



Scientific program

VIII Spanish Nutrition Society Young Researchers' Meeting

November 29-30, 2021

Monday, November 29, 2021

15:45 h Opening ceremony: Dra. María Puy Portillo, Dra. Marcela González, Dra. Elvirá Larqué and Dra. Concepción Aguilera

1st Session: Dra. María Puy Portillo

16:00 – 17:00 h.

- Adherence to the Mediterranean diet and prevalence of obesity in preschool children.
Alicia Larruy García. *GENUD Research Group of University of Zaragoza.*
- Reliability and validation of the Child Eating Behavior Questionnaire in 3 to 6-year-old Spanish children.
Andrea Jimeno Martínez. *Grupo GENUD. Growth, Exercise, NUtrition and Development (GENUD) research group. Universidad de Zaragoza*
- Hearing function and nutritional status in aviation workers exposed to noise pollution
Carmen Morais Moreno. *Departamento Ciencias Farmacéuticas y de la Salud / Grupo "Nutrición para la vida"*
- Potential delipidating effects of the red seaweed *Gracilaria vermiculophylla* on metabolic associated fatty liver disease (MAFLD)
Maitane González Arceo. *Grupo Nutrición y Obesidad (UPV/EHU)*
- The influence of eating behavior on dietary intake in children and adolescents.
Ivie Reis Maneschy. *GRUPO GENUD/ UNIZAR*
- Association between the Planetary Health Diet Index and cardiovascular risk outcomes: analysis in epidemiological studies
Leandro Teixeira Cacau. *GENUD (Growth, Exercise, Nutrition and Development) - Universidad de Zaragoza*

17:00 – 17:15 h: Q & A's

17:15 – 17:30 h: Break

2nd Session: Dra. Concepción Aguilera

17:30-18:30 h

- Low- and No-Calorie Sweetener (LNCS) Presence and Consumption Amongst the Portuguese Adult Population”
Marina Redruello Requejo. *Departamento de Ciencias Farmacéuticas y de la Salud, Facultad de Farmacia, Universidad San Pablo-CEU. Grupo USP-CEU de Excelencia “Nutrición para la vida (Nutrition for Life)”, ref: E02/0720.*
- Development of breakfast routine over time in European children and adolescents.
Natalia Giménez Legarre. *GENUD Research Group. Universidad de Zaragoza.*
- Can food parenting practices explain the association between socioeconomic status and children’s food intake? The Feel4Diabetes-study
Paloma Flores Barrantes. *GENUD Research Group, Universidad de Zaragoza*
- Effect of COVID-19 Lockdown on Dietary Habits and Lifestyle of Food Science Students and Professionals from Spain
Ricard Celorio i Sardà. *Departamento de Nutrición, Ciencias de la Alimentación y Gastronomía de la Universidad de Barcelona / Grupo de Investigación de Compuestos Bioactivos de los Alimentos*
- Prevalence of metabolic syndrome in adolescents: a cross-sectional study from the SI! Program for Secondary Schools Program
Patricia Bodega. *Equipo Científico Fundación Privada SHE*
- Effects of edible flowers on *Caenorhabditis elegans* fat storages
Sonia Núñez Alonso. *Grupo de Investigación Phyto-Pharm, Departamento de Farmacia, Facultad de Ciencias de la Salud, Universidad San Jorge*

18:30-18:45 h: Q & A’s.

Tuesday, November 30, 2021

3rd Session: Dra. Marcela González-Gross

16:00 – 17:00 h.

- Effect of carob-fruit-extract-enriched meat consumption on plasma and brain antioxidant status of early-stage T2DM rats
Anastasia Parfenova. *Facultad de Farmacia, Universidad Complutense de Madrid.*
- Changes in the dietary profile of celiac people during 1 year on a GFD
Gesala Perez Junquera. *Universidad el País Vasco (UPV/EHU)*
- Silicon exerts hypolipidemic effect by modulating intestinal absorptive area and cholesterol transporters in diet and streptozotocin-induced type 2 diabetic model
Marina Hernández Martín. *Facultad de Farmacia, Universidad Complutense de Madrid. Departamento de Farmacología, Farmacognosia y Botánica. Grupo de investigación: Nutrición y salud cardiovascular.*
- Silicon intake enhances brain insulin sensitivity and the antioxidant balance in late-stage diabetic rats
Rocío Redondo-Castillejo. *Facultad de Farmacia, Universidad Complutense de Madrid.*
- Hydroxytyrosol and tryptophan's metabolites: Implications in cardiovascular disease
Marta Gallardo Fernández. *Departamento de Nutrición y Bromatología, Toxicología y Medicina Legal, Área de Nutrición y Bromatología, Facultad de Farmacia, Universidad de Sevilla/ Calidad y Bioactividad de Alimentos Vegetales y Fermentados.*

17:00 – 17:15 h: Q & A's

17:15 – 17:30 h: Break

4th Session: Dra. Elvira Larqué

17:30-18:30 h

- Relationships between quality of life and intestinal microbiota in a pre-senior population
Begoña de Cuevillas García. *Dpto. Ciencias de la Alimentación y Fisiología, Centro de Investigación en Nutrición, Universidad de Navarra.*
- Infant cereals marketed in Spain: analysis of their nutritional composition
Debby Katherine Guevara Novoa. *Universidad Complutense de Madrid*
- The influence of cooking processes on the content of polyamines in food
Judit Costa Català. *Grupo de investigación: Aminas y poliaminas bioactivas de los alimentos, Universidad de Barcelona*
- Aging-associated changes in gut microbiota composition are associated with intestinal permeability, inflammation, and immunosenescence in female mice
Paola Elizabeth Gámez Macías. *Departamento de Ciencias de la Alimentación y Fisiología/ Nutrición Molecular, Nutrigenómica y Nutrición. Universidad de Navarra*
- Development of a genetic risk score to predict the risk of metabolic associated fatty liver disease and its interaction effect with Mediterranean Diet on hepatic fat content in adolescents: The HELENA study"
Miguel Seral-Cortés. *Departamento de Fisiatria y Enfermería, Facultad Ciencias de la Salud, Universidad de Zaragoza/ Grupo GENUD.*
- New foods with higher resveratrol content
Valentina Origüela Carbajal. *Departamento de Fisiología de la Universidad de Murcia.*

18:30-18:45 h: Q & A's.