



7th International DF Conference 2018 - Fibre Diversity in Food, Fermentation and Health

*Willem Burger Zaal – De Doelen Conference Center
Rotterdam, the Netherlands, 4 – 6 June 2018*

PROGRAMME

(Status 2018-05-17)

Monday, 4th June 2018

08:00 - 09:00 REGISTRATION FOR PRE-CONFERENCE WORKSHOPS

PRE-CONFERENCE WORKSHOPS (with separate registration only)

- 09:00 – 12:00 Analysis of dietary fibres – new developments and challenges**
Organised by: Barry McCleary, Megazyme International, Ireland
Yannis Vrasidas, Eurofins Food & Feed Testing, the Netherlands
Venue: De Doelen - Hudig Zaal (3rd floor)
- 09:10 – 12:00 MyNewGut Workshop: MyNewGut’s perspectives for innovations, health claims and impact on public health policies**
Organised by: MyNewGut EU Project
Venue: De Doelen - Willem Burger Zaal (3rd floor)

7th International Dietary Fibre Conference

11:00 – 13:30 REGISTRATION FOR CONFERENCE

13:30 – 15:30	SESSION 1: WELCOMING ADDRESSES & OPENING	
Chairs:	Hamit Köksel - Hacettepe University, TR Jan Willem van der Kamp – TNO/WUR, NL	
13:30 – 13:35	Call to order and welcome	Jan Willem van der Kamp TNO, NL
13:35 – 13:50	Welcome on behalf of the conference organisers	Hamit Köksel - ICC, TR Henk Schols - WUR, NL Roy Montijn - TNO, NL
13:50 – 14:20	Increasing dietary fibre consumption. Understanding consumers' intention - behaviour gap	Louise Dye University of Leeds, UK
14:20 - 14:50	The role of fibre in modulating gut permeability and immune health	Karen Madsen Univ. of Alberta, CA
14:50 - 15:10	Gut microbiome related recommendations for dietary fibres	Nathalie Delzenne UCL, BE
15.10 - 15:30	Diet diversity and fibre consumption patterns	Susan Tosh Univ. of Ottawa, CA



15:30 – 16:00

Coffee break, exhibition and poster viewing

16:00 – 18:00			SESSION 2: FIBRE STUDIES – GUIDELINES AND METHODS		
Chairs:		Edith Feskens - WUR, NL Yolanda Sanz – IATA-CSIC, ES			
16:00 – 16:20	Recommendations for characterization and reporting of dietary fibres in nutrition research - A systematic review and perspectives from an ILSI Europe Expert Group	Saara Pentikäinen VTT, FI			
16:20 – 16:40	A detailed characterisation of dietary fiber and corresponding glycosidic fermentation products is key in understanding structure function relationships	Henk Schols WUR, NL			
16:40 – 17:00	Highlighting a systems approach to researching dietary fibre: database creation linking bench to bedside	Eleanor Beck Univ. Wollongong, AU			
17:00 – 17:20	In vitro digestion, dialysis and kinetic analysis - adsorptive and viscous effects of dietary fibre on bile acid release	Susanne Naumann, TUM, DE			
17:20- 18:00	Pitch presentations and interactive plenary discussion: “Nutrition Facts Label: make fibre listing mandatory!”	Fred Brouns Univ. Maastricht, NL Barry McCleary Megazyme, IE Danielle Wolvers Netherlands Nutrition Centre, NL			

18:00 – 19:00	EXHIBITION & POSTER VIEWING SESSION
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19:00 – 21:00	<p>WELCOME RECEPTION</p> <p>sponsored by Carbohydrate Competence Center and Ti Food & Nutrition</p> <div style="display: flex; justify-content: center; align-items: center;"> </div>
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Tuesday, 5th June 2018

08:30 – 10:30		
SESSION 3: FIBRES, FERMENTATION AND THE GUT MICROBIOME		
Chairs:	Frank Schuren - TNO, NL Koen Venema - Maastricht University, NL	
08:30 – 09:00	The role of arabinoxylan and resistant starch in butyrate production and implications for gut and metabolic health	Knud Erik Bach Knudsen Aarhus University, DK
09:00 – 09:15	Butyrylated high amylose maize starch provides greater protection against colitis-associated colorectal cancer than natural resistant starch	Claus Christophersen Curtin University, AU
09:15 – 09:30	Food-derived β -glucans: polarization towards M1-like macrophages	Priscilla de Graaff WUR, NL
09:30 – 09:45	Towards understanding the in vivo effects of cereal β -glucan	Anne Rieder Nofima, NO
09:45 – 10:00	Oat β -glucan lowers blood cholesterol by restricting its intestinal absorption and decreasing bile acids levels	Nima Gunness Univ. Queensland, AU
10:00 – 10:15	Are we solid with the information on oats and gut health?	Emilia Nordlund VTT, FI
10:15 – 10:30	Soluble malto-isomalto food fibres from potato starch	Piet Buwalda AVEBE, NL

