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 Kamiloğlu*

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 epoxycarotenoids 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, Elleva Delia
Release of the antioxidant capacity from five different foods during a multistep enzymatic digestion protocol, 
Valentina Azzurra Papillo

In vitro starch digestibility and in vivo glycemic response of gluten-free bread enriched with chickpea and acorn flours, 
Athina Lazaridou

Evaluation of the in vitro behaviour of curcumin nanoemulsions using different gastrointestinal models, 
Ana Cristina Pinheiro

Occurrence of oxidation during in vitro digestion of margarine rich in polyunsaturated acyl groups, 
M. L. Ibargoitia

Effects of two type of red wines on the digestive system, 
Jelena Krasilnikova

Exploring Cell Wall Polysaccharides as Prebiotics, 
Suzanne Harris

Development of new food products by understanding consumers response to new knowledge about food, 
Gitana Alencikiene

Isolation, Structural and Functional Characterization of Bioactive Compounds from Cucurbits, 
Shahwar Imran Jiwani

Effect of heat treatment on in vitro gastric digestion of quinoa protein, 
Mauricio Opazo-Navarrete

Antioxidant potential of pomegranate peels along the gastrointestinal tract, 
Antonio Colantuono

Electrolytes influence bioaccessibility of carotenoids from murici fruit (Byrsonima crassifolia), 
Adriana Z. Mercadante

Changes in the content and composition of betalains in red beetroot during fermentation, 
Wieslaw Wiczkowski

Comparing the antioxidant properties and in vitro bioaccessibility of phenolic compounds in green tea and sea buckthorn leaf tea, 
F. Duygu Ceylan

The cheese matrix impact protein in vitro digestion, 
Sylvie L. Turgeon

Effect of Added Calcium on Cheddar Cheese Structure and in vitro Digestion, 
Erik Ayala-Bribiesca

Bitter and sweet taste influence appetite before food ingestion: a matter of endocannabinoid response, 
Ilario Mennella

Coffee melanoidins-enriched bread but not bread crust melanoidins-enriched bread increases satiety and improves glucose metabolism in the short term, 
Joel M Walker

Validation of the IntelliCap® system as a tool to study changes in the small intestinal microbiota in a dietary intervention study, 
Alwine Kardinaal

Effect of Selected Foods on the Adhesion of Lactobacilli in Cell Culture Models, 
Jaroslav Havlik

The Effect of Breast Milk and its Oligosaccharide Fractions on Lactobacilli Adhesion, 
Tereza Volstatova

Posters n° 72 to 142
To be shown from Wednesday 18 afternoon until Thursday 19 lunch, end of the conference.
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 amylolytic 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
Changes in the antioxidant potential of dietary fiber powder obtained from lemon (Citrus limon) co-products during *In Vitro* gastrointestinal digestion, *Manuel Viuda Martos*

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*

Could salt-soluble proteins denaturation index (Promatest) of corn grain help to predict *in vitro* digestibility of dry matter? *Sylvanus Odjo*

Caffeine entrapment by beta-lactoglobulin nanoparticles and release under gastrointestinal conditions, *Paula Jauregi*

Structuration of α-lactalbumin solutions by formation of self-assembly nanotubes, *Lorenzo Pastrana*

Investigation of the Reactions of Acrylamide during *in vitro* Multistep Enzymatic Digestion of Thermally Processed Foods, *Aytül Hamzalioğlu*

Enhancing flavonoids bioavailability through microencapsulation in edible biopolymeric matrices, *Laura G. Gómez-Mascaraque*

*In vitro* digestion of fats in patients undergoing enzymatic replacement therapy: set-up of the method and assays on milk digestion, *Joaquim Calvo-Lerma*

Peptidomics and bioactivity of *in vitro* digested bovine beta- and kappa-casein variants, *Bjørn Petrat-Melin*

Physiological functionality of alkali-O2 oxidized lignin, *Anna-Marja Aura*

Controlled Mechanical and Structural Properties of Biopolymer Adsorption Layers under Gastric Conditions, *Nathalie Scheuble*

A Physiological Based Nutrikinetic Model for ITC Bioavailability from Broccoli, *Matthijs Dekker*

Design of Experiment: an efficient method for the establishment of an adequate cryopreservation protocol for colon associated mixed microbial communities, *Wendy Ossieur*

Immunomodulatory hydrolysates of egg white proteins, *Rosina López-Fandiño*

Modeling *in vitro* digestion of emulsions: effects of droplet size and oil composition on lipolysis kinetics and fatty acid bioaccessible profiles, *Thuy Minh Giang*

Relevant pH and enzymes for simulating intragastric digestion, *Laura Sams*

Gnotobiotic animals reveals new probiotic potential of the yogurt lactic acid bacterium Streptococcus thermophiles, *Françoise Rul*

Assessment of gastrointestinal transit conditions in fasted and fed state using a wireless motility capsule (SmartPill®), *Felix Schneider*

Enhanced uptake and immune functionality of digested rosemary supercritical extract delivered through food grade vehicles, *Elena Arranz*

*In vitro* digestion of rye products: impact of microstructure on glucose and maltose release and digesta viscosity, *Daniel Johansson*

Following the changes of *in vitro* digested cereal and fungal β-glucans, *Ondrej Kosik*

Influence of protein-phenolic interactions on antioxidant capacity and *in vitro* digestibility of flaxseed products, *Fernanda Silva*

*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 Fane

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