Today’s Highlights
Nutritional Sciences Council (NSC) Business Meeting and Breakfast 7:00-8:00 am Convention Center, West Overlook
Presidential Symposium: Ameliorating Micronutrient Deficiencies Through Biofortification 8:00-10:00 am Convention Center, Ballroom A
E.V. McCollum Memorial Lecture: A. Prentice. “Trials and Tribulations: Interpreting Unexpected Outcomes from Micronutrient Interventions” 12:45-1:45 pm Convention Center Ballroom A
ASN Awards Ceremony 5:30-7:00 p.m. Renaissance, Grand Ballroom South
ASN Event for Postdocs and Young Professionals 7:00 pm Renaissance, Room 6

Two Symposia Evaluate Cutting-Edge Science on Obesity

Scientists have worked out the gut-brain connection in obesity; now it’s time to learn more about the role of neurocognition, said George L. Blackburn, MD, PhD, as he kicked off the Saturday afternoon session “Novel Integrative Research on the Brain Basis of Human Food Intake and Obesity.” The Look AHEAD trial of obese patients with type 2 diabetes shows behavior changes works, but only to a point, said Blackburn, who is affiliated with Harvard Medical School and Beth Israel Deaconess Medical Center. For weight loss to truly succeed, the nudge must come from the brain, he said.

Miguel Alonso-Alonso, MD, Harvard Medical School, said obesity research traditionally focuses on the hypothalamus, but there are many circuits of the brain involved. Obesity is associated with a dysregulation of the prefrontal cortex, he said, and the mechanisms could involve executive functions, inhibitory control, flexibility and decision making.

Alonso-Alonso detailed studies that show the prefrontal cortex’s affect on activities like information monitoring and response inhibition is linked to satiation, higher BMI and overeating. In the past, research shows that patients who had lobotomies had insatiable appetites, he said. But is the link from brain dysfunction to overeating to obesity, or is it from overeating to obesity to brain dysfunction? “The association may be causal and potentially bidirectional,” Alonso-Alonso concluded.

Researchers Discuss New Links Between Brain Activity and Weight Loss

Hold Your Say on ASN’s New Strategic Map

Education is a key part of ASN’s mission, and incoming Society president Sharon Donovan plans to emphasize that even more during her term (June 1, 2011-May 31, 2012).

“Probably all of our members are involved in education at some level, either in the classroom, at the bedside or educating the public,” said Donovan, PhD, RD, a professor at the University of Illinois who specializes in pediatric research. “Creation of knowledge in nutritional research is traditionally one of our biggest strengths.”

Donovan said the plan for ASN’s revised strategic map for 2012-15 is to develop the educational core of the society by making more materials available to members and the general public. Her goal is to have all member-generated materials on specific topics—for instance, vitamin A or epigenetics—available on the ASN website for perusal not only by members, but the general population as well.

A school cook, for instance, could download slide sets on food service nutrition, or a clinician could access articles on childhood obesity, Donovan said. Not only could this help recruit members, she said, but it would also increase revenue if a fee were charged to nonmembers who want to access the information.

Todd Hare, PhD, University of Zurich, presented research on goal-directed food choices and how it affects self control. Studies show activity in the ventromedial prefrontal cortex (vmPFC) is correlated with the value of a food regardless of a person’s self-control level, and can be affected by multiple factors, including the taste and healthiness of a food. Also, activity in the dorsolateral prefrontal cortex (dlPFC) increases with self-control and when subjects pay attention to the healthiest of foods before they make their choices, Hare said.

In conclusion, he said, there are pathways between the dlPFC and the vmPFC that can shift food choices. Self-control involves increased activity in the dlPFC, influences the vmPFC, and then leads to choices, Hare said.

Continued on page 4

Sharon Donovan

Donovan is keen to get member input on the new strategic map, which will be launched this summer, evaluated in October and November and implemented early next year. Members can offer their suggestions at the ASN business meeting at 6 p.m. on Tuesday in room 151B of the convention center, or can email Donovan at sdonovan@illinois.edu.

Donovan, who has been a member of ASN since 1985, when she was a graduate student, has been an officer or committee member since 1992 and was ASN secretary during the merger five years ago. “I’ve seen ASN almost double in membership and become increasingly relevant to members and society at large, and I’d like to continue that,” she said.

Professionally, Donovan is working on basic research related to human milk lactation and gastrointestinal development, and is currently involved in STRONG Kids, a multidisciplinary project emphasizing the prevention of childhood obesity through childhood development specifications, family meals and community approaches.
We offer over 650 ways to help you achieve a balanced diet and active lifestyle. (Cheers!)

