

PD Dr. Guy Vergères

List of publications and presentation (peer-reviewed in **bold**)

(December 2022)

*Published / in the Press*

- 134 *Vergères G, Bütkofer U. Das gastrointestinale Mikrobiota (GIM) - ein Schlüsselement zwischen Ernährung und Gesundheit. Schweizer Zeitschrift für Ernährungsmedizin.* 2023 In the Press
- 133 *Wüthrich C, Fan Z, Vergères G, Wahl F, Zenobi R, Giannoukos S. Analysis of volatile short-chain fatty acids in the gas phase using secondary electrospray ionization coupled to mass spectrometry. Anal Methods.* 2023 In the Press.
- 132 *Li KJ, Burton-Pimentel KJ, Vergères G, Feskens EJM, Brouwer-Brolsma EM. Consumption of fermented foods for the prevention and management of cardiometabolic diseases: current evidence and future perspectives. Front Nutr.* 2022; 9:976020. doi: 10.3389/fnut.2022.976020.
- 131 *Wüthrich C, de Figueiredo M, Burton-Pimentel KJ, Vergères G, Wahl F, Zenobi R, Giannoukos S. Breath response following a nutritional challenge monitored by secondary electrospray ionization high-resolution mass spectrometry. J Breath Res.* 16(4). doi: 10.1088/1752-7163/ac894e.
- 130 *Li KJ, Brouwer-Brolsma EM, Fleuti C, Badertscher R, Vergères G, Burton-Pimentel KJ, Feskens EJM, Burton-Pimentel KJ Association between dairy fat intake, milk-derived free fatty acids, and cardiometabolic risk in Dutch adults. Eur J Nutr.* 2022; doi: 10.1007/s00394-022-02974-0.
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- 126 van der Horst K, von Meyenn F, Rezzi S, Vergères G. Sind nutrigenetische Tests bereit für den Alltag? *Schweizer Zeitschrift für Ernährungsmedizin.* 2022; 01/2022, 24-28.
- 125 Roder T, Pimentel G, Bär C, von Ah U, Bruggmann R, Vergères G. Can eating bacteria from fermented foods support your health? **Front Young Minds.** 2022; doi:10.3389/frym.2022.721939
- 124 Li KJ, Burton-Pimentel KJ, Brouwer-Brolsma EM, Vergères G, Feskens EJM. How can new personalized nutrition tools improve health? **Front Young Minds.** 2022; doi:10.3389/frym.2022.739822
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#### Presentations (2007- December 2022)

- 122 From the genome of lactic acid bacteria to the metabolic response of humans having ingested fermented foods. G. Vergères, 7th IDF Symposium on Science and Technology of Fermented Milk. 29.-30. 11. 2022 (online)
- 121 The Swiss Research Network - Healthy Nutrition (14.11.2022). 1<sup>st</sup> Research Day on Nutrition, University of Fribourg, Fribourg, Switzerland
- 120 From the genome of lactic acid bacteria to the metabolic response of humans having ingested fermented foods (14.10.2022). International Congress on Food Researches. Sivas Cumhuriyet University Food Studies Application and Research Center, Turkey (online)
- 119 Le microbiote intestinal – un intermédiaire clé entre alimentation et santé humaine (2.9.2022) Annual congress of the Swiss Society for Nutrition, Bern, Switzerland

