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 (α1,4)/(α1,6) 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
<table>
<thead>
<tr>
<th>Page</th>
<th>Title</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>P123</td>
<td>The regulation of the complex mechanism of iron absorption induced by different iron sources included in infant formula,</td>
<td>Rubén López-Nicolás</td>
</tr>
<tr>
<td>P124</td>
<td>Combining in vitro mastication and digestion: a new concept to investigate nutrients bioaccessibility in the elderly,</td>
<td>Peyron Marie-Agnès</td>
</tr>
<tr>
<td>P125</td>
<td>Oil-in-water emulsions stabilized by different emulsifiers (cellulose ethers and caseinate): in vitro gastrointestinal digestion,</td>
<td>Amparo Quiles</td>
</tr>
<tr>
<td>P126</td>
<td>The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product,</td>
<td>Thomas Van Hecke</td>
</tr>
<tr>
<td>P127</td>
<td>A novel modelling approach for predicting oral drugs/nutrients absorption in humans: in vivo and in silico studies,</td>
<td>Ahmed Al-Razaz</td>
</tr>
<tr>
<td>P128</td>
<td>Identification and quantification of beta-casomorphin-7 from bovine-casein A1, A2 and I after ex vivo gastrointestinal digestion,</td>
<td>Tora Asledottir</td>
</tr>
<tr>
<td>P129</td>
<td>Recombinant human lactoferrin hydrolysate is more efficient than intact lactoferrin in alleviating LPS-induced intestinal inflammatory response,</td>
<td>Gaspar Ros Berruezo</td>
</tr>
<tr>
<td>P130</td>
<td>Arabinose: a potent pentose for reducing blood glucose and insulin responses,</td>
<td>Korrie Pol</td>
</tr>
<tr>
<td>P131</td>
<td>An advanced in vitro technology platform to study the mechanism of action of actives in the upper gastrointestinal tract,</td>
<td>Pieter Van den Abbeele</td>
</tr>
<tr>
<td>P132</td>
<td>Changes on protein structure and digestibility of high hydrostatic pressure treated abalone,</td>
<td>Opazo Navarrete Mauricio</td>
</tr>
<tr>
<td>P133</td>
<td>In vitro gastric digestion of plant proteins,</td>
<td>Opazo Navarrete Mauricio</td>
</tr>
<tr>
<td>P134</td>
<td>Application of an in vivo perfusion model to study the absorption and metabolism of phenolic compounds,</td>
<td>Lozano Sánchez Jesús</td>
</tr>
<tr>
<td>P135</td>
<td>Design of functional ingredients from Sclerocarya birrea stem–bark by pressurized liquid extraction,</td>
<td>Lozano Sánchez Jesús</td>
</tr>
<tr>
<td>P136</td>
<td>In vitro digestion of infant formula containing cow’s milk fat and vegetable fat,</td>
<td>J.H.J. Hageman</td>
</tr>
<tr>
<td>P137</td>
<td>Influence of ultrasound-assisted extraction on the in vitro bioaccessibility of carotenoids in ‘Ataulfo’ of mango (Mangifera indica L.) by-products,</td>
<td>Sonia G Sayago-Ayerdi</td>
</tr>
<tr>
<td>P138</td>
<td>Development of healthy snacks fruit using mango (Mangifera indica L.) and pineapple (Ananas comosus L.) treated with UV-C,</td>
<td>Sonia G Sayago-Ayerdi</td>
</tr>
<tr>
<td>P139</td>
<td>Protein and Lipid Digestion Kinetics of Turkish Type Cheeses: using pH-stat and the INFOGEST Protocol,</td>
<td>Hulya Ilyasoglu Buyukestelli</td>
</tr>
<tr>
<td>P140</td>
<td>Protein hydrolyses and bioactivities of the resultant peptides of goat milk and kefir during in vitro digestion,</td>
<td>Sebnem Simsek</td>
</tr>
<tr>
<td>P141</td>
<td>Potential inhibitory activity of in vitro-digested spaghetti against α-amylase and amyloglucosidase,</td>
<td>Sedef Nehir El</td>
</tr>
<tr>
<td>P142</td>
<td>Proteomic characterization and digestion study for the technological evaluation of proteins from legume water extracts,</td>
<td>Fabio Alfieri</td>
</tr>
<tr>
<td>P143</td>
<td>Bioavailability Enhancement of Lipids by Encapsulation,</td>
<td>Eda Nur Ayar</td>
</tr>
<tr>
<td>P144</td>
<td>Influence of individual nutritional status on salivary endocannabinoids and N-acyylethanolamines upon food mastication in vitro,</td>
<td>Lucia De Luca</td>
</tr>
</tbody>
</table>
Classification of Nanosized and Lipid Based Delivery Systems and Bioavailability, *Reyhan Koyuncu*

Bioavailability of ACE Inhibitory Peptides, *Beraat Ozcelik*

Effects of food matrix and delivery system interactions on lipid bioavailability, *Beraat Ozcelik*

The influence of the degree of hydrolysis on antioxidant activity and bioaccessibility of protein hydrolysates of Spirulina platensis, *Kadiye Nur Kasapoğlu*

Determination of total phenolic content and antioxidant capacities of energy reduced erica arborea herbal tea beverages via an in-vitro digestion method, *Senem Suna*

Bioaccessibility of iodine from edible seaweed Fucus spiralis, *Maria Gil*

Progressive Construction of More Realistic Species Specific *in Vitro* Digestion Bio-Mechatronic Models, *Xiao Dong Chen*

Rheological and nutritional changes in soybean residue (okara) submitted to dynamic high pressure processing, *Flavia Maria Netto.*

Digestibility and antioxidant activity of whey proteins and caffeic acid digested complexes, *Flavia Maria Netto.*

*In vivo* digestion of DHA-enriched egg products: Effect of the food matrix structure on the DHA digestion kinetics and bioavailability, *Carlos Pineda Vadillo*

Dietary pectin’s effect on digestive pancreatic enzymes and residual macronutrients in grower pigs, *Anton Pluschke*

Appetite control through the bitter taste, *Paola Vitaglione*

Spray-drying encapsulation of phenolic compounds from Hibiscus sabdariffa and Lippia citriodora. Potential use as functional ingredients, *Francisco Javier Leyva Jimenez*

Antimicrobial potential of phenolic fraction in Iranian honeys. Potential ingredient for development of nutraceutical products, *Francisco Javier Leyva Jimenez*

Particle size and saliva uptake during eating of cooked hams with different initial mechanical properties, *Amparo Tárrega*