

12th World Congress on POLYPHENOLS APPLICATIONS

September 25-28, 2018

University of Bonn

Bonn, Germany

Congress Tracks:

- Polyphenols-microbiome interactions
- Metabolism & health effects of polyphenols
- Technological & biotechnological aspects of polyphenols
- Characterization and analysis of polyphenols and their metabolites
- Polyphenols innovations in 2018
- Polyphenols as natural additives and pigments

Key dates:

Mon. Early Bird Registration
Sept. 10, 2018

Mon. Poster Submission
Sept. 10, 2018

Tues. Short Oral Submission
~~July 31, 2018 (closed)~~

Bonn Polyphenols 2018 Speakers



Non-estrogenic xanthohumol derivatives improve cognitive function in diet-induced obese mice

Jan Frederik Stevens
Oregon State University, USA



Bonn Polyphenols 2018: General Introduction & Welcome Note

Peter Stehle
University of Bonn, Germany



Development of microbial production platforms for plant polyphenols

Mattheos Koffas
Rensselaer Polytechnic Institute, USA



The effects of novel processing technologies on the stability of polyphenols

Isabel Odriozola Serrano
University of Lleida, Spain



Investigating the biological activities of extracts from winery by-products

Christine Fuchs
Technische Universitaet Kaiserslautern, Germany



Phenolic compounds in food waste valorization: figures & perspectives

Richard Maroun
Saint-Joseph University of Beirut, Lebanon



Polyphenols and chronic disease risk: epidemiological perspectives

Ute Nöthlings
University of Bonn, Germany



Why biotransformation matters: species differences in isoflavone metabolism and biological implications

Sebastian Soukup
Max Rubner-Institut, Germany



Biosynthesis of acylphloroglucinols: novel phenolics from strawberry fruit

Wilfried Schwab
Technical University of Munich, Germany



Polyphenols-microbiome interactions from a food microbiologist's view

Michael Gänzle
University of Alberta, Canada



Anthocyanins – Color enhancing strategies

Reinhold Carle
University of Hohenheim, Germany



Processing as a modifier of polyphenol delivery and bioactivity

Mario Ferruzzi
North Carolina State University, USA



Impact of diet on human gut microbiota composition and functionality

Daniela Graf
Max Rubner-Institut, Germany



Activity guided fractionation of red fruit juices to identify alpha-amylase and alpha-glucosidase inhibitors in vitro

Kirsten Berger
University of Kaiserslautern, Germany



Pineapple (*Ananas comosus* (L.) Merr.) as a source of unique phenolic compounds: analysis and applications as authenticity markers

Christof Steingass
University of Hohenheim, Germany



Stabilization of anthocyanins by co-pigmentation using mango peel and rooibos phenolics

Judith Müller-Maatsch
University of Hohenheim, Germany