- 118 Assessing the intake of fermented foods to link their consumption with human health (8.6.2022). COST Action CA20128 PIMENTO WP2, Limassol, Cyprus
- 117 Health benefits and risks of fermented foods - Using the structure of EFSA dossiers in PIMENTO WP3 (23.5.2022). COST Action CA20128 PIMENTO WP3, Belgrade, Serbia
- 116 From the genome of lactic acid bacteria to the metabolic response of humans having ingested fermented foods (30.3.2022). Wageningen University & Research, Wageningen, The Netherlands
- 115 Nutrigenomics – towards personalized nutrition (24.3.2022) Foodomics HES-SO, Bern, Switzerland
- 114 Nutrigenomics – towards personalized nutrition (15.3.2021) BFH HAFL Zollikofen, Switzerland
- 113 Sollen die Gene das Menü diktieren? (13.3.2022) Treffpunkt Science City, ETH Zurich, Zurich, Switzerland
- 112 PIMENTO CA20128 – Promoting innovation of fermented foods (10.3.2022) Forum Nutrition, Agroscope (online)
- 111 FerFood.CH (13.1.2022) EMMI, (online)
- 110 Polyfermenthealth (13.1.2022) ELSA, Estavayer-le-lac (online)
- 109 Metabolomics in nutritional research - Promoting the nutritional properties of fermented foods (11.11.2021) Zurich Exahlomics Consortium (online)
- 108 PIMENTO CA20128 – Promoting innovation of fermented foods (1.12.2021). Meeting of the Bioconversion group of Swiss Food Research (online)
- 107 Development of personalized nutrition - Applications in lactose intolerance diagnosis and management (28.9.2021). ISNN 2021 – 14<sup>th</sup> congress of the international society of nutrigenetics and nutrigenomics (online)
- 106 Propriétés et effets des aliments fermentés sur la santé (4.6.2021). Les 22<sup>e</sup> entretiens de nutrition de l'Institut Pasteur de Lille (online)
- 105 Personalized nutrition (25.3.2021) HES-SO (online)
- 104 Personalifizierte Ernährung – Nutrigenomik am Beispiel der Artherosklerose und Diabetes (18.3.2021) Schweizerische Medizinische Gesellschaft für Phytotherapie. Kurs Phytotherapie bei Erkrankungen des Herz-/Kreislaufsystems (online)
- 103 Personalized (precision) nutrition (21.1.2021). Workshop «Personalized nutrition», GSK Consumer Healthcare S.A. (online)
- 102 Nutrition personnalisée (de précision) (21.1.2021). Workshop «Nutrition personnalisée», GSK Consumer Healthcare S.A. (online)
- 101 Fermented food and cardiometabolic health (29.10.2020) Annual meeting of the Swiss Food Research Innovation Group Bioconversion (online)
- 100 Linking the genomes of lactic acid bacteria to the metabolic response of humans having ingested fermented foods (15.10.2020) 6<sup>th</sup> Edition of the international conference on foodomics. From knowledge to industry, from industry to knowledge. Cesena, Italy
- 99 Polyfermenthealth (14.7.2020) ELSA, Estavayer-le-lac (online)
- 98 Identifying markers of obesity by challenging normal weight subjects with a high-fat meal (25.6.2020) International NuGO webinar on Metabolic biomarkers: from diet to diseases, (online)
- 97 Metabolomics as a tool to evaluate the impact of food ingestion on the response of the human organism (19.2.2020) Nestlé Research Center, Vers-Chez-les-Blancs, Switzerland
- 96 The Fermentomilk project - Impact of age on the metabolic signatures of milk and yoghurt intake (13.2.2020) Colloquium Adding value to food by fermentation, Liebefeld, Switzerland
- 95 Polyfermenthealth (20.1.2020) Liebefelder Milchtagung, Zollikofen, Switzerland
- 94 Nutrimetabolomics (28.11.2019) Agroscope Workshop Metabolomics, Bern, Switzerland

