

# FOOD SCIENCES AND NUTRITION AT UCL

2009

The Research Administration of the *Université catholique de Louvain* (UCL) has collected the information gathered here, with the precious help of a reading committee composed of the Professors **Yvan Larondelle** (Chairman), Unité de Biochimie de la Nutrition, **Nathalie Delzenne**, Unité de pharmacocinétique, métabolisme, nutrition et toxicologie, and **Jacques Mahillon**, Unité de Microbiologie.

## Foreword

Food supply is indispensable for the development of human societies. Both food quantities and food quality are needed to fulfill man's requirements.

Food quality comprises a whole set of branches including microbial and chemical safety, organoleptic characteristics, technological behaviour, nutritional composition and health-promoting properties. All these different but complementary aspects are part of a multidisciplinary scientific discipline named "food science and nutrition".

The major objective of this brochure is to present the scientific skills and the research potential of UCL members in the field of food science and nutrition. Research groups from three different faculties of UCL have contributed to this booklet: the Faculty of Bioengineering, Agronomy and Environment, the Faculty of Sciences and the Faculty of Medicine.

The contributions cover two major areas:

- ▶ Nutrients and other components
- ▶ Biological targeting

The research teams acting in the first area deal with organic chemistry, microbiology, food technology and biotechnological processes. In the second area, the impact of nutrients, bioactive compounds and food contaminants on human health is studied following different approaches using cells in culture, animal models and human trials, as well as combining the expertise of geneticists, biochemists, immunologists and physicians.

All the research groups mentioned in the present booklet have close links with each other through research projects, shared equipments and/or training activities. Most of them also participate in European and international networks, covering thus all the aspects of food and nutrition sciences. Do not hesitate to contact them for more information and if you are interested in future collaborative projects.



# Content

## A. NUTRIENTS AND OTHER COMPONENTS

### A.1 - Yeasts of agro-industrial and environment interest

DANIEL, H.M.

7

### A.2 - Bioengineering of lactic acid bacteria

HOLS, P.

9

### A.3 - Isolation, identification and qualification of biologically active molecules from crude extracts

QUETIN-LECLERCQ, J., HABIB JIWAN, J.L., HERENT, M.F., RIVIERE, C.

11

### A.4 - Genomic and proteomic studies on polymer producing plants

BOUTRY, M., MORSOMME, P., PURNELLE, B., DEGAND, H.

13

### A.5 - Brewing sciences, flavour stability and polyphenol chemistry

COLLIN, S., BAILLY, S., MAUDOUX, M., MELOTTE, L.

15

### A.6 - Food microbiology

MAHILLON, J., DECLERCK, S., ABDEL MASSIH, M., DECOCK, C., MUNAUT, F., VAN HOVE, F., DANIEL, H.M.

17

### A.7 - Food quality control by spectrophotometric techniques

MEURENS, M.

19

### A.8 - Spectrometric data analysis and machine learning

FRANCOIS, D., VERLEYSSEN, M., WERTZ, V.

21

### A.9 - Process modelling, monitoring, control and real-time optimisation

DOCHAIN, D.

23

## B. BIOLOGICAL TARGETING

### B.1 - Signal transduction and regulation of gene expression

DEMOULIN, J.B.

25

### B.2 - Programming of adult degenerative diseases by nutrition in early life

REMACLE, C., REUSENS, B.

27

### B.3 - Cellular, nutritional and toxicological biochemistry

DEBIER, C., LARONDELLE, Y., SCHNEIDER, Y.J.

29

### B.4 - Development of functional nutrients for the control of gut-related metabolic diseases

DELZENNE, N., CANI, P., NEYRINCK, A.

31

### B.5 - Influence of bovine colostrum supplementation on the immune system of weaned piglets in a context of a full ban of in-feed antibiotics

DEHOUX, J.P.

33

### B.6 - Regulation of cardiac metabolism by nutrients and hormones under physiological and pathophysiological conditions

BERTRAND, L., BEAULOYE, C., VANOVERSCHELDE, J.L.

35

**B.7 - Scaling-up of the preparatits, pigments,  
ceramiContribution of adipokines to the  
pathogenesis of obesity and metabolic syndrome** (37)

BRICHARD, S.

---

**B.8 - Role of dietary factors in the prevention and  
treatment of obesity and diabetes** (39)

THISSEN, J.P.

**KEY WORDS INDEX** (41)

# Yeasts of agro-industrial and environmental interest

## SENIOR SCIENTIST :

‣ Heide-Marie DANIEL

## Research Field and Subjects

Yeasts have been traditionally in the focus of food microbiology. Increasing interest for unicellular eukaryotes with properties relevant to industrial applications calls for the enrichment of strain and data depositories with new material.

The Mycothèque of the Université catholique de Louvain, working within the network of the Belgian Coordinated Collections of Microorganisms (BCCM/MUCL) and hosted by the Unit of Microbiology of the UCL harbours, apart from even larger numbers of filamentous fungi, about 3000 yeast strains representing more than 400 species. This collection is continuously enlarged by new isolates from environmental and industrial sources as well as by type strains of new species.

Specific activities include:

- Diversity assessments of natural and man-made environments
- Biogeographic and ecological studies
- Improvement of yeast classification based on phylogenetic analyses

## Products and Services

- Identification and characterisation of yeasts (classical and molecular)
- Education in isolation, culture and preservation methods, identification and taxonomy

## Main Equipment

- A comprehensive database of yeast fermentation and assimilation profiles generated by microplate absorbance readers

## Representative References

- DANIEL, H-M., MEYER, W., « Evaluation of ribosomal RNA and actin gene sequences for the identification of ascomycetous yeasts », *Int J Food Microbiol.*, vol. 86, pp. 61-78, **2003**.
- HIMMELREICH, U., SOMORJA, R.L., DOLENKO, B., DANIEL, H-M., SORRELL, C., « A rapid screening test to distinguish between *Candida albicans* and *Candida dubliniensis* using NMR Spectroscopy », *FEMS Microbiology Letters*, vol. 251, pp. 327-332, **2005**.
- TSUI, C-K-M., DANIEL, H-M., ROBERT, V., MEYER, W., « Reexamining the phylogeny of clinically relevant *Candida* species and allied genera based on multigene analyses », *FEMS Yeast Research*, vol. 8, n°4, pp. 651-659, **2008**.
- FIDALGO-JIMENEZ, A., DANIEL, H-M., EVRARD, P., DECOCK, C., LACHANCE, M-A., « *Metschnikowia* sp. nov., a new yeast species isolated from flowers in Cuba », *International Journal of Systematic and Evolutionary Microbiology*, **in press**.

## Partnership

- Member of BCCM (Belgian Coordinated Collection of Microorganisms)

**KEY WORDS FOR R & D**

Yeast  
Brewery  
Bakery  
Biofuel  
Biocontrol  
Physiology  
Diversity  
Culture collection  
Patent deposit  
Identification  
Classification  
Molecular systematic

**SENIOR SCIENTISTS**

**Heide-Marie DANIEL**

Heide-Marie.Daniel@uclouvain.be

Tel. 32 (0) 10 47 89 36

**WEB SITE**

<http://www.belspo.be/bccm/>

# Bioengineering of lactic acid bacteria

## SENIOR SCIENTIST :

► Pascal HOLS

## Research Field and Subjects

Research activities are focused on a specific group of Gram-positive bacteria, generically referred to as "lactic acid bacteria" (LAB), which are of major industrial importance in food fermentation. Moreover, some LAB species are natural members of the intestinal microflora of mammals where they play a beneficial health role.

A multidisciplinary range of genomics/post-genomics, biochemical, and biophysical approaches are used to study the function of genes that are involved in **carbon metabolism, cell-wall biosynthesis, and metabolic adaptation to environmental parameters** of different LAB species (*Lactobacillus plantarum*, *Lactococcus lactis*, *Streptococcus thermophilus*, and *Bacillus coagulans*).

In order to improve our knowledge of LAB metabolism, we established the complete **genome sequence of *Streptococcus thermophilus***, a major dairy starter. DNA microarrays are currently exploited for **transcriptomic analyses** in order to study regulatory networks controlling bacteriocin production and natural DNA transformation.

**Metabolic engineering** and **heterologous gene expression** technologies are used to engineer LAB strains (GMO and non-GMO) to serve as starters in dairy fermentation, as cell factory for the production of lactate isomers, aromas, low calorie sugars, or as host systems for the production and the delivery of specific compounds of food and pharmaceutical interest. This includes the development of *L. plantarum* strains as live vaccine vectors for mucosal immunisation and as second generation probiotics (e.g. immunomodulation, ammonia removal).

## Products and Services

- Heterologous gene expression in LAB
- Gene knockout in LAB
- Transcriptomic analyses using DNA microarrays (Agilent platform)
- Small-scale fermentation facilities
- Analysis of fermentation products (sugars, organic acids, lactate isomers, aa.).

## Main Equipment

- DNA microarray scanner and bioinformatics servers
- Nanodrop spectrophotometer
- Capillary electrophoresis system (Bionalyser)
- Small scale fermentors (2 L and 10 L)
- High performance liquid chromatography machines (2) with UV, IR, ELSD detectors

## Representative References

- BOLOTIN, A., QUINQUIS, B., RENAULT, P., SOROKIN, A., ERHLICH, S., KULAKAUSKAS, S., LAPIDUS, S., GOLSTMAN, E., MAZUR, M., PUSCH, G., FONSTEIN, M., OVERBEEK, R., KYPRIDES, N., PURNELLE, B., PROZZI, D., NGUI, K., MASUY, D., HANCY, F., BURTEAU, S., BOUTRY, M., DELCOUR, J., GOFFEAU, A., HOLS, P., « Complete sequence and comparative genome analysis of the dairy bacterium *Streptococcus thermophilus* », *Nat. Biotechnol.*, vol. 22, pp. 1554-1558, **2004**.
- GRANGETTE, C., MÜLLER-ALOUF, H., HOLS, P., GOUDERCOURT, D., DELCOUR, J., TURNER, M., MERCENIER, A., « Enhanced mucosal delivery of antigen using cell-wall mutants of lactic acid bacteria », *Infect. Immun.*, vol. 72, pp. 2731-2737, **2004**.
- GRANGETTE, C., NUTTEN, S., PALUMBO, E., MORATH, S., HERMANN, C., DEWULF, J., POT, B., HARTUNG, T., HOLS, P., MERCENIER, A., « Enhanced anti-inflammatory capacity of a *Lactobacillus plantarum* mutant synthesizing modified teichoic acids », *Proc. Natl. Acad. Sci. USA*, vol. 102, pp. 10321-10326, **2005**.
- GOFFIN, P., DEGHORAIN, M., MAINARDI, J.-L., TYTGAT, I., CHAMPOMIER-VERGES, M.-C., KLEEREBEZEM, M., HOLS, P., « Lactate racemization as a rescue pathway for supplying D-lactate to the cell wall biosynthesis machinery in *Lactobacillus plantarum* », *J. Bacteriol.*, vol. 187, pp. 6750-6761, **2005**.
- STEEN, A., PALUMBO, E., DEGHORAIN, M., COCCONCELLI, P., DELCOUR, J., KUIPERS, O., KOK, J., BUIST, G., HOLS, P., « Autolysis of *Lactococcus lactis* is increased upon D-alanine depletion of peptidoglycan and lipoteichoic acids », *J. Bacteriol.*, vol. 187, pp. 114-124, **2005**.
- GOFFIN, P., MUSCARIELLO, L., LORQUET, F., STUKKENS, A., PROZZI, D., SACCO, M., KLEEREBEZEM, M., HOLS, P., « Involvement of pyruvate oxidase activity and acetate production in the survival of *Lactobacillus plantarum* during the stationary phase of aerobic growth », *Appl. Environ. Microbiol.*, vol. 72, pp. 7933-7940, **2006**.

- ▶ DE KEERSMAECKER, S., BRAEKEN, K., VERHOEVEN, T., VÉLEZ, M., LEBEER, S., VANDERLEYDEN, J., HOLS, P., « Tagging of the probiotic strain *Lactobacillus rhamnosus* GG with the green fluorescent protein using an optimized electroporation protocol », *Appl. Environ. Microbiol.*, vol. 72, pp. 4923-4930, **2006**.
- ▶ LADERO, V., RAMOS, A., WIERSMA, A., GOFFIN, P., SCHANCK, A., KLEEREBEZEM, M., HUGENHOLTZ, J., SMID, E., HOLS, P., « High-level production of the low-calorie sugar sorbitol by *Lactobacillus plantarum* through metabolic engineering », *Appl. Environ. Microbiol.*, vol. 73, pp. 1864-1872, **2007**.
- ▶ FONTAINE, L., BOUTRY, C., GUEDON, E., GUILLOT, A., BRAHIM, M., GROSSIORD, B., HOLS, P., « *Quorum-Sensing* regulation of the production of Blp bacteriocins in *Streptococcus thermophilus* », *J. Bacteriol.*, vol. 189, pp. 7195-7205, **2007**.
- ▶ GILBERT, Y., DEGHRRAIN, M., WANG, L. XU, B., POLLHEIMER, P., GRUBER, H., ERRINGTON, J., HALLET, B., HAULOT, X., VERBELEN, C., HOLS, P., DUFRÉNE, Y., « Single-molecule force spectroscopy and imaging of the vancomycin/D-Ala-D-Ala interaction », *Nano Lett.*, vol. 7, pp. 796-801, **2007**.
- ▶ FONTAINE, L., HOLS, P., « The inhibitory spectrum of thermophilin 9 from *Streptococcus thermophilus* LMD-9 depends on the production of multiple peptides and the activity of BlpG(St), a thiol-disulfide oxidase », *Appl. Environ. Microbiol.*, vol. 74, pp. 1102-1110, **2008**.
- ▶ DUNCKER, S., WANG, L., HOLS, P., BIENENSTOCK, J., « The D-alanine content of lipoteichoic acid is crucial for *Lactobacillus plantarum*-mediated protection from visceral pain perception in a rat colorectal distension model », *Neurogastroenterol. Motil.*, in press, **2008**.

