



ICA 2023 List of Posters

Poster Session A – Thursday, 11 May 2023; 13:15 – 14:30h

Poster Session	Poster Number	Author Name	Title
A	1	Alba Iglesias-Mayor	BRS Device: A Point-Of-Care Testing System for Total Antioxidant Activity Determination in Biological Samples
A	2	Arvydas Strazdauskas	Dicaffeoylquinic acids from <i>Artemisia ludoviciana</i> Nutt. herb and mitochondria: implications in cancer and hypoxia/reoxygenation injury
A	3	Daniela Beghelli	Effects of a supplementation with tart cherry (<i>Prunus cerasus</i> L.) juice and its kernel extract on antioxidant status and muscle health
A	4	Elizabeth Sánchez-Duarte	Fisetin Mitigates Diabetes-Induced Skeletal Muscle Atrophy
A	5	Aija Romanovska	Sea buckthorn (<i>Hippophae rhamnoides</i>) seed lipid extract as a supplement to reduce residual risk in patients with coronary heart disease
A	6	Kristaps Erglis	Sea buckthorn (<i>Hippophae rhamnoides</i>) seed lipid extract bioavailability assessment
A	7	Cristina Moliner	Antioxidant activity of <i>Alium cepa</i> flowers in <i>Caenorhabditis elegans</i>
A	8	Jessica Báez	IWCKDDQNPH: a novel bioaccessible bioactive peptide obtained from a hydrolysate of α -lactalbumin with alcalase
A	9	Valentina Laurenzi	A wave of pro-oxidant metabolites is released by melanoma cells during chemotherapy and triggers paracrine pro-survival epigenetics changes in the tumor microenvironment
A	10	Miriana Durante	Anti-inflammatory and antioxidant effects of supercritical CO ₂ carrot and pumpkin extracts
A	11	Shruti Shandilya	Vitamin K2: A Promising Antioxidative Regimen for Oxidative Stress Induced Organelle Damage in Neurodegenerative Diseases

A	12	Sonia Guilera Bermell	Antioxidant properties of flavan-3-ols of industrial white, green and black tea (<i>Camellia sinensis</i> L.) extracts evaluated in vivo and characterized by liquid chromatography techniques
A	13	Francisco Les	Screening of enzyme inhibition and antioxidant properties of <i>Phlomis lychnitis</i> L. extract
A	14	Alejandro Rojas-García	Bioeconomy of Guacamole Industry Residues for the Development of New Pharmacological and/or Tenoactive Products
A	15	Petru Alexandru Vlaicu	In Vitro Studies on Potential Utilization of Rosehip Leaves in Poultry Nutrition as Source of Bioactive Compounds with Antioxidant Activity
A	16	Bernhard Blank-Landeshammer	Improved in vitro bioavailability of antioxidant phytochemicals through interaction with plant extracts
A	17	Sara Bolchini	Antioxidant compounds formed in Maillard reaction of glucose and glycine
A	18	Gabriele Vilckityte	Phenolics from lingonberry raw materials—natural versatile antioxidants with promising therapeutic applications
A	19	Lina Raudonė	<i>Sorbus</i> L. fruits, leaves and inflorescences as an underutilized valuable resource of phytochemical diversity and excellent antioxidant capacity
A	20	Lina Raudonė	Optimization of the extraction targeting for phenolic content and antioxidant capacities of <i>Agrimonia eupatoria</i> L.
A	21	Ieva Cesniene	Accumulation of antioxidant enzymes and antioxidant activity in different <i>P. Sylvestris</i> half-sib families after pre-sowing seed treatment with low-temperature plasma
A	22	Jaroslav Kusio	Fluorescent probes containing catechol moiety as markers of peroxy radicals in lipid membranes.
A	23	Layanne Fraga	Association between the APOE gene polymorphism and lipid profile following long-term orange juice intake
A	24	Luca Valgimigli	The Catechol/Quinone/Superoxide system as a non-conventional catalytic antioxidant mechanism that explains the antioxidant potential of natural polyphenols.
A	25	María de las Nieves Siles-Sánchez	Supercritical antisolvent precipitation of marjoram extracts to enhance their cellular antioxidant activity
A	26	Vanessa Grifoll	Cellular antioxidant and anti-inflammatory activity assessed in edible mushroom extracts
A	27	Mihaela Saracila	Phytochemical analysis and in vitro antioxidant potential of black chokeberry pomace (<i>Aronia melanocarpa</i> L.) as by-product
A	28	Marija Nazlić	Antioxidant Activity of hydrosol extracts from <i>Veronica</i> species
A	29	Manuel Viuda-Martos	Evaluation of antioxidant activity from two varieties of <i>Phoenix dactylifera</i> L. for future functional food applications

