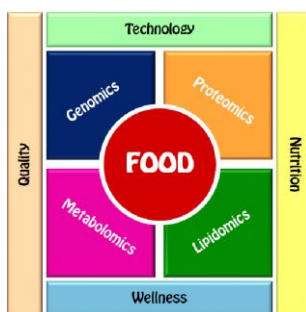


# 2<sup>nd</sup> INTERNATIONAL CONFERENCE on FOOD-OMICS

**22-24 JUNE 2011**

UNIVERSITY OF BOLOGNA  
CESENA, ITALY



**AULA MAGNA**  
PIAZZALE ALDO MORO, 90  
CESENA (ITALY)

## PROGRAMME

**WEDNESDAY, 22 June 2011**

### Morning

#### Reception of Participants and Opening Ceremony

- 09:30 – 11:00 Reception of Registered Participants  
11:00 – 11:30 Opening Ceremony with **Authorities**  
11:30 – 12:15 **All Invited Speakers** “Research opportunities in Europe and beyond: what’s going on?”  
12:15 – 12:45 **Alessia Di Sandro - Andrea Gamberini** (Alma Food IRT, UniBO - Italy) The European research on food at the University of Bologna  
12:45 – 14:00 **Lunch**

### Afternoon

#### OMIC SCIENCES FOR FOOD: Food Quality and Biodiversity

**Chair: B. Mezzetti, L.F. D’Antuono**

- 14:00 – 14:30 **Alejandro Cifuentes** (CSIC, Spain) Transgenics, functional foods and Foodomics  
14:30 – 15:00 **Joan Cerdà** (IRTA, Spain) Advances in genomics for flatfish aquaculture  
15:00 – 15:30 **Kristin Hollung** (Nofima Mat, Norway) Proteomics as a research tool in meat science  
15:30 – 16:00 **Coffee Break**  
16:00 – 16:30 **Paul Christou** (ICREA-UDL, Spain) Third generation nutritionally enhanced crops for human health in a European versus global context  
16:30 – 17:00 **Jane Ward** (Rothamsted Research, United Kingdom) The pros and cons of wheat in human nutrition  
17:00 – 17:30 **Søren B. Engelsen** (University of Copenhagen, Denmark) Bromatonomics - exploratory investigations of food by NMR spectroscopy and chemometrics

#### Selected oral communications:

- 17:30 – 17:40 **Pier Giorgio Righetti** (Polytechnic University of Milan, Italy) The proteome Argonauts: conquering the golden fleece of alcoholic beverages and soft drinks via combinatorial peptide ligands

- 17:40 – 17:50 **Ana María Gómez-Caravaca** (University of Granada, Spain) Simultaneous determination of phenolic compounds and saponins in quinoa (*Chenopodium quinoa* Willd) by liquid chromatography-diode array-electrospray-time of flight mass spectrometry
- 17:50 – 18:00 **Anna P. Minoja** (Bruker Italia, Italy) NMR in foodomics: quality validation
- 18:00 – 21:00 **Poster session** during a cocktail at “hotel Casali”

## THURSDAY, 23 June 2011

### Morning

#### FOOD FOR OPTIMAL NUTRITION: Nutrigenetics, Nutrigenomics

**Chair: A. Bordonni, E. Babini**

- 09:00 – 09:30 **Fabio Virgili** (INRAN, Italy) How does nutrigenomics impact optimal nutrition?
- 09:30 – 10:00 **Clarissa Gerhäuser** (DKFZ, Germany) Natural products as epigenetic modulators in health and disease
- 10:00 – 10:30 **Didier Dupont** (INRA, France) Tracking dietary proteins and peptides throughout digestion by omic approaches
- 10:30 – 11:00 **Coffee break**
- 11:00 – 11:30 **Tuulia Hyötyläinen** (VTT, Finland) Studying macronutrients with the omic sciences: the lipidomics
- 11:30 – 12:00 **Susan J. Duthie** (University of Aberdeen, United Kingdom) Studying micronutrients with the omic sciences: the case of folates
- 12:00 – 12:30 **Patrizia Riso** (University of Milan, Italy) Studying bioactive compounds with the omic sciences: the case of Brassicaceae

