



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



Poster Presentation Tableau

POSTER SESSION	Number	Year	Name	Surname	SSD	TUTOR	AFFILIATION	POSTER TITLE	REVISORI	
DAY 1 Wednesday 10 September 13:30-19:00	P-I-1	I	Yana	Madonna	AGRI-07/A	Giorgia Spigno/Andrea Bassani	Università Cattolica del Sacro Cuore	Food Contact Compatibility and Shelf-life Effects of New Packaging Materials	Stefano Farris (UNIMI)	Paola Pittia (UNITE)
	P-I-2	I	Sofia	Panzani	AGRI-07/A	Francesca Venturi/Chiara Sanmartin	Università di Pisa	Quality evolution during storage of Spices and Herbs: understanding organoleptic and chemical (VOCs and main bioactive compounds) decay during Primary and Secondary Shelf Life	Stefano Farris (UNIMI)	Paola Pittia (UNITE)
	P-I-3	I	Asja	Brovedani	AGRI-07/A AGRI-08/A	Comuzzi Clara	Università di Udine	Development of novel photodynamic materials to reduce microbial contamination in foods	Stefano Farris (UNIMI)	Paola Pittia (UNITE)
	P-I-4	I	Chiara	Pisana	AGRI-08/A	Cinzia Caggia	Università di Catania	Cheese Food Safety: biocontrol systems through bacteriophages and active compounds	Stefano Farris (UNIMI)	Paola Pittia (UNITE)
	P-II-1	II	Andrea	Marianelli	AGRI-07/A	Angela Zinnai/Monica Macaluso	Università di Pisa	Innovative methods in breadmaking, packaging and distribution able to increase nutraceutical value, extend shelf-life and reduce waste of bakery products	Stefano Farris (UNIMI)	Paola Pittia (UNITE)
	P-I-5	I	Davide	Falotico	AGRI/07-A	Francesco Caponio	Università di Bari	Technological Strategies for Developing Sustainable and Functional Plant-based Ingredients and their Applications in Innovative Food Products	Donatella Albanese (UNISA)	Maria Alessandra Paissoni (UniTO)
	P-II-2	II	Andrea	Fachin	AGRI-07/A	Stefano Farris	Università di Milano/Università di Torino	Valorization of Food Waste for New Packaging Solutions	Donatella Albanese (UNISA)	Maria Alessandra Paissoni (UniTO)
	P-II-3	II	Vittorio	Bassi	AGRI-07/A	Sara Limbo	Università di Milano	Safety Assessment of Recyclable Coffee Packaging: Screening NIAS and Quantifying Primary Aromatic Amines in Polyolefin-Based Materials	Donatella Albanese (UNISA)	Maria Alessandra Paissoni (UniTO)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-4	II	Matteo	Gennaro	CHEM-07/B	Sabrina Dallavalle	Università di Milano	Functionalization of biopolymers via chemical methods for food packaging applications.	Donatella Albanese (UNISA)	Maria Alessandra Paissoni (UniTO)

DAY 1 Wednesday 10 September 13:30-19:00	P-II-5	II	Chiara	Vatieri	MEDS-24/B	Cirillo Teresa/Esposito Francesca	Università di Napoli	Valorisation of Food Waste for the Development of Film Coatings for Food Packaging Applications	Donatella Albanese (UNISA)	Maria Alessandra Paissoni (UniTO)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-6	I	Rui	Song	AGRI-07/A	Pietro Rocculi	Università di Bologna	Effect of emerging technology on different techno-functional properties in rice	Concetta Conurso (UniME)	Marcello Alinovi (UniPR)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-7	I	Ezeh	Chinedu	AGRI-07/A	Pittia, Rastelli, Faieta	Università di Teramo	Optimization of Candy Processing Conditions for Sustainable Confectionery Products with Improved Sensory Properties	Concetta Conurso (UniME)	Marcello Alinovi (UniPR)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-8	I	Santhoshkumar	Paramasivam	AGRI07-A	Antonio Derossi	Università di Foggia	Use of Robotic Applications for Elevating the Quality and Sustainability of Food Products	Concetta Conurso (UniME)	Marcello Alinovi (UniPR)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-6	II	Irene	Locatelli	AGRI-07/A	Silvia Grassi	Università di Milano	Advancing in Process Analytical Technology: e-sensing for food cold chain	Concetta Conurso (UniME)	Marcello Alinovi (UniPR)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-7	II	Marta	Baviera	AGRI-07/A	Daniela Fracassetti	Università di Milano	Optimizing Red Straw Wine Production: A Multi-Faceted Approach	Concetta Conurso (UniME)	Marcello Alinovi (UniPR)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-8	II	Annachiara	Ferraioli	AGRI-07/A	Silvana Cavella	Università di Napoli	Valorization of food by-products: technological strategies for tailored food ingredients	Lilia Neri (UniTE)	Alessio Cimini (UniTUS)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-9	II	Busra	Oktar	AGRI-07/A	Pietro Rocculi	Università di Bologna	Emerging Processing Technologies for the Sustainable Production of Innovative Foods	Lilia Neri (UniTE)	Alessio Cimini (UniTUS)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-10	II	Giulia	Basile	AGRI-07/A	Romano Raffaele/Aponte Maria/De Luca Lucia	Università di Napoli	Bioactive compounds extracted through green technologies from lemon peels, fennel and tomato waste: their potential use as antioxidant	Lilia Neri (UniTE)	Alessio Cimini (UniTUS)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-11	II	Angela	Lomonaco	AGRI-07/A	Fernanda Galgano	Università della Basilicata	Characterization of doughs and flours for leavened bakery products: correlation with process parameters and finished product quality for continuous improvement	Lilia Neri (UniTE)	Alessio Cimini (UniTUS)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-12	II	Burcu	Aykanat	AGR-09	Francesco Genovese	Università della Basilicata	Impact of Supplier Variability and Storage Time on the Hydration and Mechanical Behavior of Durum Wheat Semolina	Lilia Neri (UniTE)	Alessio Cimini (UniTUS)

