International Society of Antioxidants in Nutrition and Health

12th World Congress on Polyphenols Applications
September 25-28, 2018 - University of Bonn, Germany

BONN POLYPHENOLS 2018
Preliminary Agenda

www.polyphenols-site.com
Congress Tracks:
- Polyphenols-microbiome interactions
- Metabolism & health effects of polyphenols
- Technological & biotechnological aspects of polyphenols
- Characterization and analysis of polyphenols and their metabolites
- Polyphenols innovations in 2018
- Polyphenols as natural additives and pigments

Key dates:
- Early Bird Registration: Sept. 10, 2018
- Poster Submission: Sept. 10, 2018
- Short Oral Submission: July 31, 2018 (closed)

Bonn Polyphenols 2018 Speakers

- Non-estrogenic xanthohumol derivatives improve cognitive function in diet-induced obese mice
  Jan Frederik Stevens
  Oregon State University, USA

- Biosynthesis of acylflavoglucinols: novel phenolics from strawberry fruit
  Wilfried Schwab
  Technical University of Munich, Germany

- Polyphenols-microbiome interactions from a food microbiologist's view
  Michael Gänzle
  University of Alberta, Canada

- Anthocyanins – Color enhancing strategies
  Reinhold Carle
  University of Hohenheim, Germany

- Processing as a modifier of polyphenol delivery and bioactivity
  Mario Ferruzzi
  North Carolina State University, USA

- Impact of diet on human gut microbiota composition and functionality
  Daniela Graf
  Max Rubner-Institut, Germany

- Activity guided fractionation of red fruit juices to identify alpha-amylase and alpha-glucosidase inhibitors in vitro
  Kirsten Berger
  University of Kaiserslautern, Germany

- Pineapple (Ananas comosus (L.) Merr.) as a source of unique phenolic compounds: analysis and applications as authenticity markers
  Christof Steingass
  University of Hohenheim, Germany

- Stabilization of anthocyanins by co-pigmentation using mango peel and rooibos phenolics
  Judith Müller-Maatsch
  University of Hohenheim, Germany

- Development of microbial production platforms for plant polyphenols
  Mattheos Koffas
  Rensselaer Polytechnic Institute, USA

- The effects of novel processing technologies on the stability of polyphenols
  Isabel Odriozola Serrano
  University of Lleida, Spain

- Investigating the biological activities of extracts from winery by-products
  Christine Fuchs
  Technische Universität Kaiserslautern, Germany

- Phenolic compounds in food waste valorization: figures & perspectives
  Richard Maroun
  Saint-Joseph University of Beirut, Lebanon

- Polyphenols and chronic disease risk: epidemiological perspectives
  Ute Nöthlings
  University of Bonn, Germany

- Why biotransformation matters: species differences in isoflavone metabolism and biological implications
  Sebastian Soukup
  Max Rubner-Institut, Germany
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 12th World Congress on Polyphenols Applications: Bonn Polyphenols 2018 to be held at the University of Bonn, Germany on September 26-28, 2018. Bonn Polyphenols 2018 will bring together experts from academia and industries to discuss the latest scientific advances in the field of polyphenols and their applications in food, pharmaceutical and medical sciences.

This year, the University of Bonn celebrates its 200th anniversary, highlighting the achievements and offering a varied program of close to 100 events. We are very pleased that the Organizing Committee has decided to hold the 12th edition of the World Congress on Polyphenols Applications at the University of Bonn in this anniversary year.

Research on plant phenolics has a long tradition at the University of Bonn. Authentication of plant-derived foods via analysis of the profile of phenolic compounds, recovery of secondary plant metabolites including phenolics from by-products, color stability of anthocyanins, and bioavailability studies on flavonoids have been key topics of former and current research groups at the Institute of Nutritional and Food Sciences. More recently, antimicrobial properties of phenolics and microbiome-polyphenols interactions have attracted our interest.