Nobody should go thirsty just because they want to achieve a balanced diet and active lifestyle. From sparkling beverages and sports drinks to waters, juices and teas, we’re offering more ways than ever to satisfy your tastes and calorie preferences.

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To learn more about what we’re doing and why we’re doing it, join us at livepositively.com
ASN Young Professional Interest Group Aims to Aid Transitions

A new group is working hard to add increased support for postdocs and young professionals to ASN’s robust professional presence and strong student program.

ASN’s Young Professional Interest Group, formed last spring, now has seven executive committee members and is hosting a variety of events at this year’s EB conference. The goal, said Chair Robin Minor, PhD, National Institute on Aging, is to provide advice and support during a key time in young professionals’ lives.

“We’re like the awkward teenagers of science,” she joked. “We’re a transitory group—most of us don’t go straight from grad school to our final career, so this is a critical time for people at this level. We need mentorship and guidance so we don’t fall through the cracks.”

The Young Professional Interest Group is geared toward ASN members who are postdoc fellows, medical trainees, recent graduates or who have very recently joined a faculty. Anyone interested in the group is encouraged to attend a networking event Sunday at 7:00 p.m. in room 6 of the Renaissance.

Other Young Professional Interest Group events at this year’s EB conference include the new Post Doctoral Research Awards Competition (endowed by Solae, LLC). Six finalists, graded on a rubric by group members from 35 applications, will present oral findings today at 10:30 a.m. in room 102B of the convention center.

The group also held a speed mentoring session, modeled after the speed dating concept, Saturday night. Group members offered quick sound bites of advice to graduate students about making the leap from classroom to career.

“There are so many things scientists are expected to do that we’re not trained to do, like managing a lab or budgeting, that we need to learn,” Minor said. Future plans include not only more of these sessions, but also “mentoring up” events where older ASN members impart their wisdom to young professionals.

Incoming Chair Victoria Vicira-Potter, PhD, Tufts University, said the Young Professional Interest Group has submitted a proposal for a symposium at next year’s EB meeting focused on career advancement and further development opportunities for young professionals. “We’re always looking for partners to help fund these projects,” she said.
From page 1

When it comes to treating childhood obesity, younger is probably better, experts said during the Saturday morning session, “Intervention Points in Childhood Obesity: How and Who Should We Treat?”

About half of preschool obesity persists into adulthood, said Matt Haemer, MD, University of Colorado Department of Pediatrics Section of Nutrition. As a result, “preliminary data suggests that treatment below the age of 6 may be more effective than at older ages, but longer-term follow-up data is needed.”

That may be easier said than done, said session chairwoman Susan B. Roberts, PhD, Tufts University. The American medical system is ineffective at treating childhood obesity, she said, but the good news is that “capturing obesity quickly and dealing with it is now part of our national strategy.”

Pediatric obesity treatments vary, with the typical weight loss in intensive resident programs limited to 10 pounds. The best sites have longer interventions, more nutrition, parent and medical education, and more physical activity sessions, Roberts said.

“Childhood obesity programs typically don’t work,” she said, “but one bright spot in this dismal picture is that some treatment centers are getting it more right than others.”

One problem is that traditional obesity treatments may be inherently ineffective because they don’t take into account all factors involved in weight loss: biology, weight gain and behavior, said David S. Ludwig, MD, PhD, Children’s Hospital Boston.

The most effective weight-loss strategies include diets that emphasize food quality, including low-glycemic, high-protein diets; physical activity plans that focus on activities throughout the day, such as play, sports, chores and family outings, rather than traditional “exercise”; and age-appropriate parenting practices that diffuse conflict and guide long-term change, Ludwig said.

Young children are born with innate preferences for sweet, salt and fat, but are programmed to learn about new foods by watching adults, he said. Consequently, they require clear boundaries and limits, while older children need more autonomy. Yet, “in America today, I think parents reverse these priorities,” Ludwig said. They raise young children without clear guidance, and then when a weight problem develops, they often employ coercive behavior change methods such as punishment, criticism and food restriction. “This rarely produces long-term positive behavior change,” Ludwig said.

Katherine L. Loich, PhD, Farleigh Dickinson University, Mount Sinai School of Medicine, said there are randomized, controlled trials currently underway that evaluate family-based treatment cases for eating disorders and childhood obesity.

Panelists Present the Latest Data on Childhood Obesity

The American Society for Nutrition (ASN) is the authoritative voice on nutrition, and publisher of The American Journal of Clinical Nutrition (AJCN) and The Journal of Nutrition (JN). Established in 1928 and a constituent organization of the Federation of American Societies for Experimental Biology (FASEB), ASN’s nearly 4,000 members work in academia, practice, government and industry. Members benefit from savings on professional development and continuing education credit, as well as critical public information efforts that inform Congress, federal agencies, media and consumers. ASN advances excellence in research and practice through its publications, education, public affairs and membership programs.