DAY 1 Wednesday 10 September 13:30-19:00	P-II-13	II	Niccolò	Pilla	AGRI-07/A	Emanuele Marconi	Università Campus Bio-Medico Di Roma	Charcaterization of prtoeins from barley malting by-products for food applications	Alessandra Marti (UniMI)	Francesco Caponio (UniBA)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-14	II	Marco	Torre	AGRI-07/A AGRI-02/A	Antonella Verzera, Fabio Gresta	Università di Messina	Physicochemical and Techno-functional Characterization of Flours from Neglected Sicilian Black Chickpea Varieties	Alessandra Marti (UniMI)	Francesco Caponio (UniBA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-9	I	Emanuele	Greco	AGRI-07/A	Francesca Bot	Università di Parma	Upcycling pea waste side streams for developing future food ingredients (poster)	Alessandra Marti (UniMI)	Francesco Caponio (UniBA)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-15	II	Francesco	Iervese	AGRI-07/A	Carla Di Mattia, Paola Pittia	Università di Teramo/Università di Torino	Valorization of Grass Pea (<i>Lathyrus sativus</i> L.) Proteins through Microgels: Impact of pH on Structural Properties	Alessandra Marti (UniMI)	Francesco Caponio (UniBA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-10	I	Elisa	Bonanno	AGRI-02/A AGRI-07/A	Fabio Gresta, Maria Merlino	Università di Messina	Agronomic and technological strategies to produce Mediterranean cereal and legume-based snacks for sustainable healthy nutrition	Alessandra Marti (UniMI)	Francesco Caponio (UniBA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-11	I	Ruiqi	Hu	AGRI-07/A	Fabio Chinnici	Università di Bologna	Study on the effect and mechanism of action of chitosan on fixed compounds, polyphenolics, volatiles substances and color of red wines and beers	Simona Pizzi (UniMI)	Francesca Venturi (UniPI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-12	I	Ana Catarina	Cabral Vale da Cunha	AGRI-07/A	Simone Giacosa	Università di Torino	Composizione fenolica e tipicità in vini Nebbiolo: Influenza del terroir, annata e tecniche di vinificazione	Simona Pizzi (UniMI)	Francesca Venturi (UniPI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-13	I	Anastasiia	Kasianova	AGRI-07/A	Maria Alessandra Paissoni Luca Giorgio Carlo Rolle	Università di Torino	New Sensory and Instrumental-Chemical Approaches for Defining Wine Typicity: Exploring the Diversity of Monovarietal White Wines	Simona Pizzi (UniMI)	Francesca Venturi (UniPI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-14	I	Opeyemi Folashade	Adesuyi	AGRI-08/A	Rosanna Tofalo	Università di Teramo	Oenological functions of Metschnikowia pulcherrima in co-culture with Saccharomyces cerevisiae to improve wine production	Simona Pizzi (UniMI)	Francesca Venturi (UniPI)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-16	II	Beatrice	Cordero	AGRI-07/A	Susana Rio Segade	Università di Torino	Modulating White Wine Quality: The Effects of Ozone Treatments During Production	Margherita Modesti (UniTUS)	Giorgio Gargari (UniMI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-15	I	Marco	Manta	AGRI-05/A	Alberto Alma/Elena Gonella	Università di Torino	Environmental sustainability and impact of grapevine pest control on wine growing	Margherita Modesti (UniTUS)	Giorgio Gargari (UniMI)

DAY 1 Wednesday 10 September 13:30-19:00	P-I-16	I	Cecilia Akotowaa	Offei	AGRI-07/A	Angela Zinnai	Università di Pisa/Università di Torino	Use of by-products from the olive oil and wine making industries to increase their sustainability and obtain high quality and healthy products	Margherita Modesti (UniTUS)	Giorgio Gargari (UniMI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-17	I	Virginia	Gaiato	AGRI-07/A	Luca Giorgio Carlo Rolle	Università di Torino	Innovative oenological practices to adapt the winemaking and wine preservation process to the different grape composition resulting from climate change	Margherita Modesti (UniTUS)	Giorgio Gargari (UniMI)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-17	II	Marco	Lagori	AGRI-07/A	Luca Giorgio Carlo Rolle, Antonella Bosso	Università di Torino	Exploring the behavior of alternatives to montmorillonite clays in white wine protein stabilization	Margherita Modesti (UniTUS)	Giorgio Gargari (UniMI)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-18	I	Manuel	Chinello	AGRI-08/A	Alessio Giacomini	Università di Padova	Grape-based fermented beverages distinct from wine	Luca Rolle (UniTO)	Giorgia Perpetuini (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-19	I	Ilenia	Pellicano	AGRI-07/A	Andrea Bellincontro - Francesca Luziatelli	Università della Tuscia	Biotechnological solutions for limiting climate change consequences, and maintaining high-quality standards in wine production	Luca Rolle (UniTO)	Giorgia Perpetuini (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-18	II	Giulia	Bertazzoli	AGRI-08/A	Giovanna Felis	Università di Verona	Valorization of wine-related microbial bioresources for sustainability and innovation: case studies in the agri-food chain (poster communication)	Luca Rolle (UniTO)	Giorgia Perpetuini (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-19	II	Margherita	Chiarini	AGRI-08/A	Maria De Angelis	Università di Bari	Techniques for Wine Dealkoholization and Microbiota Characterization (poster)	Luca Rolle (UniTO)	Giorgia Perpetuini (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-20	I	Gabriele	Fioschi	AGRI-07/A	Vito Michele Paradiso	Università del Salento	Innovative approaches to wine health and sustainability in hot climates	Luca Rolle (UniTO)	Giorgia Perpetuini (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-21	I	Michele Arcangelo	Dicorato	AGRI-07/A	Ombretta Marconi	Università di Perugia/Università di Torino	Valorization of Brewing By-Products as an Alternative Protein Source	Aldo Todaro (UniCT)	Nadia Innocente (UniUD)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-22	I	Mariacristina	D'Ascoli	BIOS-07/A	Di Piero Prospero	Università di Napoli	Valorization of algal biomass through enzymatic biotechnology for the development of new food products	Aldo Todaro (UniCT)	Nadia Innocente (UniUD)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-20	II	Arianna	Bonucci	AGRI-07/A	Agnese Taticchi, Sonia Esposto	Università di Perugia/Università di Torino	From by-products to bioactive ingredients: the development of a functional snack using olive pâté and brewing spent grain	Aldo Todaro (UniCT)	Nadia Innocente (UniUD)

