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Thermo Fisher





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CONGRESS VENUE CENTRO CONGRESSI FEDERICO II

Via Partenope 36 – Napoli (ITALY)

The instructions to reach the CENTRO CONGRESSI are available on the web

site https://colloque.inra.fr/cost_infogest_icfd2015



4TH INTERNATIONAL CONFERENCE ON FOOD DIGESTION Naples, Italy 17-19 March 2015



TOPICS

Characterization of raw materials and processed food matrices for optimized nutrient bioavailability
Identification of bioactive compounds Stability during processing
Characterization of food structures

In vitro, in vivo and in silico models of mammalian gastrointestinal digestion Application of digestion models to food Comparison in vitro/in vivo Identification of digestion products

Evaluation of the healthy effects
Immunomodulatory properties of food
Regulation of appetite and satiety
Effect of food on gut microbiota









Day 1: Tuesday 17 March

12:30 Registration

14:10 Opening welcome Prof. Guido Trombetti

Councillor of the University and Scientific Research of Regione Campania

Prof. Paolo Masi

Director of the Department of Agriculture, University of Naples Federico II

Prof. Sabato D'Auria

Director of Institute of Food Science and Technology, National Research Council

14:20 Didier Dupont
Presentation of Cost Action FA1005 INFOGEST

14:30 Keynote lecture - Alessio Fasano
How nutrition influences gut microbiome
and metabolomic profiles in health and disease

15:15 Van Wey

Predicting the effects of dietary change in bacteria and their production of short chain fatty acids in the human large intestine

15:35 Milda Stuknyte

Release of wheat gluten exorphins A5 and C5 during in vitro gastrointestinal digestion of bread and pasta and their absorption through an in vitro model of intestinal epithelium

15:55 Torsten Bohn

Mind the Gap - Deficits around our knowledge on aspects impacting bioavailability of phytochemicals and their metabolites

16:15 Coffee Break & Poster Session

17:45 Gordon J. McDougall

Tracking (poly) phenol components and other metabolites from raspberries in ileal fluids

18:05 Gerard Bryan Gonzales

Metabolomics- and chemometrics- based approaches on the study of polyphenol bioavailability and intestinal mucus diffusion

18:25 Didier Rémond

Impact of meat cooking and masticatory efficiency on food bolus formation and amino acid absorption in human

18:45 Presentation of the outcomes of Infogest WG1, WG2 and WG3

20:00 Welcome cocktail

Day 2: Wednesday 18 March

8:30 Keynote lecture - Andreas Steingötter
Magnetic Resonance Imaging for the assessment
of gastrointestinal function and fat digestion

9:15 Susann C Bellmann

Development and validation of a dynamic in vitro gastric compartment (TIMagc)

9:35 Michael Grimm
Investigation of pH and temperature profiles in the GI tract
of fasted human subjects using the IntelliCap® system

9:55 Maria. J Ferrua

Modelling the breakdown mechanics
of solid foods during gastric digestion

10:15 Coffee Break & Poster session

10:55 Dian Liu
Visualizing and quantifying human fat digestion
in vivo with magnetic resonance imaging

11:15 Gail M Bornhorst
Structural changes during cooking influence acid and moisture uptake in sweet potatoes during in vitro gastric digestion

11:35 André Brodkorb

A standardised static in vitro digestion method suitable for food- an international consensus

11:55 Reto Portmann
The harmonized Infogest in vitro digestion protocol:
moving from knowledge to action

12:15 Lunch

13:45 Poster Session

15:15 Keynote lecture - Daniela Barile

16:00 Samira C De Oliveira

Impact of pasteurization and homogenization of human milk on its gastric digestion:an in vivo study in the preterm infant

16:20 Coffee Break & Poster session

16:40 Alfonso Clemente
In vitro and in vivo assessment of digestibility of dietary oligosaccharides

17:00 Juliette Caron
Gastrointestinal digestion and energetic metabolism:
how generated peptides may impact intestinal hormones?

17:20 Francesco Capozzi

Defining real food systems by applying foodomics to the in vitro digestion

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17:40 Damien J L Mat

Effects of the structure of model matrices on in vitro proteolysis and lipolysis kinetics observed using the INFOGEST recommendations and a pH-Stat method

18:00 Gianluca Picariello
Role of intestinal brush border peptidases
in the simulated digestion of milk proteins

18:20 Kitty Verhoeckx

Presentation of COST Action FA1402 "Improving Allergy Risk Assessment Strategy for new food proteins" (ImpARAS)

18:30 Christine Morand

Presentation of COST Action FA1403 "Interindividual variation in response to consumption of plant food bioactives and determinants involved" (POSITIVe)

18:40 MC meeting (for Infogest participants)

20:00 Gala Dinner

Day 3: Thursday 19 March

8:30 Keynote lecture - Gabriele Riccardi Metabolic effects of dietary carbohydrates: the importance of food digestion

9:15 Alan Mackie
New roles for dietary fibre

9:35 Cathrina H Edwards

The effect of wheat endosperm structure on starch bioaccessibility, postprandial glycaemia, insulinaemia and gut hormone responses:A postprandial study in ileostomy subjects

9:55 Knud Erik Bach Knudsen

In vitro starch digestion kinetics of diets varying in resistant starch and arabinoxylan compared with in vivo portal appearance of glucose in pigs

10:15 Coffee Break & Poster session

10:45 Kera Nyemb

From gel structure to digestion:the egg white model

11:05 Marion Oberli

Impact of cooking processes on protein digestion and effects on the intestinal mucosa in rats

11:25 Laura Sánchez-Rivera

In vivo active form of bioactive peptides: changes during digestion and absorption that determine bioactivity

11:45 Uri Lesmes

Elderly digestive proteolysis: Insights from a study coupling a novel in vitro dynamic elderly digestion model with proteomic analyses

12:05 Guy Vergeres

Targeting the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition

12:25 Conclusion and perspectives

12:35-14:00 Lunch