



## List of Poster contributions (2<sup>nd</sup> year PhD students)

Posters are presented in Aula seminari – first floor.

Poster location	PhD student Institution	Poster contribution title
201	<b>Lucrezia Angeli</b> Free University of Bozen-Bolzano	Synergistic and antagonistic interactions between food antioxidants
202	<b>Umme Asma</b> Free University of Bozen-Bolzano	Effect of different cooking treatments on polyphenols content and antioxidant activities of apples grown in South Tyrol
203	<b>Diletta Bagnoli</b> University of Molise	Cultivation and metagenomics for the assessment of microbial biodiversity in grapes and musts from different viticultural areas of Italy
204	<b>Alessandro Bianchi</b> University of Pisa	Effect of the modified atmosphere packaging on the shelf-life of Tuscan DOP Bread
205	<b>Giulia Bisson</b> University of Udine	Microbial exopolysaccharides as postbiotics for the development of new functional foods: optimization of yields
206	<b>Carolina Cantele</b> University of Torino	Are phenolipids able to counteract lipid oxidation in oil-in-water emulsions?
207	<b>Antonio Francesco Caputi</b> University of Bari	Assessment of bioactive and contaminat compounds in underexploited agri-food wastes and new food products through targeted and non-targeted approaches
208	<b>Beatrice Cellini</b> University of Bologna	Biotechnological valorization of residues and by-products from agro-food industries
209	<b>Johnny Ciancetta</b> University of Teramo	Physical, and microstructural properties of dairy dessert creams: effect of composition and frozen storage
210	<b>Francesco Ciuffarin</b> University of Udine	Oil structuring for improving healthy and sustainable diets: The case study of extra virgin olive oil oleogelation
211	<b>Martina Coletta</b> University of Camerino	Soil and legumes of the Sibillini for high quality pasta
212	<b>Irene Maria Grazia Custureri</b> Università Mediterranea di Reggio Calabria	Enrichment of extra virgin olive oil for the development of functional oil to special consumers
213	<b>Nidhi Dalal</b> University of Napoli Federico II	Traceability of Mediterranean anchovies with NIR spectroscopy
214	<b>Giuditta de Gennaro</b> University of Bari	Olive cake as functional ingredient to improve the quality of gluten-free baked goods
215	<b>Maria De Sena</b> University of Napoli Federico II	Late blowing defect in “Grottone” cheese: detection of clostridia and control strategies
216	<b>Fabio D'Elia</b> University of Bologna	Study and development of innovative seafood products through the application of emerging process technologies
217	<b>Chiara Demarinis</b> University of Bari	Development of biotechnological protocols for the valorization of alternative plant matrices as a strategy for the sustainability of agri-food systems



