



8th International Conference on Food Digestion

Porto, 9-11th April 2024

Sheraton Hotel & spa

PROGRAM | Posters Sessions

Day 1 - Tuesday, 9th April 2024 | Session 1

P2 | (Glyc)Oxidation during barbecuing and in vitro gastrointestinal digestion of HME-pea and pork balls

Tian, Xiaona; Scheijen, Jean; Van Pee, Jasper; Van Rpyen, Geert; Schalkwijk, Casper; De Smet, Stefaan; Van Hecke, Thomas

P3 | A metabolomic study on the digestion products of extra virgin olive oil and their in vitro bioactivity

Mecha, Elsa; Santos, Cláudia; Silva, Sandra; Macedo, Ana Catarina; Guerreiro, Ana Catarina; Serra, Ana Teresa; Bronze, Rosário

P4 | Influence of eating capability and oral processing difficulties on nutrient intake

Nitsuwat, Supatchayaporn; Marshall, Lisa; Sranacharoenpong, Kitt; Sarkar, Anwesha; Cade, Janet

P5 | Influence of protein fractions on the trace element bioaccessibility of turnip tops (*Brassica rapa*) growing under Mediterranean conditions

Perez-Rodriguez, Fernando; Cámara-Martos, Fernando

P6 | Development and Validation of an In Vitro Colon Model for Efficient Gut Microbiome Intervention Screening: A Case Study with Engineered Anti-TNF α Producing *E. coli*

Jensen, Frida Cecilie Abalos; Nielsen, Dennis Sandris; Gram, Aurelie

P7 | Microstructure of whey protein gels influences in vitro gastric protein digestion after oral processing

Liu, Dan; Janssen, Anja E. M.; Smeets, Paul A. M.; Stieger, Markus

P8 | In vivo study combining sensory analysis and ultrasound imaging to investigate food texture perceptions related to tongue biomechanics

Glumac, Miodrag; Baussart, Lucile; Saint-Eve, Anne; Gennisson, Jean-Luc; Mathieu, Vincent

P9 | New findings in the regulation of intestinal glucose absorption by dietary proteins

Belurier, Allane; Dugardin, Camille; Schroyen, Martine; Lestavel, Sophie; Briand, Olivier; Cudennec, Benoit

P10 | Effect of mastication on in vitro protein digestibility of pea protein-based meat analogs

Lappi, Jenni; Holopainen-Mantila, Ulla

P11 | Structural properties and in vitro digestibility of quinoa proteins with guar gum addition under aging gastrointestinal tract conditions

Contardo, Ingrid; Gutiérrez, Sofía; Enrione Cáceres, Javier

P12 | In vitro digestibility of chickpea protein fractions: the role of their structural and physicochemical characteristics

Contardo, Ingrid; Gutiérrez, Sofía

P13 | Development of a carob syrup for incorporation into foods to provide functionality

Amoedo, Sofia; Gonçalves, Daniela; Teixeira, José; Nobre, Clarisse

P14 | In vitro digestion of 3D printed fortified carrot puree adapted to the older adult population

Araújo, João; Madalena, Daniel; Fernandes, Jean-Michel; Vicente, António; Pinheiro, Ana

P15 | Adult and older adult in vitro digestion of α -tocopherol fortified yogurt using DIDGI®

Fernandes, Jean-Michel; Ménard, Olivia; Cochet, Marie-Françoise; Ossemond, Jordane; Vicente, António A.; Pinheiro, Ana C.; Dupont, Didier

P16 | Detection of intact bovine milk proteins after gastrointestinal digestion using UHPLC-HRMS

Gensberger-Reigl, Sabrina; Zenker, Hannah E.

P17 | Plant protein dominant enteral tube feeds are non-coagulating after gastric digestion in contrast to casein dominant enteral tube feeds

Van Eck, Esmée; Hofman, Zandrie; Knol, Jan; Renes, Ingrid; Abrahamse, Evan

P18 | Effect of Xanthan Gum-micellar casein interactions on the digestibility of hybrid systems

Aljewicz, Marek; Keklik, Mehtap; Martínez-Sanz, Marta

P19 | Impact of technological modifications in bread-making on gluten structure and digestibility

Magalhães, Ana Elisa Ramos; Neves, Maria Isabel Landim; Gasparetto, Bruna Dos Reis; Oliveira Júnior, Fernando Divino; Fonseca, Larissa Ribas; Steel, Caroline Joy; Cunha, Rosiane Lopes



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P20 | Impact of stabilizers on the digestibility of high internal phase water-in-oil emulsions
Fonseca, Larissa Ribas; Santos, Tatiana Porto; Cunha, Rosiane Lopes

P21 | Development of plant-based bigels for curcumin's delivery
Gonçalves, Raquel F. G.; Zhou, Hualu; Vicente, António A.; Pinheiro, Ana C.; McClements, David Julian

P22 | In vitro digestion of plant-based pectin-protein conjugates
Eichhorn, Marina; Mcsweeney, Seamus; Brodkorb, André; Drusch, Stephan

P23 | Microstructural characterization of freeze-dried orange and lemon peel powders and gastrointestinal stability of their volatile compounds
Bilusic, Tea; Marijanovic, Zvonimir; Bratanic, Andre; Markovic, Smilja

P24 | Towards animal free dairy: coagulation of reassembled casein micelles
Bouma, Renske; Hettinga, Kasper; Bijl, Etske; Thiel, Abigail

P26 | An original, remotely controlled set-up for studying in vitro digestion by MRI
Deng, Ruoxuan; Le Feunteun, Steven; Diascorn, Yves; Collewet, Guylaine; Challos, Sylvain; Quellec, Stéphane; Nau, Françoise; Musse, Maja; Lucas, Tiphaine;

P27 | Casein structure differently impacts satiety by modulating plasma amino-acid kinetic.
Guerin, Sylvie; Le Normand, Laurence; Cahu, Armelle; Boulier, Audrey; Hiolle, Manon; Baniel, Alain; Dupont, Didier; Boudry, Gaëlle; Henry, Gwénaëlle;

P28 | Characterization and in vitro digestion of a chickpea nanoencapsulated protein hydrolysate
García Luna Pérez, Irene Jazmín; Téllez Medina, Darío Iker; Meza Márquez, Ofelia Gabriela; Hernández Álvarez, Alan Javier; Dorantes Álvarez, Lidia; Osorio Revilla, Guillermo Ismael; Jiménez Martínez, Cristian; Arratia Cortés, Luis Manuel

P29 | Relationship between the physico-chemical properties of non-starch polysaccharides and macronutrient digestion
Nie, Xirui; Ellis, Peter; Bajka, Balazs

P30 | Impact of bioactive compounds from tomato on starch digestibility
Corrado, Marina; Lozano-Castellón, Julián; Abarca-Rivas, Clara; Pérez-Bosch, Maria; Lamuela-Raventós, Rosa M.

P31 | Investigating variation in starch digestibility in heritage populations of bread wheat
Zafeiriou, Petros

P32 | Macronutrient release from fava bean cotyledons with weakened plant cells walls
Mate-Koncz, Gloria; Ryden, Peter; Perez-Moral, Natalia; Saha, Shikha; Booth, Catherine; Narbad, Arjan; Wilde, Pete; Edwards, Cathrina

P33 | Pea Seed with Reduced Antinutritional Proteins: A Technofunctional and Nutritional Study
Ng'anga, Rispah; Rayner, Tracey; Perez-Moral, Natalia; Cockram, Giusy; Ryden, Peter; Booth, Catherine; Østergaard, Lars; Wilde, Pete; Domoney, Claire; Edwards, Cathrina

P34 | Impact of Novel Processing Methods on the Molecular Structure of Dietary Fibre in Snacks
Alwedyan, Alia; Harris, Hannah; Koev, Todor; Khimiyak, Yaroslav; Saibene, Debora; Warren, Frederick

P35 | Assessment of intragastric milk digestion by Magnetization Transfer MRI: a feasibility study in humans
Mayar, Morwarid; Terenzi, Camilla; Van Duynhoven, John P.M.; Smeets, Paul

P36 | Seaweeds' protein digestibility: method optimization and comparison of different species
Díaz-Piñero, Laura; Fontes-Candia, Cynthia; Recio, Isidra; Martínez-Sanz, Marta

P37 | Monitoring galactolipid digestion and simultaneous changes in lipid-bile salt micellar organization by real-time NMR spectroscopy
Sahaka, Moulay; Bornet, Olivier; Marchand, Achille; Lafont, Dominique; Gontero, Brigitte; Launay, Hélène; Carrière, Frédéric

P38 | Rating the nutritional value of protein extracts from grass and other green leaves for human consumption
Pérez-Vila, Sara; Brodkorb, André; Fenelon, Mark A.; O'mahony, James A.; G. Gómez-Mascaraque, Laura

P39 | Casein structures differently affect postprandial amino acid delivery
Dupont, Didier; Bruno, Pereira; Malpuech-Brugere, Corinne; Remond, Didier; Boirie, Yves; Baniel, Alain; Richard, Ruddy; Boulier, Audrey; Boudry, Gaele;

P40 | Effect of structure of textured vegetable proteins on in vitro gastric protein digestion
Liu, Dan; Van Esbroeck, Thiemo; Janssen, Anja E.M.; Scholten, Elke; Smeets, Paul A.M.; Stieger, Markus



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P42 | Nanoencapsulation of Anthocyanins Based on Pectin and Lysozyme: A New Technological Approach to Increase the Physicochemical Stability, Bioaccessibility and Absorption

Osvaldt Rosales, Thiéclá Katiane; Alves Da Silva, Fábio Fernando; González Rivera, Andy; Soares Bernardes, Emerson; Fabi, João Paulo

P43 | Improving protein quality of texturized soy protein through extrusion processing

De Boer, Jolien; Van Der Goot, Atze Jan; Capuano, Edoardo

P44 | Digestion-mediated release and absorption of amino acids from dairy/pea protein blends

Schloesser, Joyce; Hartog, Anita; Lucas-Van De Bos, Elly; Goerdalay, Soenita; Hiolle, Manon; Troupin, Julien; Broersen, Kerensa; Kardinaal, Alwine

P45 | Exploring digestion of pea protein matrices designed by extrusion or high pressure cooking

Roman, Laura; Van Santvoort, Bente; Jimenez-Munoz, Luis; Corredig, Milena

P46 | The digestive fate of emulsions formulated with pea and lupin protein ingredients: modulation of lipid digestibility and bioavailability by the interfacial composition?

