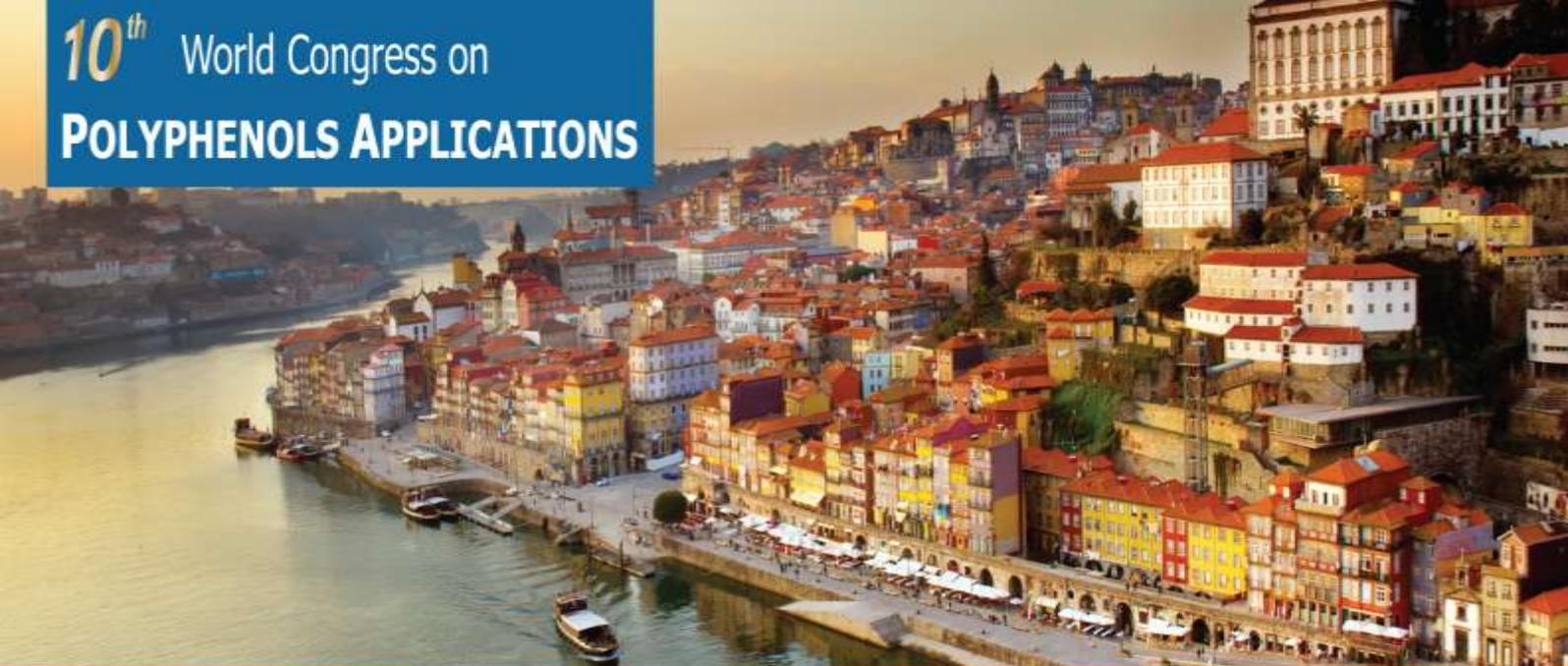


10th World Congress on
POLYPHENOLS APPLICATIONS



June 29, 30 - July 1, 2016

Instituto Superior de Engenharia do Porto

Porto, Portugal

10th World Congress on
Polyphenols Applications

June 29-30 & July 1, 2016

ISEP Porto, Portugal

Final Program

www.polyphenols-site.com

Dear Colleagues,

On behalf of the International Society of Antioxidants in Nutrition and Health (ISANH) and the Scientific Committee, we are pleased to announce the **10th World Congress on Polyphenols Applications: Porto Polyphenols 2016** to be held in Porto, Portugal from June 29 to July 1, 2016.

