The schedule for the ICP2020TURKU

(times are at GMT time)

Tuesday, 13 July 2021

10:00-10:30 Opening words: Prof. Juha-Pekka Salminen, President of the National Organizing Committee, and Prof. Victor de Freitas, President of the Groupe Polyphénols.

10:30-11:15 History Plenary: Prof. Joseph Vercauteren: The "Groupe Polyphénols International" today: beyond the hopes of its founders, 50 years ago!

11:15-11:30 Break activities: Initiation of the #myicpmemories contest (prof. JP Salminen)

11:30-13:10 <u>Chair: Dr. Kevin Davies</u>

Topic 3: Metabolomics, targeted analysis & big data

11:30 Plenary: Prof. Fulvio Mattivi: Applications of MS-based metabolomics to investigate the biomarkers of the co-metabolic processing of apple polyphenols

12:15 Plenary: Dr. Justin van der Hooft: Deciphering complex natural mixtures through metabolome mining of mass spectrometry data: the plant specialized metabolome as a case study

13:00 Ilari Kuukkanen: Prospecting for bioactives with group-specific and molecular networking MS/MS approaches

13:03 Carlos Asensio-Regalado: Effect of climate change on the polyphenolic composition of the main varieties of grape from La Rioja (Spain) and new oenological strategies to correct these effects on the quality of red wine.

13:06 Wenjia He: Characterization of Finnish apple ciders by means of polyphenol profiles

<u>Parallel session, Chair: Dr. Denis Barron</u>

Topic 2: Bioactivity & bioavailability

11:30 Keisuke Nakamura: Improvement of bone health condition by oral administration of proanthocyanidin-rich grape seed extract in ovariectomized animals

11:45 Claudia Favari: Metabotypes of flavan-3-ol colonic metabolites after cranberry intake

12:00 Debora Zorzan: Anthocyanin-mediated cardioprotection: an insight into molecular mechanisms

Topic 1: Structure, reactivity & synthesis

12:15 Joanna Orejola: Nupharanin, a novel dehydroellagitannin from *Nuphar japonicum*

12:30 Mathilde Gadrat: Identification and quantification of molecular ellagitannins in Cognac eaux-de-vie by mass spectrometry method: evolution over time towards new compounds

12:45 Xuwei Liu: New insights of pectin-procyanidin interactions: structure/function relationships

13:10-14:10 Break activities: The city of Turku as if you were there (360 drone videos by the city of Turku)

14:10-15:50 Chair: Dr. Sylvain Guyot

Topic 6: Biomaterials & applied sciences

14:10 Plenary: Dr. Helene Fulcrand: Advances in Bio-based Thermosetting Polymers

Topic 1: Structure, reactivity & synthesis

14:55 Plenary: Prof. Jean-Philip Lumb: The Lignans - A Family of Biologically Active Polyphenolic Secondary Metabolites

15:40 Sophie Guilois-Dubois: Preparative isolation of apple flavan-3-ols by pH-zone-refining centrifugal partition chromatography combined with reversed-phase liquid chromatography

15:43 Supriya Verma: Inter- and intraspecies variability of polyphenols in temperate forage species

15:46 Ana Rita Pereira: Functionalization of carboxylated lignin nanoparticles with amino-flavylium derivative using EDC/NHS coupling agents

Parallel session, Chair: Prof. Kristiina Wähälä

Topic 2: Bioactivity & bioavailability

14:10 Rita Rosado-Ramos: A Polyphenol from *Corema Album* L. reduces alpha-synuclein aggregation and toxicity in cellular and animal models of Parkinson's disease

14:25 Ruth Hornedo-Ortega: Gnetol and oxyresveratrol glucuronide metabolites: chemical production, structural identification, metabolism by human and rat liver fractions and *in vitro* anti-inflammatory properties

14:40 Ana Raimundo: Urolithin B inhibits IAPP aggregation: a potential strategy for Diabetes therapeutics

Topic 6: Biomaterials & applied sciences

14:55 Lucia Panzella: Polyphenols from pecan nut shell as multifunctional compounds for active packaging, food colorant stabilization and synthesis of silver nanoparticles

15:10 Rita Argenziano: Polyphenols as additives for eco-friendly and bio-inspired adhesives from soy proteins

