

List of posters presentations

Posters n° 1 to 71

→ To be shown from Tuesday 17 afternoon to Wednesday 18 end of morning.

- P1 Potential adverse effects of dietary carrageenan: *In vitro* evidence of interference with digestive proteolysis, gut epithelial function and the colon microbiome, *Uri Lesmes*
- P2 Evaluating the antioxidant capacity of Maillard reaction products of lactoferrin and alpha-lactalbumin during *in vitro* gastro-duodenal digestion, *Yousef Joubran*
- P3 Comparative *In vitro* intestinal lipolysis of emulsified bioactive lipids evaluated in a pH stat model, *Dafna Meshulam*
- P4 Impact of Thermal Processing of Bovine Lactoferrin on Gut Microbiota, *Alice M. Moscovici*
- P5 *In vitro* fermentability of locust bean gum and Modified Rice and Corn Starches by infant gut microbiota, *Carlos Alberto Gonzalez Bermudez*
- P6 Satiety effect of some plant extracts. The case of green tea, curcumin and ginseng, *D. Planes-Muñoz*
- P7 Effect of *in vitro* gastrointestinal digestion on lactoferrin content of human milk and infant formula, *Gaspar Ros*
- P8 Influence of Freeze and Convective Drying on *in vitro* Gastric Digestion of Apple, *Susana Simal*
- P9 An Engineering Approach to Study Food Digestion, *Gail Bornhorst*
- P10 Egg white nanocarriers for folic acid: profile of *in vitro* gastrointestinal digestion products and biological activity of the vitamin, *Dr. Ana M. R. Pilosof*
- P11 Simulated digestion of glycosylated caseinate - polyphenol complexes: Effect on bifidobacteria and tumor cell lines, *Dr. Ana M. R. Pilosof*
- P12 *In vitro* gastrointestinal digestion of interfacial films formed by proteins or polysaccharides, *Dr. Ana M. R. Pilosof*
- P13 Blueberry pomace as a source of bioactive compounds for enrichment of gluten-free diet, *Bojana Šarić*
- P14 Soybean bran as a potent fat replacer in gluten-free cookie formulation, *Natasa Nedeljkovic*
- P15 The estimation of mineral bioavailability of buckwheat enriched whole wheat pasta by using molar ratios, *Dubravka Jambec*
- P16 Impact of different type of lecithin on crystallization properties of non trans fat, *Ivana Lončarević*
- P17 Stability of polyphenols in black carrot jams and marmalades subjected to *in vitro* gastrointestinal digestion, *Senem Kamiloglu*
- P18 *In vitro* gastrointestinal digestion of polyphenols from plant processing by-products of black carrot (*Daucus carota*), *Fatma Damla Bilen*

