



CONFERENCE PROGRAMME

19 – 21 May 2026
Gdańsk, Poland



FULL PROGRAMME

View the complete conference
programme online.

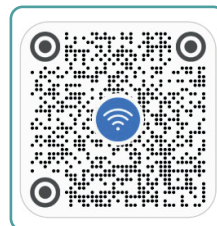


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WI-FI CONNECTION

network: **ICFD2026**
password: **Digestion2026!**



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DAY 1 | 19 MAY

07:30 – 08:30

Participant registration

08:30 – 09:00

Official opening of the Conference
(Aula of Gdańsk University of Technology)

09:00 – 10:00

ORAL COMMUNICATIONS

Topic: Oral Processing and Digestion

Chairs: Adam Macierzanka and Didier Dupont

- 09:00** **Ciarán Forde** (Wageningen University & Research, the Netherlands),
Understanding digestion in children: How swallowed food bolus properties evolve from ages 6 to 12 compared to adulthood. (ID 67)
- 09:15** **Esther Staes** (KU Leuven, Belgium),
From bite to metabolite: how in vivo and in vitro oral processing of bean-based wraps with distinct microstructures affect starch digestion. (ID 25)
- 09:30** **Vincent Mathieu** (INRAE, L'Institut Agro, France),
Investigating the role of oral physiology in inter-individual variability of particle texture perception. (ID 150)
- 09:45** **Dan Liu** (Wageningen University & Research, the Netherlands),
Does age matter? Oral processing of plant-based foods shows limited differences between young and old adults. (ID 103)

10:00 – 10:10



Conference group photo (in front of the Main Building)

10:10 – 10:50



Coffee break + Poster session 1 (Main Building, Fahrenheit Courtyard)

10:50 – 12:15

ORAL COMMUNICATIONS

Topic: Oral Processing and Digestion

Chairs: Ciarán Forde and Markus Stieger

- 10:50 – 11:30** **PLENARY LECTURE** **Miriam Clegg** (University College Cork, Ireland),
Why Mouth Matters: How Oral Processing Shapes Intake Across the Lifespan.
- 11:30** **Martine Morzel** (INRAE, L'Institut Agro, France),
Saliva modulates the impact of tannins on the mucus layer of intestinal cells. (ID 62)
- 11:45** **Zhen Liu** (Wageningen University & Research, the Netherlands),
Do inter-individual differences in eating rate influence faecal particle size, gut microbiome composition and functionality in humans? (ID 225)
- 12:00** **Susana Delgado** (IPLA-CSIC, Spain),
Peptide Profile and Allergenicity Assessment of Simulated Infant Formula Digests. (ID 78)

12:15 – 13:00

ORAL COMMUNICATIONS

Topic: Food Digestion and Its Effect on the Bioaccessibility and Bioavailability of Nutrients and Bioactives

Chairs: Ciarán Forde and Markus Stieger

- 12:15** **Natalia Perez Moral** (Quadram Institute Bioscience, UK),
Starch bioaccessibility, glycaemia and gut hormone responses: Insights from a human naso-enteric intubation study of chickpeas. (ID 233)
- 12:30** **Daniela Freitas** (Teagasc Food Research Centre, Ireland),
Perfect matchmaking: food pairing to target gastric starch digestion and modulate postprandial glycaemia in healthy adults under free-living conditions. (ID 290)
- 12:45** **Camille Dugardin** (Université de Lille, France),
Intestinal sensing of dietary proteins and its impact on glucose absorption. (ID 61)

13:00 – 14:30



Lunch break + Poster session 1 (Main Building, Fahrenheit Courtyard)



DAY 1 (continued)

19 MAY

14:30 – 16:40

ORAL COMMUNICATIONS

Topic: Food Digestion and Its Effect on the Bioaccessibility and Bioavailability of Nutrients and Bioactives

