

## Anniversary Message



The year 2008 is an exciting one for the International Life Sciences Institute (ILSI). The worldwide scientific organization is celebrating its 30th Anniversary and the ILSI Southeast Asia Region (ILSI SEA Region) branch is celebrating its 15th year as part of the global Institute, operating in the ASEAN and Australasia region.

A great deal of effort by a group of dedicated people has grown the organization into today's global structure, headquartered in Washington, DC with its Research Foundation program, and 15 branches worldwide. This gives the organization a powerful and flexible structure to address both global and local scientific issues that have worldwide impact.

We are proud of our scientific network and collaboration with partner organizations that have helped in our endeavor to improve public health and well being.

ILSI SEA Region has grown to be an active member of the ILSI family. The Asian region has been undergoing tremendous growth and development, and is experiencing a wide range of health issues. It has been a rewarding challenge for the branch to grow its undertakings and to be effective in this environment.

The future looks increasingly challenging and ILSI will be there to make its contribution.



Howard R Delaney  
President  
ILSI Southeast Asia Region



Organizers and Faculty Members at the Functional Foods Conference.

## 2nd International Conference on East-West Perspectives on Functional Foods Takes Place in Malaysia

Two hundred and forty participants from Asia, Australia, United States and Europe attended the **2nd International Conference on East-West Perspectives on Functional Foods: Science, Innovations and Claims** held in Kuala Lumpur, Malaysia from November 5 to 7, 2007. Organized by ILSI SEA Region and the Commonwealth Scientific and Industrial Research Organization (CSIRO) of Australia, the meeting addressed recent advances, emerging trends and discoveries of functional components in foods as a follow-up to the first conference held in Singapore in 1995.



### Overview of Functional Foods Development

Tracing the evolution of functional foods, **Dr Richard Head**, Director of CSIRO Preventative Health National Research Flagship reviewed various factors driving their development, namely the increasing

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## Consumer Food Behaviors for Health Sparks Interest in Thailand

In July 2007, ILSI SEA Region successfully held a symposium on **Understanding and Influencing Consumer Food Behaviors for Health** in Singapore. The event was the first of its kind in the region and generated much interest from all participants. ILSI SEA Region's country committee in Thailand identified the need for a similar event with a national perspective, and organized a follow-up seminar on consumer science in Bangkok on November 9, 2007 in conjunction with The Food Science and Technology Association of Thailand (FoSTAT).

The aim of the seminar was to enhance the understanding of determinants of consumer food choices and examine how individual behaviour can be modified to promote health and prevent disease within the context of the Thai population. One hundred and forty participants from the academia, government, and the food industry attended the meeting.

### Understanding Consumer Food Behaviour

**Dr Anadi Nitithamyong** from the Institute of Nutrition, Mahidol University, Thailand presented an overview of the nutrition and health issues in Thailand. She shared data from the Ministry of Public Health's 2003 Food and Nutrition Survey and examined the ongoing trends affecting consumer food behaviour in Thailand. **Dr Sangsom Sinawat** from the Ministry of Public Health elaborated further on

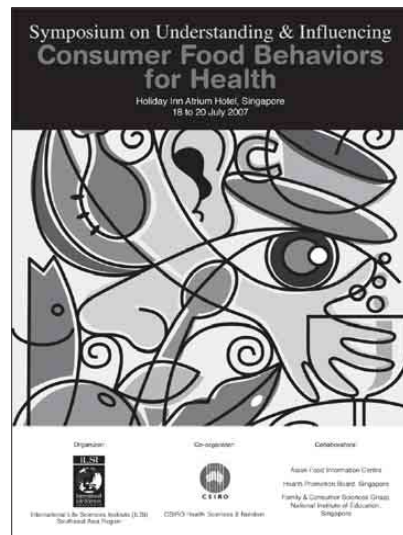
the 2003 Food and Nutrition Survey, enabling participants to relate consumer food behaviour in Thailand to national nutrition recommendations.