#### Selected oral communications:

- 12:30 – 12:40 **Tiziana Pandolfini** (University of Verona, Italy) Biological effects of tomato cystine-knot miniproteins in human endothelial cells
- 12:40 – 12:50 **Hylde Zirpoli** (University of Salerno, Italy) Selective effect of human sera differing in fatty acids and cholesterol content on gene expression
- 13:00 – 14:00 **Lunch**

### Afternoon

#### FOOD FOR WELLNESS: Ageing and Disease Prevention

**Chair: F. Capozzi, L. Mannina**

- 14:00 – 14:30 **Claudio Franceschi** (University of Bologna, Italy) Omic approaches in ageing studies
- 14:30 – 15:00 **Patrizia Brigidi** (University of Bologna, Italy) Metagenomics: key to human gut microbiota
- 15:00 – 15:30 **Serge Rezzi** (Nestlé, Switzerland) Shaping the future of personalized nutrition with metabonomics
- 15:30 – 16:00 **Coffee Break**

- 16:00 – 16:30 **Dino Amadori** (IRST, Italy) Cancer and diet
- 16:30 – 17:00 **Keith Grimaldi** (National Technical University of Athens, Greece) The A-Z of personal genetics and weight management - What can we expect?
- 17:00 – 17:30 **Clare Mills** (IFR, United Kingdom) Effect of structure and the food matrix on stability of allergens to digestion - a proteomic approach

**Selected oral communications:**

- 17:30 – 17:40 **Letizia Saturni** (Marche Polytechnic University, Italy) Interaction between nutrients and gene in celiac disease: a nutrigenomic approach
- 17:40 – 17:50 **Salvador Fernández-Arroyo** (University of Granada, Spain) Cistaceae aqueous extracts containing ellagitannins show antioxidant and antimicrobial capacity, and cytotoxic activity against human cancer cells
- 20:30 – 23:00 **Social Dinner** at “Agriturismo Castrum Sagliani”  
Meeting point for shuttle transfers from the conference place at 19:20

**FRIDAY, 24 JUNE 2011**

**Morning**

**INDUSTRIAL FOOD IMPROVEMENT: Processing and Biotechnology**

**Chairmen: M.E. Guerzoni, M. Dalla Rosa**

- 09:00 – 09:30 **Craig Faulds** (VTT, Finland) Foodomics and food processing technologies
- 09:30 – 10:00 **Romina Pedreschi** (Institute for Reference Materials and Measurements, European Commission, Joint Research Centre, Belgium) Proteomics for the food industry: a case study on peanut allergens from processed foods
- 10:00 – 10:30 **Irma Silva-Zolezzi** (Nestlé, Switzerland) Functional genomics for industrial food improvement
- 10:30 – 11:00 **Coffee Break**
- 11:00 – 11:30 **Daniele Del Rio** (University of Parma, Italy) Phenolic compounds as functional ingredients: state of the art and future perspectives
- 11:30 – 12:00 **John van Duynhoven** (Unilever, The Netherlands) Microbial modulation of bioavailability of polyphenols: towards consumer segmentation
- 12:00 – 12:30 **Marco Gobbetti** (University of Bari, Italy) Proteomics for cell-cell communication in food related lactic acid bacteria

**Selected oral communications:**

- 12.30 – 12.40 **Romina Beleggia** (CRA - Centro di ricerca per la cerealicoltura, Foggia) Metabolic profiling in durum wheat chain: potential applications
- 12.40 – 12.50 **Cem Gökhan** (Sugar Research, Germany) Introducing Healthier Table Sugar: G - SUGAR
- 12:50 – 13:00 **Concluding Ceremony**