Chairs: Tara Grauwet and Leslie Couedelo

- 14:30** **Daniëlle W.R. Wessels** (Wageningen University & Research, the Netherlands),
Structural Differentiation of Tuna and Algae Oil and Functional Impact of DHA Carriers on Bioaccessibility, Intestinal Uptake, and Cell Incorporation. (ID 269)
- 14:45** **Isidra Recio** (CSIC-UAM, Spain),
In silico screening method for discovering novel candidate peptides for CaSR activation in porcine duodenal digests. (ID 197)
- 15:00** **Marianna Tagliasco** (University of Udine, Italy),
Intact plant tissues in a whole meal reduce nutrient digestibility and colonic fermentation: evidence from an ileostomy study. (ID 198)
- 15:15** **Sara da Silva** (University of Porto, Portugal),
Anthocyanin-rich pigmented wheat: gastrointestinal digests reveal distinct immune-peptidomic and phenolic profiles with reduced gluten immunogenicity. (ID 144)
- 15:30** **Rozenn Le Foll** (INRAE, L'Institut Agro, France),
pH variation in the stomach and duodenum affects calcium bioaccessibility: an in vitro study using the 3-compartment DIDGI digestion simulator. (ID 55)
- 15:45** **Corentin Lannuzel** (Université Paris-Saclay, AgroParisTech, INRAE, France),
Ileal protein digestibility and quality of faba bean extrudate and honey chlorella in healthy humans. (ID 168)
- 16:00 – 16:40** **PLENARY LECTURE** **Emmanuelle Reboul** (C2VN, INRAE, Inserm, Aix-Marseille University, France),
New insights on factors influencing fat-soluble micronutrient bioavailability.

16:40 – 17:30



Coffee break + Poster session 1 (Main Building, Fahrenheit Courtyard)

17:30 – 18:45

ORAL COMMUNICATIONS

Topic: Food Digestion and Its Effect on the Bioaccessibility and Bioavailability of Nutrients and Bioactives

Chairs: Pasquale Ferranti and Jens Brockmeyer

- 17:30** **Leila Zafra** (CIAL, Spain),
Impact of enzymatic hydrolysis on the in vitro digestibility and insulinotropic activity of plant protein sources. (ID 80)
- 17:45** **Marzia Giribaldi** (CNR - Institute of Sciences of Food Production, Italy),
Digestion-Resistant Immunity: New Evidence from Human Milk Digestomics. (ID 265)
- 18:00** **Valérie Micard** (Institut Agro-Montpellier & INRAE Montpellier, France),
Formulation, in vitro digestion, sensory acceptability and nutritional potential of climate-smart gluten-free pasta. (ID 251)
- 18:15** **Joana Costa** (University of Porto, Portugal),
Modulation of Mollusk Allergenicity by Food Processing and Gastrointestinal Digestion: A Multi-Species Assessment. (ID 204)
- 18:30** **Madeline Muziot** (PNCA, INRAE, AgroParisTech, Université Paris-Saclay, France),
Impact of a vegetarian diet on plant-protein digestibility and metabolism across lifespan. (ID 174)

19:00 – 21:00



Welcome Reception at Gdańsk University of Technology
(Main Building, Hevelius Courtyard)



DAY 2 | 20 MAY

08:00 – 09:00

Participant registration

09:00 – 10:00

ORAL COMMUNICATIONS

Topic: Food Digestion and Its Effect on the Bioaccessibility and Bioavailability of Nutrients and Bioactives

Chairs: Beatriz Miralles and Marta Martínez Sanz

- 09:00** **Isabel Ferreira** (University of Porto, Portugal),
Integrating Digestion Kinetics into Acrylamide Risk Assessment in Cookies via the Semi-Dynamic INFOGEST model. (ID 184)
- 09:15** **Tanguy Saviard** (INRAE, L'Institut Agro, France),
Goat milk improves intestinal barrier function and lactase expression in a quadricellular model of intestinal epithelium after dynamic in vitro digestion. (ID 22)
- 09:30** **Yubexi Correa** (CIAL, Spain),
Impact of seaweed-derived polysaccharides on protein digestion in in vivo models. (ID 10)
- 09:45** **Sébastien Marze** (INRAE, France),
Bioaccessibility and associated concepts: what to use, what to avoid, what's left to define? (ID 59)

