Third International Conference on
Polyphenols applications in Nutrition and Health

Satellite Symposium on Natural Antioxidants and Polyphenols: Valorization from Fruit & Vegetable Wastes

St Julian, Malta,
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INDEX

Final Programme 3rd International Conference on Polyphenols Applications in Nutrition and Health 3

Session 1: Latest Advances on Polyphenols 7
Oxidative Stress, Mitochondria, and Chronic Diseases: Can Antioxidants break this vicious circle? Dr Marvin Edeas 8
Overview and advanced results on polyphenols and their propertie. Pr Olivier Dangles 9
Polyphenols behind the antioxidant effect: insights for nutraceutical and cosmetic function. Pr Fulvio Ursini 10
Problems of quantitative and qualitative estimation of polyphenols. Dr Alegria Carrasco Pancorbo 11

Session 2: Beneficial effects of polyphenols on chronic diseases and ageing 12
Use of polyphenols against cardiovascular diseases.
Dr Ramaroson Andriantsitohaina 13
Effect of polyphenols from wine on hormone-related cancer treatment.
Pr Joseph Vercauteren 14
Use of polyphenols against cancer: role of resveratrol and grapevine extracts.
Pr Norbert Latruffe 15
Phytochemicals and hormone dependant diseases: latest advances on menopause and osteoporosis. Pr Aedin Cassidy 17
The multiple beneficial properties of fruits and vegetables in brain aging: turning back the ravages of time. Dr Jim Joseph 18

Session 3: Applications of polyphenols in cosmetic industry 20
Polyphenols, skin ageing and Cosmetics: Dream or Reality?
Mr Patrice André 21
Obtaining a natural cocoa powder rich in polyphenols: characterization and bioavalability.
J. Arcos 23
New tool to evaluate the electron transfer capacity of polyphenols.

**J. L. Torres**

De novo ceramide biosynthesis is involved in resveratrol-induced inhibition of ornithinedecarboxylase activity. **S. Ulrich**

### Session 4: Applications of polyphenols in food industry

Bioavailability and efficiency of Polyphenols.

**Dr Marie-Josèphe Amiot-Carlin**

What are the impacts of polyphenol interactions with other molecules in food?

**Dr Véronique Cheynier**

Application of polyphenols in food industry: flax lignans.

**Dr Bernard Schmitt**

### Session 5: Polyphenols & food conservation

Uses of Polyphenols in seafood conservation. **Dr Carmen Gómez-Guillén**

Uses of polyphenols and phenolic acid in meat, dairy and berry product conservation.

**Pr Marina Heinonen**

### Session 6: Antioxidant-Rich Beverages: Innovation and Trends

Latest advances in Polyphenols uses in drink industries.

**Pr Sonia Collin**

Bioavailability of Chlorogenic Acid. **S. Lafay**

Study of the antimicrobial action on human pathogenic bacteria and effect on viability of mammalian normal and tumor cells of polyphenols from argentinean rosemary plants.

**S. Moreno**

Effects of tea catechins on body fat in humans. **A. Chikama**

Oligopin the original strengths from pine. **J-L Assouad**

FLORA, flavonoids and related phenolics for healthy living using orally recommended antioxidants. **K. Petroni**

Coenzyme 1 (N.A.D.H.): the strongest biological antioxidant as active ingredient for supplements, cosmetics and functional food. **J Birkmayer**

1st International Symposium on Natural Antioxidants and Polyphenols: Valorization from Fruits & Vegetables Wastes

Future of Antioxidants Applications in Human Health.

**Dr Marvin Edeas**

By-products and wastes of plants food processing as a source of functional compounds.

**Dr Andreas Schieber**

Current and emergent methods of natural antioxidant extraction from fruit and vegetables wastes. **Dr Dietmar Kammerer**

Natural Antioxidants from fruit and vegetable by-products versus synthetic antioxidants. **Dr Rosa Lamuela-Raventos**

Development of nutraceuticals from grapes and cherries wastes.

