

Scientific Programme

WEDNESDAY, 10<sup>th</sup> SEPTEMBER 2025

DAY 1

09:00-13:30 REGISTRATION

13:30 OPENING SESSION AND INSTITUTIONAL GREETINGS

AULA MAGNA

KEYNOTE LECTURE

14:00 *Designing Future Food Research for a Sustainable Planet*  
Prof. Milena Corredig, Aarhus University, Denmark

KEYNOTE LECTURE

14:30 *Unraveling the Role of Foods and Recipes as Modulator of Inflammatory and Oxidative Response in  
"Real Life" Nutrition*  
Prof. Mauro Serafini, University of Teramo, Italy

AULA MAGNA

AULA TESI

AULA 7

	Chair: Sonia Calligaris (UNIUD), Giorgia Spigno (UNICATT)	Chair: Fabio Licciardello (UNIMORE), Eleonora Carini (UNIPR)	Chair: Clara Comuzzi (UNIUD), Prospero Di Pierro (UNINA)
15:15	PARALLEL SESSION 1 Processing-Structure-Function Relationships in Food Design  Application of innovative technologies for the functionalisation of alternative proteins and the associated functional and rheological characterisation, <b>Federico Drudi</b> , UNIBO	PARALLEL SESSION 2 Smart Packaging and Green Technologies for Food Preservation  Microbial Biopolymers for Potential Applications in Food Packaging, <b>Marianna Ciccone</b> , UNIBO	PARALLEL SESSION 3 Innovative and Green Approaches for Food Safety and Sustainability  Use of Non-Thermal Treatments to Improve the Quality, Safety, and Shelf-Life of Raw Pork Sausages, <b>Chiara Angelucci</b> , UNIBO
15:30	Impact of process factors and agri-food by-products on the oxidative and physico-chemical stability of oleogels, <b>Giulia Salvatori</b> , UNIBO	Biodegradable Innovative Packaging: A Sustainable Solutions for Food Shelf Life Extension, <b>Corinne Giacoldino</b> , UNIRC	Nature-inspired compounds: synthesis and interaction with molecular targets for the application in plant protection, <b>Francesca Sacchi</b> , UNIMI
15:45	Development of Plant-Based Cheese Analogues: The Role of Ingredients and Processes, <b>Irene Fenga</b> , UNIPR	Sustainability and innovation of spray packaging applied to food and nutraceutical products: development of innovative sprayable solutions and study of their application in bakery and confectionery, <b>Chiara Rossetti</b> , UNICATT	Biomimetic synthesis of phytoalexins as environmentally friendly antimicrobials, <b>Denise Dozio</b> , UNIMI

16:00-16:45 COFFEE BREAK AND POSTER SESSION

16:45	Exploring the physical, structural and technological properties of ball-milled starches from different origins from granules to porous gels, <b>Reindorf Boateng</b> , UNITE	Free and microencapsulated olive pomace extracts to improve the phenolic content and shelf-life of fresh pasta, <b>Mariana Miccolis</b> , UNIBA	Dietary Exposure to Chemicals and Implications for Consumers Health, <b>Giovanni Tommaso Lanza</b> , UNIPR
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17:00-17:30 POSTER SESSION

