

Tuesday 2nd April

9.30 - 11.30 h. Satellite Meeting - Stance4Health

Manuel de Falla Auditorium

Coordinator:

José Ángel Rufián Henares
Stance4Health Coordinator. Department of Nutrition and Food Sciences. Granada University. Spain.

Smart Technologies for personalized nutrition and consumer engagement

Speaker:

José Ángel Rufián Henares
Stance4Health Coordinator. Department of Nutrition and Food Sciences. Granada University. Spain.

In vitro gastrointestinal digestion and in vitro fermentation method: effects on SCFAs production and polyphenols metabolism

Speaker:

Sergio Pérez-Burillo
Department of Nutrition and Food Science. University of Granada. Spain.

In vitro gastrointestinal digestion and in vitro fermentation of tannins

Speaker:

Silvia Molino
Department of Nutrition and Bromatology. Institute of Nutrition and Food Technology. Center for Biomedical Research. Spain.

Optimization of a protocol for stabilization/resuscitation of the gut microbiota in fresh and frozen fecal samples before in vitro fermentation

Speaker:

Maria Pilar Francino
Foment of Sanitary and Biomedical Research Foundation (FISABIO). Head of Genomics and Health Area. Valencia. Spain.

Building a functional metabolic network of the gut microbiota

Speaker:



Iñigo Apaolaza
TECNUN. University of Navarra. Spain.

Bile acids metabolites deriving from fermentation studies

Speaker:

Sascha Rohn
Institute for Food Chemistry. University of Hamburg. Germany.

Food-Derived Maillard Reaction Products as Modulators of Intestinal Carbohydrate Digestion

Speaker:

Bettina Cämmerer
Institute of Food Technology and Food Chemistry. University of Berlin. Germany.

Gut microbiota in food-related paediatric illnesses (coeliac disease, food allergy, obesity)

Speaker:

Konstantinos Priftis
Pediatrics Department. National and Kapodistrian University of Athens. Greece.

Validation of Smart Personalized Nutrition (SPN) strategies in adult populations

Speaker:

Fabio Lauria
National Research Council. Institute of Food Sciences. Italy.

Nutritional and Functional Characterization of a Novel Plant-Protein Ingredient from Corn: Case Study

Speaker:

Vicenta Garcia Campayo
Principal Scientist Nutrition. Cargill Inc. Minneapolis. Minnesota. USA.

Toward an accessible and robust in vitro approach to evaluate bacterial viability in the upper GIT: a Gastro-Intestinal Digestive Simulator (GIDS) combined with complementary

Speaker:



Nadège Adouard
*Research Scientist. Innovation Science & Nutrition Department. Danone Research.
Palaiseau. France.*

**Effect of gastric digestion and gastric emptying rate on amino acid
digestibility throughout the small intestine**

Speaker:

Carlos Montoya
Grasslands Research Centre. AgResearch Ltd. New Zealand.

12.00 - 13.15 h. Registration

13.30 - 14.00 h. Opening ceremony

Manuel de Falla Auditorium

14.00 - 14.15 h. Presentation: INFOGEST and ICFD

Manuel de Falla Auditorium

Speaker:

Didier Dupont
Chair of INFOGEST, INRA Rennes. National Institute of Agricultural Research. France.

14.15 - 15.40 h. Session: 1

Manuel de Falla Auditorium

Coordinators:

Didier Dupont
Chair of INFOGEST, INRA Rennes. National Institute of Agricultural Research. France.

Dr. Isidra Recio
CSIC. Madrid. Spain.

**14.15 - 15.00 h. Keynote lecture 1: Impact of diet on maternal-neonatal
microbiota during first 1000 days**

Keynote Speaker:



Maria Carmen Collado
Research Scientist. IATA-CSIC. Department of Biotechnology. Valencia. Spain.

15.00 - 15.20 h. In vitro digestion evidence of how plant proteins modulate infant formulas digestibility

Speaker:

Linda Le Roux
STLO INRA-Agrocampus Ouest. Rennes. France.

15.20 - 15.40 h. The glycation level of milk protein strongly modulates post-prandial plasma lysine availability in vivo humans

Speaker:

Glenn van Lieshout
Friesland Campina. The Netherlands.

15.40 - 16.40 h. Coffe Break: & Poster Session 1

Exposition area

16.40 - 18.40 h. Session: 2

Manuel de Falla Auditorium

Coordinators:

Dr. André Brodkorb
Teagasc. Ireland.

Uri Lesmes
Technion. Israel Institute of Technology. Haifa. Israel.

16.40 - 17.00 h. Digestion of dairy proteins: a matter of gastric restructuring

Speaker:

Ana Isabel Mulet Cabero
Quadram Institute Bioscience. Norwich. UK.

17.00 - 17.20 h. Monitoring in vitro gastric digestion of whey protein gel by nuclear magnetic resonance and magnetic resonance imaging

Speaker:



Ruoxuan Deng
Wageningen University & Research. Wageningen. The Netherlands.