DAY 1 Wednesday 10 September 13:30-19:00	P-II-21	II	Marianna	Sala	AGRI-07/A	Carola Cappa	Università di Milano	Food System Innovation and Sustainability: Legume Cooking Water	Aldo Todaro (UniCT)	Nadia Innocente (UniUD)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-23	I	DAVIDE	RITORTO	AGRI-07/A	Marco Poiana	Università Mediterranea di Reggio Calabria	Valorization of bioactive compounds from Citrus by-products for food applications	Aldo Todaro (UniCT)	Nadia Innocente (UniUD)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-24	I	Marcello	Gigliotti	AGR-07/A BIO/10	Eleonora Carini, Claudia Folli	Università di Parma	Fava bean (<i>Vicia faba</i> L.) proteins: allergens identification, extraction methods, and technological modulation of biological and techno-functional properties	Roberta Dordoni (UniCATT)	Antonio Derossi (UniFG)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-25	I	Roberta	Pratolino	AGRI-07/A	Calligaris Sonia	Università di Udine	Designing next-generation hybrid foods by structuring biopolymers from food waste	Roberta Dordoni (UniCATT)	Antonio Derossi (UniFG)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-22	II	Simone	Musollini	AGRI-07/A	Fabio Favati	Università di Verona	Insights into the impact of ultra-high pressure treated rice husk microfibrillar cellulose on the viscoelastic and thermomechanical properties of model ice cream mixes	Roberta Dordoni (UniCATT)	Antonio Derossi (UniFG)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-23	II	Silvia	Gianfagna	AGRI-07/A	Maria Cristina Messia, Francesca Cuomo	Università del Molise	Process and Product Innovation for the Valorization and Sustainability of Confectionary Productions	Roberta Dordoni (UniCATT)	Antonio Derossi (UniFG)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-26	I	Alessandro	Rosso	AGR/02	Massimo Blandino	Università di Torino	Agronomic and technological solutions for achieving innovative food ingredients from legume crops	Roberta Dordoni (UniCATT)	Antonio Derossi (UniFG)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-24	II	Claudia	Troisi	AGRI-07/A	Maria Teresa Rodriguez Estrada	Università di Bologna	Innovative approaches for the development and performance evaluation of new frying mixtures through physical, chemical and sensory analyses	Nicoletta MIELE (UniNA)	Marco Faieta (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-27	I	Ann Maria	Don	AGR-07/A	Matteo Scampicchio	Libera Università di Bolzano	Effect of soilless culture on the physiochemical and sensory attributes of strawberry	Nicoletta MIELE (UniNA)	Marco Faieta (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-28	I	Erica	Bensmail	AGRI-07/A	Tullia Gallina Toschi	Università di Bologna	Ingredients and foods containing alternative protein sources: evaluation of sensory quality and acceptability	Nicoletta MIELE (UniNA)	Marco Faieta (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-25	II	Pierina	Díaz-Guerrero	AGRI-07/A	Francesca Venturi, Isabella Taglieri	Università di Pisa	Sensory analysis and emotional profile as a tool for the valorisation of sustainable and innovative food chain	Nicoletta MIELE (UniNA)	Marco Faieta (UniTE)

DAY 1 Wednesday 10 September 13:30-19:00	P-II-26	II	Ejona	Boci	AGRI-07/A	Sara Spinelli	Università di Firenze	Attitude to sustainability and health and acceptability of baked goods by consumers	Nicoletta MIELE (UniNA)	Marco Faieta (UniTE)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-29	I	Anna	Lazaridou	AGRI-08/A	Vasileios Englezos, Simone Giacosa	Università di Torino	The role of grape microbiome in wine origin traceability	Chiara Sanmartin (UniPI)	Luciano Cinquanta (UniPA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-30	I	Emiliano	Nardin	AGRI-07/A	Battistutta Franco	Università di Udine	The selection of wood for the production of quality wines	Chiara Sanmartin (UniPI)	Luciano Cinquanta (UniPA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-31	I	Akash Kalyanrao	Jadhav	AGRI-07/A	Ombretta Marconi	Università di Perugia	Development and Optimization of Malt Extracts for Beer Production	Chiara Sanmartin (UniPI)	Luciano Cinquanta (UniPA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-32	I	Shazina	Jabeen	AGRI-08/A	Daniele Daffonchio	Università di Torino	The Contribution of Soil Microbiome to Grapevine Resilience Against Drought, Fruit Quality and Terroir and Carbon Stock in the Vineyard	Chiara Sanmartin (UniPI)	Luciano Cinquanta (UniPA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-33	I	Martina	Tarditi	BIO-04 AGR-03	Claudio Lovisolo/Alessandra Ferrandino	Università di Torino	Study of the effects of climate change combined with biostimulant application on grapevine physiology and the consequences for nutraceutical quality of grapes	Chiara Sanmartin (UniPI)	Luciano Cinquanta (UniPA)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-34	I	Nadia	Ciotola	AGRI-07/A	Ferranti Pasquale	Università di Napoli	Development of an innovative omic-based method to monitor Alternaria mycotoxins in tomato and assess their persistence	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)
DAY 1 Wednesday 10 September 13:30-19:00	P-I-35	I	Giulia	Gula	CHIM/10	Augusta Caligiani	Università di Parma	Food Chemistry: Development and application of untargeted methods and omics approaches for the characterization of raw materials and semi-finished products in the confectionery industry	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-27	II	Daniele	Catanzaro	AGRI-07/A	Biagio Fallico	Università di Catania/Università di Torino	Development and Validation of an Analytical Method for the Identification and Quantification of Heterocyclic Amines in Foods	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-28	II	Lorenzo	Oliverio	AGRI-07/A	Francesco Capozzi	Università di Bologna	Application of high-resolution nuclear magnetic resonance (HR-NMR) to evaluate the antioxidant properties of natural compounds used to extend the shelf life of food products rich in unsaturated lipid components	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)
DAY 1 Wednesday 10 September 13:30-19:00	P-II-29	II	Ludovica	Milzi	AGRI-07/A	Panunzi Barbara, Ferranti Pasquale	Università di Napoli	A smart hydrogel sensor for food spoilage detection: visual pH monitoring in milk and chicken samples	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)