About Nutrition Notes Daily

Nutrition Notes Daily is the conference version of ASN’s quarterly member newsletter, Nutrition Notes. This publication may be printed during ASN’s Annual Meeting, clinical nutrition program and/or various other activities which the Society organizes and hosts. ASN accepts advertisements and recruitment classifieds for publication in Nutrition Notes Daily; all advertisements are subject to review. Please email meetings@nutrition.org to offer feedback on the Nutrition Notes Daily, or to share suggestions to improve other aspects of EB 2011.
“The most wonderful discovery made by scientists is science itself.”

Jacob Bronowski
Science Historian

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Get the Nutrition Scoop First from EB 2011

Hey there! It’s Rebecca Scritchfield. I’m a registered dietitian with a penchant for social media. I love to blog, tweet, and share food and health information. Following trends and research is a passion of mine.

When new information comes out, I can’t help but think how it will impact health behaviors and food choices. I have to throw in my opinions and dish out advice to anyone willing to listen. That’s why I’m thrilled to provide all the latest nutrition news from ASN’s Sunday, Monday and Tuesday sessions at EB 2011.

If you want to find out first what’s hot in nutrition science and research, you have to tune in to the ASN blog, follow our Tweets, and check out the videos on Facebook. I’ll be bringing you real-time reports, exclusive interviews, and newsworthy info before anyone else. I’ll also be at the receptions and networking events to give you an inside look at the social scene.

If you’ll be at EB 2011, get in on the social media action. Join me in the Tweets by using the hash tag #EB2011. Link back to our blogs and videos from your blog. We’ll find your stuff and make sure others know you’re a social media butterfly too!

Visit the following sites for more information:
• ASN Blog: www.nutrition.org/blog
• ASN Twitter (@nutritionorg): www.nutrition.org/twitter
• ASN Facebook: www.nutrition.org/facebook
• ASN YouTube: www.nutrition.org/youtube

Today’s Hours
ASN Member and Attendee Lounge, supported by Kraft Foods
7:30 a.m. – 3:30 p.m.
ASN Booth (#104/106)
ASN History of Nutrition Booth (#110)
9:00 a.m. – 6:00 p.m.
Please note: ASN Office is located in Renaissance Room 15.

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ASSISTANT/ASSOCIATE PROFESSOR
and SENIOR NUTRITION SCIENTIST,
FLOW FORTIFICATION INITIATIVE (FFI)

The Hubert Department of Global Health (HGH), Rollins School of Public Health (RSPH), Emory University announces an international search for an Assistant/Associate Professor in the Research Track. The person selected will also hold the title, Nutrition Scientist or Senior Nutrition Scientist (depending on rank), Fortified Flour Initiative.

The faculty of the Hubert Department of Global Health (http://www.sph.emory.edu/gh) maintains strong programs in nutrition, obesity and chronic disease, community health and development, infectious disease, and reproductive health and population studies. The Department enrolls annual cohorts of 75-80 MPH/MSPH students and hosts many international students, including Humphrey, Foeg, Fogarty, Muskie and Fulbright fellows. Faculty in the department also participate in the Nutrition and Health Sciences PhD program. The Rollins School of Public Health currently employs 140 full-time faculty members; over 800 full and part-time students are obtaining their degrees in its six Departments and five PhD programs.

FFI seeks to accelerate wheat flour fortification throughout the world. FFI is a network of public-private-civic sector leaders representing more than 50 organizations, drawing support from the public health sector, as well as the wheat growing, trading, milling, mill manufacturing, pharmaceutical, and vitamin/mineral pre-mix industries and allied trades. More than 400 million tons of wheat is milled for human consumption each year, and today nearly 2 billion people have potential access to fortified flour. Adding needed micronutrients to flour is an effective public health strategy to decrease neural tube defects and improve deficiencies such as anemia.

The Global Secretariat of FFI is housed at Emory University. As the senior member of the FFI staff at Emory, the role of the Nutrition Scientist is to oversee scientific and programmatic aspects of FFI, working closely with the FFI Director (based outside of Emory) and the FFI network. In addition, he/she will provide technical expertise in nutrition to the FFI network to ensure that programs are evidence-based, will assist the network in advocacy efforts, will take the lead in monitoring and evaluation of fortification programs, and will publish lessons learned in fortification programs in peer-reviewed journals.

We seek candidates with strong leadership qualities, excellent networking and interpersonal skills, and proven technical expertise in micronutrient nutrition and in programs to address them in low and middle income countries. Opportunities to also engage in other nutrition research are also available. The candidate is expected to mentor graduate students engaged in FFI work; teaching opportunities are available, if desired. A PhD in a relevant discipline is required. This is intended to be a contractual appointment over many years and is renewable yearly based on satisfactory performance and continued availability of funds.

