





How can we approach consensus on the healthiness of red meat?

A two day workshop at the Centre for Advanced Studies at The Norwegian Academy of Science and Letters Date: 6th- 7th November 2013

NOVEMBER 6th

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8.30	Mingling with morning coffee and tea	
9.00	Opening remarks Professor Øystein Lie, Executive Manager MarLife & Faculty Leader (from 1.1.2014) at University of Life Sciences	
Introduction to meat and health		
9.10	What is red meat? What is colon cancer? Professor Anders Karlsson, Copenhagen University and M.S. Mimmi Sødring, Norwegian School of Veterinary Sciences	
9.30	Red meat in human health Professor Anna Haug, Norwegian University of Life Science and Professor Jana Pickova, Swedish university of Agricultural Sciences	
9.45	Red meat gives you colon cancer! Professor Denis E. Corpet, University of Toulouse/INRA, France	
10.15	Red meat does not give you colon cancer! Dr Douglas L. Weed, DLW Consulting Services, USA	
10.45	A debate between the two previous speakers: What areas do we have consensus on? Challenged by moderator Professor Stefaan De Smet, Ghent University, Belgium	
11 10-11 30	Coffee break with snacks	

1.10-11.30 Coffee break with snacks

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Munch's "The Scr



Eating too much food versus eating the wrong food?			
11.30	Eating too much, obesity and the role of meat		
11.30	A.A. Professor Bård Kulseng, Norwegian University of Science and Technology		
11.50	Policy regarding incorrectly balanced eating and overeating: Norway's approach Professor Jan Alexander, Norwegian Institute of Public Health		
12.10	Measuring meat intake by biomarkers Professor Lars Dragsted, Exercise and Sports University of Copenhagen		
12.30	Does a healthy and smart brain prevent cancer? The role og the gut-brain axis Professor Duan Chen, Norwegian University of Science and Technology and Dr Marije Oostindjer, Norwegian University of Life Sciences		
13.00-14.30	Lunch before strolling towards Oslo city: solving assignment as we walk		
Meat composition			
14.30	Monitoring beef meat composition in different countries. Do we know the meat we eat? Managing consultant Grethe Andersen, Danish Agriculture and Food Council and Professor Bjørg Egelandsdal, Norwegian University of Life Sciences		
14.55	Regulatory and safety issues regarding nitrite and nitrate (US versus Europe) Professor Andrew Milkowski, University of Wisconsin, USA		
15.20	Why search for nitrite replacers? Professor Theo De Kok, Maastricht University, The Netherlands		
15.45	Why dietary nitrite and nitrate may be good for you? Professor Nathan Bryan, The University of Texas Graduate School of Biomedical Sciences at Houston, USA		
16.10	Group activity related to the three topics of the day With coffee/tea. Plenary presentations afterwards		
19.00	Apéritif		
19.30	Dinner at the Academy		

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NOVEMBER 7th

9.00	Mingling with morning coffee and tea	
Cancer hypothesis and the importance of having a healthy gut		
9.30	Gut fermentation status and cancer Professor Roy Martin, Western Human Nutrition Research Center, USA	
9.50	The role of microbiota in gut health Professor Knut Rudi, Norwegian University of Life Sciences	
	Models for rapid consensus of food (meats) healthiness	
10.10	3D cell culture models - closing the gap between animal and cell culture studies? Dr Anne-Maria Pajari, University of Helsinki, Finland	
10.30 Coffee	break	
10.50	MIN mouse model Professor Jan Erik Paulsen, Norwegian School of Veterinary Sciences	
11.10	Carcinogen induced rodent models Professor Denis E. Corpet, University of Toulouse/ INRA, France	
11.30	The mousefight debate, what is the better rodent model? Challenged by moderator Professor Stefaan De Smet, Ghent University, Belgium	
11.50	Whole-food safety testing: Past experiences and approaches applied to GM and other novel and processed foods Senior scientist Gijs Kleter, RIKILT Wageningen UR, The Netherlands	

12.20

Lunch plus assignments

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Meat healthiness evaluated in human studies

13.50	Efficiency in smart intervention studies Professor Anna Haug, Norwegian University of Life Sciences
14.10	Typical Norwegian – A cohort study on humans treated for colon cancer Dr Ingvild Paur, University of Oslo, Norway
14.40	Coffee plus Yoga
15.10	Group activity related to the three topics of the day. Plenary presentation afterwards
16.10	Discussions: What can we do better? <i>Plenary discussions - come to consensus</i>
16.50	Closing remarks
17.00	Get together for those staying overnight

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Gro V. Amdam Professor

Bjørg Egelandsdal Professor

Marije Oostindjer Post doc

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