DAY 1 Wednesday 10 September 13:30-19:00	P-I-36	I	Giorgio	Lupi	CHIM/10	Augusta Caligiani	Università di Parma	Bridging Analytical Chemistry and Regulation in Dietary Fiber Research: From Molecular Characterization to Novel Food Authorization	Michele Del Carlo (UniTE)	Alessandra Bendini (UniBO)
DAY 2 Thursday 11 September 09:00-13:30	P-I-37	I	Milad	Daneshniya	AGR-07/A	Matteo Scampicchio	Libera Università di Bolzano	Isolation and Characterization of Antioxidant Compounds from Maillard Reaction Products in Cooked Foods Using Advanced Spectroscopic Techniques	Alessandra De Bruno (UNIROMA5)	Fabio Favati (UniVR)
DAY 2 Thursday 11 September 09:00-13:30	P-II-30	II	Claudia	Lombroni	AGRI-07/A	Matteo Scampicchio	Libera Università di Bolzano/Università di Torino	Study of anthocyanins from red cabbage as potential natural alternatives to synthetic antioxidants	Alessandra De Bruno (UNIROMA5)	Fabio Favati (UniVR)
DAY 2 Thursday 11 September 09:00-13:30	P-II-31	II	Valentina	Antonioni	AGRI-07/A	Maria Fiorenza Caboni	Università di Bologna	Characterization of performances of various natural antioxidants in the formulation of food, feed and pet food, to identify the best processing conditions	Alessandra De Bruno (UNIROMA5)	Fabio Favati (UniVR)
DAY 2 Thursday 11 September 09:00-13:30	P-II-32	II	Pamela	Laera	AGRI-07/A	Francesco Caponio	Università di Bari	Can blueberry extract improve the oxidative stability of sunflower oil during a cooking process?	Alessandra De Bruno (UNIROMA5)	Fabio Favati (UniVR)
DAY 2 Thursday 11 September 09:00-13:30	P-I-38	I	ELNAZ	BAVEL	AGR-07/A	Matteo Scampicchio, Ksenia Morozova	Libera Università di Bolzano	Enhancing Antioxidant Activity in Breadcrumbs Through Controlled Maillard Reaction	Alessandra De Bruno (UNIROMA5)	Fabio Favati (UniVR)
DAY 2 Thursday 11 September 09:00-13:30	P-I-39	I	Alexandra-Mihaela	Alloaiei	AGRI/07-A	Antonella Pasqualone	Università di Bari	Use of innovative plant-derived ingredients in the production of functional foods for the enhancement of marginal areas	Annalisa Romano (UniNA)	Marco Dalla Rosa (UniBO)
DAY 2 Thursday 11 September 09:00-13:30	P-II-33	II	Rossella Francesca	Lanza	AGRI-07/A	Donatella Albanese	Università di Salerno	Development and optimization of sustainable protein-source-based food	Annalisa Romano (UniNA)	Marco Dalla Rosa (UniBO)
DAY 2 Thursday 11 September 09:00-13:30	P-I-40	I	Letizia	Crema	AGR-07/A BIO/9	Emma Chiavaro, Francesca Scazzina	Università di Parma	Sustainability evaluation of plant-based protein sources by integrating nutritional, environmental and food safety dimensions	Annalisa Romano (UniNA)	Marco Dalla Rosa (UniBO)
DAY 2 Thursday 11 September 09:00-13:30	P-I-41	I	Maurizio	Asfalto	AGRI-07/A	Paola Pittia	Università di Teramo/Università di Torino	Development of Innovative Processes to produce micro- and nano-sized Extracellular Vesicles from Plant matrices intended for Nutraceuticals and Food applications	Annalisa Romano (UniNA)	Marco Dalla Rosa (UniBO)
DAY 2 Thursday 11 September 09:00-13:30	P-I-42	I	Maryam	Kazempour Sammak	AGRI-07/A	Fabio Favati	Università di Verona	Innovative food formulations with plant protein - based bigels	Annalisa Romano (UniNA)	Marco Dalla Rosa (UniBO)

DAY 2 Thursday 11 September 09:00-13:30	P-I-43	I	Muhammad Junaid	Arshad	AGRI-08/A	Elisa Salvetti	Università di Verona	Development of a body of knowledge of selected microbial bioresources for the production of an innovative kombucha	Francesca Patrignani (UniBO)	Pasquale Massimiliano Falcone (UnivPM)
DAY 2 Thursday 11 September 09:00-13:30	P-II-34	II	Tommaso	Ugolini	AGRI-07/A	Lorenzo Cecchi	Università di Firenze	Improvement of the monovarietal EVOO production chain: phenolic and volatile profiling for oil authentication and by-products exploitation	Francesca Patrignani (UniBO)	Pasquale Massimiliano Falcone (UnivPM)
DAY 2 Thursday 11 September 09:00-13:30	P-II-35	II	Giulia	Tapparo	AGRI-07/A	Marta Bertolino	Università di Torino	Chemical characterization of <i>Ocimum Basilicum</i> L. for pesto sauce production	Francesca Patrignani (UniBO)	Pasquale Massimiliano Falcone (UnivPM)
DAY 2 Thursday 11 September 09:00-13:30	P-I-44	I	Paolo	Cerruti	AGRI-07/A	Alberto Acquadro, Matteo Martina	Università di Torino	Parthenocarpy for enhanced food quality in eggplant: An approach to breeding seedless fruits	Francesca Patrignani (UniBO)	Pasquale Massimiliano Falcone (UnivPM)
DAY 2 Thursday 11 September 09:00-13:30	P-II-36	II	Alberto	Akiki	AGRI-07/A	Giampiero Sacchetti	Università di Teramo	Central Italy Emmer wheat types: healthy foods from sustainable agriculture	Francesca Patrignani (UniBO)	Pasquale Massimiliano Falcone (UnivPM)
DAY 2 Thursday 11 September 09:00-13:30	P-II-37	II	Mirella	Luciani	VET/04	Maria Schirone, Luigi Iannetti	Università di Teramo	Chicken Muscle Proteome as a Marker of Farming Practices: Implications forStress response and Meat Quality	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)
DAY 2 Thursday 11 September 09:00-13:30	P-II-38	II	Giulio	Giannini	AGRI-07/A	Marco Dalla Rosa	Università di Bologna	Application of chitosan coating and gaseous ozone to improve quality of fresh-cut apples	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)
DAY 2 Thursday 11 September 09:00-13:30	P-I-45	I	Matteo	Carletta	AGR01 AGR-07/A	Maria Martuscelli, Emilio Chiodo	Università di Teramo	Tackling Sustainability and Quality in Beef Production: a Consumer-Driven Approach	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)
DAY 2 Thursday 11 September 09:00-13:30	P-II-39	II	Sona	Hajjiyeva	AGRI-08/A	Francesca Patrignani	Università di Bologna	Sustainable Production of Novel Natural Food Colorants by Filamentous Fungi and Yeasts through Carbon and Nitrogen Source Diversification and C/N Ratio Optimization	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)
DAY 2 Thursday 11 September 09:00-13:30	P-I-46	I	Alessia	Iannone	CHEM-01/A CHEM-01/B	Pasquale Avino	Università del Molise	Application of pre-labelled ACF filters for micropollutants extraction in foods and beverages	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)
DAY 2 Thursday 11 September 09:00-13:30	P-I-47	I	Giacomo	Pedron	CHEM-07/B	Jaouhari Yassine, Bordiga Matteo	Università del Piemonte Orientale	Roasting Effects on the Nutritional and Flavor-Related Biochemical Composition of <i>Pistacia vera</i> L.	Fernanda Galgano (UniBAS)	Marilena Marino (UniUD)