Keuleyan, Eléna; Laurent, Sophie; Beaumal, Valérie; Riaublanc, Alain; Berton-Carabin, Claire; Meynier, Anne

P47 | Mass Spectrometry-based quantification of immunostimulatory gliadin proteins and peptides in coloured wheat varieties: implications for Celiac Disease

Dias, Ricardo; Da Silva, Sara; Monteiro, Bruna; Guo, Ziqi; Pérez-Gregorio, Rosa; Gianfrani, Ricardo; Barone, Maria Vittoria; Martinek, Petr; Freitas, Maria Vittoria;

P48 | Dairy matrix and digestibility of fermented dairy products with different β -caseins

Daniloski, Davor; Vasiljevic, Todor; Brodkorb, André; A. Mccarthy, Noel

P49 | Digestibility, nutritional and functional properties of protein extracts from Ulva seaweed

Molina-Gilarranz, Irene; Vega-Gómez, Laura María; Fontes-Candia, Cynthia; López-Sánchez, Patricia; Ferreira-Portas, Tania; Recio, Isidra; Martínez-Sanz, Marta

P50 | Emulsion's interfacial composition influences clot disintegration of Co-Q10-enriched milk

Acevedo-Fani, Alejandra; Wang, Xinya; Zhu, Peter; Ye, Aiqian; Singh, Harjinder

P51 | Effect of ultrasound on protein structure and breakdown in a pea-whey protein model food

Kar, Alisha; Bornhorst, Gail

P52 | Polysaccharide based gel-like structures and their impact on digestion products

Fontes Candia, Cynthia; Recio, Isidra; López-Rubio, Amparo; G. Gómez-Mascaraque, Laura; Martínez-Sanz, Marta

P53 | In vitro protein digestibility of gluten-free pasta made from climate-smart raw matters

Pinel, Pauline; Robert, Méline; Jardin, Julien; Deglaire, Amélie; Drogué, Sophie; Amiot-Carlin, Marie-José; Bourlieu-Lacanal, Claire; Micard, Valérie

P55 | Why pea proteolysis is not always the same: Impact of extraction and processing variables

Verkempinck, Sarah; Guevara-Zambrano, Jessica; Dorine, Duijsens; Grauwet, Tara

P56 | Formulating cellulose nanocrystal Pickering emulsions and their impact on lipid digestion

Zhang, Lin; Dreiss, Cecile; Bajka, Balazs

P57 | Interactions between lipids and proteins from oilseeds during their in vitro digestibility

Vaysse, Carole; Toutirais, Lina; Walrand, Stephane

P58 | Effect of different food matrix carriers on the stability of alginate hydrogels containing safflower oil

García-Fuentes, Alvaro R.; Genova, Gergana; Troost, Freddy J.

P59 | Brazil Nut Press Cake in Innovative Spreads: Behavior during Dynamic In Vitro Digestion

Tonetto, Maria L.; Taha, Ameer Y.; Laurindo, João B.; Feltes, Maria M. C.; Bornhorst, Gail M.

P60 | Mega-analysis on the relation between food and individual characteristics and gastric emptying measured with MRI

Leenders, Louise; Marciani, Luca; Smeets, Paul; On Behalf Of The, Infogest Imaging Working Group

P61 | Effects of pectin on bioaccessibility of anthocyanin during in vitro digestion

Jiang, Xiyu; Bi, Jinfeng; Liu, Xuan; Liu, Meng; Verkerk, Ruud; Dekker, Matthijs

P62 | Evolution of the in vitro digestibility of proteins from different legumes according to process and target application (AAPRO chair)

Amel, Hedhili; Marie, Dufrechou



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P63 | Visualization and assessment of damage of dietary nucleic acids from raw and processed food
Kościelak, Anna; Koziara, Zuzanna; Cieślewicz, Joanna; Bartoszek, Agnieszka

P64 | Enrichment of apple microbiome and its survivability during simulated gastric digestion
Gao, Zhujun; Blaustein, Ryan A.; Bornhorst, Gail M.; Nitin, Nitin; Tikekar, Rohan V.

P65 | An in vitro setup to monitor the gastric digestion of solid foods with ultrasound
Li, Xinhang; Capuano, Edoardo; De Korte, Chris; Smeets, Paul A.M.

P66 | Are plant-based drinks equivalent to cow's milk in terms of ingredients and protein quality?
Reto, Portmann; Barbara, Walther; Brügger, Cédric; Guggisberg, Dominik; Dubois, Sebastien; Badertscher, René; Egger, Lotti; Rezzi, Serge

P68 | Importance of the coacervation process of gelatin with gum Arabic for in vitro digestion
Katarina Kolomiyets, Katarina Kolomiyets; Weissbrodt, Jenny; Brodkorb, Andre

P69 | Microstructural characterization and digestibility of polysaccharide-grass protein microcapsules
Mora-Sáenz, Maria Gloria; Brodkorb, André; Pérez-Vila, Sara; Sepúlveda-González, Ailynne; Gómez-Mascaraque, Laura G.

P70 | Compositional analysis and in vitro digestibility of alternative protein sources
Hernandez-Olivas, Ever; Giblin, Linda; Brodkorb, Andre

P71 | Impact of heating on in-vitro protein digestibility and functionality of fava bean protein isolates
Sharma, Neha; Gwala, Shannon; Kamani, Mohammad; Murphy, Eoin; Owens, Rebecca; Giblin, Linda; Brodkorb, Andre

P72 | Highlighting the antioxidant and hypocholesterolemic properties of peptides from spirulina (*Arthrospira platensis*).
Deracinois, Barbara; Dugardin, Camille; Benneceur, Ikram; Marechal, Esteban; Neuray, Jacques; Jacques, Philippe; Flahaut, Christophe; Ravallec, Rozenn

P73 | Cellulose nanofibers-stabilized Pickering emulsions: Characterization and emulsion digestion
Chevalier, Raquel; Oliveira Júnior, Fernando; Cunha, Rosiane

P74 | Induced viscosity-milkshake reduced the calorie intake without a compromise in lipid digestion
Kasprzak, Mirosław; Pająk, Paulina; Tullberg, Cecilia; Lett, Aaron; Krystijan, Magdalena; Hetherington, Marion M.

P75 | The impact of initial food structure on gastric digestion in solid carbohydrate-based foods
Sun, Weiyi; Bornhorst, Gail

P76 | Rice and rapeseed side streams: impact of phytic acid reduction on gelation properties and in vitro protein digestion
Kortekangas, Anni; Rosa-Sibakov, Natalia; Nordlund, Emilia; Silventoinen-Veijalainen, Pia; Sözer, Nesli; Kolehmainen, Marjukka

P77 | The influence of tea preparation on Ganoderma lucidum's triterpene bioaccessibility
Bobrowski Rodrigues, Daniele; Cardoso, Rossana; Murrube, Neivaldo; Petros, Peter; Puro, Eric; Barros, Lillian

P78 | Designing protein-rich snack based on fermented fava beans (*Vicia faba*)
Khvostenko, Kateryna; Muñoz-Pina, Sara; García-Hernández, Jorge; Heredia, Ana; Andrés, Ana

P80 | Exploring the Bioaccessibility of Immunogenic Peptides in Milk and Eggs: Influence of Dietary Polyphenols and Food Matrix
Simões, Rodolfo Dinis; Brandão, Elsa; Soares, Susana; De Freitas, Vitor; Pérez-Gregorio, Rosa

P81 | In vivo and in vitro effects of different dietary proteins on short-term food intake and intestinal hormone regulation
Fléury, Léa; Theysgeur, Sandy; Ravallec, Rozenn; Cudennec, Benoit; Dugardin, Camille

P82 | Curcuminoids reduce intestinal epithelial glucose transport
Dohmen, Colin; Muijsenberg, Art; Blaak, Ellen; Troost, Freddy; Stijns, Mireille

P83 | Impact of Solid-state fermentation with *Pleurotus ostreatus* on in vitro digestibility of fava beans
Muñoz-Pina, Sara; Khvostenko, Kateryna; García Hernández, Jorge; Heredia Gutiérrez, Ana; Anfrés Grau, Ana

