



Draft Programme

Tuesday, 6 October 2026

08:30 – 19:00 REGISTRATION & POSTER SET-UP

09:00 – 16:30 PRE-CONFERENCE MEETINGS - (by separate invitation only)

		ICC MEETING
09:00 – 16:30		ICC Strategy and Yearly Planning Workshop
09:00 – 10:00		ICC Extraordinary General Assembly: (as part of the ICC Workshop, by invitation only) Chaired by: Dhan Bhandari, ICC President
13:00 – 15:00		ICC Technical Committee Meeting (as part of the ICC Workshop, by invitation only) Further parallel workshops: Continuation Strategy Workshop

		HEALTHGRAIN FORUM
16:00 – 17:30		Healthgrain Forum: General Assembly Meeting Chaired by: Kristof Brijs, KU Leuven, HGF Chair

16:30 – 18:00	TECHNICAL TOURS QUADRAM INSTITUTE (separate registration)
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19:00 – 22:00	WELCOME RECEPTION
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Wednesday, 7 October 2026

08:00 – 08:30 REGISTRATION & POSTER SET-UP

Auditorium	08:30 – 09:00	OPENING CEREMONY
		WELCOME WORDS FROM THE ORGANIZERS Cathrina Edwards, Scientific Chair, QIB, UK Dhan Bhandari, ICC President, UK

Auditorium	09:00 – 10:05	Keynotes	
	09:00 – 09:35	CLYDE H. BAILEY MEDAL AWARDEE: CLOSING THE FIBRE GAP: NOVEL INGREDIENTS, FERMENTATION TECHNOLOGY AND HEALTH-ORIENTED FOOD DESIGN	Elke Arendt, UCC, IR
	09:35 - 10:05	DEFINING AND MEASURING DIETARY FIBRE	Barry McCleary, FiberCarb, IR

10:05 – 10:35 *Break, Exhibition & Poster Viewing*

Parallel Sessions #1

McClintock SR	10:35- 12:15	SESSION Defining Fibre: Concepts, Methods, and Regulatory Perspectives	
	10:35 - 10:55	ENHANCING DIETARY FIBRE CLASSIFICATION AND EMULATING COMPLEX FOOD FERMENTATION.	Christo Opperman, RMIT University, AUS
	10:55 – 11:15	OLIGOSACCHARIDE PROFILING WITHIN A MULTI-PLATFORM FOOD-GLYCOMICS APPROACH FOR NOVEL DIETARY FIBER-BASED INGREDIENTS	Augusta Caligiani, University of Parma, IT
	11:15 – 11:35	METHOD DEVELOPMENT FOR THE DETERMINATION OF ARABINOXYLAN AND BETA-GLUCAN MOLECULAR SIZE DISTRIBUTION BY SIZE-EXCLUSION CHROMATOGRAPHY	Marietta Szentmiklóssy, BME, HU
	11:35 – 11:55	MAPPING THE COVARIANCE STRUCTURE OF DIETARY FIBRE COMPOSITION IN WHEAT FLOUR	Anneke Prins, Rothamsted Research, UK
	11:55 – 12:15	AN INTEGRATED APPROACH FOR QUANTIFICATION OF OAT NON-STARCH CARBOHYDRATES	Gitte Devriese, KU Leuven, BE

Auditorium	10:35- 12:15	SESSION Fibre in Food Manufacturing: From Functionality to Consumer Acceptance	
	10:35 - 10:55	FROM VISCOSITY CONTROL TO APPLICATION: PROCESSING STRATEGIES FOR B-GLUCAN AND PROTEIN-B-GLUCAN OAT INGREDIENTS	Anni Kortekangas, VTT, FI
	10:55 – 11:15	INDUSTRIAL SIDE-STREAM VALORISATION FOR FIBRE RECOVERY: MAPPING INFORMATION FLOWS AND MATERIAL SUITABILITY	Lena Butz, Univ. Hohenheim, DE
	11:15 – 11:35	METABOLIC AND EXPOSOMIC IMPLICATIONS OF POLYPHENOL-FUNCTIONALIZED PLANT CELL WALLS	Mario Martinez, Univ. of Valladolid, ES
	11:35 – 11:55	FIBER-BASED FAT REPLACEMENT IN WHEAT TORTILLAS: STRUCTURAL AND NUTRITIONAL EFFECTS OF CHICORY INULIN	Johanan Espinosa-Ramirez, Tecnológico De Monterrey, MX
	11:55 – 12:15	FUNCTIONALITY OF OAT BETA-GLUCAN FOR BITTER TASTE SUPPRESSION	Kati Katina, University Of Helsinki, FI