DAY 2 Thursday 11 September 09:00-13:30	P-I-48	I	Roberto	Senatore	AGR/19	Paolo Cornale, Davide Biagini	Università di Torino	Strategies for Reducing Emissions and Enhancing Sustainability in Livestock Systems	Maria Concetta Tenuta (UniBZ)	Erica Pontonio (UniMI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-49	I	Matteo	Profeti	CHIM/10	Augusta Caligiani	Università di Parma	Extraction and characterisation of biomolecules from insects reared on food by-products for food and feed applications	Maria Concetta Tenuta (UniBZ)	Erica Pontonio (UniMI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-50	I	Gianfranco	Desideri	AGR-07/A	Maria Martuscelli	Università di Teramo	Quality and sustainability of Pasta as social integration tool	Maria Concetta Tenuta (UniBZ)	Erica Pontonio (UniMI)
DAY 2 Thursday 11 September 09:00-13:30	P-II-40	II	Tanveer	Ahmad	MEDS-24/B	Teresa Cirillo, Francesco Esposito	Università di Napoli	From Waste to Taste: Formulation of Fiber-Rich Bakery Products from Coffee Silver Skin	Maria Concetta Tenuta (UniBZ)	Erica Pontonio (UniMI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-51	I	Arjun	MOHANAKUMAR	AGR/03,AGR/15	Tommaso Ganino, Massimiliano Rinaldi	Università di Parma	Processing and valorisation of agri-food by-products and their use as elicitors in agriculture	Maria Concetta Tenuta (UniBZ)	Erica Pontonio (UniMI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-52	I	Claudia	Siclari	AGRI-07/A AGRI-03	Tommaso Ganino, Massimiliano Rinaldi	Università di Parma	Valorization of agri-food by-products through innovative technologies: circular economy in the brewing supply chain	Carola Cappa (UniMI)	Lucia Parafati (UniCT)
DAY 2 Thursday 11 September 09:00-13:30	P-I-53	I	Giovanni	Ciano	AGRI-04/B	Roberto Moscetti	Università della Toscana	Characterization and smart par-drying of potatoes belonging to PGI "Patata dell'Alto Viterbese"	Carola Cappa (UniMI)	Lucia Parafati (UniCT)
DAY 2 Thursday 11 September 09:00-13:30	P-I-54	I	Mattea Maria Antonietta	Lauceri	AGRI-07/A	Concetta Conduurso, Fabrizio Cincotta	Università di Messina	Vegetable Coagulants and New Dairy Technologies for the Innovation and Diversification of Goat's Milk Dairy Production	Carola Cappa (UniMI)	Lucia Parafati (UniCT)
DAY 2 Thursday 11 September 09:00-13:30	P-I-55	I	Salvatore	Chiarenza	AGRI-07/A	Elena Arena	Università di Catania	Recovery of bioactive compounds and fiber from citrus wastes	Carola Cappa (UniMI)	Lucia Parafati (UniCT)
DAY 2 Thursday 11 September 09:00-13:30	P-I-56	I	francesca	Colicigno	AGRI-07/A	Donatella Albanese	Università di Salerno	Sustainability Aspects in the Reformulation of Products for the Confectionery Industry: A Case Study on Gummy Candies	Carola Cappa (UniMI)	Lucia Parafati (UniCT)
DAY 2 Thursday 11 September 09:00-13:30	P-II-41	II	Anna	Bortolini	AGRI-07/A	Piergiorgio Comuzzo	Università di Udine	Effect of closure system on the evolution of Pinot gris and Pinot noir wines	Rosanna Tofalo (uniTE)	Vasileios Englezos (UniTO)

