# The 1st International Conference on FOOD BIOACTIVES & HEALTH

13-15 September 2016



Programme and Abstracts

# Welcome to all of our Bioactive friends!

We are excited to welcome you to the 1st International Conference on Food Bioactives and Health (FBHC2016) on 13-15 September 2016 in Norwich.

FBHC is the first forum to bring together researchers from various scientific communities to present the latest research and discuss common themes and challenges to understanding the impacts of food bioactives on health. The scientific committee have planned a varied and interesting programme which we hope you enjoy. We are proud to welcome experts on polyphenols, glucosinolates, fish oils, carotenoids, bioactive peptides and many other types of bioactives.

We hope this will become an important international forum to inform and optimise our collective understanding of bioactive health benefits and to support the development of functional foods and health claims.

We have located the social programme in Norwich to help you explore and experience our city full of history, character and charm.

Whilst you are here why not try to introduce some Norfolk dialect to your conversations and questions?

"Thas ryte that is" - that's correct

"Hold you hard" - hang on a moment

"Lend us a lug" – listen

"Loada ole squit" – utter nonsense Enjoy!



The Organising Committee

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# Scientific Committee

# **Polyphenols**

Cristina Andres Lacueva, University of Barcelona, Spain

Aedin Cassidy, University of East Anglia, UK

Kevin Croft, University of Western Australia, Australia

Daniele Del Rio, Università degli studi di Parma, Italy

Cesar Fraga, University of Buenos Aires, Argentina

Paul Kroon, Institute of Food Research, UK

Johanna Lampe, Fred Hutchinson Cancer Research Center, USA

Christine Morand, INRA Clermont-Ferand, France

Naomi Osakabe, Shibaura Institute of Technology, Japan

Jeremy Spencer, University of Reading, UK

Junji Terao, University of Tokushima, Japan

Francisco Tomas-Barberan, CSIC-CEBAS, Spain

Gary Williamson, University of Leeds, UK

David Vauzour, University of East Anglia, UK

### Glucosinolates

Cristina Angeloni, University of Bologna, Italy

Albena Dinkova-Costova, University of Dundee, UK

Elizabeth Jeffery, University of Illinois at Urbana, USA

Richard Mithen, Institute of Food Research, UK

#### Fish Oils

Alessandra Bordoni, University of Bologna, Italy

Frederick Calon, Centre Hospitalier de L'Universite Laval, Canada

Stephen Cunnane, Universite de Sherbrooke, Canada

Peter Jones, University of Manitoba, Canada

Anne Marie Minihane, University of East Anglia, UK

David Vauzour, University of East Anglia, UK

#### Carotenoids

Patrick Borel, INRA / INSERM, France

Peter Clifton, CSIRO, Australia

Veronique Pallet, University of Bordeaux, France

# **Bioactive Peptides**

Richard Fitzgerald, University of Limerick, Ireland

Fidel Toldra, CSIC-IATA, Spain

**Jianping Wu**, University of Alberta, Canada

## Food Databanks

Paul Finglas, Institute of Food Research, UK

# Inter-individual variability in response to the intake of flavonols on blood lipid levels:a meta-analysis of randomized controlled human trials

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Cardiovascular diseases (CVD) continue to be the leading cause of morbidity and mortality in most developed countries [1]. Several epidemiological studies have linked flavonols with decreased risk of stroke [2] and CVD [3], whilst human intervention studies have shown improvements in several biomarkers of CVD risk after flavonol consumption [4]. However, some heterogeneity in the individual physiological responses to the consumption of these compounds has been identified. For example, age and stage of hypertension seem to be important factors influencing the blood pressure lowering effect of quercetin [5, 6]. This meta-analysis aims to analyse the effect of flavanol intake on blood lipids, one of the major biomarkers of CVD risk, and factors affecting the inter-individual variability.

A systematic search was conducted in PubMed, Web of Science, Scopus and trial registry platforms. Only human randomized controlled trials with measured cardiometabolic outcomes were selected for data extraction of the measured outcomes, individual factors of the participants, characteristics of the study, and study quality. From 671 screened references, 19 studies were selected for data extraction and 16 studies were used for meta-analysis on total cholesterol, LDL, HDL and triacylglycerides (TAG). Inter-individual variability was assessed by subgroup analysis on BMI, age, sex, country and health status. Estimated intervention/control standardized mean differences suggested that consumption of flavonols was associated with significant reductions in total cholesterol (-0.180 mmol/L, 95% CI -0.307, -0.053), LDL (-0.219 mmol/L, 95% CI -0.350, -0.088) and TAG (-0.280 mmol/L, 95% CI -0.408, -0.151) and a significant increase in HDL (0.235 mmol/L, 95% CI 0.104, 0.365). Subgroup analysis showed a more pronounced effect in Asian countries and in participants with normal baseline lipid levels, compared to borderline and high baseline values. Results suggest that ethnicity and health status may influence the effect of flavonol intake on blood lipid levels.

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#### References

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