International Society of Antioxidants

15th World Congress on Polyphenols Applications

September 28-30, 2022 - Valencia, Spain & Online

Conference & Workshop Agenda

www.polyphenols-site.com
Welcome to Polyphenols Applications 2022 Congress

On behalf of the International Society of Antioxidants in Nutrition and Health (ISANH), the International Society of Microbiota, and the Scientific Committee, we are delighted to announce that the 15th World Congress on Polyphenols Applications will be held on September 28-30, 2022 at ADEIT ‘Fundación Universitat’, Valencia, Spain, & Online.

This conference will bring together experts from academia and industry to discuss the latest scientific advances in fundamental and applied research on polyphenols. While the focus of the conference will be on food and nutrition research, pharmaceutical and medical sciences, as well as related disciplines such as microbiology and biotechnology, will also be covered.

Polyphenols Applications 2022 Sessions:

- Polyphenols & Microbiota – Recent Advances & Perspectives
- Polyphenols & Health: What We Know
- Technological Innovations in Polyphenols Extraction & Valorization
- Sensory Aspects of Polyphenols
- Polyphenols Applications 2022 – Innovations & Perspectives

Cannabis 2022: A new workshop on "Medical Cannabis, Cannabinoids and Derivatives: Recent Advances and Applications" will be held. Cannabis 2022 aims to cover the cannabis constituents, their isolation, and their application in the medical sector and food industry.

Among the hot topics that will be covered in this 3-day event: Microbiota, metabolites, adipose tissue, nervous system, senolytic activity, ageing, endothelial function, radioprotection, oxidative stress, ferroptosis, cancer, atherosclerosis, extracellular vesicles, cannabinoids, cannabinoid receptors, anticancer activity, antiviral activity, anti-dyslipidemic effect, ocular delivery, cosmetic application, polyphenols recovery, extraction, valorization, fermentation, wine polyphenols, sensory aspects, inter-individual variability …

We hope that you will enjoy the Polyphenols 2022 Congress and that your interactions with your colleagues from many countries will stimulate a creative exchange of ideas and challenges.

Prof. Dr. Andreas Schieber
President of Polyphenols Applications 2022
University of Bonn, Germany
Polyphenols Applications 2022 Speakers

Keynote Introduction: Polyphenols Application 2022: Where We Are Now and What’s Next
Juan Carlos Espin, Spanish National Research Council, Spain

Chemistry and Pharmacology of Cannabinoids
Jan Frederik Stevens, Oregon State University, USA

Effects of Berry Polyphenols on Cardiovascular Health: Clinical Evidence and Mechanistic Insights
Ana Rodríguez-Mateos, King's College London, United Kingdom

Inhibition of Oxidative/Seroprotective by Cannabinol Requires Mitochondria and is Independent of Cannabinoid Receptors
Pam Maher, The Salk Institute for Biological Studies, USA

Polyphenols and Extracellular Vesicles: A New Revolution?
Ramiro Deshpande, France

Discoloration Caused by Interactions Between Flavonoids and Iron
Jean-Paul Vincken, Wageningen University & Research, The Netherlands

Beneficial Health Effects of Polyphenol-Rich Fruit Juice in Humans
Elke Richling, University of Kassel, Germany

Molecular Taste: Molecular Approaches to Understand Polyphenols Astringency and Bitterness
Susana Soares, Universidade do Porto, Portugal

Conversion of Phenolic Compounds in Food Fermentations by Lactic Acid Bacteria: Metabolic Pathways and Functional Metabolites
Michael Gänzle, University of Alberta, Canada

Micellar Formulations Enhance the Post-Digestive Solubility and Bioavailability of Polyphenols
Jan Frank, The University of Hohenheim, Germany

Methods of Quantitative Analysis for Cannabinoids in Industrial Hemp
Jennifer Düringer, Oregon State University, USA

Ocular Delivery of Polyphenols
Yolanda Diebold, Universidad de Valladolid, Spain

Wine Polyphenols and Gut Microbiota
Nenad Naumovski, University of Canberra, Australia

Polyphenol-Protein Interactions - Still Many Challenges to Cope With...
Sascha Rohr, Technische Universität Berlin, Germany

