



UNIVERSITÀ
DEGLI STUDI
DI PALERMO



Programme II year

First Virtual (XXV) WORKSHOP on THE DEVELOPMENTS IN THE ITALIAN PhD RESEARCH ON FOOD SCIENCE TECHNOLOGY AND BIOTECHNOLOGY

14-15 September 2021 – Università degli Studi di Palermo

Tuesday, 14 September, 2021

11:00 – 12:30

Parallel session #2.1: Food Quality, Virtual room 2.1

11.00-11.10 Poggese Simone, University of Bolzano; giuseppe.zeppa@unito.it;
vittorio.farina@unipa.it
Vibration damping for wine bottles

11.10-11.20 Gerarda Caso, University of Napoli; concetta.compagno@unimi.it;
matias.pasquali@unimi.it
Nudging vulnerable consumers towards healthy food choice

11.20-11.30 Clelia Covino, University of Napoli; sabrina.dallavalle@unimi.it;
stefania.iametti@unimi.it
Impact of Neapolitan pizza on health

11.30-11.40 Paola Bambina, University of Palermo; mmartuscelli@unite.it;
giacomo.squeo@uniba.it
Evolution of polyphenolic profile during ripening of autochthonous Sicilian grapes grown in different terroir

11.40-11.50 Cinzia Franchini, University of Parma; vittorio.farina@unipa.it;
antonella.maggio@unipa.it
Promoting of nutrition knowledge and sustainability of dietary behaviours in different target populations

11.50-12.00 Giuseppe Di Pedè, University of Parma; carmine.summo@uniba.it,
paolo.lugli@unibz.it
Comprehensive nutritional evaluation of dietary phytochemicals: food sources, in vivo and in vitro biotransformation in humans

12.00-12.10 Francesca Accardo, University of Parma; prospero.dipierro@unina.it;
mariateresa.sardina@unipa.it
Structural and chemical modifications induced by temperature and pH hamper milk protein digestibility: a molecular insight

12.10-12.20 Giulia D'Alessio, University of Teramo; francesca.scazzina@unipr.it;
rcabizza@uniss.it

Characterization of the technological properties of pea proteins for the formulation of o/w emulsions

12.20-12.30 Eleonora Oliva, University of Teramo; lorenzo.guerrini@unifi.it;
lara.manzocco@uniud.it

Determination of phenolic compounds in food matrices by means of HPLC- MS/MS in targeted and semi-untargeted modes

11:00 – 12:30

Parallel session #2.2: Food processing, Virtual room 2.2

11.00-11.10 Francesca Melini, University of Viterbo; santina.romani2@unibo.it;
lorenzo.guerrini@unifi.it

Application of metabolites secreted by plant growth-promoting bacteria to selected crops and evaluation of nutritional quality thereof

11.10-11.20 Mirella Noviello, University of Bari; pconte@uniss.it; riccardo.guidetti@unimi.it
Impact of vine-shoot chips in winemaking of Aglianico wine

11.20-11.30 Nazarena Cela, University of Basilicata-Potenza; massimiliano.rinaldi@unipr.it;
francesca.venturi@unipi.it

Optimization of brewing process for high quality gluten free beers production

11.30-11.40 Sahira Vasquez, University of Bolzano; marialisa.clodoveo@uniba.it;
vitomichele.paradiso@uniba.it

Food-gut human axis: sensor systems in an in-vitro human microbial ecosystem

11.40-11.50 Stefan Klettenhammer, University of Bolzano; donatella.peressini@uniud.it;
marialisa.clodoveo@uniba.it

Innovative techniques to encapsulate food-grade bioactives

11.50-12.00 Maioli Francesco, University of Florence; fratianni@unimol.it;
pasquale.depalo@uniba.it

Monitoring and management of chemical and physical wine parameters by using different tank materials into the winemaking process

12.00-12.10 Corti Ferdinando, University of Florence; graziana.difonzo@uniba.it;
nicolettaantonella.miele@unina.it

Innovation of Extraction and Storage Technologies in Extra Virgin Olive Oil (EVOO) processing