The 2018 edition of the World Congress on Polyphenols Applications will address these topics and many additional areas of current interest to the polyphenols community such as:

- Polyphenols-Microbiome Interactions
- Bioavailability, metabolism & health effects of polyphenols and their metabolites
- Technological & biotechnological aspects of polyphenols
- Characterization and analysis of polyphenols and their metabolites
- Polyphenols Innovations in 2018
- Polyphenols as natural pigments & additives: Science, Industry & Marketing

Session 1: Polyphenols-Microbiome Interactions
There is consensus in the scientific community that phenolic compounds are extensively metabolized by the human microbiome, and evidence is accumulating that phenolics present in food have an effect on the composition of gut microorganisms. This session addresses latest findings in the field from a cross-disciplinary view, including microbiology and food chemistry, and will highlight the following strategic points:

- Microbiota, polyphenols & food: recent advances & perspectives / modifying the microbiota through food
- Microbiota, polyphenols, food industry and formulation: presentation of the innovations
- Microbiota, polyphenols, food industry and regulatory aspects

Session 2: Metabolism & Health Effects of Polyphenols
Phenolic compounds have been associated with numerous beneficial effects on human health. The session will provide an overview of latest investigations into the interrelationship between bioavailability, metabolism and bioactivity, including among others, anti-obesity and cardiometabolic effects. In this session, we will address the question whether the beneficial effects observed are related to polyphenols or to polyphenols metabolites.

Focus on Polyphenols, Epidemiology & Neurodegenerative Diseases
In this session, we will focus on the neurodegenerative diseases. Indeed, epidemiological studies associating the intake of polyphenol-rich foods with a lower incidence of certain diseases including neurodegenerative diseases have greatly facilitated research on phenolic compounds. The objective of this session will be to provide an update on recent findings related to epidemiological research on polyphenols and the role these compounds play in cognitive health.

**Session 3: Characterization and Analysis of Polyphenols and Their Metabolites**

Despite tremendous advances in analytical chemistry, the characterization and quantification of phenolic compounds is still challenging because of the structural heterogeneity of this class of secondary metabolites. The session will present novel analytical approaches including hyphenated techniques such as LC-MS and LC-NMR, characterization of novel structures, and innovations in sample preparation for the determination of free and non-extractable phenolics.

**Session 4: Technological & Biotechnological Aspects of Polyphenols**

There is still a gap in our knowledge about the effects of processing on the stability of phenolic compounds. In this session, we will address studies that deal with the impact of conventional and novel processes, such as heating, high hydrostatic pressure treatment, pulsed electric fields, and others, on plant phenolics. Furthermore, the application of phenolics as natural functional compounds to replace synthetic food additives will be covered. The session will also present recent trends in the biotechnological production of phenolic compounds.

**Session 5: Polyphenols Innovations in 2018**

The session will highlight approaches in product development, exploitation of novel sources of phenolic compounds, characterization and application of novel nutraceuticals based on plant phenolics, and new processes for extraction and formulation of polyphenols. In this session, we will answer the following question: how to formulate with polyphenols and/or polyphenols metabolites to affect gut and skin microbiota?

**Session 6: Polyphenols as Natural Pigments & Additives**

The industrials from Food & beverage look to replace synthetic colorants with more respectful natural pigments. However many barriers remain in term of extraction, stabilization and industrial applications. The aim of this session is to present the latest advances and innovations in the field of natural pigments and additives and the strategies to convince the consumers.

Abstract submissions for consideration of potential inclusion as oral or poster presentation are welcome for all these topics.

We look forward to welcoming you at the University of Bonn for this special occasion!

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**Prof. Andreas Schieber**

University of Bonn, Germany

President of Bonn Polyphenols 2018
Scientific Preliminary Agenda

Day 1 – September 25, 2018

17h00 – 18h30 Registrations – Badges & material delivery at the University of Bonn

Day 2 – September 26, 2018

7h45 Welcoming of attendees - Registration

9h00 Bonn Polyphenols 2018: General Introduction by President of Bonn Polyphenols 2018

Prof. Dr. Andreas Schieber, University of Bonn, Germany

Bonn Polyphenols 2018: Welcome Note

Prof. Dr. Peter Stehle, Dean of the Faculty of Agriculture, University of Bonn, Germany

Session 1: Polyphenols-microbiome interactions

9h15 Polyphenols, microbiota, metabolites and short chains fatty acids: Where is the target?