**Dr John Foreyt** from the Baylor College of Medicine in the USA provided behaviour modification strategies, using weight management as an example. Strategies that focus on short-term, problem orientated treatments with realistic goals that result in small changes seem to be the most effective, he said.

### Influencing Consumer Food Behavior and Choices

**Dr Trevor Webb** from Food Standards Australia New Zealand (FSANZ) examined the use of consumer research in building food regulations and shared practical examples from Australia and New Zealand. "Although consumer and social sciences have long been implicit in developing food standards, competing assertions and lack of evidence requires new approaches and the use of consumer and social sciences in food standards must be rigorous," he urged.

Following Dr Webb's presentation, the focus shifted to nutrition labeling. **Ms Breda Gavin** of ILSI SEA Region shared her experiences with labeling in the European Union with specific reference to the front of pack schemes and their influence on consumer food choice. Key messages, she said were that labelling schemes must be based on science; be appropriate for the population in question; and that nutritional



implications must be part of any evaluation of a new labeling scheme. **Mr Christophe Meugnier** from the Choices International Advisory Board, based in the Netherlands, spoke about its worldwide labeling initiative. He explained that the aim is to help consumers make healthy food choices and stimulate the food industry towards healthier product innovation. Mr Meugnier added that the proposed "front of pack" symbol is based on the latest scientific evidence and is regularly reviewed by an independent scientific committee. The challenging qualifying criteria required to use the symbol, he argued, stimulates the food industry to innovate and increase the availability of healthier foods and beverages.

### Communication Challenges and Strategies

**Ms Katlijn Linster** from the Asian Food Information Council (AFIC) pointed to several communication challenges

CONSUMER FOOD BEHAVIORS, SEE PG 3

that are faced when reaching the required target population. She presented data from a consumer research study jointly conducted by AFIC, the International Food Information Council (IFIC) and the European Food Information Council (EUFIC) in 2006/2007. Some key findings from the research revealed that respondents thought in terms of short term health benefits, not cumulative impact on health; more information is not always best and 'signposting' was identified as being useful in helping consumers to process large amounts of information. Ms Linster also looked at possible strategies that need to be considered when communicating

nutrition and health messages. Educating the media and using simple consumer language were just two approaches she identified as being important.

### Translating Consumer Science Knowledge

A lively panel discussion on the key issues raised concluded the seminar. The discussion focused largely on how stakeholders, taking into account health issues in Thailand and current consumer behaviours, can translate consumer science knowledge to really address the issues. There was much concern during the panel discussion regarding the appropriateness of current international, regional and

national labeling schemes as reference for countries such as Thailand. This is seen as particularly important if schemes are not based on science or do not take nutritional implications or national food behaviours into consideration.

It is clear that all participants were keen to follow up further on the points discussed and to continue the deliberation by promoting on-going dialogue with all stakeholders in Thailand. Collaboration, debate and shared learnings from other regions and countries are key next steps for Thailand in the context of influencing consumer food behaviours for positive lifestyle changes.

## ILSI SEA Region to host Symposium on Diet, Nutrition and Immunity April 16-17, 2008, Singapore

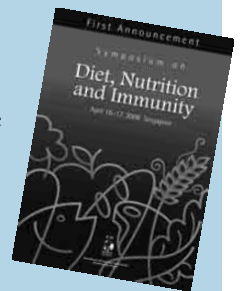
Studies have demonstrated that nutritional deficiencies are associated with a large number of alterations in cell-mediated immunity and the cytokine-initiated acute-phase response. Exposure to physical and psychological stresses may deplete the body of essential nutrients, resulting in immunological consequences that may be attenuated by nutritional status. Excessive intake of some nutrients, on the other hand, may result in diminished immune responses.

The two-day meeting will highlight recent findings on how diet and nutrients act on the immune system, resulting in resistance to infection and chronic diseases. Key topics will include an overview of immune function, immune development and the role of nutrition; micronutrients and immunity; the role of diet and its effect on stress, aging, and exercise on immunity; as well as foods and bioactive food components that enhance immune function.