## Award

- ▶ Food Ingredients Research Award (Paris, 1999, UCL/NIZO food research) on « Efficient '*in-situ*' production of L-Alanine sweetener in dairy food products »

## Partnership

- ▶ Contractual research with Belgian and European private companies
- ▶ Participant in national Biotech projects supported by the Walloon Region and private companies

- ▶ Life Sciences Institute (UCL/ISV) research group
- ▶ European collaborations with:
  - NIZO Food Research, Ede, The Netherlands
  - Wageningen centre for Food Sciences, WCFS, Wageningen, The Netherlands
  - INRA, Jouy en Josas, France
  - Institut Pasteur de Lille, IPL, Lille, France

## KEY WORDS FOR R&D

Bacterial genetics  
 Lactic acid bacteria  
 Dairy products  
 Yoghurt  
 Cheese  
 Probiotics  
 Mucosal vaccines  
 Metabolic engineering  
 Genomics  
 Microarrays  
*Lactobacillus*  
*Streptococcus*

## SENIOR SCIENTIST

**Pascal HOLS**  
 Pascal.Hols@uclouvain.be  
 Tel. 32 (0) 10 47 88 96

## WEB SITES

<http://www.uclouvain.be/isv>  
<http://www.uclouvain.be/en-14097.html>  
<http://www.biol.ucl.ac.be/gene/genome/index.html>

# Isolation, identification and quantification of biologically active molecules from crude extracts

## SENIOR SCIENTISTS :

- ▶ Joëlle QUETIN-LECLERCQ
- ▶ Jean-Louis HABIB JIWAN
- ▶ Marie-France HERENT
- ▶ Céline RIVIERE

## Research Field and Subjects

The Unit of Chemical and Physico-Chemical Analysis of Pharmaceutical and Pharmacology (CHAM unit) has an expertise in isolation, identification and quantification of biologically active molecules from plant material: preparation of crude extracts, fractionation and purification by different preparative methods (bio-guided or not), chemical identification of isolated compounds or known compounds in mixtures (including essential oils) and quantification. Our expertise allows us to validate some activities of plants, extracts or compounds and to identify active molecules from plants used in traditional medicine or having interesting health or nutritional values. We also develop methods for quality control and quantification of these molecules in plants or extracts. The laboratory is a agreed laboratory of the Belgian Federal Agency for Medicines and Health Products for analysis of natural and synthetic compounds.

The mass spectrometry laboratory of UCL has a strong collaboration with the CHAM unit for the structural and quantitative analysis of natural products by chromatography coupled to mass spectrometry.

## Products and Services

- ▶ Isolation of bioactive molecules from plants or crude extracts – evaluation of their biological activities
- ▶ Molecule structure identification
- ▶ Quantification of natural compounds in plants or crude extracts
- ▶ Analysis according to European Pharmacopea
- ▶ Quality control
- ▶ Qualitative and quantitative analysis by mass spectrometry coupled to chromatography

## Main Equipment

- ▶ Preparative and analytical chromatographies :
  - OPLC (over pressure laminar chromatography)
  - CPC (centrifugal partition chromatography)
  - Column chromatography

- HPLC-DAD, HPLC-MS

- GC-FID, GC-MS

- HPTLC-densitometry

- ▶ Lyophilisator
- ▶ Triple quad and ion trap mass spectrometer with GC and LC coupling

## Representative References

- ▶ MAVAR-MANGA, H., BRKIC, D., MARIE, D.E.P., QUETIN-LECLERCQ, J., « *In vivo* anti-inflammatory activity of *Alchornea cordifolia* (Schumach.& Thonn.) Müll. Arg. (*Euphorbiaceae*) », *Journal of Ethnopharmacology*, vol. 92, pp. 209-214, **2004**.
- ▶ STÉVIGNY, C., HABIB JIWAN, J.L., ROZENBERG, R., DE HOFFMANN, E., QUETIN-LECLERCQ, J., « Key fragmentation patterns of aporphine alkaloids by direct inlet ESI multistage mass spectrometry », *Rapid Commun. Mass Spectrometry*, vol. 18, pp. 523-52, **2004**.
- ▶ BLOCK, S., BACCELLI, C., TINANT, B., VAN MEERVELT, L., ROZENBERG, R., HABIB JIWAN, J.L., LLABRÉS, G., DE PAUW-GILLET, M.C., QUETIN-LECLERCQ, J., « Diterpenes from the leaves of *Croton zambesicus* », *Phytochemistry*, vol. 65, pp. 1165-1171, **2004**.
- ▶ RUIBAL-MIENDETA, N. L., ROZENBERG, R., LACROIX, D.L., PETITJEAN, G., DEKEYSER, A., BACCELLI, C., MARQUES, C., DELZENNE, N., MEURENS, M., HABIB-JIWAN, J.L., QUETIN-LECLERCQ, J., « Spelt (*Triticum spelta* L.) and winter wheat (*Triticum aestivum* L.) wholemeals have similar sterol profiles, as determined by quantitative liquid chromatography and mass spectrometry analysis », *Journal of Agricultural and Food Chemistry*, vol. 52, n° 15, pp. 4802-4807, **2004**.
- ▶ STÉVIGNY, C., WAUTIER, M.C., HABIB JIWAN, J.L., CHIAP, P., HUBERT, P., QUETIN-LECLERCQ, J., « Development and validation of a high-performance liquid chromatographic method for quantification of aporphine alkaloids in different samples of *Cassythia filiformis* L. », *Planta Medica*, vol. 70, pp. 764-770, **2004**.
- ▶ BLOCK, S., BRKIC, D., HUBERT, P., QUETIN-LECLERCQ, J., « A validated method for the quantification of pimarane and trachylobane diterpenes in the leaves of *Croton zambesicus* by capillary gas chromatography », *Phytochemical Analysis*, vol. 16, pp. 342-348, **2005**.
- ▶ GBAGUIDI, F., ACCROMBESSI, G., MOUDACHIROU, M., QUETIN-LECLERCQ, J., « HPLC quantification of two isomeric triterpenic

acids isolated from *Mirtacarpus scaber* and antimicrobial activity on *Dermatophilus congolensis* », *Journal of Pharmaceutical and Biomedical Analysis*, vol. 39, pp. 990-995, **2005**.

▶ GBAGUIDI, F., MUCCIOLI, G., ACCROMBESSI, G., MOUDACHIROU, M., QUETIN-LECLERCQ J., « Densitometric HPTLC Quantification of 2-Azaanthraquinone Isolated from *Mitracarpus scaber* and Antimicrobial Activity against *Dermatophilus congolensis* », *Journal of Planar Chromatography*, vol. 18, pp. 377-379, **2005**.

▶ HOET, S., STÉVIGNY, C., HÉRENT, M.F., QUETIN-LECLERCQ, J., « Antitrypanosomal Compounds from the Leaf Essential Oil of *Strychnos spinosa* », *Planta Medica*, vol. 72, pp. 1-3, **2006**.

▶ BLOCK, S., FLAMIN, G., BRKIC, D., MORELLI, I., QUETIN-LECLERCQ, J., « Analysis of the essential oil from leaves of *Croton zambesicus* Muell. Arg. growing in Benin », *Flavour and Fragrance Journal*, vol. 21, pp. 22-224, **2006**.

▶ HADDAD, M., HÉRENT, M.F., TILQUIN, B., QUETIN-LECLERCQ, J., « Effect of gamma and e-beam radiations on the essential oils of *Thymus vulgaris thymoliferum*, *Eucalyptus radiata* and *Lavandula angustifolia* », *Journal of Agricultural and Food Chemistry*, vol. 55, n°15, pp. 6082-6086, **2007**.

▶ MARIE, D.E.P., BRKIC, D., QUETIN-LECLERCQ, J., « GC-MS Analysis of the Leaf Essential Oil of *Ipomea pes caprae*, a Traditional Herbal Medicine in Mauritius», *Natural Product Communications*, vol. 2, n°12, pp. 1225-1228, **2007**.

▶ MAVAR-MANGA, H., HADDAD, M., PIETERS, L., BACCELLI, C., PENGE, A., QUETIN-LECLERCQ, J., « Anti-inflammatory compounds from leaves and root bark of *Alchornea cordifolia* (Schumach. & Thonn.) Müll. Arg. », *Journal of Ethnopharmacology*, vol. 115, pp. 25-29, **2008**.

▶ KPROVIESSI, S., GBENOU, J., GBAGUIDI, F., AHOUSSE, L., ACCROMBESSI, G., MOUDACHIROU, M., QUETIN-LECLERCQ, J., « Justicia anselliana (Nees) T. Anders Essential Oils Compounds and Allelopathic Effects on *Cowpea Vigna unguiculata* (L.)Walp plant », *Journal of Essential Oil research*, **in press**.

- ▶ University of Mauritius, Mauritius
- ▶ University of Fes, Marocco
- ▶ Université Paul Sabatier- Toulouse, France

#### KEY WORDS FOR R&D

Active natural products  
Plants  
Quantitative analysis  
Flavonoids  
Terpenes  
Sterols  
Essential oils  
Alkaloids

#### SENIOR SCIENTISTS

##### Joëlle QUETIN-LECLERCQ

Joelle.Leclercq@uclouvain.be  
Tel.32 (0) 27 64 72 54

##### Jean-Louis HABIB JIWAN

Jean-Louis.Habibjiwan@uclouvain.be  
Tel. 32 (0)10 47 87 09

##### Marie-France HERENT

Marie-France.Herent@uclouvain.be  
Tel. 32 (0) 27 64 72 32

##### Céline RIVIERE

celine.riviere@uclouvain.be  
Tel. 32 (0) 27 64 72 34

#### WEB SITE

[www.cham.ucl.ac.be/](http://www.cham.ucl.ac.be/)

#### Partnership

- ▶ Institut malgache des Recherches Appliquées (IMRA), Madagascar
- ▶ University of Abomey-Calavi (UAC), Bénin

# Genomic and proteomic studies on polymer producing plants

## SENIOR SCIENTISTS :

- ▶ Marc BOUTRY
- ▶ Pierre MORSOMME
- ▶ Bénédicte PURNELLE
- ▶ Hervé DEGAND

## Research Field and Subjects

Biotechnologies provide many opportunities for food industry to improve the production and the quality of food or the development of new processes. In this respect, the genomic and proteomic technologies open a new area of research in food industry, providing a large amount of information that will be useful for new developments.

Our research group is involved in the systematic analysis of genomes and genome expression in several organisms. Deciphering whole genomes gives access to genes, functions and hence applications not reached by other approaches. We have developed facilities for DNA sequencing, protein analysis by 1D or 2D gel electrophoresis, HPLC and mass spectrometry.

Our current projects aim at identifying genes and proteins that are differentially expressed according to the cell type and the environmental factors. For instance, we have analyzed the proteome changes induced by cold stress on chicory roots. This plant is an important agronomic plant from which inulin, a plant polymer used in food industry, is produced.

## Products and Services

- ▶ DNA sequencing
- ▶ Protein analysis by 1D and 2D gel electrophoresis
- ▶ Protein identification by mass spectrometry

## Main Equipment

- ▶ DNA sequencer ABI 3100
- ▶ 2D-LC-MALDI-MS/MS Mass spectrometer: MALDI/TOF/TOF ABI4800 + 2D-nano and capillary LC (Ultimate3000, Dionex) + Microfraction collector and MALDI spotting system (Probot, Dionex)
- ▶ 2D-gel electrophoresis: IPGPhor + Ettan Dalt 6 (Amersham), Image scanner Labscan + Image Master 2D Platinum
- ▶ Basic equipment for molecular biology, biochemistry and cell biology

## Representative References

- ▶ NAVARRE, C., DEGAND, H., BENNETT, K., CRAWFORD, J., MORTZ, E., BOUTRY, M., « Subproteomics: Identification of plasma membrane proteins from the yeast *Saccharomyces cerevisiae* », *Proteomics*, vol. 2, pp. 1706-1714, **2002**.
- ▶ BAXTER, I., TCHIEU, J., SUSSMAN, M., BOUTRY, M., PALMGREN, M.G., GRIBSKOV, M., HARPER, J.F., AXELSEN, K.B., « Genomic comparison of P-type ATPase ion pumps in Arabidopsis and rice », *Plant. Physiol.*, vol. 132, pp. 618-628, **2003**.
- ▶ BOLOTIN, A., PURNELLE, B., BOUTRY, M., DELCOUR, J., GOFFEAU, A., HOLS, P., « Complete sequence and comparative genome analysis of the dairy bacterium *Streptococcus thermophilus* », *Nat. Biotechnol.*, vol. 22, pp. 1554-1558, **2004**.
- ▶ DELANNOY, M., ALVES, G., VERTOMMEN, D., MA, J., BOUTRY, M., NAVARRE, C., « Identification of peptidases in *Nicotiana tabacum* leaf intercellular fluid », *Proteomics*, vol. 8, pp. 2285-2298, **2008**.

## Patents

- ▶ S. Haunso, J. Carlsen, K. Kjeldsen, T. Johansen, P. Larsen, U. Jensen, S. Fey, M. Boutry, H. Degand (1999) Markers for organ rejection. PCT US 5939270
- ▶ M. Boutry, Y. Stukkens, S. Grec, M. Jasinski (2003) Use of NpABC1 transporter and promoter thereof. PCT/EP03/08137

## Award

- ▶ M. Boutry, member of the Belgian Academy of Sciences

## Partnership

- ▶ This group belongs to the *Institut des Sciences de la Vie*, Louvain-la-Neuve, Belgium

**KEY WORDS FOR R&D**

Genome  
Proteome  
Plant  
Yeast  
Protein analysis  
Sequencing  
Mass spectrometry

**SENIOR SCIENTISTS****Marc BOUTRY**

Marc.Boutry@uclouvain.be  
Tel. 32 (0) 10 47 36 21

**Pierre MORSOMME**

Pierre.Morsomme@uclouvain.be  
Tel. 32 (0) 10 47 26 23

**Bénédicte PURNELLE**

Bénédicte.Purnelle@uclouvain.be  
Tel. 32 (0) 10 47 36 18

**Hervé DEGAND**

Hervé.Degand@uclouvain.be  
Tel. 32 (0) 10 47 36 18

**WEB SITES**

[www.fysa.ucl.ac.be](http://www.fysa.ucl.ac.be)

[www.isv.ucl.ac.be](http://www.isv.ucl.ac.be)

# Brewing sciences, flavour stability and polyphenol chemistry

## SENIOR SCIENTISTS :

- ▶ Sonia COLLIN
- ▶ Sabine BAILLY
- ▶ Marc MAUDOUX
- ▶ Laurent MELOTTE

## Research Field and Subjects

The team is mainly active in the improvement of flavour stability through ageing (impact of raw materials, manufacturing processes, ...). This objective requires the knowledge of all chemical and biochemical pathways leading to food flavours (beer, wine, honey, chocolate,...). A large part of the activity is focused on the structures and properties (in vitro activity, health-potential, ...) of new antioxidants, mainly polyphenols (flavonoïds and resveratrol analogues) and melanoidins. With the aim of having efficient methods for extracting or analyzing aroma, part of our job is also devoted to the mechanisms responsible for aroma retention in food. In the brewing area, other research topics are also investigated: mycotoxins, yeast activity, or hop chemistry.

