Scientific Publications and Presentations 2015
THEME CLUSTER NUTRITION AND HEALTH

CARDIOVASCULAR HEALTH

Dissertations

Teunissen-Beekman KFM
Dietary proteins and blood pressure regulation. 1 - 142, Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals


Other scientific papers


Professional Lectures

Dower JI
Do epicatechin and quercetin improve cardiovascular health? Farewell symposium Frans Kok. October 15, Wageningen, the Netherlands.

Gijsbers L, Dower JI, Schalkwijk CG, Kusters YHAM, Bakker SJL, Hollman PCH and Geleijnse JM
Effects of sodium and potassium supplementation on endothelial function and inflammation in untreated (pre)hypertensives: a fully controlled dietary intervention study. ESH 2015. 12-15 June, Milan, Italy.

Joris PJ, Kusters YHAM, Plat J, Houben BAJ, Stehouwer CD, Schalkwijk CG and Mensink RP
Weight loss not only improves vascular endothelial function, but also arterial stiffness: A randomized controlled trial with abdominally obese men. IAS 2015. 23-26 May, Amsterdam, the Netherlands.

GASTROINTESTINAL HEALTH

Dissertations

Hugenholtz F
Mouse gut microbiomics of short chain fatty acid metabolism and mucosal responses. 1 - 200. Wageningen University, the Netherlands.

Mujagic Z
Irritable Bowel Syndrome, Pathophysiology, Symptoms and Biomarkers. 1 - 304. Maastricht University, the Netherlands.

Sovran B
Mucus and Gut Barrier in Health and Disease. 1 - 233. Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals


Other Scientific Papers


Professional Lectures

Sovran B

Novel ex-vivo technique to study mucus properties in fresh intestinal tissue. Gut Microbiota Modulation of Host Physiology: The Search for Mechanism (C1). 1 March, Keystone, USA.
MUSCLE HEALTH

Scientific papers in peer-reviewed journals


Other scientific papers


Professional lectures

Fazelzadeh P
The muscle metabolome differs between healthy and frail older adults. *PhD tour Cornell University*. 26 October, Ithaca, USA.

Hangelbroek R
Expression of protocadherin gamma in skeletal muscle tissue is associated with age and muscle weakness. *PhD tour, Tufts University*. 29 October, Boston, USA.

Kouw I
Ingestion of 40 g protein prior to sleep stimulates overnight myofibrillar protein accretion in healthy older men. *ESPEN*. 6 September, Lisbon, Portugal.

Vaes AMM
Relative importance of summer sun exposure, vitamin D intake, and genes to vitamin D status in Dutch older adults. *18 Vitamin D workshop*. 24 April, Delft, the Netherlands.
WEIGHT MANAGEMENT

Scientific papers in peer-reviewed journals

Backx EMP, Tieland M, Borgonjen-van den Berg KH, Claessen PR, Van Loon LJC and De Groot LCPGM (2015)

There are no nonresponders to resistance-type exercise training in older men and women. Journal of American Medical Directors Association, 16, 400 - 411. doi:10.1016/j.jamda.2015.01.071.


Post-prandial protein handling: You are what you just ate. PLoS One 10(11), e0141582. doi:10.1371/journal.pone.0141582.


Effects of high-fat feeding on ectopic fat storage and postprandial lipid metabolism in mouse offspring. Obesity, 23(11), 2242 - 2250. doi:10.1002/oby.21235.

Wall BT, Dirks ML, Snijders T, Van Dijk JW, Fritsch M, Verdijk LB and Van Loon LJC (2015)

Professional Lectures

Gorissen S
The impact of habitual protein intake on dietary protein digestion and absorption kinetics and muscle protein synthesis rates in older males. ESPEN. 5 September, Lisbon, Portugal.

Horstman AMH
A multiple stable isotope tracer approach to assess post-prandial dietary protein digestion and absorption kinetics and muscle protein synthesis rates in vivo in humans. BASIS. 26 March, Utrecht, the Netherlands.
Lindeboom L
Non-invasive postprandial fatty acid tracking with 1H-[13C] Magnetic Resonance Spectroscopy in the human liver. NVDO congress. 26 November, Oosterbeek, the Netherlands.

Van Avesaat M
Intraduodenal infusion of a combination of tastants decreases food intake. Digestion Disease Week. 16 May, Washington DC, USA.