DAY 2 Thursday 11 September 09:00-13:30	P-II-42	II	Maria Carla	Cossu	AGRI-08/A	Giacomo Zara	Università di Sassari	Development of a Synthetic Microbial Community for Producing A Sardinian Functional Acid-Alcoholic Dairy Beverage	Rosanna Tofalo (uniTE)	Vasileios Englezos (UniTO)
DAY 2 Thursday 11 September 09:00-13:30	P-II-43	II	Giorgia	La Rocca	AGRI-08/A	Angela Capece	Università della Basilicata	Development of biological and monitoring tools for improving energy efficiency and sustainability in winemaking	Rosanna Tofalo (uniTE)	Vasileios Englezos (UniTO)
DAY 2 Thursday 11 September 09:00-13:30	P-II-44	II	Leonardo	D'Intino	AGRI-07/A	Mario Gabrielli	Università Cattolica del Sacro Cuore	Modelling of time and temperature effects for the identification of ageing trends in volatiles composition of Malvasia di Candia Aromatica wines	Rosanna Tofalo (uniTE)	Vasileios Englezos (UniTO)
DAY 2 Thursday 11 September 09:00-13:30	P-II-45	II	Eleonora	Muccio	AGRI-07/A	Donatella Albanese	Università di Salerno	High Value Food Products from Microalgae	Francesca Malvano (UniSA)	Silvana Cavella (UniNA)
DAY 2 Thursday 11 September 09:00-13:30	P-II-46	II	Federica	Torregrossa	AGRI-07/A	Luciano Cinquanta, Diego Planeta	Università di Palermo	Application of high pressure treatment (HPP) to extend shelf life of liquid artisanal ice cream bases	Francesca Malvano (UniSA)	Silvana Cavella (UniNA)
DAY 2 Thursday 11 September 09:00-13:30	P-II-47	II	Shahzal	Babar	AGRI-07/A	Alessio Cimini	Università della Toscana	Development and Optimization of Instant Fresh Egg Pasta Enhancing Rehydration Efficiency, Structural Integrity, and Nutraceutical Potential	Francesca Malvano (UniSA)	Silvana Cavella (UniNA)
DAY 2 Thursday 11 September 09:00-13:30	P-II-48	II	Emanuele	Tomassini	AGRI-07/A	Antonio Piga	Università di Sassari	Salt reduction strategies in bread making: exploring food-grade seawater	Francesca Malvano (UniSA)	Silvana Cavella (UniNA)
DAY 2 Thursday 11 September 09:00-13:30	P-II-49	II	Gloria	Sciuto	AGRI-08/A	Cinzia Caggia	Università di Catania	Valorization of Second Cheese Whey through microalgal cultivation for high-value biomass production	Francesca Malvano (UniSA)	Silvana Cavella (UniNA)
DAY 2 Thursday 11 September 09:00-13:30	P-II-50	II	Roberta	Montebello	AGRI07-A	Antonio Derossi	Università di Foggia	Understanding the effects of heat treatment conditions on the physicochemical and technological properties of mycelium-based meat substitute	Rosalba Lanciotti (UniBO)	Isabella Taglieri (UniPI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-57	I	Michele	Isotti	AGR-08/A	Pasquale Russo, Diego Mora	Università di Milano	From food biofortification to probiotic: exploring biotechnological applications of B2-Overproducing LAB	Rosalba Lanciotti (UniBO)	Isabella Taglieri (UniPI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-58	I	Evangelia	Tsara	AGR-08/A	Rantsiou Kalliopi	Università di Torino	Design of bioprotective microbial consortia to improve the shelf life and overall quality of meat products	Rosalba Lanciotti (UniBO)	Isabella Taglieri (UniPI)

DAY 2 Thursday 11 September 09:00-13:30	P-I-59	I	Nataliya	Baschinski	AGR-08/A	Luca Simone Cocolin	Università di Torino	Coffee bean microbiome as a suitable source for new microbial starter cultures	Rosalba Lanciotti (UniBO)	Isabella Taglieri (UniPI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-60	I	Martina	Nironi	AGR/03 AGR/16 CHIM/10	Benedetta Chiancone, Martina Cirlini, Valentina Bernini	Università di Parma	A green approach to the synthesis and extraction of bioactive compounds from vitro-derived hop plants	Rosalba Lanciotti (UniBO)	Isabella Taglieri (UniPI)
DAY 2 Thursday 11 September 09:00-13:30	P-I-61	I	Noemi	Martinengo	AGR-08/A	Monica Gatti	Università di Parma	Application of targeted lactic acid bacteria for the revalorization of food matrices and by-product	Antonello Paparella (UniTE)	Giacomo Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-I-62	I	Mubshra	Naseer	AGR-08/A	Severino Zara, Francesco Fancello	Università di Sassari/Università di Torino	Study of the Antimicrobial Activity of Natural Extracts Obtained from Olive Trees on Food-Borne and Spoilage Bacteria	Antonello Paparella (UniTE)	Giacomo Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-I-63	I	Martina	Filippini	AGRI 08/A	Giulia Tabanelli	Università di Bologna	Microbial biodiversity as a sustainable strategy for innovative plant-based fermented products	Antonello Paparella (UniTE)	Giacomo Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-I-64	I	kiana	Aghaei	AGRI-07/A	Marcello Fidaleo	Università della Toscana	Bio-Based Surfactants for a Greener Future: Synthesis of Alkyl Polyglucoside from Renewable Resources.	Antonello Paparella (UniTE)	Giacomo Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-I-65	I	Gabriele	Capriglia	AGRI-08/A	Sara Borin	Università di Milano	Exploring plant-microbiome synergy for hydrocarbon bioremediation of polluted soils	Antonello Paparella (UniTE)	Giacomo Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-II-51	II	Gaia	Vanzetti	AGRI-08/A	Ilario Ferrocino	Università di Torino	Optimizing Taggiasca table olives fermentation: development of autochthonous microbial starter culture	Aldo Corsetti (UniTE)	Severino Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-II-52	II	Emanuele	Della Monica	AGRI-08/A	Alessia Levante, Camilla Lazzi	Università di Parma	Interspecies interactions in cheese microbiota: metabolic synergies among lactic acid bacteria species	Aldo Corsetti (UniTE)	Severino Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-II-53	II	Caterina	Nicolotti	AGRI-08/A	Benedetta Bottari	Università di Parma	Fermented foods: from raw material fermentation to microbiota and related post-digestion bioactive compounds	Aldo Corsetti (UniTE)	Severino Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-II-54	II	Irene Maria	Zingale	AGRI-08/A	Cinzia Caggia	Università di Catania	Biovalorization of Pâtè Olive Cake (POC) for food applications	Aldo Corsetti (UniTE)	Severino Zara (UniSS)

