pulse Canada

09:00 – 09:20

Effects of Pulses on Regulation of Short Term Food Intake and Metabolic Control

Dr. Harvey Anderson, University of Toronto

09:20 – 09:40

Effect of Pulses on Blood Vessel Function and Atherosclerosis Preventing Hormones

Dr. Peter Zahradka, University of Manitoba

- 09:40 – 10:00** **Effect of Daily Pulse Consumption on Intestinal Microbiota, Gastrointestinal Response and Serum Lipids in Healthy Adults**
Dr. Alison Duncan, University of Guelph
- 10:00 – 10:30** **Nutrition Break and Product Expo**
- 10:30 – 11:00** **Pulses and the Glycemic Index**
Dr. Alexandra Jenkins, GI Laboratories
University of Toronto
- 11:00 – 11:20** **Lentils to Enhance Soccer Performance**
Dr. Gordon Zello, University of Saskatchewan
- 11:20 – 11:40** **2007 AACC Product Development Contest Winner “Globix” – Alex Anton, Fernando Luciano, Heather Maskus, University of Manitoba**
- 12:00 – 13:15** **LUNCHEON AND KEYNOTE SPEAKER, **LESLIE BECK, RD****
One of Canada’s leading nutritionists and author of “The No-Fail Diet” will discuss recent consumer trends.
- SESSION 2** **MARKET OPPORTUNITIES FOR INCREASED PULSE CONSUMPTION**
- 13:15 – 14:00** **How Pulse Ingredients Fit Food Product Trends**
Gary Fread, Guelph Food Technology Centre
- 14:00 – 14:30** **Positioning Beans for Health and Wellness**
Sara Rose, Bush Brothers and Company
- 14:30 – 15:00** **Technical Opportunities for Pulses**
Dr. John Michaelides, Guelph Food Technology Centre
- 15:00 – 15:30** **Nutrition Break and Product Expo**
- SESSION 3** **PULSE BASED FOOD PRODUCTS**
- 15:30 – 15:50** **Overview of Pulse-Based Food and Meat Analogue Product Development**
Dr. Kevin Swallow, Leduc Food Processing Development Centre
- 15:50 – 16:10** **Overview of Pulse-based Beverage, Dessert and Yogurt Product Development**
Dr. Joyce Boye, Food Research and Development Centre, Saint Hyacinthe
- 16:10 – 16:30** **High Resistant Starch Products with Pulses**
Dr. Bob Tyler, University of Saskatchewan
- 16:30 – 16:50** **Development of Basic Product Formulations using Bean and Pea Flours**
Dr. Linda Malcolmson, Canadian International Grains Institute
- 16:50 – 17:00** **Closing Remarks**
Gordon Bacon, Pulse Canada

