

# Conference Registration

## Malta Polyphenols Applications - 26, 27 October 2006

To register, please fill in this form and return it by regular mail to the Malta Polyphenols Applications secretariat :  
**Malta Polyphenols Applications - Takayama - 15 Rue de la Paix - 75002 Paris - France.**

Phone : +33 1 55 04 77 55 / Fax : +33 1 55 04 77 57  
 polyphenols2006@wanadoo.fr - www.isanh.com

Mr  Mrs  Pr  Dr First name : ..... Last name : .....  
 Company : ..... Organisation : ..... Department : .....  
 Address : .....  
 Postal code : ..... City : ..... Country : .....  
 Telephone : .....  
 Fax : .....  
 Email : .....

### Malta Polyphenols Applications 2006 registration fees<sup>(1)</sup>

	Before August 19th	After August 19th
<input type="checkbox"/> Student** :	295 €	395 €
<input type="checkbox"/> Academic :	495 €	595 €
<input type="checkbox"/> Industrial :	895 €	995 €
<input type="checkbox"/> Satellite Symposium Registration Fees(reserved for professionnals) :	495 €	595 €
<input type="checkbox"/> Full entrance (Conference + Satellite Symposium) :	1190 €	1390 €
<input type="checkbox"/> I wish to purchase the Abstract Book : 95 €		
<input type="checkbox"/> I wish to attend the Gala Dinner :	65 €	65 €
Total amount due _____ €		

\*Registration fees include lunches, coffee/tea breaks and the abstract book

\*\*Student : please provide a copy of your student card

(1)For french companies academics and students, please add the Value Added Tax (VAT)

### Payment (registration forms must be accompanied by full payment) :

Please enclose a copy of the bank transfer with your registration form. Bank fees are at your charge.

My payment has been effected by bank transfer to National Bank of Paris (BNP), 59 Avenue d'Italie 75013 Paris.\*\*\*

Bank Code : 30004

Agency : 00895

Account number : 00010008521 Key : 26

IBAN : FR 76 3000 4008 9500 0100 0852 126

CODE SWIFT : BNPA FR PPP GB

I have enclosed a certified cheque made payable to Takayama with this form

Charge the total amount due to this credit card : AMERICAN EXPRESS – EURO/MASTER/ACCESS – VISA (registration fee will be deducted from your credit card by Takayama prior to the congress)

Name card holder : \_\_\_\_\_

Credit card number : \_\_\_\_\_ Expiry date : \_\_\_\_\_

Signature \_\_\_\_\_ Place : \_\_\_\_\_ Date : \_\_\_\_\_

\*\*\*Fees at your charge

Upon receiving your registration fee per credit card, certified cheque or bank transfer, a confirmation will be send to you.

Please make a copy of this form for your own file.

Cancellation policy :

Refund of the registration fees must be applied for in writing to the the Malta Polyphenols Applications 2006 secretariat.

Cancellations of registration received one month before the conference date will be refunded minus 350 Euros administrative charges.

For cancellations received after this date, no refund can be made. All refunds are settled after the conference.



