

Fictional or Functional? Are there benefits to using Functional Foods?

Sponsored By

MARQUETA C. HUYCK LECTURE

The Department of Nutrition and Food Science

Tuesday, April 10, 2012 (10:00 am-1:00 pm)

Bernath Auditorium, 5155 Gullen Mall (Undergraduate Library)

Wayne State University

We are proud to present *two* distinguished talks on



Geoffrey A. Cordell, Ph.D., Professor Emeritus,
College of Pharmacy, University of Illinois at Chicago

New Strategies in Traditional Medicine

Professor Emeritus Geoffrey A. Cordell obtained a Ph.D. in synthetic natural product chemistry at the University of Manchester. After joining the College of Pharmacy at the University of Illinois at Chicago he directed drug discovery programs, served as a Department Head and Interim Dean, and held several senior research administrative positions at the College and Campus levels; he retired in 2007.

He has over 620 publications, is the editor of 37 books, including 29 volumes of “*The Alkaloids: Chemistry and Biology*”, and has lectured extensively around the world. He is a member of the Editorial Advisory Board of twenty-five scientific journals, is one of 14 Honorary Members of the American Society of Pharmacognosy, and is an Honorary Professor at Sichuan University, Chengdu, PRC.

After over 45 years studying the isolation, structure elucidation synthesis, and biosynthesis of natural products, his efforts are now focused on developing natural product research programs, where he serves as an advisor and consultant in several countries in various parts of the world. His interests include strategies for the sustainability and quality control of medicinal agents, the detection of biologically active natural products, the chemistry and biosynthesis of alkaloids, and the use of vegetables as chemical reagents.



John W. Finley, Ph.D.

Head and Professor, Department of Food Science,
Louisiana State University, Baton Rouge, LA

Berries, the Micro-biome and inflammation

Dr. Finley is Head and Professor of Food Science at Louisiana State University. He is leading a program focused on development of functional foods which deliver targeted health benefits and are of culinary quality. Programs to train regulatory scientists, Culinology and Energy efficient processing are being developed.

Dr. Finley has had a distinguished career in the food industry as a leader and innovator of new technologies. Dr. Finley came to A.M. Todd from Kraft Foods where he developed several low calorie technologies and satiety enhancing products. Fostered by his background at Monsanto John also served as an internal consultant in biotechnology. At Monsanto he was leader of the Food Science program which was focused on delivery of intense sweeteners and reduced calorie ingredient development. He also initiated a program to produce low calorie fats and fats with enhanced fatty acid profiles in conventionally bred and genetically engineered plants.

At Nabisco Dr. Finley assembled and served as leader for the Fundamental Science program which resulted in multiple innovations and technologies to support the Nabisco businesses. In that role he also was co-inventor and leader of the development program for Salatrim and low calorie fat.

Dr. Finley has authored over 100 technical publications, edited eleven books and holds 47 patents. Currently he is an associate editor for the Journal of Agricultural and Food Chemistry.



Parking: Parking is available on campus. Cost- \$3 (Dollar bills preferred).

Registration and Fees: No registration is required and there is no cost for participation.

Inquiry and information: Telephone: (313) 577-2500