Megazyme International

www.megazyme.com

Food Tech Solutions would like to invite you to attend our lecture series presented by Dr. Barry McCleary, CEO and co-founder of Megazyme International Ireland.

Barry will be discussing recent Megazyme developments in dietary fibre methodology, arabinoxylan hydrolysis, new substrates for measurement of enzyme activity and new enzymes/oligosaccharides.

Mon 9th March	Tues 10th March	Wed 11th March
The University of Auckland 1pm & 3pm *Lec 1 - 2* Science Building 301 Room 411	**Massey University Palmerston Nth** 1:30pm *Combined* School of Food and Nurtition (Institute of Food Nutrition and Human Health)	**Lincoln University** 11am &2pm *Lec 1- 2* Burns Building Ground Floor

Dr. Barry McCleary, CEO Megazyme

Lecture Topics

1. ***"Developments in methodology for the measurement of total dietary fibre".*** **(Will be discussing updates of AOAC Method 2009.01 – Codex Type I Method).**

2. ***"Enzymic hydrolysis of polysaccharides to produce specific oligosaccharide substrates for measurement of enzyme activity"***

   (Will be discussing work on enzymic hydrolysis of arabinoxylan, pullulan, beta-glucan and cellulose).

Dr. Barry McCleary

Barry is CEO and co-founder of Megazyme International Ireland. Megazyme was the overall winner of the SFA National Small Business Awards 2013. Megazyme develops, manufactures and supplies innovative test kits and reagents for quality control in the agricultural, food, wine, fermentation and biofuels industries. Barry received his PhD and DScAgr degrees from the University of Sydney. Before founding Megazyme, he was Principle Research Scientist at the New South Wales Department of Agriculture. He is an Adjunct Professor in the Faculty of Agriculture and Environment, University of Sydney and Past President of the American Association of Cereal Chemists. He is still active in directing research projects within Megazyme.

Food Tech Solutions is the New Zealand distributor of all Megazyme products. With a relationship spanning over 10 years, we are proud to bring you the best tools for your research purposes.

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