15:25 Federica Moccia: Eco-friendly recovery of antioxidant phenolic compounds from chestnut wood fiber by optimized deep eutectic solvents (DES) extraction

15:50-16:20 Break activities: Instrument and body maintenance (Natural Chemistry Research Group)

16:20-18:00 Chair: Prof. Ann Hagerman

Topic 4: Quality control & standardization

16:20 Plenary: Prof. Jess Reed: Analysis of proanthocyanidins in food ingredients by the 4-dimethylaminocinnamaldehyde reaction

17:05 Plenary: Dr. Jara Pérez-Jiménez: Why should non-extractable polyphenols be included in systematic polyphenol analysis?

17:50 Sara Ramírez-Bolaños: Exploring extractable and non-extractable polyphenols in banana flower and banana pseudo-stem. Effect of harvest year

17:53 Christoph Kornpointner: Snailase is a powerful tool for the enzymatic hydrolysis of flavonoids

17:56 Ganwarige Sumali N Fernando: Isolation and purification of betalains from red beetroot (*Beta vulgaris* L.) using automated flash chromatography

Parallel session, Chair: Prof. Stéphane Quideau

Topic 1: Structure, reactivity & synthesis

16:20 Luis Cruz: Dendrimers as color-stabilizers of anthocyanin-type dyes: how the structure and concentration of the dye modulates the interaction mechanisms

16:35 Yucheng Zhou: Color expression and stability of *cis* and *trans* p-coumaric acylated cyanidin-derivatives and their UV-induced isomerization

16:50 Riziwanguli Wufu: Photochemical cyclization of stilbenes isolated from Norway spruce root bark

Topic 3: Metabolomics, targeted analysis & big data

17:05 Kelly Peeters: Comparison of different extraction techniques to determine the phenolic compound concentration in olive mill waste water

17:20 Ana Reis: Hyperglycemia alters the polyphenol metabolome in lipoproteins: putative implications from lipoprotein's lipid environment

17:35 Bridget McGivern: Decrypting bacterial polyphenol metabolism in an anoxic wetland soil

Wednesday, 14 July 2021

9:55-10:00 Opening of the day - practical announcements

10:00-11:40 Chair: Prof. Kazuhiko Fukushima

Topic 6: Biomaterials & applied sciences

10:00 Plenary: Prof. Frank Caruso: Advanced polyphenol-based materials via supramolecular assembly

Topic 1: Structure, reactivity & synthesis

10:45 Plenary: Prof. Toshiyuki Kan: Total Synthesis of hybrid type polyphenols

Topic 6: Biomaterials & applied sciences

11:30 Laura Alicia Orozco-Flores: Membrane assisted solid-liquid extraction for the recovery of polyphenolic fractions from grape pomace

11:33 Patrícia Correia: Exploring the colour and bioactivity of anthocyanin related structures towards skin healthcare – bridging food and therapeutics

11:36 Linards Klavins: Valorisation of food wastes to obtain extracts with anti-oxidative and anti-inflammatory effects

Parallel session, Chair: Dr. Sylvain Guyot

Topic 3: Metabolomics, targeted analysis & big data

10:00 Catrin Guenther: Spatiotemporal modulation of flavonoid metabolism in *V accinium* berries

10:15 Juuso Laitila: Two-dimensional chromatographic fingerprints of oligomeric proanthocyanidin–malvidin glycoside adducts provide new insight into the complex world of red wine chemistry

10:30 Cécile Leborgne: Polyphenol targeted metabolomics to predict rosé wine color

Topic 5: Biogenesis and functions in plants & ecosystems

10:45 Rubina Jibran: Auronidins are a novel group of cell-wall bound red flavonoid pigments that contribute to liverwort abiotic stress tolerance

11:00 Kei Maruyama: Overexpression of dahlia chalcone reductase candidate gene in tobacco

11:15 Simón Miranda Chávez: Comparing the effect of targeting a specific-phloretin glycosyltransferase in apple by RNA silencing and CRISPR/Cas9 genome editing

11:40-12:10 Break activities: The story of the ICP2020TURKU logo (prof. JP Salminen)

12:10-13:50 Chair: Dr. Sylvain Guyot

Topic 5: Biogenesis and functions in plants & ecosystems

12:10 Plenary: Prof. Cathie Martin: Colour bio-factories: production of anthocyanins in plant cell cultures