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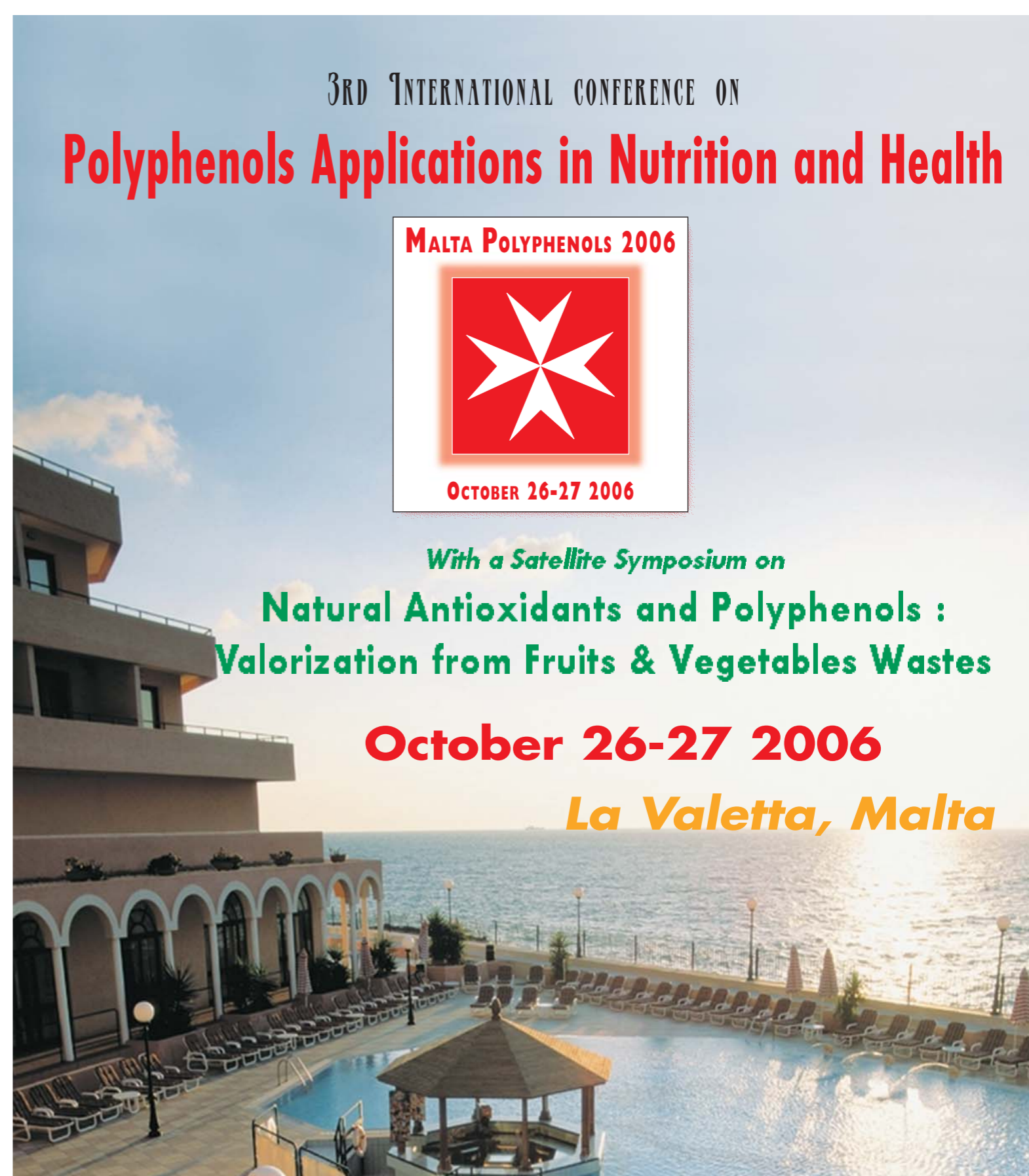
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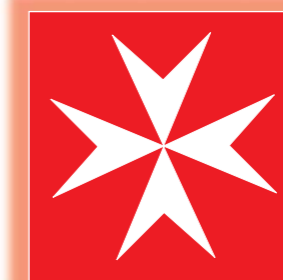
JAPANESE SOCIETY  
OF  
ANTIOXYDANTS



3RD INTERNATIONAL CONFERENCE ON

# Polyphenols Applications in Nutrition and Health

MALTA POLYPHENOLS 2006



OCTOBER 26-27 2006

With a Satellite Symposium on

Natural Antioxidants and Polyphenols :  
Valorization from Fruits & Vegetables Wastes

October 26-27 2006

La Valetta, Malta

✓ Dr. Marie-Josèphe Amiot-Carlin, Marseille, France  
 ✓ Mr Patrice André, St Jean de Braye, France  
 ✓ Dr. Ramarison Andriantsitohaina, Angers, France  
 ✓ Pr. Joseph Bannister, La Valetta, Malta  
 ✓ Pr. Alegria Carrasco Pancorbo, Granada, Spain  
 ✓ Pr. Aedin Cassidy, Norwich, United Kingdom  
 ✓ Dr. Véronique Cheynier, Montpellier, France