The 10th Polyphenols World Congress will bring together experts from academia and industries to discuss the latest scientific advances in the field of polyphenols and their uses to improve human health.

Porto Polyphenols 2016 three-day conference will highlight the following strategic subjects:

- Polyphenols in Health & Diseases: Mechanistic aspects
- Polyphenols Valorization from Foods & Bio-Products
- Polyphenols and Microbiota: the subtle modulation
- Innovations in Polyphenols Methods
- Polyphenols & Preventive / Therapeutic Medicine
- Polyphenols & Natural Preservatives
- Polyphenols & Industrial Innovations
- Polyphenols, Functional Drinks & Functional Ingredients
- Polyphenols & Waste Valorisation from Fruits & Vegetable Processing

We look forward to welcoming you in Porto for this special event.

Fernanda Borges - Jorge Garrido

Local Organizing Committee

Andreas Schieber

President of Porto Polyphenols 2016

Agenda of Porto Polyphenols 2016

10th World Congress on Polyphenols Applications

June 29-30 & July 1, 2016 – ISEP Porto, Portugal

Day 1 - June 29, 2016

8h00 Welcoming of Attendees - Registration

8h55 Opening ceremony & introduction by the local and scientific committee

Session 1: Polyphenols 2016: recent advances & perspectives

9h00 One step forward. Can epigenetic reprogram polyphenols applications?
Fernanda Borges, Universidade do Porto, Portugal

9h30 Dietary polyphenols are inversely associated with metabolic syndrome in Polish adults of the HAPIEE study
Giuseppe Grosso, Jagiellonian University Medical College, Poland

9h55 Systemic absorption, metabolism and bioavailability of dietary procyanidins in pigs
Hans-Ulrich Humpf, University of Münster, Germany

10h20 - Coffee break & poster session

10h50 Polyphenol toxicity and mitochondrial function: an emergent link
Paulo Oliveira, University of Coimbra, Portugal

11h15 Influence of coffee consumption on DNA integrity in humans
Elke Richling, University of Kaiserslautern, Germany

11h40 Anthocyanins and cellular redox signaling: Nrf2 and NF- κ B as targets
Francesco Cimino, University of Messina, Italy

12h05 Effect of flavonoids on cytochrome P450 activity in the gut – an in vitro food-drug interaction study
Orsolya Farkas, Szent István University, Hungary

12h15 Total and specific dietary polyphenol intakes and 6-year anthropometric changes, cardiovascular and all-causes mortality in the middle-aged general population cohort SU.VI.MAX, France, 1994-2007
Solía Adriouch, University Paris 13, France

12h25 – Lunch break & poster session

Session 2: Extraction, valorization and analysis of polyphenols from foods and by-products

14h00 A fast and innovative microextraction technique, μ SPEed, followed by ultrahigh performance liquid chromatography for the analysis of phenolic compounds in teas
José S. Câmara, Universidade da Madeira, Portugal

14h25 Extracting polyphenols: trying to get the best
Patrícia Valentão, Universidade do Porto, Portugal

14h50 Monitoring and characterizing phenolics in malting and brewing: from barley to beer
Luis F. Guido, Universidade do Porto, Portugal

15h15 Non-extractable polyphenols or macromolecular antioxidants in plant foods: content, isolation and potential applications
Fulgencio D. Saura-Calixto, Instituto de Ciencia y Tecnología de Alimentos y Nutrición, Spain

15h40 - Coffee break & one-hour poster session



16h40 Isolation of coriander phenolic antioxidants by emerging and green extraction techniques

Branimir Pavlić, University of Novi Sad, Serbia

17h05 Optimization of extraction and energy consumption during ultrasound-assisted extraction of polyphenols from pomegranate peels

Krasimir Dimitrov, Charles Viollette Institute, ProBioGEM Team, France

17h20 Short oral presentations (7 minutes + 3 minutes for questions)

From specialized cell cultures to high quality fine chemicals: ANTHOCyanin production Platform Using Suspension cultures (ANTHOPLUS)

Andrea Matros, IPK-Gatersleben, Germany

How polyphenols can help on the authentication of berry-based natural and pharmaceutical extracts by liquid chromatography-mass spectrometry techniques?

