

Food & Inflammation

21st of November 2018, Örebro

09.30-10.00

Registration and coffee

10.00-10.20

Opening and presentation of OrU and FSS

Prof. Robert Brummer and Anna Ström (PhD)

10.20-10.50

Innovation barriers in translational reseach in food and health

Invited speaker Prof. Eric Claassen, VU Amsterdam, The Netherlands

10.50-11.00

Butyrate – a microbial metabolite with effects on inflammation and intestinal barrier.

Mathias Tabat, Örebro University

11.00-11.10

The impacts of probiotics and prebiotics on the gut mucosa and immune system through targeting inflammation and intestinal barrier function

Frida Gorreja, Örebro University

11.10-11.20

A comparison of five commercially available RNA isolation kits and their ability to extract microRNA from human breast milk.

Lina Tingö and Emelie Ahlberg, Linköping University

11.20-11.30

Sweetened beverage consumption and risk of LADA and type 2 diabetes: the potential influence of genotype

Josefin E. Löfvenborg, Karolinska Institutet

11.30-11.40

The inflammatory potential of diets as a risk factor for cardiovascular diseases in the Malmö Diet and Cancer cohort.

Joana Dias, Lund University

11.40-11.55

Fibres functionality in plant based-foods

Patrica Lopez-Sanchez (PhD), RISE, Gothenburg

12.00-13.00

Lunch

13.00-13.30

Metabolomics approach to unravel the impact of diet on human health

Invited speaker Prof. Tuulia Hyötyläinen, Örebro University

13.30-14.00

Microbiota-gut-brain connections: Role of dietary fibers

Invited speaker Dr. Olena Prykhodko, Lund University

14.00-14.10

Correlation of food components to butyrate producing gut bacteria in IBS patients and healthy controls.

Savanne Holster, Örebro University

14.10-14.20

A study tool using functional magnetic resonance imaging (fMIR) to assess how modification of the gut microbiota can affect the gut brain axis

Julia Rode, Örebro University

14.20-14.30

Long and short cycle fermentation of traditional Ethiopian Injera pancake is mediated by a diverse group of microbes that contribute to antimicrobial activity and sensory properties.

Yared Hailaye, Örebro University

14.30-14.40

A new potato contains more resistant starch

Xue Zhao, SLU, Uppsala

14.40-14.55

Coffee

14.55-15.25

Challenges in the food chain – report from a workshop with the LiFT graduate school.

15.25-15.55

Panel debate. What is the future of food and nutritional sciences in an interdisciplinary setting? (Robert Brummer)

15.55-16.00

Wrap up and closure



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