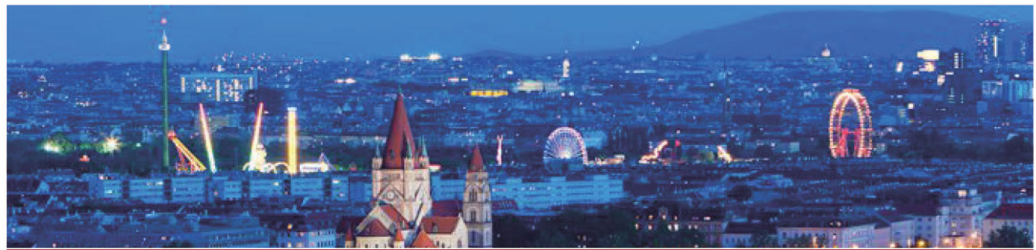
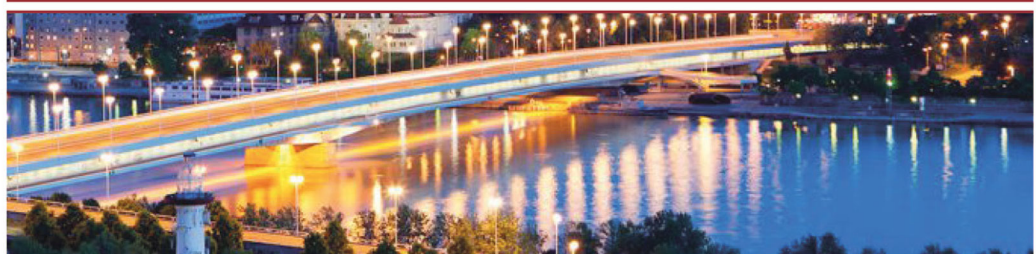


International Society of Antioxidants in Nutrition and Health

11th World Congress on Polyphenols Applications
June 20-21, 2017 - University of Vienna - Austria



VIENNA POLYPHENOLS 2017



Agenda



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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 **11th World Congress on Polyphenols Applications: Vienna Polyphenols 2017** to be held at the University of Vienna, Austria, June 20 & 21, 2017.

The 11th Polyphenols World Congress will bring together experts from academia and industry to discuss the latest scientific advances in the field of polyphenols and their uses to improve human health.

The Vienna Polyphenols 2017 two-day conference will highlight the following strategic subjects:

- Analysis, mechanistic and clinical aspects
- Toxicological aspects of polyphenols
- Interactions between polyphenols and gut microbiota
- Extraction, valorization and analysis of polyphenols from food and by-products
- Applications of polyphenols in foods, beverages and cosmetics
- Innovations with polyphenols

A general discussion will be held at the end of the second day about Polyphenols 2017: What's next?

We look forward to welcoming you in lovely Vienna for this special event. Please visit the website of Visit Vienna to enjoy an extraordinary moment where sightseeing, gastronomy, art and history meet.

Andreas Schieber

President of Vienna Polyphenols 2017



Doris Marko

Local Organizing Committee



Scientific Agenda

Day 1 - June 20, 2017

8h00 Welcoming of attendees - Registration

8h55 Opening ceremony by Univ.-Prof. Dipl.-Ing. Dr. Dr. h.c. Heinz Engl, Rector of the University of Vienna

Introduction note by the local and scientific committee
Marvin Edeas, Doris Marko, Andreas Schieber

Session 1: Polyphenols & gut microbiota

Chaired by Marvin Edeas & Fred Stevens

9h00 Gut microbiota & polyphenols: strategic effects of metabolites
Marvin Edeas, INSERM U1016, Université Paris Descartes, France

9h20 The chemistry of gut microbial metabolism of polyphenols
Fred Stevens, Oregon State University, USA

9h40 Long-term consumption of anthocyanin-rich fruit juice: impact on antioxidative markers and gut microbiome
David Berry, University of Vienna, Austria

10h00 Sirtuins, a promising target in slowing down the ageing process: regulatory role of polyphenols
Anna Bielak, Polish Academy of Sciences, Poland

10h20 Questions to speakers

10h30 - Coffee Break & Poster Session

11h00 Intestinal microbiota changes produced by chestnut and quebracho tannins added to poultry feed
Mariano E. Fernandez Miyakawa, CONICET, Argentina

11h15 Changes in intestinal immunity, gut microbiota and expression of energy metabolism-related genes explain adenoma growth in bilberry and cloudberry-fed min mice
Essi Päivärinta, University of Helsinki, Finland

11h25 Dietary fibres affect the colonic catabolism of polyphenols in vitro
Jaroslav Havlik, School of Medicine and Nursing, University of Glasgow, United Kingdom

Session 2: Polyphenols 2017: Analysis, mechanistic and clinical aspects

11h35 Dietary Polyphenols: Nrf2, epigenetics and in vivo efficacy
Tony Kong, Rutgers University, USA

11h55 Experimental realism on polyphenol research: risks and benefits
Pedro Mena, University of Parma, Italy