## Products and Services

- ▶ Malt and beer analysis, consulting, new product design (« Centre de référence pour la qualité des malts et de la bière »)
- ▶ Extraction, identification and quantification of food flavours and food packaging volatiles
- ▶ Polyphenol analysis

## Main Equipment

- ▶ Several GC's including on column and split/splitless, SPME, static and dynamic headspace injectors; FID, NPD, ECD, SCD, PFPD detectors
- ▶ GC-MS
- ▶ GC-olfactometry
- ▶ Several HPLC's including UV, fluorescence, refractometry and electrochemical detection
- ▶ semi-preparative HPLC
- ▶ HPLC/diode array/MS-MS (ESI and APCI)
- ▶ Micro-brewery
- ▶ Fermentation material (including 30 L and 300 L fermentation vessels)
- ▶ Usual material for malt and beer analyses
- ▶ Various volatile extraction systems
- ▶ Sensory analysis

## Representative References

- ▶ LIEGEOIS, C., LERMUSIEAU, G., COLLIN, S., « Measuring antioxidant efficiency of worts, malts and hops against the 2,2'-azobis (2-amidinopropane)-dihydrichloride induced oxidation of an aqueous dispersion of linoleic acid », *J. Agric. Food Chem.*, vol. 48, pp. 1129-1134, **2000**.
- ▶ GIJS, L., PIRAPREZ, G., SPINLER, H. E., COLLIN, S., « Retention of sulfur flavours by food matrix and determination of sensorial data independent of the medium composition », *Food Chem.*, vol. 69, pp. 319-330, **2000**.
- ▶ LERMUSIEAU, G., LIEGEOIS, C., COLLIN, S., « Reducing power of hop cultivars and beer aging », *Food Chem.*, vol. 72, pp. 413-418, **2001**.
- ▶ COUNET, C., CALLEMIEN, D., OUWERX, C., COLLIN, S., « Use of GC-olfactometry to identify key odorant compounds in dark chocolate. Comparison of samples before and after conching », *J. Agric. Food Chem.*, vol. 50, pp. 2385-2391, **2002**.
- ▶ CHEVANCE, F., GUYOT-DECLERCK, C., DUPONT, J., COLLIN, S., « Investigation of the beta-damascenone level in fresh and aged commercial beers », *J. Agric. Food Chem.*, vol. 50, pp. 3818-3821, **2002**.
- ▶ VERMEULEN, C., GUYOT-DECLERCK, C., COLLIN, S., « Combinatorial and sensorial properties of mercapto primary alcohols and analogs », *J. Agric. Food Chem.*, vol. 51, pp. 3623-3628, **2003**.
- ▶ COUNET, C., COLLIN, S., « Effect of the number of flavonol units on the antioxidant activity of procyanidin fractions isolated from chocolate », *J. Agric. Food Chem.*, vol. 51, pp. 6816-6822, **2003**.
- ▶ CALLEMIEN, D., JERKOVIC, V., ROZENBERG, R., COLLIN, S., « Hop as an interesting source of resveratrol for brewers: optimization of the extraction and quantitative study by liquid chromatography/atmospheric pressure chemical ionization tandem mass spectrometry », *J. Agric. Food Chem.*, Vol. 53, pp. 424-429, **2005**.
- ▶ BAILLY, S., JERKOVIC, V., MARCHAND – BRYNAERT, J., COLLIN, S., « Aroma extraction dilution analysis of Sauternes wines: Key role of polyfunctional thiols », *J. Agric. Food Chem.*, vol. 54, pp. 7227-7234, **2006**.
- ▶ CALLEMIEN, D., DASNOY, S., COLLIN, S., « Identification in naturally aged beer extracts of a stale beer-like odorant », *J. Agric. Food Chem.*, vol. 54, 1409-1413, **2006**.
- ▶ VERMEULEN, C., LEJEUNE, I., TRAN, T.T.H., COLLIN, S., « Occurrence of polyfunctional thiols in fresh lager beers », *J. Agric. Food Chem.*, vol. 54, pp. 5061-5068, **2006**.

- ▶ COUNET, C., CALLEMIEN, D., COLLIN, S., « Chocolate and cocoa: new sources of *trans*-resveratrol and *trans*-piceid », *Food Chem.*, vol. 98, pp. 649-657, **2006**.
- ▶ CALLEMIEN, D., COLLIN, S., « Involvement of flavanoids in beer color instability during storage », *J. Agric. Food Chem.*, vol. 55, pp. 9066-9073, **2007**.
- ▶ JERKOVIC, V., COLLIN, S., « Occurrence of resveratrol and piceid in American and European hop cones », *J. Agric. Food Chem.*, vol. 55, pp. 8754-8758, **2007**.
- ▶ JERKOVIC, V., COLLIN, S., « Fate of resveratrol and piceid through different hop processing and storage times », *J. Agric. Food Chem.*, vol. 56, pp. 584-590, **2008**.
- ▶ CALLEMIEN, D., GUYOT, S., COLLIN, S., « Use of thiolysis hyphenated to RP-HPLC-ESI-MS/MS for analysis of flavanoids in fresh lager beers », *Food Chem.*, vol. 110, n°2, in press, **2008**.
- ▶ COLLIN, S., NIZET, S., MULS, S., IRAQI, R., BOUSETA, A., « Characterization of odor-active compounds in extracts obtained by simultaneous extraction/dilution from Moroccan black olives », *J. Agric. Food Chem.*, vol. 56, in press, **2008**.

## Awards

- ▶ Rutter C., Maes award, 1997
- ▶ Lermusieau G., Interbrew Baillet Latour award, 1998
- ▶ Counet C., VABA award 2002
- ▶ Callemien D., VABA award 2002
- ▶ Callemien D., Interbrew Baillet Latour award, 2002
- ▶ Jerkovic V., Interbrew Baillet Latour award, 2003
- ▶ Gros J., Inbev Baillet Latour award, 2007

## Partnership

**Industrial partners:** breweries, agro-food, industry, plastic producers

### Academic partners :

- ▶ Laboratoire de physiologie cellulaire (Prof. B. André, IBMM), Belgium
- ▶ INAPG (Prof. E. Spinnler, Paris Grignon), France
- ▶ INRA (Dijon, Nantes, Rennes), France
- ▶ Faculté d'oenologie de Bordeaux (Prof. G. de Revel, Bordeaux 2), France

## KEY WORDS FOR R&D

Aroma  
Beer  
Cocoa  
Fermentation  
Flavour stability  
Hop  
Mycotoxins  
Polyphenols  
Resveratrol  
*Saccharomyces cerevisiae*  
Sulphur flavours  
Wine

## SENIOR SCIENTISTS

### Sonia COLLIN

Sonia.Collin@uclouvain.be  
Tel. 32 (0) 10 47 29 13

### Sabine BAILLY

Sabine.Bailly@uclouvain.be  
Tel. 32 (0) 10 47 35 94

### Marc MAUDOUX

Marc.Maudoux@uclouvain.be  
Tel. 32 (0) 10 47 87 64

### Laurent MELOTTE

Laurent.Melotte@uclouvain.be  
tel. 32 (0) 10 47 87 62

## WEB SITE

[www.uclouvain.be/inbr](http://www.uclouvain.be/inbr)

# Food microbiology

## SENIOR SCIENTISTS :

- ▶ Jacques MAHILLON
- ▶ Stephan DECLERCK
- ▶ Marlène ABDEL MASSIH
- ▶ Cony DECOCK
- ▶ Françoise MUNAUT
- ▶ François VAN HOVE
- ▶ Heide-Marie DANIEL

## Research Field and Subjects

The major issues facing food microbiology can be summarized as follows. On one hand, we search on how to reduce or prevent microbial infections, how to quickly and accurately recognize potential contamination and what strategies to use to avoid microbial outbreaks. On the other hand, we work on how to improve the use of microorganisms in food production processes.

In order to efficiently face these issues, the laboratories of Mycology and of Food and Environmental Microbiology, have developed complementary expertises in the fields of traceability, food quality and biosafety, to match industrial quality requirements. Parts of the laboratory activities are certified ISO 9001:2000. Their activities include:

- ▶ Detection and characterization of pathogenic or industrial bacteria to assess their presence and fate throughout the production, processing and distribution steps of food products
- ▶ Genetic and genomic characterization of virulence factors from the *Bacillus cereus* group
- ▶ Molecular typing of food pathogens, with particular emphasis on *Bacillus cereus*, *Campylobacter* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes*
- ▶ Identification of mycotoxin-producing fungi in food matrices and study of biosynthesis pathways (e.g. fumonisin or patulin)
- ▶ Strain screening for the production of high added value compounds (e.g. enzymes)
- ▶ Physiological and molecular characterization of yeasts and analysis of metabolites (yeast fermentation and assimilation profiles)
- ▶ Preservation of filamentous fungi and yeasts of industrial interest (beer, wine or cheese production)

## Products and Services

- ▶ Detection, isolation, enumeration and screening of microorganisms in food and environmental matrices and production lines
- ▶ Targeted screening of bacterial and fungal strains
- ▶ Mycotoxin detection in food matrices
- ▶ Food quality consulting for SME: decontamination techniques, hygiene and authorized disinfectants
- ▶ Advices on legal issues: criteria, norms, regulation and HACCP

- ▶ Monitoring of production chains for contaminating fungi and yeasts, including their enumeration and isolation
- ▶ Preservation of valuable fungal and yeast strains (public, safe and patent deposits)
- ▶ Distribution of fungi and yeast strains (food production or the production of specific metabolites, enzymes)
- ▶ Practical courses in isolation, culture and preservation methods, identification and taxonomy
- ▶ Sampling of surfaces and air
- ▶ Identification of bacterial food contaminants and pathogens using advanced biochemical and molecular methods

Food Microbiology reference laboratory in Requasud, a network providing advises and technical support to SME industries in the Walloon Region.

## Main Equipment

- ▶ Capillary Electrophoresis (CE)
- ▶ Gas Chromatography (GC)
- ▶ HPLC apparatus with DAD and fluorescence detectors (Thermo Electron)
- ▶ Pulse-Field Gel Electrophoresis (PFGE)
- ▶ Scanning Electron Microscope (SEM)
- ▶ DNA Sequencer and (Real time) PCR machines
- ▶ Denaturing Gradient Gel Electrophoresis (DGGE)
- ▶ Air and surface samplers
- ▶ Microplate absorbance reader for yeast identification
- ▶ L2 and L2+ biosecurity laboratories

## Representative References

- ▶ JENSEN, G.B., HANSEN, B.M., EILENBERG, J., MAHILLON, J., « The hidden lifestyles of *Bacillus cereus* and relatives », *Environ. Microbiol.*, vol. 5, pp. 631-640, **2003**.
- ▶ DANIEL, H.M., MEYER, W., « Evaluation of ribosomal RNA and actin gene sequences for the identification of ascomycetous yeasts », *Int. J. Food Microbiol.*, vol. 86, pp. 61-78, **2003**.
- ▶ MUNAUT, F., VAN HOVE, F., « Diversity in pathogenicity and mycotoxin production of the *Gibberella fujikuroi* group in the tropics », *Bull. S. Acad. Sc. d'Outre-Mer*, vol. 50, pp. 127-139, **2004**.

- ▶ PAEPENS, C., DE SAEGER, S., SIBANDA, L., BARNA-VETRO, I., LEGLISE, I., VAN HOVE, F., VAN PETEGHEM, C., « A flow-through enzyme immunoassay for the screening of fumonisins in maize », *Anal. Chim. Acta.*, vol. 523, pp. 229-235, **2004**.
- ▶ DIERICK, K., VAN COILLIE, E., SWIECICKA, I., MEYFROIDT, G., DEVLIEGER, H., MEULEMANS, A., HOEDEMAEKERS, G., FOURIE, L., HEYNDRICKX, M., MAHILLON, J., « Fatal family outbreak of *Bacillus cereus*-associated food poisoning », *J. Clin. Microbiol.*, vol. 43, pp. 4277-4279, **2005**.
- ▶ HOTON, F., ANDRUP, L., SWIECICKA, I., MAHILLON, J., « The cereulide genetic determinants of emetic *Bacillus cereus* are plasmid-borne », *Microbiology*, vol. 151, pp. 2121-2124, **2005**.
- ▶ MICHELET, N., GRANUM, P.E., MAHILLON, J., « *Bacillus cereus* enterotoxins, bi- and tri- component cytolysins and other haemolysins », in ALOUF, J., POPOFF, M.R. (Eds), *The comprehensive sourcebook of bacterial toxins*, London, Academic Press, pp 779-790, **2006**.
- ▶ SWIECICKA, I., VAN DER AUWERA, G., MAHILLON, J., « Haemolytic and non-haemolytic enterotoxin genes are broadly distributed among *Bacillus thuringiensis* isolated from wild mammals », *Microbial Ecol.*, vol. 52, pp. 544-551, **2006**.
- ▶ ANSELME, M., TANGNI, E.K., PUSSEMIER, L., MOTTE, J.C., VAN HOVE, F., SCHNEIDER, Y.J., VAN PETEGHEM, C. LARONDELLE, Y., « Comparison of ochratoxin A and deoxynivalenol loads of organically and conventionally produced beers sold on the Belgian market », *Food Addit. Contam.* Vol. 23, pp. 910-918, **2006**.
- ▶ MUNAUT, F., SCAUFLAIRE, J., VAN HOVE, F., « From plants to silage: the mycotoxin problematic », *BCCM News*, vol. 20, **2006**.
- ▶ VAN DER AUWERA, G., TIMMERY, S., HOTON, F., MAHILLON, J., « Plasmid exchanges among members of the *Bacillus cereus* group in foodstuffs », *Int. J. Food Microbiol.*, vol. 113, pp. 164-172, **2007**.

