

Soy & Health

SEPTEMBER 2006

ISSUE NUMBER 13

Soy & Health 2006 - don't miss out on the early bird registration!

The 4th International Conference 'Soy & Health 2006 - Clinical Evidence and Dietetic Applications' will be held on the 12–13 October 2006 at the five star Radisson SAS Hotel, Düsseldorf, Germany. The deadline for early-bird registrations is **9 September**. So don't delay! Register now to book your place! We have a packed programme with 20 presentations from soy experts and leading scientists covering the latest research into the health effects of soy foods and soybean constituents.

There will also be a separate poster session running alongside the conference where authors will be available to answer questions and discuss their work. Posters can be submitted until the end of August. All registrations include one free copy of the Conference Proceedings. Students, PhD researchers, and independent dietitians and nutritionists can register at a reduced registration rate (proof must be provided). For more details about the conference check out page 7 or visit us at <http://www.soyconference.com> where you can register online.

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Revised WIC Program proposals include tofu and soymilk

The USDA's Food and Nutrition Service has proposed changes to the Special Supplemental Nutrition Program for Women, Infants and Children known as WIC. The WIC Program, which now includes tofu and soymilk, was introduced in 1974 with the aim of improving the nutritional health and well-being of low-income, nutritionally at-risk women, infants and children.

This is the first major review of the WIC program to ensure that WIC food packages are consistent with the 2005 Dietary Guidelines for Americans and current infant feeding practices of the American Academy of Pediatrics.

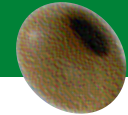
In addition to specific recommendations on infant formula and baby foods, the USDA proposals include the addition of fresh, processed or combined fruits and vegetables for children and women, canned fish, canned or dried legumes, whole wheat bread or other whole grain options, and alternatives to milk including calcium-set tofu, and calcium and vitamin D rich soy beverages.

For information about the WIC Program visit <http://www.nwica.org/>.



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Editorial enquiries should be addressed to the Editor on +44 20 8940 9278 or e-mail: Soy&Health@hypaine.easynet.co.uk



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FSA Guide on allergy labelling published

The UK Food Standards Agency (FSA) has published guidance to help food producers and retailers improve their labelling advice for people with allergies. 'The Guidance on Allergen Management and Consumer Information', which is voluntary, uses examples of 'best practice' to help businesses of all sizes provide appropriate advisory labels that are clearer for consumers to understand. It also helps businesses assess the risk of cross-contamination with allergens.

FSA research shows that a variety of warnings such as 'may contain nuts' are used so widely on pre-packed foods that many consumers are unable to assess the risks and simply ignore them. It is hoped that the new guidance will ensure a consistent approach

to controlling and communicating the presence of food allergens in pre-packed foods. For more information visit: <http://www.food.gov.uk/news/newsarchive/2006/jul/allergenguide>.

German soymilk market overtakes UK

According to Research & Markets, European sales of soymilk and non-dairy drinks are expanding by over 20% per year since the late 1990s with high market growth due to product innovations and increased consumer demand for 'health beverages'. Both in the UK and Germany, the launch of soy drinks under retailer private labels is one reason for the rise in sales volume and, in Germany, the non-dairy market has now overtaken the British market to become the largest in Europe. This is due to stores launching non-dairy drinks under their private labels and because of a number of new entrants coming into the market since 2001. The UK is still the largest market for chilled soy drinks but the fastest growing non-dairy drinks market is in Spain where high growth rates have attracted large food companies. The report outlines key strategies for companies looking to realise business opportunities and includes market sizes, revenue forecasts (2006-11), market trends, supplier analysis and market shares of leading producers. For more information visit the website: <http://www.researchandmarkets.com/reports/c39417>.

EUROPEAN SOYA DRINKS & DESSERTS
CONFERENCE, 19-20 OCTOBER 2006



PROSOY
RESEARCH & STRATEGY

Come to Paris (France) and join us for the **2nd European Industry Platform** on Soya Drinks & Desserts. Fifteen international speakers from **Soya Milk Manufacturers** such as GoGreen (Sweden), Wild (Germany) and other international companies will cover **Market Developments, New Product Launches** and **Packaging Innovations** from Europe, USA and Asia.

Get an update on the opportunities for combining **Dairy & Soya** and marketing **Fruit & Soya Beverages**. Special **Sessions** on **Taste Innovations** and **Wellness Positionings**. You will receive updates on **International Trends & Developments** and **Technologic Innovations**.

