



List of Miniposter contributions (1st year PhD students)

Miniposters are presented in Aula 6 – ground floor.

Miniposter location	PhD student Institution	Miniposter contribution title
101	Gianmarco Alfieri University of Tuscia	Low-cost non-destructive sensors for monitoring polyphenols, volatile compounds and quality parameters in grapes, musts and wines
102	Giuliana Aliberti University of Milano	Development of a multifunctional cooking appliance: evaluation of food quality indexes and cooking functions
103	Giulia Andreani University of Parma	Using consumer science to improve healthy and sustainable eating behavior
104	Claudia Antonino University of Bari	Sustainable approach to obtain innovative fresh cheeses by increasing shelf-life and nutritional features
105	Andrea Balivo University of Napoli Federico II	Inclusion of fresh forage in lactating ruminant diet. Evaluation of sustainability and effect on the chemical and sensory properties of milk and dairy products
106	Andrea Bandiera University of Tuscia	Use of deep learning in combination with FT-NIR spectroscopy for the analysis of extra virgin olive oil
107	Federico Baris University of Bologna	Insights on the mechanisms underlying the colour expression and stability of Italian rosé wines
108	Lorenzo Barozzi University of Udine	Novel plant protein sources for the beverage sector: technological functionality, nutritional properties, sensory characteristics, and consumer acceptability
109	Ilary Belardi University of Perugia	Development of sustainable and innovative strategies for the valorization of by-products of the brewing industry
110	Tommaso Bellesia University of Milano	ECO-sustainable packaging materials for the food industry (ECOPACKMAT)
111	Elena Bertolotti University of Parma	Development of innovative tools for nutrition education: a promising strategy to tackle and prevent malnutrition and to reduce the environmental impact of food through the adoption of healthier and more sustainable diets
112	Paola Biscotti University of Milano	Valorization of milk and dairy products in healthy and sustainable dietary patterns
113	Sara Bolchini Free University of Bozen-Bolzano	Antioxidant activity of Maillard reaction products by multiresponse kinetic models
114	Ambra Bonciolini University of Torino	Strategies for developing functional food products by creating a polyphenol-phytosterols complex
115	Sara Margherita Borgonovi University of Milano	Biobased approaches at modulating the interaction between legume biopolymers and bioactives: a perspective for the production of gluten-free baked goods
116	Laura Brunelli University of Milano	Assessment of the stability and efficacy of a newly developed probiotic blend in the context of IBS through a pilot multicentre study
117	Angela Carboni University of Sassari	Valorisation of artichoke by-product as ingredients for functional dairy foods



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118	Andrea Casson University of Milano	Eco-design tool development for sustainability optimization in food production systems and food waste reduction
119	Miriam Chiodetti University of Parma	Bio-sustainable technologies to produce raw materials and food products with improved physico-chemical, nutritional and safety properties
120	Valentina Civa University of Firenze	Non-conventional Inactivated Yeasts and Tannins: evaluation of their impact on the chemical, physical and sensorial characteristics of wines
121	Fatma Dadi Università Cattolica del Sacro Cuore	Strategies to increase the sustainability of plant-based proteins
122	Federica De Agostini University of Milano	Shelf-life modelling as a strategic tool to validate sustainable food/packaging solutions: the case of coffee
123	Lorenzo De Berardinis University of Udine	Engineering of bioaerogels as key ingredients in the development of functional foods to deliver health through diet
124	Ester De Martino University of Napoli Federico II	Enzyme biotechnology to recovery byproducts from agricultural and food wastes
125	Camilla De Paolis University of Torino	Impact of different filtration processes on genetic traceability of monovarietal wines
126	Giulia Di Filippo University of Udine	Health-promoting whey protein-derived peptides in functional foodstuff
127	Flavia Dilucia Università di Foggia	Use of vegetable by-products for the formulation and study of foods with high health value and to prolong their shelf-life
128	Peyman Ebrahimi University of Padova	Sustainable technologies and valorisation of food by-products by the recovery of bioactive compounds
129	Dilek Eltemur Free University of Bozen-Bolzano	Authentication of hay milk and its dairy products with nuclear magnetic resonance spectroscopy
130	Vanessa Eramo University of Tuscia	Ozone technology for sanitization and product quality in the dairy supply chain
131	Alessia Esposito University of Napoli Federico II	Selection of Next-Generation Probiotics (NGPs) from the gut microbiome of subjects with different dietary patterns
132	Chiara Evangelista University of Tuscia	Development of strategies for the adaptation of the livestock sector to the new climate regime with machine learning and artificial intelligence methods
133	Camilla Febo Free University of Bozen-Bolzano	Development of a food-waste derived bioink for sensing applications
134	Gebremedhin Gebremariam Gebremical University of Bologna	Applications of cold atmospheric plasma as green technology for food shelf-life extension
135	Stefano Gerna University of Milano	Integrated green strategies for the management, recovery and recycling of waste in a dairy factory
136	Gloria Ghion University of Padova	Fermentation of plant by-products by using probiotic microorganisms to obtain functional foods with potential health benefits