10:30 – 11:00

Coffee break, exhibition and poster viewing

11:00 – 10:30		
SESSION 4: FIBRES AND METABOLIC HEALTH		
Chairs:	Maria Stewart - Ingredion, US Tobias Recker - ILSI Europe, BE	
11:00 – 11:30	Designing next generation prebiotics for lifelong health - Scientific perspective from an ILSI Europe Expert Group	Robert Rastall Univ. of Reading, UK
11:30 – 11:45	Evaluation of polydextrose as a prebiotic dietary fibre	Breann Abernathy Univ. of Minnesota, US
11:45 – 12:00	Specificity of dietary fibre structures to gut bacteroides utilisation	Bruce Hamaker Purdue University, US
12:00 - 12:15	Multi-omics assessment of AXOS intake in overweight people with signs of metabolic syndrome	Alfonso Benitez-Paez IATA-CSIC, ES
12:15 – 12:30	Effects of soluble fibres extracted from dehulled adlay on metabolism of blood lipid and sugar in animal study	Rachel Hsu China Grain Products R&D Institute, TW
12:30 – 12:45	Summary and future directions	Maria Stewart Ingredion, US

12:45 – 14:15

Lunch break, exhibition and poster viewing



14:15 – 15:45			SESSION 5: FIBRE - CHARACTERIZATION AND ASSESSMENT		
Chairs:			Joanne Slavin - University of Minnesota, US Elaine Vaughan - Sensus, NL		
14:15 - 14:45	Sources, composition, structure and physico-chemical properties of the dietary fibres - fruits		Martine Champ Univ. of Nantes, FR		
14:45 - 15:00	Chemical characterisation of dietary fibres from Camelina sativa		Claire Boyle Univ. of Minnesota, US		
15:00 – 15:15	Measurement of dietary fibre and dietary fibre components - an update		Barry McCleary Megazyme, IR		
15:15-15:45	US FDA definition and labeling of dietary fiber: presentation followed by discussion		Paula Trumbo FDA, US		

15:45 – 16:15 **Coffee break, exhibition and poster viewing**

16:15 – 18:00			SESSION 6: FIBRES IN FOOD - IMPACT ON PRODUCT STRUCTURE		
Chairs:			Kati Katina - University of Helsinki, FI Luc Saulnier - INRA, FR		
16:15 – 16:45	Understanding fibres functionality from a material science perspective - guidelines for reformulation of bakery products		Stefano Renzetti WUR, NL		
16:45 – 17:00	Modelling the effect of micro fluidisation on the physicochemical properties of wheat bran		Yamina De Bondt, KU Leuven, BE		
17:00 – 17:15	Understanding the physical, chemical and rheological factors in rye bran based foams		Nesli Sözer VTT, FI		
17:15 – 17:30	Does autoclaved wheat bran have potential for health benefits beyond what is possible with unprocessed bran?		Harry Sapirstein Univ. of Manitoba, CA		
17:30 – 17:45	Combined application of extruded flour and berry pomace powder to enhance the value of quick bread		Anne-Marie Reissner Univ. of Dresden, DE		
17:45 - 18:00	Modification of cereal brans by steam explosion combined with enzymatic treatment for improved use as food ingredient		Eda Aktas Akyildiz Hitit University, TR		

19:00 – 22:00			GALA DINNER AT SS ROTTERDAM (with separate registration only)		
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Info Gala Dinner

Date and venue

The Gala Dinner will be celebrated 5 June on the renowned SS Rotterdam. Steamship Rotterdam is the fifth ship with this name, put into service by the Holland America Line. It is the largest passenger ship ever built in the Netherlands perfectly representing Dutch craftsmanship when shipbuilding is involved. The beautiful rooms and terraces gives the guests the opportunity to relax and enjoy!

Getting there

Bus transfer

For those who have pre-booked but transfer in their registration, transfer will be arranged from the De Doelen conference center to the SS Rotterdam. Departure from the venue will be at 18:30. The return transfer from the SS Rotterdam will be starting at 22:00 and will go back to the De Doelen conference center.