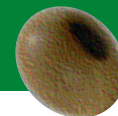
Excellent Network Opportunities. Visit the SIAL from 22-26 October afterwards. Contact PROSOY via <http://www.prosoy.org>, E: info@prosoy.org, T: + 31 30 2252060.

Please note that information in 'Soy & Health' about companies, products or equipment does not imply recommendation or endorsement.

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SANA to refocus on consumer research and issues

The Soyfoods Association of North America has announced two leadership changes for 2006 and 2007 with Gari Berdak, Director of Public Affairs at the Solae Company, as President, and Ted Nordquist, CEO of WholeSoy & Co, as Vice President. Two main areas of focus are the long term sustainability of SANA and increased promotional and issues management activities. As part of the process, the SANA website will be reworked to become a source of valuable soy information for consumers and health professionals. In January SANA will introduce information to help consumers manage their weight and heart disease with soy and find ways to incorporate soyfoods into the diet. Visit <http://www.soyfoods.org/about/about.html> to view SANA's new mission statement.

Low linolenic soybean oil on test

US food companies are testing a new soybean oil which contains twice the amount of oleic acid found in conventional soybeans and only 1% of linolenic acid. The aim is to see if the oil can replace hydrogenated soybean oil in products such as cereal and energy bars, powdered cheese sauces and non-dairy creamers.

The oil is the product of research carried out by the Agronomy Department of Iowa State University and is the latest step to produce soybean oils that do not require hydrogenation and thus reduce trans fats in foods. Trans fats have been linked to increased blood cholesterol levels and an increased risk of heart disease. Recently the US Food & Drug Administration has required food manufacturers to show the amount of trans fats on food labels.

The researchers used a soybean line from Japan with about 50% oleic acid compared to 28% in the conventional soybean. However, this Japanese bean could not be grown in Iowa so the research team transferred, by conventional breeding, the genes controlling the high oleic acid trait into their varieties with 1% linolenic acid that are grown in the Midwest. Evaluations by the food industry will be very important in the future development of this soybean line.



**CHASE PARK PLAZA HOTEL, ST LOUIS, MISSOURI, USA
18 – 20 September 2006**

A Soyatech event aimed at the food and energy sides of the soy industry. Includes special presentations on 'Business at the Base of the Pyramid: Corporate Growth in Serving the Developing World' and 'Agricultural Commodities at the Dawn of the 21st Century' plus hands-on workshops presented in two parallel tracks - food and energy - where industry leaders will explore:

- How soyfoods can move beyond the mature market plateau to 'the next big thing.'
- How a new generation of modified soybeans will become part of the trans fat solution
- How farmers, agribusiness, soybean, oilseed, food, and biofuel processors can all play a role in maintaining sustainable growth and profitability.

The third day of workshops will include: 'Taste of Soy: Beyond Ingredients, Bring on the Food!', 'Evaluating Biodiesels Investments: It's More than Numbers' and 'Green Marketing 101: The Crash Course'. There will also be a very special, complimentary workshop to be held at The Solae Company's soy protein pilot plant at Hazelwood, Missouri on 'Incorporating Soy Proteins in New Food Formulations'.

For full programme details and online registration
<http://www.soyasummit.com>

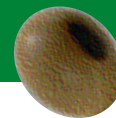
No- and low-lactose products on increase

A new report from Packaged Facts, a division of MarketResearch.com, reports that US sales of no- and low-lactose dairy products are expected to surpass \$500 million by the end of 2006. In addition, sales of dairy alternatives, such as soy and rice milks, will reach nearly \$1.4 billion. Packaged Facts predict that the retail market for this sector will reach \$827 million by 2010 and the market for dairy alternatives nearly \$2 billion. The report examines the evolution of the industry, analyses new product trends, profiles of leading industry players and looks at consumer trends and behaviours. Visit: <http://www.packagedfacts.com>.

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4

Choline may help prevent heart disease

A new study funded in part by the USDA Agricultural Research Service (ARS) shows that inadequate intake of choline may be linked to higher levels of the amino acid, homocysteine, which is a potential risk factor for coronary heart disease, dementia and cancer. The study was conducted by researchers at the USDA Human Nutrition Research Center on Aging at Tufts University in Boston and researchers from the Harvard School of Public Health and the University of North Carolina.