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137	Elena Gramiccia University of Tuscia	Morphological and genetic characterization of <i>Phaseolus vulgaris</i> and <i>P. coccineus</i> landraces grown in the Aniene's Valley and evaluation of agronomic and nutritional performances of <i>Helianthus tuberosus</i> accessions of different geographical origin cultivated in marginal environments
138	Ignazio Maria Gugino University of Palermo	Analysis and characterization of Sicilian cereals landraces to destined at malting and brewing industry
139	Giuseppe Ianiri University of Molise	Use of wild edible plants as environmental indicators and as ingredients for the creation of new functional and enriched products
140	Merima Jasarevic University of Tuscia	Plant health monitoring of crops of high territorial relevance, identification with advanced diagnostic tools and design of sustainable prevention systems
141	Karen Lacey University of Parma	Development of methods and technologies for the specific inhibition of enzymes relevant for low colour stability of fruit juices and nectars
142	Carmen Laezza University of Napoli Federico II	Cell cultures of Mediterranean plant species involved in the production of novel food
143	Umberto Lanza University of Udine	Food and food bioactives fighting chronic inflammation
144	Celeste Lazzarini University of Bologna	Production and analytical characterization of new and traditional foods: focus on sustainability
145	Micaela Lembo University of Tuscia	"Green" Technologies in the supply chain of agri-food company
146	Alessia Lena University of Udine	Application of an eco-sustainable technology: use of direct and photodynamic UV light for the microbial decontamination on food industries
147	Leandra Leto University of Parma	Bioactive compounds from hop leaves: a green opportunity
148	Caterina Li Citra University of Palermo	Application of innovative, non-thermal technology and edible coating to extend the <i>shelf life</i> of fresh cut fruits
149	Francesco Limongelli University of Bari	Apulian Salicornia: from medicinal plant to innovative nutraceutical supplement
150	Rosangela Limongelli University of Bari	Use of meta-omics approaches for characterization of microbiota isolated from different ecological niches
151	Eleonora Loffredi University of Milano	Advanced emulsions as bioactive compound carriers for functional food design: technological and nutritional aspects
152	Marco Lopriore University of Udine	Development of multiresponse kinetic models for the prediction of stability and shelf life of dry foods
153	Fahimeh Masoumi Free University of Bozen-Bolzano	Fruit waste reduction through post-harvest early damage detection using 3D imaging methods
154	Sofia Massaro University of Padova	Development of extracts and fermented officinal plants for food use endowed with sensory, antimicrobial and nutraceutical properties



