



PROEUHEALTH

ROADSHOW 3 GUTHEALTH SUPPORT



GUTHEALTH
SUPPORT
FOOD-CT-2003-
505318

Time

Friday, April 1, 2005

Place

Gromada Convention Hotel and Exhibition Center in
Warsaw, ul. 17 Stycznia 32, 02-148 Warsaw, POLAND

Programme

Chair of the meeting Dr. Maria Saarela

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| 8.30 - 9.00 | Arrivals and welcome Coffee |
| 9.00 - 9.30 | PROEUHEALTH cluster and GUTHEALTH SUPPORT
Dr. Maria Saarela, VTT, Finland |
| 9.30 - 10.00 | Probiotic technology – examples of PROTECH results
Dr. Jaana Mättö, VTT, Finland |
| 10.00 - 10.40 | Molecular techniques in the characterisation of human GI (gastrointestinal) microbiota
Prof. Michael Blaut, DIFE, Germany |
| 10.40 - 11.10 | Coffee |
| 11.10 - 11.50 | Antimicrobial potential of probiotic lactic acid bacteria towards gastrointestinal pathogens
Prof. Luc de Vuyst, Vrije Universiteit Brussel, Belgium |
| 11.50 - 12.30 | Consumers, health and probiotics
Dr. Liisa Lähteenmäki, VTT, Finland |
| 12.30 - 13.30 | Lunch |
| 13.30 - 15.30 | Short communications - Scientists & SMEs from Poland |
- Effect of selected probiotics on non-specific cellular and humoral defense mechanisms and protection against salmonellosis – experimental study in broiler chicken
Prof. Andrzej Siwicki, University of Warmia and Mazury, Department of Microbiology and Clinical Immunology
 - Prebiotic effectiveness of fructooligosaccharides.
Dr. Elżbieta Biedrzycka, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences in Olsztyn
 - Properties of potential probiotic *Lactobacillus* strains isolated from GI tract
PhD student Monika Modzelewska-Kapitula, University of Warmia and Mazury in Olsztyn, Faculty of Food Sciences
 - Influence of N-nitrosodimethylamine, phenol, p-cresol and indole on growth and survival of intestinal lactic acid bacteria
PhD student Adriana Nowak, Institute of Fermentation Technology and Microbiology, Technical University of Lodz

- Probiotic, fermented beverages based on soy and cereal preparations.
Dr. Lubomi³a Owczarek, Institute of Agricultural and Food Biotechnology (Bielecka M., Grzybowski A.R., Zduñczyk Z., Majkowska A., Biedrzycka E., Jasiñska U., Sokołowska B., Ju³kiewicz J.)
- A role of hydrogen peroxide in interactions of lactobacilli with other bacteria and host cells
Dr Magdalena Strus and Ph.D. Piotr B. Heczko, Jagiellonian University, Medical School
- The Trial of Fermented Carrot Juice Technology Evaluation
PhD student Monika Trzaskowska, Warsaw Agricultural University at Faculty of Human Nutrition and Consumer Sciences
- Development of whey cheese - Requeijão - with added probiotic bacteria
Justyna Zulewska, University of Warmia and Mazury, (M. M. E. Pintado, A.M.P. Gomes and F. X. Malcata, Escola Superior de Biotecnologia, Universidade Catolica Portuguesa)

15.30 - 16.00

Conclusions and future actions
Dr. Maria Saarela

WELCOME!