Public transport

Also by public transport the ship is easy accessible. Bus 77 drives from Zuidplein shopping center via metro station Rijnhaven to the ss Rotterdam and vice versa. From Central Station Rotterdam, take the metro D or E to Slinge or De Akkers and exit at the metro station Rijnhaven.



Wednesday, 6th June 2018

08:30 – 10:30		
SESSION 7: HEALTH BENEFITS OF SPECIFIC FIBRES		
Chairs:	Jurriaan Mes - WUR, NL Knud Erik Bach Knudsen, Aarhus University, DK	
08:30 – 09:00	Prebiotics: Potential for managing overweight and obesity in children	Raylene Reimer Univ. of Calgary, CA
09:00 – 09:15	Regulating lipid adsorption in the small intestine: the role of dietary fibre and the mucus layer	Balazs Bajka Kings College London, UK
09:15 - 09:30	Effect of eringi mushroom dietary fibre on obesity and gut microbiota in mice fed a high fat diet	Yukari Egashira Chiba Univ., Japan
09:30 – 09:45	What is the role of dietary fibre in glycaemic response?	Alan Mackie Univ. of Leeds, UK
09:45 – 10:00	NUTRIOSE® soluble fibre selectively modifies gut ecology, satiety, and glucose metabolism in humans	Laetitia Guerin- Deremaux Roquette, FR
10:00 – 10:15	Consumption of extrinsic wheat fibre enhances fecal bulk and stool frequency	Nicole de Wit WUR, NL
10:15 – 10:30	Dietary fibres - a possibility to decrease the energy density of foodstuffs	Anne Fischer Rettenmaier, DE

10:30 – 11:00

Coffee break, exhibition and poster viewing

11:00 – 12:30		
SESSION 8: FIBRE INTAKE AND WELL-BEING		
Chairs:	Marina Carcea - CREA, IT Louise Dye - University of Leeds, UK	
11:00 – 11:30	Diet and gut microbiome related recommendations for improving mental health	Caitriona Long-Smith UCC Cork, IE
11:30 – 11:45	Short chain fatty acids: The microbiome's route to the brain?	Boushra Dalile KU Leuven, BE
11:45 – 12:00	Predicting satiation and satiety rating of breakfast cereals with a combination of an in vitro advanced gastrointestinal model and in silico artificial neural network	Susann Bellmann Triskelion, NL
12:00 – 12:15	Bread and tortilla sandwiches can be linked to increased dietary fibre and diet quality and lower sodium and total fat: a modelling study using NHANES 2013-2014	Yanni Papanikolaou Nutrition Strategies, FR
12:15 – 12:30	Grain dietary fibres and their forgotten health benefit: the solution to constipation.	Toine Hulshof Kellogg Europe, NL
12:30 – 12:50	Novel high fibre cereal grains for gut health	Steve Jobling CSIRO, AU
12:50 – 13:00	Award Ceremony with Best Poster Award	

13:00 – 14:00

Lunch break, exhibition and poster viewing



14:00 – 16:00			SESSION 9: HIGHER FIBRE INTAKE - NEEDS AND CHALLENGES		
Chairs:		Fred Brouns - Maastricht University, NL Jan Delcour - KU Leuven, BE			
14:00 – 14:30	Evidence that the current dietary fibre recommendations are too low to prevent colon cancer	Stephen O'Keefe Univ. of Pittsburgh, US			
14:30 – 14:45	Long term adherence to paleolithic diet reduced intake of resistant starch and adversely affected markers of bowel health in Australian men and women	Angela Genoni Edith Cowan Univ., AU			
14:45 – 15:00	Predictors of weight loss and weight loss maintenance following a 12-week dietary intervention with or without advice to increase dietary fibre	Kyriaki Myrissa St Mary's Univ., UK			
15:00 – 16:00	Panel and plenary discussion: should dietary intake recommendations for fibre be increased to $\geq 50\text{g/day}$ and should added fibres be included?	Fred Brouns Maastricht University, NL and Jan Delcour KU Leuven, BE			

16:00 – 16:10		CLOSING SESSION			
16:00 - 16:10	Closing comments by the organisers				

16:10 **END OF 7th INTERNATIONAL DIETARY FIBRE CONFERENCE**

16:15 – 17:15 **ICC GENERAL ASSEMBLY MEETING** (by separate invitation only)
Venue: De Doelen - Willem Burger Zaal

16:15 – 17:15 **ICC GENERAL ASSEMBLY MEETING** (by separate invitation only)

