



## Preliminary programme:

FRIDAY morning, 25 September		
8:30	Opening session	
9:00	Opening lecture: <ul style="list-style-type: none"> <li>○ <b>Claudi Mans</b>, University of Barcelona, Faculty of Physics and Chemistry: "Hesitations of an extraterrestrial scientist: what's chocolate?"</li> </ul>	
9:30	Session 1: <i>Cocoa as cardioprotective agent and health claims.</i> Session sponsored by Cola Cao® (Idilia Foods, S.L.) Chairperson: G.C. Di Renzo <ul style="list-style-type: none"> <li>○ <b>Ramon Estruch</b>, Hospital Clinic, Barcelona: "Cocoa, polyphenols and cardiovascular disease"</li> <li>○ <b>Hans Verhagen</b>, Senior Scientific Advisor 'Nutrition and Food Safety', National Institute for Public Health and the Environment (RIVM), Bilthoven: "Status of health claims in Europe - focus on antioxidants and chocolate"</li> </ul>	
10:30	Coffee Break	
11:00	Session 2: <i>Cocoa as antioxidant.</i> Chairperson: M. Izquierdo <ul style="list-style-type: none"> <li>○ <b>Mauro Serafini</b>, Research Council on Agriculture, CRA-NUT, Rome: "Cocoa as modulator of oxidative stress: the pre-eminence of human evidences"</li> <li>○ <b>Daniel Ramon</b>, Biopolis S.L, Valencia: "Chocolate, worms and functional ingredients"?</li> </ul>	
12:00	Special session: <i>Chocolate: Heritage and Innovation</i> <ul style="list-style-type: none"> <li>○ <b>Jordi Treserras</b>, Faculty of Geography and History, University of Barcelona</li> </ul>	
13:00	Lunch	

FRIDAY afternoon, 25 September		
14:00	Visit to the posters: E. Brillo and S. Saldaña	
14:30	ORAL COMMUNICATIONS. Chairperson: J.F. Bisson and M.J. Rodríguez-Lagunas	
15:15	<p>Session 3: <i>Cocoa and chocolate on metabolism, metabolism of cocoa</i>. Chairperson: L. Goya</p> <ul style="list-style-type: none"> <li>○ <u>Joshua D. Lambert</u>, Department of Food Science, The Pennsylvania State University: “Modulation of obesity-related inflammation and fatty liver disease by cocoa: a potential role for the mitochondria”</li> <li>○ <u>Cristina Andres-Lacueva</u>, Faculty of Pharmacy, University of Barcelona: “What can chocolate and cocoa learn from metabolomics?”</li> </ul>	
16:20	<p>Session 4: <i>Cocoa as a preventive therapy</i>. Chairperson: U. Heinrich</p> <ul style="list-style-type: none"> <li>○ <u>Luis Goya</u>, Institute of Food Science, Technology and Nutrition (ICTAN-CSIC), Madrid: “Could cocoa diet be beneficial on the diabetes?”</li> <li>○ <u>Margarida Castell</u>, Faculty of Pharmacy, University of Barcelona: “Cocoa in the prevention of allergy”</li> </ul>	
17:30	Final scientific session	
18:00	Visit to the Museu de la Xocolata Dinner at the Museu de la Xocolata	

SATURDAY, 26 September		
9:00	<p>Session 5: <i>Cocoa and microbiota</i> Chairperson: A. Franch</p> <ul style="list-style-type: none"> <li>○ <u>Francisco Tomas Barberan</u>, Centro de Edafología y Biología Aplicada del Segura (CEBAS-CSIC), Murcia: “Interaction of cocoa polyphenols with gut microbiota: potential health effects in humans”</li> <li>○ <u>Francisco J. Pérez-Cano</u>, Faculty of Pharmacy, University of Barcelona: “Cocoa modifies interaction of microbiota with intestinal immune system”</li> </ul>	
10:00	General assembly	
10:30	Coffee break	
11:00	ORAL COMMUNICATIONS Chairperson: E. Bertoli and S. Martin-Pelaez	
12:30	<p>Session 6: <i>The effects of cocoa on the nervous system</i> Chairperson: J.F. Bisson</p> <ul style="list-style-type: none"> <li>○ <u>David Vauzour</u>, Institute of Food Research, University of East Anglia, Norwich: “Cocoa flavonoids and brain health: Physiological and molecular mechanisms underpinning their beneficial effects”</li> </ul>	
13:15	<p>Closing ceremony:</p> <ul style="list-style-type: none"> <li>○ <u>Gian Carlo di Renzo</u>, president of the ISCHOM</li> </ul>	