

26TH WORKSHOP PROGRAM

Tuesday, September 20, 2022

8:30 – 9:15 Plenary Lecture (Aula Magna 1, in parallel streaming Aula Magna 2) “From idea to business start-up - developing entrepreneurial skills for life” Jonathan Tait, EIT Food, Belgium

9:15 – 10:45, Parallel session 5: Food sustainability (Aula Magna 1)

Session Chairs: ANESE Monica, RINALDI Massimiliano

- Mirella Noviello, Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti, University of Bari “Sustainable approaches to winemaking and wine aging”
- Marika Valentino, Agraria, University of Naples Federico II “Biopolymer active coating to extend the shelf-life of minimally processed fruits and vegetables”
- Angela Michela Immacolata Montone, Department of Industrial Engineering, University of Salerno “Development of edible coating functionalized with hydroxyapatite, complexed with bioactive compounds for the shelf-life extension of food products”
- Valeria Frigerio, DeFENS, University of Milan “Shelf-life estimation as a strategic tool for the eco-design of a sustainable food packaging”

10:45- 6th What For Award, Federalimentare Video presentation of the selected final proposals (Aula Magna 1 and Aula Magna 2)

9:15 – 10:45, Parallel session 6: Food Biotechnology

Session Chairs: DI PIERRO Prospero, CAPECE Angela

- Serena Malabusini, Department of Food, Environmental and Nutritional Sciences, University of Milan “Bioethology of a promising parasitoid associated with fig pests”
- Chiara Purgatorio, Scienze degli Alimenti, University of Teramo “Alternative antimicrobial strategies for the replacement of traditional preservatives and evaluation of the impact on stability and safety of food products”
- Francesca Melini, DIBAF, University of Tuscia “Application of metabolites secreted by plant growth- promoting bacteria to selected crops and evaluation of nutritional quality thereof”
- Francesco Salini, Department of Agriculture, Food, Environmental, and Animal Science, University of Udine “Heterologous expression of two novel antimicrobial peptides and investigation of their dedicated protease”

10:45- 6th What For Award, Federalimentare Video presentation of the selected final proposals (Aula Magna 1 and Aula Magna 2)

10:45-11:30, Coffee break and Poster viewing (PhD I year Aula 6 - ground floor; PhD II year Aula seminari – first floor)

11:30 – 13:30 Parallel session 7: Food Processing (Aula Magna 2)

Session Chairs: NICOLI Maria Cristina, GAMBACORTA Giuseppe

- Nazarena Cela, School of Agricultural, Forestry, Food and Environmental Sciences, University of Basilicata “Optimization of microbrewing process for high quality gluten free beer production”
- Aniello Falciano, Department of Agricultural Sciences, University of Naples Federico II “Processing and Innovation in the Neapolitan Pizza Manufacturing”
- Fosca Vezzulli, DiSTAS, Università Cattolica del Sacro Cuore “Multifactorial traceability and characterization of green and roasted coffee”
- Davide Emide, DeFENS, University of Milan “The complexity of protein network in foods: insight in the protein structure in cereal products”
- Andrea Bresciani, Department of Food, Environmental and Nutritional Sciences (DeFENS), University of Milan “Effects of processing on pulses and related products”

11:30 – 13:30 Parallel session 8: Probiotics, prebiotics and nutraceuticals (Aula Magna 1)

Session Chairs: RIZZELLO Carlo, MINERVINI Fabio

- Stefan Klettenhammer, Faculty of Science and Technology, Free University of Bolzano “Innovative techniques to encapsulate food-grade bioactives”
- Claudia Cappello, Science and Technology - Food engineering and Biotechnology, Free University of Bolzano “A Novel Functional Herbal Tea Containing Probiotic Bacillus Coagulans GanedenBC30: an In Vitro Study Using the Simulator of the Human Intestinal Microbial Ecosystem (SHIME)”
- Margherita D'Alessandro, Department of Agricultural and Food Sciences, University of Bologna “Development and investigation of functional foods conceived for specific categories of consumers and produced with selected strains isolated from healthy vaginal environment and human breast milk”
- Annalisa Porrelli, Dipartimento di Scienze del Suolo delle Piante e degli Alimenti, University of Bari “Functional food and per os microbial delivery system with a potential role in the prevention of diseases related to the human intestinal microbiota”
- Giovanni Turchetti, DIBAF, University of Tuscia “Identification and characterization of bioactive plant extracts and evaluation of viable use in the food industry”

13:30 – 14:30 Lunch and Poster viewing (PhD I year Aula 6 - ground floor; PhD II year Aula seminari – first floor)

14:30-15:15 Plenary lecture (Aula Magna 1, in parallel streaming Aula Magna 2) “The future of wine-making... the role of the scientific research” Luigi Moio, University of Napoli Federico II and President of the OIV, Italy

15:15 – 16:45 Parallel session 9: Food Circularity (Aula Magna 1)

Session Chairs: SEVERINI Carla, DI MONACO Rossella

- Patricia Dahdah, Agrarie - Sezione Biotecnologie microbiche Agroalimentari, University of Sassari “Valorization of olive oil extraction by-products through functional bread making”
- Marco Montemurro, Department of Soil, Plant and Food Sciences (DISSPA), University of Bari “Exploitation of unconventional plant matrices and agri-food waste through biotechnological processes”

- Marica Troilo, Department of Soil, Plant and Food Science, University of Bari “Grape pomace as an innovative flour for the formulation of bakery products: how nutritional, textural and sensorial properties were affected?”

15:15 – 16:45 Parallel session 10: Targeted nutrition (Aula Magna 2)

Session Chairs: FERROCINO Ilario, DE FILIPPIS Francesca

- Massimiliano Tucci, Department of Food, Environmental and Nutritional Sciences, University of Milan “Definition and validation of a healthy and sustainable dietary pattern, enriched with plant-based foods rich in bioactives compounds, in the context of the MIND FoodS Hub project”
- Flavia Casciano, DISTAL, University of Bologna “In vitro study of short-term effect on gut microbiota of foods and ingredients for specific consumer categories”
- Cinzia Franchini, Department of Food and Drug, University of Parma “Promotion of nutrition knowledge and sustainability of dietary behaviors in different student populations”
- Veronica D'Antonio, Faculty of Bioscience and Agro-Food and Environmental Technology, University of Teramo “Role of typical foods from Abruzzo region in reducing oxidative, inflammatory and metabolic stress in frail elderly people and/or affected by degenerative diseases”

16:45 – 17:00,

Awarding Ceremony (Aula Magna 1, in parallel streaming Aula Magna 2) Fondazione Prof. Roberto Massini – ETS

17:00 – 18:30, Poster viewing and discussion (PhD I year Aula 6 - ground floor; PhD II year Aula seminari – first floor)

17:30 – 19:00, PhD Coordinators meeting (AULA 5)

19:00 – Gala Dinner ([Foro Boario Pio Corsi, Piazza Garibaldi, Nizza Monferrato, AT](#))

A free shuttle bus service will be provided, departing from Piazzale Fabrizio de Andrè, ASTI, at 7:00 p.m. (venue back to Asti and Torino)