17.20 - 17.40 h. Particulation of whey protein slows protein digestion in vivo and is associated with decreased weight gain in mice

Speaker:

Ines Greco
University of Copenhagen. Denmark.

17.40 - 18.00 h. Digestion and oral comfort of cheese developed to meet the sensory and nutritional needs of the elderly

Speaker:

Didier Dupont
Chair of INFOGEST, INRA Rennes. National Institute of Agricultural Research. France.

18.00 - 18.20 h. Role of the food additive Carrageenan in modulating proteomic profiles in the gut lumen of toddlers and inflammatory pathways

Speaker:

Uri Lesmes
Technion. Israel Institute of Technology. Haifa. Israel.

18.20 - 18.40 h. Lessons learnt from MyCyFAPP Project: Effect of host-related factors and inherent to food properties on lipolysis in real foods

Speaker:

Joaquim Calvo Lerma
Institute of Food Engineering for Development. Universitat Politècnica de València. Spain

20.00 - 21.00 h. Welcome Cocktail

María de la O Restaurant

Wednesday 3rd April

9.00 - 10.45 h. Session: 3

Manuel de Falla Auditorium



Coordinators:

Dr. Alfonso Clemente

Estación Experimental del Zaidín (EEZ). Consejo Superior de Investigaciones Científicas (CSIC). Granada.

Linda Giblin

Teagasc Food Research Centre. Moorepark Fermoy. Ireland.

9.00 - 9.45 h. Keynote lecture 2: Exploring the dynamic nature of the GI tract: characterization of GI drug disposition and GI fluid composition and structure

Keynote Speaker:

Patrick Augustijns

Drug Delivery and Disposition. Department of Pharmaceutical and Pharmacological Sciences. Kuleuven. Belgium.

9.45 - 10.05 h. Investigating in vitro digestion of food models to explain in vivo micronutrient bioavailability

Speaker:

Manon Hiole

STLO. INRA-Agrocampus Ouest. Rennes. France.

10.05 - 10.25 h. Dietary fibre limits nutrient absorption by lowering intestinal mucus permeability

Speaker:

Alan Mackie

University of Leeds. United Kingdom.

10.25 - 10.45 h. A nutrikinetic model linking broccoli processing conditions to isothiocyanate bioavailability

Speaker:

Matthijs Dekker

WUR. Wageningen. The Netherlands.

10.45 - 11.40 h. Coffe Break: & Poster Session 1

Exposition area

11.40 - 13.00 h. Session: 4



Manuel de Falla Auditorium

Coordinators:

Steven Le Feunteun
Paris Saclay University. France.

Alan Mackie
University of Leeds. United Kingdom.

11.40 - 12.00 h. In silico modelling of the physiology of the digestive system, digestion and absorption

Speaker:

George Van Aken
Insight Food inside. Breda. The Netherlands.

12.00 - 12.20 h. Using computational fluid dynamics to assess mixing during in vitro digestion experiments

Speaker:

Simon Harrison
CSIRO. Melbourne. Australia.

12.20 - 12.40 h. Predicting satiation and satiety rating of breakfast cereals with a combination of an in vitro model and in silico artificial neural network

Speaker:

Susann Bellmann
Triskelion. Zeist. The Netherlands.

12.40 - 13.00 h. Development of a computational 1D flow model for carbohydrate fermentation in the colon

Speaker:

Matthew Sinnott
CSIRO. Melbourne. Australia.

13.00 - 14.30 h. Lunch

14.30 - 15.55 h. Session: 5

Manuel de Falla Auditorium



Coordinators:

Caroline Orfila

School of Food Science and Nutrition. University of Leeds. United Kingdom.

Myriam Grundy

University of Nottingham. United Kingdom.

14.30 - 15.15 h. Keynote lecture 3: The role of dietary fibre in food gastrointestinal digestion, physiology and health

Keynote Speaker:

Kaisa Poutanen

Research professor in food technology. Finland.

15.15 - 15.35 h. Reduction of the glycemic response to bread in the presence of lemon juice, but not tea: A two-branched human study with magnetic resonance imaging (MRI)

Speaker:

Daniela Freitas

GMPA. INRA-AgroParisTech. UPSay & Teagasc. Ireland.

15.35 - 15.55 h. Nutritional evaluation of wheat–legume pasta: Impact of formulation and process conditions on in vitro protein digestibility and protein metabolism in young and old rats

Speaker:

Valerie Micard

IATE. Montpellier SupAgro. Montpellier. France.

15.55 - 17.00 h. Coffe Break: & Poster Session 2

Exposition area

17.00 - 18.00 h. Session: 6

Manuel de Falla Auditorium

Coordinators:

Pasquale Ferranti

Department of Agricultural Sciences. University of Naples Federico II. Portici. Italy.



Gerd Elizabeth Vegarud
Norwegian University of Life Sciences. Faculty of chemistry. Biotechnology and Food Sciences. Norway.