An afternoon session will be devoted to the discussion of Asian functional foods that boost immune function, and the potential role of these foods in disease prevention and treatment.

Among a host of eminent scientists and academics who will present papers on the latest state-of-the-science are **Prof Emeritus Chan Soh Ha** and **Prof Lee Yuan Kun** of the National University of Singapore, **Dr Dayong Wu** of the JM USDA Human Nutrition Research Center on Aging at Tufts University (USA), and **Prof Mimi Tang** of the Department of Immunology, Royal Children's Hospital, Victoria (Australia).

*For more information on the symposium, email: [secretariat@dietimmunity2008.com](mailto:secretariat@dietimmunity2008.com) or visit [www.dietimmunity2008.com](http://www.dietimmunity2008.com)*



understanding in the relationship between food and health; the growing awareness of consumers; and the global “epidemics” of obesity, diabetes and neurodegenerative disorders. **Dr E Siong Tee**, Scientific Director of ILSI SEA Region described the Branch’s efforts in spearheading the harmonization and common understanding of functional foods in the region through a series of workshops, seminars and expert consultations over the last four years. These meetings, he said, have resulted in the publication of a monograph on functional foods, guidelines for scientific substantiation of nutrition and health claims, and a proposed regulatory framework for nutrition labeling and claims.

### Health Benefits of Traditional Asian Foods

Research on *Lyceum barbarium* (Chinese Wolfberry) in Singapore have demonstrated that the activation of *T lymphocytes* by particular fractions of the *Lyceum barbarium* fruit may contribute to its immune-enhancement function. Scientific studies conducted in China showed the beneficial effects of bamboo-leaf extracts (BLE) from *Phyllostachys nigra var. henonis*, particularly on the cardiovascular system; while a Korean study revealed the positive effects of soybeans including *pinitol* and *Touchi* extract on type 2 diabetes.

### New Technologies, Opportunities and Challenges

The advent of new technology has enabled the inclusion of probiotics in dry goods such as confectionery and dry milk powder. **Dr Keiichi Abe** of Suntory Ltd, Japan summarized his



Directors **Dr ES Tee**, **Dr E Escueta**, and **Mr G Smith** got together with **Mr J Ruff**, President of ILSI and **Mr H Delaney**, President of ILSI SEA Region for a fruitful discussion.

company’s experience in the development of KURO oolong tea; from identification of the active compound to *in vitro*, *in vivo* and clinical studies that demonstrated its effectiveness in lowering postprandial triglycerides and decreasing abdominal lipid and LDL-cholesterol. **Ms Magdalene Wong** of DSM Nutritional Products spoke about the challenges presented by the addition of functional ingredients to foods. She cited the use of a formulation technology (Actilease™) that enables the solubilization of fat-soluble ingredients, such as carotenoids that guarantee bioavailability.

### Regulatory Status of Nutrition and Health Claims

A discussion on Regulation (EC) No. 1924/2006 which harmonizes the set of rules on nutrition and health claims in the European Union was presented by **Mr Jean Savigny** of Keller and Heckman LLP, Belgium. He focused on four categories of claims, namely nutrition claims; functional health claims; reduction of disease risk claims; and claims related to children’s

development and health. In his update on nutrition and health claims in mainland China, Hong Kong and Taiwan, **Prof He Mei** of the Chinese Center for Disease Control and Prevention reviewed conditions related to nutrition claims, nutrient content claim, and nutrient comparative claim. **Dr Bob Boyd** discussed the current joint food code for Australia and New Zealand established in 2002 by Food Standards Australia and New Zealand (FSANZ). **Dr Dedi Fardiaz** of the National Agency for Drug and Food Control (NADFC), Indonesia touched on the 2005 regulation developed for functional foods, which he said, was issued mainly for the purpose of food product registration.