DAY 2 Thursday 11 September 09:00-13:30	P-II-55	II	Andrea	Torreggiani	AGRI/08-A	Carlo Giuseppe Rizzello	Università di Bari	Valorization of Agrifood Waste for Bioplastic Production via Microbial Fermentation Using Cupriavidus necator	Aldo Corsetti (UniTE)	Severino Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-II-56	II	Polina	Makarycheva	BIO/19	Stefania Silvi	Università di Camerino	Evaluation of the ability to induce well-being and health by plant extracts and their constituents	Aldo Corsetti (UniTE)	Severino Zara (UniSS)
DAY 2 Thursday 11 September 09:00-13:30	P-I-66	I	Mariasimona	Cavaliere	AGRI/08-A	Maria De Angelis	Università di Bari	Development of sustainable strategies for effective delivery of probiotics and bioactive substances	Lucia Vannini (UniBO)	Maria Martuscelli (UniTE)
DAY 2 Thursday 11 September 09:00-13:30	P-I-67	I	Simona	Carbone	AGRI/08-A	Erica Pontonio	Università di Bari	Functional foods: set-up of biotechnology processes, design and market strategies	Lucia Vannini (UniBO)	Maria Martuscelli (UniTE)
DAY 2 Thursday 11 September 09:00-13:30	P-I-68	I	Viola	Termine	AGRI-08/A	Diego Mora	Università di Milano	Beyond Probiotics: Unravelling the Secret Weapons of VSL#3 as a Postbiotic	Lucia Vannini (UniBO)	Maria Martuscelli (UniTE)
DAY 2 Thursday 11 September 09:00-13:30	P-I-69	I	Elisabetta	Cutecchia	AGRI/08-A	Giuseppe Celano	Università di Bari	Biotechnological innovations for the reduction of microbiological risk in the dairy supply chain	Lucia Vannini (UniBO)	Maria Martuscelli (UniTE)
DAY 2 Thursday 11 September 09:00-13:30	P-I-70	I	Aziza	Caccia	CHEM-05	Sabrina Dallavalle	Università di Milano	Hybrid nature-inspired metal chelators as antifungal agents for crop protection	Giampiero Scortichini (IZS)	Elena Bancalari (UniPR)
DAY 2 Thursday 11 September 09:00-13:30	P-I-71	I	Matteo	Corti	CHEM-07/B	Martina Letizia Contente	Università di Milano	Enzymatic prenylation of waste-derived polyphenols to enhance their biological activity and/or physico/chemical properties	Giampiero Scortichini (IZS)	Elena Bancalari (UniPR)
DAY 2 Thursday 11 September 09:00-13:30	P-I-72	I	Sara	Foiadelli	CHEM-07/C	Francesco Enzo Molinari	Università di Milano	Sustainable bioprocesses for plant secondary metabolite biotransformation	Giampiero Scortichini (IZS)	Elena Bancalari (UniPR)
DAY 2 Thursday 11 September 09:00-13:30	P-I-73	I	Elif	Kartal	AGRI-07/A	Deborah Pacetti, Massimiliano Gasparini	Università Politecnica delle Marche	Chemical and biological characterization of pomegranate seed oil: a novel functional ingredient	Giampiero Scortichini (IZS)	Elena Bancalari (UniPR)
DAY 2 Thursday 11 September 09:00-13:30	P-II-58	II	Francesco	Regi	AGRI-07/A	Paola Pittia	Università di Teramo	Exploring Vegetal Sources of Extracellular Vesicles: A Step Toward Functional Food Ingredients	Giampiero Scortichini (IZS)	Elena Bancalari (UniPR)

DAY 2 Thursday 11 September 09:00-13:30	P-II-59	II	Susanna	Lelli	AGRI-07/A	Emanuele Marconi	Università Campus Bio-Medico di Roma	Characterization of Pea Proteins, Soft Wheat Cultivars, Pomegranate and Derivatives to Design Products for Preconceptional and Pregnant Women	Rosa Palmeri (UniCT)	Marco Poiana (UniRC)
DAY 2 Thursday 11 September 09:00-13:30	P-II-60	II	Ilaria	Proetto	AGRI-07/A	Biagio Fallico	Università di Catania	Valorisation of Brewer's Spent Grain as a Functional Ingredient to Improve Nutritional and Health Quality in Dry Pasta Formulation	Marco Faieta(UniTE)	Marco Poiana (UniRC)
DAY 2 Thursday 11 September 09:00-13:30	P-I-74	I	Elisa	Canazza	AGRI-07/A	Anna Lante	Università di Padova	Bioactive compounds in convenience foods and valorisation of their processing by-products and waste	Rosa Palmeri (UniCT)	Marco Poiana (UniRC)
DAY 2 Thursday 11 September 09:00-13:30	P-I-75	I	Mario	Guida	AGRI-07/A	Enrico Valli	Università di Bologna	Innovative and sustainable methodologies for the extraction and characterization of bioactive and high value-added compounds obtained from agri-food supply chain by-products.	Rosa Palmeri (UniCT)	Marco Poiana (UniRC)
DAY 2 Thursday 11 September 09:00-13:30	P-I-76	I	Emanuele	Marchesi	AGRI-07/A	Fabio Favati	Università di Verona	Valorization of animal by-products: industrial production of hydrolyzed animal collagen and evaluation of its technological and nutraceutical properties	Rosa Palmeri (UniCT)	Marco Poiana (UniRC)
DAY 2 Thursday 11 September 14.00/18.30	P-II-61	II	Davide	Addazii	AGRI-07/A	Andrea Gianotti	Università di Bologna	Modulatory Effects of Nutritional Supplements on Gut Microbiota: An In vitro Study on Crohn's Disease and Healthy Donors	Robereta Prete (UniTE)	Benedetta Bottari (UniPR)
DAY 2 Thursday 11 September 14.00/18.30	P-II-62	II	Ananya	Gupta	AGRI-08/A	Luca Cocolin	Università di Torino	Harnessing microbial resources for innovations in cocoa fermentation	Robereta Prete (UniTE)	Benedetta Bottari (UniPR)
DAY 2 Thursday 11 September 14.00/18.30	P-II-63	II	Martina	Parziale	AGRI-08/A	Francesca De Filippis	Università di Napoli	Development of probiotics and post-biotics for the modulation of skin microbiome	Robereta Prete (UniTE)	Benedetta Bottari (UniPR)
DAY 2 Thursday 11 September 14.00/18.30	P-II-64	II	Sara	Basiglio	AGRI-08/A	Elena Crotti	Università di Milano	Impact of chemical pollutants on the gut microbiome of pollinators	Robereta Prete (UniTE)	Benedetta Bottari (UniPR)
DAY 2 Thursday 11 September 14.00/18.30	P-II-65	II	Alberto	Binello	AGRI-08/A	Kalliopi Rantsiou	Università di Torino	Human and food microbiome: interactions explored in vitro	Robereta Prete (UniTE)	Benedetta Bottari (UniPR)
DAY 2 Thursday 11 September 14.00/18.30	P-II-66	II	Beatrice Maria	Stella	MEDS-08/C	Simona Bo	Università di Torino	Ultra-processed food intake and its impact on public health in older adults	Mauro Serafini(UniTE)	Simone Perna (UniMI)

