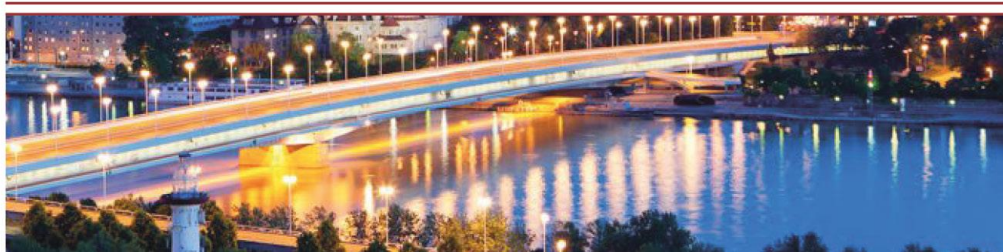


International Society of Antioxidants in Nutrition and Health

11th World Congress on Polyphenols Applications
June 20-21, 2017 - University of Vienna - Austria



VIENNA POLYPHENOLS 2017



Agenda



universität
wien



INTERNATIONAL SOCIETY
OF
ANTIOXIDANTS

Dear Colleagues,

On behalf of the International Society of Antioxidants in Nutrition and Health (ISANH) and the Scientific Committee, we are pleased to announce the organization of the **11th World Congress on Polyphenols Applications: Vienna Polyphenols 2017** to be held at the University of Vienna, Austria, June 20 & 21, 2017.

The 11th Polyphenols World Congress will bring together experts from academia and industry to discuss the latest scientific advances in the field of polyphenols and their uses to improve human health.

The Vienna Polyphenols 2017 two-day conference will highlight the following strategic subjects:

- Analysis, mechanistic and clinical aspects
- Toxicological aspects of polyphenols
- Interactions between polyphenols and gut microbiota
- Extraction, valorization and analysis of polyphenols from food and by-products
- Applications of polyphenols in foods, beverages and cosmetics
- Innovations with polyphenols

A general discussion will be held at the end of the second day about Polyphenols 2017: What's next?

We look forward to welcoming you in lovely Vienna for this special event. Please visit the website of Visit Vienna to enjoy an extraordinary moment where sightseeing, gastronomy, art and history meet.

Andreas Schieber

President of Vienna Polyphenols 2017



Doris Marko

Local Organizing Committee



11th World Congress on Polyphenols Applications

June 20-21, 2017 – University of Vienna, Austria

Scientific Agenda

Deadline for Short Oral Presentations: May 24, 2017

Day 1 - June 20, 2017

7h30 Welcoming of attendees - Registration

8h55 Opening ceremony & Introduction by the local and scientific committee

Session 1: Polyphenols & gut microbiota

9h00 Gut microbiota & polyphenols: strategic effects of metabolites
Marvin Edeas, INSERM U1016, Université Paris Descartes, France

9h25 The chemistry of gut microbial metabolism of polyphenols
Fred Stevens, Oregon State University, USA

9h50 Long-term consumption of anthocyanin-rich fruit juice: impact on antioxidative markers and gut microbiome
David Berry, University of Vienna, Austria

10h15 Sirtuins, a promising target in slowing down the ageing process: regulatory role of polyphenols
Anna Bielak, Polish Academy of Sciences, Poland

10h40 - Coffee Break & Poster Session

Session 2: Polyphenols 2017: Analysis, mechanistic and clinical aspects

11h10 Dietary Polyphenols: Nrf2, epigenetics and in vivo efficacy
Tony Kong, Rutgers University, USA

11h35 Experimental realism on polyphenol research: risks and benefits
Pedro Mena, University of Parma, Italy

12h00 Side-chain decorated anthocyanins with immunomodulatory function
Ebru Cenk, University of Vienna, Austria

12h25 Natural products inducing macrophage cholesterol efflux
Atanas Georgiev Atanasov, University of Vienna, Austria

12h50 – Lunch Break & Poster Session

14h00 Dendritic cells response to quercetin exposure, the cascade of events that blocks inflammation
Stefani de Santis, National Institute of Gastroenterology, Italy

14h25 Polyphenols modulating targets relevant in chemotherapy: support or risk of therapeutic outcome?
Doris Marko, University of Vienna, Austria

14h50 **Curcumin in combination with chemotherapy – the CUFOX story**

Lynne Howells, University of Leicester, United Kingdom

15h15 **Molecular basis of the specificity and efficacy of resveratrol against cancer**

Wolfgang Graier, Medical University of Graz, Austria

15h40 - Coffee break & poster session

16h10 **Analysis of polyphenols in physiological samples: recent advances**

Maike Gleichenhagen, University of Bonn, Germany

16h35 **Short oral presentations upon abstracts submission for sessions 1 & 2**

Among short oral presentations already selected:

Bioactivities of cranberries polyphenols

Monique Lacroix, INRS - Institut Armand Frappier, Canada

POMs as inhibitors of P-type ATPases and the role of polyphenols

Manuel Aureliano, University of Algarve, Portugal

Fisetin and hesperetin induced apoptosis and cell cycle arrest in chronic myeloid leukemia cells accompanied by modulation of cellular signaling

Aysun Adan, Abdullah Gul University, Turkey

Alzheimer disease and phosphorylation of Tau protein: polyphenols potential inhibitors?

