

FIRST WEEK						
	25/09/2017 - Monday	26/09/2017 - Tuesday	27/09/2017 - Wednesday	28/09/2017 - Thursday	29/09/2017 - Friday	30/09/2017 - Saturday
09:00 - 10:30	Arrival of students and teachers	Opening. Fapesp, PRP-UNICAMP, FEA Dean, Organizing Committee	The SHIME System - Katia Sivieri - UNESP/Araraquara - Brazil	Dietary Proteins and the Metagenome - Karsten Kristiansen - Univ. of Copenhagen - Denmark	Visit to LACTAD	Human Microbiome - Linking Long-Term Dietary Patterns with Gut Microbial Enterotypes - Christian Hoffmann - FCF/USP - Brazil
10:30- 11:00	Arrival of students and teachers	Coffee break	Coffee break	Coffee break	Visit to LACTAD	Coffee break
11:00-12:30	Arrival of students and teachers	Stating a Problem: Epidemiology of Chronic, non-Communicable Diseases – What Can We Learn from the Genome and the Metagenome - Karsten Kristiansen - Univ. of Copenhagen - Denmark	How Food Behaves in the Human Digestive System - Mike Boland - Massey University - New Zealand	Dietary Lipids and the Metagenome - Karsten Kristiansen - Univ. of Copenhagen - Denmark	Visit to LACTAD	Murine Microbiome as a Criterion of Wholesomeness - Impact of Protein Type on the Gut Microbiome - Jaime Amaya Farfan - FEA/UNICAMP - Brazil
12:30-14:00		lunch	lunch	lunch	lunch	lunch
14:00-15:30	Arrival of students and teachers	Craving Calories - Yvan de Araujo - Yale University, USA	Human Digestion: A Critical Comparison of In Vitro and In Vivo Systems - Mike Boland - Massey University - New Zealand	Dietary Carbohydrates and the Metagenome - Karsten Kristiansen - Univ. of Copenhagen - Denmark	visits to LNLS - SIRIUS	The impact of ingredients and processes on formulation strategies - Antonio Vicente- Portugal
15:30- 16:15		Coffee break/Poster session	Coffee break/Poster session	Coffee break/Poster session	visits to LNLS - SIRIUS	Coffee break/Poster session
16:15-18:00	Registration, Welcome reception	Why are We Tolerant to Xenobiotics? Thought Provoking Observations - Jaime Amaya Farfan - FEA/UNICAMP - Brazil	Hands on in a TIM Simulator , Building of a System - Rosiane Lopes da Cunha - FEA/UNICAMP - Brazil		visits to LNLS - SIRIUS	The impact of ingredients and processes on formulation strategies - Antonio Vicente- Portugal

SECOND WEEK				
	01/10/2017 - Sunday	02/10/2017 - Monday	03/10/2017 - Tuesday	04/10/2017 - Wednesday
09:00 - 10:30		Current 'state-of-the-art' in edible oil structuring - Ashok Patel - International Iberian Nanotechnology Laboratory - Portugal	Current 'state-of-the-art' in edible oil structuring - Ashok Patel - International Iberian Nanotechnology Laboratory - Portugal	Summary and Proposals for the Reverse Engineering of Processed Foods - pannel with 3 specialists
10:30- 11:00		Coffee break	Coffee break	Coffee break
11:00-12:30		The Impact of Ingredients and Processes on Formulation Strategies - Rosiane Lopes da Cunha - FEA-UNICAMP - Brazil	Potential Sensorial Strategies to Increase Food Satiety - Mike Boland- Massey University - New Zealand	Meeting Challenges. Future Steps Towards Making Foods Health-Promoting - All Participants
12:30-14:00		lunch	lunch	lunch
14:00-15:30		Current 'state-of-the-art' in edible oil structuring - Ashok Patel - International Iberian Nanotechnology Laboratory - Portugal	Integrating Consumer Attitude, Expectation and Affection in Product Development and Communication on Healthy Eating - Jorge Herman Behrens - FEA/UNICAMP - Brazil	Discussion and Conclusions Among Teachers and Students - Jaime Amaya/Rosiane Lopes/Ashok Patel/Paulo Sobral
15:30- 16:15		Coffee break/Poster session	Coffee break/Poster session	Coffee break
16:15-18:00		Rheological and Viscoelastic Properties and Food Satiety - Paulo Sobral - FZEA/USP Brazil	The Students' Points of View	Closing Officiation