12:55 Plenary: Prof. Teemu Teeri: The puzzle of displaying orange: Substrate specificity of dihydroflavonol 4-reductase

13:40 Clara Priemer: Exudate flavonoid diversification of *Primula auricula* L. populations in an ecological context

13:43 Suvi Vanhakylä: A transfer to a new host plant and a change in a polyphenol content can affect the metabolism of *Lymantria mathura* larvae

13:46 Eerik-Mikael Piirtola: Chemical composition and biosynthesis of poplar bud resin in *Populus trichocarpa* and *Populus balsamifera*

Parallel session, Chair: Prof. Olivier Dangles

Topic 1: Structure, reactivity & synthesis

12:10 Shunichi Shishido: A reaction mechanism of photo-oxidation process of catechin in relation to its bactericidal activity

12:25 Stacy Deshaies: NMR structural determination of (+)-catechin-laccase reaction dimeric products: potential oxidation markers in grapes and wines

12:40 Luyao Wang: On laccase-catalyzed polymerization of alkaline lignin fractions in aqueous alkaline solution

Topic 2: Bioactivity & bioavailability

12:55 Marica T. Engström: Unravelling the insoluble hydrolysable tannin-protein complexes

13:10 Iqbal Bin Imran: Modification of proanthocyanidins and their analysis tools for the screening of potential anthelmintic drugs of natural origin

13:25 Audrey Inge Schytz Andersen-Civil: Modulation of inflammatory responses in RAW 264.7 macrophages by purified condensed tannins and possible implication in a parasitized mouse-model

13:50-14:50 Break activities: The Turku archipelago (360 drone videos by the city of Turku)

14:50-16:30 Chair: Prof. David Gang

Topic 2: Bioactivity & bioavailability

14:50 Plenary: Prof. Claudia Nunes dos Santos: The potential of low molecular weight (poly)phenol metabolites for attenuating neuroinflammation and treatment of neurodegenerative diseases

15:35 Plenary: Prof. Patricia Oteiza: Relevance of dietary flavonoids on the mitigation of metabolic disorders

16:20 Takanori Nakajima: Production of urolithins from ellagic acid using human intestinal bacteria and activation of sirtuin-related genes by urolithins

16:23 Pauline Beaumont: Quantification of trans-ε-viniferin and its glucuro-conjugated metabolites in rat plasma after oral administration

16:26 Diana M. Bosch-Crespo: Capability of mannoproteins isolated from *Saccharomyces cerevisiae* to interact with wine polyphenolic compounds

Parallel session, Chair: Prof. Peter Constabel

Topic 6: Biomaterials & applied sciences

14:50 Joana Oliveira: Host-guest chemistry: γ-cyclodextrin interaction with pyranoanthocyanins

15:05 Oskar Laaksonen: Impact of processing technology and storage on proanthocyanidins and sensory properties of blackcurrant juices

15:20 Veronika Hellwig: Investigation of protein-polyphenol conjugates in almond blanch water in food production

Topic 5: Biogenesis and functions in plants & ecosystems

15:35 Stefan Martens: Identification of arbutin synthases in Rosaceae

15:50 Paula Thitz: Restricting the condensed tannin pathway by RNAi has drastic effects on growth of young silver birch (*Betula pendula*)

16:05 Yalin Liu: Creating CRISPR kncokouts for two MYBs that regulate proanthocyanidins biosynthesis in poplar

16:30-17:00 Break activities: Boost your scientific writing (Natural Chemistry Research Group)

17:00-18:00 Poster Session 1

18:00-19:30 General Assembly (for the members of the Groupe Polyphenols)

Thursday, 15 July 2021

10:00-11:00 Poster Session 2

11:00-11:10 Break activities: Results of the #myicpmemories contest (prof. JP Salminen)

11:10-11:15 Opening of the day - practical announcements

11:15-13.45 Chair: Prof. Kristiina Wähälä

Topic 1: Structure, reactivity & synthesis

11:15 Ken Ohmori: Orthogonal annulation strategy, enabling an efficient assembly of doubly-linked oligoflavans