Charlotte Fléau, Université de Bordeaux, France

Polyphenol supplementation during pregnancy improves prenatal and early-postnatal growth and metabolism of the offspring

Antonio Gonzalez-Bulnes, Comparative Physiology Group SGIT-INIA, Spain

Anti-inflammatory and anti-diabetic effects of anthocyanins from pigmented wheat and corn grains

Parisa Abbasi Parizad, University of Milan, Italy

Antioxidative activity of anthocyanin rich fruit juice in healthy volunteers

Tamara Bakuradze, University of Kaiserslautern, Germany

Fenugreek polyphenol glycosides: recent advances and perspectives

Vishvaraman Mohan, Indus Biotech Private Limited, India

Genotypic variation in biochemical compounds of the Sri Lankan tea (*Camellia sinensis* L) accessions and their relationships to quality and biotic stresses

Nimal Punyasiri, University of Colombo, Sri Lanka

18h05 **End of the first day**

20h00 **Vienna Polyphenols Dinner**

To participate to this dinner, please register online before May 31.

Day 2 - June 21, 2017

8h55 Opening of the second day

Session 3: Extraction, Valorization and Analysis of Polyphenols from Foods and By-products

9h00 Valorization of agri-food by-products by extracting valuable bioactive compounds using green processes

Krasimir Dimitrov, University of Lille, France

9h25 Reaction products of enzymatic and chemical oxidation of polyphenols

Fabian Weber, University of Bonn, Germany

9h50 Short oral presentations upon abstracts submission

Among short oral presentations already selected:

Evaluation of the phytochemistry and biological activity of grape (*Vitis vinifera* L.) stems: towards a sustainable winery industry

Ana Isabel Barros, University of Trás-os-Montes and Alto Douro, Portugal

Evaluation of the phenolic profile and antioxidant activity of extracts and isolate compounds of winery by-products

Irene Pereira Gouvinhas, University of Trás-os-Montes and Alto Douro, Portugal

Adsorption of polyphenols from olive mill wastewater on activated carbon synthesized from olive pomace entrapped in calcium alginate beads

Hafsa Annab, University Ibn Tofail, Morocco

Flax phenolic compounds: elucidation of their mode of action

Larissa Socrier, Sorbonne University, France

Coffee waste as a potential source of natural antioxidants: extraction and stabilization of phenolic compounds

Jessica Santos Da Silveira, CIRAD, France

Stability of anthocyanins from blackcurrant (*ribes nigrum* L.) by-products: effect of low and high pH on intermolecular copigmentation during storage

Azman Ezzat, University of Reading, United Kingdom

Efficacy of pomegranate peel extract in controlling postharvest fruit rots and possible applications as food preservative

Flora Valeria Romeo, Consiglio per la Ricerca in Agricoltura e l'Analisi dell'Economia Agraria (CREA), Italy

11h00 - Coffee break & poster session

Session 4: Polyphenols Applications in Food & Beverages: Recent Technologies & Innovations

11h30 Combinatory effects of the isoflavone genistein with potential food contaminants

Georg Aichinger, University of Vienna, Austria

11h55 Toxicologically relevant aldehydes produced during the frying process are trapped by food phenolics

Veronika Somoza, University of Vienna, Austria

12h15 Antioxidant and anti-inflammatory potential of a pectin depleted apple pomace extract in a pilot human intervention study

Jessica Walker, University of Vienna, Austria

12h15 Short oral presentations upon abstracts submission

Among short oral presentations already selected:

Hydroxycoumarins as inhibitors for mushroom tyrosinase: in vitro and in silico study

Paolo Zucca, Università di Cagliari, Italy

Discrimination of cocoa bean shell from different regions of Venezuela based on polyphenols profile

Letricia Barbosa-Pereira, University of Turin, Italy

12h35 – Lunch Break & Poster Session

Session 5: Polyphenols Innovations in 2017

14h00 Short oral presentations upon abstracts submission (part I)

Among short oral presentations already selected:

Consistency and strength of curcumin phytosome (Meriva®) in fatty liver

Antonella Riva, Indena Spa R&D, Italy

15h30 – Coffee break & poster session

16h00 Short oral presentations upon abstracts submission (part II)

17h00 General Discussion: What's next in polyphenols research?

Conclusion of Vienna Polyphenols 2017

Vienna Polyphenols 2017 Awards

17h30 End of Vienna Polyphenols 2017