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

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

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

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

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

Ocular Delivery of Polyphenols
Yolanda Diebold, Universitat de Valldatald, Spain

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

Ion Mobility-Mass Spectrometry in Food Analysis
Sonia Sentellas, University of Barcelona, Spain

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

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

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

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

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

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

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

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

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

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

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

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

Gut Microbial Metabolism of Dietary Polyphenols in Health and Disease
Jan Claesen, Cleveland Clinic, USA

Innovative Processes for Berry Juice Production and Side Stream Valorization
 Nicole Netzer, University of Born, Germany

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

Inhibition Mechanism of Catechins on Dietary AGs Absorption and Toxicity
Qian Wu, Hubel University of Technology, China

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

Chemical and Sensory Evaluation of Astringency Modulation in Red Wine
Fabian Weber, University of Barm, Germany

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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 – 9h40  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

9h40  Conversion of Phenolic Compounds in Food Fermentations by Lactic Acid Bacteria: Metabolic Pathways and Functional Metabolites  
Michael Gänzle, University of Alberta, Canada

10h00  Wine Polyphenols and Gut Microbiota  
Nenad Naumovski, University of Canberra, Australia

10h20 – Coffee Break, Networking & Poster Session

11h10  Impact of Berries, Cherries and Quinoa Polyphenols on Gut Microbiota & Health  
Franck Carbonero, Washington State University-Spokane, USA

11h30  Gut Microbial Metabolism of Dietary Polyphenols in Health and Disease  
Jan Claesen, Cleveland Clinic, USA
Session 2: Polyphenols & Health: What We Know

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

11h50 Flavan-3-ols Induces Browning of Adipose Tissues through Sympathetic Nerve Activation
Naomi Osakabe, Shibaura Institute of Technology, Japan

12h10 Procyanidin C1 is a Natural Agent with Senolytic Activity Against Aging and Age-Related Diseases
Yu Sun, The Chinese Academy of Sciences, China

12h35 – Lunch Break, Networking & Poster Session

14h00 Effects of Berry (Poly)phenols on Cardiovascular Health: Clinical Evidence and Mechanistic Insights
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

15h25 – 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

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<th>Time</th>
<th>Title</th>
<th>Presenter</th>
<th>Institution</th>
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<td>Evaluation of Microstructure and Green Extraction Methodologies for Recovering Polyphenols from Sweet Potato Peel</td>
<td>Juan Manuel Castagnini</td>
<td>University of Valencia, Spain</td>
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<td>16h15</td>
<td>Recovery of Polyphenols from Algerian Medicinal Plants Extracts Assisted by Pulsed Electric Fields</td>
<td>Noelia Pallarés</td>
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<td>Mara Calleja</td>
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<td>Antioxidant Activity and Phenolic Composition of Extracts Obtained from Microalgae After the Application of Innovative Processes</td>
<td>Francisco Juan Martí-Quijal</td>
<td>University of Valencia, Spain</td>
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<td>17h00</td>
<td>Innovative Processes for Berry Juice Production and Side Stream Valorization</td>
<td>Nicole Nemetz</td>
<td>University of Bonn, Germany</td>
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### 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
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Effects of Feeding Supplemented with *Olea Europaea L.* Polyphenols on Plasma Fatty Acid Profile in Lactating Holstein-friesian Cows  
Maria Chiara Di Meo, Università 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

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

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

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 at El Coso del Mar – Reserved for ticket holders only
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– Day 2 –
Thursday, September 29, 2022

8h50  Introduction Note of Day 2 – Polyphenols in Transition

Session 4: Sensory Aspects of Polyphenols
Chair: Fabian Weber
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 (5 minutes for presentation + 2 min for questions)
Chair: Elke Richling

A New Colorimetric App for Polyphenols Detection in Beverages
Sandra Tamargo, 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

Botanical authentication: The Toolbox of Methods and Reference Materials
René De Vaumas, Extrasynthese SAS, France

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 Peptidic Hydrolysis and Alters Peptidomic Profiles of the Proteins
Ruth Takyiwah 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

Chair: Jean-Paul Vincken, Franck Carbonero
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
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14h40  
**Micellar Formulations Enhance the Post-Digestive Solubility and Bioavailability of (Poly)phenols**  
Jan Frank, The University of Hohenheim, Germany

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** (5 minutes for presentation + 2 min for questions)

*Chairs: Ramaroson Andriantsitohaina, José Estrela*

**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  

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

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  

Rosemary Extract and Its Major Polyphenol Carnosic Acid Promote Browning of White Adipocytes via AMPK Activation  
Filip Vlavcheski, Brock University, Canada  

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<tr>
<td>18h00</td>
<td>Round Table Discussion and Concluding Remarks</td>
<td>Jan Frederik Stevens, Oregon State University, USA</td>
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<td>18h20</td>
<td>Polyphenols Applications 2022 Awards</td>
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<tr>
<td>18h30</td>
<td>End of Polyphenols Applications 2022 Day 2</td>
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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
Cannabis 2022 Topics

9h25 Welcome note & introduction

Session 1 – General Introduction on Cannabis & Derivatives

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

9h30 Gas Chromatography-Mass Spectrometry Analysis of Cannabinoids: Chemical Diversity Across a Range of Feral Cannabis Plants
Luke Busta, University of Minnesota Duluth, USA

9h55 The Comparison Between HPLC-MS/MS and HPLC-PDA Analysis
Jennifer Duringer, Oregon State University, USA

10h20 Coffee break

Session 2 – Mechanisms of Action of Cannabinoids

11h15 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

11h40 Towards the Utilization of Cannabinoids as Anticancer
Guillermo Velasco, Instituto de Investigación Sanitaria San Carlos, Spain

12h05 Discussion & Conclusion of Cannabis Workshop 2022
Jan Frederik Stevens, Oregon State University, USA

12h35 Getting Together Lunch

End of Cannabis 2022