

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 phytomicronutrients, *Laura Gence*
- P42 Caco-2 cells: a novel identification tool for DPP-IV inhibitors, *Benoit Cudennec*

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- 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*
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- P49 The Presence of Pectin in Nanoemulsions: Impact on β -carotene Bioaccessibility, *Isabel Odriozola-Serrano*
- 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*
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- 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*
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- 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 Flourey*
- 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*