### Substantiation of Health Claims

**Ms Pauline Chan** from ILSI SEA Region described the efforts in Southeast Asia in setting guidelines for the substantiation of claims related to functional foods. Over the last four years, ILSI SEA Region has organized several workshops and expert consultations towards this end. These

meetings resulted in guidelines on the types of studies required for the substantiation of claims, the use of biomarkers, research designs and methodologies, and overall evaluation of submitted data; guidelines for evaluation of safety of functional foods; and proposed regulatory framework for the harmonization of nutrition labeling and claims. Ms Chan encouraged regulatory agencies in the region to use these guidelines as reference when developing national frameworks for nutrition and health claims.

The Japanese experience and case examples from FOSHU (Food for Specified Health Uses) were shared by **Dr Keizon Umegaki** from the National Institute of Health and Nutrition, Japan while **Prof Linda Tapsell** of the University of Wollongong related the Australian experience with regards to substantiating high level and general health claims. **Dr Joanne Lupton** of Texas A&M said that while there is actually no specific regulatory policy of the USFDA on functional foods, they are regulated using the same policy as

conventional foods. Claims related to the labeling of functional foods include dietary guidance, structure/function claims, nutrient claims, and health claims, she added.

### Identifying Effective Communication Strategies

“The food industry, government agencies and food marketers can be powerful agents for consumers trying to achieve a healthy lifestyle,” remarked **Dr John Foreyt** from Baylor College of Medicine, USA. Using the prevention and control of obesity as an illustration, he proposed several strategies to ensure long-term success in this endeavor. **Dr Philip Mohr** of CSIRO listed considerations for effective message development, particularly to promote the acceptance of technological innovations. **Ms Helen Yu** of the Asian Food Information Center (AFIC) based in Thailand, highlighted some key differences and similarities between consumers in the East and West regarding attitudes, behavior and knowledge towards functional foods. In sharing the results of the AFIC 2006

research on consumer perception about functional foods, she emphasized the role of food packaging, advertising, TV programs and school education in shaping the respondents’ information and knowledge of nutrition. **Dr Lackana Leelayouthayotin** of Cerebos, Thailand illustrated the optimal use of consumer insights and scientific findings to build a strong communication and marketing strategy with the development of a product containing calcium, vitamin D, soy germ, and essence of chicken for the prevention of osteoporosis.

**Ms Leong Ming Chee** of Nestlé, Malaysia showcased the use of consumer insights to develop communication on functional foods while ensuring compliance with local regulatory requirements. She stressed that for any communication strategy to be effective, it should include emotional elements; be realistic and relevant to consumers; and provide accurate information without overt claims.

In concluding the conference, **Dr E-Siong Tee** maintained that it is possible to continue with the harmonization of concepts and definitions in the region to further promote the development of functional foods. The harmonization of protocols and methodologies would facilitate advancement in the development of functional foods, he added. Dr Tee called on the industry to intensify research and development efforts, and on the government to facilitate capacity building and regulatory development; and promote enhanced interaction and networking among countries in Asia. He also emphasized the need for ethical and effective communication to consumers.



*Mr J Ruff, President, ILSI and Dr A Nithithamyong, INMU Thailand chaired the session on Innovation and Technology.*

## Singapore Meeting addresses Innovative Approaches to Microbiological Food Safety

One hundred and ninety participants from food safety organizations and food companies around the world attended a symposium on **Current & Innovative Approaches to Microbiological Food Safety Management** held on October 3-4, 2007 at the Holiday Inn Atrium Hotel in Singapore. The highly interactive meeting provided an opportunity for scientists, government officials, risk assessors, academics and industry personnel working on food safety in the Southeast Asia region to jointly explore the latest scientific approaches and tools in food safety management.