THEME CLUSTER SENSORY AND STRUCTURE

FOOD STRUCTURING

Dissertations

Ersch C
Protein mixtures: Interactions and gelation. 1 - 221, Wageningen University, the Netherlands.

Munialo C
Energy storage and dissipation in deformed protein-based networks on seconds time scale is controlled by submicron length scale. 1 - 277, Wageningen University, the Netherlands.

Rovers TAM
Microbubble stability and applications in food. 1 - 138, Wageningen University, the Netherlands.

Urbonaite V
Water holding of protein gels. 1 - 166, Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals


Baigts Allende D and De Jongh HHJ (2015)
Calcium binding restores gel formation of succinylated gelatin and reduces brittleness with preservation of the elastically stored energy. Journal of Agricultural and Food Chemistry, 63, 7058 - 7065. doi:10.1021/acs.jafc.5b01962.


Nikiforidis CV and Scholten E (2015)  

Nikiforidis CV and Scholten E (2015)  

Oliver L, Scholten E and Van Aken GA (2015)  


Oliver L, Wieck L and Scholten E (2015)  


Renzetti S, De Harder R and Jurgens A (2015)  

Rovers TAM, Sala G, Van der Linden E and Meinders MBJ (2015)  

Rovers TAM, Sala G, Van der Linden E and Meinders MBJ (2015)  

Rovers TAM, Sala G, Van der Linden E and Meinders MBJ (2015)  
Temperature is key to yield and stability of BSA stabilized microbubbles. *Food Hydrocolloids*, 52, 106 - 115. doi:10.1016/j.foodhyd.2015.05.038.

Van Aken GA, Oliver L and Scholten E (2015)  

**Professional Lectures**

Buchcic C, Meinders MBJ, Tromp RH and Cohen Stuart MA  

Buchcic C, Tromp RH, Meinders MBJ and Cohen Stuart MA  
Particle adsorption dynamics onto fluid interfaces. 6th International Workshop on Bubble and Drop Interfaces. 5 - 10 July 2015, Potsdam, Germany.
Chen M, Sala G, Meinders MBJ, Van Valenberg HJF, Van Hooijdonk ACM, Van der Linden E and Sagis LMC
Effect of processing conditions on the foaming behaviour of casein micelle dispersions. 7th International Symposium on Food Rheology and Structure (ISFRS). 7 - 11 June 2015, Zürich, Switzerland.

De Jong S, Munialo CD and De Jongh HHJ
Dynamic energy dissipation in protein-networks to determine the texture of food gels. 7th International Symposium on Food Structure and Rheology (ISFRS). 7 - 11 June 2015, Zürich, Switzerland.

De Vries A and Van der Linden E Scholten E

Ersch C, Venema P, Van der Linden E and Martin AH
Molecular interactions, morphology and macroscopic properties of mixed protein-protein systems. 7th International Symposium on Food Structure and Rheology (ISFRS). 7 - 11 June 2015, Zürich, Switzerland.

Munialo CD, Van der Linden E and De Jongh HHJ

Pouvreau L, Urbonaite V and De Jongh HHJ
Understanding generic water holding mechanisms - A comparison of protein sources. 18th Gums & Stabilisers for the Food Industry Conference on Hydrocolloid functionality for affordable and sustainable global food solutions. 23 - 26 June 2015, Wrexham, United Kingdom.

FOM-DPI

Scientific papers in peer-reviewed journals


SENSORY-LIKING

Dissertations

Gutjar S
Affective and cognitive drivers of food choice. 1 - 168, Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals


Hoogeveen HR, Dalenberg JR, Renken RJ, Ter Horst GJ and Lorist MML (2015)

Learning to (dis)like: The effect of evaluative conditioning with tastes and faces on odor valence assessed by implicit and explicit measurements. Physiology and Behavior, 151, 478 - 484. doi:10.1016/j.physbeh.2015.08.017.

Upma I, Renken RJ, Ter Horst GJ and Reyners AKL (2015)

Professional Lectures

Gutjar S

Hoogeveen HR
Neural substrates of age-related changes in food perception. Markt Onderzoeksassociatie (MOA) meeting. 17 November 2015, Drachten, the Netherlands.
TEXTURE-TASTE

Dissertations
Camacho SMR
Oral coatings: A study on the formation, clearance and perception. 1 - 224, Wageningen University, the Netherlands.
Devezeaux de Lavergne M
Bolus matters: Impact of food oral breakdown on dynamic texture perception. 1 - 227, Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals


THEME CLUSTER BIOINGREDIENTS AND FUNCTIONALITY

FOOD SAFETY AND PRESERVATION

Dissertations

Velásquez Guzman J
How do spores wake up? Proteins involved in the first steps of spore germination.
1 - 69, Wageningen University, the Netherlands.