11:30 Claudia Mariana Castillo Fraire: Enzymatic synthesis, structures, interactions with saliva proteins and quantification in juices of a series of dehydrodicaffeoylquinic acids, one of the main classes of oxidation products in apple-based beverages

11:45 Yosuke Matsuo: Revisiting the oxidative coupling of catechol-type flavan-3-ols: dimeric and trimeric products of (−)-epicatechin with polyphenol oxidase

Topic 5: Biogenesis and functions in plants & ecosystems

12:00 Judith Lundberg-Felten: Towards understanding the role and regulation of condensed tannin during ectomycorrhizal symbiosis development in *Populus* roots

12:15 Carsten Milkowski: Dehydroquinate dehydratase/shikimate dehydrogenases from *Eucalyptus camaldulensis* involved in shikimate pathway, quinate metabolism, and gallate formation

12:30 Ko Tahara: Aluminum detoxification abilities of hydrolyzable tannins identified in *Eucalyptus camaldulensis*

Topic 2: Bioactivity & bioavailability

12:45 Ana Faria: Beer effects on biochemical outcomes and gut microbiota: alcoholic vs non-alcoholic

Topic 3: Metabolomics, targeted analysis & big data

13:00 Ana Miklavčič Višnjevec: Phenolic compounds in agricultural residues from olive, tomato and citrus industries

13:15 Olivier Ciclet: Identification of AMPK activators analogues in plant extracts

13:30 Iride Mascheretti: Flax tissue cultures and elicitation as a strategy for bioactive compounds production

Parallel session, Chair: Prof. Olivier Dangles

Topic 5: Biogenesis and functions in plants & ecosystems

11:15 Bartosz Adamczyk: Interaction between root tannins and soil fungi stabilizes carbon in the soil

11:30 Heidi Halbwirth: Breeding for novel flower colour in poinsettia (*Euphorbia pulcherrima*) via Genome editing and classical transgenic approaches

11:45 Keiko Yonekura-Sakakibara: Seed-coat protective neolignans are produced by the dirigent protein AtDP1 and the laccase AtLAC5 in *Arabidopsis*

Topic 3: Metabolomics, targeted analysis & big data

12:00 Sarah van Dinteren: Identification of prenyl number, configuration, and position in (iso)flavonoids in complex plant extracts by IT-MS and HR-MS

12:15 Ru Wang: An efficient strategy to boost stilbene production in *Vitis vinifera* cv. Gamay Red cell suspension

12:30 Adriana Teresa Ceci: Metabolomics investigation of antioxidant properties, polyphenolic profile and, anthocyanin content in commercial, ancient and red-fleshed apple varieties

Topic 1: Structure, reactivity & synthesis

12:45 Kumi Yoshida: A new biosynthetic intermediate of cyanidin 3-*O*-glucoside in black soybean seed coat

13:00 Sauli Haataja: Hydrolyzable tannins inhibit pore-forming toxin pneumolysin

13:15 Espérance Moine: Synthesis and evaluation of lipophilic alkyl-polyphenols as new therapeutics toward retinal degeneration

13:30 Fernando Pina: The evolution of the color systems in plants. A physical chemical approach

13:45-14:30 Break activities: ICP Kahoot (everyone can attend via the Kahoot App)

14:30-16:00 Chair: Prof. Stéphane Quideau

14:30 GP Award talk by Prof. John Ralph: Lignins and Lignification: New Developments and Emerging Concepts

15:15 Prof. Stéphane Quideau: Takashi Yoshida In Memoriam

Topic 4: Quality control & standardization

15:30 Véronique Cheynier: Multi-method approach for extensive characterization of gallnut tannin extracts

15:45 Susana Soares: Oral cell-line based model to understand phenolic compounds astringency perception: insights from single compounds to real food matrix

Parallel session, Chair: Dr. Erika Salas

Topic 2: Bioactivity & bioavailability

15:15 Luc P. R. Bidel: Interactions between trans-resveratrol and CpLIP2 lipase/acyltransferase: evidenced by fluorescence and in silico

15:30 Giuseppe Di Pede: Human metabolism of flavan-3-ols: highlights from the EU-JPI project "FOODPHYT- Food phytochemicals matter for cardiometabolic health"

15:45 Matthew Sanders: Identification of plant dihydrophenanthrenes as direct activators of AMP-activated protein kinase through the allosteric drug and metabolite binding site