- P19 Bioaccessibility of phytoene and phytofluene as compared to lycopene in tomatoes and derived products: influence of olive oil addition, *Antonio J. Meléndez Martínez*
- P20 Bioaccessibility of phytoene, phytofluene and epoxy-carotenoids as compared to other carotenoids in oranges: influence of squeezing and olive oil addition, *Antonio J. Meléndez Martínez*
- P21 Bioaccessibility of carotenoids from Ortanique juices submitted to different industrial processing, *Antonio J. Meléndez Martínez*
- P22 Bioaccessibility of the colourless carotenoids phytoene and phytofluene in Navel Lane Late orange juices: Influence of pasteurization and homogenization conditions, *Antonio J. Meléndez Martínez*
- P23 Effect of smoking with an aqueous smoke flavouring on lipid oxidation during fish *in vitro* digestion, *B Nieva-Echevarría*
- P24 Optimization of a fish lipid *in vitro* digestion model using ¹H NMR: bile salts, a key factor in lipolysis extent, *B Nieva-Echevarría*
- P25 Antiproliferative activity of green and black teas polyphenols biosorbed into *Saccharomyces cerevisiae* and subjected to *in vitro* gastrointestinal digestion using human colon cancer Caco-2 cells, *Antonio Cilla*
- P26 Sterol bioaccessibility from milk-based fruit beverages: influence of food matrix, *Antonio Cilla*
- P27 *In vitro* evaluation of iron bioaccessibility in microencapsulated iron-enriched breads, *Maripaz Villalba Talens*
- P28 Anti-inflammatory effects of ancient grains: the case of *Triticum monococcum*, *Mattia Di Nunzio*
- P29 Assessment of antioxidant capacity and characterization of (poly)phenolic compounds of whole grain cookies after chemical extractions and a simulated digestion under static conditions, *Veronica Valli*
- P30 Matrix impact on the bioaccessibility of plant polyphenols in the gastric tract, *Claire Dufour*
- P31 Inhibition of lipid oxidation by phenolic bilberry and lingonberry extracts in an *in vitro* digestion model, *Oana-Crina Bujor*
- P32 Gastrointestinal resistant peptide from *T. monococcum* omega-gliadin plays a protective effect in Celiac Disease, *Gianfranco Mamone*
- P33 Human gastrointestinal digestion of the alpha(2)-gliadin 33-mer peptide: implication in celiac disease, *Gianfranco Mamone*
- P34 Fate of arabinoxylan and beta-glucan during simulated digestion by human duodenal and stomach fluids and during *in vitro* fermentation with human faecal slurry, *Svein Halvor Knutsen*
- P35 Angiotensin I-converting enzyme (ACE) inhibitory activity of European carp (*Cyprinus carpio* L.) protein-derived digests and hydrolysates, *Justyna Borawska*
- P36 Rheological behavior and droplet size distribution of emulsions stabilized by whey proteins and chitosan during *ex vivo* digestion, *Gerd Vegarud*
- P37 Developing an *in vitro* Dynamic Model of the Stomach and Small Intestine for Milk Products with Rheological Monitoring, *Tove Devold, Gerd Vegarud*
- P38 *Ex vivo* digestion of proteins and fat in bovine and buffalo milk focusing β -lactoglobulin, *Ellen Ulleberg*
- P39 *In vitro* study of gastrointestinal oxidation of marine long chain n-3 polyunsaturated fatty acids – comparison between models based on human fluids or porcine extracts, *Cecilia Tullberg*
- P40 Stability of imidazole dipeptides during food processing, *Emőke Szerdahelyi*

- P41 Mechanically deboned turkey meat with improved digestibility and biological value, *Emőke Szerdahelyi*
- P42 *In vivo* digestibility of common bean derived alpha-amylase inhibitors, *András Nagy*
- P43 *In vitro* digestibility and bioaccessability of *Chlamydomonas reinhardtii*, *Randa Darwish*
- P44 Lipid bioaccessibility and digestibility during *in vivo* and *in vitro* digestion of almond seeds, *Myriam Grundy*
- P45 How the physicochemical properties of egg white gel influence the *in vivo* gastric digestion process: Spatio-temporal mapping, *Kéra Nyemb*
- P46 Transport of food digesta and model particles in the small intestinal mucus, *Adam Macierzanka*
- P47 Mathematical model of *in vitro* digestion of infant formulas, *Juliane Floury*
- P48 Delivering anthocyanins in the gastrointestinal tract: processing conditions and food matrix effect, *Carlos Pineda Vadillo*
- P49 Towards a new generation of DHA-enriched foods: maximizing DHA bioavailability by considering the food matrix effect, *Carlos Pineda Vadillo*
- P50 Does protein enrichment on yogurts have an effect on gastric emptying and impact on proteolysis kinetics? *Olivia Menard*
- P51 Gastric lipase: interactions governing adsorption and distribution in model membranes, *Claire Bourlieu*
- P52 The impact of human milk pasteurization is lower on the preterm than on the term milk digestion, *Amélie Deglaire*
- P53 MYCOMIX and INFOGEST: a fruitful collaboration, *Paula Alvito*
- P54 Interactions between dietary toxins and gut mucosa: patulin effects on the structure and function of intestinal and immune cells, *Ricardo Assunção*
- P55 The Harmonized Infogest *in vitro* digestion protocol: Moving from Knowledge to Action, *Lotti Egger*
- P56 First bioaccessibility assessment of patulin in cereal and fruit based baby foods using the harmonized IVD model, *Carla Martins*
- P57 Bioaccessibility of aflatoxin M1 in three artificially contaminated infant formula using a standardised static *in vitro* digestion method, *Ana Tavares*
- P58 Changes in antioxidant activity and quality of extrudates after addition of artichoke leaf powder, *O. Guven, C. Caltinoglu, I. Sensoy and S. Karakaya*
- P59 Formation of malondialdehyde (MDA) during *in vitro* digestion of cooked beef, pork, chicken and salmon, *Christina Steppeler*
- P60 MiniGut - a small volume colon model with increased throughput, *Maria Wiese*
- P61 Digestibility of nutritionally rich chloroplast material, *Mohamed A. Gedi*
- P62 Food grade micro-encapsulation systems for appetite control, *Meinou Corstens*
- P63 Citomodulatory role of whey, casein, pea and soya proteins after *in vitro* gastro-intestinal digestion, *Carlotta Giromini*
- P64 Microbial phytase as a way for improving growth performance and nutrient's digestibility of weaned piglets, *Etleva Delia*

