International Society of Antioxidants in Nutrition and Health

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

Agenda

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 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 Havlík, 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 illinoinensis) 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 Alchinger, 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 xanthones 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 City Hall Vienna / Reception at a Heurigen restaurant: Weinbau Obermann in Grinzing
Free of charge, registration required by email to heidelinde.schweighofer@univie.ac.at