

NuGOweek 2025 22-25th September Dublin, Ireland

'Molecular understandings to promote healthy and sustainable diets'



PROGRAMME AT A GLANCE

Monday, 22nd September 2025

Session 1: What is a healthy and sustainable diet?

Chairs: Prof. Lorraine Brennan & Prof. Diana Ivanova

13:00	Registration	
14:00	Welcome: Prof. Lorraine Brennan	
14:15	Sustainable Diets: A Side Issue or Essential Keynote: Prof. Tim Lang, University of London, UK	

15:00	Nutrigenetic diet intervention is related with greater weight and fat mass loss in subjects with abdominal obesity: the INNUPREC study Alondra Mora-Jiménez, University of Guadalajara, Mexico
15:20	Nutrigenetics as a tool for prevention and control of non-communicable diseases: impact on cardiovascular risk Dr. Maria Vranceanu, University of Arad, Romania
15:40	Partially replacing animal-based protein foods with plant-based protein foods: a systematic review of randomised controlled trials in healthy adult populations Aoife Courtney, University College Dublin, Ireland
16:00	Including fruit juice as one of the 5-a-day: A randomised controlled trial exploring the impact on adherence to guidelines and metabolite responses Dr. Courtney Neal, Newcastle University, UK
16:20	New NuGO members, NuGO Developments, ECN promotion
18:00	Welcome Reception & Networking

Tuesday, 23rd September 2025

Session 2: Diet and the microbiome: lessons learned

Chairs: Dr. Sergio Polakof & Dr. Suzan Wopereis

09:00	Diet-microbiome interactions - moving beyond microbiome composition to activity Keynote: Prof. Henrik Munch Roager, University of Copenhagen, Denmark
09:45	Healthy eating as a Microbiome host Keynote: Prof. Jens Walter, University College Cork, Ireland
10:30	Coffee Break
11:00	Personalized dietary fibre mixtures based on ex vivo microbial SCFA production improve HOMA-IR, but not peripheral insulin sensitivity, in individuals with prediabetes and overweight/obesity Dr. Emanuel Canfora, Maastricht University, Netherlands
11:20	Predicting variability in human oral and gut microbiota response to starch - implications for precision nutrition Dr. Angela C. Poole, Cornell University, USA
11:40	Unveiling multi-omics insights for precision nutrition in type 1 diabetes and obesity-associated type 1 diabetes among the pediatric population in Qatar. Shaikha Al-Abduljabbar, Sidra Medicine & Hamad Bin Khalifa University, Qatar

12:00	Dietary fibre-specific effects on serum and faecal bile acids profile and associations with the gut microbiota: a randomised, controlled dietary intervention in healthy participants Jiemin Fan, Newcastle University, UK
12:20	Chewing behavior and bolus particle size of rice shape gut microbiota functionality and microbial metabolite signatures Dr. Zhen Liu, Wageningen University, Netherlands
12:40	Lunch & Poster Session

Session 3: Can AI help bridge precision & public health nutrition?

Chairs: Prof. Baukje de Roos & Prof. Lynn Vanhaecke

14:00	Big data in nutrition is here: Are we Al ready? Keynote: Prof. Diana Thomas, West Point, USA
14:45	Targeted PRECIsion NUTrition Strategy to Prevent Chronic Metabolic Diseases: A tissue-specific metabotype approach Prof. Ellen E. Blaak, Maastricht University, Netherlands
15:05	Unraveling the Power of Vitamin D Mechanistically: How Long-Term Supplementation Shapes Immune Health Ranjini Ghosh Dastidar, Institute of Animal Reproduction and Food Research, Polish Academy of Sciences, Poland
15:25	Coffee Break
16:00	Precision Nutrition: Predictive Model of Appendicular Skeletal Muscle Mass in non- institutionalised people aged 65 and over María Benavent, CEU Universities, Spain
16:20	Bridging Mechanisms Across Diseases: A Multi-Dimensional Mapping Approach with Potential for Broader Omics Integration Dr. Lena Möbus, Tampere University, Finland
16:40	Sponsor's Talk Metaproteomics: a new powerful omics tool. Insights from a pilot study on fermented fecal samples supplemented with prebiotics Morten Danielson, Clinical Microbiomics AS, Denmark
19:00	ECN social event – offsite PI social event – Portmarnock Hotel