- P65 Release of the antioxidant capacity from five different foods during a multistep enzymatic digestion protocol, *Valentina Azzurra Papillo*
- P66 *In vitro* starch digestibility and *in vivo* glycemic response of gluten-free bread enriched with chickpea and acorn flours, *Athina Lazaridou*
- P67 Evaluation of the *in vitro* behaviour of curcumin nanoemulsions using different gastrointestinal models, *Ana Cristina Pinheiro*
- P68 Occurrence of oxidation during *in vitro* digestion of margarine rich in polyunsaturated acyl groups, *M. L. Ibargoitia*
- P69 Effects of two type of red wines on the digestive system, *Jelena Krasilnikova*
- P70 Exploring Cell Wall Polysaccharides as Prebiotics, *Suzanne Harris*
- P71 Development of new food products by understanding consumers response to new knowledge about food, *Gitana Alencikiene*

Posters n° 72 to 142

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- P73 Effect of heat treatment on *in vitro* gastric digestion of quinoa protein, *Mauricio Opazo-Navarrete*
- P74 Antioxidant potential of pomegranate peels along the gastrointestinal tract, *Antonio Colantuono*
- P75 Electrolytes influence bioaccessibility of carotenoids from murici fruit (*Byrsonima crassifolia*), *Adriana Z. Mercadante*
- P76 Changes in the content and composition of betalains in red beetroot during fermentation, *Wieslaw Wiczowski*
- 77 Comparing the antioxidant properties and *in vitro* bioaccessibility of phenolic compounds in green tea and sea buckthorn leaf tea, *F. Duygu Ceylan*
- P78 The cheese matrix impact protein *in vitro* digestion, *Sylvie L. Turgeon*
- P79 Effect of Added Calcium on Cheddar Cheese Structure and *in vitro* Digestion, *Erik Ayala-Bribiesca*
- P80 Bitter and sweet taste influence appetite before food ingestion: a matter of endocannabinoid response, *Ilario Mennella*
- P81 Coffee melanoidins-enriched bread but not bread crust melanoidins-enriched bread increases satiety and improves glucose metabolism in the short term, *Joel M Walker*
- P82 Validation of the IntelliCap® system as a tool to study changes in the small intestinal microbiota in a dietary intervention study, *Alwine Kardinaal*
- P83 Effect of Selected Foods on the Adhesion of Lactobacilli in Cell Culture Modell, *Jaroslav Havlik*
- P84 The Effect of Breast Milk and its Oligosaccharide Fractions on Lactobacilli Adhesion, *Tereza Volstatova*