Applicants should send a letter and a current curriculum vita describing their interest in this position to Dr. Reynaldo Martinez, Chair of Search Committee, Hubert Department of Global Health, Rollins School of Public Health, Emory University, 1599 Clifton Rd NE, Room 4-607, Atlanta, GA, 30322, USA. Applications will be kept confidential and references will not be contacted without the permission of the applicant. Screening of applications will begin immediately and consideration of applicants will continue until the position is filled.

Assistant Research Professor
FOOD AND HEALTH INITIATIVE (FHI)

The Food and Health Initiative at the University of Connecticut College of Agriculture and Natural Resources seeks an Assistant Research Professor to work with investigators in studies designed to address the need for improved nutrition to the FFI network to ensure that programs are evidence-based, will assist the network in advocacy efforts, will take the lead in monitoring and evaluation of fortification programs, and will publish lessons learned in fortification programs in peer-reviewed journals.

The Food and Health Initiative, University of Connecticut College of Agriculture and Natural Resources, seeks a new Assistant Research Professor to work with investigators in studies designed to address the need for improved nutrition to the FFI network to ensure that programs are evidence-based, will assist the network in advocacy efforts, will take the lead in monitoring and evaluation of fortification programs, and will publish lessons learned in fortification programs in peer-reviewed journals.

Minimum Qualifications:
• Ph.D. in biochemistry or related field
• Expertise in the quantitative methodology
• Experience in preparing reports from collected data
• Good written and verbal communication skills
• Knowledge of and expertise with sample matrix, including extraction and biologicals. This position will report to the director of the Initiative and will work closely with the co-leaders of the analytical core facility. The incumbent will perform chemical analyses, compile data and write reports to be used for internal use and research publications. The incumbent will operate, maintain, calibrate, trouble-shoot and resolve major problems with laboratory instruments and equipment. Other responsibilities include self-directed research, experimental design, serving as PI on grant proposals, and/or developing research collaborations with other programs at UConn.

Preferred (desirable) qualifications:
• B.S. in chemistry or related area
• Familiarity with HPLC, mass spectrometry, solid-phase extraction, GC, and microplate spectrophotometry
• Experience in preparing reports from collected data
• Knowledge of and expertise with sample matrix, including extraction methodology
• Experience in developing grant proposals

This is a non-tenure track, 11-month position, subject to annual renewal based on performance and availability of funding. A full benefits package, including health insurance and retirement plan, is provided.

To apply: Please send a cover letter, curriculum vitae, and contact information for three references preferably by email to: Ms. Camilla Crossgrove, camilla.crossgrove@ucconn.edu. Please refer to FHI Assistant Research Professor on all materials. Inquiries about this position may be directed to Dr. Bruce A. Watkins, 860-486-0866, or by mail: Dr. Bruce Watkins, Professor, Department of Nutritional Sciences, 3624 Horsebarn Rd. Ext., Unit 4017, Storrs, CT 06269-4017.

Screening will begin April 15, 2011 and continue until the position is filled.

The University of Connecticut is an EEO/AA employer. The University of Connecticut actively solicits applications from minorities, women, and people with disabilities.
Thank You from ASN Board of Directors

To our fellow ASN members: Thank you for your service as Scientific Program Committee members, Graduate & Professional Education Committee members, Research Interest Section Chairs, Symposia Chairs, Speakers; Minisymposia Chairs, Sustaining Members and Sponsors. Because of your efforts, this Annual Meeting is a tremendous success!

Assistant Professor in Nutritional Sciences

The Department of Nutritional Sciences in the Faculty of Medicine invites applications for a tenure-stream position at the rank of Assistant Professorship. The anticipated start date is September 1, 2011.

The research interests of the Department range from basic science to clinical investigation and population health. Applications are encouraged from candidates with an excellent record of research accomplishments in any one of our four core research platforms: healthy human development and aging; nutrigenomics and personalized nutrition; chronic disease prevention and treatment; and nutrition, food and public policy, profiled on www.utoronto.ca/nutrisci/. Candidates must hold a PhD plus have post-doctoral or other related research experience. Successful candidates will be expected to mount an independent, externally funded research program and to participate in some teaching at the undergraduate or graduate level.