P84 | Impact of pea dietary fibres on protein digestibility and intestinal cell integrity
Perruchot, Marie-Hélène; Wiart-Letort, Sandra; Mayeur-Nickel, Frédérique; Boudry, Gaëlle; Grundy, Myriam



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P85 | Bioaccessibility of bioactive compounds after simulated digestion of high-polyphenol cocoa

Carrà, Francesca; Disca, Vincenzo; Locatelli, Monica; Bordiga, Matteo; Coisson, Jean Daniel; Arlorio, Marco; Travaglia, Fabiano

P86 | Effect of gum acacia on the intestinal bioavailability of n-3 poly unsaturated fatty acids in rats

Couédelo, Leslie; Joseph, Cécile; Abrous, Héléne; Chamekh, Ikram; Vaysse, Carole; Baur, Aurore; Guillemet, Damien

P87 | Influence of food composition on proteolysis of SPI gels in adult and elderly consumers

Ghiraldi, Marlucci; Brodkorb, André; Gomez-Mascaraque, Laura; Comunian, Talita; Pinho, Samantha

P88 | Plant-based burgers: prototypes development, study of protein digestibility, and safety assessment

Cutroneo, Sara; Prandi, Barbara; Michelache, Octavian; Baune, Marie-Christin; Singer, Florian; Terjung, Nino; Dall'asta, Chiara; Tedeschi, Tullia

P89 | Simulated digestion of black rice after cooking: bioaccessibility of phenolic compounds

Disca, Vincenzo; Colasanto, Antonio; Jaouhari, Yassine; Travaglia, Fabiano; Bordiga, Matteo; Coisson, Jean Daniel; Arlorio, Marco; Locatelli, Monica

P90 | Acidic hydrothermal processing of wheat may enhance iron and zinc bio-accessibility and uptake in Caco-2 cells

Huyskens, Marie; Lemmens, Elien; Grootaert, Charlotte; Goos, Peter; Verbeke, Kristin; Smolders, Erik; Delcour, Jan

P92 | The fate of salivary proteins-apple polyphenols complexes during gastric digestion

Berkel Kasikci, Müzeyyen; Guilois-Dubois, Sophie; Billet, Kevin; Jardin, Julien; Guyot, Sylvain; Morzel, Martine

P93 | Dual-tracer approach to study amino acid digestibility in old and young adults

Van Harskamp, Dewi; Huppertz, Thom; Mensink, Marco; Van Der Wielen, Nikkie; Hinssen, Fenna; Tessier, Romain

P94 | Development of Machine Learning Predictive Models for Curcuminoid Bioaccessibility across various Carrier Food Formulations

De Castro Cogle, Kevin; Kubo, Mirian; Anastasiadi, Maria; Mohareb, Fady; Rossi, Claire

P95 | In vitro digestibility of allergenic Arginine Kinase from Hermetia Illucens edible insect

Calcinaï, Luisa; Delfino, Danila; Prandi, Barbara; Ridolo, Erminia; Dellafiara, Luca; Tedeschi, Tullia; Folli, Claudia

P96 | Influence of protein fractions on the trace element bioaccessibility of turnip tops (Brassica rapa) growing under Mediterranean conditions

Perez-Rodriguez, Fernando; Cámara-Martos, Fernando

P97 | Anthocyanin Bioavailability from Edible Flowers: Gastrotechnic and in vitro Approaches

Teixeira, Margarida; Mateus, Nuno; De Freitas, Victor; Oliveira, Hélder

P98 | Combining in vitro digestion and absorption studies: the impact of the gut barrier-A model study with curcumin

Hashemi, Neqin; Krøyer Rasmussen, Martin; Tsochatzis, Emmanouil; Corredig, Milena

P99 | Food processing and simulated gastrointestinal digestion affect differently the IgE-binding capacity of shellfish allergens

Sá, Bruno; Villa, Caterina; Teixeira, Carla S. S.; Mafra, Isabel; Costa, Joana



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Day 2 - Wednesday, 10th April 2024 | Session 2

P100 | Unlocking apple polyphenols bioaccessibility during the in vitro digestion

Fernandes, Iva; Monteiro, Ana Rita; Nobre, Clarisse; Pinheiro, Ana Cristina; Mateus, Nuno; De Freitas, Victor; [Fernandes, Ana](#)

P101 | Micronutrient & phytochemical fate during in vitro digestion of processed green vegetables

[Vancoillie, Flore](#); Verkempinck, Sarah; Grauwet, Tara

P102 | Unravelling Carotenoid Digestion: Insights into Bioaccessibility and Functional Properties

[Rocha, Helena R.](#); Morais, Rui; Pintado, Manuela E.; Gomes, Ana M.; Coelho, Marta C.

P103 | Unravelling the bioavailability of AAs and BAPs from collagen hydrolysate in coffee

[Virgilio, Nicolina](#); Schön, Christiane; Van Der Steen, Bastiaan; Kleinnijenhuis, Anne J; Silva, Catarina I F; Prawitt, Janne

P104 | Release of vitamins D3 and B12 in liposomes incorporated in strawberry yogurts

Ferreira, Leticia; Luvizotti, Eduarda; [Pinho, Samantha](#)

P105 | Assessment of protein quality, digestibility and potential bioactivity of soy flour extracts

[Accardo, Francesca](#); Prandi, Barbara; Tedeschi, Tullia; Ardévol, Anna; Sforza, Stefano; Pinent, Montserrat

P106 | In-vitro digestion of radish microgreens: fate of organosulfur and phenolic compounds

[Silva, Marta](#); Domínguez-Perles, Raúl; Moreno, Diego A.; Santos, Ana Carolina; Faria, Miguel; Viegas, Olga; Carvalho, Susana M.P.; Ferreira, Isabel M.P.L.V.O.

P107 | Fermentation of chickpea-based puree enhances bioactive peptide and polyphenol bioaccessibility

[Chiacchio, Manuela Flavia](#); Tagliamonte, Silvia; Pazzanese, Angela; Blaiotta, Giuseppe; Vitaglione, Paola

P108 | Polyphenol hierarchical clustering using static and semi-dynamic INFOGEST by LC-QTOF-MS

[Lopez-Rodulfo, Ivan Misael](#); Stentoft, Emil Wedding; Tsochatzis, Emmanouil D.; Martinez-Martinez, Mario

P109 | Method to characterize Amylase Trypsin Inhibitors binding to Toll-like 4 receptor using Human TLR4 reporter HEK293 cells line

[Krouch, Dounia](#); Vreeke, Gijs J. C.; Wierenga, Peter A.; Mes, Jurriaan; Bastiaan-Net, Shanna; Weegels, Peter L.; Vincken, Jean-Paul

P110 | Bioaccessibility of CLnAs present in plant oil by in vitro approach

[Sarah, Vellemans](#); Debier, Cathy; Larondelle, Yvan

P112 | Inquiring the role of food technology on nutrient digestibility and bioaccessibility

[Anese, Monica](#); Alongi, Marilisa

P113 | Steering protein and carbohydrate digestibility in bread by pea protein enrichment

[Alongi, Marilisa](#); Moretton, Martina; Renoldi, Niccolò; Anese, Monica

P114 | Bioavailability prediction of Chlorella vulgaris hydrolysates after standardized gastrointestinal model (Infogest)

[Cunha, Sara A.](#); Coelho, Marta; Salsinha, Ana Sofia; Costa-Pinto, Ana R.; Sarmento, Bruno; Pintado, Manuela

P115 | Impact of the simulated orogastric digestion on the bioactivity of N.gaditana microalgae

[Paterson, Samuel](#); Alonso-Pintre, Laura; Gómez-Cortés, Pilar; Silvan, Jose Manuel; Martínez-Rodríguez, Adolfo J.; De La Fuente, Miguel A.; Hernández-Ledesma, Blanca

P116 | Enhancing Phenolic Stability in Olive Leaf-Enriched Biscuits

Ciont, Calina; Difonzo, Graziana; Pop, Oana Lelia; Vodnar, Dan Cristian; [Szabo, Katalin](#)

P117 | Metabolization of bioactive compounds from jaboticaba peel throughout SHIME in vitro digestion

[Reguengo, Livia](#); García-Villalba, Rocío; Salgado, Mateus; Bogusz Junior, Stanislaw; Sivieri, Katia; Tomás-Barberán, Francisco; Maróstica Júnior, Mário Roberto

P118 | Dehydrated kiwifruits as sources of bioaccessible Vitamin C

[García-Herrera, Patricia](#); Arranz, Elena; Sanchez-Martin, Vanesa; Gomez-Dominguez, Irene; Del Castillo, Maria Dolores; Sanchez-Mata, Maria Cortes



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P119 | Impact of Gastrointestinal Digestion on the Bioactivity and Bioaccessibility of Carotenoids and Phenolic Compounds from Algae
Coelho, Marta; Rocha, Helena; Cunha, Sara; Morais, Rui; Maria Gomes, Ana; Pintado, Manuela

P120 | Evaluation of the bioaccessibility of cocoa products with encapsulated functional additives through in-vitro digestion studies
Quintanilla-Carvajal, Maria Ximena; Marengo Orozco, Carla