Scientific papers in peer-reviewed journals

Aryani DC, Den Besten HMW, Hazeleger WC and Zwietering MH (2015)
Quantifying strain variability in modeling growth of Listeria monocytogenes.

Aryani DC, Den Besten HMW, Hazeleger WC and Zwietering MH (2015)
Quantifying variability on thermal resistance of Listeria monocytogenes.

Berendsen EM, Krawczyk AO, Klaus V, de Jong A, Boekhorst J, Eijlander RT, Kuipers OP and Wells-Bennik MHJ (2015)
Bacillus thermoamylovorans spores with very-high-level heat resistance germinate poorly in rich medium despite the presence of ger clusters but efficiently upon exposure to calcium-dipicolinic acid.
Applied and Environmental Microbiology, 81, 7791 - 7801. doi:10.1128/AEM.01993-15

Draft genome sequences of ten bacillus subtilis strains that form spores with a high or low heat-resistance.
Genome Announcements, 4, e00124-16. doi:10.1128/genomeA.00124-16.

Two distinct groups within the Bacillus subtilis group display significantly different spore heat resistance properties.

Amplicon sequencing for the quantification of spoilage microbiota in complex foods including bacterial spores.

Draft Genome Sequences of Five Spore-Forming Food Isolates of Bacillus pumilus.

T-REx: Transcriptome analysis webserver for RNA-seq Expression data.

Involvement of the CasK/R two-component system in optimal unsaturation of the Bacillus cereus fatty acids during low-temperature growth.

Characterisation of biofilms formed by Lactobacillus plantarum WCFS1 and food spoilage isolates.

Bacillus cereus ATCC 14579 RpoN (Sigma 54) is a pleiotropic regulator of growth, carbohydrate metabolism, motility, biofilm formation and toxin production.
PloS One, 10(8), e0134872. doi:10.1371/journal.pone.0134872.

Comparative analysis of biofilm formation by Bacillus cereus reference strains and undomesticated food isolates and the effect of free iron.
International Journal of Food Microbiology, 200, 72 - 79. doi:10.1016/j.ijfoodmicro.2015.02.00.5.


Invited Lectures

Nierop Groot MN
Overview of Biofilms Life Cycle. Killfilm meeting. 1 July, Ghent, Belgium.

Professional Lectures

Aryani DC
Strain variability in growth and inactivation parameters: relevance for pathogens and spoilage organisms. IAFP (European Symposium on Food Safety). 20 April, Cardiff, UK.

Metselaar K
Modelling behaviour of Listeria monocytogenes acid resistant variants along simulated food chains. ICPMF9 - International Conference on Predictive Modelling in Food. 8 September, Rio de Janeiro, Brazil.

Berendsen EM, Kuipers OP and Wells-Bennik MHJ
A mobile genetic element is responsible for substantially increased heat resistance of Bacillus subtilis spores. FEMS 6th congress of European Microbiologists and BACCELL 2015, Amsterdam, the Netherlands. 7 June, Maastricht, The Netherlands.

Wells-Bennik MHJ
Explaining dramatically increased heat resistance of Bacillus Spores. AIFP (International Association for Food Protection). 20 April, Cardiff, UK.
FUNCTIONAL FERMENTATION

Scientific papers in peer-reviewed journals


Invited Lectures

Smid EJ
Linking microbial community structure to functionality of a complex mesophilic dairy starter. Australian Society for Microbiology Annual Meeting. 12 July, Canberra, Australia.

Smid EJ
Functionality of multi-level diversity in complex fermentation starters. Sfam Summer Conference on Fermented Foods and Beverages. 29 June, Dublin, Ireland.

Van der Meulen SB, De Jong A and Kok J
Transcriptome landscape of Lactococcus lactis MG1363: Small regulatory RNAs uncovered. 6th Congress of European Microbiologists FEMS. 6 June, Maastricht, the Netherlands.