Choline is essential for breaking down fat for energy and maintaining the structure of cell membranes. Choline is also used by the body to produce acetylcholine, which is involved in nerve signalling. The researchers examined the relationship between choline intake measured by food frequency questionnaires and levels of homocysteine measured by blood tests among 1,960 participants in the Framingham Offspring Study. The findings were independent of factors that affect homocysteine levels such as intake of folate, vitamin B6, alcohol and caffeine. The researchers believe further studies are necessary, but suggest that adequate dietary choline may play a role in helping maintain lower blood levels of homocysteine in the body. Experts suggest that an adequate choline intake is 425mg a day for women and 550mg a day for men. Good food sources include liver, bacon, beans (e.g. soybeans), wheat bran and peanuts.

More information can be found at <http://www.ars.usda.gov/is/pr/2006/060619.htm>.

Soy germ isoflavones may reduce bone loss in postmenopausal women

A study published online in the European Journal of Nutrition (9 June 2006) shows a strong correlation between reducing bone loss in non-obese postmenopausal women and the dose dependent effect of soy germ isoflavones. A total of 90 women aged 45–60 years were randomly assigned to 3 treatment groups (30 per group) with daily dosages of 0 (placebo), 84 and 126mg isoflavones for 6 months. Further inclusion criteria included BMI <30 and Kuppermann Climacteric Scale >15. Bone mineral density (BMD) of the spine and hip were measured using dual-energy X-ray absorptiometry at 0 and 6 months. Serum osteocalcin, bone-specific alkaline phosphatase (BAP) and urinary deoxy-pyridinoline were examined at 0, 3 and 6 months. The researchers concluded that there was a significant dose-dependent effect of soy isoflavones on attenuating bone loss at the spine and femoral neck (possibly via the inhibition of bone resorption) in non-obese postmenopausal Chinese women with high Kuppermann Scale.

Yan-Bin Ye et al. Eur J of Nutr (doi:10.1007/s00394-006-0602-2)
<http://www.springerlink.com/content/y67170430w5j6526/?p=5d5a60bce9504a51b46b09ec80462aaa&pi=5>.

Isoflavones and platelet function

A recent Chilean study suggests that the cardiovascular benefits of soy isoflavones may be related to their effect on platelet function rather than other factors. The study examined the effect of a 12 week soy isoflavone supplementation on lipoprotein status and platelet thromboxane A2 receptor density. 29 healthy postmenopausal women were invited to take part in a randomised study to receive either 100mg/day isoflavone supplement (n=15) or identical placebo capsules (n=14). Blood samples obtained at baseline and after 12 weeks were analysed for isoflavones, total cholesterol, HDL cholesterol, triglycerides, glucose, insulin, estradiol, testosterone, gonadotrophins, sex hormone-binding globulin (SHBG) and platelet thromboxane A2 receptor density. Blood pressure measurements, BMI and subcutaneous fat were also registered.

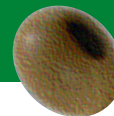
The researchers found that blood pressure, BMI, subcutaneous fat, insulin, serum lipoprotein, sex hormones and SHBG did not differ among the groups. However, platelet thromboxane A2 receptor density declined significantly in the test group whilst remaining unchanged in the placebo group.

Garrido et al, Maturitas 2006; 54 (3): 270-276
http://www.elsevier.com/wps/find/journaldescription.cws_home/505954/description#description.

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5

Daidzein may be linked to heart health benefits

A recent study reported in the Journal of Endocrinology and Metabolism suggests a link between the soy isoflavone, daidzein, and significant improvements in cholesterol levels. The study was conducted on 483 women enrolled in the National Heart, Lung, and Blood Institute-sponsored Women's Ischemia Syndrome Evaluation. All had at least one coronary risk factor. The researchers found that higher blood levels of the daidzein were associated with lower triglycerides ($P = 0.01$), higher HDL-C ($P = 0.05$), and a beneficial total cholesterol to HDL-C ratio ($P = 0.02$). Daidzein appeared to benefit those women who had lower blood estrogen levels [<184 pmol/litre (<50 pg/ml)] irrespective of age and lipoprotein levels. The results suggest a potential explanation for the variable lipoprotein results observed in prior randomised controlled trials and call for investigation regarding subgroups of subjects who may preferentially benefit from dietary intake of food products, such as soy.

