

List of Poster presentations



Session 2: Posters n°79 to 159

➤ To be shown to Wednesday 5 afternoon to Thursday 6 end of morning

- P79 *In vitro* digestion of chia oil/water emulsions stabilized by lecithin, glycerolmonostearate and their mixtures, *Ana M. R Pilosof*.
- P80 Interactions between different types of emulsifiers and bile salts in aqueous solution, *Ana M. R. Pilosof*
- P81 *In silico* predictions of pepsin released peptides, *Steven Le Feunteun*
- P82 pH-stat monitoring of protein and lipid hydrolysis during *in vitro* digestions of complex foods, *Steven Le Feunteun*
- P83 Food structure, digestibility and allergenicity: degranulation ability of *in vitro* digested native and thermally aggregated ovalbumin, *Chantal Brossard*
- P84 Effect of gastric digestion of different food products on acrylamide content, *Ana Andres*
- P85 Influence of fat origin and curing of cheeses on lipolysis extent under simulated intestinal conditions, *Ana Andres*
- P86 Limited pepsin hydrolysis unmask epitopes of aggregated gliadins, *Lupi Roberta*
- P87 Fat digestibility in hydrocolloid based emulsions, *Ana Salvador*
- P88 Evaluation of the Intestinal Transport of Calcium from a Multi-mineral Natural Product, Aquamin, *Valeria D. Felice*
- P89 Emulsion encapsulation in alginate beads retards lipolysis during dynamic *in vitro* digestion, *Meinou Corstens*
- P90 Structure and culinary, sensory and nutritional properties of protein enriched pasta made from legume, *Valérie Micard*
- P91 Absorption of bioactive tripeptides across Caco2 cell membrane and rat intestine in vitro, *Aino Siltari*
- P92 Modelling starch digestion: A case for the single-enzyme system?, *Cathrina Edwards*
- P93 Undigested kiwifruit remnants modulate glycaemic response to co-ingested carbohydrate food, *John Monro*
- P94 Evolution of food gel structures during simulated gastro-intestinal digestion using Small Angle Scattering at SOLEIL synchrotron, *François Boué*
- P95 Comparison of protein digestibility of goat and cow milk based infant formulas tested in the dynamic in vitro model tiny-TIM, *Colin Prosser*
- P96 Impact of pasteurization of human milk on the kinetics of peptide release during gastric digestion in the preterm infant, *Amelie Deglaire*
- P97 Impact of homogenization of pasteurized human milk on the kinetics of gastric digestion in the preterm infant, *Samira De Oliveira*

- P98 Food oral processing in elderly: impact of oral health status and cereal bakery product properties, *Assad-Bustillos*
- P99 Effects of dietary carrageenan: In vitro evidence of carrageenan interference with digestive proteolysis in infants, adults and the elderly, *Uri Lesmes*
- P100 Limited starch bio-accessibility in cereals and legumes: What is the role of plant cell walls?, *Ana Rovalino-Cordova*
- P101 Pepsin diffusion in dairy gels depends on casein concentration and microstructure, *Jonathan Thévenot*
- P102 Bound antioxidant compounds and their digestion behaviour, *Doğan Cömert Ezgi*
- P103 Availability and AhR activation of luteolin from oregano (*Origanum vulgare*) during *in vitro* fermentation using SHIME®, *J.E.B. (Jonna) Koper*
- P104 Pepsin and acid diffusion in whey protein gels: towards understanding the effect of food structure in gastric digestion, *Qi Luo*
- P105 The forgotten role of salivary alpha-amylase on starch digestion: a dynamic *in vitro* study, *Daniela Freitas*
- P106 Impact of an innovative cooking process on protein accessibility, *Francesco Capozzi*
- P107 Influence of particle size after chewing on fat availability of different nuts, *Irene Peinado*
- P108 The static INFOGEST digestion method: recent developments and practical recommendations, *Andre Brodkorb*
- P109 Does oral health affect food comfortability and bolus properties during consumption of dairy products in elderly population?, *Lucie Lorieau*
- P110 *In vitro* bioaccessibility of calcium in whey protein matrices depends on calcium sources, gastro-intestinal pH but not on the matrix structure, *Lucie Lorieau*
- P111 Impairment of intestinal integrity results in paracellular transport of *in vitro* digested casein, *Monic Tomassen*
- P112 *In vitro* digestibility of α -glucan polymers with alternating (α 1,4)/(α 1,6) glucosidic linkages, *Lisa M. Lamothe*
- P113 Oxidation of marine oils during *in vitro* digestion with human gastrointestinal juices – role of oil origin, lipolytic action and added tocopherols, *Cecilia Tullberg*
- P114 Deuterium labeling of milk to determine digestive and metabolic fate of proteins, *Juliane Calvez*
- P115 *In-vitro* studies of Bread Digestion, *Ourania Gouseti*
- P116 Effect of pH on gastric digestion of structured proteins, *Anja Janssen*
- P117 Gastric lipase and other lipolytic enzymes activity in the preterm infant fed raw, pasteurized or pasteurized-homogenized human milk, *Claire. Bourlieu*
- P118 Influence of structure parameters of complex foods during *in vitro* digestions: Interaction between proteolysis and lipolysis, *Isabelle Souchon*
- P119 Combining *in vivo*, *in silico* digestion and 3D conformation to predict potential bioactive peptides: case of myoglobin, *Veronique Santé-Lhoutellier*
- P120 Bioavailability of whey proteins using a CaCo2/HT-29 co-culture model, *Linda Giblin*
- P121 Influence of emulsifier type and emulsion droplet size on lipid hydrolysis, micelle formation and carotenoid bioaccessibility kinetics, *Salvia-Trujillo, L.*
- P122 Comparison of the digestibility and antigenicity of raw and roasted whole peanut allergens, *Di Stasio Luigia*

