



5th INTERNATIONAL CONFERENCE ON FOODOMICS ICF2018

Foodomics 2018: from Data to Knowledge

<http://www.foodomics.org>

Preliminary Program

Wednesday, 10 th January 2018	
13:00 – 14:00	Reception of Registered Participants
14:00 – 14:30	Opening Ceremony
The PATHWAY-27 Scientific and Industry Guidelines	
14:30 – 14:40	Introducing Cristina Andrés Lacueva <i>University of Barcelona - SPAIN</i>
14:40 – 15:30	Cyril Marsaux <i>ILSI Europe - BELGIUM</i> The PATHWAY-27 Guidance Paper for the Scientific Community
15:30 – 16:20	András Sebők <i>Campden BRI Magyarország Nonprofit Kft. - HUNGARY</i> The PATHWAY-27 Industry Guidelines for developing products with health claims
16:20 – 16:30	Concluding Fulvio Mattivi <i>The Edmund Mach Foundation - ITALY</i>
16:30 – 17:00	Coffee Break
FO2018 SESSION 1: <i>The Role of Foodomics in Food Innovation</i>	
17:00 – 17:45	Oliver Schlüter <i>Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB) - GERMANY</i> Potential of omics approaches to assess alternative protein sources: safety and processing aspects
17:45 – 18:10	Augusta Caligiani <i>University of Parma - ITALY</i> Insects as food/feed of the future: the possible contribute of –omics sciences
18:10 – 18:35	Daniel Kam-Wah Mok <i>The Hong Kong Polytechnic University - CHINA</i> Determining the geographical origin of beef using mass spectrometry-based foodomics
18:35 – 19:00	Stefania Iametti <i>University of Milan - ITALY</i> Beyond gluten proteomics: accessibility of sidechains in the gluten network
19:00 – 19:25	George Bazar <i>Kaposvár University - HUNGARY</i> Evaluating the effect of DHA-anthocyanin supplementation on the odor profile of

	pancakes by means of machine olfaction technology
19:25 – 20:30	Poster Session
20:30	Special Welcome Buffet
Thursday, 11th January 2018	
FO2018 SESSION 2: <i>The Foodomics Description of the Destiny of Food (from digestion to the microbiome)</i>	
09:00 – 09:45	Gwen Falony <i>Rega Institut - BELGIUM</i> Feeding your intestinal microbiota
09:45 – 10:10	Silvia Turrioni <i>University of Bologna - ITALY</i> The human gut microbiota throughout life
10:10 – 10:35	Didier Dupont <i>INRA - FRANCE</i> Impact of pasteurization of human milk on the kinetics of peptide release during gastric digestion in the preterm infant
10:35 – 11:00	Luigi Lucini <i>Università Cattolica del Sacro Cuore - ITALY</i> Screening of phenolic compounds in Goji berries (<i>Lycium barbarum</i> L.) before and after in vitro gastrointestinal digestion and fermentation
11:00 – 11:30	Coffee Break and Poster Session
11:30 – 11:55	Laëtitia Théron <i>INRA - FRANCE</i> To what extent oxidation and nitrosation of meat proteins influence their digestibility?
11:55 – 12:20	Caroline Rombouts <i>Ghent University - BELGIUM</i> Mass spectrometry based metabolomics of <i>in vitro</i> human colonic digests and colonic content of pigs reveals promising candidate biomarker panels for the consumption of beef and chicken meat.
12:20 – 12:45	Markus Nurmi <i>Natural Resources Institute Finland - FINLAND</i> The effect of fermentation on the digestibility of quinoa
12:45 – 14:00	Lunch
FO2018 SESSION 3: <i>How Foodomics Contributes to the Selection of Biomarkers</i>	
14:00 – 14:45	Edith Feskens <i>Wageningen University - THE NETHERLANDS</i> FoodBALL requirements for validating food intake biomarkers
14:45 – 15:10	Marynka Ulaszewska <i>The Edmund Mach Foundation - ITALY</i> NutriMetabolomics. An integrative action for nutritional metabolomics in FoodBall Project
15:10 – 15:35	Veronica Ghini <i>University of Florence - ITALY</i>

