



II PhD Seminar on Functional Foods, Bioactives and Human Health, RCC Harvard

16th May, 2023 from 11:00 am – 1:30 pm EDT.

In person and Hybrid event.

Location: RCC Conference Room, 26 Trowbridge St, Cambridge, MA 02138 and over Zoom (RSVP is required).

This Seminar is part of the activities of RCC Harvard Study Group on Functional Foods, Bioactives and Human Health specially designed for PhD students, together with invited speakers.

Organizers will briefly explain the objectives of the Study Group as well as the RCC Harvard research and training opportunities for young researchers. Our invited speaker will be Dr. Rachel Kopec, Assistant Professor in the Department of Human Sciences at The Ohio State University. She will describe her research using model systems and humans in combination with analytical chemistry tools to decipher nutrient-nutrient and nutrient-bioactive interactions. Dr. Kopec's research group focuses on the interactions that occur with fat-soluble vitamins and phytochemicals such as omega-3 fatty acids, carotenoids, and chlorophylls.

In addition, PhD students will present their recent and ongoing research results.

The goal of our RCC Harvard Study Group is to create a community interested in the different aspects related to food and human health.

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PROGRAM

11 am. Wellcome. Daniel Sánchez Mata, RCC Harvard Director.

Study Group Co-Chairs presentation.

Montaña Cámara. Professor. Nutrition and Food Science, Complutense University of Madrid.

Howard Sesso. Associate Director, Division of Preventive Medicine. Brigham and Women's Hospital. Harvard Medical School.

Invited Speaker:

11:15 am.

Capitalizing on Dietary Bioactive Interactions for Enhanced Human Health.

Rachel Kopec. Assistant Professor in the Department of Human Sciences at Ohio State University.

PhD student's presentations. (11:45 am – 1:30 pm)

Iron delivery to Caco-2 cells from iron chlorophyllin. **Siqiong "Rosalie" Zhong.** Ohio State University.

Wild sweet cherry as underestimated sources of bioactive compounds with functional properties. **Erika Niño Vega. Complutense.** University of Madrid (UCM, Spain)/ CIMO-IPB (Portugal).

Evaluation of the Multifunctionality of Soybean Proteins and Peptides in Immune Cell Models. **Samuel Paterson.** Institute of Food Science Research (CIAL, CSIC-UAM, Spain).

Utilization of medium-chain fatty acid nanoparticles to improve astaxanthin and lutein delivery to Caco-2 cells. **Ziqi "Ashley" Li.** Ohio State University, USA.

Production of powdered yogurts with hypocholesterolemic properties. **Jonata Massao Ueda.** Complutense University of Madrid (UCM, Spain)/ CIMO-IPB (Portugal).

Intake of plant bioactives in the human population diet. **Costanza Micheli.** University of Parma, Italy.

Synthetic novel foods: regulation, health benefits and consumer perception. **Johanne Vermetten.** Master student Maastricht University (Campus Venlo, NL)/Complutense University of Madrid (UCM, Spain).