P121 | Hesperetin Increases Differentiation and Cell Fusion of Oxidative Stress Treated Myoblasts
Cuijpers, Iris; Dohmen, Colin; Bouwman, Freek; Troost, Freddy; Sthijns, Mireille

P122 | Influence of dietary methylglyoxal on human intestinal epithelium cells and duodenal microbiota
Kaeubler, Theresa; Kotte, Celine; Manig, Friederike; Henle, Thomas

P123 | Impact of in Vitro Gastrointestinal Digestion on Upcycled Blackcurrant Dried Extract: Anthocyanins Profile and Antioxidant Activity Behavior
Sousa, Ana Sofia; Vilas-Boas, Ana A.; Gómez-García, Ricardo; Alonso, Mercedes; Biasio, Filomena De; Gorgoglione, Domenico; Fajardo, Paula; House, Alistair; Pintado, Manuela;

P124 | A Metagenomic-driven biorefinery solution in agri-food waste to improve bio-active compound extractions and bio-availability
Perez-Rodriguez, Fernando; Cámara-Martos, Fernando; Lucena De Opazo, Andrea; Espinosa, Eduardo; Bolivar, Araceli; Paz, Sandra; Rodríguez, Alejandro

P125 | Flavonoids - essential players in nutrition
Baranova, Daria; Neborak, Ekaterina

P127 | Rational design of cereals for the older adult: Fabrication, palatability and in vitro digestibility of a compound plant-based product
Mashiah, Leehen; Portmann, Reto

P128 | Evaluation of functional fruit bars: bioactive potential and in vitro gastrointestinal digestion of polyphenols
Suna, Senem

P129 | Effects of in vitro digestion on beef and vegan burgers: a comparative analysis
Ariz, Izlar; Ansorena, Diana; Astiasaran, Iciar

P130 | Development of plant-based delivery systems: formulation optimization and behavior under in vitro digestion
Marques, Márcia; T. Martins, Joana; Abrunhosa, Luís; Vicente, António A.; C. Pinheiro, Ana

P131 | Effect of excipient nanoemulsions addition to spinach on vitamins' bioaccessibility
Fernandes, Jean-Michel; Martins, Joana T.; Vieira, Jorge M.; Vicente, António A.; Pinheiro, Ana C.

P132 | Bioaccessible profile of polyphenols from UP4HEALTH's olive pomace-based ingredient: sustainability and healthiness converging in the agrifood sector
Cardoso, Rossana Veviana Centeio; Rodrigues, Daniele B.; Spréa, Rafael; Amaral, Joana; Reis, Filipa S.; Abreu, Rui M. V.; Román, Manuel; Barros, Lillian

P133 | Almond (*Prunus dulcis*) by-products from supercritical fluid extraction exhibit promising antioxidant capacity after simulated digestion
Sprea, Rafael Mascoloti; Cardoso, Rossana V. C.; Rodrigues, Daniele B.; Román, Manuel; Amaral, Joana S.; Prieto, Miguel A.; Barros, Lillian

P134 | Microencapsulation of benzyl - isothiocyanate by spray-drying as a tool to improve bioaccessibility in white mustard (*Sinapis alba*)
Cámara-Martos, Fernando; Pinto-Da-Silva, Joana; Pérez-Rodríguez, Fernando; Almeida, Patricia; Grenha, Ana

P135 | The addition of plant protein to high-protein yogurt reduces the bioaccessibility of essential elements
Costa-Santos, Augusto; Baptista, Débora; Silva, Kívea; Pallone, Juliana; Gigante, Mirna

P136 | Age-related gastrointestinal alterations affect adipolysis induced by dairy and hybrid high-protein yogurts in differentiated 3T3-L1 adipocytes
Gigante, Mirna; Baptista, Débora; Silva, Kívea; Machado, Manuela; Costa, Eduardo; Pintado, Manuela

P137 | Nutrition declaration. Is it time to consider nutrient bioaccessibility?
Montebugnoli, Thomas; Antonelli, Giorgia; Chiarello, Elena; Bordoni, Alessandra

P138 | Anti-inflammatory properties of pigments extracted from *Arthrospira platensis* (Spirulina)
Antonelli, Giorgia; Alotaiby, Shorog; Bordoni, Alessandra; Sergeeva, Natalia; Bösch, Christine

P139 | Influence of in vitro digestion on the phenolic bioaccessibility of apple derivatives
Lanza, Umberto; Alongi, Marilisa; Gorassini, Andrea; Verardo, Giancarlo; Manzocco, Lara; Nicoli, Maria Cristina



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P140 | Influence of cooking technologies on the bioaccessibility of nutritional compounds in plant-based food
Ceccanti, Costanza; [Narra, Federica](#); Guidi, Lucia

P141 | Candida tropicalis CMGB165 – from industrial wastes to biocompounds for food and medicine
[Csutak, Ortansa](#); Nicula, Nicoleta-Oana; Lungulescu, Eduard-Marius; Corbu, Viorela Maria

P142 | Functionality of tiger nut beverage and its by-product: in vitro bioaccessibility and bioavailability of polyphenols
[Llorens Castelló, Paula](#); Chiacchio, Manuela Flavia; Juan-García, Ana; Juan-García, Cristina; Vitaglione, Paola

P143 | Bioaccessibility and bioavailability of polyphenols from the Tiger Nut By-Product and implication in the Ochratoxin A bioavailability
[Llorens Castelló, Paula](#); Chiacchio, Manuela Flavia; Juan García, Ana; Pallarés, Noelia; Pardo, Olga; Vitaglione, Paola; Barba, Francisco Jose; Moltó, Juan Carlos; Juan García, Cristina;

P144 | The Use of Multiple Emulsions for Delivering Bioactive Compounds
[Kloidova, Iveta](#); Ngasakul, Nujamee; Kozlu, Ali; Muiz, Abdul; Baigts-Allende, Diana Karina

P147 | Do foods derived from legumes preserve the genuine nutritional properties of these seeds?
[Delgado-Andrade, Cristina](#); Ollas, Raquel; Marin-Manzano, M.Carmen; Clemente, Alfonso

P148 | Bioaccessibility of acrylamide in instant soluble coffee and coffee substitutes from cereals and chicory. Study on isolated samples and combined with milk
[Delgado-Andrade, Cristina](#); Morales, Francisco J.; Mesias, Marta

P149 | Nutritional characteristics of commercial soymilk after in vitro digestion
[Ollas, Raquel](#); Delgado-Andrade, Cristina; Peralta-Leal, Andreina; Benavides, Leticia; Marin-Manzano, M. Carmen; Clemente, Alfonso

P150 | Selenium bioaccessibility in plant-based and beef-based burgers and nutritional potential
Marcondes Luz, Gisele; Orlando, Eduardo Adilson; Costa-Santos, Augusto César; [Azevedo Lima Pallone, Juliana](#)

P151 | Calcium and phosphorus in organic and A2 milk and in vitro digestion assay: production system and nutritional implications
Costa-Santos, Augusto César; Rebellato, Ana Paula; Ferreira Zambom, Maria Cristina; [Azevedo Lima Pallone, Juliana](#)

P152 | Polycyclic Aromatic Hydrocarbons and their Bioaccessibility in Oyster: a tool for consumption risk evaluation
Melo, Pamela Talita S.; Torres, João Paulo M.; Ramos, Leonardo R. V.; Massone, Carlos G.; Carreira, Renato S.; [Fogaca, Fabiola H. S.](#)

P153 | Enhanced Curcumin Bioaccessibility: Possible Synergistic Effect of γ -CD-MOFs with Micelles
[Oh, Jia Xin](#); Murray, Brent; Mackie, Alan; Ettelaie, Rammile; Holmes, Melvin

P154 | Effect of Amazonian fruit flour processing on the protein digestibility of cookies
[Santos, Yves](#); Argento, Matheus; Lourenço, Carla; Carvalho, Rosemary; Colnago, Luiz; Vanin, Fernanda

P155 | The effect of carrageenan and xanthan gum on protein digestibility and protein fermentation during in vitro gastrointestinal digestion of pork
[Elias Masiques, Núria](#); Vermeiren, Sam; De Smet, Stefaan; Van Hecke, Thomas

P156 | The bioavailability of (6S)-5-methyltetrahydrofolate versus folic acid in infants differs according to starting blood folate concentrations
[Wittke, Anja](#); Warnke, Ines; Hecht, Christina; Troesch, Barbara; Koletzko, Berthold; Obeid, Rima

P157 | Integrated sample preparation for simultaneous determination of nutrient digestibility
[Tormási, Judit](#)

P158 | Formulation of ham with polyphenols without nitrite could prevent the adverse effects of oxidation
N'gatta, Charles; Aubry, Laurent; Bourillon, Sylvie; Angénieux, Magaly; Promeyrat, Aurélie; [Santé-Lhoutellier, Veronique](#)

P159 | The encapsulation of the DHA oil profoundly modifies the metabolism of DHA in vivo
Wang, Jun; Ossemond, Jordane; Le Gouar, Yann; Boissel, Françoise; [Pédrone, Frédérique](#); Dupont, Didier

P160 | Effect of a pre-hydrolysis on the in vitro digestibility of *Arthrospira platensis*
Petit, Jean-Baptiste; Henry, Gwenaelle; Chevalier, Severine; Jardin, Julien; Plu, Nicolas; Ravenel, Antoine; Surel, Claire; Mouchard, Alize; [Dupont, Didier](#)