**A. Teresa Serra**

Atheroprotective properties of olive mill waste and its constituent polyphenols.

**J. Cohn**

Enzyme-assisted extraction of polyphenols from grape (vitis vinifera L.) Pomace.

**A. Claus**

An industrial approach for the selective recovery of biophenols from agro-food wastes.

**L. Setti**
The "Quercetin Therapy" And The DNA Damage Induced Ex Vivo By Etoposide In Bone Marrow Healthy And Leukemic Cells Isolated From The Brown Norway Rats.
A. Cierniak

Interactions Of Genistein Derivatives With Lipid Bilayers As Measured By Microcalorimetry, A.B. Hendrich

Polyphenol extracts from prensal blanc white grape (vitis vinifera) pomace.
A. Llobera

ABTS Radical-Driven Oxidation of Polyphenols: Identification of covalent adducts and ABTS degradation products. A.M. Osman

Theoretical study of the polyphenolic components of the stem bark extract from Mangifera indica L. Vimang. B. M. Y. Rosas

Comparative theoretical study of the biologically active xanthones: Mangiferin, Alfa and Gamma Mangostin, and Noratiriol, with the Wedelolactone molecule.
B. M. Y. Rosas

Improvement of anthocyanins extraction from Hibiscus sabdariffa by coupling solvent and DIC process. B. Ben Amor

Polyphenol-enriched fractions from Sicilian grape pomace: HPLC-DAD analysis and antioxidant activity. C. Spatafora

Production Of Pinotage Wine With Enhanced Polyphenol Content And Antioxidant Capacity. D. De Beer

Characterization of monovarietal Sicilian olive oils. Diego Planeta

Contained in polyphenols of sicilian table olives. Diego Planeta

Phytochemicals as modulators of neurodegenerative diseases.
D. Vauzour, K. Vafeiadou

Citroneffic acid-sodium salt: a new preservative agent. F. La Cara

Ascosypane: a new powerful inhibitor of tyrosinase. F. La Cara

Antioxidant activity and fractionation of the major polyphenols from Byrsonima crassifolia leaves. H. Rogez

Differences of adsorption affinities of three phenolic compounds families on four synthetic resins. H. Rogez

Recovery of flavonoid-rich fractions from inga edulis extracts using macroporous resin in a fixed bed system. H. Rogez

Functional components of Roselle (Hibiscus sabdariffa) seeds. I. Amin

Polyphenolic profiles and antioxidant activity in apple cultivars grown in Poland. I. Bober

Polyphenols and antioxidant activity in different fruits juice. I. Bober

Antioxidant and choleretic properties of radish sprout extract. J. Barillari

Antioxidant defenses and brain ageing. J. Emerit

Prediction of biological effects of phenolic derivatives (P) against carcinogenesis via their reduction potential E (P*/+/P). R.V. Bensasson, J. Emerit

Study of antioxidant activity of champagne wine phenolic and derivative acids. J. Vercauteren

Dietary Antioxidants Regulate High Glucose-Induced Apoptosis. J.W. Park

Mass spectrometric characterization of phenolic acids and flavonoids in dandelion (Taraxacum officinale WEB. ex WIGG.) root and herb juice (Taraxaci radix cum herba). K. Schütz, A. Schieber

Quantification of Caffeoylquinic acids and Flavonoids in artichoke-based dietary supplements and pharmaceuticals by high-performance liquid chromatography. K. Schütz, A. Schieber

Characterization of Alk(en)ylresorcinols in Mango (Mangifera indica L.) Peels by HPLC-APCI-MSn. M. Knödler

The Influence of quercetin on genotoxic action of etoposide in spleen and bone marrow cells of rats with acute myeloid leukaemia. M. Papiez

Obtaining and characterising a range of cocoa extracts rich in Polyphenols. M. Pasamar

Effect of gamma radiation on total phenolics, trypsin inhibitors and tannins compounds in 5 different soybeans cultivars. M.C. Souza

Structure-property studies on the antioxidant activity of the flavonoid quercetin. M. Tamba
Perspectives of drugs with polyphenolic components to treat chronic prostatitis.