## Award

- ▶ HOTON, F., ANDRUP, L., SWIECICKA, I., MAHILLON, J., « The cereulide genetic determinants of emetic *Bacillus cereus* are plasmid-borne », BioMérieux Award: *Excellence in pathogen research* for the best Poster presented at the *Tenth Conference on Food Microbiology*, Liège, Belgium, June 23-24, **2005**.

## Partnership

- ▶ Reference laboratory in Food Microbiology, in the Requasud network
- ▶ Belgian reference laboratory for bacteria of the *Bacillus cereus* group, including *Bacillus thuringiensis* and *Bacillus anthracis*
- ▶ Consulting for SME in the Walloon Region, including the identification and characterisation of pathogens
- ▶ Polygal: research project on molecules combinations able to enhance the conservation of foodstuffs (consortium of 5 private companies and 2 academic institutions)

- ▶ Consalim: research project on foodstuff modification mechanisms (consortium of 12 private companies and 5 scientific institutions)
- ▶ Member of BCCM (Belgian Coordinated Collection of Microorganisms), a consortium of four national culture collections of filamentous fungi, yeasts and arbuscular mycorrhizal fungi of agro-food and environmental interest

## KEY WORDS FOR R&D

Bacteriology  
*Bacillus* spp.  
 Culture collection  
 Food quality and biosafety  
 HACCP  
 Molecular epidemiology and systematics  
 Mycology  
 Mycotoxins  
 Opportunistic microorganisms  
 Pathogens  
 Patent, safe and public deposit  
 Quality consulting  
 Secondary metabolites  
 Transposable elements  
 Virulence factors

## SENIOR SCIENTISTS

### Jacques MAHILLON

Jacques.Mahillon@uclouvain.be  
 Tel. 32 (0) 10 47 33 70

### Stephan DECLERCK

Stephan.Declerck@uclouvain.be  
 Tel. 32 (0) 10 47 46 44

### Marlène ABDEL MASSIH

Marleen.Abdelmassih@uclouvain.be  
 Tel. 32 (0) 10 47 85 98

### Cony DECOCK

Cony.Decock@uclouvain.be  
 Tel. 32 (0) 10 47 82 59

### Françoise MUNAUT

Francoise.Munaut@uclouvain.be  
 Tel. 32 (0) 10 47 39 56

### François VANHOVE

Francois.Vanhove@uclouvain.be  
 Tel. 32 (0) 10 47 30 84

### Heide-Marie DANIEL

Heide-marie.Daniel@uclouvain.be  
 Tel. 32 (0) 10 47 89 36

## WEB SITES

<http://www.mbla.ucl.ac.be>  
<http://www.miae.be>  
[http://bccm.belspo.be/db/mucl\\_search\\_form.php](http://bccm.belspo.be/db/mucl_search_form.php)

# Food quality control by spectrophotometric techniques

## SENIOR SCIENTIST :

► Marc MEURENS

## Research Field and Subjects

► New instruments named spectrophotometric sensors (spectrosensors) are conceived and developed in the laboratory of spectrophotometry for the analysis and quality control of gaseous, liquid and solid food products. These instruments are digital spectrophotometers able to measure ultraviolet (UV), visible (Vis) and infrared (IR) absorption, fluorescence and Raman scattering in order to immediately determine the chemical composition of food products by chemometric conversion of their spectral data. The laboratory is expert in chemical analysis and quality control of numerous food products such as cereal grains, dairy products, meat, fish, eggs, fruits, chocolate, tea, coffee, beer and wine.

## Products and Services

► The laboratory of spectrophotometry offers the service of spectrum acquisition and performance evaluation of spectrophotometers in food quality control.

## Main Equipment

- UV/Vis/IR lasers and LED light sources
- UV/Vis/IR, fluorescence and Raman digital spectrometers

## Representative References

- MEURENS, M., YAN, S.H., « Applications of vibrational spectroscopy in brewing », *Handbook of vibrational spectroscopy*, London, J.M. Chalmers and P.R. Griffiths, John Wiley & Sons, vol. 5, pp. 3363-3371, **2002**.
- MEURENS, M., « Spectrophotometric Techniques, *Food authenticity and traceability* », Cambridge, M. Lees., Woodhead Publishing Limited, pp. 184-197, **2003**.
- ROZENBERG, R., RUIBAL-MENDIETA, N., PETITJEAN, G., CANI, P., DELACROIX, D., DELZENNE, N., MEURENS, M., QUETIN-LECLERCQ, J., HABIB JIWAN, J-L., « Phytosterol analysis and characterization in spelt (*Triticum aestivum ssp. spelta L.*) and wheat (*T. aestivum L.*)

lipids by LC/APCI-MS », *Journal of Cereal Science*, vol. 38, n°2, pp. 189-197, **2003**.

► BENOUDJIT, N., FRANÇOIS, D., MEURENS, M., VERLEYSEN, M., « Spectrophotometric variable selection by mutual information », *Chemometrics and Intelligent Laboratory Systems*, vol. 74, n°2, pp. 243-251, **2004**.

► BENOUDJIT, N., COOLS, E., MEURENS, M., VERLEYSEN, M., « Chemometric calibration of infrared spectrometers: Selection and validation of variables by non-linear models », *Chemometrics and Intelligent Laboratory Systems*, vol. 70, n°1, pp. 47-53, **2004**.

► RUIBAL-MENDIETA, N., ROZENBERG, R., DELACROIX, D., PETITJEAN, G., DEKEYSER, A., BACCELLI, C., MARQUES, C., DELZENNE, N., MEURENS, M., HABIB JIWAN, J-L., QUETIN-LECLERCQ, J., « Spelt (*Triticum spelta L.*) and winter wheat (*Triticum aestivum L.*) wholemeals have similar sterol profiles, as determined by quantitative liquid chromatography and mass spectrometry analysis », *Journal of agricultural and food chemistry*, vol. 52, n°15, pp. 4802-4807, **2004**.

► RUIBAL-MENDIETA, N., DEKEYSER, A., DELACROIX, D., MIGNOLET, E., PETITJEAN, G., LARONDELLE, Y., MEURENS, M., « The ratio oleate/palmitate allows the distinction between spelt (*Triticum spelta L.*) and winter wheat (*T. aestivum L.*) wholemeal », *Journal of Cereal Science*, vol. 39, pp. 413-415, **2004**.

► MEURENS, M., BAETEN, V., YAN, S., MIGNOLET, E., LARONDELLE, Y., « Determination of the conjugated linoleic acids in cow milk fat by Fourier Transform Raman spectroscopy », *Journal of Agricultural and Food Chemistry*, vol. 53, n°15, pp. 5831-5835, **2005**.

► RUBAYIZA, AB., MEURENS, M., « Chemical Discrimination of Arabica and Robusta Coffees by Fourier Transform Raman Spectroscopy », *J. Agric. Food Chem.*, vol. 53, n°12, pp. 4654-4659, **2005**.

► DESCOINS, C., MEURENS, M., MATHLOUTI, M., « Influence de la translucidité de la bouteille sur l'apparition du goût de lumière dans le Champagne », *Revue des Oenologues*, vol. 120, pp. 1-4, **2006**.

► ROSSI, F., FRANÇOIS, D., WERTZ, V., MEURENS, M., VERLEYSEN, M., « Fast Selection of Spectral Variables with B-Spline Compression », *Chemometrics and Intelligent Laboratory Systems*, vol. 86, n°2, pp. 208-218, **2007**.

► BERNUY, B., MEURENS, M., MIGNOLET, E., LARONDELLE, Y., « Performance comparison of UV and FT-Raman spectroscopy in the determination of conjugated linoleic acids in cow milk fat », *J. Agric. Food Chem.*, vol. 56, pp. 1159-1163, **2008**.

### **Patent**

- ▶ MEURENS, M., *Sample preparation system for infrared spectroscopy*. (1990) PCT WO 90/15981

### **Award**

- ▶ M. Boutry, member of the Belgian Academy of Sciences

### **Partnership**

- ▶ Jean-Louis HABIB, Université catholique de Louvain, Département de Chimie (Louvain-la-Neuve), Belgium
- ▶ Pierre DARDENNE, Centre de Recherche Agronomique Wallon, Département Qualité, (Gembloux), Belgium
- ▶ Jean-Pierre HUVENNE, Université des Sciences et Techniques de Lille, Laboratoire de Spectro-chimie Infrarouge et Raman (Villeneuve d'Asq), France
- ▶ Lanfranco CONTE, Università di Udine, Dipartimento Scienze degli Alimenti (Udine), Italie

### **KEY WORDS FOR R&D**

Food Quality Control  
UV/Vis/IR Light Absorption  
Laser Induced Fluorescence  
Raman Scattering  
Spectroscopy  
Chemometrics

### **SENIOR SCIENTIST**

#### **Marc MEURENS**

Marc.meurens@uclouvain.be  
Tel. 32 (0) 10 47 37 26

### **WEB SITE**

<http://www.uclouvain.be/bnut.html>

# Spectrometric data analysis and machine learning

## SENIOR SCIENTISTS :

- ▶ Damien FRANCOIS
- ▶ Michel VERLEYSEN
- ▶ Vincent WERTZ

## Research Field and Subjects

Spectrometry, in particular infrared spectrometry, has numerous applications in quality control. Among them, food quality assessment and control can advantageously benefit from spectroscopy because of its non-invasive character and low cost.

Spectrometric data, or spectra, are used, among others, to predict a physical or chemical property of the material under study, or to classify samples. Spectroscopy can be used to assess the quality of food, to discriminate between valid or non-valid samples after crop or production, to predict a quantity of interest without having to measure it directly, etc. Examples are the prediction of sugar concentration in orange juices, of cacao in chocolate, or of alcohol level in beverages.

Spectra analysis is typically carried out using standard, linear tools such as PLS (Partial Least Squares) and its derivatives. Nevertheless, modern machine learning techniques may greatly expand the applications of spectrometry by providing tools to analyze the spectra and improve the performances in a wide variety of applications. Two directions are mainly concerned: the use of nonlinear data analysis tools, most often increasing the performances in prediction and classification tasks with respect to linear ones, and the possibility to automatically select wavelengths or ranges of wavelengths that are needed for the model, in order to add interpretation.

The Machine Learning group develops tools and algorithms based on machine learning principles, and specifically adapted to spectrometric data. In particular, it is active in the following domains:

- regression based on and classification of high-dimensional spectra with nonlinear tools (artificial neural networks, or support vector machines);
- projection of spectra on interpretable bases;
- selection of wavelength ranges that influence the variable to predict, in order to guide interpretation.

## Products and Services

- ▶ Besides its research activity on the above topics, the group provides expertise, support and development in collaboration

with food industries, for the development of spectrometric data analysis methods and tools. Specific courses for in-house specialists are also organised on request.

## Main Equipment

- ▶ Availability of necessary computing equipment
- ▶ Home-made data analysis software

## Representative References

- ▶ LENDASSE, A., FRANÇOIS, D., WERTZ, V., VERLEYSEN, M., « Estimation non paramétrique de bruit pour la construction de modèles non linéaires en spectrométrie », *Chimiométrie 2005*, Villeneuve d'Ascq (France), 30 November - 1 December, pp. 143-146, **2005**.
- ▶ ROSSI, F., LENDASSE, A., FRANÇOIS, D., WERTZ, V., VERLEYSEN, M., « Mutual information for the selection of relevant variables in spectrometric nonlinear modeling », *Chemometrics and Intelligent Laboratory Systems*, Elsevier, vol. 80, n°. 2, pp. 215-226, **2006**.
- ▶ KRIER, C., FRANÇOIS, D., WERTZ, V., VERLEYSEN, M., « Feature Scoring by Mutual Information for Classification of Mass Spectra », *FLINS 2006, 7th International FLINS Conference on Applied Artificial Intelligence*, Genova (Italy), 29-31 August 2006 in D. RUAN, D., D'HONDT, P., FANTONI, P.F., DE COCK, M., NECHTEGAEL, M., KERRE, E.E. (Eds), *Applied Artificial Intelligence World Scientific*, pp. 557-564, **2006**.
- ▶ ROSSI, F., FRANÇOIS, D., WERTZ, V., VERLEYSEN, M., « A functional approach to variable selection in spectrometric problems », *ICANN 2006, 16th International Conference on Artificial Neural Networks*, Athens (Greece), 10-14 September **2006**.
- ▶ KOLLIAS, S., STAFYLOPAPIS, A., DUCH, W., OJA, E. (Eds), *Artificial Neural Networks*, Berlin Heidelberg, Springer, Lecture Notes in Computer Science, vol. 4131, pp. 11-20, **2006**.
- ▶ KRIER, C., FRANÇOIS, D., ROSSI, F., VERLEYSEN, M., « Une approche orientée données pour la projection de variables spectrales en spectrométrie », *Chimiométrie 2006*, Paris (France), 30 November-1 December, pp. 53-59, **2006**.
- ▶ ROSSI, F., FRANCOIS, D., WERTZ, V., MEURENS, M., VERLEYSEN, M., « Fast Selection of Spectral Variables with B-Spline

Compression », *Chemometrics and Intelligent Laboratory Systems*, Elsevier, vol. 86, n° 2, pp. 208-218, **2007**.