Oscar Núñez, University of Barcelona, Spain

Contribution of tyrosol and ethanol to the in vivo endogenous formation of hydroxytyrosol in humans

José Rodríguez-Morató, IMIM - Hospital del Mar Research Institute, Spain

Synergistic effect of the main simple phenols present in olive oil and olive tables

Guillermo Rodríguez Gutierrez, Spanish National Research Council, Spain

Development and roll-out a modular system for recovery of polyphenol extracts from low value co-product streams in the beverage industry

Michael Clancy, FDT Consulting Engineers, Ireland

Remarkable antioxidant and anti-inflammatory properties of wastes from fermented pomegranate and ellagic acid release profile under simulated digestion conditions

Luisella Verotta, Università degli Studi di Milano, Italy

Extraction of anthocyanins from blackcurrant (*Ribes nigrum* L.) by-products

Ezzat Mohamad Azman, University of Reading, United Kingdom

Peroxisome proliferator-activated receptor gamma (PPARgamma) is involved in resveratrol induced apoptosis and chemosensitization

Virginie Aires, Université de Bourgogne, France

18h40 End of first day

Day 2 - June 30, 2016

8h25 Opening of the second day

Session 3: Polyphenols in health & disease: recent advances & perspectives

8h30 The use of flax phenolics in therapy of human disorders

Anna Kulma, University of Wrocław, Poland

8h55 Resveratrol modulates cell membranes: what's the story?

Ana Rute Neves, Universidade do Porto, Portugal

9h20 The hormetic role of redox-active polyphenols in human health and disease

José Teixeira, Universidade do Porto, Portugal

9h55 Effect of polyphenols on nutrient uptake by breast cancer cells: a new potential therapeutic approach?

Fátima Martel, Faculty of Medicine of Porto, Portugal

10h20 - Coffee break & poster session

11h00 Short oral presentations (7 minutes + 3 minutes for questions)

Seasonal variation in the effects of Mediterranean polyphenols extracts on the exsheathment kinetics of goat gastro-intestinal nematode larvae

Hassan Ahmad Azaizeh, Tel Hai College, Israel

Unexplored flavonolignans from milk thistle: silychristin and its analogs

Kateřina Valentová, Czech Academy of Sciences, Czech Republic

Importance of immune system modulation in anti-inflammatory and antitumoral properties of resveratrol, a polyphenol of wine
Dominique Delmas, Université de Bourgogne, France

Soy isoflavones are positively associated with tissue levels of 17 β -estradiol in human mammary specimen but do not affect fluxes of estrogen-DNA adducts determined by computational-based metabolic network modelling
Daniela Pemp, University of Würzburg, Germany

Induction of human thyroid cancer cells growth inhibition and apoptosis by xanthohumol, a prenylated chalcone from hops (Humulus lupulus L.)
Daniel Carvalho, Universidade do Porto, Portugal

Antagonistic influence of anthocyanidins on genotoxic effects of alternaria mycotoxins
Georg Aichinger, University of Vienna, Austria

Effect of synergism between leucine and quercetin: a new strategy against metabolic disorders
Mayara Franzi Moreno, Universidade Federal de São Paulo (UNIFESP), Brazil

Phenolic composition and in vitro inhibitory activities of plant-producing berries on the generation of advanced glycation end-products: in vitro inhibition studies
Vitor Spínola, Universidade da Madeira, Portugal

12h20 – Lunch break & poster session

Session 4: Polyphenols applications in food & beverages: recent technologies & innovations

14h00 Natural and bioinspired polyphenols with antioxidant properties for health and food applications
Alessandra Napolitano, University of Naples "Federico II", Italy