16:00-16:30 Break activities: Dancing with ellagitannins (Marianna Manninen & Niko Luntamo)

16:30-18:00 Chair: Prof. Victor de Freitas

Topic 2: Bioactivity & bioavailability

16:30 Maarit Karonen: Ellagitannin-lipid interactions by HR-MAS-NMR spectroscopy

16:45 Antonio Speciale: *In vitro* bioaccessibility and protective activity of an anthocyanin-rich extract from bilberry and blackcurrant against TNF-α-induced inflammation in intestinal epithelial cells

17:00 Kateřina Valentová: Silymarin flavonolignans: news about their bioactivity, bioavailability and safety

Topic 6: Biomaterials & applied sciences

17:15 Alessandra Napolitano: Oxidative coupling of chlorogenic acid with tryptophan: toward a natural product-based food dye

17:30 Hileia Souza: Chemical / colour stability and rheological properties of cyanidin-3-glucoside in deep eutectic solvents as a gateway to design task-specific bioactive compounds

17:45 Suvro Saha: Potential of industrial sweet orange waste to act as an anti-cariogenic agent

Parallel session, Chair: Prof. Jess Reed

Topic 4: Quality control & standardization

16:30 Gonzalo Miyagusuku-Cruzado: Separation of pyranoanthocyanins from precursor anthocyanins using cation-exchange chromatography

16:45 Elsa Brandão: Development of a cell-based quartenary system to unveil the effect of polysaccharides on oral astringency

Topic 6: Biomaterials & applied sciences

17:00 Ana Fernandes: Anthocyanin-polysaccharide complexes: from nature to innovative food solutions

Topic 2: Bioactivity & bioavailability

17:15 Yoan Capello: Polyphenol-bearing probes for unveiling polyphenol-proteins interactions: synthesis and applications

17:30 Mary Ann Lila: Boosting the bioaccessibility of dietary polyphenols by delivery as colloidal aggregate protein-polyphenol particles

17:45 Brock Kuhlman: The relationship between enzyme treatment and polyphenol/polysaccharide extraction in winemaking, and subsequent sensory effects in Cabernet Sauvignon wines

18:00-18:30 Poster prizes, announcement of the ICP2023 and concluding remarks

List of poster presentations

		1. Structure, reactivity & synthesis
P1.1	*Sophie Guilois-Dubois*	Preparative isolation of apple Flavan-3-ols by pH-zone-refining centrifugal partition chromatography combined with reversed-phase liquid chromatography
P1.2	*Supriya Verma*	Inter- and Intraspecies variability of polyphenols in temperate forage species
P1.3	*Ana Rita Pereira*	Functionalization of carboxylated lignin nanoparticles with amino-flavylium derivative using EDC/NHS coupling agents
P1.4	*Bárbara Torres-Rochera*	Supramolecular study of interactions between malvidin-3-O-glucoside and wine phenolic compounds. Effect on color.
P1.5	*Kenta Sakamoto*	Biomimetic intramolecular oxidative coupling between galloyl groups of pentagalloylglucose
P1.6	*Cristina Alcalde-Eon*	Role of ellagitannins in the synthesis of vitisin A and in the degradation of malvidin 3-O-glucoside. An approach in wine-like model systems.
P1.7	*Sara Štumpf*	Investigation of pH dependance of UV-Vis spectra of gallic and ellagic acids using combined experimental and theoretical approaches
P1.8	*Gregor Hostnik*	Interactions of Fe(II) ion with gallic acid and vescalagin
P1.9	*Peter Bürkel*	Flavan-3-ols isolated from the bark of Bassia longifolia
P1.11	*Aude A. Watrelot*	Polyphenolic composition of cold-hardy grapes and wines.
P1.12	*Paula Araújo*	Kinetic and Thermodynamic characterization of 5-Hydroxy-4'-Dimethylaminoflavylium in the presence of SDS micelles
P1.13	*Ellia H. La*	Investigating ultraviolet-visible energies that initiate the mechanism of cis-trans photoisomerization of acylated delphinidins and its impact on color performance
P1.14	*Dennis Krygier*	High-performance countercurrent chromatography fractionation of polymethoxy flavones by off-line electrospray mass spectrometry injection profiling of Citrus sinensis

