

26TH WORKSHOP PROGRAM

Monday, September 19, 2022

Registration opens at 10:00 time

Monday, September 19, 2022

13:30-14:00: Workshop opening ceremony and welcome note (Aula Magna 1, in parallel streaming Aula Magna 2)

14:00- 14:45, Plenary lecture (Aula Magna 1, in parallel streaming Aula Magna 2)

“The 12 pleasures of science” Marcel Zwietering, Wageningen University, The Netherlands

14:45-16:15, Parallel session 1: Microbial fermentation (Aula Magna 1)

Session Chairs: GATTI Monica, MAURIELLO Gianluigi

- Marilisa Giavalisco, Agricultural, Forest and Food Sciences, University of Basilicata "Use of *Lactiplantibacillus* strains and yeasts for the production of fermented table olives and extra virgin olive oil"
- Anđela Martinović, DeFENS, University of Milan “The ability of *Streptococcus thermophilus* ST870 to modulate urease activity in healthy subjects’ fecal samples depends on the biomass production process”
- Samantha Rossi, Dipartimento di Scienze e Tecnologie Agro-alimentari (DISTAL), University of Bologna “Biotechnological approaches to valorise alternative protein source, waste and by-products of food industries.”

14:45-16:15, Parallel session 2: Bakery products (Aula Magna 2)

Session Chairs: MESSIA Maria Cristina, LAUREATI Monica

- Veronica Oliviero, Department of Agriculture, University of Naples Federico II “Design and validation of healthy leavened bakery products: Focus on chemical-physical and sensory properties”
- Martina Moreton, Department of Agricultural, Food, Environmental and Animal Sciences, University of Udine “Formulation and processing strategies for obtaining bakery products tailored to the elderly’s needs”
- Alice Costantini, Faculty of Science and Technology, Free University of Bolzano “Leavened Baked Goods for Improving the Functionality”
- Oumayma Toumi, Agricultural Sciences, University of Sassari “Use of response surface methodology to investigate the effect of partial substitution of sodium chloride with *Salicornia ramosissima* powder in wheat dough and bread”

16:15- 6th What For Award, Federalimentare Video presentation of the selected final proposals (Aula Magna 1 and Aula Magna 2)

16:15 – 17:00, Coffee break and Poster viewing (PhD I year Aula 6 - ground floor; PhD II year Aula seminari – first floor)

17:00 – 18:30, Parallel session 3: Food analysis (Aula Magna 2)

Session Chairs: CASIRAGHI Ernestina, CORBO Filomena

- Silvio Iacovino, Department of Agricultural, Environmental and Food Sciences, University of Molise “Flour rheological properties assessed through empirical and fundamental methods”
- Anna Luparelli, Dept. Chemistry, University of Bari “Development of innovative methods for the multiple analysis of allergens in processed foods”
- Luca Menegoz Ursol, Department of Agri-Food, Environmental and Animal Sciences, University of Udine “Optimization of rapid analytical protocols for monitoring the contamination with hydrocarbons of petrogenic origin in the olive oil supply chain”
- Giacomo Bedini, DIBAF, University of Tuscia “Use of non-destructive analysis techniques for the technological and chemical-physical characterization of fruit and vegetables and for monitoring of the drying process ”

17:00 – 18:30, Parallel session 4: Microbial characterization (Aula Magna 1)

Session Chairs: GIACOMINI Alessio, MANZANO Marisa

- Cecilia Crippa, Department of Agricultural and Food Sciences, University of Bologna “Application of Next Generation Sequencing for the characterization of microbial hazard in Italian dairy and meat food productions realized in small-scale plants”
- Federica Barbieri, Department of Agricultural and Food Sciences, University of Bologna “Characterization of new bio-protective and functional lactic acid bacteria isolated from spontaneously European fermented sausages”
- Luca Bettera, Food and Drug Department, University of Parma “Non-starter Lactic Acid Bacteria: origin and characterization for a potential targeted use in cheesemaking”
- Rossella Filardi, DeFENS, University of Milan “Isolation and characterization of new isolates of Akkermansia muciniphila with a focus on antibiotic-resistance phenotypic and genotypic traits.”

END OF DAY 1