12.00-12.10 Davide Emide, University of Milan; delcaro@uniss.it; paolo.lugli@unibz.it
Novel thiolomics approach to study the biochemical features of protein network in cereal-based complex matrices

11:00 – 12:30

Parallel session #2.3: Food biocontrol and waste valorization, Virtual room 2.3

11.00-11.10 Rolla El Harati, University of Sassari; sara.borin@unimi.it;

cchaveslopez@unite.it

Utilization of citral as antimicrobial on the mutants of Σ 1278b library of *Saccharomyces cerevisiae*

11.10-11.20 Chiara Purgatorio, University of Teramo; andrea.gianotti@unibo.it;
monica.gatti@unipr.it

Alternative antimicrobial strategies for the replacement of traditional preservatives and evaluation of the impact on food safety and stability

11.20-11.30 Salini Francesco, University of Udine; gianluigi.mauriello@unina.it;
luca.settanni@unipa.it

Mechanisms and biocontrol impact of bacteriocins in food and Human Health

11.30-11.40 Federica Barbieri, University of Bologna; raimondo.gaglio@unipa.it;;
szara@uniss.it

Spontaneously European fermented sausages as source of new starter or bioprotective cultures

11.40-11.50 Luca Bettera, University of Parma; francesca.patignani@unibo.it;
fabio.minervini@uniba.it

Lactic acid bacteria in raw milk for long-ripened cheeses: origin and characterization for a potential targeted use

12.00-12.10 Serena Malabusini, University of Milan; andrea.gianotti@unibo.it;
Insights in the bioethology of a promising parasitoid associated with fig pest.

12.10-12.20 Samantha Rossi, University of Bologna; angela.capece@unibas.it;
elena.crotti@unimi.it

Cricket powder-based hydrolysates as high protein ingredients for sourdough formulation

12:30 – 14:00

Parallel session #2.4: Food processing, Virtual room 2.4

12.30-12.40 Andrea Bresciani, University of Milan; piergiorgio.comuzzo@uniud.it;
vitomichele.paradiso@uniba.it

Effects of processing on biopolymer interactions in grains and related products

12.40-12.50 Iacovino Silvio, University of Molise; donatella.peressini@uniud.it;
moscetti@unitus.it

Application of fundamental rheology for 00 type and whole grain wheat doughs' characterization

12.50-13.00 Veronica Oliviero, University of Napoli Federico II; kсения.morozova@unibz.it;
enrico.valli4@unibo.it

Design and validation of healthy leavened bakery products

13.00-13.10 Alessandra Aiello, University of Napoli Federico II; graziana.difonzo@uniba.it;
massimiliano.rinaldi@unipr.it

Functional and biotechnological use of lactobacilli as producers of butyric and pyroglutamic acid in food matrices

13.10-13.20 Aniello Falciano, University of Napoli Federico II; vitomichele.paradiso@uniba.it;

marialisa.clodoveo@uniba.it

Processing and innovation in the neapolitan pizza manufacturing

13.20-13.30 *Italia Elisa Mauriello*, University of Napoli Federico II; rcabizza@uniss.it;
valentina.canuti@unifi.it

Large-scale analysis from human and food metagenomes for relevant human bacterial species

13.30-13.40 *Fosca Vezzulli*, University of Piacenza; antonella.pasqualone@uniba.it;
pconte@uniss.it

Multifactorial traceability and characterization of green and roasted coffee

13.40-13.50 *Oumayma Toumi*, University of Sassari; fabrizio.cincotta@unime.it;
andrea.summer@unipr.it

Evaluation of unconventional ingredients to improve the nutritional profile of wheat bread

12:30 – 14:00

Parallel session #2.5: Food processing, Virtual room 2.5

12.30-12.40 *Federico Basso*, University of Udine; francesca.venturi@unipi.it;
cfadda@uniss.it

Hyperbaric storage: an innovative and sustainable preservation technology for fresh food ingredients

12.40-12.50 *Martina Moretton*, University of Udine; rossella.dimonaco@unina.it;
ccondurso@unime.it

In vitro digestibility of proteins under adult and elderly condition

12.50-13.00 *Giulia Romano*, University of Udine; giuseppe.gambacorta@uniba.it;
caterina.dinnella@unifi.it

