iBET Presents Food and Health Research at ICPH & ICoFF 2026 in Yokohama, Japan

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Innovate today. Nourish tomorrow.

Innovate today. Nourish tomorrow. This is the theme of World Food Day 2026, celebrated on 16 October, and it is also what iBET researchers are bringing to ICPH & ICoFF 2026 in Yokohama, Japan.

ICPH & ICoFF 2026 brings together the 12th International Conference on Polyphenols and Health (ICPH) and the 9th International Conference on Food Factors (ICoFF). Its mission is to promote research into all aspects of basic and applied food and nutritional science. This edition's theme "Food Augmentation: Function, Sensory and Experience", aims to expand the potential of food and open the future of food functionality research. The conference offers a space for scientific exchange and networking between academia, industry and regulatory authorities.

iBET'sNatural Bioactives and Nutraceuticals labresearchers contributed with four oral and two poster presentations:

Teresa Serra presented: "First evidence of cardiometabolic benefits of Bravo de Esmolfe apple consumption in hypercholesterolemic adults", a study developed with iBET's associate member Sumol+Compal and funded via iBET's internal funding program iBETXplore.

Ana Catarina Macedo presented: "From olive oil to oncology: Hydroxytyrosol potentiates irinotecan by targeting cancer stem cells in metastatic colorectal cancer spheroids", which is also shown as a poster. This study was developed in collaboration with Instituto Português de Oncologia and funded via VOOMICs Project.

Liz Muller presented "Mineralization effects on the chemical-sensory profile of olive leaf infusions", a study developed withFaculdade de Farmácia da Universidade de Lisboa and iBET's associate memberSovena, and industry partner Perfinox, funded via VIIAFOOD Agenda Project.

Maria do Rosário Bronze presented: "Hydroxytyrosol and inflammation in rheumatoid arthritis", developed in collaboration with Faculdade de Farmácia da Universidade de Lisboa and Nova Medical School, and funded by iBET's associate members Sovena and Medinfar, as well as Fundação Amélia de Mello.

Rosário also presented a poster on "Microbial fermentation of legumes: impact of in vitro gastrointestinal digestion in grass pea miso and tempeh phenolic composition". This study was developed in collaboration with ITQB NOVA and Instituto Superior de Agronomia, and funded by the DIVINFOOD Project.

Bringing together expertise and innovation in food chemistry, nutrition and advanced biological models to investigate the health benefits of natural bioactives.

From left to right, top to bottom: Teresa Serra, Ana Macedo, Liz Muller and Rosário Bronze presenting at ICPH & ICoFF 2026

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