

Anne Nilsson

Avdelningen för livsmedel och läkemedel

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Forskning

The current global pandemic of lifestyle related diseases connecting to obesity and type 2 diabetes (T2D) constitutes the major challenge of our time, and prevails in both western and developing countries. The diet is one the most significant lifestyle factor of importance in this respect, making the diet an essential target in a strategy aiming at prevention. My research aims to generate knowledge about food features that may be used for development of preventive foods against cardiometabolic diseases. For this purpose meal studies and semi-long term controlled dietary interventions are executed in healthy subjects, emphasizing effects on glycaemic- and appetite regulation, markers of inflammation and incretin stimulation. A specific focus in my research is on investigating the relationship between gut fermentation of dietary fibre (DF) and cardiometabolic risk-related test markers (the diet-gut-brain-periphery axis). However, my research is not solely restricted to this specific diet topic. Instead my interest regarding antidiabetic food include several additional food aspects, e.g. potential metabolic health effects of berries and other polyphenol rich foods, different sweeteners and effects of omega-3 fatty acids. Furthermore, there is increasing evidence that T2D and other metabolic diseases increase the risk of cognitive decline, dementia and depression. Thus, investigations of food features and metabolic variables on cognitive functions, brain protecting markers and mood is an additional topic of interest.

We have noticed that individuals respond differently to various food factors with respect to cardiometabolic risk markers, another aspect that we are increasingly paying attention to. For example, even if we in a majority of subjects repeatedly observe beneficial metabolic effects connected to colonic fermentation of certain DF, we have observed that a minor subgroup elicit non or just a minor effect on e.g. glucose regulation. We found that the differences in response to DF possible may be due to differences in the gut microbiota composition. Such differences reinforce the need to consider individual metabolic responses to food and diet, and to investigate possibilities to develop target-oriented foods and meals with cardiometabolic disease preventive potential in subjects that respond differently than the average population ("personalized nutrition").

Kvalifikationer

Industriell Näringslära, Teknologie doktor

Tilldelningsdatum: 2007 sep. 7

Civilingenjör i kemiteknik

Tilldelningsdatum: 2002 okt. 9

Barnmorska

Tilldelningsdatum: 1996 juni 30

Sjuksköterska

Tilldelningsdatum: 1984 juni 30

Docent

Universitetslektor

Anställning

Universitetslektor

Avdelningen för livsmedel och läkemedel

Lunds universitet

Lund, Sverige

2017 okt. 3 → present

Barnmorska

1996 juni 30 → 1999 sep. 30

Forskningsoutput

Inclusion of Oat Polar Lipids in a Solid Breakfast Improves Glucose Tolerance, Triglyceridemia, and Gut Hormone Responses Postprandially and after a Standardized Second Meal: A Randomized Crossover Study in Healthy Subjects

Hossain, M. M., Tovar, J., Cloetens, L. & Nilsson, A., 2023 okt. 16, I: *Nutrients*. 15, 20, 16 s., 4389.

Oat Polar Lipids Improve Cardiometabolic-Related Markers after Breakfast and a Subsequent Standardized Lunch: A Randomized Crossover Study in Healthy Young Adults

Hossain, M. M., Tovar, J., Cloetens, L., Soria Florido, M., Petersson, K., Prothon, F. & Nilsson, A., 2021 mars 18, I: *Nutrients*. 13, 3, 988.

Development of a real-time quantitative PCR method for detection and quantification of *Prevotella copri*

Verbrugghe, P., Van Aken, O., Hållenius, F. & Nilsson, A., 2021, I: *BMC Microbiology*. 21, 1, 23.

Evaluation of hypoglycemic effect, safety and immunomodulation of *Prevotella copri* in mice

Verbrugghe, P., Brynjólfsson, J., Jing, X., Björck, I., Hållenius, F. & Nilsson, A., 2021, I: *Scientific Reports*. 11, 1, 21279.

Taxogenomic assessment and genomic characterisation of *Weissella cibaria* strain 92 able to metabolise oligosaccharides derived from dietary fibres

Månberger, A., Verbrugghe, P., Guðmundsdóttir, E. E., Santesson, S., Nilsson, A., Hreggviðsson, G. Ó., Linares-Pastén, J. A. & Nordberg Karlsson, E., 2020 apr. 3, I: *Scientific Reports*. 10, 1, 5853.

Abundance of gut *Prevotella* at baseline and metabolic response to barley prebiotics

Sandberg, J., Kovatcheva-Datchary, P., Björck, I., Bäckhed, F. & Nilsson, A., 2019, I: *European Journal of Nutrition*. 58, 6, s. 2365-2376

Impact of rye-based evening meals on cognitive functions, mood and cardiometabolic risk factors: A randomized controlled study in healthy middle-aged subjects

Sandberg, J. C., Björck, I. M. E. & Nilsson, A. C., 2018 nov. 6, I: *Nutrition Journal*. 17, 1, 102.

