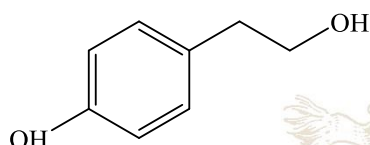




OliveNet™ Newsletter

Molecule of the month

Tyrosol



Tyrosol

Tyrosol (4-(2-Hydroxyethyl)phenol; also known as p-Hydroxyphenethyl alcohol, n-tyrosol) is a simple phenolic antioxidant and, along with hydroxytyrosol and oleuropein, a widely-investigated olive-derived phenolic compounds. Although not as potent as other olive-derived antioxidants, it is found in a relatively high concentration and displays a favourable bioavailability. Beneficial effects having been observed with tyrosol in both cell culture and in vivo models of human disease. Interestingly, tyrosol is also an important component of white wine, and apart from its antioxidant properties it has been associated with regulation of the longevity-related sirtuin proteins (increased expression of SIRT1 in left ventricle; Samuel et al., J Agric Food Chem, 56: 9692-9698).

Global Research Highlight

Mediterranean diet and link with the gut microbiota pattern.

A recent trial in 120 participants indicated that adherence to a Mediterranean diet resulted in positive gastrointestinal (GIT) symptoms and microbiota profiles. Whereas fast food consumption suppressed lactobacilli and butyrate (short chain fatty acid)-producing bacteria, the Mediterranean diet was linked with positive regulation of gut microbiota characteristics (Br J Nutr. 2017 Jun;117(12):1645-1655). Accumulated evidence in the past few years has highlighted the importance of the gut microbiome in health and disease. Apart from the GIT, dysbiosis (microbial imbalance has been associated with a variety of conditions including cancer, obesity and diabetes.

Upcoming Events

Conferences

American Oil Chemists' Society – Australasian Section, Biotechnology, lipidomics and nutrition conference – September 11 – 13, 2017, Château Tanunda, Barossa Valley, SA, Australia

16th World Congress on Nutrition and Food Chemistry, September 18 – 20, 2017, Zurich, Switzerland

8th International Conference on Polyphenols and Health – October 3 – 6, 2017, Rendez-vous in Quebec City, Canada

Short Courses

UC Davis – 2017 Master Milling Certificate Course (with Dr Leandro Ravetti), 28 September 2017, Robert Modavi Institute Silverado Sensory Theater

OliveOilTimes Education Lab at the International Culinary Center (California) – Olive Oil Sommelier Certification Level 1 (October 2 – 4, 2017), Level 2 (October 5 – 7, 2017)

Olive Oil Academy, Olive Oil Sommelier Course, October 23 – 27, 2017, Pienza Val d'Orcia, Siena, Italy

OliveNet™ Library newsletter

Welcome to the third issue of the OliveNet™ Library newsletter. Monthly issues will include the molecule of the month, upcoming events, latest research, and periodic interviews with key people in the Mediterranean diet and olive oil fields.

McCord Research in Action

15 August, 2017 – 3rd Year Human Pathology (HUP3022), at Monash University, Clayton Campus, Australia



McCord Research Principal Investigator, Dr Tom Karagiannis in Melbourne, Australia. Dr Karagiannis delivers a lecture on the general principles of wound healing. The lecture is focussed on the pathobiology and management of diabetes foot ulcers, a serious diabetic complication.