The schedule is tentative and is subject to change

	Perturbation of plasma metabolome induced by the chronic consumption of bioactive enriched foods
15:35 – 16:00	Anisa Ribani <i>University of Bologna - ITALY</i> Authentication of honey: design of a next generation sequencing approach to identify its botanical, geographical and entomological origin
16:00 – 16:30	Coffee Break and Poster Session
16:30 – 16:55	Francesco P. Fanizzi <i>University of Salento - ITALY</i> ¹H NMR spectroscopy and MVA to evaluate the effects of Caulerpa cylindracea-based diet on <i>Diplodus sargus</i> metabolomic profiles
16:55 – 17:20	Mihael Cristin Ichim <i>National Institute of Research and Development for Biological Sciences (INSB) - ROMANIA</i> Metagenomics approaches for the authentication of complex herbal products
17:20 – 17:45	Anatoly Sobolev <i>Istituto di Metodologie Chimiche, Laboratorio di Risonanza Magnetica "Annalaura Segre", CNR - ITALY</i> Hemp derived food rediscovery: An NMR characterization of hemp products
17:45 – 18:10	Kamila Hurkova <i>Institute of Chemical Technology - CZECH REPUBLIC</i> High value vs. cheap berries: can U-HPLC-HRMS/MS based metabolomics disclose substitution in various food products?
18:10 – 18:35	Gianni Galaverna <i>University of Parma - ITALY</i> Fake or truth? Assessing wheat integrity by metabolome analysis
18:35 – 19:00	Franco Rosa <i>University of Udine - ITALY</i> Sunflower oil: from commodity to functional food for new customers and markets
20:30 – 23:30	Social Dinner Gala
Friday, 12th January 2018	
FO2018 SESSION 4: <i>The Foodomics Approach to Food and Health</i>	
09:00 – 09:45	Uberto Pagotto <i>University of Bologna - ITALY</i> Molecular basis of food addiction
09:45 – 10:10	Carmen Lammi <i>University of Milan - ITALY</i> Multidisciplinary strategy to investigate new lupin peptide inhibitors of PCSK9 activity as useful approach for cardiovascular disease risk reduction
10:10 – 10:35	Kathryn Burton <i>Agroscope - SWITZERLAND</i> From metabolites to gene expression: fusing the postprandial response to dairy intake
10:35 – 11:00	Silvia Garelli <i>University of Bologna - ITALY</i> The experience of PATHWAY-27 multi-centre randomized controlled trial: an attempt to develop bioactive-enriched foods improving metabolic profile
11:00 – 11:30	Coffee Break

11:30 – 11:55	<p>Laura Bordoni <i>University of Camerino - ITALY</i></p> <p>Nutrie-pigenomics and epigenetic inheritance: insights on food pesticides and neurodegeneration</p>
11:55 – 12:20	<p>Grégory Pimentel <i>Agroscope - SWITZERLAND</i></p> <p>The postprandial metabolome after fermented dairy intake: lessons learned from intervention studies with milk, yoghurt and cheese</p>
12:20 – 12:45	<p>Ana Teresa Serra <i>IBET - PORTUGAL</i></p> <p>Targeting colorectal cancer stemness by Brassicaceae extracts and isothiocyanates: a 3D cell model-based study combined with RNA analysis</p>
12:45 – 13:10	<p>Eleonora Derlindati <i>University of Bologna - ITALY</i></p> <p>Urolithin metabotype A remodels the transcriptome of M2 macrophages towards a non-inflammatory profile</p>
13:10 – 13:35	<p>Laura Righetti <i>University of Parma - ITALY</i></p> <p>Phenolic CCS values to support Nutrismetabolomics applications</p>
13:35 – 14:00	<p>Concluding Ceremony and “Exacta-Optech” Poster Award</p>