C. Noel Bairey Merz et al, The J of Clin Endocrin & Metab 91(6), 2209-2213 <http://jcem.endojournals.org/cgi/content/abstract/91/6/2209>

Genistein activates osteoblasts

A recent study from the University of Brighton, UK, investigated the osteogenic effects of genistein on human cell line MG65 osteoblasts using various approaches. Assays, stainings, and scanning electron microscopy showed that genistein-treated osteoblasts synthesized relatively high levels of collagen and alkaline phosphatase and, even in a non osteogenic growth medium, formed mineralised bone noduli. The researchers concluded that there was a clear pattern of genistein-induced osteoblast activation, in which all of the essential components required for the rapid production of mineralised bone extracellular matrix are stimulated by this soybean isoflavone.

C Morris et al. J Nutr 2006; 136(50), 1166-1170. <http://jn.nutrition.org/cgi/content/abstract/136/5/1166>

Register Now for
Soy & Health 2006
For full programme
and registration
details see page 7



Health claims

**Interactive Workshop
Nutrition & Health Claims Europe**
SAS Radisson Hotel, Brussels, Belgium
28 November 2006

This one-day interactive workshop is directed at Legal Councils, Marketing and Sales, Production and R&D staff of European Food Industry and companies interested in importing food products into the European Union.

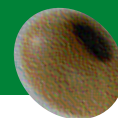
Programme topics will focus on:
Nutrition & Health Claims legislation in Europe;
Nutrition Claims and their practical application and use;
Health Promotion and Disease Prevention Claims and how far these can be used in the new European regulatory framework;
Exploring the consequences for Labelling;
Marketing challenges using the new regulatory framework;
Case studies reviewed;
Discuss issues and opportunities with the specialists.

For more information visit <http://www.healthclaims.eu>

Soy protein and disease mediated lipid disorders

A review by Mexican scientists has examined the evidence on the possible mechanisms for which soy protein has beneficial effects in diabetes, obesity and some forms of chronic renal disease. The authors conclude that soy protein consumption may reduce the clinical and biochemical abnormalities in diseases mediated by lipid disorders.

Torres et al, Journal of Nutritional Biochemistry 2006, 17(6), 365-373, <http://www.sciencedirect.com/science/journal/09552863>



6

Unilever launches new fruit and soy drink in UK

Unilever UK Foods has launched its first new major brand in 12 years. AdeZ is a range of healthy drinks which combine fruit juices and soy protein isolate. They are dairy free made with non-GM soy and are fortified with vitamins and minerals. AdeZ fruit and soy drinks also contain as much calcium as a glass of milk and have one third less calories than most regular fruit juice drinks. They are low in sugar (containing acesulfame K and sucralose), low in fat and contain no preservatives. AdeZ fruit juice and soya drinks are available in one litre chilled tetra packs in three flavours: Pineapple & Passion fruit, Mango & Apricot and Orange & Peach. The launch is backed by a massive £12m investment, including a heavy weight TV and sampling campaign. For more information visit <http://www.adez.com/>.

Luna organic breakfast bar with soy protein

Luna®, makers of the Whole Nutrition Bar for Women™ has launched Luna Sunrise™, an organic morning nutrition bar specifically for women who may skip breakfast. Luna Sunrise™ is a nutrient dense bar containing 8gm of protein and 5gm of fibre, plus calcium, folic acid, iron, and Vitamins A, C, D and E. Luna Sunrise™ has only 180kcal, is a good source of Omega 3s (from flaxseed), and does not contain artificial sweeteners, trans fats, hydrogenated oils, or high fructose corn syrup. It is available in 3 flavours: Blueberry Yogurt, Strawberries & Creme, and Vanilla Almond. For more information visit: <http://www.clifbar.com>.

HealthyFoods European Summit

31st October - 1st November 2006
The Royal Horseguards Hotel, London, UK

The 2006 conference will bring together the most senior players and influencers from F&B, legislative, government, scientific and academic circles to discuss, debate, inform and exchange ideas. It will provide ideal opportunities for debate and networking, for executives in the food and beverage industry, and for organisations looking at exporting their products into the European market. It's a gathering not to be missed if you are interested in gaining unique commercial and regulatory information and an unparalleled opportunity to meet the influencers in industry and legislative circles.