► KRIER, C., FRANÇOIS, D., ROSSI, F., VERLEYSEN, M., « Feature clustering and mutual information for the selection of variables in spectral data », *ESANN 2007, European Symposium on Artificial Neural Networks*, Bruges (Belgium), April 25-27, pp. 157-162, **2007**.

► KRIER, C., FRANÇOIS, D., ROSSI, F., VERLEYSEN, M., « Estimation de redondance conditionnelle par information mutuelle, application au clustering de variables spectrales », *Chimométrie 2007*, Lyon (France), November 29-30, pp. 43-46, **2007**.

► KRIER, C., FRANÇOIS, D., ROSSI, F., VERLEYSEN, M., « Estimation de redondance pour le clustering de variables spectrales », *AGRO-STAT 2008, 10th European Symposium on Statistical Methods for the Food Industry*, Louvain-la-Neuve (Belgium), January 23-25, pp. 55-61, **2008**.

► ROUSSEAU, R., GOVAERTS, B., VERLEYSEN, M., BOULANGER, B., « Comparison of some chemometric tools for metabonomics biomarker identification », *Chemometrics and Intelligent Laboratory Systems*, Elsevier, vol. 91, n° 1, pp. 54-66, **2008**.

► KRIER, C., FRANÇOIS, D., ROSSI, F., VERLEYSEN, M., « A data-driven functional projection approach for the selection of feature ranges in spectra with ICA or cluster analysis », *Chemometrics and Intelligent Laboratory Systems*, Elsevier, vol. 91, n° 1, pp. 43-53, **2008**.

## Partnership

- INRIA, France
- Helsinki University of Technology, Finland

## KEY WORDS FOR R&D

Food quality control  
Spectra  
Spectroscopic data  
Infrared spectroscopy  
Data analysis  
Nonlinear regression  
Classification  
Selection of wavelengths

## SENIOR SCIENTISTS

### Michel VERLEYSEN

Michel.Verleysen@uclouvain.be  
Tel. 32 (0) 10 47 25 51

### Damien FRANCOIS

Damien.Francois@uclouvain.be  
Tel. 32 (0) 10 47 80 02

### Vincent WERTZ

Vincent.Wertz@uclouvain.be  
Tel. 32 (0) 10 47 23 80

## WEB SITE

<http://www.ucl.ac.be/mlg/>

# Process modeling, monitoring, control and real-time optimisation

## SENIOR SCIENTIST :

▶ Denis DOCHAIN

## Research Field and Subjects

Well accepted trends in food process industries require plants to be flexible in order to adapt in real-time to market driven demand and to comply with safety and environmental requirements. This translates into the need of integrated tools for wide-plant operation support, that by having full access to plant conditions, are able to predict through reliable models, future scenarios and plant malfunction.

The main area of expertise is related to the mathematical modeling of the dynamics of chemical, biochemical and other industrial food processes, the analysis of the model properties, and the design and application of model-based monitoring and control algorithms.

The developed approaches are largely based on mass and energy balance models. One of the underlying ideas is to incorporate the knowledge about the process dynamics (e.g. basically, the metabolic network and the material balances) in monitoring and control algorithms; moreover the latter are able to deal with process uncertainties (in particular on the reaction kinetics) by introducing an adaptation scheme.

The monitoring and control strategies are applied to stirred tank reactors (dynamics described by ordinary differential equations) as well as to processes, the dynamics of which are described by partial differential equations, such as plug flow reactors, fixed or fluidised bed reactors as well as population balance based models (for processes with size-distributed particles or age-distributed cells). Monitoring is related in particular to the design of software sensors that are based on the available knowledge on the process dynamics and the limited number of process variables measured on-line in order to reconstruct on-line the values of the unmeasured key process variables. A special attention is also given to the design and implementation of real-time optimisation methods via adaptive extremum seeking control techniques that allow the process to reach a priori unknown optimal operating points, trajectories or profiles.

Several research projects have been carried out in cooperation with industrial partners. This includes an EC FP7 project

“Computer-aided food processes for control engineering” (CAFÉ).

## Products and Services

- ▶ Dynamical models
- ▶ Software sensors
- ▶ Control algorithms
- ▶ Real-time Optimisation algorithms

## Representative References

- ▶ TITICA, M., DOCHAIN, D., GUAY, M., « Adaptive extremum seeking control of fedbatch bioreactors », *European Journal of Control*, vol. 9, n°6, pp. 618-631, **2003**.
- ▶ GUAY, M., DOCHAIN, D., PERRIER, M., « Adaptive extremum seeking control of stirred tank bioreactors », *Automatica*, vol. 40, n°5, pp. 881-888, **2004**.
- ▶ COUGNON, P., DOCHAIN, D., GUAY, M., PERRIER, M., « Real-Time Optimization of a Tubular Reactor with Distributed Feed », *AIChE Journal*, vol. 52, n°6, pp. 2120-2128, **2006**.
- ▶ BODIZS, L., TITICA, M., FARIA, N., SRINIVASAN, B., DOCHAIN, D., BONVIN, D., « Oxygen Control for an Industrial Pilot-scale Fedbatch Filamentous Fungal Fermentation », *Journal of Process Control*, vol. 17, n°7, pp. 595-606, **2007**.
- ▶ SAUVAGE, F., GUAY, M., DOCHAIN, D., « Design of a Nonlinear Finite Time Converging Observer for a Class of Nonlinear Systems », *Journal of Control Science and Engineering*, paper 36954, 9 p., **2007**.

## Partnership

- ▶ INRA, Laboratoire de Biométrie, Montpellier (Dr A. Rapaport), France
- ▶ Laboratoire de Biotechnologie de l'Environnement, Narbonne (Dr J. Harmand & J.Ph. Steyer), France
- ▶ Université de Technologie de Compiègne, Département de génie Chimique (Prof. A. Pauss, Dr. O. Schoefs), France
- ▶ LAGEP (Laboratoire d'Automatique et de Génie des Procédés), France

- ▶ Université de Lyon I (Prof. B. Maschke), France
- ▶ Ecole Polytechnique de Montréal, Département de Génie Chimique (Prof. M. Perrier), Canada
- ▶ Queen's University, Chemical Engineering Department (M. Guay, J. Ramsay), Canada

**KEY WORDS FOR R&D**

Modeling  
Monitoring  
Estimation  
Software sensor  
Control  
Real-time optimisation  
Population balance

**SENIOR SCIENTIST**

**Denis DOCHAIN**

Denis.Dochain@uclouvain.be  
Tel. 32 (0) 10 47 23 78

**WEB SITE**

<http://www.csam.ucl.ac.be/>

# Signal transduction and regulation of gene expression

## SENIOR SCIENTIST :

▶ Jean-Baptiste DEMOULIN

## Research Field and Subjects

We are studying signal transduction and gene regulation by cytokines and growth factors, in the context on inflammation, cancer and nutrition. In this respect, we have a long-standing interest for the SREBP transcription factors, which are key regulators of lipogenic enzymes. These factors are regulated by nutrients in the liver, in particular by carbohydrate and lipid uptake. SREBPs also play a role in membrane synthesis in proliferating cells.

Gene expression is monitored using cDNA- or oligonucleotide-based microarrays. We also develop computational data analysis tools.

SREBP activation is measured by Western blotting or in luciferase reporter assays.

## Products and Services

▶ Transcription factors and microarray analysis

## Main Equipment (MEXP unit)

- ▶ Microarray platform
- ▶ Luminometer for 96 well plates
- ▶ Odyssey IR scanner for Western blot
- ▶ Standard molecular and cellular biology equipment

## Representative References

- ▶ DEMOULIN, J-B., ERICSSON, J., KALLIN, A., RORSMAN, C., RÖNNSTRAND, L., HELDIN, C-H., « Platelet-derived growth factor stimulates membrane lipid synthesis through activation of phosphatidylinositol 3-kinase and sterol regulatory element-binding proteins », *J. Biol. Chem.*, vol. 279, pp. 35392-35402, **2004**.
- ▶ CHIARA, F., HELDIN, C-H., DEMOULIN, J-B., « Autoinhibition of the PDGF  $\beta$ -receptor tyrosine kinase by its C-terminal tail », *J. Biol. Chem.*, vol. 279, pp. 19732-19738, **2004**.
- ▶ KALLIN, A., JOHANNESSEN, L-E., CANI, P-D., MARBEHANT, C-Y., ESSAGHIR, A., FOUFELLE, F., FERRE, P., HELDIN, C-H., DELZENNE, N-M., DEMOULIN, J-B., « SREBP1 regulates the expression of heme oxygenase 1 and the phosphatidylinositol-3 kinase regulatory subunit p55gamma », *J. Lipid Res.*, vol. 48, pp. 1628-1636, **2007**.

## Partnership

- ▶ Ludwig Institute for Cancer Research, Uppsala branch, Prof C.H. Heldin and J. Ericsson, Sweden
- ▶ Hematology unit, Cliniques Universitaires Saint-Luc, Brussels, Prof. C. Hermans and A. Ferrant, Belgium
- ▶ Rheumatology department, Cliniques Universitaires Saint-Luc, Brussels, Prof. B. Lauwerys and F. Houssiau, Belgium
- ▶ Inserm, Centre de Recherches des Cordeliers, Paris, Prof. F. Foufelle & P. Ferré, France

**KEY WORDS FOR R&D**

Transcription factors  
Microarray  
Bioinformatics  
Signal transduction  
Lipid metabolism  
Cytokines  
Nutrients

**SENIOR SCIENTIST**

**Jean-Baptiste DEMOULIN**

JB.Demoulin@uclouvain.be

Tel. 32 (0) 27 64 65 29

**WEB SITES**

<http://www.icp.be/mexp>

<http://www.deduveinstitute.be/>

# Programming of adult degenerative diseases by nutrition in early life

## SENIOR SCIENTISTS :

- ▶ Claude REMACLE
- ▶ Brigitte REUSENS

## Research Field and Subjects

Experimental research in animals supports the notion revealed by epidemiological studies of causal link between malnutrition in utero and in early life, leading to alterations in foetal growth and increased risk of chronic degenerative diseases. Mechanistic studies aimed at determining the key factors involved in these correlations are obviously impossible in humans. Therefore, rodent models of maternal malnutrition have been established as the major paradigm for finding mechanisms of early programming of adult disease.

The general objective of our research is to analyse how maternal malnutrition will affect the programming of the cells, and how this will lead to degenerative disease later in life. The specific aims of our research are to understand the basic mechanisms and to propose perspectives of prevention.

For that purpose, we have established models of maternal dietary protein deficiency or calorie restriction, and maternal obesity. The diets induce changes in foetal growth, metabolism and vasculature, with consequences at adult age. When administered at different periods of time during gestation and lactation, it may enable to identify precise windows in development when the function of one or more organs or pathways may become impaired.

During the last decade, we have focused on the development of the endocrine pancreas. Since three years, we have been analysing the programming of obesity, and we are starting now to determine how maternal malnutrition may lead to cardiovascular diseases.

## Products and Services

- ▶ *In vivo* nutritional tests in animals (rodents): Analyses using different models of culture *in vitro* (endocrine cells, adipose cells, hepatocytes, neurons, etc.)

## Main Equipment

- ▶ All types of microscopy, including electron and confocal microscopy ; image analysis, equipment for *in vitro* culture,

HPLC, spectrometry, FACS, equipment for general biochemistry and molecular biology, animal facilities.

## Representative References

- ▶ BOUJENDAR, S., REUSENS, B., MEREZAK, S., AHN, M.T., ARANY, E., HILL, D., REMACLE, C., « Taurine supplementation to a low protein diet during foetal and early postnatal life restores a normal proliferation and apoptosis of rat pancreatic islets », *Diabetologia*, vol. 45, pp.856-866, **2002**.
- ▶ SPARRE, T., REUSENS, B., CHERIF, H., LARSEN, M.R., ROEPSTORFF, P., FEY, S.J., MOSE LARSEN, P., REMACLE, C., NERUP, J., « Intrauterine programming of fetal islet gene expression in rats-effects of maternal protein restriction during gestation revealed by proteome analysis », *Diabetologia*, vol. 46, pp. 1497-511, **2003**.
- ▶ BOUJENDAR, S., ARANY, E., HILL, D., REMACLE, C., REUSENS, B., « Taurine supplementation of a low protein diet fed to rat dams normalizes the vascularization of the fetal endocrine pancreas », *Journal of Nutrition*, vol. 133, pp. 2820-2825, **2003**.
- ▶ REMACLE, C., REUSENS, B. (Eds), *Functional foods, ageing and degenerative disease*, Boca Raton, Boston, CRC Press, Cambridge, Woodhead Publishing Limited, 771 p., **2004**.
- ▶ REMACLE, C., BIESWAL, F., REUSENS, B., « Programming of obesity and cardiovascular disease », *Int J Obes Relat Metab Disord.*, vol. 28, Suppl 3, pp. S46-53, **2004**.
- ▶ KALBE, L., LEUNDA, A., SPARRE, T., MEULEMANS, C., AHN, M.T., ORNTOFT, T., KRUIHOFFER, M., REUSENS, B., NERUP, J., REMACLE, C., « Nutritional regulation of proteases involved in fetal rat insulin secretion and islet cell proliferation », *Br. J. Nutr.*, vol. 93, pp. 309-316, **2005**.
- ▶ REUSENS, B., REMACLE, C., « Programming of the endocrine pancreas by the early nutritional environment », *Int.J. Biochem.Cell Biol.*, vol. 38, pp. 913-922, **2006**.
- ▶ BIESWAL, F., AHN, M.T., REUSENS, B., HOLVOET, P., RAES, M., REES, W.D., REMACLE, C., « The importance of catch-up growth after early malnutrition for the programming of obesity in male rat », *Obesity*, vol. 14, pp. 1330-1343, **2006**.
- ▶ BOUCKENOOGHE, T., REMACLE, C., REUSENS, B., « Is taurine a functional nutrient? », *Current Opinion Clinical Nutrition and Metabolic Care*, vol. 9, pp. 728-733, **2006**.
- ▶ EL KHATTABI, I., REMACLE, C., REUSENS, B., « The regulation of

IGFs and IGFbps by prolactin in primary culture of fetal rat hepatocytes is influenced by maternal malnutrition », *Am. J. Physiol. Endocrinol. Metab.*, vol. 291, pp. E835-E842, **2006**.

