Tuesday 2nd April

9.30 - 11.30 h. Satellite Meeting - Stance4Health

Manuel de Falla Auditorium

Coordinator:
José Ángel Rufián Henares

Smart Technologies for personalized nutrition and consumer engagement

Speaker:
José Ángel Rufián Henares

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

Speaker:
Sergio Pérez-Burillo

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  

**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  

**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  

**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  

14.15 - 15.40 h. Session: 1  
Manuel de Falla Auditorium

**Coordinators:**
Didier Dupont  

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

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

Speaker:
Linda Le Roux

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  

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  

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  

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

**Speaker:**

Manon Hiolle  
*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.*


**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  

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

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  

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  

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