Flavan-3-ols Induces Browning of Adipose Tissues through Sympathetic Nervous Activation
Naomi Osakabe, Shibaura Institute of Technology, Japan

Jon Mobility-Mass Spectrometry in Food Analysis
Sonia Sentelles, University of Barcelona, Spain

Gut Microbial Metabolism of Dietary Polyphenols in Health and Disease
Jani Clasen, Cleveland Clinic, USA

Precyanidin C1 is a Natural Agent With Senolytic Activity Against Aging and Age-Related Diseases
Yu Sun, The Chinese Academy of Sciences, China

Innovative Processes for Berry Juice Production and Side Stream Valorization
Nicole Nemetz, University of Bonn, Germany

Radioprotective Formula Based on Natural Polyphenols
Elena Obredor, University of Valencia, Spain

Towards the Utilization of Cannabinoids as Anticancer Agents
Guillermo Velasco, Instituto de Investigación Sanitaria San Carlos, Spain

Impact of Berries, Cherries and Quinoa Polyphenols on Gut Microbiota & Health
Francisco Carnerero, Washington State University, Spokane, USA

Inhibition Mechanism of Catechins on Dietary AGEs Absorption and Toxicity
Qian Wu, Hubei University of Technology, China

Innovative Technologies for the Extraction of Antioxidant Bioactive Compounds from Mushrooms
Mara Gallaga, University of Valencia, Spain

Antioxidant Activity and Phenolic Composition of Extracts Obtained from Microalgae After the Application of Innovative Processes
Francisco Juan Marti-Quijada, University of Valencia, Spain

Gas Chromatography-Mass Spectrometry Analysis of Cannabinoids: Chemical Diversity Across a Range of Feral Cannabis Plants
Luke Duste, University of Minnesota Duluth, USA

Chemical and Sensory Evaluation of Astringency Modulation in Red Wine
Fabián Weber, University of Bonn, Germany

Evaluation of Microstructure and Green Extraction Methodologies for Recovering Polyphenols from Sweet Potato Peel
Juan Manuel Casagrande, University of Valencia, Spain

Recovery of Polyphenols from Medicinal Plants Extracts Assisted by Pulsed Electric Fields
Noelia Pallarès, University of Valencia, Spain

www.polyphenols-site.com
15th World Congress on Polyphenols Applications
September 28-30, 2022 – Valencia, Spain

Program

– Day 1 –
Wednesday, September 28, 2022

8h00  Welcoming of Participants and Badges Distribution

8h55  Welcome note by Prof. Andreas Schieber, President of Polyphenols Applications 2022, University of Bonn, Germany

9h00 – 9h35  Keynote Introduction: Polyphenols Application 2022: Where We Are Now and What’s Next
Juan Carlos Espín, Spanish National Research Council, Spain

Session 1: Polyphenols & Microbiota – Recent Advances & Perspectives

Chairs: Marvin Edeas, Michael Gänzle

Presentations lengths: 15 minutes + 5 minutes of discussion

9h35  Conversion of Phenolic Compounds in Food Fermentations by Lactic Acid Bacteria: Metabolic Pathways and Functional Metabolites
Michael Gänzle, University of Alberta, Canada

9h55  Wine Polyphenols and Gut Microbiota
Nenad Naumovski, University of Canberra, Australia

10h15 – Coffee Break, Networking & Poster Session

11h05  Impact of Berries, Cherries and Quinoa Polyphenols on Gut Microbiota & Health
Franck Carbonero, Washington State University-Spokane, USA

11h25  Gut Microbial Metabolism of Dietary Polyphenols in Health and Disease
Jan Claesen, Cleveland Clinic, USA
Session 2: Polyphenols & Health: What We Know

Chairs: Jan Frank, Jan Frederik Stevens
Presentations lengths: 15 minutes + 5 minutes of discussion

11h45 Flavan-3-ols Induces Browning of Adipose Tissues through Sympathetic Nerve Activation
Naomi Osakabe, Shibaura Institute of Technology, Japan

12h05 Procyanidin C1 is a Natural Agent with Senolytic Activity Against Aging and Age-Related Diseases
Yu Sun, The Chinese Academy of Sciences, China

