

Invitation to join the following ICC Webinar

Fructan: Functio



INTERNATIONAL ASSOCIATION FOR
CEREAL SCIENCE AND TECHNOLOGY

Webinar

nal food ingredient hero or food intolerance villain? Exploring
physiological effects and suitable analytical methods.

Date: 14 April 2021 | 10:00 - 11:00 hrs CET

Price: Free of charge due to the valued support of [Megazyme](#)

Fructan is the term used to describe oligomeric or polymeric chains containing primarily fructose monomers. Fructan received much attention at the beginning of this century as our knowledge on dietary fiber expanded and the CODEX definition came to encapsulate low-molecular weight fibres including fructan and FOS.

These compounds occur naturally in certain foods and a number of food manufacturers have developed fructan based functional food ingredients, promoting their prebiotic potential as dietary fibres. Interestingly however, fructan has recently been implicated as the potential root cause of typical IBS symptoms in individuals that claim to suffer with gluten intolerance.

In addition to exploring these contrasting effects, the analytical methodology required to accurately quantify the various types of fructan will be discussed. The analytical challenges and required solutions will be described in some detail.

Our speakers are:



- **Jane Muir - Monash University**
Head of Translational Nutrition Science, Department of Gastroenterology
"FODMAPS, Fructans and physiological effects"



- **David Mangan - Megazyme**
Research Director
"Instrument based analytical methods for the analysis of fructan"



- **Barry McCleary - MGZ Consultants**
Strategic advisor of Megazyme
"Enzymatic assays for the measurement of fructan"

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