



NUTRITION SYMPOSIUM INSTITUT PASTEUR DE LILLE

CONFERENCE PROGRAMME

THE FOOD MATRIX EFFECT BEYOND NUTRIENTS

Wednesday, 14th June, 2017

9:00 - Introduction Jean-Michel Lecerf

Chairman : Marie-Caroline Michalski

9:10 - Does matrix effect exist ? Clinical and epidemiological data

Jean-Michel Lecerf

Institut Pasteur de Lille – Nutrition department

9:50 - Structuring foods to improve the bioavailability of bioactives and nutrients

Didier Dupont

INRA of Rennes - UMR 1253 Science and Technology of Milk & Eggs

10:30 - Coffee break

11:00 - Impact of lipid emulsified structure on the fat metabolism

Marie-Caroline Michalski

INRA (USC 1235)

INSERM (U1060)

Car Men Laboratory, IMBL of Villeurbanne - Lyon

11:40 - Meat and dairy products processing and protein assimilation

Didier Remond

INRA of Clermont-Ferrand

UMR1019 Unit of Human Nutrition

12:20 - Lunch

Chairman: Anthony Fardet

14:10 - Food structure and bioavailability of fat soluble vitamins and carotenoids

Emmanuelle Reboul
INRA (UMR 1260)
INSERM (1062) of Aix-Marseille

14:50 - Plant-foods, cereals, seeds and legumes: the food matrix

Anthony Fardet
INRA of Clermont-Ferrand - UMR 1019 Unit of Human Nutrition

15:30 - Coffee break

16:00 - Bioavailability and antioxidant properties of polyphenols and carotenoids from fruit & vegetables

Claire Dufour
INRA of Avignon - UMR 408 Quality of plant origin products

16:40 - Food structure: a key role in nutrition and a driver for innovation

Claude Genot
INRA of Nantes

17:20 – Closing



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THE SPEAKERS

Jean-Michel LECERF is a medical doctor, endocrinologist and nutritionist. He works at the hospital of Lille and he is head of the nutrition department of Institut Pasteur de Lille involved in research, public health and education. He conducts clinical studies in the NutrInvest center in the field of nutrition.

Didier DUPONT is Senior Scientist at INRA and is leading the "Bioactivity & Nutrition" group in Rennes. He's the scientific coordinator of INFOGEST, an international network of more than 130 research institutions gathering 350 experts on food digestion from 37 countries.

Marie-Caroline MICHALSKI is Research Director (INRA) and leader of team 4 of CarMeN laboratory in Lyon "Postprandial lipids and lipoproteins: regulations and functional impact" in collaboration with the Human Nutrition Research Center Rhône-Alpes.

Didier REMOND: Deputy Director of the Human Nutrition Unit of INRA. Research conducted in this unit aims to propose innovative nutritional strategies allowing to ensure long life without disability, able to reduce health hazards, and to preserve mobility and well-being of the elderly.

Emmanuelle REBOUL is Researcher in Nutrition. Her area of interest is to explore the molecular mechanisms of fat-soluble vitamin and carotenoid intestinal absorption: the dietary factors modulating fat-soluble vitamins bioavailability and the molecular functioning of fat-soluble vitamin membrane transporters.

Anthony FARDET is a researcher in preventive and holistic nutrition at the Human Nutrition Unit of the INRA of Clermont-Ferrand/Theix. He works on the characterization of the link between the degree of food processing and health effects, with a focus on the "matrix" effect.

Claire DUFOUR is developing research activities at INRA-Avignon to unravel the physicochemical and health properties of dietary polyphenols in relation with their nutritional value. Present interests are centered on the protection of polyunsaturated lipids from oxidation by polyphenols during gastrointestinal digestion.

Claude GENOT is presently Research director at INRA, and associate director of the INRA Biopolymères Interactions Assemblages Research Unit (Nantes). Her main scientific interest is to understand how lipid organization and interactions with proteins determine food properties, including sensory perception, with a main focus on oxidative interactions in foods, food model systems and during simulated digestion. In collaboration with Univ. of Yaoundé (Cameroun), her present work addresses the usages and nutritional properties of local sources such as red palm oil and insects.