	Aula Magna	Aula Tesi	Aula 7
	Chair: Simone Giacosa (UNITO), Fabio Chinnici (UNIBO)	Chair: Giovanna Ferrentino (UNIBZ), Giacomo Squeo (UNIBA)	Chair: Donato Angelino (UNITE), Luca Cocolin (UNITO)
17:30	PARALLEL SESSION 4A Advanced Approaches in Wine Science  Optimizing Negroamaro Wine Quality: The Effect of Withering Techniques and Defoliation the Apulian Landscape, <b>Ilaria Prezioso</b> , UNISALENTO	PARALLEL SESSION 5A Functional Ingredients from By-Products  Fostering Sustainability in the Olive Oil Supply Chain: Valorization of Typical Extra Virgin Olive Oils and Olive Mill By-products, <b>Sofia Zantedeschi</b> , UNIBO	PARALLEL SESSION 6A Food, Microbiota and Health  Ultra-Processed foods: from the nutritional characteristics to the impact on human health, <b>Beatrice Pellegrini</b> , UNIMI
17:45	Assessment of quercetin precipitation risk in Italian red wines, <b>Alessandra Luciano</b> , UNINA	Development of functional ingredients using byproducts from agro-industrial process, <b>Benedetta Fanesi</b> , UNIVPM	In Vitro Evaluation of Probiotic, Enzymatic, and Botanical Supplements on Gut Microbiota and Digestion, <b>Robin Duncan</b> , UNIMI
18:00	Wild yeasts as source for designing specific "synthetics microbiota" to be used for wine fermentations, <b>Ernesto Petruzzello</b> , UNINA	Technological treatments to obtain high-quality vegetable products, <b>Iolanda Cilea</b> , UNIRC	Genomic characterization of Lactic Acid Bacteria strains for the development of a novel psychobiotic product, <b>Chiara Maria Calvanese</b> , UNINA

18:15-19:00 POSTER SESSION

19:00 WELCOME COCKTAIL



UNIVERSITÀ DEGLI STUDI DI TERAMO

Campus Aurelio Saliceti, Polo Spaventa  
Via R. Balzarin, 1, 64100

TERAMO (TE)



## Scientific Programme

 THURSDAY, 11<sup>th</sup> SEPTEMBER 2025

DAY 2

## KEYNOTE LECTURE

09:00 *Computational Food Science: making sense of food data*  
**Prof. József Baranyi**, ERA-Chair Holder, fooddigIT Computational Food Science Centre, Aristotle University of Thessaloniki, Greece

	Aula Magna	Aula Tesi	Aula 7
09:00	Chair: Simone Giacosa (UNITO), Fabio Chininci (UNIBO)	Chair: Giovanna Ferrentino (UNIBZ), Giacomo Squeo (UNIBA)	Chair: Donato Angelino (UNITE), Luca Cocolin (UNITO)
	<b>PARALLEL SESSION 4B</b> Advanced Approaches in Wine Science	<b>PARALLEL SESSION 5B</b> Functional Ingredients from By-Products	<b>PARALLEL SESSION 6B</b> Food, Microbiota and Health
09:45	Yeast Derivatives for Precision Oenology: Emerging and Sustainable Application for Wine Production (WInnY), <b>Alessio Altomare</b> , UNIMI	Integrated strategies to overcome lignocellulosic recalcitrance for the recovery, fractionation and characterization of functional fibers, <b>Pio Viscusi</b> , UNIPR	Study of the Effects of Plant-Derived MicroRNAs on the Human Gut Microbiota, <b>Hatice Hazal Okur</b> , UNIBZ
10:00	Oenological characterization of ancient Sicilian cultivars and grape heterogeneity assessment using technological parameters and phenolic markers, <b>Clara Vitaggio</b> , UNIPA	Sustainable valorisation of high value added compounds from secondary raw materials of the milling industry, <b>Claudio Cinquanta</b> , UNIMOL	Influence of food matrix on metabolic fate of polyphenols: role of phenol-nutrient interactions, <b>Manuela Flavia Ciacchio</b> , UNINA
10:15			Methodologies to guide consumers towards a healthy and sustainable Mediterranean Diet, <b>Perla Degli Innocenti</b> , UNIPR