Optimization of cooking for food service: matching sensory and nutritional requirements as drivers for development of innovative tools

13.00-13.10 *Sabrina Voce*, University of Udine; michele.faccia@uniba.it;
antonella.pasqualone@uniba.it

Effect of ultrasounds on the acceleration of yeast autolysis and their potential application for the production of yeast derivatives

13.10-13.20 *Yubin Ding*, University of Bolzano; mrigano@unina.it; ilario.losito@uniba.it

The Efficiency of extraction methods to the recovery of antioxidant compounds from officinal herbs screened by electronic tongue system

13.20-13.30 *Filippo Sevi*, University of Napoli Federico II; pietro.rocculi3@unibo.it;
amgiuffre@unirc.it

Genome editing to improve fruit nutritional quality in tomato

13.30-13.40 *Luigia Principio*, University of Napoli Federico II; emanuele.boselli@unibz.it;
lorenzo.guerrini@unifi.it

Improving the nutritional quality of tomato fruits using genome editing technologies

13.40-13.50 *Sara Cutroneo*, University of Parma; sabrina.dallavalle@unimi.it;

lorenzo.guerrini@unifi.it

Study of the nutritional and techno-functional properties of meat analogues products

12:30 – 14:00

Parallel session #2.6: Food and gut microbial diversity and functions, Virtual room 2.6

12.30-12.40 Marco Montemurro, University of Bari; alessio.giacomini@unipd.it;
lorenzo.brusetti@unibz.it

Exploitation of unconventional plant matrices and agri-food waste through biotechnological processes

12.40-12.50 Marilisa Giavalisco, University of Basilicata

Use of *Lactiplantibacillus* strains and yeasts for the production of fermented table olives and extra virgin olive oil luca.settanni@unipa.it; giuseppe.comi@uniud.it

12.50-13.00 Vincenzo Valentino, University of Napoli; camilla.lazzi@unipr.it;
erica.pontonio@uniba.it

Validation of Microbiome Mapping Strategies for the Food Industry

13.00-13.10 Kavitha Anguluri, University of Modena e Reggio; papaparella@unite.it;
giancarlo.moschetti@unina.it

Levan production by acetic acid bacteria: screening and selection of strains

15:00 – 16:30

Parallel session #2.7: Food analysis, Virtual room 2.7

15.00-15.10 Scalzini Giulia, University of Torino; alyssa.hidalgovaldal@unimi.it;
fratianni@unimol.it

What is the best time to harvest grapes destined for withering? Ripeness and dehydration length affect phenolic composition of Nebbiolo grapes

15.10-15.20 Menegoz Ursol Luca, University of Udine; nicolettaantonella.miele@unina.it;
vladimiro.cardenia@unito.it

Optimization of rapid analytical protocols for monitoring the contamination with hydrocarbons of petrogenic origin in the olive oil supply chain

15.20-15.30 Giacomo Bedini, University of Viterbo; alessandra.marti@unimi.it;
paolou@uniss.it

Use of non-destructive analysis techniques for the technological and chemical-physical characterization of fruit and vegetables and for monitoring of the drying process

15.30-15.40 Anna Luparelli, University of Bari; riccardo.vecchio@unina.it;
enrico.valli4@unibo.it

Development of innovative methods for the multiple analysis of allergens in processed foods

15.40-15.50 Andrea Castellaneta, University of Bari; enrico.valli4@unibo.it;
giuseppe.zeppa@unito.it

The use of hydrophilic interaction liquid chromatography coupled with multiple-stage and high-resolution mass spectrometry for the characterization of the glycerophospholipidome of oleaginous microgreens

15.50-16.00 *Massimiliano Tucci*, University of Milan; emanuele.boselli@unibz.it;
fabrizio.cincotta@unime.it

Definition and validation of a healthy and sustainable dietary pattern in the context of the MIND FoodS Hub project

16.00-16.10 *Giuseppe Sammarco*, University of Parma; alyssa.hidalgovaldal@unimi.it;
sabrina.more@uniud.it