P1.15	*Laetitia Mouls*	Identification of oxidation markers of the reaction of grape tannins with volatile thiols commonly found in wine
P1.16	*Montserrat Dueñas*	Influence of red wine polysaccharides profile on the flavanol composition and precipitation
P1.17	*Danielle M. Voss*	Thermal Degradation of 10-catechyl Pyranoanthocyanins Derived from Pelargonidin-, Cyanidin-, and Malvidin-3-glucosides
P1.18	*Agnieszka Krawczyk-Łebek*	Synthesis of 6-methylflavanone and its biotransformation in cultures of entomopathogenic filamentous fungi
P1.19	*Judith Bijlsma*	Unravelling discolouration caused by iron-flavonoid interactions: complexation, oxidation, and network formation
P1.20	*Min Yu*	Distribution of lignans and lignan mono/di glucosides in freeze-fixed stem of Ginkgo biloba L. by cryo-TOF-SIMS/SEM
P1.21	*Joana Azevedo*	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions
P1.23	*Takako Yamashita*	Formation of dehydrohexahydroxydiphenoyl esters by oxidative coupling of galloyl esters involved in ellagitannin biosynthesis
P1.24	*Riziwanguli Wufu*	Photochemical cyclization of stilbenes isolated from Norway spruce root bark
P1.25	*Natércia Teixeira*	Unveiling the iron-tannin complexes behind medieval iron gall inks.
		2. Bioactivity & bioavailability
P2.1	*Takanori Nakajima*	Production of urolithins from ellagic acid using human intestinal bacteria and activation of sirtuin-related genes by urolithins
P2.2	*Pauline Beaumont*	Quantification of trans-ε-viniferin and its glucuro-conjugated metabolites in rat plasma after oral administration
P2.3	*Diana M. Bosch-Crespo*	Capability of mannoproteins isolated fromSaccharomyces cerevisiae to interact with wine polyphenolic compounds
P2.4	*Paula Luis*	Curcumin conjugates are incompletely hydrolyzed by β-glucuronidase: Detection of complex conjugates in plasma
P2.5	*Juan Carlos Carmona-Hernandez*	Polyphenols from Colombian Passiflora ligularisJuss (granadilla)inhibit, in vitro and in vivo, inflammatory agents
P2.6	*Jenni Tienaho*	Screening novel bioactivities and bark chemistry of Finnish willows
P2.7	*Emilija Svirčev*	Differences in Chemical Composition and Antioxidant Potential Between Herb and Root Ethanol Extracts of Rumex alpinus L. 1753. (Polygonaceae)
P2.8	*Vanja Ljoljić Bilić*	Bassia longifolia bark extract exhibits antimicrobial activity
P2.9	*Yunqing Wang*	Uptake and anti-inflammatory properties of betalains in intestinal Caco-2 cells
P2.10	*Riitta Ryyti*	Health-promoting effects of lingonberry (Vaccinium vitis-idaea L.) in obesity: impact on lipid and glucose metabolism and low-grade inflammation
P2.11	*M. Teresa Escribano-Bailón*	Effect of the presence of mannoproteins on the interaction between flavanols, salivary proteins and oral epithelial cells
P2.12	*Massimiliano Gasparrini*	Protective effect of Manuka honey against inflammation and its related diseases
P2.13	*Diana Pinto*	Chestnut (Castanea sativa Mill.) shells: A promising source of polyphenols as valuable compounds for cosmetic industry
P2.14	*Marin Prodanov*	In vitro and in vivo bioassay-guided fractionation of olive mill wastewaters for effective biocontrol of Verticillium dahliae in tomato plants and Phytophthora capsici in pepper plants