12h30 – Lunch Break, Networking & Poster Session

14h00 The Impact of Cranberry Consumption on Endothelial Function in Healthy Adults
Ana Rodriguez-Mateos, King's College London, United Kingdom

14h20 Radioprotective Formula Based on Natural Polyphenols
Elena Obrador, University of Valencia, Spain

14h40 Beneficial Health Effects of Polyphenol-Rich Fruit Juice in Humans
Elke Richling, University of Kaiserslautern, Germany

15h00 Inhibition Mechanism of Catechins on Dietary AGEs Absorption and Toxicity
Qian Wu, Hubei University of Technology, China

15h20 – Coffee Break, Networking & Poster Session
Session 3: Technological Innovations in Polyphenols Extraction & Valorization

Chairs: Andreas Schieber, Francisco Barba

Presentations lengths: 12 minutes + 3 minutes of discussion

16h00 Evaluation of Microstructure and Green Extraction Methodologies for Recovering Polyphenols from Sweet Potato Peel
Juan Manuel Castagnini, University of Valencia, Spain

16h15 Recovery of Polyphenols from Algerian Medicinal Plants Extracts Assisted by Pulsed Electric Fields
Noelia Pallarés, University of Valencia, Spain

16h30 Innovative Technologies for the Extraction of Antioxidant Bioactive Compounds from Mushrooms
Mara Calleja, University of Valencia, Spain

16h45 Antioxidant Activity and Phenolic Composition of Extracts Obtained from Microalgae After the Application of Innovative Processes
Francisco Juan Martí-Quijal, University of Valencia, Spain

17h00 Innovative Processes for Berry Juice Production and Side Stream Valorization
Nicole Nemetz, University of Bonn, Germany

17h00 – 18h30 Short Oral Presentations

Standardized Polyphenol Mixture from Poplar-Type Propolis Modulates Gut Microbiota in Healthy and Diseased Subjects
Maria Daglia, University of Naples Federico II, Italy

Innovative Tannin-based Deodorant and Its Impact on Skin’s Microbiota
Silvia Molino, Silvateam Spa, Italy

Olive Oil Polyphenols Protect the Brain from Chronic Low-Grade Inflammation
Daniel Di Risola, Sapienza University, Italy

Lemon Peel Polyphenol Extract Reduces Interleukin-6 Dependent Invasiveness and Matrix Metalloproteinase-9/2 Expression in Human Gastric and Primary Colon Carcinoma Cells
Rosaria Arcone, University of Naples Parthenope, Italy
15th World Congress on Polyphenols Applications
September 28-30, 2022 – Valencia, Spain

Program

Effects of Feeding Supplemented with *Olea Europaea L.* Polyphenols on Plasma Fatty Acid Profile in Lactating Holstein-friesian Cows
Maria Chiara Di Meo, Universita' Degli Studi Del Sannio - Benevento, Italy

Anthocyanin-Rich Berry Extracts and Chemotherapy: A Critical Combination
Cornelia Schmutz, University of Vienna, Austria

Resveratrol Shifts Energy Metabolism to Increase Lipid Oxidation: In Vivo and In Vitro Studies
Kristine Stromsnes, University of Valencia, Spain

Polyphenol-Rich Botanicals Modulate Intestinal Oxidative Stress and Epithelial Integrity In Vitro
Andrea Toschi, Vetagro S.p.A., Reggio Emilia, Italy

A Green Alternative Approach to Citrus Peel Bio-Waste Disposal: Characterization and Bioactive Potential
Esther Gomez Mejia, Complutense University of Madrid, Spain

Optimization of Extraction Conditions for the Recovery of Bioactive Compounds from Dried Fruits Hard Shells
Vera Muccilli, Università di Catania, Italy

Polyhydroxynaphtoquinones from Sea Urchins' Waste: Extraction, Characterization and Biomedical Applications
Stefania Marzorati, Università degli Studi di Milano, Italy

Tailor-Made Fertilization Regimes as Strategies to Increase Phenolic Composition: The Case Study of Pot Grown *Cichorium spinosum L.*
Maria Inês Dias, Instituto Politécnico de Bragança, Portugal