✓ Pr. Sonia Collin, Louvain-la-Neuve, Belgium  
 ✓ Pr. Olivier Dangles, Avignon, France  
 ✓ Dr. Marvin Edeas, Paris, France  
 ✓ Dr. Carmen Gómez-Guillén, Madrid, Spain  
 ✓ Pr. Marina Heinonen, Helsinki, Finland  
 ✓ Dr. Jim Joseph, Boston, USA

✓ Pr. Norbert Latruffe, Dijon, France  
 ✓ Dr. Mizuho Nasu, Tokyo, Japan  
 ✓ Dr. Bernard Schmitt, Lorient, France  
 ✓ Pr. Fulvio Ursini, Padova, Italy  
 ✓ Dr. Neville Vassallo, La Valetta, Malta  
 ✓ Pr. Joseph Vercauteren, Montpellier, France

# Mediterranean Antioxidant Ingredients (MAI) and Polyphenols Exhibition

A professional exhibition dedicated to Mediterranean Antioxidant Ingredients (MAI) and other Polyphenols will take place within the frame of the 3rd International Conference on Polyphenols in Nutrition and Health and the Satellite Symposium.

Dear Colleagues,  
After the great success of the Polyphenols 2005 conference, the International Society for Antioxidants in Nutrition and Health (ISANH) organizes an international meeting with high level scientists and professionals to give an overview on polyphenols, flavonoids and phenolic acid applications in nutrition and health and to bring answers to pharmaceutical, cosmetic and food industrialists.

The International Polyphenols 2006 conference targets researchers and academic professors, R&D departments, clinicians, pharmaceutical companies, food supplement companies, cosmetics companies, veterinary medicine companies, marketing departments, investors, start ups and actors of the economic environment. During these two days, three different events will be organized in parallel:

✓ The 3rd International Conference on Polyphenols Applications in Nutrition and Health (October 26-27, 2006)

✓ A Satellite Symposium on Natural Antioxidants and Polyphenols: Valorization from Fruits & Vegetables Wastes (October 27, 2006)

✓ An exhibition dedicated to Mediterranean Antioxidant Ingredients and Polyphenols (October 26-27, 2006)

We would like to express our deep gratitude to the University of Malta, ISANH (International Society for Antioxidants in Nutrition and Health), The French Society for Antioxidants (SFA), The Japanese Society for Antioxidants (JSA) and all companies and journals who supported the organization of "Malta Polyphenols 2006". We look forward to welcome you in Malta for this particular event.

Pr Joseph Bannister  
and Dr Marvin Edeas

## Useful information :

Early registration fee payment: August 19, 2006

Dead line for the abstracts submission:  
September 30, 2006

Abstracts can be sent as a word file to the following address: polyphenols2006@wanadoo.fr

## For more information :

Venue : [www.baypoint.malta.radissonsas.com](http://www.baypoint.malta.radissonsas.com)

[www.isanh.com](http://www.isanh.com)

## Thursday October 26 2006

8h30 ► Registration

8h50 ► Opening of the conference

by Dr. Marvin Edeas and Pr. Joseph Bannister

### SESSION 1 : LATEST ADVANCES ON POLYPHENOLS

9h00 ► Oxidative Stress, Mitochondria, and Chronic Diseases : can antioxidants break this vicious circle?