Applicants should send curriculum vitae, description of research interests and the names and addresses of 3 references by May 15, 2011 to:

Dr Mary L’Abbé, Chair,
Department of Nutritional Sciences
Faculty of Medicine, University of Toronto
150 College St., FitzGerald Building,
Toronto, ON, Canada M5S 3E2.
Mary.Labbe@utoronto.ca
Phone: 416-978-7235 Fax: 416-971-2366

The University of Toronto is strongly committed to diversity within its community and especially welcomes applications from visible minority group members, women, Aboriginal persons, persons with disability, members of sexual minority groups and others who may contribute to further diversification of ideas. All qualified candidates are encouraged to apply; however, Canadians and permanent residents will be given priority.

Pre-conference on Agri-Medical Research Is July 9 in New Orleans

ASN, American Society of Animal Science (ASAS) and American Dairy Science Association (ADSA) are collaborating on a one-day pre-conference event: Agri-Medical Research: Providing Dual Benefit for Agriculture and Human Health, Saturday, July 9, in New Orleans.

This ASN-ASAS-ADSA pre-conference to the 2011 ADSA-ASAS Joint Annual Meeting will cover biomedical and agricultural interventions or therapies to improve both human health, companion animal health and farm animal health and production. Themes include metabolism, developmental origin of adult disease and infectious (zoonotic) diseases and nutritional impact of pro-inflammatory response. Each symposium will span the spectrum of mechanistic to applied and include implications for a variety of animal species. Keynotes from related disciplines will bring a unique view to the context of the presented science.

ASN Vice President Teresa Davis, Ph.D., indicated, “ASN is excited to co-sponsor this preconference event focused on the utilization of animal models to improve biomedicine, animal production and companion animal health – all very important to advancing nutrition. Appreciation is extended to Matthew R. Waldron, Ph.D., assistant professor, Division of Animal Sciences, University of Missouri and ASN Experimental Animal Nutrition RIS Chair for his leadership in chairing this event.”

For more information, visit www.nutrition.org/meetings/animalscience.
Top Minds, Lifetime Achievements Will Be Celebrated at Awards Ceremony

**Senior Investigator Awards**

The Centrum Center for Nutrition Science Award is given in recognition of recent investigative contributions of significance to the basic understanding of human nutrition. The 2011 award is made to Barbara Strupp, PhD, Cornell University. Strupp is a Professor in the Division of Nutritional Sciences, Cornell University. She joined the Cornell faculty in 1993, as an Associate Professor of Human Nutrition with an adjunct appointment in the Department of Psychology. She received her B.S. in Ethology from Washington University, and her Ph.D in Biopsychology from Cornell University. Her professional training included a postdoctoral fellowship at the National Institutes of Health.

The Conrad Elvehjem Award for Public Service in Nutrition, sponsored by Kraft Foods, is awarded in 2011 to James O. Hill, PhD, University of Colorado School of Medicine. Hill is the Founding Executive Director of the Anschutz Health and Wellness Center at the University of Colorado Anschutz Medical Campus. He is also Professor of Pediatrics and Medicine. He holds a B.S. degree from the University of Tennessee and M.S. and Ph.D. degrees from the University of New Hampshire in Physiological Psychology. He served as Chair of the first World Health Organization Consultation on Obesity in 1997. He is Past President of ASN and The Obesity Society. He was a member of the Expert Panel on Obesity of the National Institutes of Health that developed first U.S. guidelines for the treatment and prevention of obesity. Dr. Hill has published more than 400 scientific articles and book chapters in the area of obesity and nutrition.

The E.L.R Stokstad Award is given for outstanding fundamental research in nutrition, with preference for early stage scientists. This year’s recipient is Qing Jiang, PhD, Purdue University. Dr. Qing Jiang obtained MS in chemistry from Peking University and PhD in biochemistry from Washington State University. She has recently been promoted to Associate Professor. Her research has been focusing on investigation of different forms of vitamin E and their novel metabolites with respect to their biological activities, mechanisms of action, bioavailability and potential roles in disease prevention and therapy.

The E.V. McCollum Award, sponsored by Pfizer, is given to a clinical investigator who is perceived as a major creative force who sees to the execution of studies testing the validity of new concepts. The 2011 recipient is Claude Bouchard, Ph.D. Bouchard is Professor and Director of the Human Genomics Laboratory at Pennington Biomedical Research Center in Baton Rouge, Louisiana. He has held the John W. Barton, Sr. Endowed Chair in Genetics and Nutrition since 2010. He has a Ph.D. from the University of Texas at Austin. Over the past 30 years, his laboratory has generated evidence for a role of genetic differences in the regulation of body weight, body composition, and fat distribution, as well as in the ability to benefit from regular exercise.

