

# 26<sup>TH</sup> WORKSHOP PROGRAM

## Wednesday, September 21, 2022

**9:00 – 9:45 Plenary lecture (Aula Magna 1, in parallel streaming Aula Magna 2) “Sustainable nutrition: the new challenge for the Italian food system” Mauro Fontana, President of the Italian AgriFood Cluster (CLAN), Italy**

**9:45 – 11:45 Parallel session 11: Innovation in the food system (Aula Magna 1)**

**Session Chairs: DALLA ROSA Marco, GALGANO Fernanda**

- Federico Basso, Department of Agricultural, Food, Environmental and Animal Sciences, University of Udine “Hyperbaric storage: An innovative and sustainable technology to extend stability and improve functionality of food”
- Giulia D'Alessio, Faculty of Bioscience and Agro-Food and Environmental Technology, University of Teramo “Impact of high dynamic pressure treatments on the physicochemical properties and technological functionality of pea proteins”
- Giulia Romano, Department of Agri-Food, Environmental and Animal Sciences, University of Udine “Optimization of cooking for food service: matching quality and nutritional requirement as drivers for development of innovative tools”
- Mehmet Onur Oral, DAFNE, Università di Foggia “Adding unprecedented economic and social values to the side- and by-products of mediterranean fruit and vegetables by reshaping them in novel source of nutrients and tailored food products mediated by 3D printing technology”
- Vincenzo Valentino, Department of Agricultural Sciences, University of Naples Federico II “Validation of Microbiome Mapping Strategies for the Food Industry”

**9:45 – 11:45 Parallel session 12: Wine quality and analysis (Aula Magna 2)**

**Session Chairs: MENCARELLI Fabio, FRACASSETTI Daniela**

- Francesco Maioli, DAGRI, University of Florence “Monitoring and management of chemical and physical wine parameters by using different tank materials into the winemaking process”
- Giulia Scalzini, Department of Agricultural, Forest and Food Sciences, University of Turin “What is the best time to harvest red grapes cv. Nebbiolo destined to withering? A three-years study”
- Sabrina Voce, Scienze Agroalimentari, Ambientali e Animali, University of Udine “Yeast strain and processing technology affect the composition of yeast autolysates: characterization and potential effects on wine evolution”
- Paola Bambina, Scienze Agrarie, alimentari e forestali, University of Palermo “<sup>1</sup>H-NMR-based metabolomics to assess the impact of the soil on the chemical composition of Nero d'Avola red wines”
- Rolla El Harati, Agriculture sciences, University of Sassari “Utilization of citral as antimicrobial on the mutants of  $\Sigma$ 1278b library of *Saccharomyces cerevisiae*”

**11:45-12:30, Awarding ceremony (Aula Magna 1, in parallel streaming Aula Magna 2) *6th What For Award, Federalimentare***

**12:30 – 13:00 Closing ceremony (Aula Magna 1, in parallel streaming Aula Magna 2)**

**14.00 *Post-event: COSTAL meeting (Aula 5)***

**13:00 – 14:30, Lunch and farewell**