

IWA&B 2026 Program

Wednesday July 15th 2026

08:00 – 09:00	Registration
09:00 – 09:20	Welcome and opening
Session 1: Topic 5. <i>Chairs: M. Teresa Escribano-Bailón, Erika Salas</i>	
09:20 – 10:20	Opening plenary Professor Olivier Dangles (Research Unit SQPOV Avignon University – INRAE, France) <i>The multifaceted chemistry of anthocyanins illustrated by a journey from plant to food, and finally to human</i>
10:20 - 10:35	Oral communication O5.1 Ana Fernandes (University of Porto, Portugal): Formation of insoluble anthocyanins- λ -carrageenan biopolyelectrolyte complexes: insights into structural morphology, thermal stability, and release dynamics
10:35 - 10:50	Oral communication O5.2 María Fernanda López-Molina (University of Sevilla, Spain): Color preservation of anthocyanins using grape seed peptides: Evaluation of binding affinity and molecular mechanisms of stability
10:50 - 11:00	Short oral communications PT5.1. Jin Huang (China Agricultural University, China): Effect of freeze and thermal concentration techniques on grape juice anthocyanin profiles PT5.2. Berta María Cánovas (CEBAS-CSIC, Spain): Does sugar influence anthocyanin content during fermentation? PT5.3. Sara F. Vieira (CIMO, LA SusTEC, Portugal): Physicochemical and bioactive characterization of elderberry musts and concentrates from the Portuguese food industry
11:00 – 11:30	Coffee Break
Session 2: Topic 5. <i>Chairs: Cristina García-Viguera, Belén Gordillo</i>	
11:30 – 12:15	Keynote Richard S. Blackburn (University of Leeds, UK) <i>Extraction of anthocyanins from food industry waste and their application as dyes</i>
12:15-12:30	Oral communication O5.3 Mariana Cunha (University of Porto, Portugal): Spectroscopic characterization of dynamic complexes between anthocyanins and a boronic acid-chalcone receptor
12:30-12:45	Oral communication O5.4 Susana Soares (University of Porto, Portugal): From pigment to mouthfeel: anthocyanins for designing silky astringency
12:45-13:00	Oral communication O5.5 Iván Puerta-García (University of Salamanca, Spain): Grape pomace-derived polysaccharides as modulators of anthocyanin oxidative fate in wine systems
13:00– 14:45	Lunch break + Poster session
Session 3: Topic 4. <i>Chairs: Celestino Santos-Buelga, Joana Oliveira</i>	
14:45 – 15:30	Keynote Cristina Alcalde-Eon (University of Salamanca, Spain) <i>Structural diversity of red grape and wine pigments: From established markers to the visible unknowns</i>
15:30-15:45	Oral communication O4.1 Inés Sampedro-Marigómez (ITACYL, Spain): Anthocyanin profiles of wines from red grape varieties resistant to fungal diseases

15:45-16:00	Oral communication O4.2: Benno Zimmermann (University of Bonn, Germany): Purple tea and how to avoid pitfalls in anthocyanin identification
16:00-16:10	Short oral communications PT4.1. Raquel Rosales (CIDE-CSIC, Spain): Anthocyanins profile changes in grape fruit skin treated with ABA receptor agonists PT4.2. Lesly L. Torres-Díaz (ICVV, Spain): Effect of foliar application of grape pomace extract on the anthocyanins profile of Tempranillo grapes
16:10 – 16:30	<i>Coffee Break</i>
Session 4: Topic 1. <i>Chairs: Celestino Santos-Buelga, Joana Oliveira</i>	
16:30-16:45	Oral communication O1.1 Lennart Malte Sielmann (Bielefeld University, Germany): A revised regulatory model for flavonoid biosynthesis in <i>Arabidopsis thaliana</i>
16:45-17:00	Oral communication O1.2 Dor Haim (Agricultural Research Organization, Israel): elucidating the genetic regulation of anthocyanin biosynthesis underlying peel color change during avocado ripening
17:00-17:15	Oral communication O1.3 Serge Antonczak (University of Côte d’Azur, France): On the road to anthocyanin biosynthesis: insights into the synthesis of naringenin chalcone by Chalcone Synthase.
17:15 – 18:00	Poster session
18:30 – 20:30	<i>Welcome reception</i>