Dr Marvin Edeas – President of the French Society for Antioxidants, Paris, France

9h30 ► Overview and advanced results on polyphenols and their properties

- What are polyphenols? Where can you find them? Structural diversity, examples of common dietary sources
- Physico-chemical properties of polyphenols : Redox properties and antioxidant activity, interactions with metal ions and proteins
- Last advances on polyphenols properties : Mechanisms governing their reactivity with dioxygen (autoxidation) Simple models for probing their antioxidant activity in the gastro-intestinal tract

Pr. Olivier Dangles – INRA, University of Avignon, France

10h00 ► Polyphenols behind the antioxidant effect: insights for nutraceutical and cosmetic functions

Pr. Fulvio Ursini - Department of Biological Chemistry, University of Padova, Padova, Italy

10h30 ► Break / Poster & Visit of the Mediterranean Antioxidant Ingredients and Polyphenols Exhibition

11h00 ► Problems of quantitative and qualitative estimation of polyphenols

- What are the methods usually used?
- Problems and limits of polyphenols quantification: dosage of total / specific polyphenols, samples preparation, limits of detection....
- What are the new methods developed to quantify polyphenols?
- Example of olive oil polyphenols

Pr. Alegria Carrasco Pancorbo - Department of Analytical Chemistry, Faculty of Sciences, University of Granada, Spain

### SESSION 2 : BENEFICIAL EFFECTS OF POLYPHENOLS ON CHRONIC DISEASES AND AGEING

#### Polyphenols & Cardiovascular Diseases

11h30 ► Use of polyphenols against cardiovascular diseases

- Which polyphenols have a beneficial effect on the cardiovascular system?
- Mechanisms of action of polyphenols in the treatment of cardiovascular diseases
- What are the future uses of polyphenols against cardiovascular diseases?

Dr. Ramarason Andriantsitohaina – University of Medicine, UMR CNRS 6214, INSERM 771, Angers, France

#### Polyphenols & Cancer

12h00 ► Effect of polyphenols from wine on hormone-related cancer treatment

- Overview
- Mechanisms of action
- Potential application

Pr. Joseph Vercauteren – University of Pharmacy, Montpellier, France

12h30 ► Lunch / Poster & Visit of the Mediterranean Antioxidant Ingredients and Polyphenols Exhibition

14h00 ► Use of polyphenols against cancer: role of resveratrol and grapevine extracts

- Which polyphenols show an antitumoral effect?
- Effects of resveratrol
- What are their properties or mechanisms of action?
- Future uses of polyphenols against cancer?

Pr. Norbert Latruffe – University of Bourgogne, Dijon, France

#### Polyphenols & Menopause and Osteoporosis

14h30 ► Phytochemicals and hormone dependant diseases: latest advances on menopause and osteoporosis

- How effective are phytoestrogens?
- Are food sources more effective than supplements?
- Are these compounds safe?

Pr. Aedin Cassidy - School of Medicine, Health Policy and Practice, University of East Anglia, Norwich, United Kingdom

#### Polyphenols & Brain Ageing

15h00 ► The multiple beneficial properties of fruits and vegetables in brain aging: turning back the ravages of time

- Which polyphenols can promote successful ageing?
- What are their properties or mechanisms of action?
- Effect on degenerative and neurodegenerative diseases
- Data from *in vitro*, *in vivo* and clinical trials

Dr. Jim Joseph - USDA-ARS, Human Nutrition Research Center on Aging at Tufts University, Boston, USA

### SESSION 3 : APPLICATIONS OF POLYPHENOLS IN COSMETIC INDUSTRY

15h30 ► Polyphenols, skin ageing and Cosmetics : Dream or Reality ?

- Ingredient use in cosmetic industry - Which polyphenols are used in cosmetics? - What are the efficiency and operational limits of polyphenols?

• Stability problems of polyphenols in cosmetic industry

- How can we control the stability of Polyphenols in cosmetics?

• Application of polyphenols in cosmetic industry

- What are the biological targets of polyphenols in cosmetics?
- Applications: anti-ageing, hydrating, sunscreen, skin depigmentation...

• Perspectives : Future uses of polyphenols in cosmetics

Mr Patrice André – Laboratory of Natural Substances, Parfums Christian Dior, France

16h00 ► Break / Poster & Visit of the Mediterranean Antioxidant Ingredients and Polyphenols Exhibition

16h30 ► Oral presentations for Sessions 1, 2 and 3 selected upon abstract submission from scientists and industries: 6 minutes to convince.