P161 | Bioaccessibility of minerals following in vitro gastrointestinal digestion of gluten-free bread enriched with flaxseed oil cake
Oliveira, Daniela; Łopusiewicz, Łukasz; Krupa-Kozak, Urszula; Almeida, Agostinho; M.P.L.V.O. Ferreira, Isabel; [Pinto, Edgar](#)



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P162 | Indigestible proteins and peptide-bound AGEs in ultra-processed foods: Dulce de leche as a model of severely transformed food matrices
Picariello, Gianluca; Caira, Simonetta; Pinto, Gabriella; Siano, Francesco; Addeo, Francesco

P163 | Effects of polyphenols on protein digestibility of durum wheat pasta added with red and white grape pomace of Italian varieties
Cirrincone, Simona; Angilè, Federica; Romaniello, Francesco; Giribaldi, Marzia; Cavallarin, Laura; Gerardi, Carmela; Giovinazzo, Giovanna; Bavaro, Simona Lucia

P164 | Bigels of food grade as potential carrier materials for chlorophylls: influence of oleogel/hydrogel ratios on digestion properties
Fernandes, Andréssa; Zepka, Leila; Jacob-Lopes, Eduardo; De Rosso, Veridiana; Roca, María

P165 | Bioaccessibility and in vitro gut health effects of phenolic compounds from stone fruit cultivars
Sepulveda, Ailynne; Oliver, Charlotte; Giblin, Linda; Pacheco, Igor

P166 | Gastric emptying of vegetable proteins affect the micellar solubilization capacity of bile salts
Herrera, Anashareth; Bellesi, Fernando; Pilosof, Anashareth

P167 | Interfacial film composition determines coconut oil lipolysis in nanostructured lipid carriers
Arzeni, Carolina; Pilosof, Ana

P168 | Transglutaminase modification affects in vitro gastric digestion of pea protein and duodenal lipolysis of emulsions
Sabena, Florencia; Herrera, Anashareth; Bellesi, Fernando; Pilosof, Ana

P169 | Glutenomics: Tracking gluten immunoreactive peptides and gluten digestibility
Lorenz, Kim Karolin; Scherf, Katharina Anne

P170 | Effects of different processing techniques on oxidation during mealworm protein fractionation and simulated gastrointestinal digestion
Van Pee, Jasper; Verheyen, Geert; Van Miert, Sabine; Tian, Xiaona; De Smet, Stefaan; Van Royen, Geert; Van Hecke, Thomas

P171 | Aqueous extracts of cornflowers (*Centaurea cyanus*) and their biological effects
Vipotnik, Ziva; Ferreira-Santos, Pedro; Albrecht, Alen

P172 | On the way to standardize conditions to assay food compounds permeability using an in vitro intestinal model
Faria, Miguel; Petit, Valérie; Alvito, Paula; Giblin, Linda; Hevia, Arancha; Ramos, Helena; Recio, Isidra; Vivanco-Maroto, Santiago María; Ruas-Madiedo, Patricia; Miralles, Beatriz

P173 | Aflatoxin B1 and Enniatin B1 in *Sparus aurata* muscle tissue – in vitro static digestion protocol and intestinal transport (Caco-2/HT-29 cells) assessment
Pereira, Cheila; Cunha, Sara C.; Faria, Miguel A.; Fernandes, José O.

P174 | Assessing the combined bioaccessibility and in vitro transport across a Caco-2/HT-29 model, of Aflatoxin B1, Enniatin B, and Sterigmatocystin in children's breakfast cereals
Sá, Soraia; Faria, Miguel A.; Fernandes, José O.; Cunha, Sara C.

P175 | Exploring the Impact of Dietary Fibers on Carotenoid Bioaccessibility and Bioavailability
Shukla, Anushka; Bohn, Torsten

P176 | The influence of food matrix on the in vitro digestibility of wholegrain cereals and their antioxidant properties
Nikolić, Valentina; Žilić, Slađana; Simić, Marijana; Milovanović, Danka; Sarić, Beka; Kandić Raftery, Vesna; Čujčić Nikolić, Nada

P177 | Effects of tannin preparations on fatty acid digestibility in beef
Tormási, Judit; Abrankó, László

P178 | In vitro gut anti-inflammatory effect of plant sterol food supplement and enriched food
Makran, Mussa; Faubel, Nerea; Barberá, Reyes; Garcia-Llatas, Guadalupe; Giardina, Ilenia Concetta; Tesoriere, Luisa; Attanzio, Alessandro; Cilla, Antonio

P179 | Whey proteins and pea NUTRALYS® S85 Plus proteins isolate enhance postprandial aminoacidemia in young and older healthy individuals
Perreau, Caroline; Salles, Jérôme; Laleg, Karima; Gueugneau, Marine; Lefranc-Millot, Catherine; Guérin-Deremaux, Laetitia; Walrand, Stéphane

P180 | Grain properties and their effects on starch digestibility in sweet bakery products
Baidoo, William; Ryden, Peter; Perez-Moral, Natalia; Zafeiriou, Petros; Traka, Maria H.; Wild, Pete; Miguel, Sonia; Meynier, Alexandra; Vinoy, Sophie; Edwards, Cathrina H.

P181 | Saliva as a promising matrix for biomonitorization of firefighters' occupational exposure to polycyclic aromatic hydrocarbons
Sousa, Gabriel; Teixeira, Joana; Bessa, Maria João; Delerue-Matos, Cristina; Sarmento, Bruno; Rodrigues, Francisca; Oliveira, Marta



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P182 | Quantification of allyl -, benzyl -, buten -, penten-, and phenyl – isothiocyanate in bioaccessible fraction of cruciferous vegetables obtained through INFOGEST static in vitro digestion model

Cámara-Martos, Fernando; Lafont-Déniz, Fernando; García-Magdaleno, Isabel María; Cartea-González, Elena; Pérez-Rodríguez, Fernando

P183 | Comparative study of Brazilian and Spanish red fruits bioactivity before and after in vitro digestion

Berni, Paulo; Ramalho Zandoná, Lais; Maróstica Junior, Mário Roberto; Cámara, Montaña; García-Herrera, Patricia; Arranz, Elena

P184 | Broccoli sprout: phenolic content and antioxidant activity after simulated digestion

Lopes, Vivian; Brito, Flavia; Vidal, Juliana; Lopes, Jean; Souza, Yasmin; Zago, Lilia; Citelli, Marta; Bezerra, Rosangela; Antunes, Adriane; Miyahira, Roberta

P185 | Bioaccessibility of minerals and proteins from soy, pea, and faba bean

Auer, Jaqueline; Alminger, Marie; Marinea, Marina; Johansson, Mathias; Zamaratskaia, Galia; Högberg, Anders; Langton, Maud

P186 | Alternative dietary proteins and in vitro gut barrier responses

Sepúlveda-González, Ailynne; Hernández-Olivas, Ever; Grundy, Myriam; Callanan, Michael; Brodkorb, André; Giblin, Linda

P187 | Effect of food matrix on the digestibility of paprika and cinnamon oleoresins-loaded particles

Ferraz, Mariana; Oliveira Júnior, Fernando; Barroso, Livia; Furtado, Guilherme; Cunha, Rosiane; Hubinger, Miriam

P188 | The potential of fucoidan to protect against neurodegenerative diseases (gastrointestinal model)

Cunha, Sara A.; Apolinário, Eduardo; Machado, Manuela; Ribeiro, Tânia; Borges, Sandra; Batista-Silva, Sara; Oliveira-Silva, Patricia; Pintado, Manuela; Batista, Patricia;

P189 | Simulated digestion of new breakfast cereals rich in fibre and bioaccessibility of bioactive compounds and their potential health benefits

Santos, Diva; Salsinha, Ana Sofia; Ribeiro, Tânia B.; Lopes Da Silva, José A.; Pintado, Manuela; Araújo-Rodrigues, Helena

P190 | Bioaccessibility of novel bioactive peptides from the body mucus of the Lusitanian Toadfish Halobatrachus didactylus using an in vitro digestion model

Fernandez Cunha, Marta; Coscueta, Ezequiel R.; Brassesco, María Emilia; Almada, Frederico; Gonçalves, David; Pintado, Manuela

P191 | Microbots for Colonic Delivery of Phenethyl isothiocyanate (PEITC): Using INFOGEST to Optimise Formulation and Bioaccessibility

Sousa, Ana Sofia; Coscueta, Ezequiel R.; Reis, Celso A.; Pintado, Manuela

P192 | Germination and enzymatic hydrolysis of mustard grains provide different polyphenol bioaccessibility and antioxidant potential after simulated in vitro digestion

De Oliveira Silva, Mariana; Boscarol Rasera, Gabriela; Janzer Soares De Castro, Ruann

P193 | Composition and bioaccessibility of carotenoids from a puffed extruded mixture of cassava and peach palm (Bactris gasipaes Kunth.) flours

Silva, Jhonathan; Arôxa, Carolina; Nascimento, Gustavo; Clerici, Maria Teresa; Chisté, Renan; Mariutti, Lilian

P194 | The fate of newly formed compounds from processed food to digestion: case study of a pea-based sponge cake

Secco, Federica; Le Roux, Even; Rega, Barbara; Bosc, Véronique

P195 | Saponins and Phytosterols Decrease Bioaccessibility of Lutein and γ -Tocopherol During In Vitro Digestion

Lauer, Luise Amelie; Frank, Jan

P197 | Gastrointestinal stability of polyphenol-functionalized selenium nanoparticles

Golub, Nikolina; Galić, Emerik; Radić, Kristina; Vitali Čepo, Dubravka; Conway, Róisín

P198 | How does in vitro digestion change the amount of phenolics in Morus alba L. processed leaves? Analysis of preparations and infusions

Przeor, Monika

P199 | Antinutrients in protein fractions derived from pulses: Impact of dry-fractionation and cooking

Saldanha Do Carmo, Cátia; Mecha, Elsa; Oliveira, Juliana; Knutsen, Svein Halvor; Sahlstrom, Stefan; Bronze, Maria Rosário; Serra, Ana Teresa

12:30 - 14:00



Lunch time (poster session change)



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P200 | Digestion of wheat proteins and accumulation of gluten-derived immunogenic peptides along the gastrointestinal tract of the growing pig model
Jayawardana, Isuri; J. Boland, Mike J.; Stroebinger, Natascha; Hodgkinson, Suzanne; S. Loo, Trevor; C. McNabb, Warren; A. Montoya, Carlos

P201 | In vitro test to evaluate digestion properties of micro-encapsulated probiotics
Arroyo-Moreno, Sara; Mcsweeny, Seamus; Bleiel, Sinead

P202 | Toward a Microbial Alternative to Porcine Pepsin: An Acid Protease Preparation from *Aspergillus niger*
Tinker, Kelly; Farnar, James; Garvey, Sean

P203 | Effects of food phenolics on digestive proteases by in vitro and in silico approaches
Borgonovi, Sara Margherita; Perugino, Florinda; Pedroni, Lorenzo; Dellafiara, Luca; Pinto, Andrea; Dallavalle, Sabrina; Iametti, Stefania; Di Nunzio, Mattia

P205 | It's not just a matter of time. Mechanical stimulation also regulates the degree of differentiation of a co-culture model of intestinal epithelial cells
Piccinini, Giovanni; Santoni, Mattia; Milani, Liliana; Baroncini, Massimo; Danesi, Francesca

P206 | Evaluation of in vitro digestibility of linseed oleogels structured by two types of waxes
Catalán, Koyam; Morales, Eduardo; Millao, Sonia; Rubilar, Mónica

P207 | In vitro digestion of high-lipid emulsions: towards a critical interpretation of lipolysis
Kiyomi Okuro, Paula; Laurent, Sophie; Marze, Sébastien; Lopes Da Cunha, Rosiane; Berton-Carabin, Claire; Meynier, Anne

P208 | Intestinal saccharide transport systems are modulated by polyphenols
Dohmen, C.G.M.; Sthijns, M.M.J.P.E.; Muijsenberg, A; Troost, F.J.

P209 | Low-Cost Dynamic In Vitro Digestion Model Prototype for Bioaccessibility Studies
Labanca, Renata Adriana; Mansur Rabelo, Daniel; Andrade Alves, Maria Luiza; Carvalho Minighin, Elaine; Barbosa De Oliveira, Gabriel; Emidio De Souza, Lucas Augusto; Braga, Anísio Rogério; Bello De Araujo, Raquel Linhares

P210 | The Influence of Processing on the Bioaccessibility and Bioavailability of Ferulic Acid from Cereal Dietary Fibre
Han, Haizhen; Mackie, Alan

P211 | Potential of red berries to inhibit starch digestion
Aragon-Rojas, Stephania; Ifie, Idolo; Bosch, Christine

P212 | In vitro digestion of protein-rich dairy products adapted to the specific needs of older adults
Lavoisier, Anaïs; Morzel, Martine; Ossemond, Jordane; Henry, Gwenaele; Dupont, Didier

P213 | Characterization of the mucus lining a co-culture model of Caco-2/HT29-MTX cells
Le Goar, Yann; Daniel, Nathalie; Pecot, Thierry; Morzel, Martine

P214 | Robust and quantitative peptide analysis to gain insight into the digestive enzymes
Vreeke, Gijs J.C.; Vincken, Jean-Paul

P215 | Tracking in vivo release of bioactive metabolites along the human gastro-intestinal tract
Fernandes, Nadia; Cai, Mingzhu; Dagbasi, Aygul; Wist, Julien; Nicholson, Jeremy; Holmes, Elaine; Garcia-Perez, Isabel; Frost, Gary

P216 | Investigating the protein digestibility of upcycled barley protein in the tiny-TIM model
Jaeger, Alice; Ahern, Niamh; Sahin, Aylin W.; Nyhan, Laura; Mes, Jurriaan J.; Van Der Aa, Claire; Vrasidas, Ioannis; Arendt, Elke K.

P217 | In silico approach of metabolic fluxes of amino acids in the small intestine with pig
Garçon, Clément; Van Milgen, Jaap; Le Floc'h, Nathalie; Mercier, Yves

P218 | A semi-dynamic digestion protocol adapted to the population under proton pump inhibitors
Deng, Ruoxuan; Nau, Françoise; Lucas, Tiphaine; Maillard, Marie-Bernadette; Leduc, Arlette; Ossemond, Jordane; Musse, Maja; Le Feunteun, Steven

P219 | The cellular sensing to mixed micelles, a plug-in or a necessary leg for in vitro digestion protocols?
Martínez-Sánchez, Victoria; Calvo, M. Visitación; Fontecha, Javier; Pérez-Gálvez, Antonio

P220 | Ileal digestibility of starch from faba bean in healthy humans
Chapelais, Martin; Itkonen, Suvi; Calvez, Juliane; Airinei, Gheorghe; Simojoki, Asko; Stoddard, Frederick; Pajari, Anne-Maria; Benamouzig, Robert; Gaudichon, Claire



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P221 | In silico comparison of viscosity-dependent agitation performance for INFOGEST studies
Shaktivesh, Shaktivesh; Sinnott, Matt; Harrison, Simon; Mackie, Alan; Cleary, Paul

P222 | Another step towards a reliable and reproducible in vitro method to determine protein quality of complex food products
Logtenberg, Madelon; Somhorst, Dianne; Boudewijn, Anouk; Wanders, Anne; Hoos, Peter; Mes, Jurriaan

P223 | Determination of true ileal amino acid digestibility of spirulina in healthy volunteers for usage as the protein reference in the dual isotope method
Calvez, Juliane; Muziot, Madeline; Chapelais, Martin; Sahaka, Moulay; Airinei, Gheorghe; Devi, Sarita; Kashyap, Sindhu; Kurpad, Anura; Gaudichon, Claire

P224 | Quantitative proteomics of human pancreatic juice enzymes and their contribution to overall protein digestion/absorption
Lebrun, Régine; Grandval, Philippe; Carriere, Frederic

P225 | In vitro modelling of oral microbial invasion in the human colon
Lucie, Etienne-Mesmin; Victoria, Meslier; Ophélie, Uriot; Elora, Fournier; Charlotte, Deschamps; Aymeric, David; Christian, Morabito; Benoit, Quinquis; Mathieu, Almeida; Stéphanie, Blanquet-Diot

P226 | Plant cell cultures: nutritional quality and protein digestibility in vitro
Rosa-Sibakov, Natalia; Kortekangas, Anni; Pajumo, Maria; Mattila, Outi; Rischer, Heiko; Nordlund, Emilia

P227 | Protein in vitro digestibility of insects and soybeans: influence of food processing
Hammer, Laila; Moretti, Diego; Portmann, Reto; Egger, Lotti

P228 | A new in vitro human colonic model simulating obesity-related gut microbiota dysbiosis
Uriot, Ophélie; Deschamps, Charlotte; Brun, Morgane; Pouget, Mélanie; Etienne-Mesmin, Lucie; Alric, Monique; Chaudemanche, Cyril; Boirie, Yves; Blanquet-Diot, Stéphanie

P229 | The effect of consumption temperature of whole milk on in vitro gastric digestion using MRI
Fitzpatrick, Conor John; Musse, Maja; Feng, Jiajun; Collewet, Guylaine; Lucas, Tiphaine; Timlin, Mark; Dupont, Didier; Brodkorb, Andre; Freitas, Daniela; Le-Feunteun, Steven

P230 | In vitro simulated digestion followed by absorption and metabolism using a co-culture model: impact on the bioactivity of peptides derived from brewing by-products
Ribeiro-Oliveira, Rita; Sousa, Joana B; Diniz, Carmen; Ferreira, Isabel M P L V O

P233 | Effect of isoflavones and probiotics on calcium bioavailability in human Saos-2 cells
Harahap, Iskandar; Olejnik, Anna; Kowalska, Katarzyna; Suliburska, Joanna

P235 | Impact of semi-dynamic in vitro simulations on pulse digestion: why saliva matters
Duijsens, Dorine; Verkempinck, Sarah H.E.; Grauwet, Tara

P236 | Food structure regulates intestinal nutrients and gut hormones: a human intubation study
Cai, Mingzhu; Tashkova, Martina; Tejpal, Shilpa; Garcia Perez, Isabel; Serrano Contreras, Ivan; Edwards, Cathrina; Frost, Gary