P2.15	*Andrea Palos-Hernández*	Agrifood waste as a source to obtain natural bioactive compounds
P2.16	*Sadia Zulfiqar*	Comparison of In vitro assays to determine inhibition of α-amylase enzyme activity of anthocyanins
P2.17	*Reelika Rätsep*	Polyphenols in six less cultivated fruit and berry species cultivated in Estonia
P2.18	*Ana Margarida Silva*	Microwave-assisted extraction of kiwiberry leaves for cosmetic purposes: Phenolic composition and bioactivity screening
P2.19	*Paulina Strugała-Danak*	Biological and physicochemical properties of Solanum tuberosumL. var. Vitelotte anthocyanins rich extract and its impact on membrane, albumin and cancer cells
P2.20	*Alba Gutiérrez Docio*	In vitro antibacterial activity against Helicobacter pylori of oligomeric and highly polymerised procyanidin-rich fractions from grape seed extract
P2.21	*Latifeh Ahmadi*	Bio-accessibility of bioactive compounds in blueberry smoothie enriched with pea protein: an in-vitro gastrointestinal digestion
P2.22	*Wojciech Makowski*	RolB oncogene increased synthesis of phenolic compounds and bioactivity of Dionaea muscipula J. Ellis.
P2.23	*Mimosa Sillanpää*	Protein Precipitation Capacity of Chemically Well-Defined Proanthocyanidin Oligomers and Polymers
P2.24	*Matthew Flavel*	Sugarcane polyphenols as non-antibiotic growth promoters in animal feeds.
P2.25	*Barry Kitchen*	The bioactive & bioavailability properties of polyphenol- rich extract from sugarcane (Saccharum officinarum)
P2.26	*Valtteri Virtanen*	Hydrophobicity and logP of hydrolysable tannins
P2.27	*Karolina Tkacz*	UPLC-PDA-Q/TOF-MS profiling of phenolic compounds and anti-neurodegenerative potential of Hippophaë rhamnoides L. berries
P2.28	*Igor Turkiewicz*	Phenolic profile and biological activities of Chaenomeles microencapsulated powders
		3. Metabolomics, targeted analysis & big data
P3.1	*Ilari Kuukkanen*	Prospecting for bioactives with group-specific and molecular networking MS/MS approaches
P3.2	*Carlos Asensio-Regalado*	Effect of climate change on the polyphenolic composition of the main varieties of grape from La Rioja (Spain) and new oenological strategies to correct these effects on the quality of red wine.
P3.3	*Wenjia He*	Characterization of Finnish apple ciders by means of polyphenol profiles
P3.4	*Marianna Manninen*	Epicuticular polyphenols as potential chemotaxonomic markers for common Finnish tree species
P3.5	*Gentiana Balaj*	Biotransformation of 5-O-caffeoylquinic acid by gut bacteria: an interesting oxidative pathway.
P3.6	*Yun Zhang*	Cranberry proanthocyanidins enhance chemotherapy-induced esophageal adenocarcinoma cell death
P3.7	*Mª Elena Díaz*	Metabolomic approach of Arbosana olive (Olea europaea L.) leaves dryied by different technologies to identify polyphenols related to antioxidant capacity.
P3.8	*Katherine Weh*	Cranberry proanthocyanidins mitigate bile-induced injury in primary normal esophageal cell lines isolated from patients with esophageal adenocarcinoma
P3.9	*Blanca Gallo*	Untargeted metabolomic LC-MS fingerprinting of apple cultivars for the identification of biomarkers related to resistance to rosy apple aphid