## 10:30-11:15 COFFEE BREAK AND POSTER SESSION

	Aula Magna	Aula Tesi	Aula 7
	Chair: Roberto Moscetti (UNITUS), Cristina Alamprese (UNIMI)	Chair: Amalia R.M. Piscopo (UNIRC), Massimiliano Rinaldi (UNIPR)	Chair: Diego Mora (UNIMI), Teresa Zotta (UNIBAS)
	<b>PARALLEL SESSION 7</b> Smart and Sustainable Food Processing	<b>PARALLEL SESSION 8</b> Processing and Reformulation Strategies for Product Innovation	<b>PARALLEL SESSION 9</b> Food Microbiology and biotechnology (1)
11:15	Innovative Technologies and Processes for Sustainable Frozen Foods, <b>Bilge Ece Ozel</b> , UNITE	Technological and Nutritional Properties of Pigmented Whole Wheat Foods: The Role of Innovative Technologies, <b>Ilenia Gaeta</b> , UNIMOL	Innovative Approaches in the Development of Novel Organic Food Products by Applying Careful Processing, <b>Yasmin Muhammed</b> , UNIBA
11:30	Integrating automation in food processing operations, <b>Eleonora Di Palma</b> , UNIFG	Valorization of dairy production in inland areas: product and process innovation, <b>Caroline Vitone</b> , UNIMOL	Microbial Collections as Biorepositories for Sourdough Microbiomes: Microbiological Assessment, Metagenomic Analysis, and Nutritional Profiling, <b>Roberta Coronas</b> , UNISS
11:45	Integrating food reformulation strategies and emerging technologies to promote healthy diet, <b>Grazia Marinaro</b> , UNIFG	Application of Liquid Nitrogen for Pistachio Skin Removal, <b>Fabiola Pesce</b> , UNICT	Lactic acid bacteria as a tool to reduce the allergenicity of Arginine Kinase and Tropomyosin from the edible insect <i>Hermetia illucens</i> , <b>Claudia DellaPina</b> , UNIPR
12:00	Application of IoT and Machine Learning Technologies for Monitoring Hop Cone Ripening, <b>Martina Galaverni</b> , UNIPR	Effect of durum wheat meal in low-moisture texturized vegetable proteins and its application in filled pasta, <b>Vittoria Latrofa</b> , UNIBA	Genomic and functional characterization of a novel BSH-positive <i>Lactocaseibacillus rhamnosus</i> probiotic candidate with potential hypocholesterolemic effect, <b>Gianluigi Agolino</b> , UNICT
12:15	Innovative approaches for shelf-life extension: chemical, physical and microbiological strategies, <b>Giulio Scappaticci</b> , UNIP/ BARILLA	Plant-based analogues: a sensory-based and consumer-led approach to enhance product acceptance and innovation, <b>Marta Appiani</b> , UNIMI	Selection of lactic acid bacteria to improve the technological, nutritional and functional value of products and by-products in the agri-food chain, <b>Saverio Monica</b> , UNIPR
12:30	Applications of MOX Sensors for Volatile Organic Compound Detection in Agri-Food sector, <b>Elisabetta Poeta</b> , UNIMORE	Bioactive-Rich Mushrooms for Food Reformulation (BIOMUSH-FOOD), <b>Giulia Bearzi</b> , UNIMI	Exploitation of the functional potential of autochthonous microorganisms from fermented foods, <b>Anna Rossi</b> , UNIUD

## 12:45-14:00 LUNCH AND POSTER SESSION

*Scientific Programme*

THURSDAY, 11<sup>th</sup> SEPTEMBER 2025

DAY 2

AULA MAGNA

KEYNOTE LECTURE

14:00 *Consumer-led Product Ecodevelopment: Can We Truly Shape the Future of Sustainable Food Using Consumers, Sensory Sciences, and Life Cycle Analysis?*  
**Prof. Ronan Symoneaux**, Ecole Supérieure des Agricultures (ESA), France

14:30 *Flow Cytometry Meets Food Science: Exploring Applications from Food Processing to Human Health*  
**Dr. Marina Ramal Sanchez**, UNITE  
*sponsored by Beckman Life Sciences*

Aula Magna

Chair: Alessandra Fratianni (UNIMOL),  
Michele Paradiso (UNISALENTO)

**PARALLEL SESSION 10**  
**Emerging Analytical Tools for Food Quality and Safety**

15:00 Combining Instrumental and Sensory Methods to Assess the Quality and Authenticity of Foods of Animal Origin, **Mara Antonia Gagliano**, UNIBO

15:15 Advanced chemical characterization and functional assessment of hemp flour-enriched bread: opportunity and challenges in valorizing hemp chain by-products, **Lorenzo Del Vecchio**, UNIPR

15:30 Electrochemical and Machine Learning Approaches for the Classification and Functional Assessment of Oenological Tannins During Wine Ageing, **Rosario Pascale**, UNIVR

