



8th International Conference on Dietary Fibre 2022

“Towards Unlocking the Full Potential of Fibre for Food, Function and Global Health”

Venue: "Universiteitshal" - Naamsestraat 22 (Inner city center) - 3000 Leuven, Belgium

PROGRAMME

Sunday, 16 October 2022

REGISTRATION & SET-UP
19:00 - 22:00 WELCOME WORDS FROM THE ORGANIZERS
 WELCOME RECEPTION

Monday, 17 October 2022

08:00 - 08:30 REGISTRATION

08:30 – 10:30		SESSION 1: DIETARY FIBRE: WHAT ARE WE TALKING ABOUT?	
Chairs:	Christophe Courtin - KU Leuven, BE Gerhard Schleining - ICC, AT		
08:30 – 09:00	DIETARY FIBRE: STATE OF THE FIELD, CHALLENGES AND OPPORTUNITIES	Bruce Hamaker Purdue University, US	
09:00 – 09:20	HOW THE HISTORY OF WESTERN CULTURE HAS INFLUENCED DIETARY FIBRE CONSUMPTION	Susan Tosh University of Ottawa, CA	
09:20 – 09:40	EVOLUTION OF THE DEFINITION AND METHODS OF MEASUREMENT OF DIETARY FIBRE	Barry McCleary FiberCarb Consultants, IE	
09:40 – 10:00	RECENT ADVANCES IN THE STRUCTURAL CHARACTERIZATION OF WHEAT FLOUR ARABINOXYLAN BY HIGH-RESOLUTION NMR TECHNOLOGIES	Wannes De Man LFCB@KU Leuven, BE	
10:00 – 10:30	BIOFUNCTIONALITY OF DIETARY FIBRE: THE CHEMICAL FINE STRUCTURE MATTERS!	Henk Schols WUR, NL	
10:30 – 11:00	Coffee break, exhibition and poster viewing		

11:00 – 12:30 **SESSION 2: DIETARY FIBRES AS VERSATILE FUNCTIONAL FOOD INGREDIENTS**

Chairs:	Ann Van Loey - KU Leuven, BE Charles Brennan - RMIT University, AU	
11:00 – 11:30	PLANT CELL WALL POLYSACCHARIDES AS VERSATILE FUNCTIONAL FOOD INGREDIENTS: DELIVERING ON HEALTH & TEXTURE	Joël Wallecan Cargill R&D Centre EU, BE
11:30 – 11:50	COMPOSITION, TECHNO-FUNCTIONAL PROPERTIES, AND FOOD FORMULATION POTENTIAL OF FABA BEAN (VICIA FABA L.) FRACTIONS	Magdalena Krause UCC, IE
11:50 – 12:10	COMBINATION OF ENZYMATIC AND MECHANICAL TREATMENTS TO TUNE THE TECHNO-FUNCTIONAL PROPERTIES OF PEA HULL FIBRE	Rocío Morales-Medina TU Berlin, DE
12:10 – 12:30	MACAUBA (ACROCOMIA ACULEATA) PULP CELL WALL POLYSACCHARIDES: FRACTIONATION AND EVALUATION OF FUNCTIONAL AND RHEOLOGICAL PROPERTIES	Sérgio H. Toledo e Silva TUM Freising, DE

12:30 – 13:30 **Lunch Break**

13:30 – 14:20 **Poster Viewing**

14:20 – 15:30 **SESSION 3: UNRAVELLING THE RELATIONSHIP BETWEEN DIETARY FIBRE STRUCTURE AND FUNCTION**

Chairs:	Arno Wouters - KU Leuven, BE Henk Schols - WUR, NL	
14:20 – 14:50	WILL DIETARY FIBRE EVER FIND ITS RIGHTFUL PLACE IN OUR FOOD SYSTEM - AN INDUSTRY PERSPECTIVE	Lisa Lamothe Nestlé, CH
14:50 – 15:10	UNRAVELLING THE ROLE OF SPECIFIC PECTIN STRUCTURAL PROPERTIES ON ITS EMULSIFYING AND EMULSION STABILIZING POTENTIAL	Sarah Verkempinck LFT@KU Leuven, BE
15:10 – 15:30	IMPACT OF EXTRINSIC WHEAT FIBRE ON DIGESTIVE HEALTH – AN INSOLUBLE FIBRE WITH FERMENTATIVE PROPERTIES	Anne Widmann JRS Food Ingredients, DE