12:15 – 13:30 **Lunch Break, Exhibition & Poster Viewing**

Auditorium	13:30 – 14:30	Keynotes	
	13:30 – 14:00	FIBER IN FOOD MANUFACTURING: FROM FUNCTIONALITY TO CONSUMER ACCEPTANCE	Christophe Courtin, KU Leuven, BE
	14:00 – 14:30	DIETARY FIBER IN FOOD PRODUCT DEVELOPMENT - BETWEEN LIFESTYLE AND SCIENCE	Annegret Bögner, JRS, DE

Auditorium	14:30– 15:00	FLASH PRESENTATIONS - Defining Fibre: Concepts, Methods, and Regulatory Perspectives & Fibre in Food Manufacturing: From Functionality to Consumer Acceptance	
	14:30 – 14:35	PROFILE DIVERSITY OF SOLUBLE DIETARY FIBERS FROM SELECTED WHOLE GRAINS	Yi-Ci Jhu, National Taiwan University
	14:35– 14:40	INVESTIGATING THE ROLE OF DIFFERENT TYPES OF FIBERS IN GLUTEN-CONTAINING AND GLUTEN-FREE MODEL SYSTEMS	Edina Jaksics, BME, HU
	14:40 – 14:45	STABILISING OAT DRINK STRUCTURE WITH NATURAL HYDROCOLLOIDS	Noora Mäkelä-Salmi, University of Helsinki, FI
	14:45 – 14:50	ENDOGENOUS VEGETABLE FIBRES AS STRUCTURING AGENTS IN VEGETABLE PURÉES	Sarah Verkempinck, KU Leuven, BE
	14:50 – 14:55	OPTIMIZATION OF PROCESSING PARAMETERS FOR CITRUS FIBERS AS TEXTURIZING AGENTS IN WATER-BASED FILLINGS	Agathe Debertrand, Puratos, BE

15:00 – 15:30 **Break, Exhibition & Poster Viewing**

Auditorium	15:30 – 16:30	Keynotes	
	15:30 – 16:00	AWARD LECTURE 1: HARALD PERTEN PRIZE 2026	Senay Simsek, Purdue Univ, US
	16:00 – 16:30	MODULATING DIETARY FIBER FUNCTIONALITY IN RICE BRAN THROUGH ENZYMATIC AND HIGH-PRESSURE PROCESSING TREATMENTS	Cristina Rosell, Univ. of Manitoba, CA

Auditorium	16:30– 18:00	SPECIAL SESSION: Healthgrain Forum and HealthFerm: Dietary Fibres in Cereal Products: Impact of Fermentation and Processing on Functionality and Health	
		 	
		INTRODUCTION BY THE CHAIRS	
		CLOSING THE FIBRE GAP THROUGH MULTI-FIBRE REFORMULATION OF STAPLE FOODS: TECHNOLOGICAL, NUTRITIONAL AND DIGESTIBILITY IMPLICATIONS	Emanuele Zannini, University College Cork, IR
		BEYOND PHYSICOCHEMICAL PROPERTIES AND FERMENTATION: BIOACTIVE OLIGOMERS AS OVERLOOKED MEDIATORS OF DIETARY FIBRE FUNCTIONALITY AND HEALTH	Victor Castro Alves, Örebro University, SE
		GUT-RELATED HEALTH EFFECTS OF OAT-BASED YOGURT ALTERNATIVE IN INDIVIDUALS WITH INCREASED CARDIOMETABOLIC RISK	Vilma Liikonen University of Eastern Finland, FI
		FOOD FERMENTATION AND FIBRE IN AN INDUSTRIAL CONTEXT	Tbc
		DISCUSSION & CLOSING	

