The 1st International Conference on



Monday 12th September

Conference Reception, 19:00

All delegates are invited to attend.

The Top of the Terrace, Norwich City Football Club, NR1 1JE Welcome drink and speeches, cold food buffet, Dixie Mix Jazz Trio

Tuesday 13th September

08:40	Conference Opening Paul Kroon, Chair
08:50	Food and plant bioactives for reducing cardiometabolic disease – how does the evidence stack up? **Arrigo Cicero**
09:20	Effects of plant sterols and stanol beyond lowering LDL cholesterol: novel dietary modulators of immune function in asthma patients Jogchum Plat
09:50	CORDIART®, a natural polyphenol extract from sweet oranges, has superior bioavailability and improves endothelial function in healthy overweight individuals Yala Stevens
10:10	Coffee break and posters



10:50	Latest evidence of the health benefits of polyphenols Kevin Croft
11:20	Keap-1/Nrf2 signalling: a target for chemoprevention with sulforaphane? Thomas Kensler
11:50	Dietary lutein intake for increasing physical activity: an overview Jonathan Buckley
12:20	Buffet lunch and posters
12:40	Short talks in the Auditorium

Concord Grape Juice- positive effects on cognitive function and driving performance: implications for study designs and mechanism of action *Louise Dye*

Acute effects of a flavonoid-rich wild blueberry intervention on mood Claire Williams

Polyphenol metabolism – in vivo – in vitro correlation requires evaluation of post-colonic hepatic metabolism

Anna-Maria Aura

Biotransformation of glucosinolates by human gut bacteria to bioactive isothiocyanates

Fatma Cebeci

Bioavailability and activity of antihypertensive casein-derived peptides Isidra Recio

Towards understanding the low bioavailability of quercetin Maria Buchweitz

Glycaemic response regulation through phenolic rich interventions; an integrative mechanistic approach

Asimina Kerimi



	Beneficial effects of Bowman-Birk inhibitors from legumes in gut health Alfonso Clemente
13:30	Overview of carotenoid bioavailability determinants: from dietary factors to genetic polymorphisms Charles Desmarchelier
14:00	The role of microbiota metabolism in the bioavailability and efficacy of polyphenols Francisco Tomas-Barberan
14:30	Food bioactives – interactions with gut microbiota structure and function Kieran Tuohy
15:00	A human intervention study to investigate the bioavailability of glucoraphanin and sulfur compounds from novel broccoli soups Tharsini Sivapalan
15:15	Interaction between cocoa flavonols and methylxanthines; vascular effects and flavanol absorption in humans Christian Heiss
15:30	Sodium caprate overcomes limitations of PepT1 saturation when orally delivering the meat-derived antihypertensive peptide Leu-Lys-Pro <i>J P Gleeson</i>
15:40	Coffee break and posters
16:20	Re-visit the mechanisms of food protein-derived ACE inhibitory peptides Chibuike Udenigwe
16:50	Effect of (poly)phenols on sugar absorption and metabolism Gary Williamson



17:20	Onset of hyportensive effect following ingestion of flavan-3-ols involved with the activation of adrenergic receptors Naomi Osakabi
17:35	Dietary bioactive compounds: the transcriptional responses of hepatic cultured cells reveal possible hypolipidemic strategies to prevent metabolic syndrome Alessandra Bordoni
17:50	Ferulic acid-4-O-sulfate as a potent vasorelaxing compound: mechanistic investigation Evelyn Van Rymenant
18:05	Nutrigenomic effects of long-term grapefruit juice consumption: a controlled randomised cross-over study in post-menopausal women Dragan Milenkovic
18:20	End

Wednesday 14th September

08:40	Sulphur metabolism in Brassica and its possible relationship to human health Richard Mithen
09:10	Omega-3 fatty acids and brain health/neurodegenerative diseases Frederic Calon
09:40	Pomegranate polyphenols and their metabolites interact with VEGF to inhibit VEGFR-2 phosphorylation Rebecca Edwards
09:55	Variability in quercetin action Evert van Schothorst
10:10	Coffee break and posters



10:50	Biomarkers of nuts exposure in nutrition research
	Cristina Andres-Lacueva

11:20 Dry-cured meats as a source of bioactive peptides Fidel Toldra

11:50 Brown seaweeds as a novel source of bioactive compounds: exploring the impact of gastrointestinal modifications on their bioavailability and in vivo effects