10:00 – 10:40



Coffee break + Poster session 2 (Main Building, Fahrenheit Courtyard)

10:40 – 12:50

ORAL COMMUNICATIONS

Topic: Advances in Digestion and Absorption Models

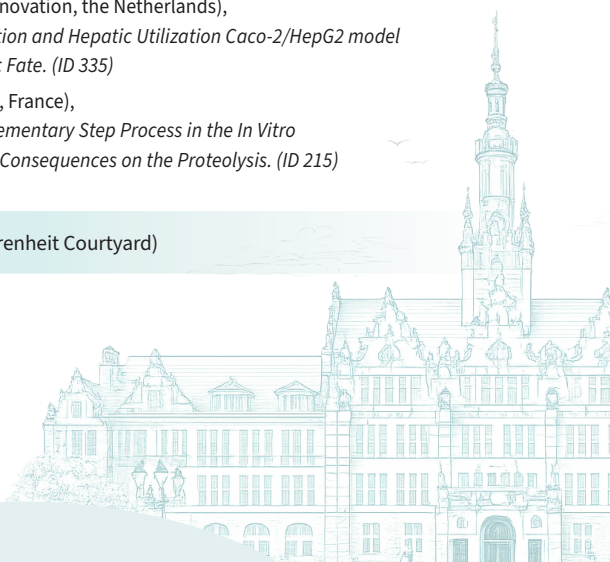
Chairs: Gail Bornhorst and Elena Maria Arranz Gutierrez

- 10:40 – 11:20** **PLENARY LECTURE** **Stéphanie Blanquet-Diot** (Université Clermont Auvergne, France),
New in vitro models of the small intestine to study microbiota: Bridging the gap between the bench and the human gut.
- 11:20** **Ana Blanco-Doval** (Agroscope, Switzerland),
Behind the scenes of INFOGEST Quant: insights into the step-by-step protocol for protein digestibility and DIAAS determination. (ID 121)
- 11:35** **Chloé Beltramo** (Université Clermont Auvergne, France),
Innovative human gastric and small intestinal model simulating differential gastric emptying of real-size food particles and ileal microbiota. (ID 134)
- 11:50** **Olivia Menard** (INRAE, L'Institut Agro, France),
Towards an international consensus infant in vitro digestion model for different ages: from prematurity to maturity. (ID 123)
- 12:05** **Pablo Gallego-Lobillo** (University of Valladolid, Spain; Aarhus University, Denmark),
A comparative assessment of rat small intestine extract and purified brush border membrane vesicles from pig to study polyphenol digestion. (ID 283)
- 12:20** **Gabriel Thomassen** (Danone Research & Innovation, the Netherlands),
A Novel in Vitro Real-Time Digestion, Absorption and Hepatic Utilization Caco-2/HepG2 model Links Infant Milk Lipid Structure to Metabolic Fate. (ID 335)
- 12:35** **Elva Gonzales-Nieto** (INRAE, L'Institut Agro, France),
Brush Border Membrane Vesicles as a Supplementary Step Process in the In Vitro Gastrointestinal Digestion Model INFOGEST: Consequences on the Proteolysis. (ID 215)

12:50 – 14:00



Lunch break + Poster session 2 (Main Building, Fahrenheit Courtyard)



DAY 2 (continued)