Increased plasma brain-derived neurotrophic factor 10.5 h after intake of whole grain rye-based products in healthy subjects

Sandberg, J. C., Björck, I. M. E. & Nilsson, A. C., 2018 aug. 16, I: *Nutrients*. 10, 8, 1097.

Impact of Rye Kernel-Based Evening Meal on Microbiota Composition of Young Healthy Lean Volunteers With an Emphasis on Their Hormonal and Appetite Regulations, and Blood Levels of Brain-Derived Neurotrophic Factor

Prykhod'ko, O., Sandberg, J., Burleigh, S., Björck, I., Nilsson, A. & Hållenius, F., 2018 maj 29, I: *Frontiers in Nutrition*. 5, s. 1-12 12 s., 45.

Effects of a mixed berry beverage on cognitive functions and cardiometabolic risk markers; A randomized cross-over study in healthy older adults

Nilsson, A., Salo, I., Plaza, M. & Björck, I., 2017 nov. 1, I: *PLoS ONE*. 12, 11, e0188173.

Effects of dark-chocolate on appetite variables and glucose tolerance: A 4 week randomised crossover intervention in healthy middle aged subjects

Oliveira, D. & Nilsson, A., 2017 okt. 1, I: *Journal of Functional Foods*. 37, s. 390-399 10 s.

Green and Efficient Extraction Method to Determine Polyphenols in Cocoa and Cocoa Products

Plaza, M., Oliveira, D., Nilsson, A. & Turner, C., 2017 aug., I: *Food Analytical Methods*. 10, 8, s. 2677-2691

Effects of whole grain rye, with and without resistant starch type 2 supplementation, on glucose tolerance, gut hormones, inflammation and appetite regulation in an 11-14.5 hour perspective; a randomized controlled study in healthy subjects
Sandberg, J. C., Björck, I. M. E. & Nilsson, A. C., 2017 apr. 21, I: Nutrition Journal. 16, 1, 25.

Reduction in cardiometabolic risk factors by a multifunctional diet is mediated via several branches of metabolism as evidenced by nontargeted metabolite profiling approach

Tovar, J., de Mello, V., Nilsson, A., Johansson, M., Paananen, J., Lehtonen, M., Hanhineva, K. & Björck, I., 2017 feb. 1, I: Molecular Nutrition and Food Research. 61, 2, 1600552.

Gut microbiota mediated benefits of barley kernel products on metabolism, gut hormones, and inflammatory markers as affected by co-ingestion of commercially available probiotics: a randomized controlled study in healthy subjects

Nilsson, A., Johansson, E., Sandberg, J. & Björck, I., 2016 okt. 1, I: Clinical Nutrition ESPEN. 15, s. 49-56 8 s.

Rye-based evening meals favorably affected glucose regulation and appetite variables at the following breakfast; a randomized controlled study in healthy subjects

Sandberg, J. C., Björck, I. M. E. & Nilsson, A. C., 2016 mars, I: PLoS ONE. 11, 3

Dietary Fiber-Induced Improvement in Glucose Metabolism Is Associated with Increased Abundance of Prevotella.

Kovatcheva-Datchary, P., Nilsson, A., Akrami, R., Lee, Y. S., De Vadder, F., Arora, T., Hallen, A., Martens, E., Björck, I. & Bäckhed, F., 2015, I: Cell Metabolism. 22, 6, s. 971-982

Effects of wheat bran extract rich in arabinoxylan oligosaccharides and resistant starch on overnight glucose tolerance and markers of gut fermentation in healthy young adults.

Johansson, E., Ekström, L., Courtin, C. M., Delcour, J. A., Nilsson, A., Björck, I. & Östman, E., 2015, I: European Journal of Nutrition.

Increased gut hormones and insulin sensitivity index following a 3-d intervention with a barley kernel-based product: a randomised cross-over study in healthy middle-aged subjects.

Nilsson, A., Johansson, E. & Björck, I., 2015, I: British Journal of Nutrition. 114, 6, s. 899-907

Combining functional features of whole-grain barley and legumes for dietary reduction of cardiometabolic risk: a randomised cross-over intervention in mature women.

Tovar, J., Nilsson, A., Johansson, M. & Björck, I., 2014, I: British Journal of Nutrition. 111, 4, s. 706-714

A diet based on multiple functional concepts improves cognitive performance in healthy subjects

Nilsson, A., Tovar, J., Johansson, M., Radeborg, K. & Björck, I., 2013, I: Nutrition & Metabolism. 10, 49.

Effects of a brown beans evening meal on metabolic risk markers and appetite regulating hormones at a subsequent standardized breakfast: a randomized cross-over study.