The International Commission on Microbiological Specifications for Foods (ICMSF), in collaboration with ILSI SEA Region and the Agri-Food & Veterinary Authority of Singapore (AVA), organized the meeting which was designed to promote the effective use of microbiological testing and criteria to help drive improvements in food safety and public health, to support related efforts by *Codex Alimentarius*, the organization responsible for setting international food standards. The one and a half day symposium featured presentations and case studies on topics such as microbiological testing; microbiological criteria; risk assessment; and food safety control.

Speakers from the USA, including representatives from the US Food and Drug Administration (FDA), Silliker, Inc and Ecolab Inc, and Europe, with representatives from companies such as Nestlé and Unilever, as well as several



*Speakers and members of ICMSF at the meeting with Mrs BY Yeong, Executive Director of ILSI SEA Region.*

world-renowned international and academic institutions in Australia, Japan, Canada, Malaysia, and the Netherlands participated at the meeting.

### Meeting Food Safety Requirements

**Dr Robert Buchanan** from the Center for Food Safety and Applied Nutrition, FDA spoke on concepts such as “Appropriate Level of Protection” (ALOP) from the WTO, and Food Safety Objectives (FSOs) and Performance Objectives (PO), adopted by the Codex Committee on Food Hygiene to provide the means for linking public health goals to more traditional criteria such as microbiological criteria, processing criteria and product criteria.

**Ms Zahara Merican**, a food safety consultant from Malaysia called to attention the lack of awareness and confusion over the understanding of the concept and implementation of pre-requisites for Good Manufacturing

Practice (GMP) and the Hazard Analysis and Critical Control Points (HACCP). She also shared some of the challenges faced by small and medium-sized food producers in stepping up their food safety measures.

**Dr Mathew Lau** of the Silliker Group in Singapore presented a paper on Regional Regulations on Microbial Control in Southeast Asia. He explained that local enterprises usually follow EU and US guidelines as a general requirement until an issue arises. “Laboratories and factories must have the capacity and knowledge required to perform accurate tests to help the industry move forward,” he stressed.

**Dr Katherine Swanson** from Ecolab Inc, USA emphasized the need for diligent cleansing, sanitation and disinfection programs to meet food safety, quality and regulatory requirements for International trade.

MICROBIOLOGICAL FOOD SAFETY, SEE PG 7

## Emerging Foodborne Pathogens

According to **Dr Jeffrey Farber** of Health Canada, there will continue to be evolutionary conflicts between rapidly evolving and adapting foodborne pathogens and their slowly evolving basis. **Dr Bruce Tompkin**, a US food safety consultant explained that the control of emerging foodborne pathogens would be a challenge for most food microbiologists and that it would be very useful for the industry to be alert to emerging pathogens, and in the process, develop effective strategies to provide both consumer and business protection.

## Identifying and Managing Food Safety Risks

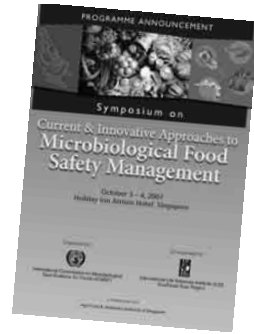
**Mr Philip Briggs** from Proficiency Testing Australia (PTA) introduced the different types of proficiency testing in his presentation. PTA operates its proficiency testing programs in accordance with ISO/IEC Guide 43 and is also accredited to the requirements of ILAC Guide 13. The main objective of this testing is to evaluate the participating laboratories' ability to competently perform the tests examined in the program. Representing the University

of Tasmania, **Dr Tom Ross's** discussion on "Software Tools for Identifying and Managing Microbial Food Safety Risks in Industry" provided participants with the knowledge and benefits of available online resource tools.

AVA's **Dr Paul Chiew** provided an update on the local regulatory framework and risk management strategies that the AVA implemented to control food safety issues in Singapore.

Following the symposium, many of the delegates took the opportunity to visit

AVA's facilities, and also participate in a "hands-on workshop" on microbiological testing. At the workshop, the principles of testing and the utility of microbiological criteria were addressed in much detail and a dedicated spreadsheet designed by ICMFSF was used to assess the performance of sampling plans in microbiological testing.