20 MAY

14:00 – 15:30

ORAL COMMUNICATIONS

Topic: Advances in Digestion and Absorption Models

Chairs: André Brodkorb and Ilona Kłtosowska-Chomiczewska

- 14:00** **Sponsored Presentation I Olaf Heckert** (InnoGI Technologies, the Netherlands),
Modeling Human Digestion In Vitro: TIM Upper GI for Nutrition Applications. (ID 77)
- 14:15** **Lotti Egger** (Agroscope, Switzerland),
ISO DIS 24223 | IDF 253 - In vitro digestion protocol for the determination of protein digestibility and in vitro digestible indispensable amino acid score. (ID 26)
- 14:30** **Shibo Ma** (The University of Melbourne, Australia),
An in-vitro gastrointestinal model for weaning infants and its performance on protein digestibility under liquid and solid dairy food matrices. (ID 94)
- 14:45** **Sondos Hejazi** (University of Naples "Federico II", Italy),
The missing link in digestion models: A high-resolution functional blueprint of the Caco-2 human brush border interface. (ID 249)
- 15:00** **Celien Derboven** (KU Leuven, Belgium),
Population-specific in vitro digestion: how altered digestion conditions relevant for people with obesity and after bariatric surgery impact proteolysis. (ID 53)
- 15:15** **Steven Le Feunteun** (INRAE, L'Institut Agro, France),
In silico prediction of postprandial gastric emptying half-times in humans, as measured by MRI: Influence of meal properties. (ID 83)

15:30 – 16:10



Coffee break + Poster session 2 (Main Building, Fahrenheit Courtyard)

16:10 – 18:05

ORAL COMMUNICATIONS

Topic: Physicochemical and Imaging Techniques for Characterising Food Digestion

Chairs: Chairs: Paul Smeets and Luca Marciani

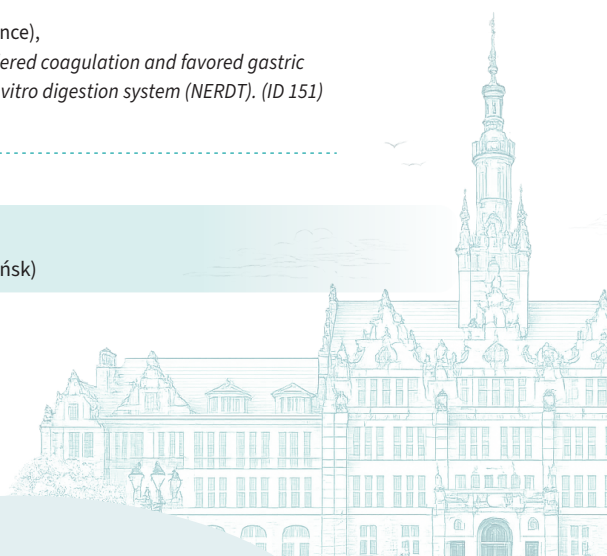
- 16:10 – 16:50** **PLENARY LECTURE** **Werner Weitschies** (University of Greifswald, Germany),
Food-Drug Interactions: Lessons learned from MRI Imaging.
- 16:50** **Jean-Baptiste Cavin** (Nestlé Institute of Health Sciences, Nestlé Research, Switzerland),
Rethinking Lactose Malabsorption: Digestive Response to a Low-Lactose, High Galacto-Oligosaccharides Milk Assessed by MRI in Healthy Chinese Adults. (ID 89)
- 17:05** **Maja Musse** (INRAE, France),
Probing digestion of bread and fruit at the scale of a food piece using MRI. (ID 64)
- 17:20** **Roseanne Minderhoud** (Wageningen University & Research, the Netherlands),
Measurements of redox balance and pH along the gut using a miniaturized ingestible sensor. (ID 98)
- 17:35** **Maria de las Nieves Siles Sanchez** (Aarhus University, Denmark),
Unravelling the speciation and structural dynamics of heme iron during digestion by x-ray absorption spectroscopy. (ID 69)
- 17:50** **Vincent Mathieu** (INRAE, L'Institut Agro, France),
When milk meets cocoa, coffee and tea: hindered coagulation and favored gastric emptying of milk proteins in a biomimetic in vitro digestion system (NERDT). (ID 151)