Detailed Analysis of Enzymatic Mash Treatment and Oxygen-Excluding Spiral Filter Pressing on the Retention of Potentially Health-Promoting Phenolic Compounds in Apple Juice
Stefan Dussling, Hochschule Geisenheim, Germany

18h30 End of Polyphenols Applications 2022 Day 1

20h00 Dinner with Speakers – Reserved for ticket holders only

Abstract Submission
15th World Congress on Polyphenols Applications

September 28-30, 2022 – Valencia, Spain

Program

– Day 2 –

Thursday, September 29, 2022

8h50  Introduction Note of Day 2

Session 4: Sensory Aspects of Polyphenols

Chairs: Fabian Weber, Susana Soares

Presentations lengths: 15 minutes + 5 minutes of discussion

9h00  Molecular Perception of Astringency & Bitter Taste of Tannins in Food
Susana Soares, Faculdade de Ciências da Universidade do Porto (FCUP), Portugal

9h20  Chemical and Sensory Evaluation of Astringency Modulation in Red Wine
Fabian Weber, University of Bonn, Germany

09h40  Polyphenol-Protein Interactions - Still Many Challenges to Cope With...
Sascha Rohn, Technische Universität Berlin, Germany

10h00  Discoloration Caused by Interactions Between Flavonoids and Iron
Jean-Paul Vincken, Wageningen University & Research, The Netherlands

10h20  Ion Mobility–Mass Spectrometry in Food Analysis
Sonia Sentellas, University of Barcelona, Spain

10h40 – Coffee Break, Networking & Poster Session

11h20 – 12h30  Short Oral Presentations

A New Colorimetric App for Polyphenols Detection in Beverages
Henar Muñoz Cimadevilla, BQC Redox Technologies, Spain

Effects of Urolithin A on Mitochondrial Parameters in a Cellular Model of Early Alzheimer Disease
Gunter Peter Eckert, Justus-Liebig University of Giessen, Germany
Development of a Tool to Accelerate the Degradation Process on Rosé Wines
Jennifer Moriones, UPNA, Spain

Grape Cane Stilbenoids as Biopesticides in Organic Viticulture
Paul Besrukow, Geisenheim University, Germany

Lentil Protein and Tannic Acid Interaction Limits In Vitro Peptic Hydrolysis and Alters Peptidomic Profiles of the Proteins
Ruth Takyiwaah Boachie, Wageningen University & Research, The Netherlands

Dietary Polyphenol Intake and Gastric Cancer: A Systematic Review and Meta-analysis
Marcela de Araújo Fagundes, AC Camargo Cancer Center, Brazil

Growth Inhibition of the Mcf7 Breast Adenocarcinoma Cells with Australian Native Currant (Acrotriche depressa) Extracts and Metabolomic Identification of Key Anticancer Metabolites
Deep Jyoti Bhuyan, Western Sydney University, Australia

Potential Prevention and Treatment of SARS-COV-2-induced Infection by Tannic Acid, Corilagin, or TGG
Roger Gaudreault, Université de Montréal, Canada

Anti-Dyslipidemic Effect of the Main Olive Oil Polyphenol Oleacein in the APOE-KO Mice Model of Atherosclerosis
Fátima Paiva-Martins, University of Porto, Portugal

Structure-Based Design and Synthesis of a Novel Long-Chain 4′′-Alkyl Ether Derivative of (+)-Epigallocatechin-3-Gallate (EGCG) As Potent EGFR Inhibitor
Satyam Singh, Indian Institute of Technology Indore, India

12h30 pm – Lunch Break, Networking & Poster Session

Session 5: Innovations & Perspectives in Polyphenols Applications
Chairs: Sascha Rohn, Jean-Paul Vincken
Presentations lengths: 15 minutes + 5 minutes of discussion

14h00 Polyphenols and Extracellular Vesicles: A New Revolution?
Ramaroson Andriantsitohaina, France

14h20 Ocular Delivery of Polyphenols
Yolanda Diebold, Universidad de Valladolid, Spain

14h40 Micellar Formulations Enhance the Post-Digestive Solubility and Bioavailability of (Poly)phenols
Jan Frank, The University of Hohenheim, Germany
15th World Congress on Polyphenols Applications
September 28-30, 2022 – Valencia, Spain

