



Name: Gary Williamson
 Organisation: University of Leeds, UK

Nature of Activities	Period	Organisation	Subject matter
I. Economic interest			none
II. Member of a management body or equivalent structure			none
III. Member of a scientific advisory body	Sept 2010 to date	EU framework 7 REFRESH (Unlocking the Institute of Animal Reproduction and Food Research potential for reinforced ERA integration and regional development), Polish Academy of Sciences, Olsztyn, Poland	Advisory Board
IV. Employment	March 2002 to Jan 2007	Nestle Research Center, Switzerland	Full time employee
	Jan 2007 to June 2012	Nestle Research Center, Switzerland	Part time employee
	Jan 2007 to June 2012	University of Leeds, UK	Part time employee
	June 2012 to now	University of Leeds, UK	Full time employee
V. Ad hoc or occasional consultancy	June 2012 to June 2013	Nestle Research Center, Switzerland	Occasional consultancy
	June 2014 onwards	Nutriline Health Institute, USA	Scientific Advisory Board
VI. Research funding	Sept 2007 to now	Nestle Research Center, Switzerland	Research project on polyphenols
	March 2008 to October 2012	BBSRC DRINC scheme	Research project on green tea and skin
	Oct 2009 to now	BBSRC DRINC targeted studentship	Research project on green tea and skin
	June 2010 to now	EU framework 7 project PlantLIBRA	Research project on plant food supplements
	Sept 2010 to Aug 2012	SunMaid, USA	Research project on raisins
	October 2008 to date	Industrial CASE studentship from Nestle, York	PhD studentship on cocoa polyphenols
	October 2012 to date	EU framework 7 project BACCHUS	Research project on polyphenols
	June 2013 to date	Florida Department of Citrus, USA	Research funding on polyphenols
	April 2013 to date	European Research Council Advanced Grant	Research funding on polyphenols



VII. Intellectual property rights	2005 to date	Patents (owned by Nestle)	<p>1. Richelle, M., Offord, E. O., Bortlik, K., Bureau-Franz, I., Williamson, G., Nielsen, I. L., Steiling, H., and Moodycliffe, A. (2005) Composition for improving skin, hair and coat health containing flavanones. PCT/EP2004/014416(WO 2005/058255).</p> <p>2. Richelle, M., Steiling, H., and Williamson, G. (2006) Nutritional compositions for modulating vitamin C bioavailability. PCT/EP2006/002370(WO 2006/097288).</p> <p>3. Offord, E. O., Williamson, G., Courtois, D., Lemaure, B., Touche, A., Soon, G. I., and Ameye, L. (2007) Nutritional compositions for promotion of bone growth and maintenance of bone health and methods regarding same. PCT/EP2007/053214(WO 2007/113291).</p> <p>4. Richelle, M., Williamson, G., Jankovic, I., and Rein, M. (2008) Long lasting absorption of flavonoids. PCT/EP2007/007394(WO 2008/022784).</p> <p>5. Chou, C. J., Cooper, K. A., Williamson, G., Gleeson, M., and Davison, G. (2009) Reduction of oxidative stress damage during or after exercise. PCT/EP2008/058689(WO 2009/015996).</p> <p>6. Lambelet, P., Bortlik, K., Sabatier, M., Crespy, V., and Williamson, G. (2010) Green tea extracts of improved bioavailability. (09161493.3-2114). 1-10-2010.</p> <p>7. Brand, W., Williamson, G., van Bladeren, P. V., and Rietjens, I. (2010) Use of flavonoids to increase the bioavailability of hesperetin. EP2413928A1; Publication date Feb 8, 2012; Filing date Mar 30, 2010; Priority date Mar 31, 2009 (EP2241313A1; US20120022010).</p> <p>8. Renouf, M., Guy, P. A., Marmet, C. C. O., Steiling, H., Cavin, C., Williamson, G. (2010). Method of promoting and selling coffee. WO2010/029076 PCT/EP2009/061637</p>
VIII. Other membership or affiliation	Jan 2012 to now	Royal Society of Chemistry, UK	Fellow
	Jan 2011 to now	American Society for Nutrition, USA	Member
IX. Other relevant interest	Jan 2010 to Dec 2013	Royal Society of Chemistry, UK	Editor-in-Chief for Food and Function
	Jan 2010 to now	BioFactors, Wiley	Editorial board
	Jan 2008 to now	Journal of Functional Food	Editorial board
X. Interests of close family members			none



Beneficial Effects of Bioactive Compounds in Humans (BACCHUS) Grant Agreement No: 312090

