

CURRICULUM VITAE

PD Dr. Guy Vergères

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Education

1985 MSc, Chemistry, ETH-Zurich, Switzerland
1989 PhD, Biochemistry, ETH-Zurich, Switzerland

Positions

Federal Department of Economic Affairs, Education and Research EAER, Agroscope, Berne, Switzerland
2017-*present* Deputy Head, Food Microbial Systems Research Division
2011-*present* Head, Research Group Functional Nutritional Biology
2013-*present* Senior scientist
2005-2010 Line Manager, Biochemistry & Physiology
2005-2100 Deputy Line Manager, Analytics
2004 Line Manager, Microbiology

University of Lausanne, School of Biology and Medicine, Center for Integrative Genomics
2011-*present* Lecturer
2013 Habilitation (venia docendi),

ETH-Zurich, Department of Agricultural and Food Sciences
2007-*present* Lecturer and Member of Faculty Conference for the MAS program

CSL Behring AG, Department of Research & Development, Berne, Switzerland
2003 Head, Research Collaborations & Innovation
1998-2002 Line Manager, Preclinical Development

University of Basel, Biozentrum, Department of Biophysical Chemistry
1993-1998 Research Assistant, Biophysical Chemistry
1997 Habilitation (venia docenty)

University of California San Francisco, Medical Center, Department of Anesthesia, San Francisco, USA
1992-1993 Assistant Research, Biochemistry
1990-1991 Postdoctoral fellow, Biochemistry

Genentech Inc., South San Francisco, CA, USA
1989 Visiting postdoctoral fellow, Molecular Biology

Other relevant experience and professional memberships

2021-*present* Head WP3 (health benefits of fermented food) COST Action CA PIMENTO
2020-*present* Chair Task Force Swiss Research Network Healthy Nutrition
2019-*present* Chair of the Board of NuGO, the International Nutrigenomics Organization
2017-*present* Member of the National Committee of the International Union of Nutritional Sciences
2016-*present* Board Member of NuGO, the International Nutrigenomics Organization
2013-*present* Delegate for Agroscope as a partner of NuGO
2011-2015 Management Committee of COST Action FA1005 INFOGEST
2009-2012 Member of the Scientific Expert Group of Swiss Food Research
1998 Qualification aux fonctions de professeur des universités, France

Publications

134 research publications (90 in international peer-reviewed journals)
122 oral presentations since 2013 (local, national and international)

FerFood.CH

Contribution of fermented foods to the health of Swiss consumers
Head PD Dr. Guy Vergères (guy.vergeres@agroscope.admin.ch)
Deputy: Ueli Bütikofer

Nutrition is a major component of human health and its imbalances are associated with significant morbidity. Improving health therefore requires the promotion of foods that contribute to a healthy diet, but also have sensory qualities and sustainability that meet society's expectations. Fermented foods combine these qualities. The process of fermentation is a natural and sustainable process that has been used for thousands of years to extend the shelf life of foods. Fermentation has also been used by human civilisations to bring new sensory properties to food and, since the beginning of the 20th century, health benefits.

About a quarter of the food consumed in the world is fermented. The recognition of the importance of nutritional diversity and, more recently, of the gut microbiota on human health has encouraged new scientific work targeting, more specifically, the benefits of fermented foods. The many biochemical transformations common to the microbiological ecosystems of fermented foods and the intestinal tract are a key element of FerFood.CH's strategy to exploit the Liebefeld strain collection to introduce nutritional and microbiological diversity into fermented milks in a targeted and innovative way that is potentially beneficial to health. FerFood.CH goes beyond the 'fermented milk' model and has a vision to integrate fermented foods into the Swiss food pyramid through interventional and observational human studies.

Objectives

The vision of FerFood.CH is that **fermented foods** are specifically integrated into the **Swiss food pyramid**. In order to realise this vision, four sub-projects focusing on the quality of fermented foods in a translational approach will be conducted with the following goals:

- Subproject 1: Production of fermented milks with **bacteria** from the **Liebefeld collection** maximising the production of metabolites with proven health benefits and characterizing these products in animal and *in vitro* models.
- Subproject 2: Verification and **functional characterisation** of the nutritional quality of the fermented milks of subprojects 1 and 3 by investigations in **human interventional studies**.
- Subproject 3: Identification and **validation** in a **human cohort** of associations between the consumption of different fermented foods and **metabolic health**, investigating how individual specificities influence these relationships.
- Subproject 4: **Synthesis** of knowledge on the role of fermented foods on human health using the scientific literature and the results of the work carried out during the project, in order to communicate them to the different stakeholders, the general public and the competent authorities.

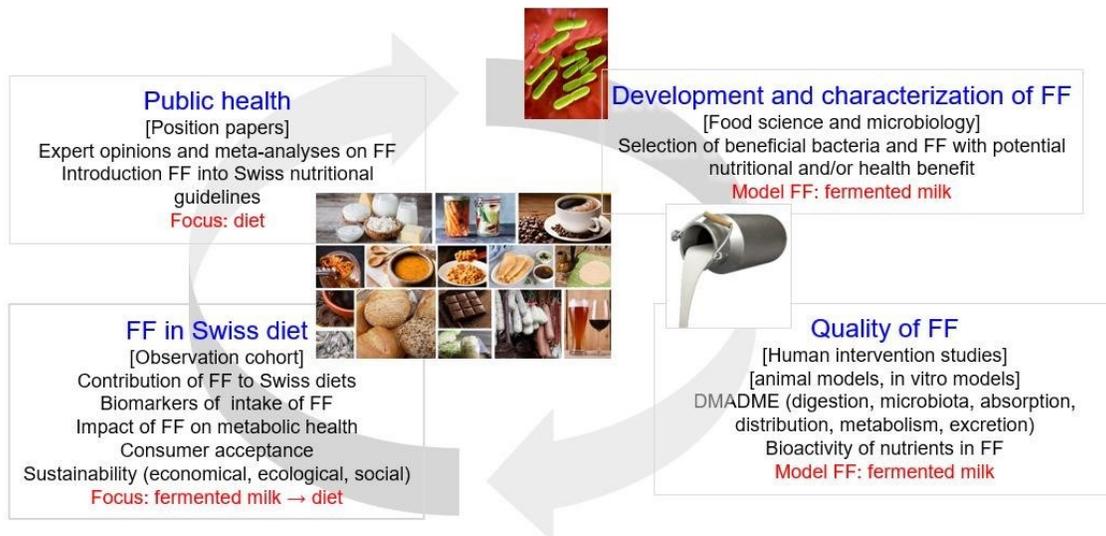


Figure. Overview of FerFood.CH project at Agroscope