Visit: <http://www.healthyfoodssummit.com/>

Edamame from Haldane Foods

Haldane Foods in the UK, under its 'Realeat' brand, has launched frozen Edamame Baby Soya Beans in 454g packs. Edamame has been an important part of the diet among the peoples of the Far East for over a thousand years and the name is derived from the Japanese 'Ede' meaning 'shoot or branch' and 'Mame' meaning bean. It is, in fact, young soya beans that have been harvested while they are still sweet and tender. Low in fat and high in fibre, edamame may help to reduce cholesterol as part of a healthy diet and lifestyle. For more information visit: <http://www.haldanefoods.co.uk/new/products/>.

Cargill launches low fat, high protein soy flour

Cargill Texturizing Solutions has launched ProliA, a defatted soy flour designed to provide cost and functional advantages to food manufacturers. ProliA is made from de-oiled soybeans, which are processed into soy flour with different granulations (such as flakes, grits, powders) and functional properties. At 54% protein, ProliA soy flours are high in protein, and low in fat (2%), allowing manufacturers to give their recipes a high quality and cost effective boost, whilst keeping fat content low. ProliA soy flours have a range of bakery applications including breads, muffins, doughnuts, whole-grain products, cereals and nutrition bars. For more information visit: <http://www.cargilltexturizing.com/>.

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Soy & Health 2006

CLINICAL EVIDENCE • DIETETIC APPLICATIONS

THURSDAY & FRIDAY
12-13 OCTOBER 2006
RADISSON SAS HOTEL,
DÜSSELDORF
GERMANY

The 4th International Conference 'Soy & Health 2006 - Clinical Evidence and Dietetic Applications' is primarily aimed at those with nutrition, dietetic or clinical backgrounds, as well as government representatives and senior executives from food and supplement manufacturers and ingredient suppliers. Delegates from over 40 countries attended previous conferences held in Brussels (2000), London (2002) and Bruges (2004). This year's programme continues to provide the latest scientific information on the health effects of soyfoods and soybean constituents - and much more.

SCIENTIFIC PROGRAMME

THURSDAY, OCTOBER 12, 2006

Cardiovascular disease risk reduction

- Soy and cholesterol: yesterday, today and ... tomorrow? - Prof. Cesare Sirtori, University of Milan, Italy
- When to use soy protein or drugs in children with familial hypercholesterolemia? - Prof. Kurt Widhalm, University of Vienna, Austria
- Assessment of the longer-term effects of a dietary portfolio of cholesterol-lowering foods in hypercholesterolemia - Dr. Cyril Kendall, St Michael's Hospital, Toronto, Canada
- Phytoestrogens and their fatty acid esters: could they have a role in antioxidant protection of lipoproteins? - Prof. Matti J. Tikkanen, University of Helsinki, Finland
- Dietary isoflavones in the absence of soy protein reduce cardiovascular risk factors and this is possibly related to their chemical form in food - Prof. Ken Setchell, Children's Hospital & Medical Centre, Cincinnati, USA

Workshop: Soy foods warrant a larger role in Western diets - Prof. Mark Messina, Loma Linda University, USA (organised in cooperation with ENSA)

Role of soy in cognitive function

- Proteomic identification of protein oxidations in mammalian brain attenuated by grape seed and soy polyphenols: implications for cognitive health - Prof. Helen Kim, University of Alabama at Birmingham, USA
- The impact of soy isoflavones on cognitive function in younger and older women - Dr. Louise Dye, Leeds University, UK
- Phosphatidyl serine and brain function - Speaker to be confirmed

Interactive panel session: Future of soy in the European diet & health market. Moderator: Dominic Dyer, Soya Protein Association, UK

- Soy health claims in Europe. Where are we now and tomorrow? - Dr. Janice Harland, HarlandHall, U.K.
- Soy position and perception in the European market - Dr. V. Krishnakumar, Giract, Switzerland
- Role of the industry in introducing soy & health promoting ingredients and products - Soy Industry representatives

FRIDAY, OCTOBER 13, 2006

Cancer prevention: role of soy & isoflavones & other constituents

- The effects of short-term oral high phytoestrogen supplementation in prostate cancer patients? - Prof. Herman Adlercreutz, University of Helsinki, Finland
- Genetic investigations of post-menopausal women supporting the cancer protection effect of soy - Prof. Uwe Rohr, University of Vienna, Austria
- Lunasin, a novel cancer preventive soy peptide - Prof. Ben O. de Lumen, University of California, Berkeley, USA
- Status of current human trials utilising Bowman Birk Inhibitor concentrate - Prof. Ann Kennedy, University of Pennsylvania, Philadelphia, USA

