

## 3<sup>rd</sup> INTERNATIONAL CONFERENCE ON FOODOMICS - Program -


Wednesday, 22 <sup>nd</sup> May 2013	
10:00 – 13:30	Reception of participants
13:30 – 14:00	Opening ceremony <b>Dario Braga</b> – Pro-Rector for Research (University of Bologna -IT) <b>Claudio Cavani</b> – Head of Cesena Unit (DISTAL – University of Bologna -IT)
<b>FOODOMICS FOR DISCOVERING FOODS, FOOD COMPONENTS AND NUTRACEUTICALS</b> Chairs: <b>Alejandro Cifuentes</b> , <b>Luisa Mannina</b>	
14:00 – 14:30	<b>Pier Giorgio Righetti</b> (Polytechnic Institute of Milan -IT) “Libiamo nei lieti calici (Verdi, La Traviata)”
14:30 – 15:00	<b>Alberto Ritieni</b> (University of Naples “Federico II” -IT) “Polyphenols from Annurca apple ( <i>M. pumila Miller cv Annurca</i> ) as a potential source of nutraceuticals indicated for the metabolic syndrome”
15:00 – 15:30	Coffee Break and Poster Session
15:30 – 16:00	<b>Carolina Simó</b> (Institute of Food Science Research -ES) “MS-based approaches and applications in food metabolomics”
16:00 – 16:30	<b>Klaus Wimmers</b> (Leibniz Institute for Farm Animal Biology -DE) “Detection of molecular routes and candidate genes for meat quality by integrative genomics approaches”
16:30 – 17:00	<b>Hanne Christine Bertram</b> (Department of Food Science -DK) “NMR metabolomics to unravel metabolites of importance for meat quality”
17:00 – 17:30	<b>Selected Oral Communications</b>  <b>Roberto Anedda</b> (Porto Conte Ricerche srl -IT) “Development of metabolomic protocols and multidisciplinary analyses for addressing quality and traceability issues in farmed gilthead sea bream”  <b>Anna P. Minoja</b> (Bruker Italia -IT) “NMR Screening in the Quality Control of Food and Nutraceuticals”
17:30 – 18:30	Poster Session

Thursday, 23<sup>rd</sup> May 2013

**FOODOMICS FOR DISCOVERING DIGESTION, BIOACCESSIBILITY AND THE ROLE OF MICROBIOTA**

Chairs: Patrizia Brigidi, Didier Dupont

09:00 – 09:30	Anne Salonen (University of Helsinki -FI) "The omics view on the impact of probiotics on the intestinal microbiota"
09:30 – 10:00	Hervé M. Blottière (INRA -FR) "A metagenomic insight into human gut microbiome"
10:00 – 10:30	Ian B. Jeffery (University College Cork -IE) "Diet-microbiota interactions and their implications for healthy ageing"
10:30 – 11:00	Coffee Break and Poster Session
11:00 – 11:30	Isidra Recio (Institute of Food Science Research -ES) "Application of mass spectrometry to the characterization and quantification of food derived bioactive peptides"
11:30 – 12:00	Pasquale Ferranti (University of Naples "Federico II" -IT) "The frontiers of mass spectrometry-based techniques in food allergenomics"
12:00 – 12:30	Guy Vergères (Agroscope Liebefeld-Posieux -CH) "NutriGenoMilk – Linking food to human metabolism"
12:30 – 13:00	Selected Oral Communications  Claudia Vetrani (University of Naples "Federico II" -IT) "Colonic metabolites as compliance biomarkers of a polyphenol-rich diet in subjects with high cardiovascular risk"  Anatoly P. Sobolev (CNR -IT) "Influence of in vitro simulated gastroduodenal digestion on the metabolic profile of green tea ( <i>Camellia sinensis</i> ): an NMR investigation"
13:00 – 14:00	Lunch and Poster Session
<b>FOODOMICS FOR DISCOVERING THE MECHANISMS OF ACTION</b>	
Chairs: Susanne Mandrup, Fabio Virgili	
14:00 – 14:30	Duccio Cavalieri (Research and Innovation Centre -IT) "Nutrigenomics meets metagenomics: bioinformatic approaches to interpret heterogeneous high throughput data"
14:30 – 15:00	James Kaput (Nestlé -CH) "Gene-nutrient interaction - challenges and opportunities for personalized nutrition, developing N=1 translational research strategies"
15:00 – 15:30	Susanne Mandrup (University of South Denmark -DK) "Genome-wide approaches to study the effect of nutrients on transcriptional networks"
15:30 – 16:00	Coffee Break and Poster Session
16:00 – 16:30	Michael Müller (Wageningen University -NL) "Nutritional systems biology of dietary fatty acids to elucidate the role of phenotype plasticity for metabolic health"
16:30 – 17:00	Catarina Rendeiro (University of Reading -UK) "Molecular basis of the effects of flavonoids on neuronal functions"

17:00 – 17:30	<b>Bart Staels</b> (University of Lille -FR) “Transcriptional regulation of inflammation and metabolism: PPARs, Ectopic Fat Accumulation and Non-alcoholic Fatty Liver Disease”
17:30 – 18:00	<b>Selected Oral Communications</b>  <b>Doris M. Jacobs</b> (Unilever R&D -NL) “Different metabolic responses of caffeinated and decaffeinated green tea extract during rest and moderate intensity exercise”  <b>Gian Luigi Russo</b> (CNR -IT) “Quercetin as a potential adjuvant in ameliorating the efficacy of therapeutic protocols against chronic lymphocytic leukemia”
18:00 – 18:30	<b>Poster Session</b>
20:30 – 23:00	<b>GALA DINNER AT TEATRO VERDI</b>
<b>Friday, 24<sup>th</sup> May 2013</b>	
<b>FOODOMICS FOR DISCOVERING IN CLINICAL SCIENCES</b> Chairs: <b>Mark Hull, Luigi Ricciardiello</b>	
09:00 – 09:30	<b>Vincenzo Fogliano</b> (University of Naples “Federico II” -IT) “Metabolomic strategies to characterize mixture of phytochemicals used in clinical studies”
09:30 – 10:00	<b>Stefano Romeo</b> (University of Gothenburg -SW) “Hepatic steatosis susceptibility: a lesson learned from a genome wide association study”
10:00 – 10:30	<b>Luigi Ricciardiello</b> (University of Bologna -IT) “Natural compounds as chemopreventive agents for colon cancer”
10:30 – 11:00	<b>Coffee Break and Poster Session</b>
11:00 – 11:30	<b>Mark Hull</b> (University of Leeds -UK) “Omega 3 fatty acids, metabolic syndrome and obesity-related cancers”
11:30 – 12:00	<b>Mehar Manku</b> (Dignity Sciences Ltd. Dublin -IE ) “Role of omega 3 and omega 6 HUFAs in CNS and psychiatric disorders”
12:00 – 12:30	<b>Selected Oral Communications</b>  <b>Daniela Barile</b> (University of California -USA) “Comprehensive evaluation of foods bioactive components using a combination of Proteomics, Glycomics, Lipidomics and Peptidomics”  <b>Isabel Bondia-Pons</b> (VTT -FI) “Plasma and HDL-fraction lipidomic profiles in subjects at high cardiovascular risk after a nutritional intervention based on isoenergetic diets differing in their n-3 fatty acids and polyphenol content”
12:30 – 13:00	<b>FoodOmics Awards</b>  
13:00	<b>Concluding Ceremony</b>