17h00 ► END OF THE FIRST DAY

## Friday October 27 2006

### SESSION 4 : APPLICATIONS OF POLYPHENOLS IN FOOD INDUSTRY

9h00 ► Bioavailability and efficacy of Polyphenols

- Bioavailability: stability in the intestinal tract, mechanisms of absorption, competition between micronutrients (Polyphenols, carotenoids, vitamins C and E) and nutriment (lipids, proteins)
- How to optimize the formulation of food and dietary supplements?

Dr. Marie-Josèphe Amiot-Carlin – INSERM / INRA, Marseille, France

9h30 ► What are the impacts of polyphenol interactions with other molecules in food?

- Polyphenol interactions in Food and Beverages
- What are the consequences on organoleptic qualities?
- What are the consequences on nutritional properties?

Dr. Véronique Cheynier – INRA, Montpellier, France

10h00 ► Application of polyphenols in food industry : flax lignans

- Last advances and controversies
- Presentation of clinical studies

Dr. Bernard Schmitt – Director of the European Center for Nutrition Research (CERN), Lorient, France

10h30 ► Break / Poster & Visit of the Mediterranean Antioxidant Ingredients and Polyphenols Exhibition

### SESSION 5 : POLYPHENOLS & FOOD CONSERVATION

#### Seafood Conservation

11h00 ► Uses of Polyphenols in seafood conservation

- Conservation of fresh and frozen crustaceans: effect of phenolic compounds on enzymatic browning (melanosis) and microbial growth
  - Antioxidant effects of polyphenolic plant extracts in cooked fish gels and in high-pressure induced fish gels
  - Incorporation of polyphenols into edible films: characterization of film properties and application of edible films to improve the conservation of light cold-smoked fish
- Dr. Carmen Gómez-Guillén – Instituto del Frío, Department of Science and Technology of Meat and Meat Products and Fish and Fishery Products (DMF), Madrid, Spain

#### Meat, Dairy and Berry Products Conservation

11h30 ► Uses of polyphenols and phenolic acid in meat, dairy and berry product conservation

- Stability and enhancement of berry juice color
  - Improvement of oxidative stability of dairy emulsions with berry phenolics
  - Protection on protein and lipid oxidation in cooked meat
  - How to protect polyphenols from degradation during processing of meat, dairy and berry food?
- Pr. Marina Heinonen - Department of Applied Chemistry and Microbiology, University of Helsinki, Finland

### SESSION 6 : Antioxidant-Rich Beverages: Innovation and Trends

12h00 ► Latest advances in Polyphenols uses in drink industries

- Procyanidins and resveratrol in hop- and cocoa- containing drinks
- The polyphenol paradox in the brewing process: colloidal stability or health benefits?

Pr. Sonia Collin, Catholic University of Leuven, Louvain-la-Neuve, Belgium

12h30 ► Lunch / Poster & Visit of the Mediterranean Antioxidant Ingredients and Polyphenols Exhibition

14h00 ► Use of polyphenols in Japanese food, drinks and cosmetics products

- Presentation of finished products on exhibition space
- Last trends and consummation
- Example of Okinawa polyphenols uses
- Example of fucoidan
- New antioxidants generation and their uses in drinks: a Japanese point of view

Dr. Mizuho Nasu – Japanese Society of Antioxidants, Japan

14h30 ► Oral presentation selected upon abstract submission from scientists and food industries: 6 minutes to convince concerning

- The latest advances in Curcumin & Ferulic acid applications
- The practical uses of polyphenols in foods (apple, tea, grape, soy, cranberry, seaweed, curcumin...)
- Antioxidants and functional drinks

Bioavailability of Chlorogenic Acid

- Stability in the gastro-intestinal tract
- Characterization of absorption sites and plasma metabolites

Dr. Sophie Lafay – Berkem, Gardonne, France

15h00 ► Conclusion of the Conference and Discussion with the scientific committee

Malta Polyphenols 2006 Award :

The scientific committee will name the most innovative project upon oral or poster presentation: Mediterranean Antioxidant Ingredient 2006.