- 93 The composition of the postprandial metabolome of human blood and urine depends on the human genome and the dairy products consumed (12.11.2019) 16th International Symposium on Milk Genomics and Human Health, Aarhus, Denmark
- 92 Postprandial response of the blood metabolome and transcriptome of normal weight and obese men to increasing doses of a high-fat meal (16.10.2019) 13th European Nutrition Conference, Federation of European Nutrition Societies, Dublin, Ireland
- 91 Swiss Food & Nutrition Community and NuGO Organisation (23.9.2019) ELIXIR Food and Nutrition Community Workshop, Den Haag, The Netherlands
- 90 Round Table Discussion: Zukunft der Ernährungsforschung Schweiz (13.9.2019) Nationale Fachtagung der Schweizerischen Gesellschaft für Ernährung SGE, Bern, Switzerland
- 89 NuGOweek 2019 Highlights (13.9.2019) Nationale Fachtagung der Schweizerischen Gesellschaft für Ernährung SGE, Bern, Switzerland
- 88 Closing the gap in Swiss nutritional research (12.9.2019) Workshop of the National Committee of the International Union of Nutritional Sciences, Bern, Switzerland
- 87 From foodomics to nutrigenomics – Translating food composition data into healthy diets (9.9.2019) NuGOweek 2019, 16th edition, Bern, Switzerland
- 86 The postprandial metabolome: a source of biomarkers to differentiate the nutritional properties of foods as well as the genotypic and phenotypic status of humans (12.7.2019) 13th Congress of the International Society of Nutrigenetics/Nutrigenomics (ISNN), Cambridge, United Kingdom
- 85 Health, nutrition, genomics and microbes – a broad field of interaction (19.2.2019) 1st Meeting Innovationsgroup Bioconversion, Swiss Food Research, Zurich, Switzerland
- 84 Nutrigénomique (6.12.2018) Séminaire Nutrition, Institut universitaire de médecine sociale et préventive, CHUV, Lausanne, Switzerland
- 83 Impact de la fermentation des aliments sur la réponse métabolique de l'organisme humain (30.11.2018) Journées francophones de la nutrition 2018, Société Française de Nutrition, Nice, France
- 82 Nutrigenomik (18.11.2018) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
- 81 Polyfermenthealth (8.11.2018) Agroscope Foren Milchverarbeitung und Ernährung, Liebefeld, Switzerland
- 80 Fermenting food for metabolic health (23.10.2018) Besuch ETH Zurich Grant Access an Agroscope Liebefeld, Bern, Switzerland
- 79 Impact of milk fermentation on the inflammatory, transcriptomics, and metabolomics profiles of human subjects having ingested dairy products (16.10.2018) IDF World Dairy Submit 2018, Deajeon, South Korea
- 78 Nutrigenomics (20.09.2018) Transcure workshop on genetics of transporters: a population-based perspective for non-specialists, National Centre of Competence in Research (NCCR) TransCure, Bern, Switzerland
- 77 Fermented food for health – from bacterial genomics to human metabolism (12.06.2018) Besuch der dualen Hochschule Baden-Wütenberg an Agroscope Liebefeld, Bern, Switzerland
- 76 Personalized nutrition – Are we only talking about genetic analyses? (08.06.2018) 3. Jahrestagung des Swiss Sports Nutrition Society, Nottwil, Switzerland
- 75 Markers of inflammation in relation to dairy products: what can blood and urine measurements tell us? (16.05.2018) Annual meeting of the Utrecht Group, Utrecht, The Netherlands
- 74 Intake biomarkers for foods of animal origin: assessing dairy products and eggs intake (15.05.2018) FoodBAII project meeting 2018, Wageningen, The Netherlands
- 73 Dairy products - from intake biomarkers to effect biomarkers (14.05.2018) FoodBAII project meeting 2018, Wageningen, The Netherlands
- 72 Towards personalized nutrition (05.05.2018) ebi-séminaires, Lausanne Switzerland
- 71 Nutrigenomics (8.3.2018) BFH-HAFL, Zollikofen, 2018

- 70 Propriétés nutritionnelles des aliments fermentés : du génome bactérien au métabolisme humain (11.01.2018) Rendez-vous scientifique de l'UNH, INRA et Université Clermont Auvergne, Clermont-Ferrand, France
- 69 Nutrigenomik (17.11.2017) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
68. Impact of milk fermentation on the metabolic response of the human organism (08.11.2017) Assises du Département de Microbiologie de l'INRA, Toulon, France
67. Linking fermented food systems to human health (01.11.2017) IDF World Dairy Submit 2017, Belfast, Ireland
66. FoodBAll – Interventional study with cheese, milk and soy drink (01.09.2017) FoodBAll annual meeting, Varna, Bulgaria
65. Nutrimetabolomics - An integrative action for nutritional metabolomics (01.09.2017) FoodBAll annual meeting, Varna, Bulgaria
64. FoodBAll - Interventional study with cheese, milk and soy drink, (31.08.2017), NUGOweek 2017, Varna, Bulgaria
63. Metabolic footprinting of fermented milk consumption in serum of healthy men (04.04.2017) LIMNA Symposium, Lausanne, Switzerland
62. Personalized nutrition: Application of nutrigenomics to atherosclerosis and diabetes (09.02.2017) UNIL, Phytothérapie et Système Cardiovasculaire, Lausanne, Switzerland
61. Postprandial blood cell transcriptomic response of obese and normal weight subjects to increasing doses of a high fat meal (09.12.2016) Workshop The Food Biomarkers Alliance, Copenhagen, Denmark
- 60 Nutrigenomik (25.11.2016) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
59. Function Fermented Food (F3) - Linking the genome of lactic acid bacteria to the metabolic response of humans having ingested fermented dairy products (15.11.2016) Liebefelder Milchtagung, Agroscope, Bern, Switzerland
58. Personalized nutrition - Application of nutrigenomics to atherosclerosis and diabetes (10.11.2016) 31. Schweizerische Jahrestagung für Phytotherapie, SMGP, Baden, Switzerland
57. Fermenting food for health: from the genome of lactic acid bacteria to human metabolism (18.10.2016) Séminaires hebdomadaires du Service d'Endocrinologie, Diabétologie et Métabolisme, CHUC, Lausanne, Switzerland
56. Linking the genome of lactic acid bacteria to the metabolic response of humans having ingested fermented dairy products (27.09.2016) 13th International Symposium on Milk Genomics & Human Health, Sacramento, USA
55. Harmonizing Nutritional Metabolomics (08.09.2016) Annual meeting of the Food Biomarkers Alliance, Copenhagen, Denmark
54. Nutrition personnalisée - de quoi parle-t-on? (01.09.2016) Congrès National de la Société Suisse de Nutrition, Bern, Switzerland
53. Die Verdauung - das Bindeglied zwischen Lebensmittel und Körper (16.06.2016) ILM Kolloquium, Agroscope, Bern, Switzerland
52. Prébiotique et microbiote (11.02.2016) 1er symposium VD-GE sur nutrition et microbiote, Lausanne, Switzerland
- 51 Nutrigenomik (20.11.2015) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
50. NutriGenoMilk - From bacterial genomics to human metabolism (04.11.2015) XV Congreso Argentino de Ciencia y Tecnología de Alimentos (XV CYTAL), Buenos Aires, Argentina
49. NutriGenoMilk - From bacterial genomics to human metabolism (29.10.2015) Food Structures, Digestion and Health international Conference Food Structure, Wellington, New Zealand

