List of Poster presentations

Session 1: Posters n°1 to 78

➢ To be shown to Tuesday 4 afternoon to Wednesday 5 end of morning

P1  Impact of in vitro digestion on the colloidal stability of powdered flaxseed oil microcapsules, Liliana Gabriela Santiago

P2  The microalgae Phaeodactylum tricornutum as a potential carotenoid source for human nutrition, Andrea Gille

P3  Digestion of Proteins in Milk: Comparing different in vitro systems with in vivo data, Lotti Egger

P4  Protein carriers for folic acid: characterization of the interaction and bioaccessibility of the vitamin after in vitro digestion, Carolina Arzeni

P5  Fine fruits enriched pasta: in vitro antioxidant activity and starch digestibility, Mariela Cecilia Bustos Shmidt

P6  Sorghum gluten free pasta: In vitro digestion and dialyzable antioxidant activity, Mariela Cecilia Bustos Shmidt

P7  Nutritional Quality and glycemic index evaluation of whole grain flours and breads, Mariela Cecilia Bustos Shmidt

P8  Study on stability of vitamin B12/whey protein complexes and their effects on gut microbiome, Xuan Zhu

P9  Pepsin localization in digested meat: a Tof-SIMS analysis, Thierry Astruc

P10  In vivo MRI studies of blood glucose and gastrointestinal responses to breakfast porridge made from modern and ancient grains, Jaber Alyami

P11  Beta-glucan and its effect on lipid metabolism, Myriam Grundy

P12  In vitro protein digestion in the allergenicity assessment of (novel) proteins, Fernandez Dumont Antonio

P13  Novel opioid peptides arising from milk protein gastrointestinal digestion, Isidra Recio

P14  Transepithelial transport of lunasin and digestion-derived peptides through Caco-2 monolayers. Inhibitory effects on gastrointestinal cancer cells proliferation, Isidra Recio

P15  Peptides released during in vitro gastrointestinal digestion from common bean (Phaseolus vulgaris L.). Transepithelial transport through Caco-2 cell monolayers, Isidra Recio

P16  Digestibility of hemp (Cannabis sativa L.) protein isolates, Pasquale Ferranti

P17  Relating oral processing (OP) and sensory perception of protein-added yogurts, Susana Fiszman

P18  Analysis of antioxidant capacity and bioaccessibility of buckwheat enriched bakery products in model simulating gastrointestinal human tract, Małgorzata Wronkowska

P19  Bioaccessibility and antioxidant potential of flour obtained from persimmon fruit (Diospyros kaki) co-products during in vitro gastrointestinal digestion, Juana Fernández López
P20  Assessment of bioaccessibility and antioxidant potential of flour obtained from cactus pear fruits (Opuntia indica) co-products during in vitro gastrointestinal digestion, Juana Fernández López

P21  Physical evolution of titanium dioxide particles in digestive fluids, Marie-Hélène Ropers

P22  Investigating the effect of an inorganic food additive containing nanoparticles on human intestinal microbiota, Marie-Hélène Ropers

P23  Plant protein digestibility: The impact of plant cell wall encapsulation and porosity, Mostafa Zahir

P24  The Influence of extraction conditions on in vitro protein digestibility of Spirulina platensis protein extracts: An optimization study with RSM, Ozcelik Beraat

P25  Dried Leafy Green Vegetables : Investigation of In Vitro Bioaccessability of Total Phenolic and Total Flavonoid Content, Ozcelik Beraat

P26  Stability of total phenolic content and antioxidant capacity of a local beetroot (Beta vulgaris L.) variety subjected to in vitro digestion, Kadriye Nur Kasapoğlu

P27  In vitro protein digestibility of sour cherry kernel (Prunus cerasus L.) protein concentrate, Kadriye Nur Kasapoğlu

P28  Kinetics and mechanisms of N-nitrosation and nitrosylation in a gastro-intestinal model, Philippe Gatellier

P29  A first step towards a consensus static in vitro model for simulating full-term newborn digestion: application to infant formulas, Olivia Menard

P30  Lipid oxidation and its inhibition by apple polyphenols in static and dynamic in vitro digestion systems, Claire Dufour

P31  Study of in vitro bioaccessibility of vitamin A naturally present in cod liver oil by means of 1H NMR and SPME-GC/MS, Barbara Nieva-Echevarría

P32  Antioxidant activity of ovalbumin during in vitro gastrointestinal digestion of oils rich in ω-6 and ω-3 lipids. A study by 1H NMR and SPME-GC/MS, Barbara Nieva-Echevarría

P33  Rearing in hot environments reduces the transepithelial resistance of Ross 308 broilers, Frank Dunshea

P34  Bioconversion by gut microbiota of predigested mango (Mangifera indica L) peel polyphenols assessed in a dynamic in vitro model of the human colon?, Sonia G Sayago-Ayerdi.

P35  In vitro colonic fermentation of Mexican “taco” from corn tortilla and black beans in a Simulator of Human Microbial Ecosystem (SHIME®) system? Sonia G Sayago-Ayerdi.