Soy & inflammation

- Polyphenolic compounds and chronic inflammation: Mechanisms for the inhibition of the transcription factor NF-kB - Prof. Dirk Haller, Technical University of Munich, Germany

Eye function

- Potential role of isoflavones in the preservation of eye lens function in aging - Prof. Stephen Barnes, University of Alabama at Birmingham, USA

Hot flushes and osteoporosis

- Skeletal effects of soy and isoflavones: a review - Prof. John Anderson, University of North Carolina, Chapel Hill, USA
- Soyfoods and isoflavones for alleviating hot flushes - Prof. Mark Messina, Loma Linda University, USA

Take home messages: What have we learned?

Don't miss out on this unique opportunity to meet the world experts on soy and health!

For more information and to register online

visit: <http://www.soyconference.com/>.

DIAMOND SPONSORS

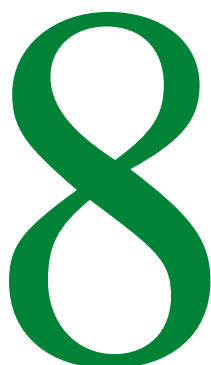


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MEDIA SPONSORS





8–10 September 2006

9th ILPS International Phospholipid Congress: Phospholipids for Health, in cooperation with 49th ICBL Conference, Pecs, Hungary. For more information visit: <http://www.ilps.org> or e-mail: ilps@leci.pro.nl.

11–12 September 2006

Soy Beverages Innovations Conference, Bangkok, Thailand. Contact PROSOY at info@prosoy.org or visit: <http://www.prosoy.org>.

18–20 September 2006

Soya Summit 2006: Food & Energy for 21st Century, Chase Park Plaza Hotel, St Louis, Missouri, USA. Includes hands-on workshops. Website: <http://www.soyasummit.com>.

21–22 September 2006

Practical Short Course: Snack Foods Processing and Product Formulation, Het Pand, Ghent, Belgium.

For more information e-mail: snackfoods@scarlet.be, website: <http://www.membraneworld.com/snackfoods.htm>.

1–4 October 2006

4th Euro Fed Lipid Congress: Lipids, Fats and Oils for a Healthier Future: The Need for Interdisciplinary Approaches, University of Madrid, Spain. Contact Euro Fed Lipid at <http://www.eurofedlipid.org/meetings/madrid/index.htm>.

12–13 October 2006

Soy & Health 2006: Clinical Evidence - Dietetic Applications, SAS Radisson Hotel, Düsseldorf, Germany. Contact Soy Conference THV, e-mail: info@soyconference.com, website: <http://www.soyconference.com/>.

19–20 October 2006

2nd European Soya Drinks & Desserts Conference, Paris, France. For more information contact PROSOY Research & Strategy, website: <http://www.prosoy.org>, e-mail: info@prosoy.org.

22–26 October 2006

SIAL 2006, Paris Nord Villepinte Exhibition Centre, Paris, France. Register online at <http://www.sial.fr/en/2006/index.html>.

31 October–1 November 2006

Healthy Foods: European Summit, Royal Horseguards Hotel, Whitehall Place, London, UK. Contact: New Hope Natural Media Europe at sg.pilotconsult@btinternet.com or visit: <http://www.healthyfoodssummit.com>.

3–4 November 2006

1st Nutrition & Health Congress, RAI, Amsterdam, The Netherlands, website: <http://www.voedingscongres.nl>.

5–8 November 2006

WorldNutra Conference in Reno, Nevada, USA, website: <http://www.worldnutra.com>.

5–9 November 2006

Practical Short Course on Vegetable Oil Extraction, Texas A&M University, College Station, Texas. For more information visit: <http://foodprotein.tamu.edu/fatsoils/index.html> or e-mail: rclough@tamu.edu.

15–17 November 2006

Health Ingredients Europe, Frankfurt, Germany. Visit: <http://www.hi-events.com/>.

17–18 November 2006

9th Nutrition & Health Congress, Heysel, Brussels, Belgium, website: <http://www.congresnutrition.be>.

24–25 November 2006

7th Nutrition & Health Conference Olympia, London, UK, website: <http://www.nutritionandhealth.co.uk>.

28 November 2006

Interactive Workshop on 'Nutrition and Health Claims in Europe', Brussels, Belgium. Contact: info@healthclaims.eu or visit: <http://www.healthclaims.eu>.