12h15 Side-chain decorated anthocyanins with immunomodulatory function
Ebru Cenk, University of Vienna, Austria

12h35 Questions to speakers

12h45 – Lunch Break & Poster Session

- 14h15 **Polyphenols modulating targets relevant in chemotherapy: support or risk of therapeutic outcome?**
Doris Marko, University of Vienna, Austria
- 14h35 **Curcumin in combination with chemotherapy – the CUFOX story**
Lynne Howells, University of Leicester, United Kingdom
- 14h55 **Molecular basis of the specificity and efficacy of resveratrol against cancer**
Wolfgang Graier, Medical University of Graz, Austria
- 15h15 **Natural products inducing macrophage cholesterol efflux**
Atanas Georgiev Atanasov, University of Vienna, Austria
- 15h35 **Questions to speakers**
- 15h45 - Coffee break & poster session*
- 16h15 **Dendritic cells response to quercetin exposure, the cascade of events that blocks inflammation**
Stefani de Santis, National Institute of Gastroenterology, Italy
- 16h35 **Analysis of polyphenols in physiological samples: recent advances**
Maike Gleichenhagen, University of Bonn, Germany
- 16h55 **Questions to speakers of session 2**
- 17h05 **Polyphenol supplementation during pregnancy improves prenatal and early-postnatal growth and metabolism of the offspring**
Antonio Gonzalez-Bulnes, Comparative Physiology Group SGIT-INIA, Spain
- 17h15 **Antioxidative activity of anthocyanin rich fruit juice in healthy volunteers**
Tamara Bakuradze, University of Kaiserslautern, Germany
- 17h25 **Synergistic effects of apple and kale flavonoids on postprandial blood glucose levels in obese subjects**
Henning Vollert, Bioactive Food, Germany
- 17h35 **Polyphenols and a lectin limited diet abolish elevated markers of vascular inflammation in patients with coronary artery disease**
Steven Robert Gundry, International Heart and Lung Institute, USA
- 17h45 **Alzheimer disease and phosphorylation of Tau protein: polyphenols potential inhibitors?**
Charlotte Fléau, Université de Bordeaux, France
- 17h55 **Silychristin: skeletal alterations of the forgotten silymarin flavonolignan**
David Biedermann, Czech Academy of Sciences, Czech Republic
- 18h05 **Bioactivities of cranberries polyphenols**
Monique Lacroix, INRS - Institut Armand Frappier, Canada
- 18h15 **Polyoxometalates (POMs) as inhibitors of P-type ATPases and the role of polyphenols**
Manuel Aureliano, University of Algarve, Portugal
- 18h25 **Anti-inflammatory and anti-diabetic effects of anthocyanins from pigmented wheat and corn grains**
Parisa Abbasi Parizad, University of Milan, Italy
- 18h35 **End of the first day**
- 19h00 **Pick up with a bus from the university for a sightseeing tour and transfer to the restaurant (only reserved for participants to the dinner)**
- 20h00 **Vienna Polyphenols Dinner at Lusthaus Restaurant**
Freudenau 254, 1020 Wien-Leopoldstadt, Austria

Day 2 - June 21, 2017

8h25 Opening of the second day

Session 3: Extraction, valorization and analysis of polyphenols from foods and by-products

Chaired by Krasimir Dimitrov & Andreas Schieber

- 8h30 **Valorization of agri-food by-products by extracting valuable bioactive compounds using green processes**
Krasimir Dimitrov, University of Lille, France
- 8h50 **Reaction products of enzymatic and chemical oxidation of polyphenols**
Fabian Weber, University of Bonn, Germany
- 9h10 **Questions to speakers of session 3**
- 9h20 **Trihydroxybenzocridine pigments by oxidative coupling of chlorogenic acid with amino acids and proteins: toward natural product-based green food coloring**
Alessandra Napolitano, University of Naples Federico II, Dept of Chemical Sciences, Italy
- 9h30 **Pecan (*Carya illinoensis*) nutshell as an accessible material for food applications**
Lucia Panzella, University of Naples "Federico II", Italy
- 9h40 **Evaluation of the phytochemistry and biological activity of grape (*Vitis vinifera* L.) stems: towards a sustainable winery industry**
Ana Isabel Barros, University of Trás-os-Montes and Alto Douro, Portugal
- 9h50 **Evaluation of the phenolic profile and antioxidant activity of extracts and isolate compounds of winery by-products**
Irene Pereira Gouvinhas, University of Trás-os-Montes and Alto Douro, Portugal
- 10h00 **Adsorption of polyphenols from olive mill wastewater on activated carbon synthesized from olive pomace entrapped in calcium alginate beads**
Hafsa Annab, University Ibn Tofail, Morocco

