

Oggetto: DIET, GUT MICROBIOTA AND HEALTH THROUGHOUT LIFE - 16 DICEMBRE 2013 C/O
FONDAZIONE EDMUND MACH
Mittente: Trentino Sviluppo S.p.A. <info@trentinosviluppo.it>
Data: 13/12/2013 10:57
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Gentili,

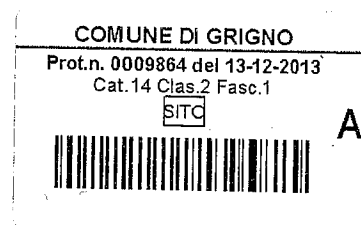
si trasmette in allegato l'invito al workshop che si svolgerà lunedì 16/12 p.v. presso la FEM.

Si parlerà di come le nuove tecniche legate alla metabolomica possono aiutare a individuare alimenti e combinazioni di alimenti potenzialmente benefici per la salute umana.

Parteciperanno rappresentanti di realtà aziendali e multinazionali cruciali del settore Food, come Nestlè, Cargill, Dupont.

L'occasione è gradita per porgere cordiali saluti.

Per eventuali informazioni:
Phone: 0461/615601
E-mail: events@fmach.it



Confidentiality Statement

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— Allegati: —

Flyer_Microgut_Health.pdf

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Information

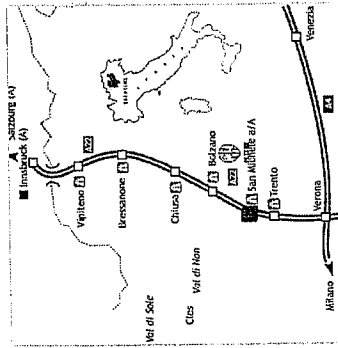
Registration is required.

Conference fee: 50€

Visit the conference webpage for information:

<http://eventi.fmach.it/microbiota>

Conference venue



Fondazione Edmund Mach

Via E. Mach, 1
I-38010 San Michele all'Adige (TN)

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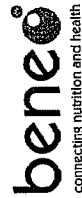
Event organized by



With the participation of



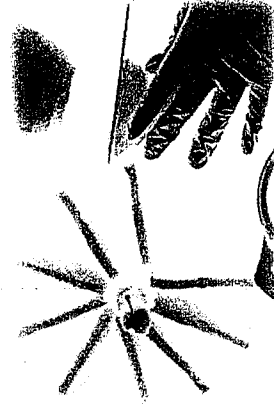
Neestlé Institute of Health Sciences

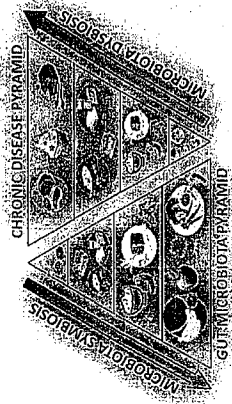


Diet, gut microbiota and health throughout life

December 16th 2013
9:00 — 18:00

Aula Magna
Fondazione Edmund Mach
San Michele all'Adige (TN)





Diet, gut microbiota and health throughout life

With a view towards Horizon 2020, Fondazione Edmund Mach has brought together a panel of leading scientific experts from the global food and nutrition industry to discuss how diet shapes the beneficial activities of the human gut microbiota. Together with FEM researchers actively working in the area of diet, gut microbiota and human health, this panel will discuss how state of the art post-omics technologies are being applied to further our understanding of diet-microbiota: host interactions with reference to both Prokaryotic and Eukaryotic microbiota moieties. Furthermore, we will discuss nutritional strategies for modulating microbiota activities towards a more health promoting profile throughout life, from infancy to old age. This workshop will highlight the importance of developing efficacious functional foods from both economic and health perspectives and emphasises on the growing relevance of inter-sector (industry-academia) collaboration within the European research framework. The workshop is of particular relevance to operators in the field of probiotics, prebiotics, polyphenols and whole plant foods, and indeed all those interested in gut health.

Programme

State of the art and European scenario—Chair: Fulvio

Mattivi

09:00 Roberto Viola (FEM): Welcome and introductory remarks by the Research Centre Director

09:10 Kieran Tuohy (FEM): Introducing our microbial friends and aim of the workshop

09:20 Kees De Gooijer (Food and Nutrition Delta, Holland): Building the nutrition infrastructure—going global (thinking globally, acting locally)

09:40 Annapaola Rizzoli (FEM): EU research collaborations—the Trentino perspective: Climate change and the emerging disease threat to food security

10:00 Coffee break

Omics tools for measuring the contribution of the gut microbiota to human nutrition—Chair: Duccio Cavalieri

10:20 Fulvio Mattivi (FEM): MS based metabolomics – metabolite profiling and quantification in food quality and nutrition

10:40 Francois-Pierre J. Martin (Nestlé Institute of Health Sciences SA): Measuring the contribution of the gut microbiota to the mammalian metabolome – implications for functional foods

11:00 Claudio Donati (FEM): Next generation sequencing – structure and function pipelines for the gut microbiome

Nutritional support of the gut microbiota in early life—

Chair: Annapaola Rizzoli

11:20 Carlotta De Filippo (FEM): Gut microbiota and early nutrition

11:40 Unifarm: Innovation in infant formula: probiotics and/or prebiotics

12:00 Chen Lijun (Beijing Sanyuan Foods Co., Ltd.): Foods for early life - perspectives from the Chinese market ([via video link](#))

Gut microbiome influences on host physiology—Chair:

Heidi Hauffe

14:00 Duccio Cavalieri (FEM): Dietary yeast a model organism and immune educator.

14:20 Sarah Perkins (FEM): Gastrointestinal helminths: pirates or passengers?

14:40 Kieran Tuohy (FEM): A dietary pyramid supporting the gut microbiome and protection from chronic disease - from diets to foods

15:00 Coffee break

Prebiotics and human health—Chair: Kieran Tuohy

15:20 Stephan Theis (BENEO): Prebiotic modulation of the gut microbiota and health benefits – From science to claims and back

15:40 Pascal Ronfard (Groupe SOLACTIS SAS):

Galactofructose, gut microbiota modulation and human health
16:00 Alastair Ross (Chalmers University, Sweden, previously senior scientist, deputy group leader Nestlé SA): Whole grains - are the gut microbiota the missing link with health benefits?

Gut microbiota, metabolic disease & healthy aging—

Chair: Sarah Perkins

16:20 Arthur Ouwehand (DUPONT/DANISCO, Finland):

Probiotics, prebiotics and immune function – healthy aging.

16:40 Francesca Fava (FEM): The human gut microbiota, obesity and metabolic risk

17:00 Joan Vermeiren (Cargill, Belgium): Prebiotics - digestive health and research towards metabolic effects

17:20 Kieran Tuohy (FEM): Wrap up