Nilsson, A., Johansson, E., Ekström, L. & Björck, I., 2013, I: PLoS ONE. 8, 4, e59985.

Effects of indigestible carbohydrates in barley on glucose metabolism, appetite and voluntary food intake over 16 h in healthy adults

Johansson, E., Nilsson, A., Östman, E. & Björck, I., 2013, I: Nutrition Journal. 12, 46.

A diet based on multiple functional concepts improves cardiometabolic risk parameters in healthy subjects

Tovar, J., Nilsson, A., Johansson, M., Ekesbo, R., Aberg, A-M., Johansson, U. & Björck, I., 2012, I: Nutrition & Metabolism. 9, 29

Effects of supplementation with n-3 polyunsaturated fatty acids on cognitive performance and cardiometabolic risk markers in healthy 51 to 72 years old subjects: a randomized controlled cross-over study

Nilsson, A., Radeborg, K., Salo, I. & Björck, I., 2012, I: Nutrition Journal. 11, 99.

Effects on cognitive performance of modulating the postprandial blood glucose profile at breakfast.

Nilsson, A., Radeborg, K. & Björck, I., 2012, I: European Journal of Clinical Nutrition. 66, 9, s. 1039-1043

Impact of postprandial glycaemia on health and prevention of disease.

Blaak, E. E., Antoine, J-M., Benton, D., Björck, I., Bozzetto, L., Brouns, F., Diamant, M., Dye, L., Hulshof, T., Holst, J. J., Lamport, D. J., Laville, M., Lawton, C. L., Meheust, A., Nilsson, A., Normand, S., Rivellese, A. A., Theis, S., Torekov, S. S. & Vinoy, S., 2012, I: *Obesity Reviews*. 13, 10, s. 923-984

A Cereal-Based Evening Meal Rich in Indigestible Carbohydrates Increases Plasma Butyrate the Next Morning.

Nilsson, A., Östman, E., Knudsen, K. E. B., Holst, J. J. & Björck, I., 2010, I: *Journal of Nutrition*. 140, s. 1932-1936

Effects of differences in postprandial glycaemia on cognitive functions in healthy middle aged subjects

Nilsson, A., Radeborg, K. & Björck, I., 2009, I: *European Journal of Clinical Nutrition*. 63, 1, s. 113-120

Effect of cereal test breakfasts differing in glycemc index and content of indigestible carbohydrates on daylong glucose tolerance in healthy subjects

Nilsson, A., Östman, E., Granfeldt, Y. & Björck, I., 2008, I: *American Journal of Clinical Nutrition*. 87, 3, s. 645-654

Effects of GI vs content of cereal fibre of the evening meal on glucose tolerance at a subsequent standardized breakfast

Nilsson, A., Östman, E., Preston, T. & Björck, I., 2008, I: *European Journal of Clinical Nutrition*. 62, s. 712-720

Functional food and obesity

Björck, I., Östman, E., Nilsson, A. & Rosén, L., 2008, (Submitted).

Including indigestible carbohydrates in the evening meal of healthy subjects improves glucose tolerance, lowers inflammatory markers, and increases satiety after a subsequent standardized breakfast.

Nilsson, A., Östman, E., Holst, J. J. & Björck, I., 2008, I: *Journal of Nutrition*. 138, 4, s. 732-739

Effects of Indigestible Carbohydrates and GI of Cereal Products on Glucose Metabolism, Satiety and Cognitive Function in Healthy Subjects; Emphasising mechanisms for glycaemic regulation at the acute, second and third meal

Nilsson, A., 2007, Division of Applied Nutrition and Food Chemistry, Lund University. 78 s.

Modulating glycemia with cereal products

Björck, I., Östman, E. & Nilsson, A., 2007, *Whole grains and health*. Marquart, L. (red.). Wiley-Blackwell, s. 177-184

Effects of differences in postprandial glycaemia on cognitive function

Nilsson, A. & Björck, I., 2006.

Effects of differences in postprandial glycaemia on cognitive functions

Nilsson, A., Östman, E. & Björck, I., 2006.

Effects of GI and content of indigestible carbohydrates of cereal-based evening meals on glucose tolerance at a subsequent standardised breakfast

Nilsson, A., Granfeldt, Y., Östman, E., Preston, T. & Björck, I., 2006, I: *European Journal of Clinical Nutrition*. 60, 9, s. 1092-1099

Effects of GI and content of indigestible carbohydrates of the evening meal on glucose tolerance at a subsequent standardised breakfast

Nilsson, A., Östman, E. & Björck, I., 2006.

Modulating glucose tolerance at the time of breakfast by choice of whole grain previous evening; effects of GI characteristics vs content of indigestible carbohydrates

Nilsson, A. & Östman, E., 2006.