Aula Tesi

Chair: Cristina Restuccia (UNICT),  
Giampiero Sacchetti (UNITE)

**PARALLEL SESSION 11**  
**Genomics and Microbiomes for Food Systems and Environment**

Development of a comprehensive cheese metagenomic catalogue reveals potential markers of origin and quality, **Raffaele Magliulo**, UNINA

Closing the loop in agriculture: effects of a fermented tomato-based biostimulant on tomato growth and fruit quality, **Anna Agosti**, UNIPR

Effect Of Biochar and Wood Distillate Application on Vegeto-Productive Performances of Strawberry Plants (cv. Charlotte), Under Controlled Conditions, **Samreen Nazeer**, UNIPR

Aula 7

Chair: Fabio Minervini (UNIBA),  
Annalisa Serio (UNITE)

**PARALLEL SESSION 12**  
**Food Microbiology and biotechnology (2)**

Innovative bioprocesses and extraction techniques of high value molecules and products from agricultural biomasses, **Luca Fontechiari**, UNIPR

Effect of GABA production on biomass yield and stress robustness of *Levilactobacillus brevis*, **Emanuela Lavanga**, UNIBAS

Valorisation of Alternative Protein Sources by Tailored Biotechnological Processes and Non-Thermal Technologies to Obtain New Ingredients to Be Used in the Formulation of Innovative Foods, **Solidea Amadei**, UNIBO

15:45-16:30 COFFEE BREAK AND POSTER SESSION

16:30 Analysis of volatilome of virgin olive oils and flavored oils: quality grade evaluation and study of modification during storage, **Rosalba Tucci**, UNIBO

16:45 Identification and quantification of microplastics in the clam *Chamelea gallina* using different analytical techniques, **Rosaria Aloia**, UNITE

17:00 Designing advanced materials and self contained platforms for analytical applications in food analysis, **Davide Paolini**, UNITE

Genomic and physiological insights into bacterial heavy metal resistance for environment decontamination, **Alice Melzi**, UNIMI

Microbiome Mapping in Meat Food Chain from Farm to Fork, **Asim Ur Rahman**, UNINA

Optimization of Fermentation Parameters for Biomass Production of *Streptococcus thermophilus* BT01 with Low or High Urease Activity, **Ylenia Zanchetta**, UNIMI

17:00-18:30 POSTER SESSION

20:30-23:30 WORKSHOP GALA DINNER



**VILLA PARIS**  
Via F. Maracci, 1, 64026  
Roseto degli Abruzzi (TE)



# 29th WORKSHOP Developments in the Italian PhD Research on Food Science Technology and Biotechnology

## Scientific Programme

FRIDAY, 12<sup>th</sup> SEPTEMBER 2025

DAY 3

09:15 OPENING SESSION

### AULA MAGNA

Chair: Prof. Dario Compagnone, Prof.ssa Daniela Mancini (UNITE)

09:15 KEYNOTE LECTURE

*Skills to create the future food system, Maarten Van Der Kamp (EITFood, BE)*

09:45 KEYNOTE LECTURE

*From Research to Market: First Steps to Build a Startup  
Dr. Danilo Mazzara (SkillforEquity, IT)*

Chair: Prof. Luca Simone Cocolin (UNITO), Prof.ssa Paola Pittia (UNITE)

10:15 Interactive session: My PhD skills: which, what for, and in my future I will..

10:45-11.15 COFFEE BREAK

Chair: Prof. Marco Dalla Rosa (UNIBO), Prof. Antonello Piga (UNISS)

11:15 Round Table: Research and PhD programs for the food systems transition

Lorenzo Cerretani (Vice-President Order of Food Technology, Industry consultant)

Lorenzo De Berardinis (Process and Product development Perfetti van Melle)

Maria Cristina Di Domizio (Federalimentare)

Fabio D'Elia (Food Hub)

Rosalba Lanciotti (SIMTREA, University Alma Mater Bologna)

Daniele Rossi (Vice-President Cluster CLAN)

Chair: Prof. Dino Mastrocola (SISTAL, UNITE)

12:15 AWARDS SESSION: What For (CLAN), SISS, Anton Paar, Barilla

13:00 CLOSING SESSION