*Dr J Farber, Dr B Tompkin, Mr P Briggs, Dr L Gorris, Dr P Chiew and Dr T Ross.*

## Dr Corazon Barba appointed as Professor Emeritus



In June 2007, the Board of Regents appointed **Dr Corazon Barba** as Professor Emeritus of the University of Philippines Los Baños (UPLB). In the 32 years that she served at UPLB, Dr Barba distinguished herself as a teacher, researcher, a sought-after extension specialist, and a competent administrator. At UPLB, she was also Chair of the Department of Food and Nutrition, and later became the first Director upon the department's elevation into the Institute of Human and Nutrition. Among the many achievements and accolades she received, Dr Barba is well known in nutrition circles for spearheading a series of

research studies that were used as bases for the formulation of policies, namely the 1989 Recommended Daily Allowances for pregnant women, and the 2003 Recommended Energy and Nutrition Intakes published by the Food and Nutrition Research Institute in the Philippines.

Dr Barba currently serves as Scientific Director of ILSI SEA Region.

## ILSI SEA Region's PowerKids™ Program Makes an Impact in the Region

ILSI SEA Region's continuing efforts to support the use of science-based interventional tools designed to promote healthy living were presented in a series of meetings held in the Republic of China, Singapore and Indonesia. **Mrs Boon Yee Yeong**, Executive Director shared the successes and challenges faced by the Branch and its partners in the development and adaptation of the PowerKids™ program in the region. "By sharing our experience, we hope to encourage the development of similar science-based, yet culturally-sensitive programs, to manage and prevent childhood obesity," she said.



### 10th Asian Congress of Nutrition, Taiwan, September 2007

At the 10th Asian Congress of Nutrition organized by the Nutrition Society of Taiwan, Mrs Yeong's presentation titled "School-based Intervention Programs to Combat Obesity – Opportunities and Challenges" provided an overview of some of the school-based prevention and treatment programs to address obesity in Asia, with a focus on the content, implementation, success indicators, and sustainability issues.

### Educating for Health Conference, Singapore, November 2007

In her presentation, "Developing, Implementing and Sustaining Nutrition and Physical Activity Programs for Children: Lessons Learnt from PowerKids™" Mrs Yeong elaborated on ILSI SEA Region's efforts to pilot and implement the program in the Philippines, Thailand and Indonesia. All three countries are well on their way to completing the evaluation process. She shared the results and key factors pertaining to the success, and cited challenges faced during the adaptation and implementation process. Through the learnings and experience gained from the PowerKids™ program, future intervention programs, she said, could be even more effective in all aspects, namely development, implementation, and evaluation.

This inaugural conference was organized by the Ministry of Education, in collaboration with the Committee for Healthy and Active Children, and is the first in a series of biennial meetings to be held in the future. Mrs Yeong's presentation was supported by the Singapore Nutrition and Dietetics Association.

### International Seminar on "Obesity as a Poverty-related Emerging Nutrition Problem in Indonesia", Indonesia, December 2007

At this seminar, Mrs Yeong reviewed the national data and survey findings on the increasing prevalence of overweight and obesity in Singapore. She also brought to focus some of the school-based intervention programs implemented by the government.

The advantages of school-based programs include the potential to reach a diverse group of children, cutting across socioeconomic, racial, and cultural lines. Schools also provide the opportunity for repeated exposure to intervention activities and access to the families of the participating children, creating a positive and supportive environment at home, she added. In addition, these programs are considered to be more cost-effective and sustainable. Nonetheless, such intervention programs also face many challenges that need to be addressed. ILSI SEA Region's experience with the development and implementation of the PowerKids™ program provided a great example to addressing some of the challenges.

Danone Nutrition Institute Indonesia and the School of Health Nutrition, Faculty of Medicine, Gadjadara University were the organizers of the seminar.