Modulating glycaemia to foods and meals

Björck, I., Östman, E. & Nilsson, A., 2006.

Modulating the glycaemia of starchy foods; acute and semi-acute effects

Björck, I., Nilsson, A. & Östman, E., 2006.

Att motivera förändring

Andersson, J. A., Bernaudat, F., Bruzelius, K., Lejdors, C. & Nilsson, A., 2004, *2:a Pedagogiska Inspirationskonferensen 2004*. LTH, s. 9-11

Forskningsmedel

Plant polar lipids as functional food ingredients for improving metabolic risk variables and facilitated control of energy intake

Nilsson, A.

Crafoordska stiftelsen: 300 000,00 kr

2024/06/01 → 2025/06/30

Projekt

AFC: ANTIDIABETIC FOOD CENTRE

Adlercreutz, P., Ahrén, I. L., Ahrné, S., Alhamimi, S., Andersson, K. E., Andersson, K. E., Månberger, A., Axling, U., Axling, U., Bergenstahl, B., Berger, K., Björck, I., Bränning, C., Bäckhed, F., Zanzer, Y. C., Danielsson, A., Danielsson, B., Degerman, E., Dejmek, P., Dey, E., Dougkas, A., Ekström, L., Eliasson, A., Fahlgren, C., Falck, P., Falck, P., Ghaffarzadegan, T., Granfeldt, Y., Grey, C., Gunnerud, U., Håkansson, Å., Håkansson, Å., Hållenius, F., Hållenius, F., Haskå, L., Haskå, L., Heimann, E., Hellstrand, P., Heyman, L., Holm Wallenberg, C., Holmén-Pålbrink, A., Holst, O., Immerstrand, T., Immerzeel, P., Jakobsdottir, G., Jeppsson, B., Johansson, E., Johansson, M., Johansson, M., Johansson, M., Johansson, U., Jones, H., Nordberg Karlsson, E., Kovatcheva-Datchary, P., Kulcinskaja, E., Landin-Olsson, M., Linninge, C., Marefati, A., Marungruang, N., Molin, G., Nilsson, A., Nilsson, E., Nilsson, U., Nyman, M., Ohlson, E., Olsson, C., Öste, R., Östman, E., Persson, L., Persson, S., Plaza, M., Prykhodko, O., Radeborg, K., Rayner, M., Rosén, L., Sandahl, M., Sandberg, J., Sjöö, M., Skog, K., Spégel, P., Stålbrand, H., Sterner, O., Svensson, J., Tareke, E., Tovar, J., Turner, C., Weström, B., Xu, J. & Zhong, Y.

2007/07/01 → 2018/01/31

Evaluation of potentially bioactive foods with respect to cardiometabolic- and cognitive test variables

Nilsson, A. & Tovar, J.

2018/10/01 → 2023/12/31

Foods designed for blood sugar regulation - for sustainable prevention of type 2 diabetes.

Nilsson, A.

2022/11/01 → 2024/12/30

FODIAC: Foods for diabetes and cognition

Tovar, J. & Nilsson, A.

European Commission - Horizon 2020

2018/04/01 → 2022/03/31

Health effects of oats and oat bio-actives in humans

Hossain, M. M., Nilsson, A., Tovar, J., Cloetens, L. & Hållenius, F.

2018/10/15 → 2023/12/31

Intervention studies within the ScanOats project, WP 5

Andersson, K. E., Nilsson, A., Tovar, J., Cloetens, L. & Hållenius, F.

2017/08/01 → 2025/07/31

Plant based polar lipids as functional food ingredients for improvement of glucose tolerance and appetite regulation

Nilsson, A. & Tovar, J.

2023/04/13 → 2025/04/12

plant based polar lipids as functional food ingredients for improvements of glucose tolerance and appetite regulation
Nilsson, A. & Tovar, J.
2023/04/14 → 2024/04/13

Plant based polar lipids as functional food ingredients to improve cardiometabolic risk related markers
Nilsson, A.
Dir Albert Pålssons stiftelse för forskning och välgörenhet
2022/12/07 → 2023/12/31

Plant polar lipids as functional food ingredients for improving metabolic risk variables and facilitated control of energy intake
Nilsson, A.
Crafoordska stiftelsen
2024/06/01 → 2025/06/30

Plant polar lipids as functional food ingredients to improve cardiometabolic risk related markers
Nilsson, A.
Dir Albert Pålssons stiftelse för forskning och välgörenhet
2024/01/01 → 2024/12/31

Validation of a new antidiabetic food concept targeting the gut microbiota composition
Nilsson, A.
2016/06/01 → 2017/05/31

Validation of a new antidiabetic food concept targeting the gut microbiota composition
Nilsson, A.
2017/11/01 → 2019/10/31

2023	Lorem ipsum dolor sit amet
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