19:00 –22:00	GALA DINNER
	MORE DETAILS WILL FOLLOW

Thursday, 8 October 2026

08:00 – 08:30 REGISTRATION

Auditorium	08:30 – 10:00	SPECIAL SESSION: ICC Whole Grain Initiative: Eat More Whole Grains - Why is This an Important (Fibre) Message?	
			
		KEYNOTE: WHAT: HIGH-FIBRE FOODS: WHICH WHOLE GRAINS ARE BEST?	Andrew Reynolds, University of Otago, NZ
		HOW: BRIDGING THE WHOLE GRAIN & FIBER GAPS – COMMERCIAL OPPORTUNITIES AND CHALLENGES	Mikkel Andersen, Lantmännen Unibake, DK
		HOW MUCH: EVIDENCE SYNTHESIS OF WHOLE AND REFINED GRAINS ON HEALTH: IMPLICATIONS FOR DIETARY GUIDANCE ON FIBRE	Linh Nguyen, UNSW, AUS
		KEYNOTE: WHY: WHOLE GRAINS IN THE ERA OF GREEN TRANSITION, ULTRA-PROCESSING, AND PERSONALIZED NUTRITION: AN OVERLOOKED CORNERSTONE OF GLOBAL HEALTH	Rikard Landberg, Chalmers Univ., SE
		DISCUSSION & CLOSING	

10:00 – 10:30 *Break, Exhibition & Poster Viewing*

Auditorium	10:30 – 11:30	Keynotes	
	10:30 – 11:00	GUT MICROBIOME: MECHANISTIC INSIGHTS INTO FIBRE FUNCTIONALITY AND MICROBIAL PATHWAYS	Ed Deehan, Univ. of Nebraska-Lincoln, US
	11:00 – 11:30	DESIGNING FIBER MIXTURES FOR FOOD-AS-MEDICINE OUTCOMES	Bruce Hamaker, Purdue Univ., US

Auditorium	11:30 – 12:00	FLASH PRESENTATIONS - Gut microbiome: Mechanistic Insights into Fibre Functionality and Microbial Pathways & Fibre in Health: Mechanistic Links to Health and Disease	
	11:30 – 11:35	CORN ARABINOXYLANS: DIGESTION BEHAVIOUR AND GUT MICROBIOTA FERMENTATION	Fatma Boukid, Clonbio Group Ltd, IR
	11:35 – 11:40	ALL CARBOHYDRATES ARE NOT THE SAME: DIFFERENTIAL CARBOHYDRATE FERMENTATION BY THE GUT MICROBIOME IN CHILDREN WITH SEVERE ACUTE MALNUTRITION	Akshay Bisht, Quadram Institute, UK
	11:40 – 11:45	FROM CHARACTERISTICS TO CLINICAL EFFECT: GREEN NENDRAN BANANA SUPPLEMENTATION IN MODERATE ACUTE MALNUTRITION	Sam Marconi David, Christian Medical College Vellore, IN
	11:45 – 11:50	THE ROLE OF INTRINSIC FIBRE STRUCTURE IN STARCH BIOACCESSIBILITY: A MECHANISTIC STUDY FROM IN VITRO AMYLOLYSIS TO GLYCAEMIC RESPONSE IN HUMANS	William Baidoo, Quadram Institute Bioscience, UK
	11:50 – 11:55	CLOSING THE DIETARY FIBRE GAP - DEVELOPING A NOVEL DIETARY FIBRE SCREENING TOOL (SCREEN-IT) FOR THE UK POPULATION: VALIDITY, REPRODUCIBILITY AND USABILITY INSIGHTS	Victoria Norton, University of Liverpool, UK
	11:55 – 12:00	APPLICATION OF A DIET-RELATED FIBRES & HUMAN HEALTH OUTCOMES DATABASE FOR A SCOPING REVIEW OF RESISTANT STARCH EVIDENCE	Nicola McKeown, Boston University, US