- P85 Food allergic responses induced by OVA in BALB/c and C3H/HeOuj mice, *Elena Molina*
- P86 What makes Bowman-Birk inhibitors from legumes indigestible? *Alfonso Clemente*
- P87 Behaviour of soybean peptide lunasin under simulated gastrointestinal digestion: protective effect of Bowman-Birk protease inhibitor, *Lourdes Amigo*
- P88 Effect on antioxidant activity of microalgae biomass under simulated digestion, *Giovanna Mariano*
- P89 Genetic and phenotypic variation in amyolytic lactic acid bacteria, *Galya Blagoeva*
- P90 Exploring genetic differences in dietary fiber composition within old and modern durum wheat genotypes, *Michele De Santis*
- P91 Medical students and ready-to-eat type of food, *Anca Maria Moldoveanu*
- P92 Enzymatic starch digestion of Borlotti beans by pancreatic α -amylase and Amyloglucosidase, implications for fibre yield and composition, *Lucia Perez Hernandez*
- P93 Non-targeted urinary metabolomic profiling for determination of metabolites associated with meat intake and the processes of meat cooking, *Nadezda Khodorova*
- P94 Inhibitory effect of chlorogenic acid on *in vitro* starch digestion of potato starch and cooked potato, *Zida Karim*
- P95 Identification of casein phosphopeptides in the human blood after consumption of a hard long ripened cheese, *Simonetta Caira and Gabriella Pinto*
- P96 Phenolic composition of common bean (*Phaseolus vulgaris* L.): What enzymatic hydrolysis tell us? *Maria Rosário Bronze*
- P97 Effect of digestion process in phenolic composition of fava beans, *Maria Rosário Bronze*
- P98 Can olive bioactive phytochemicals in synergy with probiotics control food-borne pathogens? *Maria Rosário Bronze*
- P99 Influence of dairy cow diet on the fatty acid composition of caciotta cheese and subsequent effects on gut microbiota by an *in vitro* digestion model, *Roberta Mancino*
- P100 Bioaccessibility of active principles: an *in vitro* reproduction of human physiology, *Francesco Marra*
- P101 Interest of the high resolution nanoLC-mass spectrometry in the systematic characterization of peptide complex mixture issued from *in vitro* gastro-intestinal digestion of bovine haemoglobin, *Christophe Flahaut*
- P102 Effects of human digestion on microcystin-LR and cylindrospermopsin: the importance in integrating the bioaccessibility in health risk assessment, *Marisa Freitas*
- P103 Mechanistic approaches towards understanding the kinetics of gastric digestion, *Qi Luo*
- P104 *In vitro* digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics, *Jaspreet Singh*
- P105 Influence of dietary fibre on availability of minerals from cakes fortified with different calcium compounds, *Ewa Siemianowska*
- P106 Effect of mastication on the balance of simulated gut microbiota developed on stuffed pastry digested in Infogest harmonized model and modified Versantvoort model, *Zoltan Naar*
- P107 Characterization and *In vitro* digestibility of different rich-fibre extracts from agroindustrial coproducts: Effect on cholesterol retention, *Juana Fernández López*