17.00 - 17.20 h. Comparison of methods for postprandial intragastric pH measurement in a pig model during digestion of plant-based foods with different structures

Speaker:

Yohan Reynaud
Improve. Dury. France.

17.20 - 17.40 h. Elucidation of human gastrointestinal metabolism of soy allergens in an in-vitro model and proteome analysis by LC-HRMS/MS

Speaker:

Julia Bräcker
University of Stuttgart. Stuttgart. Germany.

17.40 - 18.00 h. True ileal protein digestibility of zein and whey protein isolate in healthy humans

Speaker:

Juliane Calvez
PNCA. AgroParisTech-INRA. Paris. France.

18.00 - 18.45 h. Activities of Working Groups 1, 2, 3, 4, 5 and 6

Manuel de Falla Auditorium

18.45 - 19.00 h. Presentation: ICFD7

Manuel de Falla Auditorium

19.30 h. Transfer by bus to the gala dinner. Meeting point: Saray Hotel

20.30 - 23.30 h. Gala dinner

Carmen de los Chapiteles

23.30 h. Transfer by bus to the Saray Hotel



Thursday 4th April

9.00 - 10.25 h. Session: 7

Manuel de Falla Auditorium

Coordinators:

Milena Corredig

Department of Food Science. University of Guelph. Ontario. Canada.

Gail Michele Bornhorst

University of California Davis. USA.

9.00 - 9.45 h. Keynote lecture 4: Effects of moderate consumption of fermented beverages on gut microbiota

Keynote Speaker:

Ascensión Marcos Sánchez

Research Professor at the Spanish National Research Council. Head of the Immunonutrition Research Group. President of the Spanish Federation of Societies of Nutrition, Food and Dietetics (FESNAD) and President of the International Society for Immunonutrition (ISIN).

9.45 - 10.05 h. Changes in gut microbiota in predigested Roselle (*Hibiscus sabdariffa* L) calyces and Agave (*Agave tequilana* Weber) Fructans assessed in a dynamic in vitro model of the human colon

Speaker:

Sonia G. Sáyago-Ayerdi

Tecnológico Nacional de México. Mexico.

10.05 - 10.25 h. Catabolism of polyphenols from jaboticaba (*Myrciaria trunciflora*) fruit peel by human gut microbiota

Speaker:

Tatiana Emanuelli

Federal University of Santa Maria. Santa Maria. Brazil.

10.25 - 11.30 h. Coffe Break: & Poster Session 2

Exposition area

11.30 - 12.30 h. Session: 8



Manuel de Falla Auditorium

Coordinators:

Nadja Siegert

Global Manufacturing Pharmaceuticals. Pharmaceuticals Division. Germany.

Frederic Carriere

Aix-Marseille Université. France.

11.30 - 11.50 h. Characterization of structural changes during food digestion: can nondestructive approaches be correlated to destructive measurements?

Speaker:

Gail Michele Bornhorst

University of California Davis. USA.

11.50 - 12.10 h. Establishing a multiresponse model of the in vitro lipid digestion process

Speaker:

Sarah Verkempinck

KU Leuven. Leuven. Belgium.

12.10 - 12.30 h. A semi-dynamic digestion and bioaccessibility method based on a microfluidic lab-on-a-chip

Speaker:

Sébastien Marze

INRA BIA. Nantes. France.

12.30 - 12.45 h. Conclusion and perspectives

Manuel de Falla Auditorium

13.00 - 14.30 h. Lunch

14.30 - 16.00 h. Working Group 2. Food interaction – meal digestion

Manuel de Falla Auditorium

Coordinators:



Milena Corredig

Department of Food Science. University of Guelph. Ontario. Canada.

Uri Lesmes

Technion. Israel Institute of Technology. Haifa. Israel.

Pasquale Ferranti

Department of Agricultural Sciences. University of Naples Federico II. Portici. Italy.

(*) Participation to these individual WGs meetings will be free of charge. Do not forget to confirm your participation when registering to the Conference. In the "comments" box, please indicate to which WG meeting you'd like to participate.

14.30 - 16.00 h. Working Group 3. Absorption models

Seminar room 6+7

Coordinators:

Linda Giblin

Teagasc Food Research Centre. Moorepark Fermoy. Ireland.

Brigitte Graf

16.00 - 17.30 h. Working Group 4. Digestive lipases and lipid digestion

Manuel de Falla Auditorium

Coordinators:

Myriam Grundy

University of Nottingham. United Kingdom.

Frederic Carriere

Aix-Marseille Université. France.

16.00 - 17.30 h. Working Group 5. Digestive amylases and starch digestion

Seminar room 3+4

Coordinators:



Nadja Siegert
Global Manufacturing Pharmaceuticals. Pharmaceuticals Division. Germany.

Caroline Orfila
School of Food Science and Nutrition. University of Leeds. United Kingdom.

16.00 - 17.30 h. Working Group 6. In silico models

Seminar room 6+7

Coordinators:

Steven Le Feunteun
Paris Saclay University. France.

Choi-Hong Lai