## Upcoming Meetings on Biotechnology and Food Safety

### HESI-ILSI SEA Region Protein Allergenicity Workshop

*February 26, 2008, Philippines*

ILSI SEA Region will host this workshop in collaboration with the ILSI Health and Environmental Sciences Institute (HESI) and the Biotech Coalition of the Philippines. It will address topics such as safety assessments of biotechnology crops; biochemical properties of allergens; bioformatics; and screening methods. Internationally renowned experts will provide scientific updates on the development of protein allergenicity issues.

### Regional Seminar and Training Workshop on Detection Methods of GM Plants and Foods

*March 27-29, 2008, Ngee Ann Polytechnic, Singapore*

As a follow-up to the *International Symposium and Training Workshop on Detection Methods of GM Plants and Foods* held in Beijing, 2005 ILSI SEA Region will organize a workshop in Singapore to introduce the latest scientific concepts and tools to the relevant institutions and personnel working on GMO foods. This meeting will feature presentations by internationally renowned experts on GMO and hands-on training at the Ngee Ann Polytechnic laboratory. The workshop will provide an update on the development of GMO across the ASEAN region, including GMO testing, risk assessment and the applications of GMO detection methods in the food and feed supply chain. The program agenda is designed to ensure that participants gain invaluable knowledge and insights into the latest topics of relevance to food industry and trade.

### 5th Asian Conference on Food & Nutrition Safety

*November 2008, Philippines*

The 5th Asian Conference on Food and Nutrition Safety organized by ILSI SEA Region will be held in the Philippines in November 2008. The conference will bring together an international group of scientists who will present cutting-edge science on emerging food safety and related nutrition issues. Poster sessions, workshops and a technical exhibition will provide multiple opportunities for participants to gain new insights and share perspectives with a view to further develop practical action plans to improve food safety and promote regional cooperation in this field.

*For more information on these meetings, email [ilsisea@singnet.com.sg](mailto:ilsisea@singnet.com.sg)*

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Dr Tee E-Siong, Malaysia

## MEETINGS

- **HESI-ILSI SEA Region Protein Allergenicity Workshop**, February 26-27, Philippines
- **IFBiC-ILSI SEA Regional Seminar and Training Workshop on Detection Methods of GM Plants and Foods**, March 27-29, Singapore
- **Diet, Nutrition and Immunity Symposium**, April 16-17, Singapore
- **ILSI Southeast Asia Region 15th Annual Meeting**, April 18-19, Singapore
- **3rd Asia-Pacific Nutrigenomics Conference 2008: Diet-Gene Interaction in Human Health & Disease**, May 6-9, Australia
- **7th ASEAN Food Safety Standards Harmonization Workshop**, May/June (TBC), Cambodia
- **4th Functional Foods Workshop & 5th Nutrition Labeling Seminar and Workshop**, July/August (TBC), Thailand
- **5th Asian Conference on Food & Nutrition Safety**, November, Philippines
- **Workshop on Biotechnology and Nutrition in conjunction with 5th Asian Conference on Food & Nutrition Safety**, November, Philippines

## RESEARCH

- **Market Trials on Iron-Fortified Rice in the Philippines (with FNRI, Philippines and ILSI CHP, Japan)**, Ongoing
- **Ecological Study to Investigate the Relationship Between Iron-Fortified Fish Sauce and the Prevalence of Anaemia in Cambodia (with ILSI CHP Japan and RACHA)**, Ongoing
- **Adaptation, Implementation and Evaluation of PowerKids™ Program in Indonesia and Thailand**, Ongoing

## PUBLICATIONS

- **Nutrigenomics: Opportunities in Asia**, Now available!
- **Guidelines for the Scientific Substantiation and Safety Evaluation of Functional Foods**, to be published in the European Journal of Nutrition in 1st Quarter 2008
- **Guidelines for the Scientific Substantiation of Nutrition and Health Claims for Functional Foods**, to be published in the European Journal of Nutrition in 1st Quarter 2008



### ILSI SOUTHEAST ASIA REGIONAL NEWS

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