12:00 – 13:20 *Lunch Break, Exhibition & Poster Viewing*

Parallel Sessions #2

McClintock SR	13:20 - 15:00	SESSION Gut microbiome: Mechanistic Insights into Fibre Functionality and Microbial Pathways	
	13:20 – 13:40	BEYOND GELATION: HOW FIBRE CHEMISTRY SHAPES MICROBIAL COMMUNITIES AND NEUROENDOCRINE RESPONSES	Amisha Modasia Quadram Institute Bioscience, UK
	13:40 – 14:00	FUNCTIONAL BIOBANKING AS A DATAHUB: BRIDGING IN VITRO READOUTS AND CLINICAL STUDY DESIGN	Femke Hoevenaars TNO, NL
	14:00 – 14:20	POLYPHENOLS MODULATE FAECAL FERMENTATION OF DIETARY FIBRE DEPENDING ON POLYSACCHARIDE CHEMISTRY AND SUPRAMOLECULAR ASSEMBLY	Ivan Misael Lopez Rodulfo, Aarhus University, DK
	14:20 – 14:40	FERMENTABLE DIETARY FIBER ATTENUATES BRAIN INFLAMMATION IN HIGH-FAT DIET-INDUCED OBESE MICE VIA REGULATING MICROBIOTA AND ITS METABOLITES	Yukari Egashira Chiba University, JP
	14:40 – 15:00	HIGH-PRESSURE HOMOGENIZATION ENHANCES THE BIOACCESSIBILITY OF SPIRULINA FOR MICROBIAL FERMENTATION IN A DYNAMIC MULTI-COMPARTMENT IN VITRO GASTROINTESTINAL SYSTEM	Moona Pauliina Partanen, Univ. Of Eastern Finland, FI

Auditorium	13:30- 15:00	SESSION Fibre in Health: Mechanistic Links to Health and Disease	
	13:20 – 13:40	OAT BETA-GLUCANS REDUCE POSTPRANDIAL GLUCOSE PEAKS ACROSS FOOD MATRICES: A DOSE-RESPONSE ANALYSIS	Mette Axelsen Oatly AB, SE
	13:40 – 14:00	THE RELATIONSHIP BETWEEN THE FORMATION OF SHORT-CHAIN FATTY ACIDS IN THE LARGE INTESTINAL AND THE ABSORPTION TO THE BODY WHEN FEEDING CEREAL-BASED DIETS VARYING IN DIETARY FIBRE CONTENT AND COMPOSITION	Knud Erik Bach Knudsen, Aarhus University, SE
	14:00 – 14:20	SOLVENT-INDUCED INTERACTIONS BETWEEN WHEAT ARABINOXYLANS AND MUCINS: IMPLICATIONS FOR MUCUS RHEOLOGY AND BARRIER FUNCTION	Gleb Yakubov, University of Leeds, UK
	14:20 – 14:40	FROM PLANT BY-PRODUCTS TO GUT FERMENTATION: STRUCTURE-DRIVEN INSIGHTS INTO UPCYCLED ANTIOXIDANT DIETARY FIBRE	Tânia Bragança Ribeiro CBQF / UCP, PT
	14:40 – 15:00	FERMENTED PLANT BASED ALTERNATIVES – HEALTH IMPACTS BASED ON CLINICAL INTERVENTIONS	Marjukka Kolehmainen University of Eastern Finland, FI

15:00 – 15:30 *Break, Exhibition & Poster Viewing*

15:30 – 16:30 **PANEL DISCUSSION**
Moderation: Cathrina Edwards, QIB, UK

Auditorium

Auditorium

16:30 – 17:00 **AWARDING CEREMONY & CLOSING OF CONFERENCE**

17:00 **End of the 9th International Dietary Fibre Conference**