The Gilbert A. Leveille Lecture-ship and Award recognizes outstanding research in nutrition science and food technology and is awarded for the first time to Connie Weaver, PhD, Purdue University. Trained in both food science and nutrition, Dr. Weaver has conducted a wide range of clinical studies, but she is most regarded for her work on defining the factors in food that influence calcium bioavailability, for her work on calcium metabolism in adolescents. Among her discoveries include that oxalate is the most important inhibitor of calcium absorption, phytate is a strong inhibitor of zinc absorption but only modestly inhibitory of iron and calcium, and soybean hull is a rich source of micronutrients without the components that inhibit mineral bioavailability. She has pioneered the development and application of techniques for stable isotopes and kinetic models to study calcium distribution within the body.

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The General Mills Institute of Health and Nutrition Innovation Award is given to an investigator whose scientific contributions advance the understanding of the health benefits of whole grains. This year’s recipient is George Fahey, PhD. Fahey joined the faculty of the University of Illinois in 1976 and currently is Professor Emeritus of Animal Sciences and Nutritional Sciences. From 2006 to 2010, he held the position of Kraft Foods Endowed Professor of Human Nutrition and, in 2009, was named a CSIRO Flagship Fellow by the Australian government in recognition of his work in the area of carbohydrate nutrition. The overarching goal of Dr. Fahey’s research program has been to define the role of dietary fibers and other fermentable carbohydrates in gastrointestinal tract physiology and health. The most significant accomplishment of his nearly 35 year academic career is his mentorship of 17 postdoctoral research associates, 71 M.S. and Ph.D. students, and nearly 150 undergraduate student researchers.

The Kellogg International Prize in Nutrition is awarded to a member of the International Nutrition Council actively engaged in research to benefit populations in non-industrialized countries. This year it is presented to K. Michael Hambidge, MD, ScD, University of Colorado Health Science Center. Dr. Hambidge has worked for the past 30 years as a physician scientist defining our knowledge of zinc metabolism, zinc requirements, and the consequences of zinc deficiency for human health. He has conducted metabolic studies, clinical studies and more recently moved into community-based approaches to prevention, as well the articulation of science in global policy in this area. Hambidge received his BA at Cambridge and then received his MD from the University of London.

The Mary Swartz Rose Senior Investigator Award, sponsored by Council for Responsible Nutrition, is given to an investigator for outstanding research on the safety and efficacy of bioactive compounds for human health. In 2011, Xiang-Dong Wang, PhD, of Tufts University, is the recipient. Wang earned his medical degree from Peking University Medical College in 1982 and completed resident training at the Peking Union Medical College Hospital in 1986. Following postdoctoral research with Douglas W. Wilmore at Harvard Medical School, he pursued a Ph.D. in Nutrition under the mentorship of Robert M. Russell at Tufts University in 1998. Presently, he is the director of the Nutrition and Cancer Biology Laboratory at the HNRCA at Tufts, and...
Award Winners 2011

Co-leader of the Nutrition and Cancer Program at the Tufts Cancer Center.

The McCormick Science Institute Research Award is presented to an investigator conducting clinical, translational, in vitro or ex vivo research whose contributions have advanced the understanding of the potential health benefits of culinary herbs and spices. David Heber, MD, PhD, FACP, FACN, is this year’s recipient. He is the Director of the Center for Human Nutrition at UCLA. He graduated from UCLA Magna Cum Laude in Chemistry in 1969 and from Harvard Medical School in 1973, and completed his internship at Beth Israel Hospital and his residency and fellowship training at Harbor General Hospital. Dr. Heber has been on the faculty of the UCLA School of Medicine since 1978 and is currently Professor of Medicine and Public Health, founding Chief of the Division of Clinical Nutrition in the Department of Medicine and Founding Director of the UCLA Center for Human Nutrition. Dr. Heber is board certified in Internal Medicine, Endocrinology and Metabolism and in Clinical Nutrition.

The Norman Kretchmer Memorial Award in Nutrition and Development, sponsored by Abbott Nutrition, is given to a scientist for a substantial body of independent research in the field of nutrition and development with potential relevance to improving child health. The 2011 winner is Dana Dolinoy, MS, PhD. Dolinoy is the Searle Assistant Professor of Environmental Health Sciences at the University of Michigan School of Public Health. Her research investigates how nutritional and environmental factors interact with epigenetic gene regulation to shape health and disease. Dr. Dolinoy holds a BA in environmental sciences from Duke University, a MS in environmental health from the Harvard School of Public Health, and a PhD in Genetics and Genomics and Integrated Toxicology from Duke University.

The Osborne and Mendel Award, sponsored by ILSI North America, is given in recognition of outstanding recent basic research in nutrition. The 2011 awardee is Daniel Hwang, PhD, USDA, ARS Western Human Nutrition Research Center. Hwang is a Research Molecular Biologist at the ARS, USDA Western Human Nutrition Research Center, and adjunct faculty member of the Nutritional Biology and Immunology graduate groups at the University of California-Davis. Dr. Hwang’s group was the first to reveal that saturated fatty acids stimulate, but the n-3 polyunsaturated fatty acid docosahexaenoic acid inhibits the activation of the signaling pathways of Pattern Recognition Receptors (PRRs), including Toll-like receptors (TLRs) and Nucleotide-binding Oligomerization Domain proteins (NODs).

