

Project progress

Many of the ESR projects in BIBAFOODS are coming to a close, and our first PhD has been produced – Fernanda defended her thesis 7 July 2017 at University of Lorraine – congratulations with this achievement!

A new ESR has been hired from 1 July 2017 at University of Alcalá: **Diogo Quintela** from Portugal. He will continue the work of Sofia, and we welcome him to the project. Diogo has graduated in Biomedical Pharmacy from the Faculty of Pharmacy, University of Coimbra, with a Master in Forensic Chemistry (Faculty of Sciences and Technology, University of Coimbra). His experience is related to identification of compounds in highly interfering matrices, by vibrational spectroscopy.



Contact to Diogo:
diogoquintela86@gmail.com

Publications – please update!

Please help us update the BIBAFOODS publication list by sending references to Henriette at henha@food.ku.dk – please include the DOI, if available. You can check if we already have information about your papers in the lists at the end of this newsletter.

When your fellowship is ending...

...you need to make a final **Career Development Plan** that should be signed by yourself and your supervisor and be handed over to the administration in the organization, where you have been employed. Please see the BIBAFOODS Newsletter 10 for further information – the newsletter is available at: <http://bibafoods.ku.dk/project-news/>

You also need to complete the questionnaire at this link:
<https://webgate.ec.europa.eu/sesam-fp7/questurl.do>

Choose the following options/write the following in order to get to the **questionnaire**:

- MC-Support for training and career development of researchers (Marie Curie)
- MC-ITN-Networks for Initial Training (ITN)
- Evaluation Questionnaire
- Project ID: 606713

Website – please update!

Please make a **short abstract of your project** to replace the present descriptions at the BIBAFOODS website. The abstract should be written in a way that is comprehensible for non-specialists – you can also add figures or pictures if you like. Bear in mind that the website is public, so of course you should not write about non-published results. Send your abstract to Henriette at henha@food.ku.dk.

Best regards,

Jens Risbo
Line Rose Lenskjold
Henriette Hansen

Articles published

A.P. Dabkowska, C. Hirst, M. Valldeperas, L.A. Clifton, C. Montis, S. Nöjd, L. Gentile, M. Wang, G.K. Pálsson, S. Lages, D. Berti, J. Barauskas, T. Nylander (2017): Temperature responsive lipid liquid crystal layers with embedded nanogels. *Chem. Commun.*, **53**, p. 1417-1420. DOI: [10.1039/C6CC09426K](https://doi.org/10.1039/C6CC09426K).

Cigdem Yucel Falco, Peter Falkman, Jens Risbo, Marité Cárdenas, Bruno Medronho (2017): Chitosan-dextran sulfate hydrogels as a potential carrier for probiotics. *Carbohydrate Polymers*, **172**, p. 175-183. DOI: <http://dx.doi.org/10.1016/j.carbpol.2017.04.047>

Cigdem Yucel Falco, Xiaolu Geng, Marité Cárdenas, Jens Risbo (2017): Edible foam based on Pickering effect of probiotic bacteria and milk proteins. *Food*

Hydrocolloids **70**, p. 211–218. DOI:
<http://doi.org/10.1016/j.foodhyd.2017.04.003>

Cigdem Yucel Falco, Javier Sotres, Ana Rascón, Jens Risbo, Marité Cárdenas (2017): Design of a potentially prebiotic and responsive encapsulation material for probiotic bacteria based on chitosan and sulfated β -glucan. *Journal of Colloid and Interface Science* **487**, p. 97-106. DOI:
[10.1016/j.jcis.2016.10.019](http://doi.org/10.1016/j.jcis.2016.10.019).

D. Gottardi, P. Van den Abbeele, M. Marzorati (2016): Use of the simulator of the human intestinal microbial ecosystem (SHIME®) to study the fate of food ingredients and actives. *Agro FOOD Industry Hi Tech* **27(5)**, p. XXII-XXIV.

Fernanda B. Haffner, Roudayna Diab, Andreea Pasc (2016): Encapsulation of probiotics: insights into academic and industrial approaches. *AIMS Materials Science* **3(1)**, p. 114-136. DOI:
[10.3934/mat.2016.1.114](http://doi.org/10.3934/mat.2016.1.114).

Fernanda B. Haffner, Maxime Girardon, Mathieu Etienne, Stephane Fontanay, Nadia Canilho, Raphael E Duval, Maciej Mierzwa, Roudayna Diab, Andreea Pasc (2016): Core-shell alginate@silica microparticles encapsulating probiotics. *J. Mater. Chem. B* **4**, p. 7929-7935. DOI: [10.1039/C6TB02802K](http://doi.org/10.1039/C6TB02802K).

Agatha Korytowski, Wassim Abuillan, Federico Amadei, Ali Makky, Andrea Gumiero, Irmgard Sinning, Annika Gauss, Wolfgang Stremmel, Motomu Tanaka (2017): Accumulation of phosphatidylcholine on gut mucosal surface is not dominated by electrostatic interactions. *Biochimica et Biophysica Acta (BBA) – Biomembranes* **1859(5)**, p. 959-965. DOI: [10.1016/j.bbamem.2017.02.008](http://doi.org/10.1016/j.bbamem.2017.02.008).

Sofia F. Prazeres, Carmen García Ruiz & Gemma Montalvo García (2015): Vibrational Spectroscopy as a Promising Tool to Study Enzyme-Carrier Interactions: A Review. *Applied Spectroscopy Reviews* **50**, p. 797-821. DOI:
[10.1080/05704928.2015.1075207](http://doi.org/10.1080/05704928.2015.1075207).

Maria Valldeperas, Małgorzata Wiśniewska, Maor Ram-On, Ellina Kesselman, Dganit Danino, Tommy Nylander, and Justas Barauskas (2016): Sponge Phases and Nanoparticle Dispersions in Aqueous Mixtures of Mono- and Diglycerides. *Langmuir* **32(34)**, p. 8650–8659. DOI:
[10.1021/acs.langmuir.6b01356](http://doi.org/10.1021/acs.langmuir.6b01356).

Book chapters published

Poonam Singh, Hugo Duarte, Luís Alves, Filipe Antunes, Nicolas Le Moigne, Jan Dormanns, Benoît Duchemin, Mark P. Staiger and Bruno Medronho (2015): From Cellulose Dissolution and Regeneration to Added Value Applications — Synergism Between Molecular Understanding and Material Development. In: *Cellulose - Fundamental Aspects and Current Trends*, Dr. Matheus Poletto (Ed.), ISBN: 978-953-51-2229-6, InTech, DOI: [10.5772/61402](http://doi.org/10.5772/61402).