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155	Federica Mastrodonato Free University of Bozen-Bolzano	Insight into <i>in-vitro</i> digestibility of leavened baked goods
156	Anna Mengozzi University of Parma	Improvement and optimization of eco-friendly and sustainable packaging materials for meat products
157	Cristiana Mignogna University of Parma	Identification of aggregate metabolic phenotypes for dietary (poly)phenols and assessment of the factors associated with their formation: development of an oral (poly)phenol challenge test (OPCT)
158	Anthea Miller University of Messina	Sensory and technological improvement of hemp seed flour. Strategies for food applications
159	Roberta Miolla University of Bari	Production of added-value bakery products by upcycling oenological by-products
160	Arnaud Molle University of Parma	Non destructive method for predicting cheese making traits
161	Marco Nasso University of Tuscia	Exploring barriers and enablers for the environmental sustainability communication "Zero-Waste supply chain": insights from the Italian vegetables supply chain through the LOWINFOOD project
162	Elisabetta Orecchia University of Udine	Sustainable innovation for improving the quality of meat products in the era of the Green Deal
163	Anastasia Palatzidi Free University of Bozen-Bolzano	The potential of the cheese microbiome to control cheese fermentation and its repercussions for the industry
164	Alessia Pampuri University of Milano	Industry 4.0 in the agri-food sector: innovative sensors and smart logistics to support the sustainability of the supply chain
165	Giovanni Patania University of Milano	Response of plant holobiont to bacterial invasion: a focus on plant-growth promoter and antibiotic resistant bacteria
166	Lorenzo Pedroni University of Parma	Computational approaches integrated to biomolecular technologies to study foodborne viral infections: virulence factors and identification of food-grade components with potential anti-viral activity
167	Stefano Pettinelli University of Pisa	Applying and testing of "on site on time" sensors and tools for the sustainability of wine and extra virgin olive oil processes
168	Ilaria Picco University of Udine	Study of oenological practices for the production of long-lived white wines
169	Debora Pinamonti University of Udine	New strategies to face antibiotic resistance in healthcare and food sectors
170	Simona Pizzi University of Milano	Grapevine-associated microorganisms as biocontrol agents against the proliferation of pathogenic fungi
171	Cesare Ravagli University of Bologna	Technological, sensory and nutritional assessment of ecofriendly food lipids
172	Mutasem Razem Free University of Bozen-Bolzano	Antioxidant activity of ancient vs conventional cereals
173	Claudia Rorandelli University of Firenze	ALTERTASTE: improving food pleasure and intake in oncology patients receiving chemotherapy



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174	Alessio Pio Rossetti University of Teramo	Influence of grape-born yeasts on wine colour
175	Ecaterina Savchina Free University of Bozen-Bolzano	Technologies for reducing saturated fats in food formulations
176	Gabriele Serafino University of Torino	Microbial interactions during fermentations in winemaking
177	Alessio Sergiacomo University of Milano	Less common grains in bakery industry: product and process optimization
178	Syed Mudabbar Hussain Shah University of Napoli Federico II	Development of a decision support system (DSS) to predict and extend food shelf-life
179	Gvantsa Shanshiashvili University of Milano	Improving the grape pressing for a sustainable wine production chain (GrapePress 4.0)
180	Francesco Spataro University of Parma	Untargeted/targeted UHPLC-HRMS approach for quality assessment in hazelnuts and finished products of the confectionery industry
181	Alessandro Stringari Free University of Bozen-Bolzano	Use of sourdough for the recycling of agro-food by-products
182	Rajat Suhag Free University of Bozen-Bolzano	Innovative approaches for the valorization of apple by-products
183	Adineh Tajmousavilangerudi Free University of Bozen-Bolzano	Development and preclinical testing of a functional beverage for boosting the immune system in the elderly
184	Simona Tatasciore University of Teramo	Innovative formulation and process approaches for new plant-based ingredients with enhanced techno-functionalities
185	Francesco Tedesco University of Basilicata	Use of chitin and its derivatives obtained from sustainable sources as an alternative to the use of chemical additives in the food production
186	Chiara Traina University of Torino	Microbiomes in food systems
187	Elisabetta Trossolo Free University of Bozen-Bolzano	Encouraging the consumption of alternative protein sources through the design of novel fermented foods
188	Sara Vignati University of Milano	Green sensors and smart services for the optimization of agri-food supply chains with a view to industry 4.0: greater sustainability of production, business competitiveness and reduction of food waste
189	Valentina Vinelli University of Milano	Development of strategies aiming to ameliorate the nutritional impact and feasibility of a sustainable plant-based dietary pattern rich in bioactive compounds
190	Francesca Vurro University of Bari	The flat breads of the Mediterranean area: valorisation and innovation
191	Andrea Zava University of Torino	Innovative strategies aimed at improving the sustainability of the oenological process