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218	<b>Rohini Dhege</b> University of Parma	Modifications of vegetables subjected to conventional, innovative and non-thermal technologies
219	<b>Cristina Di Fiore</b> University of Molise	Sample preparation for the qualification and quantification of microplastics in some food matrices
220	<b>Federica D'Onofrio</b> University of Teramo	Stress response analysis of three different <i>Listeria monocytogenes</i> strains: a comparative study
221	<b>Silvia Donzella</b> University of Milano	Sustainable production of bio-based surfactants from dairy waste using oleaginous yeasts
222	<b>Giulia Elli</b> Free University of Bozen-Bolzano	Development of an electrical sensor to detect micro and nanoplastics in environmental and agri-food samples
223	<b>Luigi Esposito</b> University of Teramo	Food combinations and its quality as hallmarks for biogenic amines exposure. A study on current people habits in specific meals and snacking occasions
224	<b>Maria Pia Fabrile</b> University of Parma	New tools for authentication and traceability to assure the integrity of food chain
225	<b>Giovanni Fiorile</b> University of Napoli Federico II	New sensory methods ensuring authenticity and fostering Mediterranean fish
226	<b>Antonio Gattuso</b> Università Mediterranea di Reggio Calabria	Application of functional molecules recovered from bergamot by-products: development and improvement of food systems
227	<b>Elisa Ghitti</b> University of Milano	Role of root-exudated secondary metabolites in beneficial interactions between plant and polychlorinated biphenyls-degrading bacteria
228	<b>Irene Giordano</b> University of Napoli Federico II	Metabolic attenuation of probiotics: a strategy for functional fruit juices development
229	<b>Ilaria Grigoletto</b> University of Bologna	Sustainability of technology, quality control and consumption of olive oil
230	<b>Jessica Laika</b> University of Teramo	Detoxifying effect of cold atmospheric plasma on pure <i>Alternaria</i> mycotoxins and naturally contaminated sun-dried tomatoes
231	<b>Qiuyu Lan</b> University of Bologna	Metabolomics to investigate the effects of treatments on food and of food consumption on health
232	<b>Francesco Letizia</b> University of Molise	Preliminary chemico-physical evaluation of soymilk fermented by <i>Lactiplantibacillus plantarum</i> LP 95
233	<b>Giacomo Mantegazza</b> University of Milano	Ready-to-Eat food as a vehicle of microorganisms in the context of the <i>microbial deprivation hypothesis</i>
234	<b>Ida Mercurio</b> University of Molise	Antimicrobial coatings to preserve microbiological quality of dried fruits
235	<b>Oscar Moreno-Araiza</b> University of Camerino	Legume flours: characterization and food applications
236	<b>Agata Nolasco</b> 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



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237	<b>Davide Nucciarelli</b> University of Perugia	New technological approaches for improving the quality and shelf life of extra virgin olive oils
238	<b>Michela Pellegrini</b> University of Udine	<i>Lactocaseibacillus casei</i> : a bioprotective culture with antioxidant properties?
239	<b>Antonino Pirrone</b> University of Palermo	Technological development of new tropical fruit products and beverages
240	<b>Michela Quiquero</b> University of Molise	Prolonged leavening to mitigate acrylamide formation in Neapolitan pizza
241	<b>Noemi Sofia Rabitti</b> University of Milano	Individual variation in food perception and implication in consumer preference of sustainable products
242	<b>Arianna Ressa</b> University of Bari	Novel insights on the functional/nutritional features of the foods based on cereals, pseudocereals and legumes
243	<b>Nicolò Salgarella</b> University of Torino	Development of palm olein and high oleic sunflower seed oil-based oleogels and their physical characterization
244	<b>Amira Salim</b> University of Sassari	Antimicrobial, anti-quorum sensing, and anti-virulence potentials of pomegranate ( <i>Punica granatum</i> L.) peel extract against foodborne pathogenic bacteria
245	<b>Giuseppina Sequino</b> University of Napoli Federico II	Metagenomics and Big-Data approaches for monitoring food quality and safety
246	<b>Lucia Sportiello</b> University of Basilicata	Optimization of the extraction techniques using Deep Eutectic Solvents for the recovery of biomolecules from food industry by-products
247	<b>Marianna Tagliasco</b> University of Udine	The effect of particle sizes and cell wall integrity on the cohesiveness and starch digestibility of durum wheat and rye bread
248	<b>Valeria Tava</b> University of Milano	<i>Fusarium musae</i> , a potential new food safety threat. Can a diseased banana be the source of a fungal disease for humans?
249	<b>Stefano Tonini</b> Free University of Bozen-Bolzano	Advancement and prospects of study of bioactive peptides during food fermentation
250	<b>Angelo Topo</b> University of Udine	Evaluation of wine evolution, application of conventional and innovative approaches
251	<b>Nicole Tosi</b> University of Parma	Phenolic metabolites after acute and chronic consumption of different flavan-3-ol sources
252	<b>Michela Pia Totaro</b> University of Bari	Technological approaches to improve the quality of meat products
253	<b>Dimitra Tsourekis</b> University of Torino	Pathogens-seeking along infant food production chain: could untargeted approaches go a long way towards targeted ones?
254	<b>Manyu Wu</b> University of Padova	Identification and characterization of exopolysaccharides-producing <i>Liquorilactobacillus mali</i> T6 52