Giulia Corona

12:05 **Buffet lunch and posters**

12:30 Short talks in the auditorium

The protective effects and potential mechanisms of action of quercetin on chronic high glucose-induced mitochondrial stress in a hepatic cell model. *Michael Houghton*

Beneficial effects of berries intake on survival and cardiac alterations induced by high salt diet in a heart failure rat model Catherine Brenner

Vasculo-protective effects of curcumin: impact on monocyte to endothelial cell adhesion and transendothelial migration in static and in shear-stress condition Dragan Milenkovic

Bioprospection of novel therapeutic (poly)phenols from a large soft-fruit germplasm collection

Alexandre Foito

A comparative evaluation of antigenotoxic, antiangiogenic and free radical scavenging potential of tea types obtained from *Camellia sinensis*Amit Seghal



Alpha-glucosidase and DPP-IV inhibitory activities of peptides released from milk protein by Lactobacillus spp. Prasad Subhash Patil FoodComEx, a new chemical library useful for the food bioactives community Claudine Manach Challenges and strategies for the identification of biologically active peptides Richard Fitzgerald Development of functional agricultural products and the use of new health claim system in Japan Mari Maeda-Yamamoto Health claims made on foods: lessons learnt from successful (and unsuccessful) applications for authorisation Silvia Valtuena Martinez BACCHUS Toolkit: helping SMEs submit better health claim dossiers Siân Astley Fortification of dark chocolate with spray-dried black mulberry (*Morus nigra*)

15:15 Fortification of dark chocolate with spray-dried black mulberry (*Morus nigra*) waste extract encapsulated in chitosan-coated liposomes and bioacessibility studies

Kadriye Nur Kasapoğlua

15:30 Coffee break and posters

13:30

14:00

14:30

15:00

16:10 Access and benefit sharing

Katie Beckett

16:25 D-fagomine: a new functional ingredient in the making Josep Lluis Torres

16:40 Dietary exposure biomarkers and metabolic profiling technology to support a standardised validation pipeline for functional foods

Manfred Beckman



16:55	PhytoHub V1.4: A new release for the online database dedicated to food phytochemicals and their human metabolites Claudine Manach
17:10	Effects of metabolism of polyphenols on their biological activity Daniele Del Rio
17:40	Cocoa polyphenols and the COSMOS study Hagan Schroeter
18:10	End
19:00	Conference dinner at St Andrew's Hall

Thursday 15th September

09:00	Individual variation in response to lipid-lowering sterol esters and PUFAs: probing the reasons why Peter Jones
09:30	Fish oils and cardiovascular health: role of <i>apolipoprotein</i> genotypes Anne Marie Minihane
10:00	Interindividual variability in the absorption, distribution, metabolism and excretion of plant food bioactives Tom van de Wiele
10:20	Variability in the biological responsiveness of plant food bioactives regarding cardiometabolic endpoints Ana Rodriguiez-Mateos
10:40	Coffee break and posters



11:10	Urolithin metabotype clustering determines the effect of pomegranate consumption on lipid cardiometabolic biomarkers. Evidence from a double-blind, cross-over, dose-response, randomized, placebo-controlled trial <i>Antonio Gonzales-Sarrias</i>
11:25	Intra- and inter-individual variation in urinary excretion of metabolites of phenolic acids after consumption of coffee Gary Williamson
11:40	Acute intake of curcumin differently affects endothelial function and nutrigenomic response in male and female smokers: a randomized controlled trial N Barber-Chamoux
11:55	Inter-individual variability in response to the intake of flavonols on blood lipid levels:a meta-analysis of randomized controlled human trials Paula Pinto
12:10	Effect of a Functional Fruit Concentrate on post-prandial glycaemic response in pre-diabetes and type 2 diabetes patients: exploring the inter-individual variation Teresa Serra
12:25	Inter-individual variability in the combined production of metabolites from green tea flavan-3-ols and coffee chlorogenic acids Pedro Mena
12:40	Closing ceremony Paul Kroon and Christine Morand
12:55	Buffet lunch and posters
13:50	Conference Ends

