INTERNATIONAL SOCIETY OF ANTIOXIDANTS

15th WORLD CONGRESS ON

POLYPHENOLS APPLICATIONS

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



Conference & Workshop Agenda





September 28-30, 2022 - Valencia, Spain

Program

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 SchieberPresident 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 Espín, Spanish National Research Council, Spain



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

Ana Rodriguez-Mateos, King's College London, United Kingdom



Polyphenois and Extracellular Vesicles: A New Revolution?

Ramaroson Andriantsitohaina, France



Beneficial Health Effects of Polyphenol-Rich Fruit Juice in Humans

Elke Richling, 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 Duringer, Oregon State University, USA



Wine Polyphenols and Gut Microbiota

Nenad Naumovski, University of Canberra,
Australia



Flavan-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 Nemetz, University of Bonn, Germany



Towards the Utilization of Cannabinoids as Anticancer Agents

Guillermo Velasco, Instituto de Investigación Sanitaria San Carlos, Spain



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



Antioxidant Activity and Phenolic Composition of Extracts Obtained from Microalgae After the Application of Innovative Processes

Francisco Juan Martí-Quijal, University of Valencia, Spain



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



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



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



Inhibition of Oxytosis/Ferroptosis by Cannabinol Requires Mitochondria and is Independent of Cannabinoid Receptors

Pam Maher, The Salk Institute for Biological Studies,



Discoloration 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 do 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, Universidad de Valladolid, Spain



Polyphenol-Protein Interactions - Still Many Challenges to Cope With...

Sascha Rohn, Technische Universität Berlin, Germany



Ion Mobility-Mass Spectrometry in Food Analysis

Sonia Sentellas, University of Barcelona, Spain



Procyanidin C1 is a Natural Agent With Senolytic Activity Against Aging and Age-Related Diseases

Yu Sun, The Chinese Academy of Sciences, China



Radioprotective Formula Based on Natural Polyphenois

Elena Obrador, University of Valencia, Spain



Impact of Berries, Cherries and Quinoa Polyphenois 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 Castagnini, University of Valencia, Spain





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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



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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

15h20 - Coffee Break, Networking & Poster Session



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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

17h15 – 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



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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, 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

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

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



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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 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: Jean-Paul Vincken, Franck Carbonero

Presentations lengths: 15 minutes + 5 minutes of discussion

14h00 Polyphenols and Extracellular Vesicles: A New Revolution?

Ramaroson Andriantsitohaina, Université de Montpellier, France

Ocular Delivery of Polyphenols

14h20 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 – 17h40 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, Canuta 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 Proteinbased Carrier

Jessica Brzezowska, Wrocław 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



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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

1/h40	Round Table Discussion and Concluding Remarks Jan Frederik Stevens, Oregon State University, USA
18h00	Polyphenols Applications 2022 Awards
18h30	End of Polyphenols Applications 2022 Day 2



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- Day 3 -

Polyphenols Applications 2022 Workshop Friday, September 30, 2022

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



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Cannabis 2022 Topics

9h25 Welcome note & introduction

Session 1 – General Introduction on Cannabis & Derivatives

9h30	Chemistry and Pharmacology of Cannabinoids Jan Frederik Stevens, Oregon State University, USA
9h55	Gas Chromatography-Mass Spectrometry Analysis of Cannabinoids: Chemical Diversity Across a Range of Feral Cannabis Plants Luke Busta, University of Minnesota Duluth, USA
10h20	The Comparison Between HPLC-MS/MS and HPLC-PDA Analysis Jennifer Duringer, Oregon State University, USA

10h45 Coffee break

Session 2 – Mechanisms of Action of Cannabinoids

	Inhibition of Oxytosis/Ferroptosis by Cannabinol Requires Mitochondria and is Independent of
11h15	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