48. Substantiating health claims for food products - a role for omics technologies (09.10.2015) UNIBOL, Fourth International Conference on FOODOMICS, Cesena, Italy
47. From the genome of lactic acid bacteria to human metabolism (23.09.2015), IFNC Event EPFL, Lausanne, Switzerland
46. The NutriChip project - Translating technology into nutritional knowledge (28.04.2015) Keynote lecture of project workshop LegumePlus, Agroscope, Posieux, Switzerland
45. FOODBALL - The food biomarkers alliance (23.04.2015) NRP69 Workshop, Lausanne, Switzerland
44. GutAGE - Targeting the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition (17.03.2015) COST Infogest, 4th International Conference of Food Digestion, Napoli, Italy
43. NutriGenoMilk: from bacterial genomics to human metabolism (27.01.2015) SICHH Forum FoodTech, Fribourg, Switzerland
42. Biologie nutritionnelle fonctionnelle des produits laitiers fermentés (12.12.2014) Forum Milchverarbeitung, Agroscope, Bern, Switzerland
41. Postprandial response of normal weight and obese men to a high-fat diet. A caloric dose-response study (27.11.2014), UNIBE, SGED Jahrestagung, Bern, Switzerland
40. Nutrigénomique - de la génomique bactérienne au métabolisme humain (25.11.2014) Visite du président de l'EPFL et de sa délégation, Agroscope, Changins, Switzerland
39. Nutrigenomik (21.11.2014) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
38. Nutrigenomics - from bacterial genomics to human metabolism (30.10.2014), Institutsdialog Agroscope-Rat – ILM, Bern, Switzerland
37. Functional Nutritional Biology - from bacterial genomics to human metabolism (28.10.2014) Forum Ernährung, Agroscope, Bern, Switzerland
36. Nutrichip: vom Lebensmittel bis zum Mensch (23.10.2014) Kolloquium ILM, Agroscope Bern, Switzerland
35. NutriGenoMilk - from bacterial genomics to human metabolism (09.09.2014) NuGOweek 2014, Napoli, Italy
34. Mind The Gap - Identifying factors that limit the translation of scientific knowledge on dairy products and inflammation into nutritional guidelines (11.03.2014) COST Infogest, 3rd International Conference on Food Digestion, Wageningen, The Netherland
33. Nutrigenomik (22.11.2013) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
32. NutriFerment (24.09.2013), Colloques STLO, INRA, Rennes, France
31. NutriGenoMilk – Linking food to human metabolism (23.05.2013) 3rd International conference on foodomics, Cesena, Italy
30. Dynamics of human postprandial metabolism in lean and obese subjects - the blood as a source of nutritional health biomarkers (05.02.2013) Phenotypic flexibility symposium, El Escorial, Spain
29. Dynamics of human postprandial metabolism in lean and obese subjects – the blood as a source of nutritional health biomarkers" March 8-9 2013, 2nd International Congress of Translational Research in Human Nutrition, Clermont-Ferrand, France
28. Nutrigenomik (23.11.2012) Fachtagung der BFH Bachelorstudiengang Ernährung und Diätetik, Agroscope, Liebefeld, Switzerland
27. NutriGenoMilk: Linking food, metabolic plasticity and health (10.07.2012) Institute of Pharmacology and Toxicology – Chronobiology and Sleep research, University of Zürich, Zürich, Switzerland
26. NutriGenoMilk: Linking food, metabolic plasticity and health (27.06.2012) Division of Human Nutrition, University of Wageningen, Wageningen, The Netherland