Innovative analytical strategies coupled with multivariate analysis to deal with complex issues in food integrity, food authenticity and sensorics

16.10-16.20 *Marica Troilo*, University of Bari; alessandra.debruno@unirc.it;
daniele.delrio@unipr.it

Effect of the addition of different particle sizes of grape pomace powder on chemical, textural and sensorial properties of fortified muffin

15:00 – 16:30

Parallel session #2.8: Food by-product, *Virtual room 2.8*

15.00-15.10 *Mehmet Onur Oral*, University of Foggia; pietro.cozzini@unipr.it;
vladimiro.cardenia@unito.it

Adding unprecedented economic and social values to the side- and by- products of Mediterranean fruit and vegetables by reshaping them in novel source of nutrients and tailored food products mediated by 3D printing technology

15.10-15.20 *Miluska Alexandra Cisneros Yupanqui*, University of Padova; pietro.cozzini@unipr.it;
nicoletta.pellegrini@uniud.it

Monitoring the bioactivity of processed grape pomace along the storage and its impact on delaying oil oxidation

15.20-15.30 *Michela Cannas*, University of Sassari; pasquale.ferranti@unina.it;
emanuela.zanardi@unipr.it

Use of bioactive and functional substances obtained from food industry waste, such as artichoke and myrtle by-products for food products fortification

15.30-15.40 *Patricia Dahdah*, University of Sassari; nicoletta.pellegrini@uniud.it;
pasquale.ferranti@unina.it

Valorization of olive oil extraction by-products through functional bread making

15.40-15.50 *Valeria Frigerio*, University of Milano; sara.limbo@unimi.it;
riccardo.vecchio@unina.it

Eco-Design for Food Packaging as a Result of Its Properties and Performances

15.50-16.00 *Ramondo Alessia*, Napoli Federico II; santina.romani2@unibo.it;
daniela.lupi@unimi.it

Development of biopolymer-based nanoparticles to be used in nanofoods making

16.00-16.10 *Marika Valentino*, Napoli Federico II; amalia.piscopo@unirc.it;
ppittia@unite.it

Biopolymer active coating to extend the shelf-life of minimally processed fruits and vegetables

16.10-16.20 *Angela Michela Immacolata Montone*, Univ. of Salerno; alessandra.marti@unimi.it;
marta.bertolino@unito.it
Development of novel Active Edible Coating with Hydroxyapatite and Quercetin for food shelf-life extension

15:00 – 16:30

Parallel session #2.9: Functional foods and probiotic microorganisms, *Virtual room 2.9*

15.00-15.10 *Flavia Casciano*, University of Bologna; stefania.arioli@unimi.it;
giuseppe.celano@uniba.it

Multiunit In vitro Colon Model (MICODE) to study the effect on gut microbiota of foods for specific categories of consumers

15.10-15.20 *Rossella Filardi*, University of Milan; maria.deangelis@uniba.it;
raffaella.dicagno@unibz.it

Culturomics to increase the Repertoire of next-generation probiotic Strains (CRIS project)

15.20-15.30 *Andjela Martinovic*, University of Milano; lucilla.iacumin@uniud.it;
giuseppe.celano@uniba.it

Effect of fermentation and post-fermentation parameters on the viability, robustness and probiotic traits of lactic acid bacteria and bifidobacterial

15.30-15.40 *Colautti Andrea*, University of Udine; benedetta.bottari@unipr.it;
francesca.patignani@unibo.it

Probiotics for genetic and rare diseases

15.40-15.50 *Alice Costantini*, University of Bolzano; luca.settanni@unipa.it;
lucilla.iacumin@uniud.it

Factors affecting the digestibility of the sourdough breads

15.50-16.00 *Margherita D'Alessandro*, University of Bologna; luca.settanni@unipa.it;
marilena.marino@uniud.it

Functional and biotechnological characterization of selected Lactobacillus and Bifidobacterium strains for their application in dairy products conceived for specific categories of consumers

16.00-16.10 *Annalisa Porrelli*, University of Bari; kalliopi.rantsiou@unito.it;
francesca.defilippis@unina.it

Investigation of the interaction between human gut microbiota and disease state: from dysbiosis to symbiosis