► DUMORTIER, O., BLONDEAU, B., DUVILLIE, B., REUSENS, B., BREANT, B., REMACLE, C., « Different mechanisms operating during different critical time-windows reduce rat fetal beta cell mass due to a maternal low-protein or low-energy diet », *Diabetologia*, Sept 19; in press, **2007**.

#### **Patents**

► Hill D.J., Reusens B., Remacle C. PCT Serial N° CA00/00925, CA01/01137

#### **Partnership**

► FP5 European Union : NUTRIX Programme (Nutrition and Syndrome X) : <http://www.nutrix.be/>  
► FP6 European Union : EARNEST programme (Metabolic programming)  
<http://earnest.web.med.uni-muenchen.de/index2.htm>

#### **KEY WORDS FOR R & D**

Foetal programming  
Protein restriction  
Calorie restriction  
Metabolic syndrome  
Obesity  
Diabetes  
Cardio-vascular disease  
Functional food  
Taurine

#### **SENIOR SCIENTISTS**

##### **Claude REMACLE**

Claude.Remacle@uclouvain.be  
Tel. 32 (0) 10 47 35 22

##### **Brigitte REUSENS**

Brigitte.Reusens@uclouvain.be  
Tel. 32 (0) 10 47 40 03

#### **WEB SITE**

<http://www.uclouvain.be/en-33274.html>

# Cellular, nutritional and toxicological biochemistry

## SENIOR SCIENTISTS :

- ▶ Cathy DEBIER
- ▶ Yvan LARONDELLE
- ▶ Yves-Jacques SCHNEIDER

## Research Field and Subjects

The research team is part of the Life science institute (*Institut des Sciences de la Vie*) at UCL. The research activities focus on questions related to biochemistry, physio-pathology and pharmaco-toxicology of mammals, with special emphasis on the improvement of the nutritional quality and chemical safety of foods, in the objective of improving consumer's health. It also focuses on ecotoxicological questions. The studies are carried both *in vivo* and *in vitro*, using animals or cell culture systems.

The main topics currently investigated are:

- ▶ Understanding of the mechanisms whereby nutrients, food components, xenobiotics and other food contaminants interact with the human intestinal barrier
- ▶ Upgrading of under-exploited foods (Amazonian fruits, Andean roots and tubers, agricultural by-products, ...), with a specific richness in bioactive compounds (polyphenols, carotenoids, glucosinolates) in the frame of functional food development
- ▶ Studying the toxicokinetics of persistent organic pollutants (POPs) in mammals and their relationship with the metabolism of liposoluble vitamins
- ▶ Evaluation and improvement of the quality of cow's milk fatty acid composition (omega-3 acids and conjugated linoleic acids - CLA)
- ▶ Determination of the dietary requirements of salmonid fish and impact of feeding strategies on the nutritional quality of their flesh

## Products and Services

- ▶ Proximate analysis of feeds and foods
- ▶ Determination of fatty acid profiles (special focus on trans fatty acids and CLA isomers)
- ▶ Nutritional studies with fish, rats and cattle
- ▶ Determination of antioxidant capacity with different chemical and biological tools
- ▶ Determination of vitamin A and E contents in animal and plant tissues.

## Main Equipment

- ▶ 6 HPLC chromatographs (UV-visible detectors, fluorimetry, refractometry, DAD)
- ▶ 4 gas chromatographs (GC- FID and capillary columns; one coupled to mass spectrometry)
- ▶ Basic equipment for biochemistry and molecular cell biology (FPLC, electrophoresis, spectrophotometers, PCR, transient transfections, enzymatic assays, radioactive assays, ELISA, fluorescence, ...)
- ▶ Basic equipment for food analysis (Soxhlet, Kjeldahl, Fibertec, lyophilisator, ovens, calorimeter, incubators, centrifuges)
- ▶ Standard equipments for animal cell culture (4 fully equipped rooms with incubators, laminar flows hoods, microscopes, centrifuges)
- ▶ Small scale bioreactors for animal cells (fully equipped for batch, fed batch and fixed bed perfusion)

## Representative References

- ▶ DEBIER, C., POMEROY, P.P, DUPONT, C, JOIRIS, C., LE BOULENGE, E., LARONDELLE, Y., THOME, J-P., « The dynamics of PCB transfer from mother to pup during lactation in UK grey seals (*Halichoerus grypus*) : differences in PCB profile between compartments of transfer and changes during the lactation period », *Marine Ecology Progress Series*, vol. 247, pp. 249-256, **2003**.
- ▶ BERGER, V., GABRIEL, A-F., SERGENT, T., TROUET, A., LARONDELLE, Y., SCHNEIDER, Y-J., « Interaction of ochratoxin A with human intestinal CaCo-2 cells: possible implication of a multidrug resistance-associated protein (MRP2) », *Toxicology Letters*, vol. 140, pp. 465-476, **2003**.
- ▶ DEBIER, C., POMEROY, P.P., THOME, J-P., MIGNOLET, E., DE TILLESSE, T., LARONDELLE, Y., « An unexpected parallelism between PCBs and vitamin A in seal milk », *Aquatic Toxicology*, vol. 68, pp. 179-183, **2004**.
- ▶ DEBIER, C., C. LARONDELLE, Y., « Vitamins A and E : metabolism, roles and transfer to offspring », *British Journal of Nutrition*, vol. 93, pp. 153-174, **2005**.
- ▶ SERGENT, T., GARSOU, S., SCHAUT, A., DE SAEGER, S., PUSSEMIER, L., VAN PETEGHEM, C., LARONDELLE, Y., SCHNEIDER, Y-J., « Differential modulation of ochratoxin A absorption across Caco-2 cells by

dietary polyphenols, used at realistic intestinal concentrations », *Toxicology Letters*, vol. 159, pp. 60-70, **2005**.

► RINGOT, D., CHANGO, A., SCHNEIDER, Y-J., LARONDELLE, Y., « Toxicokinetics and toxicodynamics of ochratoxin A, an update. », *Chemico-Biological Interactions*, vol. 159, pp. 18-46, **2006**.

► POTTIER, J., FOCANT, M., DEBIER, C., DE BUYSSER, G., GOFFE, C., MIGNOLET, E., FROIDMONT E., LARONDELLE, Y., « Effect of Dietary Vitamin E on Rumen Biohydrogenation Pathways and Milk Fat Depression in Dairy Cows Fed High Fat Diets », *Journal of Dairy Science*, vol. 89, pp. 685-692, **2006**

► RENAUVILLE, B., MULLEN, A., MOLONEY, F., LARONDELLE, Y., SCHNEIDER Y-J., ROCHE, H.M., « EPA and 3,10 dithia stearic acid inhibit the desaturation of trans-vaccenic acid into c9, t11-CLA through different pathways in Caco-2 and T84 cells », *British Journal of Nutrition*, vol. 95, pp., 688-695, **2006**.

► SERGENT, T., PARYS, M., GARSOU, S., PUSSEMIER, L., SCHNEIDER, Y-J., LARONDELLE, Y., « Deoxynivalenol transport across human intestinal Caco-2 cells and its effects on cellular metabolism at realistic intestinal concentrations », *Toxicology Letters*, vol. 164, pp. 167-176, **2006**.

► CHIRINOS, R., CAMPOS, D., BETALLELUZ, I., GIUSTI, M.M., SCHWARTZ, S.J., TIAN, Q., PEDRESCHI, R., LARONDELLE, Y., « HPLC-DAD/HPLC-MS profiling of anthocyanins from Andean mashua tubers (*Tropaeolum tuberosum* Ruiz & Pavón) and their contribution to the overall antioxidant activity », *Journal of Agricultural and Food Chemistry*, vol. 54, pp. 7089-7097, **2006**.

► TRAN, T.N.T., PARKOUDA, C., DE SAEGHER, S., LARONDELLE, Y., ROLLIN, X., « Comparison of the lysine utilization efficiency in different plant protein sources supplemented with L-lysine.HCl in rainbow trout (*Oncorhynchus mykiss*) fry », *Aquaculture*, vol. 272, pp. 477-488, **2007**.

► SOUZA, J.N.S., SILVA, E.M., LOIR, A., ROGEZ, H., REES, J-F., LARONDELLE, Y., « Antioxidant capacity of four polyphenol-rich Amazonian plant extracts: a correlation study using chemical and biological in vitro assays », *Food Chemistry*, vol. 106, pp. 331-339, **2008**.

► ROMIER, B., VAN DE WALLE, J., DURING, A., LARONDELLE, Y., SCHNEIDER, Y-J., « Modulation of signaling NF-κB activation pathway by polyphenols in human intestinal Caco-2 cells », *British Journal of Nutrition*, **in press**.

► SERGENT, T., RIBONNET, L., KOLOSOVA, A., GARSOU, S., SCHAUT, A., DE SAEGER, S., VAN PETEGHEM, C., LARONDELLE, Y., PUSSEMIER, L., SCHNEIDER, Y-J., « Molecular and cellular effects of food contaminants and secondary plant components and their plausible interactions at the intestinal level », *Food and Chemical Toxicology*, **in press**.

## Patents

► 10 patents and patent applications

## Partnership

► Université de Liège ; Université Libre de Bruxelles ; Universiteit Gent ; Universiteit Antwerpen ; Facultés universitaires Notre Dame de la Paix, Namur ; Veterinary and Agrochemical Research Center, Tervuren ; Centre wallon de recherche agronomique, Gembloux, Belgium.

► Centre de Recherche Public Gabriel Lippmann, Luxembourg ; Institut national de recherche agronomique (INRA), Jouy-en Josas, France; University of St Andrews, Scotland ; University of Dublin, Ireland ; University of Helsinki, Finland, University of Uppsala, Sweden, Europe.

► Universidad Nacional Agraria La Molina, Facultad de Industrias Alimentarias, Lima, Peru; Universidade federal do Para, Belem, Brazil ; International Potato Center, Lima, Peru; Universidad Mayor de San Simon, Centro de Alimentos y Productos naturales, Cochabamba, Bolivia, Latin America.

► University of California at Santa Cruz, California ; Sonoma State University, California ; Fisheries and Oceans, Institute of Ocean Sciences, Sidney, Canada ; Institut National de recherche Scientifique, Québec, Canada, Northern America.

The group also takes part in several projects of the Walloon Marshall Plan ([www.wagralim.be](http://www.wagralim.be)).

## KEY WORDS FOR R&D

Biochemistry  
Nutrition  
Cell biology  
Ecotoxicology  
Functional food  
Persistent organic pollutant  
Fish feeding  
Lactation  
Fatty acid  
Mycotoxin  
Polyphenol  
*In vitro* models

## SENIOR SCIENTISTS

### Cathy DEBIER

Cathy.Debier@uclouvain.be  
Tel. 32 (0) 10 47 37 32

### Yvan LARONDELLE

Yvan.Larondelle@uclouvain.be  
Tel. 32 (0) 10 47 37 35

### Yves-Jacques SCHNEIDER

Yjs@uclouvain.be  
Tel. 32 (0) 10 47 27 91

## WEB SITES

<http://www.uclouvain.be/bnut.html>  
<http://www.uclouvain.be/en-isv.html>

# Development of functional nutrients for the control of gut-related metabolic diseases

## SENIOR SCIENTISTS :

- ▶ Nathalie DELZENNE
- ▶ Patrice CANI
- ▶ Audrey NEYRINCK

## Research Field and Subjects

The development of functional food appears as an interesting way to modulate key metabolic functions in the body, in order to improve health and well-being. Our research group has focused its scientific activities to demonstrate how nutrients which escape the digestion and which are largely fermented in the colon by specific types of bacteria can be helpful in the control of obesity and associated diseases. Experimental models have been developed *in vitro* and in animals. They allowed us to study how the interaction of nutrients with the microflora creates a metabolic bridge allowing the colon to “dialogue” with the brain, the liver, and the adipose tissue, with relevant effects on the development of obesity and related metabolic diseases (diabetes, liver diseases, inflammation). Specific *in vitro* models (precision cut liver slices) have been adapted to study the contribution of tissue-fixed macrophages in the metabolic response to nutrients and drugs.

The studies are mostly performed *in vitro* or in animal models (genetic, pharmacologic or nutritional models of metabolic diseases) but intervention studies are also performed in humans in collaboration with clinicians.

## Products and Services

- ▶ Testing for new ingredients (prebiotics, probiotics, dietary fibers...) prone to interact with gut microflora, in order to assess their interest in the control of inflammation or metabolic diseases
- ▶ Validation of a portfolio of biomarkers related to gut microflora, inflammation (LPS, pro- and anti-inflammatory cytokines), gut peptides controlling food intake and/or metabolism such as glucagon-like peptide 1, PYY, ghrelin, etc.