A	30	Manuel Viuda-Martos	Antioxidant properties of date seeds (<i>Phoenix dactylifera</i>) co-products. A potential ingredient in the development of functional foods
A	31	Patricia Bermúdez	Assessment of the antioxidant properties of white mushroom (<i>Agaricus bisporus</i>) and oyster mushroom (<i>Pleurotus ostreatus</i>) the co-products: A potential functional food ingredient
A	32	Rianatiana Ranaivoarisoa	Madagascar's endemic plants: an amazing source of natural antioxidant compounds
A	33	Roberto de Paula do Nascimento	Different harvest periods modify the polyphenol composition of the freeze-dried peel of jaboticaba-sabará (<i>Myrciaria jaboticaba</i> (Vell.) O. Berg), a native Brazilian fruit
A	34	Roxana Gheorghita	The advantages of using biopolymers as encapsulation systems for essential oils: development of microcapsules and thin films, with applications in industry
A	35	Roxana Gheorghita	Impact of Pepsin and Alkali Hydrolysis on Antioxidant Activity of Pollen Proteins
A	36	Sabrina Donati Zeppa	Characterization of the Biological Activity of the Ethanollic Extract from the Roots of <i>Cannabis sativa</i> L. Grown in Aeroponics
A	37	Umme Asma	Antioxidant Activity and Capacity of Fruits and Vegetables Juices by a Kinetic-Based ORAC Assay
A	38	Ana Sofia Ferreira	Repurposing Chestnut Shells as Antioxidant-Rich Ingredient
A	39	Cecilia Dauber	Pressurized Liquid Extraction from Olive Pomace: Optimization of Extraction Parameters and Application
A	40	Ignacio Vieitez	Pomegranate peel extracts: characterization and antioxidant properties
A	41	Marcello Salvatore Lenucci	Process design and optimization for the extraction of bioactives from pomegranate marc with super- and subcritical fluids: A fascinating biorefinery opportunity
A	42	Sara Viggiano	Lignin from chestnut shells as a potent reducing agent for preparation of silver nanoparticles and implementation of highly antioxidant and antibacterial poly(lactic acid) electrospun fibers
A	43	Olga Pol	The role of hydrogen sulfide in the effects and expression of delta opioid receptors in mice with osteoarthritis pain
A	44	Olga Pol	Hydrogen sulfide potencies the antinociceptive effects of cannabinoid 2 receptors during neuropathic pain in mice.
A	45	Olga Pol	A positive interaction between molecular hydrogen and heme oxygenase 1 in the inhibition of the allodynia and affective deficits associated with chemotherapy in mice

Poster Session B – Friday, 12 May 2023; 13:15 – 14:30h

Poster Session	Poster Number	Author Name	Title
B	1	Adriana Maite Fernández-Fernández	Bee pollen antioxidants present potential to prevent/treat metabolic disorders
B	2	Ana Flavia Souza Lima	The impact of prepartal liver glutathione on milk performance parameters and welfare of peripartal dairy cows
B	3	Daiva Majiene	Elderflower (<i>Sambucus nigra</i> L) hydrophilic extracts possess antioxidant and cell viability protective effects against oxidative stress
B	4	Daria Trocka	Can beta-blockers be used as antiglycoxidant drugs? New properties of nebivolol
B	5	Guillermo Cásedas	Polyphenolic fraction from <i>Cannabis sativa</i> as an endogenous antioxidant system modulator on SH-SY5Y cell line
B	6	Jacek Grebowski	Metallofullerenol Sc ₃ N@C ₈₀ (OH) ₁₈ as a new generation of radioprotectors—studies of radical processes occurring in human erythrocytes under irradiation.
B	7	Mara Aurori	Antioxidant and Cytotoxic Activities of Cornus Mas Fruit Extract in Gentamicin-Induced Nephrotoxicity on Mice Renal Cells
B	8	Mihaela Cotul	The Effects of Antioxidant Supplementation On Inflammatory and Oxidative Stress Parameters in Rat Models of Diet-Induced Obesity
B	9	Rasa Baniene	<i>Pelargonium sidoides</i> DC. active substances therapy protected periodontal tissue decreased inflammation
B	10	Silke Lohan	Air pollution and the skin - a new method to verify the efficacy of anti-pollution products
B	11	Tulendy Nurkenov	Pycnogenol polyphenols support the resistance of erythrocyte membranes
B	12	Abigail García-Villegas	Revalorization of Avocado By-Products for the Development of Cosmetic Ingredients
B	13	Adina-Elena Segneanu	Untargeted Low-Molecular Metabolomics Approach To Engineered Sideritis Scardica-Clinoptilolite Assembly
B	14	Alexandra Oancea	Nutritional characterization of oregano leaves as source of natural antioxidants with potential use in ruminants' nutrition
B	15	Arabela Elena Untea	Antioxidant profile and inhibitory effect of raw garlic leaves on iron-induced lipid peroxidation
B	16	Eugenia Butucel	The Effect CitroX BCL on <i>Legionella pneumophila</i> Mechanisms of Biofilm Formation, Oxidative Stress and Virulence
B	17	Igori Balta	The Antioxidant Effect of Natural Antimicrobials in Shrimp Primary Intestinal Cells Infected with <i>Nematopsis messor</i>