20:00 – 24:00



Gala Dinner at Gdańsk Old Town

(the Baltic Philharmonic, Address: Ołowianka 1, 80-751 Gdańsk)



DAY 3 | 21 MAY

09:00 – 10:55

ORAL COMMUNICATIONS

Topic: Role of Gut Microbiota in Digestion

Chairs: Isidra Recio and Myriam Grundy

- 09:00** **Edoardo Capuano** (Wageningen University & Research, the Netherlands),
Production of Colonic Microbial Metabolites from Different Protein Sources Using Human Ileal Digesta and a Dynamic Model of Colon Fermentation. (ID 142)
- 09:15** **Thomas Van Hecke** (Ghent University, Belgium),
Mycoprotein inclusion in hybrid meat products attenuates oxidative reactions during digestion and modulates colonic microbial activity in rats. (ID 314)
- 09:30** **Jonna Koper** (Lesaffre Institute of Science and Technology, France),
*Targeting the gut-bone axis: In vitro effects of probiotic *S. cerevisiae* CNCM I-3856 on the microbiota of patients with osteoporosis and healthy controls. (ID 149)*
- 09:45** **Brunette Katsandegwaza** (University of Liège, 4000 Liège, Belgium),
In-vitro dynamic gastrointestinal models for the prediction of complex gut microbiome-product interactions in microbial, food and pharmaceutical research. (ID 112)
- 10:00** **Sponsored Presentation I Arturs Ābols** (Cellbox Labs Ltd., Latvia),
Modeling microbiota – host interactions using anaerobic gut-on-chip system. (ID 340)
- 10:15 – 10:55** **PLENARY LECTURE** **Kieran Tuohy** (University of Leeds, United Kingdom),
Role of Gut Microbiota in Digestion and its potential to influence “Nutri-Kinetics”.

10:55 – 11:30



Coffee break (Main Building, Fahrenheit Courtyard)

11:30 – 12:45

ORAL COMMUNICATIONS

Topic: Role of Gut Microbiota in Digestion

Chairs: Steven Le Feunteun and Lotti Egger

- 11:30** **Cost Action Presentation I Stéphanie Blanquet-Diot** (Université Clermont Auvergne, France),
Advancing in vitro colon model for understanding gut microbiota-host interactions: the INFOGUT cost action CA23110. (ID 176)
- 11:45** **Xiaona Tian** (Ghent University, Belgium),
Glycation of meat during processing and gastrointestinal digestion modulates digestibility and gut microbial composition, fermentation and immune responses. (ID 192)
- 12:00** **Giulia Di Filippo** (University of Udine, Italy),
Enzymatic hydrolysis extent of pea proteins shapes gut microbiota metabolism and short-chain fatty acid production after simulated digestion. (ID 312)
- 12:15** **Roseanne Minderhoud** (Wageningen University & Research, the Netherlands),
Protein fermentation biomarkers in plasma and urine vary between protein sources during a randomized fully controlled dietary intervention. (ID 244)
- 12:30** **Paulo Berni** (Federal University of the State of Rio de Janeiro, Brazil),
Human Microbial Biotransformation of Brazilian Berry Anthocyanins under Obese and Eutrophic Conditions: An INFOGEST-Based MS/MS Metabolomic Approach. (ID 156)

12:45 – 13:45

Official summary & Closing, Awards presentation

13:45 – 14:45



Lunch break (Main Building, Fahrenheit Courtyard)

15:00 – 18:00



Infogest Scientific Network – Working group (WG) meetings

15:00 – 16:30

WG1 (Conference Room) **WG4** (Main building, Room 300) **WG5** (Chemistry A building, Room 112) **WG7** (Chemistry C building, Room 1.4)

16:30 – 18:00

WG2 (Conference Room) **WG3** (Main building, Room 300) **WG6** (Chemistry A building, Room 112) **WG8** (Chemistry C building, Room 1.4)