## Main Equipment

- ▶ Molecular biology techniques, including q-RT PCR
- ▶ Bioplex technique (multiple immunoquantification of peptides or DNA)
- ▶ Immunohistochemistry

- ▶ Krumdiek slicer and adequate incubation of precision-cut organ slices
- ▶ Tissue and cell cultures (2 rooms)
- ▶ Spectrophotometry, gas and high performance liquid chromatography (5)

## Representative References

- ▶ DELZENNE, N., CANI, P., « Place for dietary fibre in the management of the metabolic syndrome », *Curr. Opin. Clin. Nutr. Metab. Care*, vol. 8, n°6, pp. 636-640, **2005**.
- ▶ CANI, P., DAUBIOL, C.A., REUSENS, B., REMACLE, C., CATILLON, G., DELZENNE, N., « Involvement of endogenous glucagon-like peptide 1 (7-36) amide on glycemia-lowering effect of oligofructose in streptozotocin-treated rats », *J. Endocrinol.*, vol. 185, n°3, pp. 457-465, **2005**.
- ▶ CANI P., NEYRINCK, AM., MATON, N., DELZENNE, NM., « Oligofructose promotes satiety in rats fed a high-fat diet: involvement of glucagon-like Peptide-1 », *Obesity Research*, vol. 13, n°6, pp. 1000-1007, **2005**.
- ▶ DELMEE, E., CANI, P., GUAL G., KNAUF, C., BURCELIN, R., MATON, N., DELZENNE, N., « Relation between colonic proglucagon expression and metabolic response to oligofructose in high fat diet-fed mice », *Life Science*, vol. 79, n°10, pp. 1007-1013, **2006**.
- ▶ CANI, P., KNAUF, C., IGLESIAS, MA., DRUCKER, DJ., DELZENNE, N., BURCELIN, R., « Improvement of glucose tolerance and hepatic insulin sensitivity by oligofructose requires a functional glucagon-like peptide 1 receptor », *Diabetes*, vol. 55, n°5, pp. 1484-1490, **2006**.
- ▶ CANI, P., JOLY, E., HORMANS, Y., DELZENNE, N., « Oligofructose promotes satiety in healthy human: a pilot study », *Eur. J. Clin. Nutr.*, vol. 60, n°5, pp. 567-572, **2006**.
- ▶ CANI, P., HOSTE, S., GUIOT, Y., DELZENNE, N., « Dietary non digestible carbohydrates promote L cell differentiation in the proximal colon of rat », *British Journal of Nutrition*, vol. 98, pp. 32-37, **2007**.
- ▶ CANI, P., AMAR, J., IGLESIAS, MA., POGGI, M., KNAUF, C., BASTELICA, D., NEYRINCK, A., FAVA, F., TUOHY, KM., CHABO, C., WAGET, A., DELMEE, E., COUSIN, B., SULPICE, T., CHAMONTIN, B., FERRIÈRES, J., TANTI, JF., GIBSON, GR., CASTEILLA, L., DELZENNE, N., ALESSI, MC., BURCELIN, R., « Metabolic endotoxemia initiates obesity and

insulin resistance », *Diabetes*, vol. 56, n°7, pp. 1761-1772, **2007**.

› CANI, P., NEYRINCK, AM., FAVA, F., KNAUF, C., BURCELIN, R.G., TUOHY, KM., GIBSON, GR., DELZENNE, N., « Selective increases of bifidobacteria in gut microflora improves high-fat diet – induced diabetes through a mechanisms associated with endotoxemia », *Diabetologia*, vol. 50, n° 11, pp. 1374-2383, **2007**.

› NEYRINCK, A.M., MOUSON, A., DELZENNE, N., « Dietary supplementation with laminarin, a fermentable marine beta 1-3 glucan, protects against hepatotoxicity induced by LPS in rat by modulating immune response in the hepatic tissue », *Int. J. Immunopharmacol*, vol. 7, n°12, pp. 1497-1506, **2007**.

› DELZENNE, N., CANI, P., NEYRINCK, A.M., « Modulation of Glucagon-like peptide 1 and energy metabolism by inulin and oligofructose: experimental data », *Journal of Nutrition*, vol. 137, n°11, pp. 2547S-2551S, **2007**.

## Patents

› “Prevention of mammary carcinogenesis and breast cancer treatment” Delzenne N, Roberfroid M, Coussement P. N° US 5,721,345 Réf : PRAFF 15/US (12/11/1997)

› “Composition for suppressing ghrelin and method for same” Delzenne N, Cani P, Franck A.N°EP 03022007.3 Filing date : (30/09/2003)

## Awards

› Post-doctoral Award from Danone Institute, Belgium (Delzenne, 1993)

› « Research Award for the study of carbohydrates” from International Life Sciences Institute (USA) (Delzenne, 1997)

› Alpro Foundation Award (Paindavoine, 2004)

› Medal from the Royal Academy of Medicine, Belgium (Neyrinck, 2005)

› Young Award - from the Federation of the European Nutrition Societies, Paris, France (Cani, 2007)

## Partnership

- › Prof R. Burcelin, Dr C. Knauf INSERM, Toulouse, France
- › Prof P. Ferré, Dr F. Foufelle, INSERM Paris, France
- › Prof G. Gibson, DR K. Tuohy, Reading, United Kingdom

## KEY WORDS FOR R&D

Prebiotics  
Microflora  
Obesity  
Gut peptides  
Satiety  
Dietary fibers  
Inflammation  
Metabolic diseases  
Diabetes

## SENIOR SCIENTISTS

### Nathalie DELZENNE

Nathalie.delzenne@uclouvain.be  
Tel. 32 (0) 27 64 73 67

### Patrice CANI

Patrice.Cani@uclouvain.be  
Tel. 32 (0) 27 64 73 67

### Audrey NEYRINCK

Audrey.Neyrinck@uclouvain.be  
Tel. 32 (0) 27 64 73 39

# Influence of bovine colostrum supplementation on the immune system of weaned piglets in a context of a full ban of in-feed antibiotics.

## SENIOR SCIENTIST :

▶ Jean-Paul DEHOUX

## Research Field and Subjects

Weaning is one of the most critical periods in animal production due to several stresses. This period was managed for decades by incorporating antibiotics in the diet. However, the European Union implemented a full ban on in-feed antibiotics since January 2006. In this context, many alternatives have to be found. Among them, the bovine colostrum, well known for its richness in essential nutrients and in bioactive peptides (growth and antimicrobial properties), is investigated for its use in newly-weaned piglet diet.

## Products and Services

▶ Immunology and veterinarian expertise (animal health and husbandry, surgery)

## Main Equipment

▶ Immunology ELISA and ELISPOT methods, panel of rat monoclonal antibodies, flow cytometry, mixed lymphocytes reaction and cytotoxicity tests, cell culture, molecular biology.  
▶ Animal housing facilities

## Representative References

- ▶ BOUDRY, C., BULDGEN, A., PORTETELLE, D., COLLARD, A., GIANELLO, P., THEWIS, A., DEHOUX, J-P., « Effects of oral supplementation of bovine colostrum on weaned piglets immunity », *Res. Vet. Sci.*, vol. 83, n°1, pp. 91-101, **2007**.
- ▶ BOUDRY, C., BULDGEN, A., PORTETELLE, D., COLLARD, A., GIANELLO, P., THEWIS, A., DEHOUX, J-P., « Effect of bovine colostrum supplementation on cytokine mRNA expression of weaned piglets », *Livestock Science*, vol. 108, pp. 295-298, **2007**.
- ▶ BOUDRY, C., DEHOUX, J-P., PORTETELLE, D., BULDGEN, A., « Bovine colostrum as a natural growth promoter for newly weaned piglets: A review ». *Biotechnologie, Agronomie, Société et Environnement*, vol. 12, pp. 157-170, **2008**.

## Partnership

- ▶ Facultés agronomiques de Gembloux (unité de zootechnie), Belgium
- ▶ Centre d'économie rurale de Marloie (division immunologie animale), Belgium

**KEY WORDS FOR R&D**

Piglet  
Colostrum  
Immune system  
Immunoglobulins  
Cytokine

**SENIOR SCIENTIST**

**Jean-Paul DEHOUX**

Jean-Paul.Dehoux@uclouvain.be

Tel. 32 (0) 27 64.56 22

# Regulation of cardiac metabolism by nutrients and hormones under physiological and patho-physiological conditions

## SENIOR SCIENTISTS :

- ▶ Luc BERTRAND
- ▶ Christophe BEAULOYE
- ▶ Jean-Louis VANOVERSCHELDE

## Research Field and Subjects

Our research team is studying the intracellular signalling that controls cardiac metabolism. Our program mainly focuses on the interplay of the insulin, amino acids and AMP-activated protein kinase signalling pathways, which play a key role in the regulation of glucose and protein metabolism. Our previous works suggested that these signalling pathways are implicated in patho-physiological processes including ischemic injury, hypertrophy and diabetic cardiomyopathy. We are now studying whether the modulation of these signalling events by hormones, pharmacological compounds and nutrients could exert some potential therapeutic effects.

## Products and Services

- ▶ Cardiac metabolic and functional measurements including human and animal cardiac imaging by (animal)-PET, (animal)-SPECT and echo-cardiography
- ▶ *In vitro* and *in vivo* protein kinase assay

## Main Equipment

- ▶ Human and animal cardiac imaging (standard and high resolution echocardiography, SPECT and  $\mu$ SPECT, PET and  $\mu$ PET, MRI, CT)
- ▶ *Ex vivo* system of heart perfusion (for small and big animals)
- ▶ Standard biochemical and cellular biology equipment (1D and 2D electrophoresis, cell culture, immunohistochemistry)
- ▶ Liquid scintillation analyzers, multimodal imaging systems (chemiluminescence and fluorescence) and spectrophotometer

## Representative References

- ▶ BEAULOYE, C., MARSIN, A.S., BERTRAND, L., VANOVERSCHELDE, J.L., RIDER, M.H., HUE, L., « The stimulation of heart glycolysis by increased workload does not require AMP-activated protein kinase but a wortmannin-sensitive mechanism », *FEBS Lett.*, vol. 531, pp. 324-328, **2002**.

▶ HORMAN, S., BEAULOYE, C., VERTOMMEN, D., VANOVERSCHELDE, J.L., HUE, L., RIDER, M.H., « Myocardial ischemia and increased heart work modulate the phosphorylation state of eukaryotic elongation factor-2 », *J. Biol. Chem.*, vol. 278, pp. 41970-41976, **2003**.

▶ MORA, A., DAVIES, A.M., BERTRAND, L., SHARIF, I., BUDAS, G.R., JOVANOVIC, S., MOUTON, V., KAHN, C.R., LUCOCQ, J.M., GRAY, G.A., JOVANOVIC, A., ALESSI, D.R., « Deficiency of PDK1 in cardiac muscle results in heart failure and increased sensitivity to hypoxia », *EMBO J.*, vol. 22, pp. 4666-4676, **2003**.

▶ ZARRINPASHNEH, E., CARJAVAL, K., BEAULOYE, C., GINION, A., MATEO, P., POULEUR, A.C., HORMAN, S., VAULONT, S., HOERTER, J., VIOLLET, B., HUE, L., VANOVERSCHELDE, J.L., BERTRAND, L., « Role of the alpha2 isoform of AMP-activated protein kinase in the metabolic response of the heart to no-flow ischemia », *Am. J. Physiol. Heart Circ. Physiol.*, vol. 291, pp. H2875-H2883, **2006**.

▶ SAKAMOTO, K., ZARRINPASHNEH, E., BUDAS, G.R., POULEUR, A.C., DUTTA, A., PRESCOTT, A.R., VANOVERSCHELD, J.L., ASHWORTH, A., JOVANOVIC, A., ALESSI, D.R., BERTRAND, L., « Deficiency of LKB1 in heart prevents ischemia-mediated activation of AMPKalpha2 but not AMPKalpha1 », *Am. J. Physiol. Endocrinol. Metab.*, vol. 290, pp. E780-E788, **2006**.

▶ VANCRAEYNEST, D., HAVAUX, X., POULEUR, A.C., PASQUET, A., GERBER, B., BEAULOYE, C., RAFTER, P., BERTRAND, L., VANOVERSCHELDE, J.L., « Myocardial Delivery of Colloidal Nanoparticles using Ultrasound-targeted Microbubble Destruction », *Eur. Heart J.*, vol. 27, pp. 237-245, **2006**.

▶ BERTRAND, L., GINION, A., BEAULOYE, C., HEBERT, A.D., GUIGAS, B., HUE, L., VANOVERSCHELDE, J.L., « AMP-activated protein kinase activation restores the stimulation of glucose uptake in insulin-resistant cardiomyocytes via the activation of protein kinase », *B. Am. J. Physiol. Heart Circ. Physiol.*, vol. 291, pp. 239-250, **2006**.

## Awards

- ▶ Prix Camille et Germaine Damman 1990 (JL Vanoverschelde)
- ▶ Prix de la Ligue Cardiologique Belge 1992 (JL Vanoverschelde)
- ▶ Prix Therabel 1995 (JL Vanoverschelde)
- ▶ Prix Van Vaerenbergh - de Visccher 1996 (JL Vanoverschelde)
- ▶ Prix Bekales 1996 (JL Vanoverschelde)

- ▶ Chaire Astra Foundation 1997-1999 (JL Vanoverschelde)
- ▶ Lecture Bischof 2001 (JL Vanoverschelde)
- ▶ Young Investigator Award of Belgian Society of Cardiology 2001 (C. Beauloye)
- ▶ Prix Léopold et Marthe Delsaux-Champy 2006 (L. Bertrand)
- ▶ Prix Camille et Germaine Damman 2007 (L. Bertrand)

### **Partnership**

Partner in the program *Actions de recherche concertées* (ARC) on "Beyond myocardial damage: mechanisms of survival and regeneration of the cardiovascular tissue"

### **KEY WORDS FOR R&D**

Heart metabolism  
Signal transduction  
Diabetes  
Nutrient  
Insulin resistance  
Protein kinase  
Cardiac imaging  
Heart perfusion  
Insulin  
Hypertrophy  
Cell therapy

### **SENIOR SCIENTISTS**

#### **Luc BERTRAND**

Luc.bertrand@uclouvain.be  
Tel. 32 (0) 27 64 55 52

#### **Christophe BEAULOYE**

Christophe.beauloye@uclouvain.be  
Tel. 32 (0) 27 64 27 41

#### **Jean-Louis VANOVERSHELDE**

Jean-Louis.Vanoverschelde@uclouvain.be  
Tel. 32 (0) 27 64 28 59

### **WEB SITE**

<http://www.card.ucl.ac.be>

# Contribution of adipokines to the pathogenesis of obesity and metabolic syndrome

## SENIOR SCIENTIST :

► Sonia BRICHARD

## Research Field and Subjects

The aim of our work is to get a better insight into the pathogenesis of obesity-related complications (the so-called metabolic syndrome which includes type 2 diabetes and cardiovascular disease).

To this end, our team searches for new regulatory peptides secreted by adipose tissue (adipokines), which are likely to play a key role in the pathogenesis of this syndrome. Our research group is involved in the systematic test of their regulation and their effects.

Our current projects also aim at characterizing the phenotype of transgenic mice that we have generated and that overexpressed some of these adipokines.