Wednesday, 24th September 2025

Session 4: Nutrition and the brain throughout the life course: insights from molecular mechanisms to clinical applications

Chairs: Prof. Carsten Carlberg & Prof. Vibeke Telle-Hansen

09:00	Omega-3 fatty acid, cognition and dementia: It's all in the timing Keynote: Prof. Anne Marie Minihane, University of East Anglia, UK
09:45	Food for thought: Plant-rich foods and cognitive health during ageing Keynote: Prof. Claire McEvoy, Queen's University Belfast, UK
10:30	Coffee Break
11:00	Is there an interplay between fat and umami taste perception and what is the role of CD36 gene? A preliminary overview Francesco Piluso, Lake Lucerne Institute, Switzerland
11:20	A series of n-of-1 intervention studies investigating the effects of tea on mood reveal that the interventions and participant-specific factors influence overall mood and relaxation Edward Payne , The Rowett Institute, University of Aberdeen, UK
11:40	Cross-study metabolomics data integration for the identification of common metabolic syndrome phenotypes Dr. Estelle Pujos-Guillot, INRAE, France
12:00	The effect of Ramadan fasting on the methylation patterns in pediatric metabolic dysfunction-associated steatotic liver disease (MASLD) Salma Hayder Ahmed, Sidra Medicine, Qatar
12:20	Lunch & Poster Session

Session 5: Nutrition and inflammation: friend or foe?

Chairs: Prof. Rosita Gabbianelli & Assistant Prof. Yiannis Mavrommatis

14:00	Diet metabolism and innate immune training Keynote: Prof. Helen Roche, University College Dublin, Ireland
14:45	Personalised inflammaging and nutrition

	Keynote: Prof. Claudio Franceschi, University of Bologna, Italy
15:30	Coffee Break
16:00	Impact of dietary habits on epigenetic age acceleration: evaluating the intermediary role of inflammation Dr. Laura Bordoni, University of Camerino, Italy
16:20	Deciphering inflammatory cues from the microbiome: Bacterial membrane vesicles produced in response to prebiotic and antibiotic intake Jari Verbunt, Maastricht University, Netherlands
16:40	Beyond Inflammation: Vitamin D and LPS Co-Stimulation Uncovers Novel Gene Networks in Human Monocytes Mariusz Jankowski, Institute of Animal Reproduction and Food Research, Polish Academy of Sciences, Poland
17:00	Sex and Photoperiod Modulate Hepatic Oxidative Stress in Cafeteria Diet-Induced Obese Rats: Insights into Antioxidant Activation, Circadian Rhythms, and Melatonin Regulation Aina Gironès-Garreta, Universitat Rovira i Virgili, Italy
17:20	NuGO 2026 Announcement
19:00	Conference Dinner – Portmarnock Hotel

Thursday, 25th September 2025

Session 6: Ultra-processed foods - what's the molecular evidence

Chairs: Associate Prof. Aifric O Sullivan

Opportunities and Challenges for Processed Food and Health; Results from the RESTRUCTURE TrialKeynote: Prof. Ciarán Forde, Wageningen University & Research, Netherlands

Session 7: Selected Abstracts

Chairs: Associate Prof. Aifric O Sullivan

09:45	The Health Benefits of Fruit and Vegetable Byproducts: A Systematic Scoping Review Brendan Kesler, The Rowett Institute, University of Aberdeen, UK
10:05	Caloric restriction-induced metabolic adaptation associated with amount of body weight lost – results from the LION study Dr. Carmen Blanken, Technical University of Munich, Germany
10:25	Developing a 3D model of the bone marrow niche to investigate the influence of folate on childhood leukaemia-initiating events Dr. Jessica R Saville, Northumbria University, UK
10:45	Obesity-Satiety Phenotypes and the Gut Microbiome: A Pilot Study Dr. Kerstin Schorr, TNO, Netherlands
11:05	To model or not to model? Lessons on using an in silico-in vitro approach to identify foods that support the infant colonic microbiota Vitor Geniselli da Silva, Riddet Institute, New Zealand
11:25	Awards announcement
11.45	Conference Close

NuGOWeek 2025 is kindly supported by:





