



UNIVERSITÀ
DEGLI STUDI
DI PALERMO

Programme I 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 #1.1: Food Quality, Virtual room 1.1

11.00-11.10 *Ilaria Grigoletto, University of Bologna*; Sustainability of technology, quality control and consumption of olive oil, claudio.cipolatgotet@unipr.it , mrigano@unina.it

11.10-11.20 *Cristian Galaz Torres, University of Bologna*; Wine stability, implications of yeast mannoprotein additions prior bottling of wine, vincenzo.sicari@unirc.it , ppittia@unite.it

11.20-11.30 *Maria Pia Fabrile, University of Parma*; New Tools for Authentication and Traceability to Assure the Integrity of Food Chain, riccardo.guidetti@unimi.it , daniela.lupi@unimi.it

11.30-11.40 *Nicole Tosi, University of Parma*; Metabotyping by production of phenolic metabolites in personalised nutrition, francesco.molinari@unimi.it , avino@animol.it

11.40-11.50 *Irene Maria Grazia Custureri, University of Reggio Calabria*; Enrichment of Extra Virgin Olive Oil for the Development of Functional Oil to Special Consumers, claudio.cipolatgotet@unipr.it , tommaso.ganino@unipr.it

11.50-12.00 *Federica D'Onofrio, University of Teramo*; Genomic, transcriptomic and proteomic study on hypovirulent and hypervirulent strains of *Listeria monocytogenes* subjected to several modulatory agents of virulence, ilario.losito@uniba.it, lara.manzocco@uniud.it

12.00-12.10 *Filippo Silveri, University of Teramo*; Development of sensors and sensing strategies using emerging nanomaterials and low-cost bench-top technologies for the analysis of agri-food markers, stefano.farris@unimi.it , sara.limbo@unimi.it

12.10-12.20 *Nicolò Ivan Salgarella, University of Torino*; Food lipids characterization: a tool for food quality assurance and authenticity, stefano.farris@unimi.it , elena.cervelli@unina.it

12.20-12.30 *Marianna Tagliasco, University of Udine*; Innovative approach to design cereal-based product with low glycemic response, tommaso.ganino@unipr.it , luca.rolle@unito.it

11.00 – 12.40 Parallel session #1.2: Food processing, Virtual room 1.2

11.00-11.10 *Michela Pia Totaro, University of Bari*; Technological approaches to improve the nutritional value of meat products and development of spectroscopic methods for the quality assessment, paolo.masi@unina.it , moscetti@unitus.it

11.10-11.20 *Giuditta de Gennaro, University of Bari*; Formulation of foods with high added value by selection and use of functional molecules of plant origin, pigaa@uniss.it , cfadda@uniss.it

11.20-11.30 *Antonio Francesco Caputi, University of Bari*; Technological approaches for food quality, sustainability and safety, cfadda@uniss.it , pconte@uniss.it

11.30-11.40 *Lucia Sportiello, University of Basilicata*; Optimization of the extraction techniques using Deep Eutectic Solvents for the recovery of biomolecules from food industry by-products, francesca.venturi@unipi.it , massimiliano.rinaldi@unipr.it

11.40-11.50 *Fabio D'Elia, University of Bologna*; Study and development of innovative seafood products through the application of emerging process technologies, bruno.zanoni@unifi.it , valentina.canuti@unifi.it

11.50-12.00 *Lorenzo Estivi, University of Milano*; Alternative strategies for the development of high-nutritional-value products from cereals and pulses, paolo.lugli@unibz.it , ksenia.morozova@unibz.it

12.00-12.10 *Paolo Langialonga, University of Parma*; Improvement process and treatment for fruit and vegetable products, marina.mefleh@uniba.it , giuseppe.gambacorta@uniba.it

12.10-12.20 *Luigi Esposito, University of Teramo*; An observation study on the associate risk among biogenic amines in food and beverages, raffaele.romano@unina.it , amgiuffre@unirc.it

12.20-12.30 *Carolina Cantele, University of Torino*; Strategies for Development of Healthier Foods with Improved Bioaccessibility of Bioactive Compounds: from Model to Real Food Systems, francesco.caponio@uniba.it , ksenia.morozova@unibz.it

12.30-12.40 *Francesco Ciuffarin, University of Udine*; Oil structuring for improving healthy and sustainable diets, bruno.zanoni@unifi.it , paolo.masi@unina.it

11.00 – 12.40 Parallel session #1.3: Food analysis, Virtual room 1.3

11.00-11.10 *Matteo Sesenna, University of Bolzano*; Application of two-dimensional chromatography and fast bench-top analysis for quality studies related to the wine supply chain, mrigano@unina.it , d.pacetti@staff.univpm.it

11.10-11.20 *Lucrezia Angeli, University of Bolzano*; The synergism between antioxidants in herbs and spices on the inhibition of radical chain reactions through kinetic approaches, elena.torrieri@unina.it , ilario.losito@uniba.it

11.20-11.30 *Cristina Di Fiore, University of Molise*; Extraction and Quantification of Microplastics in Different Food Matrices: Estimate of the Contribution During Production for the Protection of Public Health, elena.torrieri@unina.it , filomena.corbo@uniba.it

11.30-11.40 *Michela Quiquero, University of Molise*; Mitigation of acrylamide formation in cereal-based products by controlling the asparagine content, mrigano@unina.it , filomena.corbo@uniba.it

11.40-11.50 *Giovanni Fiorile, University of Napoli-Federico II*; New sensory methods ensuring authenticity and fostering Mediterranean fish, pietro.rocculi3@unibo.it , enrico.valli4@unibo.it

11.50-12.00 *Rohini Vijay Dhenge, University of Parma*; Analysis of modifications in the microstructure of vegetable raw materials subjected to conventional, innovative, and non-thermal technologies, elena.torrieri@unina.it , emanuele.boselli@unibz.it

12.00-12.10 *Noemi Alberici, University of Piacenza, Cattolica del Sacro Cuore*; Isolation and functionalisation of plant proteins, alyssa.hidalgovald@unimi.it , fratianni@unimol.it

12.10-12.20 *Giulia Elli, University of Bolzano*; Development of a sensor to detect micro and nanoplastics in the environment, tullia.gallinatoschi@unibo.it , fabrizio.cincotta@unime.it

12.30 – 13.30 Parallel session #1.4: Food by-product, Virtual room 1.4

12.30-12.40 *Annelot Nijkoops, University of Bolzano*; Gut-sensor axis: Biosystems sensors based on semiconducting polymers, fernanda.galgano@unibas.it , nicola.condelli@unibas.it

12.40-12.50 *Agata Nolasco, University of Napoli-Federico II*; Characterization and study on the recycling of coffee by-products for the manufacture of feed and functional food intended for human use and bioplastics, nicoletta.pellegrini@unipr.it , alessandra.debruno@unirc.it

12.50-13.00 *Francesca Vighi, University of Parma*; GENEtO-CHEESE: “From genomics to milk minerals: a better use of proteins in the cheese making process”, vladimiro.cardenia@unito.it , nicola.condelli@unibas.it

13.00-13.10 *Antonio Gattuso, University of Reggio Calabria*; Application of functional molecules recovered from bergamot by-products: development and improvement of food systems, sergio.ghidini@unipr.it , daniele.delrio@unipr.it

13.10-13.20 *Qiuyu Lan, University of Bologna*; Metabolomics to investigate the effects of treatments on food and of food, raffaele.romano@unina.it , amgiuffre@unirc.it

13.20-13.30 *Johnny Ciancetta, University of Teramo*; New formulations to increase stability and nutritional and healthy quality of frozen desserts, tullia.tedeschi@unipr.it, pasquale.ferranti@unina.it

12.30 – 13.50 Parallel session #1.5: Packaging and Shelf-life, Sensory analysis, Virtual room 1.5

12.30-12.40 *Asma Umme, University of Bolzano*; Extraction of natural antioxidants from apple by-products to enhance the shelf life and oxidative stability of South Tyrolean foods, marta.bertolino@unito.it , monica.laureati@unimi.it

12.40-12.50 *Muhammad Nouman Shaukat, University of Catania*; Efficient Extraction, Comparative Evaluation and Shelf Life Study Through Nano-encapsulation of Functional Compounds in Ginger, monica.laureati@unimi.it , giacomo.squeo@uniba.it

12.50-13.00 *Muhammad Rehan Khan, University of Napoli Federico II*; Active antioxidant packaging to preserve the quality of minimally processed fruits and vegetables, alessandra.marti@unimi.it , giovanna.ferrentino@unibz.it

13.00-13.10 *Davide Nucciarelli, University of Perugia*; New technological approaches for improving the quality and shelf life of extra virgin olive oils, amalia.piscopo@unirc.it , giorgia.spigno@unicatt.it

13.10-13.20 *Alessandro Bianchi, University of Pisa*; Different Strategies for the Evaluation and Extension of the Shelf-life of Different Foods, amalia.piscopo@unirc.it , monica.laureati@unimi.it

13.20-13.30 *Angelo Topo, University of Udine*; How to improve and measure bottled wine evolution, and predict it, marta.bertolino@unito.it , giacomo.squeo@uniba.it

13.30-13.40 *Aida Agovi, University of Firenze*; New approaches in studying sensory and affective expectations towards new sustainable food products, fabio.favati@univr.it , cconcurso@unime.it

13.40-13.50 *Noemi Sofia Rabitti, University of Milano*; Individual Variation in Food Perception and Implication in Consumer Preference of Sustainable Products, sara.spinelli@unifi.it , delcaro@uniss.it

12.30 – 13.50 Parallel session #1.6: Biocontrol strategies and Biodiversity, Virtual room 1.6

12.30-12.40 *Amira Salim, University of Sassari*, Antimicrobial, anti-quorum sensing and anti-virulence potentials of pomegranate (*Punica granatum* L.) peel extracts against foodborne pathogenic bacteria, giulia.tabanelli@unibo.it, camilla.lazzi@unipr.it

12.40-12.50 *Pellegrini Michela, University of Udine*, Genotoxic inhibition and antioxidant activity by microbial bioprotection, alessia.levante@unipr.it, gzara@uniss.it

12.50-13.00 *Jessica Laika, University of Teramo*, Metabolic and cellular changes triggered by atmospheric cold plasma treatment at sub-lethal conditions in *Alternaria alternata*, elena.crotti@unimi.it, alessia.levante@unipr.it

13.00-13.10 *Federica Piergiacomo, University of Bolzano*, The role of microplastics on ecosystem functioning: a focus on antibiotic resistance spread in input for agricultural purposes, cchaveslopez@unite.it, lucia.vannini@unibo.it

13.10-13.20 *Giacomo Mantegazza, University of Milano, Ready-to-eat Food as a Vehicle of Microorganisms in the Microbial Deprivation Hypothesis, maria.calasso@uniba.it, apaparella@unite.it*

13.20-13.30 *Valeria Tava, University of Milano, Fusarium musae, a potential new food safety threat. Can a diseased banana be the source of a fungal disease for humans, giancarlo.moschetti@unipa.it*

13.30-13.40 *Mercurio Ida, University of Molise, Novel Protective Cultures for High Safety and Clean-Label Food Products, diego.mora@unimi.it, szara@uniss.it*

13.40-13.50 *Prestianni Rosario, University of Palermo, Selection and application of microbial starters (yeasts and lactic acid bacteria) to improve the organoleptic characteristics and safety of wines, angela.capece@unibas.it, ilaria.carafa@unibz.it*

15.00 – 16.30 Parallel session #1.7: Fermented foods and Functional foods, Virtual room 1.7

15.00-15.10 *Giuliana Garofalo, University of Palermo, Application of innovative production protocols and selected lactic acid bacteria for the enhancement of dairy products, acorsetti@unite.it, monica.gatti@unipr.it*

15.10-15.20 *Pirrone Antonino, University of Palermo, Technology development of new tropical fruit products and beverages, andrea.pulvirenti@unimore.it, fausto.gardini@unibo.it*

15.20-15.30 *Bisson Giulia, University of Udine, Microbial exopolysaccharides as postbiotics for the development of new functional foods, francesca.patrignani@unibo.it alessia.levante@unipr.it*

15.30-15.40 *Stefano Tonini, University of Bolzano, Advancement and prospects of study of bioactive peptides during food fermentation, gianluigi.mauriello@unina.it, acorsetti@unite.it*

15.40-15.50 *Fortunato Cirlincione, University of Palermo, Use of medicinal mushrooms in the preparation of superfoods for sustainable nutrition and human health, mrigano@unina.it, giuseppe.comi@uniud.it*

15.50-16.00 *Naselli Vincenzo, University of Palermo, Innovative strategies for the production of long-lived organic wines with high polyphenol content, alessio.giacomini@unipd.it*

15.00 – 16.10 Parallel session #1.8: Microbial ecology and Probiotic microorganisms, Virtual room 1.8

15.00-15.10 *Giuseppina Sequino, University of Napoli-Federico II, Metagenomics and Big-Data approaches for monitoring food quality and safety, maria.deangelis@uniba.it, andrea.polo@unibz.it*

15.10-15.20 *Diletta Bagnoli, University of Molise, Metagenomic Characterization of Microbial Communities in Different Food Samples, gzara@uniss.it, cchaveslopez@unite.it*

15.20-15.30 *Laura Troiani, University of Parma*, Leveraging lactic acid bacteria collection for new sustainable processes, raimondo.gaglio@unipa.it, teresa.zotta@unibas.it

15.30-15.40 *Elisa Ghitti, University of Milano*, Exploiting Beneficial Interactions Between Plants and Bacteria: PCB Biodegradation by Soil Microbiome Upon Stimulation by Root Exudates, olimpia.pepe@unina.it, andrea.gianotti@unibo.it

15.40-15.50 *Maria De Sena, University of Napoli-Federico II*, Evaluation of the behavior of spore-forming strains for the production of new functional foods, lucia.vannini2@unibo.it, sara.borin@unimi.it

15.50-16.00 *Francesco Letizia, University of Molise*, Conventional and Non-conventional Foods as Probiotic Carriers, stefania.arioli@unimi.it, luccilla.iacumin@uniud.it

16.00-16.10 *Irene Giordano, University of Napoli-Federico II*, Probiotication of fruit juices for the development of functional beverages, marilena.marino@uniud.it, pasquale.filannino1@uniba.it

15.00 – 15.30 Parallel session #1.9: Valorisation of food by-products and Food human axis,
Virtual room 1.9

15.00-15.10 *Beatrice Cellini, University of Bologna*, Biotechnological valorisation of residues and by-products from agro-food industries, angela.capece@unibas.it, nicola.francesca@unipa.it

15.10-15.20 *Silvia Donzella, University of Milano*, Oleaginous yeasts as ‘cell factories’ for food waste valorization, teresa.zotta@unibas.it

15.20-15.30 *Tsoureki Dimitra, University of Torino*, Multi-omics Integration to Investigate the Infant Food Microbiome, raffaella.dicagno@unibz.it, francesca.defilippis@unina.it