- P108 Changes in the antioxidant potential of dietary fiber powder obtained from lemon (*Citrus limon*) co-products during *In Vitro* gastrointestinal digestion, *Manuel Viuda Martos*
- P109 Effect of drying temperature, initial moisture content and particle size distribution of corn grain on the performance of broiler chickens and *in vivo* digestibility of dry matter, *François Huart*
- P110 Could salt-soluble proteins denaturation index (Promatest) of corn grain help to predict *in vitro* digestibility of dry matter? *Sylvanus Odjo*
- P111 Caffeine entrapment by beta-lactoglobulin nanoparticles and release under gastrointestinal conditions, *Paula Jauregi*
- P112 Structuration of α -lactalbumin solutions by formation of self-assembly nanotubes, *Lorenzo Pastrana*
- P113 Investigation of the Reactions of Acrylamide during *in vitro* Multistep Enzymatic Digestion of Thermally Processed Foods, *Aytül Hamzalıoğlu*
- P114 Enhancing flavonoids bioavailability through microencapsulation in edible biopolymeric matrices, *Laura G. Gómez-Mascaraque*
- P115 *In vitro* digestion of fats in patients undergoing enzymatic replacement therapy: set-up of the method and assays on milk digestion, *Joaquim Calvo-Lerma*
- P116 Peptidomics and bioactivity of *in vitro* digested bovine beta- and kappa-casein variants, *Bjørn Petrat-Melin*
- P117 Physiological functionality of alkali-O₂ oxidized lignin, *Anna-Marja Aura*
- P118 Controlled Mechanical and Structural Properties of Biopolymer Adsorption Layers under Gastric Conditions, *Nathalie Scheuble*
- P119 A Physiological Based Nutrikinetic Model for ITC Bioavailability from Broccoli, *Matthijs Dekker*
- P120 Design of Experiment: an efficient method for the establishment of an adequate cryopreservation protocol for colon associated mixed microbial communities, *Wendy Ossieur*
- P121 Immunomodulatory hydrolysates of egg white proteins, *Rosina López-Fandiño*
- P122 Modeling *in vitro* digestion of emulsions: effects of droplet size and oil composition on lipolysis kinetics and fatty acid bioaccessible profiles, *Thuy Minh Giang*
- P123 Relevant pH and enzymes for simulating intragastric digestion, *Laura Sams*
- P124 Gnotobiotic animals reveals new probiotic potential of the yogurt lactic acid bacterium *Streptococcus thermophiles*, *Françoise Rul*
- P125 Assessment of gastrointestinal transit conditions in fasted and fed state using a wireless motility capsule (SmartPill®), *Felix Schneider*
- P126 Enhanced uptake and immune functionality of digested rosemary supercritical extract delivered through food grade vehicles, *Elena Arranz*
- P127 *In vitro* digestion of rye products: impact of microstructure on glucose and maltose release and digesta viscosity, *Daniel Johansson*
- P128 Following the changes of *in vitro* digested cereal and fungal β -glucans, *Ondrej Kosik*
- P129 Influence of protein-phenolic interactions on antioxidant capacity and *in vitro* digestibility of flaxseed products, *Fernanda Silva*
- P130 *In vitro* Bioaccessibility of Anthocyanins in Black Chokeberry (*Aronia melanocarpa*) Added Yogurts, *Gizem Çatalkaya*

- P131 The influence of sterilization with EnbioJet Microwave Flow Pasteurizer on composition of phytocomplex and biological activity of blue-berried honeysuckle (*Lonicera caerulea* L. var *edulis*) pulp, *Izabela Koss-Mikołajczyk*
- P132 The sensitivity of mealworm Tropomyosin to *in vitro* digestion is influenced by heat treatment, S. *Bastiaan-Net*
- P133 *In silico* modelling of digestion, *George van Aken*
- P134 Comparison of lipases for *in vitro* models of gastric digestion: Lipolysis of mixtures of medium and long chain triglycerides using two infant formulas as models, *Philip Sassene*
- P135 Purification and chemical and functional characterisation of human gastric lipase produced in HEK293 cells, *Mathias Fanø*
- P136 *In vitro* starch digestibility of Vietnamese cooked rice explained by their physicochemical properties, *Tien Dat Huynh*
- P137 Dietary iron-initiated liposome peroxidation and the influence of food ingredients during simulated gastric digestion, *Weilin Liu*
- P138 Investigation on T-2 and HT-2 toxins bioaccessibility using an *in vitro* human digestion model: the case of naturally versus artificially contaminated bread samples, *Linda Monaci*
- P139 Release of bioactive peptides and quercetin during mastication of fortified chewing-gum, *Lina Chianese*
- P140 Physico-chemical characterization and *in vitro* protein digestion of dehulled common beans (*Phaseolus vulgaris* L.), *Annalisa Romano*
- P141 Structure and digestibility properties of bean flour following microbial transglutaminase modification *Annalisa Romano*
- P142 The importance of molecular interactions on physiological effects of food, *Edoardo Capuano*