Program

15h00

Flavonoid-Oxidation Derive Benzofuranones: An Emerging Case of Novel Antioxidants Development
Hernan Speisky, University of Chile, Chile

15h15 – Coffee Break, Networking & Poster Session

16h00 – 18h00

Short Oral Presentations

Antiviral Activity of European Black Elderberry Polyphenols
Stephan Plattner, ElderCraft / IPRONA, Italy

Nanoformulated Chestnut Wood Mud as a Source of Ellagic Acid for Dermo-cosmetic Applications
Lucia Panzella, University of Naples "Federico II", Italy

Targeting Glioblastoma Invasion and Survival with Cannabis-derived Flavonoids
Akeem Gardner, Canurta Inc, Canada

Poly(Glycerol-Sebacate)-Based Delivery Systems, Alternative Routes for Polyphenols Administration
Alessio Massironi, Università di Milano, Italy

Polyphenols and Waste Proteins for Implementation of Bioadhesives with High Water-Resistance and Antibacterial Properties for Wound Treatment Applications
Alessandra Napolitano, University of Naples Federico II, Italy

Leaf Development in Chilean Bean Landraces Affects Phenolic Composition and A-Glucosidase Inhibition
Alberto Javier Burgos Edwards, Centro de Estudios en Alimentos Procesados, Chile

Enhancement of the Nutritional Value and Antioxidant Properties of Blackcurrant Juice Powder by Using Protein-based Carrier
Jessica Brzezowska, Wroclaw University of Environmental and Life Sciences, Poland

Encapsulation of Hydroxytyrosol by Room Temperature Electrospraying Assisted by Pressurized Gas
Cristina Prieto López, Institute of Agrochemistry and Food Technology, Spain

Pigmented Potatoes: A Potential Panacea for Food and Nutrition Security and Health?
Learnmore Kambizi, Cape Peninsula University of Technology, South Africa

Effect of Urolithin A on Apoptosis and Autophagy in Podocytes Cultured in High Glucose
Milena Kotewicz, Medical University of Gdańsk, Poland

Adipocytes and Myotubes Increase Cellular Respiration in Response to Anthocyanin-Rich Berry Extracts
Patrick Matthew Solverson, Washington State University, USA

18h00

Round Table Discussion and Concluding Remarks

18h20

Polyphenols Applications 2022 Awards

18h30

End of Polyphenols Applications 2022 Day 2
Cannabis 2022

Medical Cannabis, Cannabinoids and Derivatives: Recent Advances and Applications

Aims and Objectives:

Cannabis 2022 aims to evaluate the constituents of cannabis and medical cannabis, mainly cannabinoids, flavonoids and their derivatives.

We will focus on the identification, characterization and isolation of different constituents in cannabis.

We will highlight recent studies and research in all related fields: health, wellbeing & food.

President and Chairman of the Workshop

Prof. Jan Frederik Stevens,
Oregon State University
USA
15th World Congress on Polyphenols Applications
September 28-30, 2022 – Valencia, Spain

Program

Cannabis 2022 Topics

8h50 Welcome note & introduction

Session 1 – General Introduction on Cannabis & Derivatives

Chemistry and Pharmacology of Cannabinoids
Jan Frederik Stevens, Oregon State University, USA

Gas Chromatography-Mass Spectrometry Analysis of Cannabinoids: Chemical Diversity Across a Range of Feral Cannabis Plants
Luke Busta, University of Minnesota Duluth, USA

The Comparison Between HPLC-MS/MS and HPLC-PDA Analysis
Jennifer Duringer, Oregon State University, USA

10h15 Coffee break

Session 2 – Mechanisms of Action of Cannabinoids

Inhibition of Oxytosis/Ferroptosis by Cannabinol Requires Mitochondria and is Independent of Cannabinoid Receptors
Pam Maher, The Salk Institute for Biological Studies, USA

Session 3 – Therapeutic Potential of Cannabinoids & Approaches for Further Development

Towards the Utilization of Cannabinoids as Anticancer
Guillermo Velasco, Instituto de Investigación Sanitaria San Carlos, Spain

11h25 Abstracts Presentations

12h00 Round Table Discussion

13h00 Getting Together Lunch

End of Cannabis 2022