15:30 – 16:00 **Coffee break, exhibition and poster viewing**

16:00 – 17:00 **SHORT ORAL TALKS**

Chairs:	Laura Nyström - ETH Zurich, CH Kristof Brijs - KU Leuven, BE	
INCREASING THE FERMENTABILITY OF CELLULOSE BY MECHANICAL DISRUPTION AND ACID HYDROLYSIS		Karel Thielemans LFCB@KU Leuven, BE
FERMENTABILITY OF HIGHLY SPECIFIC RESISTANT STARCH TYPE 3		Cynthia Klostermann WUR, NL
STUDY OF THE ROLE OF ARABINOXYLANS IN WHEAT-BASED AND GLUTEN-FREE MODEL MATRICES		Renáta Németh Budapest University of Techn. & Economics, HU
THE INTERPLAY BETWEEN SOY PROTEINS AND DIETARY FIBRES IN DETERMINING STRUCTURE FORMATION DURING HIGH MOISTURE EXTRUSION		Jiashu Li LFCB@KU Leuven, BE



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BREWER'S SPENT GRAIN: REJUVENATION OF A FIBRE-RICH BYPRODUCT AND APPLICATION OF EVERGRAIN-INGREDIENTS IN CEREAL PRODUCTS	Aylin Sahin UCC, IE
RELATING THE COMPOSITIONAL AND MICROSTRUCTURAL DIVERSITY OF PECTIN-DEPLETED CELL WALL MATERIAL TO THEIR TEXTURIZING POTENTIAL	Jelle Van Audenhove LFT@KU Leuven, BE
EFFECT OF HEATING COOLING CYCLES ON THE RESISTANT STARCH CONTENT OF FLATBREAD "BAZLAMA"	Hamit Köksel Istinye University, TR

17:00 – 18:00		SESSION 4: LEVERAGING DIETARY FIBRE FOR HEALTHIER FOODS
Chairs:	Peter Shewry - Rothamsted Research, UK Peter Wilde - Quadram Institute, UK	
17:00 – 17:20	RELEVANCE OF B-GLUCAN STRUCTURAL PROPERTIES ON ITS SUITABILITY AS HEALTH-PROMOTING BREAD INGREDIENT	Marcus Schmidt Max-Rubner-Institute, DE
17:20 – 17:40	WHEAT QUALITY IMPROVEMENT TO ENHANCE DIETARY FIBRE CONTENT IN WHITE AS WELL AS WHOLEMEAL PRODUCTS	Alison Lovegrove Rothamsted Research, UK
17:40 – 18:00	FIBER AND OTHER DETERMINANTS OF GLYCEMIC RESPONSE OF CEREAL-CONTAINING MEALS: WHERE DO WE STAND TODAY?	Fred Brouns, Maastricht University, NL

19:00 – 22:00 **Networking Dinner and ICC Awards (Faculty Club, Leuven)**

Tuesday, 18 October 2022

08:30 – 10:10		SESSION 5: DIETARY FIBRE FERMENTATION AND THE MICROBIOME
Chairs:	Kristin Verbeke - KU Leuven, BE Luc Saulnier - INRAE, FR	
08:30 – 08:50	STRUCTURE-FUNCTION RELATIONSHIP BETWEEN DIETARY FIBRE AND GUT MICROBIOTA MODULATION	Koen Venema Maastricht University, NL
08:50 – 09:10	TIME-DEPENDENT FERMENTATION OF DIFFERENT STRUCTURAL ELEMENTS OF PECTINS BY HUMAN INTESTINAL BACTERIA	Caroline Bender KIT, DE
09:10 – 09:30	STRUCTURE-DEPENDENT EFFECTS OF ENZYMATICALLY SYNTHESIZED NON-DIGESTIBLE α-GLUCANS ON COLONIC MICROBIOTA	Yunus Emre Tuncil Necmettin Erbakan U., TR
09:30 – 09:50	RATIO-DEPENDENT EFFECT OF ARABINOXYLAN AND β-GLUCAN ON MICROBIOTA AND SCFA PRODUCTION DURING IN VITRO FERMENTATION	Ida Rud Nofima, NO
09:50 – 10:10	CARROT RHAMNOGALACTURONAN-I DISPLAYS BOTH GENERIC AND UNIQUE PREBIOTIC PROPERTIES REGARDLESS OF MICROBIOTA INDIVIDUAL DIFFERENCES	Annick Mercenier NutriLeads BV, NL