B	18	Elena Lonati	The protective effect of flavonoids-enriched phytoextract blend in an inflammatory bowel disease in vitro model.
B	19	Gianina Crisan	Evaluation of <i>Epilobium hirsutum</i> L. optimized extract's anti-inflammatory potential
B	20	Ana-Maria Vlase	Assessment of <i>Epilobium hirsutum</i> L. optimized extract's antitumor activity in an animal model
B	21	Sabrina Prencipe	Phenolic And Antioxidant Properties of Italian Pasta from Different Price Categories
B	22	Sabrina Prencipe	Valorization of Ancient Tomato Production Chain from Campania Region By Their Potential of Phenolic and Antioxidant Compounds
B	23	Lucrezia Angeli	A Standardized Kinetic-Based Stopped-Flow DPPH Assay to measure the Antioxidant Activity and Capacity of Ascorbic Acid and Fruit Juices
B	24	Maria Angeles Martín-Cabrejas	Phenolic compounds from coffee pulp potentially scavenge reactive oxygen and nitrogen species after in vitro digestion
B	25	Mariela Rodríguez	Cell antioxidant activity of phenolic compounds from amaranth flour after simulated gastrointestinal digestion
B	26	Mariela Rodríguez	Exploration of grape pomace flour and amaranth flour as functional ingredients in the elaboration of breads: phenolic composition, antioxidant capacity and simulated digestion
B	27	Marília Goulart	Extracts, Natural Stilbenes, In Placenta Protection: Which Are They and How Do They Work?
B	28	Mohammad Moniruzzaman	Evaluation of biogenic selenium nanoparticles and curcumin nanospheres on growth, hematology, antioxidant defense and gastrointestinal health in a mice model
B	29	Michał Żebrowski	Antioxidant activity of bilirubin in micellar and liposomal systems is pH dependent
B	30	Pawel Przybylski	Polyhydroxyphenols with mitochondrial-targeted moiety
B	31	Pawel Przybylski	Baicalin and baicalein: mechanism of antiradical action of two flavonoids with a strongly acidic catechol moiety
B	32	José Ricardo Pérez-Correa	Sustainable Extraction of Antioxidants from Murtilla Leaves
B	33	José Ricardo Pérez-Correa	Fermentation Of Murta Juice (<i>Ugni Molinae</i> Turcz.) With A Native <i>Leuconostoc Mesenteroides</i> Strain to Obtain a Functional Drink
B	34	José Ricardo Pérez-Correa	Evaluation of the antioxidant properties and bioaccessibility of phloroethanins-rich extracts obtained from Chilean brown seaweed by ultrasound-assisted extraction
B	35	Layla Simón	Optimization of ultrasound-assisted extraction process to obtain heavy metals-free and phlorotannin-rich extracts from brown seaweed (<i>Durvillea incurvata</i>).
B	36	Sonia Sentellas	Characterization and classification of honeydew and blossom honeys based on their antioxidant capacity

B	37	Sonia Sentellas	Characterization of Nutraceuticals and Functional Food Products Based on Polyphenolic Profiling by Liquid Chromatography-Mass Spectrometry
B	38	Sonia Sentellas	Purification of polyphenols in natural deep eutectic solvent extracts: assessing polymeric resins
B	39	Rita Argenziano	Recovery of low and high molecular weight phenolic compounds endowed with potent antioxidant properties from agri-food byproducts by an ecofriendly and sequential two-steps protocol
B	40	Alejandra Medrano	Potential human health-enhancing effect of sustainable "high fibre" and antioxidant breads made with the addition of Brewer's spent grain
B	41	Bruna Moreira	Sustainable methodologies of different types of sweet potatoes (<i>Ipomoea batatas</i> L.) peel extractions as a source of bioactive compounds
B	42	Giorgia Musto	Genotoxicity Assessment of Nutraceuticals Containing Natural Antioxidants and Bioactive Molecules Extracted from Thinned Nectarine (<i>Prunus persica</i> L.) and Grape Seed (<i>Vitis Vinifera</i> L.) Waste Biomasses
B	43	Raquel Rodríguez-Solana	Using Natural Deep Eutectic Solvents to extract phenolics from in vitro cultures of the Mediterranean plant <i>Thymus lotocephalus</i> produced in response to abiotic factors
B	44	Victor Puentes	Is the future of antioxidants mineral? Nanozymes and other nanotechnology solutions