Thursday July 16th 2026

08:30 – 09:00	<i>Registration</i>
Session 5: Topic 3. <i>Chairs: Ana M. González-Paramás, Lillian Barros</i>	
09:00 – 09:45	Keynote Tuba Esatbeyoglu (Leibniz University Hannover, Germany) <i>From pigmented plants to bioactivity: Impact of targeted fractionation on functional bioactivities</i>
09:45 - 10:00	Oral communication O3.1 Hélder Oliveira (University of Porto, Portugal): Effect of anthocyanin-rich edible flowers extracts in the modulation of metabolic disease parameters
10:00 - 10:15	Oral communication O3.2 Mary Ann Lila (North Carolina State University, USA): Just don’t believe everything you read: Sorting out the quagmire of evidence on anthocyanins and human health
10:15 - 10:30	Oral communication O3.3 Margarida Teixeira (University of Porto, Portugal): How polyacylation shapes the stability and digestive fate of butterfly pea flower anthocyanins
10:30 - 10:40	Short oral communications PT3.1. Mabel Guevara-Terán (University of Salamanca, Spain): Phenolic characterization and bioactivity of Andean blackberry: Effects on oxidative stress resistance and aging in <i>Caenorhabditis elegans</i> PT3.2. Marcelo C. Acúrcio (University of Coimbra, Portugal): Anthocyanin-rich extract from Portuguese red wine attenuates neurodegeneration and intestinal dysfunction in a mouse model of Parkinson’s disease PT3.3. Sara Silva (Universidade Católica Portuguesa, Portugal): Port and Red Wine lees’ extracts anti-inflammatory effect in Caco-2 cells.
10:40 – 11:15	<i>Coffee Break</i>

Session 6: Topics 4-5. *Chairs: Fernando Gandía-Herrero, Ignacio García-Estévez*

11:15 – 12:00	Keynote Slawomir Wybraniec (Cracow University of Technology, Poland) <i>Analytical passage through betacyanin diversity</i>
12:00-12:15	Oral communication O4.3 Jesús de las Heras Roger (University of La Laguna, Spain): Beyond total anthocyanins: copigmentation and matrix effects driving stable red–blue hues in wine
12:15-12:30	Oral communication O4.4 Nikolai Kuhnert (Constructor University, Germany): Ion mobility mass spectrometry as tool for the investigation of pH dependent equilibria of anthocyanins
12:30-12:45	Oral communication O5.6 María Oyón-Ardoiz (University of Salamanca, Spain): Structural features of mannoproteins from different wine yeast and their influence on the formation and stability of A- and B-type vitisins
12:45-12:55	Short oral communications PT5.4. Aylin Ruiz-Guerrero (University of Chihuahua, Mexico): Effect of ethanol concentration on ultrasound-assisted antisolvent encapsulation of anthocyanins in Zein/Gum arabic and their thermal stability PT5.5. Sayantani Dutta (University of Salamanca, Spain): Enhancement of stability of grape pomace anthocyanins by microencapsulation PT5.23. Pu Jing (Shanghai Jiao Tong University): Heat-Induced Beta-lactoglobulin Aggregates: Stabilizing Anthocyanins through Hydrophobic Interactions and Dynamic Structural Remodeling
12:55 – 14:15	Lunch break
14:15 – 15:00	Poster session

Session 7: Topics 2-5. *Chairs: Nuno Mateus, Susana González-Manzano*

15:00 – 15:45	Keynote Fernando Gandía (University of Murcia, Spain) <i>Redesigning natural pigments: betalains as molecular tools for health-promoting foods</i>
15:45 - 16:00	Oral communication O3.4 Wen Tao (University of Porto, Portugal): From characterization to bioactivity: zein/polysaccharide composite nanoparticles enhance digestive stability and intestinal barrier function protection of anthocyanins
16:00 - 16:15	Oral communication O2.1 Selene Niveyro (National University of La Pampa, Argentina): Beyond Color: Deciphering the divergent dynamics of betacyanin in <i>Amaranthus</i> plants under insect herbivory pressure
16:15 - 16:25	Short oral communications PT3.4. Irene Besné-Eseverri (Universtiy of the Basque Country, Spain): Effects of <i>Opuntia ficus-indica</i> var. colorada pulp extract on diet-induced hepatic steatosis and associated changes in gut microbiota in rats PT5.6. María Jesús Cejudo Bastante (University of Sevilla, Spain): Semisynthesis of betalains as a strategy to enhance color stability PT4.3. Boris Nemzer (VDF FutureCeuticals, USA): Untargeted serum metabolomics profiling of betalains intake markers
16:25 – 16:50	Coffee Break