10:10 – 10:40 **Coffee break, exhibition and poster viewing**

10:40 – 12:10	SESSION 6: HEALTHGRAIN FORUM SESSION	
Chairs:	Nesli Sözer - VTT, FI Jan de Vries - Nutrition Solutions, NL	
10:40 – 11:00	THE GLOBAL WHEAT CRISIS: ALTERNATIVE CEREALS FROM A DIETARY FIBRE AND PROTEIN PERSPECTIVE	Nesli Sözer VTT, FI
11:00 – 11:20	HEALTH ECONOMICS OF TRANSITIONING FROM REFINED, LOW DIETARY FIBRE FOODS TO HIGHER FIBRE, WHOLE GRAIN FOODS	Jan de Vries Nutrition Solutions, NL
11:20 – 11:40	WILL CONSUMERS ADOPT WHOLE GRAIN PRODUCTS FROM ALTERNATIVE GRAINS?	Klaus Grunert Aarhus University, DK
11:40 – 12:10	PANEL DISCUSSION: What is needed to improve the availability of high-dietary fibre grain-based foods?	
12:10 – 13:10	Lunch Break	
13:10 – 14:00	Poster Viewing	
14:00 – 15:30	SESSION 7: DIETARY FIBRE AND GUT HEALTH	
Chairs:	Bruce Hamaker - Purdue University, US Fred Brouns - Maastricht University, NL	
14:00 – 14:30	(FIBER-RICH) FOOD FOR BRAIN HEALTH?	Boushra Dalile TARGID@KU Leuven, BE
14:30 – 14:50	PREBIOTIC PROPERTIES EXPLORATION OF VARIOUS INSOLUBLE FIBERS USING THE EX VIVO SIFR® TECHNOLOGY	Clémentine Thabuis ROQUETTE, FR
14:50 – 15:10	PRE- AND PROBIOTICS TO RELIEVE CONSTIPATION-RELATED COMPLAINTS IN IRRITABLE BOWEL SYNDROME	L. Janssen Duijghuijsen WUR, NL
15:10 – 15:30	ARABINOXYLAN HYDROLYSIS AND FERMENTATION IN BROILERS: EFFECT OF AGE AND FEED ADDITIVES	An Bautil LFCB@KU Leuven, BE
15:30 – 16:00	Coffee break, exhibition and poster viewing	
16:00 – 17:20	SESSION 8: DIETARY FIBRE AND METABOLIC HEALTH	
Chairs:	Barry Mc Cleary - FiberCarb Consultants, IE Jan Delcour - KU Leuven, BE	
16:00 – 16:20	IMPROVING STANDARDS IN THE SCIENCE OF NUTRITION; THE CASE OF DIETARY FIBER	Jan Sikkema FENS / NiT, NL
16:20 – 16:40	IMPACT OF THE STRUCTURAL INTEGRITY OF LEGUME DIETARY FIBRE ON DIGESTION, SATIETY AND POSTPRANDIAL METABOLISM	Cathrina Edwards Quadram Institute Bioscience, UK
16:40 – 17:00	HIGH-RESOLUTION INVESTIGATION INTO POST-PRANDIAL INFLAMMATORY BIOMARKERS (HIPPIE) STUDY	Thomas Gurry Myota Limited, UK
17:00 – 17:20	DIETARY FIBRE FOR GLYCAEMIC CONTROL: PREDICTION BASED ON SOLUTION PROPERTIES AFTER SIMULATED DIGESTION	Anne Rieder Nofima, NO
17:20 – 17:40	CLOSING LECTURE: What have we learned @DF22 and what do we need going forward?	Christophe Courtin KU Leuven, BE
17:40 – 18:00	CLOSING AND AWARDS	