Marvin Edeas, Paris Descartes University, Cochin Institute-Inserm, France

9h40 Impact of diet on human gut microbiota composition and functionality

Daniela Graf, Max Rubner-Institut Karlsruhe, Germany

10h05 Polyphenols-microbiome interactions from a food microbiologist’s view

Michael Gänzle, University of Alberta, Canada

10h30 - Coffee Break & Poster Session

11h15 Development of microbial production platforms for plant polyphenols

Mattheos Koffas, Rensselaer Polytechnic Institute Troy, USA

11h45 Short oral presentations (7 + 3 min)

Combined food ingredient polyphenols and probiotic bacteria for improved biological activities

Rachid Bel-Rhli, Nestlé Research, Switzerland

Short-term supplementation with flavanol-rich cocoa improves lipid profile, antioxidant status and positively influences the Arachidonic Acid / EicosaPentanoic Acid ratio (AA:EPA) in healthy subjects

Sergio Davinelli, University of Molise, Italy

A single dose of a polyphenol-rich seaweed extract is insufficient to blunt elevated postprandial glycaemic responses in the evening, in healthy adults: a randomised cross over trial

Margaret Murray, Monash University, Australia

Ginkgo biloba extract attenuates oxidative DNA damage upon in vitro digestive conditions

Daniela Oliveira, University of Minho, Portugal
Citrus flavonoid supplementation improves exercise performance in trained athletes
Stevens Yala, Maastricht University Medical Center, The Netherlands

Can flavonoids and/or their metabolites influence the platelet aggregation?
Premysl Mladenka, Charles University, Czech Republic

12h45 – Lunch Break & Poster and Exhibitor Session

Session 2: Metabolism & health effects of polyphenols
Polyphenols, Epidemiology & Neurodegenerative Diseases

14h00 Polyphenols and chronic disease risk: epidemiological perspectives
Ute Nöthlings, University of Bonn, Germany

14h25 Non-estrogenic xanthohumol derivatives improve cognitive function in diet-induced
Jan Frederick Stevens, Oregon State University Corvallis, USA

14h50 Short oral presentation (7 + 3 min)
Dietary intake of polyphenols is inversely associated with body mass index in European adolescents: the Helena study
Ratih Wirapuspita Wisnuwardani, Ghent University, Belgium

Effects of polyphenolic extract from pine bark on the inattention and hyperactivity in children and adolescent with attention deficit hyperactivity disorder based on the antioxidative status
Li-Hsuan Hsieh, Taipei Medical University Taiwan

Evidence that polyphenols chemosensitize 5-Fu-Treated human colon cancer cells
Constanze Friederike Buhrmann, Ludwig-Maximilian-University Munich, Germany

Analgesic effects of quercetin in chemotherapy-induced neuropathic pain in rats
Hee Kee Kim, University of Texas MD Anderson Cancer Center, USA

Psidium fruits: a wealth of polyphenols
Carolina Rojas-Garbanzo, University of Costa Rica, Costa Rica

15h40 - Coffee break & poster session

Session 3: Characterization and analysis of polyphenols and their metabolites

16h20 Why biotransformation matters: species differences in isoflavone metabolism and biological implications
Sebastian Soukup, Max Rubner-Institut, Germany

16h45 Pineapple (Ananas comosus (L.) Merr.) as a source of unique phenolic compounds: analysis and applications as authenticity markers
Christof Steingass, University of Hohenheim, Germany

17h10 Short oral presentations (7 + 3 min)
Extraction and analysis of phenolic acids in human plasma
Lisa Abel, University of Bonn, Germany

Cytoprotective mechanisms of enolate-forming compounds
Richard Michael Lopachin, Albert Einstein College of Medecine, USA