ORAL HEALTH

Scientific papers in peer-reviewed journals


THEME CLUSTER FOOD CHAIN SUSTAINABILITY AND DYNAMICS

METHANE REDUCTION IN DAIRY COWS

Scientific papers in peer-reviewed journals


Invited Lectures


Professional Lectures


Visker MHPW, Van der Tol PPJ, Bovenhuis H and Van Arendonk JAM Methane emission of dairy cows is reflected by variables obtained from sensor measurements. 66th *Annual Meeting of the European Federation of Animal Science*. 31 August – 4 September 2015, Warsaw, Poland.
POST-CONSUMER PACKAGING RECYCLING

Dissertations

Luijsterburg BJ
**Mechanical recycling of plastic packaging waste. 1 - 131,** University of Technology, Eindhoven, the Netherlands.

Scientific papers in peer-reviewed journals

Bing X, Bloemhof-Ruwaard JM, Chaabane A and Van der Vorst J (2015)
Global reverse supply chain redesign for household plastic waste under the emission trading scheme.

Luijsterburg BJ, De Kort GW, Van Drongelen M, Govaert LE and Goossens JGP (2015)
Fast cooling of (non)-nucleated virgin and recycled poly(propylenes): Effect of processing conditions on structural and mechanical properties.

RESOURCE EFFICIENCY

Scientific papers in peer-reviewed journals

Compromise programming: Non-interactive calibration of utility-based metrics.
*Journal of Operational Research, 244,* 519 - 524. doi:10.1016/j.joor.2015.01.031.

Exergetic comparison of food waste valorization in industrial bread production.

Zisopoulos FK, Rossier-Miranda FJ, Van Der Goot AJ and Boom RM (2015)
The Use of Exergetic Indicators in the Food Industry - A Review.
*Food Science and Nutrition, 11,* 0. doi:10.1080/10408398.2014.975335.

Other scientific papers

Snels J, Haijema R, Tromp S, Rijgersberg H and Van der Vorst J
Waste reduction of fresh food at retail outlets.
282 - 292. Lector, Arnhem, the Netherlands.

Wiel L, Heskes T and Levin E
**KeCo: Kernel-Based Online Co-agreement Algorithm.**
N. Japkowicz, S. Matwin (Eds.), Discovery Science. Proceedings 18th International Conference. DS 2015 (26), 308 - 315. Springer, Banff, Canada.

Wiel L, Heskes T and Levin E
**KeCo: Kernel-Based Online Co-agreement Algorithm.**
**Professional Lectures**

Rodriguez Illera M, Zisopoulos FK, Nikiforidis CV, Van der Goot AJ and Boom RM  

Zisopoulos FK, Becerra Ramirez HA, van der Goot AJ and Boom RM  
**Identification of exergy inefficient locations in industrial food production chains.** 29th EFFoST International Conference. 10 - 12 November 2015, Athens, Greece.

Zisopoulos FK, Moejes SN, Rossier-Miranda FJ, Van der Goot AJ and Boom RM  

Zisopoulos FK, Rossier-Miranda FJ, Van der Goot AJ and Boom RM  

Zisopoulos FK, Van der Goot AJ and Boom RM  

Zisopoulos FK, Van der Goot AJ and Boom RM  
**Designing sustainability into industrial food production chains.** 2nd Wageningen PhD Symposium. 6 May 2015, Wageningen, the Netherlands.

Tsivtsivadze E, Paillart M, Woltering E and Van der Vossen J  
**Rank-based Canonical Correlation Analysis.** 12th International Conference on Multiple Classifier Systems. 29 June 2015 – 1 July 2015, Gunzburg, Germany.

Tsivtsivadze E  
**Microbial Growth Prediction.** Lorentz Center International center for scientific workshops. Clusters, Games and Axioms. 22 - 26 June 2015, Leiden, the Netherlands.

Paillart M  
**Organic acids produced by lactic acid bacteria (Leuconostoc sp.) are related to sensorial quality decrease in modified atmosphere packed fresh-cut iceberg lettuce.** III International Conference on Fresh-cut Produce: Maintaining Quality & Safety. 13 – 18 September 2015, Davis, USA.

Van der Vorst J, Tromp S, Haijema R and Rijgersberg H  
**Interventions for reducing chilled-food waste at the retail outlet.** 2015 Annual POMS Conference. 8 - 11 May 2015, Washington DC, USA.
Scientific papers in peer-reviewed journals

Microbial bioinformatics for food safety and production. Briefings in Bioinformatics,