

# VIENNA POLYPHENOLS 2017

June 20 - 21, University of Vienna, Austria

International Society of Antioxidants

11<sup>th</sup> World Congress on Polyphenols Applications  
June 20-21, 2017 - University of Vienna - Austria



Agenda



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www.polyphenols-site.com

## Among Vienna Polyphenols 2017 sessions:

- Analysis, mechanistic and clinical aspects
- Toxicological aspects of polyphenols
- Interactions between polyphenols and gut microbiota
- Extraction, valorization and analysis of polyphenols from food and by-products
- Applications of polyphenols in foods, beverages and cosmetics
- Innovations with polyphenols

### Call for Abstracts

Send your abstract  
**short oral: before May 24<sup>st</sup>**  
**poster: before June 1<sup>st</sup>**

### Register and save

Academics: 625 €  
Industrials: 995 €  
**before May 24<sup>th</sup>**

## SPEAKERS



### **The chemistry of gut microbial metabolism of polyphenols**

Fred Stevens, Oregon State University, USA



### **Sirtuins, a promising target in slowing down the ageing process: regulatory role of polyphenols**

Anna Bielak, Polish Academy of Sciences, Poland



### **Dietary Polyphenols: Nrf2, epigenetics and in vivo efficacy**

Tony Kong, Rutgers University, USA



### **Side-chain decorated anthocyanins with immunomodulatory function**

Ebru Cenk, University of Vienna, Austria



### **Dendritic cells response to quercetin exposure, the cascade of events that blocks inflammation**

Stefani de Santis, National Institute of Gastroenterology, Italy



### **Curcumin in combination with chemotherapy – the CUFOX story**

Lynne Howells, University of Leicester, United Kingdom



### **Analysis of polyphenols in physiological samples: recent advances**

Maike Gleichenhagen, University of Bonn, Germany



### **Reaction products of enzymatic and chemical oxidation of polyphenols**

Fabian Weber, University of Bonn, Germany



### **Toxicologically relevant aldehydes produced during the frying process are trapped by food phenolics**

Veronika Somoza, University of Vienna, Austria



### **Long-term consumption of anthocyanin-rich fruit juice: impact on antioxidative markers and gut microbiome**

David Berry, University of Vienna, Austria



### **Gut microbiota & polyphenols: strategic effects of metabolites**

Marvin Edeas, INSERM U1016, Université Paris Descartes, France



### **Experimental realism on polyphenol research: risks and benefits**

Pedro Mena, University of Parma, Italy



### **Natural products inducing macrophage cholesterol efflux**

Atanas Georgiev Atanasov, University of Vienna, Austria



### **Polyphenols modulating targets relevant in chemotherapy: support or risk of therapeutic outcome?**

Doris Marko, University of Vienna, Austria



### **Molecular basis of the specificity and efficacy of resveratrol against cancer**

Wolfgang Graier, Medical University of Graz, Austria



### **Valorization of agri-food by-products by extracting valuable bioactive compounds using green processes**

Krasimir Dimitrov, University of Lille, France



### **Combinatory effects of the isoflavone genistein with potential food contaminants**

Georg Aichinger, University of Vienna, Austria



### **Antioxidant and anti-inflammatory potential of a pectin depleted apple pomace extract in a pilot human intervention study**

Jessica Walker, University of Vienna, Austria



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