P237 | From in-vivo to dynamic in-vitro modelling: digestibility of protein gels and drinks by Near Real Digestive Tract (NERDT)
Prathumars, Patteela; Roelofs, Julia; Deng, Ruoxuan; Smeets, Paul; Boom, Remko; Janssen, Anja

P238 | Optimization of an in vitro bioaccessibility fish model: protein digestibility using fish enzymatic extracts and commercial enzymes
Anacleto, Patrícia; Mello, Flávia; Silva, Pedro; Maulvault, Ana Luísa; Soares, Florbela; Pousão-Ferreira, Pedro; Valente, Luísa M.P.; Barata, Marisa; Duarte, Maria Paula; Marques, António

P239 | In vitro digestion of chlorophylls
Viera, Isabel; Herrera, Marta; Roca, María

P240 | In vivo and in vitro evaluation of an innovative common bean-based noodle for patients with type 2 diabetes
Duijsens, Dorine; Mutwiri, Linet; Steenackers, Nele; Kyallo, Florence; Grauwet, Tara; Matthys, Christophe

P241 | Differences in dairy- and plant-based yogurt digestion employing the human gastric simulator (HGS)
Battistini, Carolina; Ho, Anhha; Palomares, Steven; Kar, Alisha; Marco, Maria L; Bornhorst, Gail M

P243 | In silico and in vitro peptide bioactivity from digested potato protein isolate structures
Jiménez Munoz, Luis

P244 | Comparison between different enzymatic inhibition methods of standardized gastrointestinal model (INFOGEST): a case study of Pleurotus ostreatus mushroom biomass
Araújo-Rodrigues, Helena; Salsinha, Ana Sofia; Coscueta, Ezequiel R.; Relvas, João B.; Tavora, Freni K.; Pintado, Manuela E.



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P245 | In vitro digestion and intestinal function modulation of MFGM-providing ingredients

Sophie, Blat; Gwenal, Broudic; Prescila, Hakmeh; Julie, Pourprix; Eléonore, Lepvrier; Benjamin, Choque; Isabelle, Le Huerou-Luron; Marion, Lemaire

P246 | Heat inactivation of trypsin inhibitors does not improve in vitro digestibility of pea proteins

Duque-Estrada, Patricia; Lykke Petersen, Iben

P247 | A unifying approach to lipolysis under INFOGEST conditions: the importance of total surface area and coalescence

Wu, Lingfeng; Zhang, Haoyang; Deng, Boxin; Schroën, Karin; Corstens, Meinou

P248 | In vitro infant model with gut microbiota to study allergy to cow's milk proteins

Castro, Ana María; Gutiérrez-Díaz, Isabel; Marcos-Fernández, Raquel; Margolles, Abelardo; Delgado, Susana

P249 | Role of in vitro digestion on phenolics and anti-inflammatory action of Echinacea extracts

Ávila-Gálvez, María Ángeles; Giménez-Bastida, Juan Antonio; Karadeniz, Bülent; Romero-Reyes, Salvador; Espín, Juan Carlos; Pelvan, Ebru; González-Sarrías, Antonio

P250 | Impact of Elderly Gastrointestinal Alterations on In Vitro Gastric Emptying and Digestion Kinetics

Wu, Peng; Zhang, Ping; Feng, Jiajun; Chen, Xiao Dong

P251 | On the path to healthier cookies: the particle size of the wheat raw material affects the glycaemic response

Mulargia, Leonardo; Lemmens, Elien; Chatonidi, Georgia; La Torre, Danique; Verbeke, Kristin; Gebruers, Kurt; Wouters, Arno; Delcour, Jan

P252 | In vitro digestion of coffee brew and their fractions: their relevance towards cardioprotective potential

Machado, Fernanda; Coimbra, Manuel A.; Del Castillo, Maria Dolores; Coreta-Gomes, Filipe

P253 | Always Striving for Best Practices in In Vitro Digestion Methods

Germain, Isabelle; Arcand, Yves; Mainville, Isabelle; Turcot, Sophie; Langlois-Deshaies, Rachel; Courchesne, Dany

P254 | Bioaccessibility of protein in white bread containing intact plant cells

Perez Moral, Natalia; Saha, Shikha; Pinto, Ana M.; Bajka, Balazs; Edwards, Cathrina H.

P255 | Age-optimized digestion of two high protein dairy products: a comparative study using the in vitro semi-dynamic gastric digestion model for older adults

Lavoisier, Anais; Morzel, Martine; Dupont, Didier; Brodkorb, Andre; Gwala, Shannon

P256 | Characterising the Digestion of Whey Protein Isolate Using Older Adult Gastric Conditions

Gunning, Laura; Jacquier, Jean-Christophe

P257 | In vitro digestion of methylated lysine derivatives

Walczak, Marlene; Hellwig, Michael

P258 | In silico modelling of the absorption of triacylglycerols at the cellular level

Lai, Choi-Hong; Arif, Serife

P259 | Combined effect of thermal processing and gastrointestinal digestion on the IgG-binding capacity of lupine gamma-conglutin

Villa, Caterina; Costa, Joana; Mafra, Isabel

P260 | In silico digestion as a valuable approach to prospect bioactive peptides from edible insects

Teixeira, Carla S. S.; Biltès, Rita; Villa, Caterina; Sousa, Sérgio F.; Costa, Joana; Ferreira, Isabel M.P.L.V.O.; Mafra, Isabel

P261 | Benefit of Casein/Plant protein association as a strategy to meet protein needs in Elderly

Holle, Manon; Troupin, Julien; Schloesser, Joyce; Van Dam, Lotte; Kardinaal, Alwine; Wehrens, Ron; Mensink, Marco

P262 | Lipids and proteins bioaccessibility in DHA-enriched fortified infant flours and formulas using a static in vitro 6-month-old infant digestion model

Cancelon, Mathilde; Tournaux, Marine; Hemery, Youna; Pinel, Pauline; Robert, Mélina; Micard, Valérie; Durand, Erwann; Barouh, Nathalie; Villeneuve, Pierre; Bourlieu-Lacanal, Claire

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P264 | CANIM-ARCOL a new in vitro model of the dog large intestine capturing size-related effects

Deschamps, Charlotte; Denis, Sylvain; Humbert, Delphine; Chalancon, Sandrine; Apper, Emmanuelle; Blanquet-Diot, Stéphanie



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Mainville, Isabelle; Arcand, Yves; Courchesne, Dany; Turcot, Sophie; Langlois-Deshaies, Rachel; Lahaye, Ludovic; Germain, Isabelle

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Morales, Eduardo; Quilaqueo, Marcela; Drusch, Stephan; Rubilar, Mónica; Acevedo, Francisca

P281 | Impact of ageing on the protein digestibility of cheese matrices
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P282 | Processing of raw donkey milk; effect on protein quality and bioactive properties
Aspri, Maria; Papademas, Photis; Tedeschi, Tullia

P283 | Determination of digestive enzymes activities in human duodenal fluids under fasting and fed state
Menard, Olivia; Le Gouar, Yann; Braeckmans, Marlies; Augustijns, Patrick; Dupont, Didier

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P286 | Oral-gastric bioaccessibility of ingredient from avocado seed with anti-H. pylori activity
Sánchez-Quezada, Vanessa; Loarca-Piña, Guadalupe

P287 | The effect of slight pH changes in gastric conditions on the survival of *Listeria monocytogenes*
Oliveira, Mónica; Barbosa, Joana; Teixeira, Paula

P288 | The application of a static in vitro digestion model adapted to the general older adult population (INFOGEST) as an assistance tool for the development of food formulations adapted to the elderly - Diet65+ project
Salsinha, Ana Sofia; Correia, Marta; Silva, Beatriz; Azevedo, Miguel; Pintado, Manuela

P289 | Lentil-Based Muffin In Vitro Digestion: Unraveling Nutritional Insights
Geraldo, Rafaela; Machado, Manuela; Silva, Sara; Costa, Eduardo; Santos, Carla; Pinto, Elisabete; Pintado, Manuela; Vasconcelos, Marta

P290 | Antioxidant activity and phenolic compound content of chia seeds and sprouts after simulated digestion process
Rodrigues Paraizo, Talita; Fontanive Miyahira, Roberta; De Vasconcelos Lopes, Vivian; De Oliveira Brito, Flavia; Delvizio Vidal, Juliana; Neris Lima, Beatriz; Zago, Lilia; Beres, Carolina; Cristiny Ferraz Da Costa, Danielly

P291 | Enhance nutritional composition and protein digestibility of sprouted bean-fortified bread
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P292 | A new in vitro model of the healthy human ileum and its associated microbiota
Bron, Auriane; Beltramo, Chloe; Denis, Sylvain; Durif, Claude; F. Otero, Yolanda; Deschamps, Charlotte; Van De Wiele, Tom; Blanquet-Diot, Stéphanie

P293 | Screening the impact of prebiotics in cystic fibrosis colonic dysbiosis
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P294 | Investigating the role of glucosinolate content in colorectal cancer prevention after in vitro digestion of cruciferous vegetables (Brassicaceae)
Parada, Matilde; Faria, Miguel; Ferreira, Isabel; Pires, Isabel; Cabral, Célia; Oliveira, Paulo; Botelho, M^a Filomena; Pires, Ana Salomé; Melim, Catarina