25. NutriGenoMilk: Linking food, metabolic plasticity and health (07.02.2012) Service d'endocrinologie, diabétologie et métabolisme, Centre hospitalier universitaire vaudois, Lausanne, Switzerland
24. NutriGenoMilk: Food, metabolic plasticity & health (30.01.2012) National Committee of the International Union of Nutrition Sciences IUNS, Berne, Switzerland
23. NutriGenoMilk: Food, metabolic plasticity & health (12.01.2012) 5<sup>th</sup> Meeting of the Program Forum NutriScope, Berne, Switzerland
22. Nutrigenomics an personalized nutrition, Keynote Lecture (20.05.2012) 6<sup>th</sup> International Dairy Federation's Cheese Ripening and Technology Symposium, Madison, USA
21. Nutrigenomics 03.05.2012) The Health Valley Exhibition (hevaex), Congrès Biotech-Medtech, Martigny, Switzerland
20. NutriChip – a technological platform for the selection of healthy dairy products 15.11.2012) 8<sup>th</sup> International Symposium : Milk genomics & Human Health, Melbourne, Australia
19. Nutri(epi)genomik (11.11.2011) Kulturelle Faktoren der Vererbung I : Felder, Zentrum für Literatur- und Kulturforschung, Berlin, Germany
18. Les bactéries: amies ou ennemis? 14.09.2011) Table ronde Nous sommes ce que nous mangeons, SCNAT Biology, Lausanne, Switzerland
17. Bakterien: Freund oder Feind? 13.09.2011) Podiumdiskussion Man ist was man isst, SCNAT Biology, Zürich, Switzerland
16. La nutrigénomique – Une science jeune ou mature? (26.11.2011) Médecine Anti-âge: mal ou nécessaire? 23<sup>èmes</sup> Entretiens de Beaulieu, Geneva, Switzerland
15. A nutrigenomic strategy to assess the physiological properties of dairy products 20.10.2010) 7<sup>th</sup> International Symposium : Milk genomics & Human Health, Davis, USA
14. A nutrigenomic strategy to assess the physiological properties of fermented dairy products (07.06.2010) IDF Symposium on Science and Technology of Fermented Milk, Tromsø, Norway
13. Functional nutritional biology of dairy products – from classical nutrition research to nutrigenomics (13.12.2010) Center of Integrative Genomics, University of Lausanne, Lausanne Switzerland
12. A nutrigenomic strategy to assess the physiological properties of dairy products 19.10.2010) USDA, ARS Western Human Nutrition Research Center, University of California, Davis, CA, USA
11. A nutrigenomic strategy to assess the physiological properties of fermented dairy products (24.08.2010) ELSA (MIGROS Industries), Estavayer-le-Lac, Switzerland
10. NutriChip - A technological platform for nutrition analysis to promote healthy food (08.07.2010) Inselspital, Berne, Switzerland
9. NutriChip - A technological platform for nutrition analysis to promote healthy food (31.05.2010) Nestlé Research Center (NRC), Lausanne, Switzerland
8. Un voyage gastro-moléculaire à travers la nutrigénomique 25.11.2009) MIGROS Industries Innovation Meeting, Zürich, Switzerland
7. Dairy Nutrigenomics (03.11.2009) Department of Food, Nutrition and Health, ETH-Zurich, Zurich, Switzerland
6. Un voyage gastro-moléculaire à travers la nutrigénomique (01.10.2009) Alimentarium, Vevey, Switzerland
5. An introduction to nutrigenomics (22.09.2009) Bern University of Applied Sciences, Swiss College of Agriculture SHL, Zollikofen, Switzerland
4. Einführung in die Nutrigenomik (5.9.2008) XII Dreibündertagung, Schweizerische, Deutsche und Österreichische Gesellschaften für Ernährung, Zurich, Switzerland
3. Gene expression in response to diet: Nutrigenomics as a science (6.10.2008) 2<sup>nd</sup> Congress of the International Society of Nutrigenetics and Nutrigenomics (ISNN), Geneva, Switzerland
2. Fermentomics (04.24.2008) Nestlé Research Center (NRC), Lausanne, Switzerland

1. Nutrigenomics (06.25.2007) Forum for Genetics Research, Zürich, Switzerland