

NutriNOR SUMMER SCHOOL 2025



WHO:

PhD students and early career researchers in Nutrition and Food Science from the Nordic Countries.

WHERE:

Bergen, Norway

WHEN:

June 11-13, 2025

WHAT:

Presentations on food processing, group work and discussions, science communication, and social activities in the evenings.

Time	Wednesday 11 June
10:30 – 11	Registration and coffee
11 – 12:30	Andreas Håkansson (Lund University): <i>'Processed' and 'Ultra-processed' – a food engineering perspective</i>
12:30 – 13:30	Lunch
13:30 – 15:00	Linnea Bärebring (University of Gothenburg): <i>Utilizing the Nova framework in classification of food items according to degree of processing</i>
15 – 15:30	Coffee
15:30 – 17	Monica Carlsen (University of Oslo): <i>Defining UPFs. Designing studies to register and estimate intake of UPFs</i>
19	Dinner

Time	Thursday 12 June
9 – 10:30	Harald Carlsen & Åsne Trømborg (NMBU): <i>Additives in food – what can be found where, how much do we consume, and what does it mean for our health?</i>
10:30 – 11:00	Coffee
11 – 12:30	Trine Husøy (FHI): <i>“Research shows - Emulsifiers, stabilisers, and thickeners - effects on the gastrointestinal tract» and «Formation of harmful substances in food during processing»</i>
12:30 – 13:30	Lunch
13:30 – 15	Paul André Sommerfeldt (UiB): <i>Science communication</i>
15 – 15:30	Coffee
15:30 – 17	Paul André Sommerfeldt (UiB): <i>Science communication cont.</i>
19	Dinner

Time	Friday 13 June
9 – 10:30	Madhura Rao (Maastricht University): <i>Rethinking processed foods: Gender, labour and everyday life</i>
10:30 – 11:00	Coffee
11 – 12:30	Paula Varela (Nofima & NMBU): <i>Texture and Highly processed foods: influences on consumer behaviour, food intake, and overeating</i>
12:30 – 13:30	Lunch
13:30 – 15:30	Panel discussion: <i>Should we abandon the term UPF?</i>
15:30 – 16	Coffee
16 – 17	NutriNOR General Assembly