P295 | Plant protein digestion and metabolism: in vitro and meal study methodologies
Partanen, Moona; Liikonen, Vilma; Väkeväinen, Kati; Gallego, Carlos; Kolehmainen, Marjukka

P296 | Effect of pepsin hydrolysis on different pea protein forms and their impact on the in vitro α -amylase and α -glucosidase inhibitory activity
Elbira, Arig; Bosch, Christine; Hernandez Alvarez, Alan

P297 | The impact of pea protein hydrolysis on in vitro α -amylase and α -glucosidase inhibitory activity
Ebira, Arig; Bosch, Christine; Hernandez Alvarez, Alan

P298 | Preliminary investigation on *Locusta migratoria* as a new food source
Barberis, Marta; Pellicorio, Vanessa; Papetti, Adele

P299 | Bioactivity of yogurt enriched with milk protein fractions
Darewicz, Małgorzata; Borawska-Dziadkiewicz, Justyna; Mogut, Damir; Iwaniak, Anna; Minkiewicz, Piotr; Baranowska, Maria; Przybyłowicz, Katarzyna

P300 | Adjusting the INFOGEST digestion protocol for improved application of lipid digestion
Ariens, Renata; Logtenberg, Madelon; Vos, Paul; De Wit, Nicole



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Oh, Geraldine; Cheong, Eleanor; Bowie, Dale; Deb-Choudhury, Santanu; Haines, Stephen; Ross, Alastair; Teo, Jonathan; Rettedal, Elizabeth; Samuelsson, Linda; Chan, James Chun Yip

P302 | Project Gut2Brain: Exploring the microbiota-gut-brain axis in obesity

González, Abigail; Gomes, Catarina; Pereira, Catarina; Martins, Diogo; López-Caneda, Eduardo; Couto-Pereira, Natividade; Coutinho, Joana; Conceição, Adriana; Conceição, Eva; Nobre, Clarisse

P303 | Evaluating the metabolic effects of replacing red meat with pulses in the diet: DE LEGUMINIBUS study

Anastasia, Gaia; Tagliamonte, Silvia; Marotta, Roberto; Vitaglione, Paola

P304 | Colonic health benefits of dried apple bagasse as a potential prebiotic

A. Vaz, Ana; Odrozola-Serrano, Isabel; Belli, Gemma; Oms-Oliu, Gemma; Martín-Belloso, Olga

P305 | Probiotic yeasts from dairy products for functional foods useful for the gut microbiota

Corbu, Viorica Maria; Csutak, Ortansa

P306 | Evaluation of the prebiotic and antioxidant activities of formulated chickpea biscuits after gastrointestinal digestion and fecal fermentation

Marin-Manzano, M.Carmen; Delgado-Andrade, Cristina; Olias, Raquel; Clemente, Alfonso

P308 | 'From Chew to Poo': does chewing behavior of consumers impact gut microbiome metabolites?

Liu, Zhen; Rubert, Josep; Forde, Ciaran; Stieger, Markus

P309 | Effect of phytochemical-rich beetroot extracts in the modulation of gut microbiota in vitro

Aragon-Rojas, Stephania; Mcdermott, Katie; Metcalfe, Phil; Goycoolea, Francisco; Boesch, Christine

P310 | HMO complex for infant nutrition and its impact on intestinal and microbiome maturation

Kondrashina, Alina; Walsh, Clodagh; O'hea, Reuben; O'brien, Rachel; Lane, Jonathan

P311 | Effect of food additives monosodium glutamate and allure red on gut microbiota and host

Vázquez, Xenia; Sabater, Carlos; Granja, Adela; Hevia, Arancha; Garrido-Romero, Manuel; Muñoz-Labrador, Ana; Moreno, Javier; Ruiz, Lorena; Ruas-Madiedo, Patricia

P312 | Fermentation of arabinogalactan-rich fractions and regulation of metabolites produced by gut microbiota

Machado, Fernanda; Del Castillo, Maria Dolores; Coimbra, Manuel A.; Coreta-Gomes, Filipe

P313 | Influence of RS3 on human gut microbiota and immune response using in vitro complementary approaches

Coururier, Ingrid; Denis, Sylvain; Etienne-Mesmin, Lucie; Rossary, Adrien; Despré, Denis; Chalancon, Sandrine; Durif, Claude; Berbezy, Pierre; Caldefie-Chezet, Florence; Blanquet-Diot, Stéphanie

P314 | Functional properties of fermented plant-based beverages pre- and post in vitro digestion

Vitali, Matteo; Cilla, Antonio; Gamero, Amparo; Gandía, Mónica

P315 | Impact of a more realistic fermentation medium on microbiota composition and metabolic activities in two well-validated in vitro human colon models

Uriot, Ophélie; Esmail, Galal A.; Denis, Sylvain; Mottawea, Walid; Sultan, Salma; Njoku, Emmanuel N.; Chiba, Mariem; Tosh, Susan; Hammami, Riadh; Blanquet-Diot, Stéphanie

P316 | Extra virgin olive oil effect on health: lessons from a dietary intervention on metabolism, inflammation and microbiota

Correia, Marta; Peixoto, Ana Gomes; Moreia, Ines; Jane El Maghariki, Jane; Magalhães, Tânia; Alves, Paulo; Rosa, Nuno; Mendes, Karina; Correia, Maria José; Gomes, Ana Maria

P317 | Extra virgin olive oil nutritional properties and microbiota modulation

Correia, Marta; Moreira, Inês; El Maghariki, Jane; Barbosa, Joana C.; Moreira, Ivone; Machado, Manuela; Salsinha, Ana Sofia; Alves, Paulo; Magalhães, Tânia; Gomes, Ana M.

P318 | Study of the impact of edible mushroom biomass obtained from by-products upcycling on the human intestinal microbiota

Cima, André; Bierhalz Voss, Glenise; Salsinha, Ana Sofia; Sousa, Ana Sofia; Gómez-García, Ricardo; Pintado, Manuela

P319 | Impact of novel clean label ham formulations on the human gut microbiota

Bento De Carvalho, Teresa; Bastos Barbosa, Joana; Mota De Carvalho, Nelson; Souza, Carla; Costa, Célia; Komora, Norton; Azevedo, Alexandra; Madureira, Ana Raquel; Teixeira, Paula



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P320 | Combining computational and in vitro models to better understand the gut microbiome
Davis Birch, William; Bowler, Alexander; Kapur, Nikil; Culmer, Peter; Buckley, Anthony; Moura, Ines

P321 | Traditional fermented food exert postbiotic effect on in vitro gut microbiota of children
Nyati, Murambiwa; Van Mastrigt, Oscar; Talsma, Elise F; Bakker, Sibbe; Shindano, John; Zwaan, Bas; Schoustra, Sijmen

P322 | Traditional fermented food exerts prebiotic effect on small children gut microbiota
Nyati, Murambiwa; Van Mastrigt, Oscar; Talsma, Elise; Bakker, Sibbe; Shindano, John; Zwaan, Bas; Schoustra, Sijmen

P323 | In-depth analysis of the in vitro digestibility and microbial activity of edible yeast-based proteins compared to milk reference
Martinez Tuppia, Ccori; Koper, Jonna; Caron, Juliette; Parent, Elyse; Gastel, Sothany; Telki-Bayens, Sabrina; Mouly, Isabelle; Bosco, Nabil

P324 | Effect of INFOGEST protocol on gut microbiota invitro fermentations of children's with ASD
Bauer Estrada, Katherine; Conde-Martinez, Natalia; Rodriguez-Castaño, Gina; Acosta-Gonzalez, Alejandro; Quintanilla-Carvajal, María Ximena

P326 | Digestion and fecal inocula fermentation of pine nut skin carbohydrates and phenolics
Silva, Soraia P.; Gonzalez, Abigail; Roupas, Dalila; Salvador, Andreia F.; Nobre, Clarisse; Coimbra, Manuel A.; Coelho, Elisabete

P327 | Personalized fiber intake increases exercise performance in healthy individuals
Otten, Britt; Umanets, Aleksandr; Sthijns, Mireille; Venema, Koen; Troost, Freddy

P329 | A comparative in vitro evaluation of colonic fermentation of new food based on fermented legumes and pseudo-cereals in older adult conditions
Gómez Gómez, Elena; Calvo Lerma, Joaquim; Asensio Grau, Andrea; García Hernández, Jorge; Heredia Gutierrez, Ana Belén; Andrés Grau, Ana María

P330 | Protein bio-accessibility of mycoprotein elucidated using in vitro gastrointestinal digestion
Bastiaan-Net, Shanna; Ariens, Renata; Boudewijn, Anouk; De Jong, Aard; Somhorst, Dianne; Pouvreau, Laurice

P331 | Intestinal fate of cereal proteins and fibers during in vitro digestion and gut fermentation
Rud, Ida; Knutsen, Svein Halvor; Tzimiras, Dimitrios; Berget, Ingunn; Wubshet, Sileshi Gizachew; Rieder, Anne

P332 | Assessment of the selected beetroot varieties on the sensory and functional properties of probiotic ice cream enriched with the *Saccharomyces cerevisiae* var. *boulardii*
Kobus-Cisowska, Joanna; Przeor, Monika; Szymandera-Buska, Krystyna; Jędrusek-Golińska, Anna; Myszka, Kamila