N.V. Kotelevets, L.V. Yakovleva 89

Features of quercetin and elagotannins containing drugs modulating action on activity glutathione-cycles enzymes. L.V. Yakovleva, N.V. Kotelevets 91

Efficacy of new hemorheological drug ascovertin in patients with ischemic disease.

N. Tyukavkina 92

Experimental and clinical studies of using the diquertin and ascorbic acid complex for preventing adhesions after laparoscopic operations on ovaries.

N. Tyukavkina 93

Antioxidant properties and phenolic profiles of mashua (tropaeolum tuberosum ruíz & pavón) tubers, a promising andean crop. R. Chirinos 94

Blueberry fruit extracts suppress oxidative stress induced damage in skeletal muscle cells. R.D. Hurst 95

The effect of dietary curly kale on serum lipid profile in laboratory rats.

RB. Kostogrys 96

The effect of dietary brussels sprouts on antioxidative enzymes in laboratory rats.

RB. Kostogrys 97

Lasia Spinosa: an underutilized vegetable. S Ghafoor, S. Ekanayake 98


Oxidative DNA damage and estrogenic activity induced by resveratrol and its metabolite S. Kawamishi 100

Powergrape®, a grape extract rich in procyanidins, reduce exercise-induced oxidative stress of professional soccer player. S. Lafay 101

Polyphenols from Rosemary: Effect on phytopathogenic viruses. S. Moreno 102

Advance on the biological properties of polyphenols from rosemary: an approach to their uses in health. S. Moreno 103

Synergistic effect of green tea polyphenols with CoQ9 in rats. M. Afzal 104

Antioxidants recovery from olive mill wastewaters. S. Sayadi 105

Evidence of neuroprotection by a hydroxytyrosol-rich olive mill waste water extract in vitro and ex vivo. S. Schaffer 106

Influence of processing on polyphenols and antioxidant capacity of apple juice and wine.

S. Skapska 108

In vitro cytotoxicity of red beet juice to human cancer cells. W. Grajek 110

Antioxidant Protection By Beetroot And Aronia Extracts In Obese And Non-Obese Individuals, In "In Vitro" Model System. W. Grajek 111

In vitro accessibility and absorption of betanin from digested red beet root juice.

W. Grajek 112

Stabilisation of refined oils with natural antioxidants recovered from Chemlali olive leaves extract. M. Bouaziz 113

The influence of polyphenols and other dietary components on iron absorption by intestinal cells. AR Aswir 114

Mauritian tea extracts : Polyphenolic composition, antioxidant propensity and prophylactic application against cardiovascular diseases. T. Bahorun 115

Determination of vitamin C content in the pulp and peel of various stage of maturation of camu-camu (Myrciaria dubia) fruits. K.O. Cohen 116

Assessing diversity of anthocyanin levels in various progenies of Assai.

K.O. Cohen 117

Laminin pretreatment attenuates inhibitory effects of epigallocatechin gallate (EGCG) via blocking of egcg penetration into cells. D.W. Han 118

A phase II study with antioxidants, both in the diet and supplemented, pharmacological support, progestagen, and anti-cyclooxygenase-2 showing efficacy and safety in patients with cancer-related anorexia/cachexia and oxidative stress.

G. Mantovani 119

Pilot double blind placebo controlled study of cranberry on healthy women.

J. Heinrich 120

Effect of different processing methods on polyphenol and tannin levels in selected whole cereals and pulses consumed in India. N. Aggarwal 121

Health benefits and industrial application of tea polyphenols—global perspectives.

N. Ghosh Hajra 122
Novel low molecular proanthocyanidin dietary biofactor Oligonol: Modulation of oxidative stress and neuroprotective, chemopreventive and food application potentials.

**O. I Aruoma**  
Phenolic composition and antioxidant capacity in new citrus hybrids.  

**P. Rapisarda**  
Antioxidant effect of three ethanolic plants’ extracts on lipid peroxidation in cultured HeLa cells. **R. Ben Mansour**
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