10h10 - Coffee break & poster session

- 11h00 **Flax phenolic compounds: elucidation of their mode of action**
Larissa Socrier, Sorbonne University, France
- 11h10 **Coffee waste as a potential source of natural antioxidants: extraction and stabilization of phenolic compounds**
Jessica Santos da Silveira, CIRAD, France
- 11h20 **Stability of anthocyanins from blackcurrant (*Ribes nigrum* L.) by-products: effect of low and high pH on intermolecular copigmentation during storage**
Azman Ezzat, University of Reading, United Kingdom
- 11h30 **Efficacy of pomegranate peel extract in controlling postharvest fruit rots and possible applications as food preservative**
Flora Valeria Romeo, Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria (CREA), Italy
- 11h40 **Fisetin and hesperetin induced apoptosis and cell cycle arrest in chronic myeloid leukemia cells accompanied by modulation of cellular signaling**
Aysun Adan, Abdullah Gul University, Turkey

Session 4: Polyphenols Applications in Food & Beverages: Recent Technologies & Innovations

- 11h50 **Combinatory effects of the isoflavone genistein with potential food contaminants**
Georg Aichinger, University of Vienna, Austria
- 12h10 **Toxicologically relevant aldehydes produced during the frying process are trapped by food phenolics**
Veronika Somoza, University of Vienna, Austria
- 12h30 **Antioxidant and anti-inflammatory potential of a pectin depleted apple pomace extract in a pilot human intervention study**
Jessica Walker, University of Vienna, Austria
- 12h50 **Questions to speakers of session 4**

13h00 – Lunch Break & Poster Session

- 14h15 **Effect of a blackberry-derived polyphenol enriched beverage on blood pressure: a randomized controlled crossover trial**
Alice Lucey, University College Cork, Ireland
- 14h25 **Oleacein a secoiridoid from *Ligustrum vulgare* L. may attenuate human carotid atherosclerotic plaque destabilization and rupture**
Marek Naruszewicz, Medical University of Warsaw, Poland
- 14h35 **Discrimination of cocoa bean shell from different regions of Venezuela based on polyphenols profile**
Letricia Barbosa-Pereira, University of Turin, Italy
- 14h45 ***Pseudomonas fluorescens* N21.4 improves berry (strawberry and raspberry) extract potential on metabolic syndrome-related enzymes in vitro**
Beatriz Ramos Solano, Universidad San Pablo CEU-CEU Universities, Spain
- 14h55 **Metabolic effects of berries with diverse anthocyanin profiles**
Slavko Komarnytsky, NC State University, USA

Session 5: Polyphenols Innovations in 2017

- 15h05 **Consistency and strength of curcumin phytosome (Meriva®) in fatty liver**
Antonella Riva, Indena Spa R&D, Italy
- 15h15 **Hydroxycoumarins as inhibitors for mushroom tyrosinase: in vitro and in silico study**
Paolo Zucca, Università di Cagliari, Italy
- 15h25 **Colloidal silica carriers for oral delivery of resveratrol**
Estelle Juère, University of Vienna, Austria
- 15h35 – Coffee Break & Poster Session
- 16h00 **Exploiting polyphenols and tannin-containing plants in veterinary parasitology**
Hervé Hoste, INRA, France
- 16h10 **Metabolic engineering of *Saccharomyces cerevisiae* for production of polyphenols**
Ernesto Simon, Evolva, Switzerland
- 16h20 **Phenolic compounds in the green synthesis of metal nanoparticles: a strategy for nano-biocarriers**
Sonia Oliveira Santos, University of Aveiro, Portugal
- 16h30 **Challenges in iron fortification of polyphenol-rich foods**
Nico Galaffu, Nestlé, Switzerland
- 16h40 **Genotypic variation in biochemical compounds of the Sri Lankan tea (*Camellia sinensis* L.) accessions and their relationships to quality and biotic stresses**
Nimal Punyasiri, University of Colombo, Sri Lanka
- 16h50 **Fenugreek polyphenol glycosides: recent advances and perspectives**
Vishvaraman Mohan, Indus Biotech Private Limited, India
- 17h00 **Measuring sirtuin mRNA level in blood for health score**
Hiroshi Mizushima, National Institute of Public Health, Japan
- 17h10 **Feasibility study on the use of UV-VIS and FT-IR spectroscopies for the classification and quality control of food-grade tannins**
Arianna Ricci, Alma Mater Studiorum - University of Bologna, Italy
- 17h20 **Interaction targets of kaempferol within inflammatory pathways**
Johanna Gostner, Medical University of Innsbruck, Austria
- 17h30 **Disrupting androgen receptor with xanthenes from the mangosteen fruit**
Jeremy James Johnson, University of Illinois at Chicago College of Pharmacy, USA
- 17h40 **General discussion and conclusion of Vienna Polyphenols 2017: What's next in polyphenols research?**
Vienna Polyphenols 2017 Awards
- 18h00 **End of Vienna Polyphenols 2017**
- 18h05 **Guided Tour of Cityhall Vienna / Reception at a Heurigen restaurant: Weinbau Obermann in Grinzing**
Free of charge, registration required by email to heidelinde.schweighofer@univie.ac.at