- P123 The regulation of the complex mechanism of iron absorption induced by different iron sources included in infant formula, *Rubén López-Nicolás*
- P124 Combining *in vitro* mastication and digestion: a new concept to investigate nutrients bioaccessibility in the elderly, *Peyron Marie-Agnès*
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- P126 The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product, *Thomas Van Hecke*
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- P131 An advanced *in vitro* technology platform to study the mechanism of action of actives in the upper gastrointestinal tract, *Pieter Van den Abbeele*
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- P135 Design of functional ingredients from *Sclerocarya birrea* stem–bark by pressurized liquid extraction, *Lozano Sánchez Jesús*
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- P137 Influence of ultrasound-assisted extraction on the *in vitro* bioaccessibility of carotenoids in 'Ataulfo' of mango (*Mangifera indica* L.) by-products, *Sonia G Sayago-Ayerdi*
- P138 Development of healthy snacks fruit using mango (*Mangifera indica* L.) and pineapple (*Ananas comosus* L.) treated with UV-C, *Sonia G Sayago-Ayerdi*
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- P140 Protein hydrolyses and bioactivities of the resultant peptides of goat milk and kefir during *in vitro* digestion, *Sebnem Simsek*
- P141 Potential inhibitory activity of *in vitro*-digested spaghetti against α -amylase and amyloglucosidase, *Sedef Nehir El*
- P142 Proteomic characterization and digestion study for the technological evaluation of proteins from legume water extracts, *Fabio Alfieri*
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- P149 Determination of total phenolic content and antioxidant capacities of energy reduced erica arborea herbal tea beverages via an in-vitro digestion method, *Senem Suna*
- P150 Bioaccessibility of iodine from edible seaweed *Fucus spiralis*, *Maria Gil*
- P151 Progressive Construction of More Realistic Species Specific *in Vitro* Digestion Bio-Mechatronic Models, *Xiao Dong Chen*
- P152 Rheological and nutritional changes in soybean residue (okara) submitted to dynamic high pressure processing, *Flavia Maria Netto*.
- P153 Digestibility and antioxidant activity of whey proteins and caffeic acid digested complexes, *Flavia Maria Netto*.
- P154 *In vivo* digestion of DHA-enriched egg products: Effect of the food matrix structure on the DHA digestion kinetics and bioavailability, *Carlos Pineda Vadillo*
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- P156 Appetite control through the bitter taste, *Paola Vitaglione*
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- P158 Antimicrobial potential of phenolic fraction in Iranian honeys. Potential ingredient for development of nutraceutical products, *Francisco Javier Leyva Jimenez*
- P159 Particle size and saliva uptake during eating of cooked hams with different initial mechanical properties, *Amparo Tárrega*