14h25 Influence of copigmentation on the stability of spray dried anthocyanins
Fabian Weber, University of Bonn, Germany

14h50 Neuroprotective role of natural polyphenols: a look to the potentiality of elderberry extracts
Carmela Spagnuolo, Institute of Food Sciences, National Research Council, Italy

15h15 Rosemary extract: Recent advances and perspectives - Carnosic acid stimulates skeletal muscle cell glucose uptake via AMPK activation
Evangelia Litsa Tsiani, Brock University, Canada

15h40 - Coffee break & one-hour poster session

16h40 Polyphenols as protective agents against neurotoxicity and neurodegeneration: the case of tea polyphenols
Branca Maria Silva, University of Beira Interior, Portugal

17h05 Short oral presentations (7 minutes + 3 minutes for questions)

Fortification of orange juice with antioxidant from orange by-products and evaluation of stability during in vitro digestion
Jorge G. Figueroa, University of Granada, Spain

Polyphenol enriched diets for aquaculture applications
Marina Paolucci, University of Sannio, Italy

A superior antioxidant biomaterial from spent coffee grounds: cell protection, food lipid preservation and in vitro digestion
Lucia Panzella, University of Naples "Federico II", Italy

Chlorogenic acids content and melanoidins in dark roasted instant coffees
Susana Alejandra Palma Duran, University of Glasgow, United Kingdom

Impact of storage on the physicochemical properties of acidified milk gels fortified with polyphenols
Mukaddes Kilic Bayraktar, University of Reading, United Kingdom

17h55 End of second day

20h00 Porto Polyphenols Dinner at Intercontinental Hotel Porto – Palacio das Cardosas
Praça da Liberdade, 25 - 4000-322 Porto
To attend the dinner, please register online.

Day 3 – July 1, 2016

Session 5: Polyphenols innovations in 2016

- 8h30 Fermentation of bioactive solid lipid nanoparticles by human gut microbiota**
Raquel Madureira, Universidade Católica Portuguesa, Portugal
- 8h55 Exploring the interactions between cranberry polyphenols and gut microbiota in the prevention of urinary tract infections**
Begoña Bartolomé, Instituto de Investigación en Ciencias de la Alimentación, Spain
- 9h20 The current state on the development of nanoparticles for use against bacterial gastrointestinal pathogens**
Manuela Pintado, Universidade Católica Portuguesa, Portugal
- 9h55 Industrial dosage forms to improve the oral bioavailability of resveratrol**
Teófilo Vasconcelos, Universidade do Porto, Portugal
- 10h20 Rosmarinic acid as quorum-quenching compound to attenuate Pseudomonas aeruginosa virulence**
Anabela Borges, Universidade do Porto, Portugal

10h30 – Coffee break & one-hour poster session

- 11h30 Recent investigations on phytochemicals and quorum sensing/biofilms**
Manuel Simoes, Universidade do Porto, Portugal
- 11h55 Mediterranean diet, dietary polyphenols and low-grade inflammation: results from the Moli-sani study**
George Pounis, IRCCS Istituto Neurologico Mediterraneo Neuromed, Italy
- 12h20 Short oral presentations (7 minutes + 3 minutes for questions)**
- Smart chocolate as a platform for new generation of functional food**
Ivan Petyaev, Lycotec Ltd., United Kingdom
- Enrichment of enzymatically mineralized gellan gum hydrogels with phlorotannin-rich Ecklonia cava extract Seanol[®] to endow antibacterial properties and promote mineralization**
Timothy Douglas, Ghent University, Belgium
- Anticancer activity of flavonoids isolated from spent hops and their derivatives obtained by microbial transformations**
Tomasz Tronina, Wroclaw University of Environmental Life Sciences, Poland
- Hydroxytyrosol induces epigenetic changes in chondrocyte response to oxidative stress**
Stefania d'Adamo University of Bologna, Italy

13h00 – Lunch break & poster session

- 14h00 General Discussion & Conclusion**
- 15h00 End of Porto Polyphenols 2016**