## Products and Services

- Testing for the effects of different molecules (pharmacological or metabolic agents such as hormones) on human or murine adipose tissue function and metabolism *in vitro*.
- Studying the effects of the same agents *in vivo* in different mouse models of obesity or diabetes

## Main Equipment

- Culture, RTQ-PCR, Immunoassays, etc.

## Representative References

- DELPORTE, M.L., FUNAHASHI, T., TAKAHASHI, M., MATSUZAWA, Y., BRICHARD, S.M., « Pre- and post-translational negative effect of beta-adrenoceptor agonists on adiponectin secretion: *in vitro* and *in vivo* studies », *Biochemical Journal*, vol. 367, pp. 677-685, **2002**.
- DELPORTE, M.L., BRICHARD, S.M., HERMANS, M.P., BEGUIN, C., LAMBERT, M., « *Hyperadiponectinaemia* in anorexia nervosa », *Clinical Endocrinology*, vol. 58, pp. 22-29, **2003**.
- DELPORTE, M.L., AIT EL MKADEM, S., QUISQUATER, M., BRICHARD, S.M., « Leptin treatment markedly increased plasma

adiponectin, but barely decreased plasma resistin of ob/ob mice », *American Journal of Physiology*, vol. 287, pp. E446-453, **2004**.

► DELAIGLE, A.M., JONAS, J.C., BAUCHE, I.B., CORNU, O., BRICHARD, S.M., « Induction of adiponectin in skeletal muscle by inflammatory cytokines: *in vivo* and *in vitro* studies », *Endocrinology*, vol. 145, pp. 5589-5597, **2004**.

► DELALIGLE, A.M., SENOU, M., GUIOT, Y., MANY, M-C., BRICHARD, S.M., « Induction of adiponectin in skeletal muscle of Type 2 diabetic mice: *in vivo* and *in vitro* studies », *Diabetologia*, vol. 49, pp. 1311-1323, **2006**.

► BAUCHE, I.B., AIT EL MKADEM, S., REZSOHAZY, R., FUNAHASHI, T., MAEDA, N., BRICHARD, S.M., « Adiponectin downregulates its own production and the expression of its AdipoR2 receptor in transgenic mice », *Biochemical and Biophysical Research Communications*, vol. 345, pp. 1414-1424, **2006**.

► ALEXOPOULOU, O., JAMART, J., DEVOGELAER, J.P., BRICHARD, S., DE NAYER, P., BUYSSCHAERT, M., « Bone density and markers of bone remodeling in type 1 male diabetic patients », *Diabète & Métabolisme*, vol. 32, pp. 453-458, **2006**.

► BAUCHE, I.B., AIT EL MKADEM, S., POTTIER, A.M., SENOU, M., MANY, M.C., REZSOHAZY, R., PENICAUD, L., MAEDA, N., FUNAHASHI, T., BRICHARD, S.M., « Overexpression of adiponectin targeted to adipose tissue in transgenic mice: impaired adipocyte differentiation », *Endocrinology*, vol. 48, pp. 1539-1549, **2007**.

► BEAULOYE, V., ZECH, F., TRAN THI MONG, H., CLAPUYT, P., MAES, M., BRICHARD, S.M., « Determinants of early atherosclerosis in obese children and adolescents », *Journal of Clinical Endocrinology and Metabolism*, vol. 92, pp. 3025-3032, **2007**.

► MAURY, E., EHALA-ALEKSEJEV, K., GUIOT, Y., DETRY, R., VANDENHOOF, A., BRICHARD, S.M., « Adipokines oversecreted by omental adipose tissue in human obesity », *American Journal of Physiology – Endocrinology and Metabolism*, vol. 293, pp. E656-665, **2007**.

## Awards

- Sanofi awards of the metabolic syndrome 2006
- Sanofi awards in diabetology 2005

## **Partnership**

- ▶ University of Osaka, Japan
- ▶ University of Toulouse, France
- ▶ University of Geneva, Switzerland

## **KEY WORDS FOR R&D**

Obesity  
Regulatory peptides  
Adipose tissue  
Transgenic mice  
Adipokines  
Hormones

## **SENIOR SCIENTIST**

**Sonia BRICHARD**

Sonia.Brichard@uclouvain.be  
Tel. 32 (0) 27 64 55 30

# Role of dietary factors in the prevention and treatment of obesity and diabetes

## SENIOR SCIENTIST :

▶ Jean-Paul THISSEN

## Research Field and Subjects

Our research consists in getting a better insight into the role and mechanisms of action of growth factors in skeletal muscle development.

To this end, we search for new regulatory peptides secreted by skeletal muscle (growth factors) and able to play a key role in the muscle development.

Our research also focuses on characterizing the role of specific foods in the prevention and treatment of obesity and diabetes

## Products and Services

- ▶ Our team tests the effects of different molecules (pharmacological or metabolic agents) on skeletal muscle development (morphology and function)
- ▶ Studies of the glycemic index and satiety effect of different foods in humans

## Main Equipment

- ▶ Animal facility
- ▶ Cell culture
- ▶ RTQ-PCR
- ▶ Western blot
- ▶ Immunoassays, etc.

## Representative References

- ▶ FERNANDEZ, L., PASKO, N., BLOMART, V., THISSEN, J.P., « Inhibition of muscle Insulin-like Growth Factor-I gene expression by Tumor Necrosis Factor- $\alpha$  », *Am. J. Physiol.*, vol. 283, pp. E1279-1290, **2002**
- ▶ DEHOUX MJM, VAN BENEDEN RP, FERNANDEZ-CELEMIN, L., LAUSE, P.L., THISSEN, J.P., « Induction of Mafbx and Murf ubiquitin ligase mRNA in rats skeletal muscle after LPS injection », *FEBS Letters*, vol. 214-217, **2003**.

- ▶ LOUIS, M., VAN BENEDEN, R., DEHOUX, M., THISSEN, J.P., FRANCAUX, M., « Creatine increases IGF-I and myogenic regulatory factor mRNA in C2C12 cells », *FEBS Letters*, vol. 557, pp. 243-247, **2004**.
- ▶ DEHOUX, M.J.M., VAN BENEDEN, R.P., PASKO, N., LAUSE, P., VERNIERS, J., UNDERWOOD, L., KETELSLEGERS, J.M., THISSEN, J.P., « Role of the IGF-I decline in the induction of Atrogin-1/Mafbx during fasting and diabetes », *Endocrinology*, vol. 145, pp. 4806-4812, **2004**.
- ▶ SHAKMAN, O., GILSON, H., DE CONINCK, V., LAUSE, P., KETELSLEGERS, J.M., THISSEN, J.P., « IGF-I gene transfer by electroporation prevents skeletal muscle atrophy in glucocorticoid-treated rats », *Endocrinology*, vol. 146, pp. 1789-1797, **2005**.
- ▶ DELDICQUE, L., LOUIS, M., THEISEN, D., NIELENS, H., DEHOUX, M., THISSEN, J.P., RENNIE, M.J., FRANCAUX, M., « Increased IGFmRNA in human skeletal muscle after creatine supplementation », *Med Sci Sports Exerc*, vol. 37, pp. 731-736, **2005**.
- ▶ SCHAKMAN, O., THISSEN, J.P., « Gene therapy with anabolic growth factors to prevent muscle atrophy », *Curr.Opin.Clin. Nutr.Metab.*, vol. 9, pp. 207-213, **2006**.
- ▶ DEHOUX, M., GOBIER, C., LAUSE, P., BERTRAND, L., KETELSLEGERS, J.M., THISSEN, J.P., « IGF-I does not prevent myotube atrophy caused by proinflammatory cytokines despite activation of Akt/Foxo and GSK3{beta} pathways and inhibition of Atrogin-1 mRNA », *Am. J.Physiol.*, vol. 292, pp. E145-150, **2007**.
- ▶ GILSON, H., SCHAKMAN, O., COMBARET, L., LAUSE, P., GROBET, L., ATTAIX, D., KETELSLEGERS, J.M., THISSEN, J.P., « Myostatin gene deletion prevents glucocorticoid-induced muscle atrophy », *Endocrinology*, vol. 148, pp. 452-460, **2007**.

## Partnership

- ▶ L Grobet, Veterinary School, University of Liège, Belgium
- ▶ Y Le Bouc, INSERM 515, Paris, France
- ▶ D Attaix, INRA, Clermond-Ferrand, France

**KEY WORDS FOR R&D**

Skeletal muscle  
Growth factors  
Muscle atrophy  
Cachexia  
Anabolic agents  
Obesity  
Diabete

**SENIOR SCIENTIST**

**Jean-Paul THISSEN**

Jeanpaul.Thissen@uclouvain.be  
Tel. 32 (0) 27 64 55 30

## Key Words Index

Active natural products	<b>A3</b>	Fermentation	<b>A5</b>
Adipokines	<b>B7</b>	Fish feeding	<b>B3</b>
Adipose tissue	<b>B7</b>	Flavonoids	<b>A3</b>
Alkaloids	<b>A3</b>	Flavour stability	<b>A5</b>
Anabolic agents	<b>B8</b>	Foetal programming	<b>B2</b>
Aroma	<b>A5</b>	Food quality and biosafety	<b>A6</b>
<i>Bacillus</i> spp.	<b>A6</b>	Food Quality Control	<b>A7, A8</b>
Bacterial genetics	<b>A2</b>	Functional food	<b>B2, B3</b>
Bacteriology	<b>A6</b>	Genome	<b>A4</b>
Bakery	<b>A1</b>	Genomics	<b>A2</b>
Beer	<b>A5</b>	Growth factors	<b>B8</b>
Biochemistry	<b>B3</b>	Gut peptides	<b>B4</b>
Biocontrol	<b>A1</b>	HACCP	<b>A6</b>
Biofuel	<b>A1</b>	Heart metabolism	<b>B6</b>
Bioinformatics	<b>B1</b>	Heart perfusion	<b>B6</b>
Brewery	<b>A1</b>	Hop	<b>A5</b>
Cachexia	<b>B8</b>	Hormones	<b>B7</b>
Calorie restriction	<b>B2</b>	Hypertrophy	<b>B6</b>
Cardiac imaging	<b>B6</b>	Identification	<b>A1</b>
Cardio-vascular disease	<b>B2</b>	Immune system	<b>B5</b>
Cell biology	<b>B3</b>	Immunoglobulins	<b>B5</b>
Cell therapy	<b>B6</b>	<i>In vitro</i> models	<b>B3</b>
Cheese	<b>A2</b>	Inflammation	<b>B4</b>
Chemometrics	<b>A7</b>	Infrared spectroscopy	<b>A8</b>
Classification	<b>A1, A8</b>	Insulin	<b>B6</b>
Cocoa	<b>A5</b>	Insulin resistance	<b>B6</b>
Colostrum	<b>B5</b>	Lactation	<b>B3</b>
Contro	<b>A9</b>	Lactic acid bacteria	<b>A2</b>
Culture collection	<b>A1, A6</b>	<i>Lactobacillus</i>	<b>A2</b>
Cytokine	<b>B1, B5</b>	Laser Induced Fluorescence	<b>A7</b>
Dairy products	<b>A2</b>	Lipid metabolism	<b>B1</b>
Data analysis	<b>A8</b>	Mass spectrometry	<b>A4</b>
Diabetes	<b>B2, B4, B6, B8</b>	Metabolic diseases	<b>B4</b>
Dietary fibers	<b>B4</b>	Metabolic engineering	<b>A2</b>
Diversity	<b>A1</b>	Metabolic syndrome	<b>B2</b>
Ecotoxicology	<b>B3</b>	Microarray	<b>A2, B1</b>
Essential oils	<b>A3</b>	Microflora	<b>B4</b>
Estimation	<b>A9</b>	Modelling	<b>A9</b>
Fatty acid	<b>B3</b>	Molecular epidemiology and systematics	<b>A6</b>

Molecular systematic	<b>A1</b>	Spectra	<b>A8</b>
Monitoring	<b>A9</b>	Spectroscopic data	<b>A8</b>
Mucosal vaccines	<b>A2</b>	Spectroscopy	<b>A7</b>
Muscle atrophy	<b>B8</b>	Sterols	<b>A3</b>
Mycology	<b>A6</b>	<i>Streptococcus</i>	<b>A2</b>
Mycotoxin	<b>A5, A6, B3</b>	Sulphur flavours	<b>A5</b>
Nonlinear regression	<b>A8</b>	Taurine	<b>B2</b>
Nutrient	<b>B1, B6</b>	Terpenes	<b>A3</b>
Nutrition	<b>B3</b>	Transcription factors	<b>B1</b>
Obesity	<b>B2, B4, B7, B8</b>	Transgenic mice	<b>B7</b>
Opportunistic microorganisms	<b>A6</b>	Transposable elements	<b>A6</b>
Patent deposit	<b>A1</b>	UV/Vis/IR Light Absorption	<b>A7</b>
Patent, safe and public deposit	<b>A6</b>	Virulence factors	<b>A6</b>
Pathogens	<b>A6</b>	Wine	<b>A5</b>
Persistent organic pollutant	<b>B3</b>	Yeast	<b>A1</b>
Physiology	<b>A1</b>	Yeast	<b>A4</b>
Piglet	<b>B5</b>	Yoghurt	<b>A2</b>
Plant	<b>A3, A4</b>		
Polyphenol	<b>A5, B3</b>		
Population balance	<b>A9</b>		
Prebiotics	<b>A2, B4</b>		
Protein analysis	<b>A4</b>		
Protein kinase	<b>B6</b>		
Protein restriction	<b>B2</b>		
Proteome	<b>A4</b>		
Quality consulting	<b>A6</b>		
Quantitative analysis	<b>A3</b>		
Raman Scattering	<b>A7</b>		
Real-time optimisation	<b>A9</b>		
Regulatory peptides	<b>B7</b>		
Resveratrol	<b>A5</b>		
<i>Saccharomyces cerevisiae</i>	<b>A5</b>		
Satiety	<b>B4</b>		
Secondary metabolites	<b>A6</b>		
Selection of wavelengths	<b>A8</b>		
Sequencing	<b>A4</b>		
Signal transduction	<b>B1, B6</b>		
Skeletal muscle	<b>B8</b>		
Software sensor	<b>A9</b>		