The Robert H. Herman Award is given to a clinical investigator in recognition of contributions of significance to the biochemical and metabolic aspects of human nutrition. The 2011 award is made to Robert Eckel, PhD. Eckel is Professor of Medicine with appointments in the Division of Endocrinology, Metabolism and Diabetes and the Division of Cardiology, and Professor of Physiology and Biophysics at the University of Colorado Denver (UCD).

The Excellence in Nutrition Education Award, sponsored by Cengage Learning, is given for outstanding contributions to teaching nutrition. This year’s recipient is David Levitsky, PhD, Cornell University. Levitsky stated that, “teaching nutrition is one of my greatest passions. When I was asked to take over teaching of our introductory nutrition class (n=39) about 30 years ago, I promised myself that I would not teach it the same way that I learned it. Rather than teach nutrition directly, I embed it in a discussion of pathologies. I teach lipids within the rubric of cardiovascular disease. I teach the B vitamins within energy production and energy balance in weight control.”

The Dannion Institute Mentorship Award is given for outstanding mentorship in the development of successful nutritional research science investigators. The 2011 recipient is Harvey Anderson, PhD, University of Toronto. Dr. Anderson is Professor, Departments of Nutritional Sciences and Physiology, Faculty of Medicine, University of Toronto and Director of the University-Industry Program in Food Safety, Nutrition and Regulatory Affairs. He received his B.Sc. (Agriculture) and M.Sc. (Animal Nutrition) at the University of Alberta and his Ph.D. (Nutritional Sciences) at the University of Illinois. After postdoctoral experience at the Massachusetts Institute of Technology, he joined the University of Toronto. He has served the University in the positions of Associate Dean, School of Graduate Studies, Dean and Associate Dean for Research, Faculty of Medicine, Chair of the Department of Nutritional Sciences, and member of the University’s Governing Council. Dr. Anderson has also held academic appointments at many Chinese Universities.

Young Investigator Awards

The Bio-Serv Award in Experimental Animal Nutrition is given for meritorious research in nutrition accomplished by an investigator within ten years of postgraduate training. The recipient in 2011 is Ling Qi, PhD, Cornell University. Ling is an assistant professor in Division of Nutritional Sciences at Cornell.

The Mary Swartz Rose Young Investigator Award, sponsored by Council for Responsible Nutrition, is given to an investigator within ten years of the receipt of a PhD, MD, or equivalent degree.
Award Winners 2011

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of postgraduate training, for outstanding research on the safety and efficacy of bioactive compounds for human health. The 2011 recipient is Mario Ferruzzi, PhD, Purdue University. Dr. Mario Ferruzzi is currently an associate professor of Food Science and Nutrition at Purdue University in West Lafayette, IN. Dr. Ferruzzi has developed a research program active at the interface of food science and nutrition disciplines.

The Mead Johnson Award for Research in Nutrition is given to an investigator for a single outstanding piece of nutrition research or a series of papers on the same subject accomplished within ten years of completing postgraduate training. The award is made in 2011 to James Collins, PhD, University of Florida. Collins received a B.S. degree in Biology from the University of the South (Sewanee), an M.S. in Molecular Biology from Middle Tennessee State University and a Ph.D. in Molecular Physiology from Vanderbilt University. He subsequently did post doctoral training at the University of Arizona and then spent three years at SUNY Buffalo as an Assistant Professor, prior to moving to the Food Science & Human Nutrition Department at the University of Florida in the fall of 2008.

The Peter J. Reeds Young Investigator Award is given for outstanding research in macronutrient metabolism accomplished within five years of receiving a PhD or completing a residency training. The 2011 recipient is Nicholas Gabler, PhD, Iowa State University. Gabler is currently an Assistant Professor in swine nutrition and physiology in the Animal Science Department at Iowa State University. He is establishing a research program that aims to understand and define the physiology and molecular pathways that define feed efficiency differences and secondly, to investigate gastrointestinal integrity and function in swine. His current research efforts are examining the effects of residual feed intake selection (feed efficiency indices) on body composition, whole body and cellular metabolism differences in pigs. Further research efforts are examining the effects of dietary fatty acids on circulating endotoxin concentrations, metabolism and intestinal integrity and function.