P3.10	*Liz Gutiérrez Quequezana*	Effect of temperature and developmental stage on the content of anthocyanins and phenolic acids in potato cultivars
P3.11	*Liga Lauberte*	Diarylheptanoids – strong antioxidants in alder bark growing in Latvia: chemical profiling, isolation and their application potential
P3.12	*Esakkiammal Sudha Esakkimuthu*	Extraction and identification of polyphenols from spruce bark using HPLC-DAD-ESI-MS/MS
P3.13	*Gianluca Ottolina*	Comparing aryltetralin lignans production by adventitious roots from three Linum species
P3.14	*Viviane Robert*	What about Dirigent like domains from Bacteria, are they belonging to DIR protein family?
		4. Quality control & standardization
P4.1	*Sara Ramírez-Bolaños*	Exploring extractable and non-extractable polyphenols in banana flower and banana pseudo-stem. Effect of harvest year.
P4.2	*Christoph Kornpointner*	Snailase is a powerful tool for the enzymatic hydrolysis of flavonoids
P4.3	*Ganwarige Sumali N Fernando*	Isolation and purification of betalains from red beetroot (Beta vulgaris L.) using automated flash chromatography
P4.4	*Thomas Olaf Gruber*	Salicis cortex: influences of sex and harvest season on polyphenolic content in four Salix species
P4.5	*Oana-Crina Bujor*	Procyanidin variation in leaves and stems of wild and cultivated Vaccinium species
P4.6	*Prashanta Kumar Deb*	Influence of choice of solvents and extraction techniques on the recovery of phenolic phytochemicals linked to the antioxidant and enzyme inhibition potential of Clerodendrum glandulosum Lindl.
		5. Biogenesis and functions in plants & ecosystems
P5.1	*Clara Priemer*	Exudate flavonoid diversification of Primula auricula L. populations in an ecological context
P5.2	*Suvi Vanhakylä*	A transfer to a new host plant and a change in a polyphenol content can affect the metabolism of Lymantria mathura larvae
P5.3	*Eerik-Mikael Piirtola*	Chemical composition and biosynthesis of poplar bud resin in Populus trichocarpa and Populus balsamifera
P5.4	*Peter Constabel*	Leaf proanthocyanidins act as in planta antioxidants and protect poplar trees against the effects of oxidative stress from drought and UV-B
P5.5	*Michael Kurta*	Combined effects of ozone stress with drought or salt stress on selected parameters of the antioxidant machinery in city trees
P5.6	*Katie Schulz*	Altered polyphenol metabolism associated with cut carrot blackening.
P5.7	*Karolina Miernicka*	Phenolic compounds profile of Dionaea muscipula J. Ellis leaves and traps after UV-A treatment
P5.8	*Christian Haselmair-Gosch*	The different substrate specificities of the Zea mays dihydroflavonol 4-reductase paralogs A1 and A1* are determined by few amino acids.
P5.9	*Karl Kempf*	Synthesis of flavonol-bearing probes and proteomic analysis of Asteraceae petals via affinity-based protein profiling.
P5.10	*Virpi Virjamo*	Experimental warming induces species-specific changes in phenolic chemistry of boreal tree seedlings
P5.11	*Ko Hinokidani*	Iron solubilization in mangrove sediments associated with leaf-derived polyphenols and benthic animals

P5.12	*Benedicte R. Albrectsen*	Insect and fungus specialists on aspen leaves have opposite relationships to condensed tannins

6. Biomaterials & applied sciences

P6.1	*Laura Alicia Orozco-Flores*	Membrane assisted solid-liquid extraction for the recovery of polyphenolic fractions from grape pomace
P6.2	*Patrícia Correia*	Exploring the colour and bioactivity of anthocyanin related structures towards skin healthcare – bridging food and therapeutics.
P6.3	*Linards Klavins*	Valorisation of food wastes to obtain polyphenolic rich extracts and extract fractions
P6.4	*Florian Weber*	Can plant polyphenol inspired surface modifications improve tissue integration of titanium implants?
P6.5	*Malgorzata Latos-Brozio*	Polymerization possibilities of polyphenols from the flavonoid group (Funding: National Science Centre, Poland, grant No. 2018/31/N/ST8/02565)
P6.6	*Alenka Mihelčič*	Extraction of grape polyphenols during maceration and by organic solvents in relation to vineyard relief
P6.7	*Wioleta Mikucka*	Optimization of alcohol extraction of polyphenols from distillery stillage
P6.8	*Elvira Manjón*	Capability of yeast mannoproteins to modify phenolic compound-salivary protein aggregation.
P6.9	*Ignacio García-Estévez*	Effect of mannoproteins obtained from different oenological yeast on pigment and color stability of red wine
P6.10	*Daniel Yelle*	Comparing the lignin degrading abilities of lower and higher termites
P6.11	*Akiyoshi Sawabe*	Anti-aging effects of constituents in Wine or Wine compression residue
P6.12	*Darija Sazdanić*	Surfactant-mediated green extraction of polyphenols from red grape pomace
P6.13	*Eduardo Manuel Cuerda-Correa*	Polyphenols and urban mining. A green alternative for the recovery of valuable metals from scrap printed circuit boards
P6.14	*M Cristina Rodríguez Rasero*	Polyphenols-mediated green synthesis of nZVI for the removal of dyes from water
P6.15	*Tiago Filipe P. Alves*	Impact of green tea extraction in ternary deep eutectic solvent on chitosan-based films properties for food applications