Session 8: Topic 1. *Chairs: Heidi Halbwirth, Mary Ann Lila*

16:50 – 17:35	Keynote Massimo Iorizzo (NC State University, USA) <i>Toward a genetic framework to optimize anthocyanin properties as bioactive and natural colorant</i>
17:35 - 17:50	Oral communication O1.4 Henrik Brinch-Pedersen (Aarhus University, Denmark): Modulating the colour palette of black carrots by new genomic techniques
17:50 - 18:05	Oral communication O1.5 Ingrid Lykke Mohr (Technical University of Denmark, Denmark): Production of anthocyanin food colorants using yeast cell factories
18:05 - 18:15	Short oral communications PT1.1. Alejandro Brand (Leibniz Institute of Plant Biochemistry, Germany): Coloring from within: using Cas9 fused exonucleases to engineer cis-genic purple tomatoes PT1.2. Matthias Hackl (Technical University Vienna, Austria): Divergent polyphenol oxidases determine L-DOPA accumulation in faba bean
20:00 – 23:00	<i>Gala dinner</i>

Friday July 17th 2026

08:45 – 09:00	<i>Registration</i>
Session 9: Topics 1,2,5. <i>Chairs: Erika Salas, Richard S. Blackburn</i>	
09:00 – 09:45	Keynote Joana Oliveira (University of Porto, Portugal) <i>Stabilizing blue anthocyanin colors: From molecular mechanisms to industrial applications</i>
09:45 - 10:00	Oral communication O5.7 Fei Lao (China Agricultural University, China): Antioxidant of bamboo leaves as high-efficacy copigments for anthocyanin stabilization in beverages
10:00 - 10:15	Oral communication O5.8 Mário Pinho (University of Porto, Portugal): Understanding the molecular interaction mechanisms of wine-waste pigments and biomordants to produce dyed sustainable wool textiles
10:15 - 10:30	Oral communication O5.9 Xinyue Fan (The Ohio State University, USA): Development of anthocyanin-based blue colorant for acidic food applications by simulating the Blue Hydrangea complex
10:30-10:40	Short oral communications PT5.7: Liandra Gracher-Teixeira (CIMO, LA SusTEC, Portugal): Black carrot anthocyanin stabilization via W1/O/W2 double emulsions for yogurt and 3D-printed food applications PT1.3. Laura Jaakola (University of Norway, Norway): Light quality-mediated regulation of anthocyanin biosynthesis in <i>Vaccinium</i> berries PT2.1. Billy Williams-Marland (University Pablo de Olavide, Spain): Heatwaves under climate change alter flower colour: linking flavonoid biosynthesis to pollinator signalling
10:40 – 11:10	Coffee Break

Session 10: Topic 2. *Chairs: Kevin Davies, Cristina Alcalde-Eon*

11:10 – 11:55	Keynote Heidi Halbwirth (Technische Universität Wien, Austria) <i>Exploring the anthocyanin colour palette: A guided biochemical journey</i>
11:55 - 12:10	Oral communication O2.2 Fernando Pina (University NOVA of Lisboa, Portugal): Plant-derived flavylum cations: exploring their potential as evolutionary molecular clocks
12:10 - 12:25	Oral communication O2.3 José Carlos del Valle (University of Sevilla, Spain): The colors of speciation: Pigment transitions towards hummingbird pollination
12:25 - 12:40	Oral communication O2.4 Nancy Choudhary (University of Bonn, Germany): Cucurbitaceae: A novel model system for pigment biosynthesis
12:40 – 13:00	Closing words + Awards to the best presentations
13:00 – 13:30	Lunch boxes and end of conference
Afternoon	Social events Optional excursion (winery visit) Optional guided visit to historical area of Salamanca

TOPICS**Topic 1.** Biosynthesis and Genetics**Topic 2.** Ecology, Function and Evolution**Topic 3.** Health and Nutrition**Topic 4.** Phytochemistry and Analysis**Topic 5.** Applications in Food and Industry**SOCIAL EVENTS** (only registered people)**Welcome Reception**

Wednesday, July 15; 18:30 h. Patio de Escuelas Menores. Universidad de Salamanca

Gala Dinner

Thursday, July 16; 20:30 h. Casino de Salamanca. Calle Zamora, 11

Guided visit to historical area of Salamanca and Tapas Voucher

Friday afternoon, July 17; 19:30 h. Plaza Mayor.