The Samuel J. Fomon Young Physician Award, sponsored by Nestlé Nutrition Institute, is given to a physician within ten years of completion of medical postdoctoral training, for outstanding work in the general area of pediatric nutrition, infant growth or body composition. As the award honors Dr. Fomon, preclinical and/or clinical research that contributes to medical applications or produces impacts upon the practice of infant feeding will be recognized. This award will be presented for the first time at the ASN Scientific Sessions and Annual Meeting at Experimental Biology 2011 to Renin Orellana, MD, Baylor College of Medicine. Orellana is currently a Pediatric Intensive Care physician at Texas Children’s Hospital and Assistant Professor of Pediatrics at Baylor College of Medicine in Houston. He received his M.D. degree from the University of El Salvador in Central America.

The Vernon R. Young Award, sponsored by Ajinomoto, is given for a single outstanding piece of research or for a series of papers in a related area on amino acid metabolism completed early in the recipient’s career (usually within ten years of postgraduate training). In 2011, the recipient is Gregory Henderson, PhD. Henderson is currently an Assistant Professor at Rutgers University. While a graduate student at the University of California, Berkeley, in the laboratory of Dr. George Brooks, he contributed to the stable isotopic analysis for investigating whole body leucine kinetics in the context of caloric restriction and exercise.

Media Award

The Nutrition Science Media Award is presented to Kathleen Zelman, MPH, RD, LD, Director of Nutrition for WebMD. Among other duties, Zelman serves as senior nutrition correspondent, writes features, columns, diet book reviews, and newsletters, provides expert editorial review of diet and nutrition articles, and covers national meetings.

Molecular and Applied Nutrition Training Program (MANTP)

The University of Wisconsin-Madison has postdoctoral (Ph.D. or M.D.) training positions in molecular and applied nutrition in the following research focus areas: Aging; Cell Signaling, Growth and Development; Fat Soluble Vitamins; Metabolism and Metabolic Diseases; and Mineral Metabolism.


Applicants should send a cover letter, curriculum vitae and three letters of reference to:

Rick Eisenstein Ph.D.
Dept. of Nutritional Sciences, University of Wisconsin
1415 Linden Drive, Madison, WI 53706

Email contact: eisenstein@nutrisci.wisc.edu

Deadline: June 1, 2011 or until positions are filled.

UW-Madison is an equal opportunity/affirmative action employer. Positions are open only to U.S. citizens and non-citizen nationals.
Sugar is a Sugar

High Fructose Corn Syrup is Metabolically the Same as Sugar (Sucrose)

“There is no difference in how the human body handles HFCS and sugar. The two sweeteners are equivalent metabolically.”

James M. Rippe, M.D., Founder and Director, Rippe Lifestyle Institute
Associate Professor of Medicine (Cardiology), Tufts University School of Medicine
Professor of Biomedical Sciences, University of Central Florida
(Wall Street Journal, May 2008)

Side-by-side comparisons of high fructose corn syrup (HFCS) vs. sucrose were made for several metabolic markers of obesity and satiety tested in normal-weight women:

- No significant difference was found in plasma glucose and insulin;
- No significant difference was found in the obesity-linked hormones, leptin and ghrelin


- New Research: See Poster D641 1062.6, April 12, between 12:45 p.m. and 3:00 p.m.
- Click here for more new research on high fructose corn syrup.
- Click here for more studies on high fructose corn syrup.
SHARE THE SECRET OF MUSHROOMS

Give a Flavor and Nutrition Boost with Nature’s Hidden Treasure

The Mushroom Council conducts research to discover and validate the health and nutrition benefits of eating mushrooms; for example, identifying potential bioactive compounds of mushrooms that function as antioxidants, which could promote health and possibly affect chronic disease. Since 2002, the Mushroom Council has provided more than $1.8 million in research funding for a variety of nutrition-related studies demonstrating mushrooms’ positive attributes. Mushroom nutrition research often debuts through FASEB.

Research exists surrounding the following benefits of mushrooms:

- **Weight Management:**
  low in calories and fat-free

- **Good Health:**
  cholesterol-free, very low in sodium and a source of potassium

- **Bone Health:** contain phosphorus, copper and vitamin D (the only fruit or vegetable with vitamin D1)

- **Energy:** provide B-vitamins such as niacin, riboflavin and pantothenic acid

- **Immunity:** contain antioxidants including selenium and ergothioneine

- **Additional Research:** in 2010, the Mushroom Council provided more than $50,000 to City of Hope for extended studies

For more information, visit the nutrition section on www.mushroominfo.com

SAUTÉ 1-2-3

It’s easy to cook whole, sliced or chopped mushrooms

1. Brush pan with oil or butter, and heat on high
2. Add a single layer of mushrooms; turn once mushrooms become reddish brown on one side
3. Cook until the other side turns the same color, remove from heat and season to taste

www.mushroominfo.com