Utilization of rapeseed pomace (RSP) extract: A study into its phenolic contents, in vitro anti-oxidant properties and in vivo activation of oxidative stress response enzymes
Franziska Pohl, Robert Gordon University, UK
Enhancement of the antioxidant efficiency of gallates in intact fish oil-in water emulsions

*Sonia Losada Barreiro, Universidad de Vigo, Spain*

The effect of different polyphenolic extracts of *Salix* sp (Willow) on the exsheathment of gastrointestinal nematode larvae

*Manal Haj-Zaroubi, Galilee Society, Israel*

18h00  End of the day

20h00  Bonn Polyphenols Dinner
Day 3 – September 27, 2018

8h25 Opening of day 3

Session 4: Technological & biotechnological aspects of polyphenols

8h30 Phenolic compounds in food waste valorization: figures & perspectives
_Richard Maroun_, Saint-Joseph University of Beirut, Lebanon

8h55 Effects of processing on the bioactivity of phenolics compounds
_Mario Ferruzzi_, North Carolina State University Kannapolis, USA

9h20 Effects of novel processing technologies on the stability of polyphenols
_Isabel Odriozola Serrano_, University of Lleida, Spain

9h45 Investigating the biological activities of extracts from winery by-products
_Christine Fuchs_, Technische Universität Kaiserslautern, Germany

10h10 Biosynthesis of acylphoroglucinols: novel phenolics from strawberry fruit
_Wilfried Schwab_, Technical University of Munich Freising, Germany

10h35 Coffee break & poster session

11h30 Short oral presentations (7 + 3 min)

- _Tomato waste as feedstock to extract phenolic compounds with anti-oxidant and anti-inflammatory bioactivity_
  _Parisa Abbasi Parizad_, University of Milan, Italy

- _Downstream processing of waste in marzipan industry for material use of polyphenol fraction_
  _Veronika Hellwig_, University of Applied Sciences, Germany

- _Polyphenol recovery from fruit, olive oil and wine industrial wastes by liquid extraction_
  _Jose-Luis Cortina_, Barcelona Tech UPC, Spain

- _UHPLC-ESI-QTOF-MS profile of polyphenols in Goji berries (Lycium barbarum L.) and its dynamics during in vitro gastrointestinal digestion and fermentation_
  _Gabriela Rocchetti_, University Cattolica del Sacro Cuore, Italy

- _Characterization by LC-QTOF-MS of phenolic compounds in methanol extracts of Syzygium polyanthum leaves_
  _Ihsan Iswaldi_, Universitas Prasetya Mulya, Indonesia

- _Effect of ultrasound-assisted extraction on the phenolic composition of avocado peel extracts_
  _Igor Alfonso_, Del Bío Bio University, Chile

- _Valorization of plant biomass feedstock by assessing the chemical composition of polyphenols and antioxidant potential of their extracts_
  _Liga Lauberte_, Latvian State Institute of Wood Chemistry, Latvia

12h40 Group Picture, Lunch Break & Poster Session

14h00 Short oral presentations (7 + 3 min)

- _The interlink of UV transmittance and flavonoids in Okra driven by diurnal changes_
  _Susanne Neugart_, Loyola University New Orleans, USA
Simultaneous prediction of ultrasound-assisted extraction for total phenolic content and free radical scavenging activity of kidney beans (*Phaseolus vulgaris* L.)

**Qionggiong Yang, Department of Food Science & Technology, China**

**Session 5: Polyphenols applications & innovations in 2018**

**14h30** Activity guided fractionation of red fruit juices to identify alpha-amylases and alpha-glucosidase inhibitors *in vitro*

**Kirsten Berger, University of Kaiserslautern, Germany**

**14h55** A blend of polyphenols, rich in tannins, as a successful alternative growth promoter in poultry chickens

**Leandro Martin Redondo, Instituto Nacional de Tecnología Agropecuaria, Buenos Aires, Argentina**

**15h20** Short oral presentation (7 + 3 min)

Quercetin Phytosome™, a new bioavailable food grade delivery solution

**Antonella Riva, Indena S.p.A. Milano, Italy**

Cellular quercetin accumulation and localization under stress

**Hanne Vissenaekens, Ghent University, Belgium**

15h40 Coffee Break & Poster Session

**16h15** Short oral presentations (7 + 3 min)

Polyphenol hydrogel for new generation of functional food and beverages

**Ivan Petyaev, Lycotec, United Kingdom**

Polyphenols for aquaculture applications: is there a future?