P36  Bioaccessibility of plant sterols in plant sterol enriched milk-based fruit beverages: comparison of two in vitro methods, Amparo Alegria

P37  Paracellular transport of Ara h 6 after endurance exercise, Renata Ariens

P38  Gastric emptying breath test: the importance of the food matrix, Alwine F.M. Kardinaal

P39  Food bolus formation: effect of oral and anthropometric characteristics in function of dental status among elderly, Aurelie Prot

P40  In Situ Characterization of Acidic pH and Cooking Effects on Molecular Structure of Protein by Infrared Microspectroscopy, Michiyo Motoyama

P41  Static vs dynamic in vitro digestions of an innovative Citrus concentrate: Bioaccessibility of its phytomiconutrients, Laura Gence

P42  Caco-2 cells: a novel identification tool for DPP-IV inhibitors, Benoit Cudennec
P43  Impact of droplet triglyceride profiles on emulsion stability and behavior during in vitro pH stat gastrointestinal digestion, *Dafna Meshulam Pascoviche*

P44  Hydrocolloids modulate the structure breakdown of starch-based systems under oral conditions, *A. Agudelo*

P45  *In vitro* study of micellar casein and caseinate digestion, *Audrey Boulier*

P46  Study by 1H Nuclear Magnetic Resonance of the evolution of refined soybean oil with different oxidation status under in vitro digestion conditions, *Patricia Sopelana*

P47  Advance of oxidation during in vitro digestion of edible oils of different unsaturation degree containing hydroperoxides. A study by SPME-GC/MS and by 1H NMR, *Patricia Sopelana*

P48  *In vitro* gastric digestion of whey protein/hydrocolloids systems. Relationship with satiety capacity, *Isabel Hernando*


P50  Carotenoids and their esters in pulp of three mandarin cultivars: composition and bioaccessibility, *Fabiane C. Petry*

P51  Oat antioxidant bioactive peptides generation during a simulated human dynamic In Vitro Digestion System (IViDiS) model, *Yves Arcand*

P52  Impact of varietal differences and gen-environment on protein quality and amino acid digestibility of selected Canadian oat varieties: PDCAAS versus DIAAS, *Yves Arcand*

P53  Development of an *in vitro* gastro-intestinal digestion model simulating the young infant pediatric population, *Anette Müllertz*

P54  Infant's saliva lipolysis: relationships with age, milk and complementary feeding history, *Carole Tournier*

P55  Satiety effect of a milk proteins enriched beverage in women after exercise, *Nicolina Virgilio*

P56  Galactoglucomannan-derived saccharides as potential prebiotics to counteract the impact of antibiotic treatments on the elder gut microbiota and the SCFA production: a preliminary study, *Beatriz Míguez*

P57  Xylooligosaccharides from Eucalyptus globulus as promising prebiotics to modulate the elder fecal microbiota, *Beatriz Míguez*

P58  Food starch structure governs gut microbiome composition, digestion kinetics, and fermentation, *Frederick Warren*

P59  Interaction of calcium with milk fatty acids during the digestion cheese-type matrices, *Erik Ayala Bribiesca*

P60  The effect of β-glukans on the availability of minerals from yogurt, *Marek Aljewicz*

P61  The impact of baked food matrices on structural and allergenic properties of food allergens, *Hadeer Mattar*

P62  Multiple emulsions containing Hibiscus Sabdariffa extract stabilized by protein–polysaccharide complexes for the development of functional food, *Sandra Pimentel-Moral*

P63  Pressurized liquid extraction (PLE) for obtaining bioactive ingredients from Hibiscus Sabdariffa, *Sandra Pimentel-Moral*

P64  Optimization of extraction of phenolic compounds from a phenolic-enriched functional olive oil, *Sandra Pimentel-Moral*

P65  *In vitro* starch hydrolysis of common bean process-induced structures, *Tara Grauwet*

P66  *In vitro* lipolysis and carotenoid bioaccessibility of emulsified oils with different unsaturation degree: a kinetic study, *Tara Grauwet*
P67  *In vitro* digestion of beta-glucan rich cereal products results in extracts with physiochemical and rheological behavior like pure beta-glucan solutions – A basis for understanding of in vivo effects, *Simon Balance*

P68  Exploring the gastric disintegration of milk protein gels by time-lapse synchrotron deep-UV microscopy, *Juliane Floury*

P69  Healthier biscuits formulated with functional ingredients: in vitro digestion using pH-stat and the INFOGEST protocol, *Celalettin Degerli*

P70  Effects of excipient foods and food matrix on the carotenoid bioaccessibility, *Birgul Hizlar*

P71  *In vitro* α-amylase inhibition and α-glucosidase inhibition activities of biscuit enriched with anthocyanin and docosahexaenoic acid, *Sibel Karakaya*

P72  Application of the international harmonized *in vitro* digestion protocol (Infogest) to the digestion of vegetal proteins, *Lourdes Amigo*

P73  Quinoa (Chenopodium quinoa Willd.) proteins as source of antioxidant and anti-proliferative peptides after *in vitro* gastrointestinal digestion, *Lourdes Amigo*

P74  Enhancing curcumin bioaccessibility through different nanoformulations, *Ana Cristina Pinheiro*

P75  Potential use of micro-, ultra- and nano-filtration membrane techniques for development of functional ingredients from Theobroma cacao, *María de la Luz Cádiz Gurrea*

P76  Antioxidant and anti-inflammatory activities of bioactive compounds from byproducts, *María de la Luz Cádiz Gurrea*

P77  Different behavior of food polyphenols in energy metabolism of lipopolysaccharide-stimulated cells, *María de la Luz Cádiz Gurrea*

P78  The impact of competitive adsorption between Soy protein and HPMC on emulsion lipolysis, *Ana M. R. Pilosof*