

# Organic Chemistry in Bioprospecting and Molecular Gastronomy

08.30-09.00	<b>Registration</b>	
09.00-09.05	<b>Opening remarks</b>	Tore Hansen
09.05-10.05	<b>Prof. Alan Harvey</b> , University of Strathclyde, UK. <i>Bridging the gap – using natural products to link chemists and biologists</i>	Chair: Tore Hansen
10.05-10.30	<b>Coffee and refreshments</b>	
10.30-11.30	<b>Prof. Marcel Jaspars</b> , University of Aberdeen, UK. <i>Marine Natural Products from Norwegian Arctic Species</i>	Chair: Morten Strøm
11.30-12.30	<b>Prof. Jan Kihlberg</b> , AstraZeneca Mølndal and Umeå University, Sweden. <i>Learnings from pharmaceutical R&amp;D – Novel chemistry for the right targets</i>	Chair: Anne Fiksdahl
12.30-13.30	<b>Lunch</b>	
13.30-14.30	<b>Dr. Will Watson</b> , Scientific Update, UK. <i>What's So Special About Process Chemistry</i>	Chair: Morten Brændvang
14.30-15.30	<b>Prof. Anu Hopia</b> , University of Turku, Finland. <i>Molecular Gastronomi-Science of good food</i>	Chair: Kåre Jørgensen
15.30-15.35	<b>Concluding remarks</b>	Tore Hansen