**Marina Paolucci, University of Sannio, Italy**

Chestnut shell polyphenols: recent advances and applications

**Elena Coccia, University of Sannio, Italy**

Generation of a glycodiversification platform for polyphenols in *Escherichia coli* K12

**Constantin Ruprecht, University Hamburg, Germany**

Encapsulation strategies for improving yarrow phenolic compounds stability during gastrointestinal digestion

**Marisol Villalva Abarca, Universidad Autónoma de Madrid, Spain**

**Vaccinium meridionale** pomace as ingredient for the development of functional greek yogurt

**Gloria Astrid Garzon, Universidad Nacional de Colombia, Colombia**

Ellagitannins and gallotannins as α-amylase and α-glucosidase inhibitors in type 2 diabetes

**Vera Muccilli, Università degli Studi di Catania, Italy**

Flavonoids-pectin interaction: the effect of iron content, flavonoids structure and pH

**Libi Chirug, Technion, Israel**

Mechanism of the inhibition of *in vitro* trypsin activity by vegetable leaf polyphenol extracts

**Rotimi Emmanuel Aluko, University of Manitoba, Canada**

Anthocyanins in Potato towards the understanding of their genetic control

**Teresa Mosquera-Vásquez, National University of Colombia, Colombia**

In *vivo* antifibrotic activity of polyphenols from *Tamarix nilotica*

**Noha Fouad Swilam, British University in Egypt, Egypt**

18h05 End of the day
Day 4 – September 28, 2018 (half-day)

8h55 Opening of day 4

Special workshop: Polyphenols as natural pigments & additives
Science, Industry & Marketing

The aim of this workshop is to highlight the strategic role of polyphenols as natural additives and pigments based on three axes:

(i) Present the recent scientific advances of polyphenols as potential natural pigments & additives
(ii) Discuss the industrial aspects and how to switch from synthetic to natural pigments
(iii) Discuss how to convince the consumers

9h00 Laudation
Ralf Schweiggert, University of Geisenheim, Germany

9h15 Anthocyanins – Color enhancing strategies
Reinhold Carle, University of Hohenheim, Germany

9h45 Stabilization of anthocyanins by co-pigmentation using mango peel and rooibos phenolics
Judith Müller-Maatsch, University of Hohenheim, Germany

10h15 Short oral presentations (10 + 5 min)
Curcumin as antimicrobial agent: delivery, mode of action and applications
Victor Rodov, Volcani Center, Israel

10h30 Coffee Break & Poster Session

11h00 Short oral presentation (10 + 5 min)
Polyphenols from pecan nut shell as natural additives for food applications
Lucia Panzella, University of Naples Federico II, Italy

The role of polyphenols as additives in the feed industry
Cristina Murcia Garcia, Kaesler Nutrition GmbH, Germany

Oxidative coupling of chlorogenic acid with tryptophan: toward a natural product-based food dye
Alessandra Napolitano, University of Naples Federico II, Italy

Generation and structural elucidation of polar polyphenol derived chromophores, color enhancing of alkalized cocoa powders
Daniel Christian Germann, Technische Universität München, Germany

Color & reactivity of cyanidin derivatives affected by the stereochemistry of glycosidic substitutions
Gregory T. Sigurdson, The Ohio State University, USA

Complexation of anthocyanins by pectin fragments in model fruit juice
Lena Rebecca Larsen, University of Bonn, Germany

Control of Maillard reactions in lactose hydrolysed UHT-processes milk by green tea extract
Mahesha M. Poojary, University of Copenhagen, Rolighedsvej, Danemark

12h10 Concluding remarks of Bonn Polyphenols 2018

Bonn Polyphenols Awards 2018

12h30 Lunch Break & End of Bonn Polyphenols 2018