DAY 2 Thursday 11 September 14.00/18.30	P-II-67	II	Arianna	Gallina	MEDS-08/C	Letizia Bresciani	Università di Parma	Application of a new semi-quantitative food frequency questionnaire for evaluating seasonal (poly)phenol intake	Mauro Serafini (UniTE)	Simone Perna (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-II-68	II	Silvia	Callegaro	MEDS-08/C	Alice Rosi	Università di Parma	Woman's nutrition: eating habits, nutritional status and main sex-related risk factors in the physiological phases of female life	Mauro Serafini(UniTE)	Simone Perna (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-77	I	Ellis	Bianchi	MEDS-08/C	Patrizia Riso	Università di Milano	Valorization of Fish in Healthy and Sustainable Dietary Patterns	Mauro Serafini (UniTE)	Simone Perna (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-78	I	Francesco Matteo	Curatolo	MEDS-08/C	Margherita Dall'Asta	Università Cattolica del Sacro Cuore, Piacenza	Discovering the role of SEASOnal dietary choices on Mediterranean diet adherence and effect on gut microbiota (4-SEASOMed)	Mauro Serafini (UniTE)	Simone Perna (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-II-69	II	Cristiano	Negro	MEDS-08/C	Pedro Mena	Università di Parma	Mapping the complexity of the diet: circulating metabolites of plant bioactives and food-gut microbiome-host interactions	Mauro Serafini (UniTE)	Simone Perna (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-II-70	II	Lara Naim	Chehade	MEDS-08/C	Daniela Martini	Università di Milano	Nutritional Quality and Environmental Impact of Menus in the Italian Institutional Catering Sector: Potential for Optimization and Sustainability	Mauro Serafini (UniTE)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-II-71	II	Domenico	Nuzzolese	AGRI/08-A	Fabio Minervini	Università di Bari	Valorization of Apulian black chickpea and Senatore Cappelli durum wheat for the production of foods with high nutritional and functional value	Stefania Silvi (UniCAM)	Giulia Tabanelli (UniBO)
DAY 2 Thursday 11 September 14.00/18.30	P-II-72	II	Federica	Montagano	AGRI/08-A	Aldo Corsetti, Roberta Prete	Università di Teramo	Selection of <i>Lactiplantibacillus plantarum</i> strains for g-amino butyric acid (GABA) production in a legume-based fermented beverage	Stefania Silvi (UniCAM)	Giulia Tabanelli (UniBO)
DAY 2 Thursday 11 September 14.00/18.30	P-II-73	II	Giulia	Brioschi	CHEM-07/B	Gigliola Borgonovo	Università di Milano	Sustainable chemical processes for the valorization of agri-food residues	Stefania Silvi (UniCAM)	Giulia Tabanelli (UniBO)
DAY 2 Thursday 11 September 14.00/18.30	P-II-74	II	Antonella	Damiano	MVET-04/A	Michele Amorena, Carmine Merola, Antonio Francioso	Università di Teramo	Toxicological profile and preliminary therapeutic effects of a green extra-virgin olive oil extract in the zebrafish model	Stefania Silvi (UniCAM)	Giulia Tabanelli (UniBO)
DAY 2 Thursday 11 September 14.00/18.30	P-II-75	II	Shazia	Akram	AGR-08/A	Clemencia Chaves Lopez	Università di Teramo	Antifungal Effects of Essential Oils (EOs) and Pulsed Light (PL)on Cheese Spoilage Fungi: Inhibition, Gene Expression, and Cellular Disruption	Stefania Silvi (UniCAM)	Giulia Tabanelli (UniBO)

DAY 2 Thursday 11 September 14.00/18.30	P-I-79	I	Riccardo	Riggi	AGRI-07/A	Andrea Bellincontro, Margherita Modesti	Università della Toscana	No-alcohol, Low-alcohol (NoLo) and wines produced by sustainable and safe protocols: technological strategies and operative opportunities for new-frontier oenological productions	Rosanna Tofalo (UNITE)	Piergiorgio Comuzzo (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-II-76	II	Silvia	Arduini	AGRI-07/A	Fabio Chinnici	Università di Bologna	Characterization and Authentication of Alcoholic Products with Geographical Indications	Rosanna Tofalo (UNITE)	Piergiorgio Comuzzo (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-80	I	Sara	Zanella	AGRI-07/A	Matteo Marangon, Andrea Curioni	Università di Padova	Exploring the nature and mechanism of formation of red wine colloids: implications for stability and quality	Rosanna Tofalo (UNITE)	Piergiorgio Comuzzo (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-II-77	II	Roberto Salvatore	Di Fede	AGRI-07/A	Piombino Paola	Università di Napoli	Release and perception of γ -nonalactone and massoia lactone in the red wine matrix: impact of ethanol and acidity	Rosanna Tofalo (UNITE)	Piergiorgio Comuzzo (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-81	I	Thomas	Croci	AGRI-07/A	Alessandra Marti	Università di Milano	Bridging Agriculture to Food Technology for Sustainable Bakery Products	Antonella Verzera (UniME)	Matteo Scampicchio (UniBZ)
DAY 2 Thursday 11 September 14.00/18.30	P-I-82	I	Alberto	Saitta	AGRI-07/A	Manzocco Lara	Università di Udine	Integral Conversion of Industrial Fruit and Vegetable Waste into Extracts and Aerogels with Enhanced Functionality	Antonella Verzera (UniME)	Matteo Scampicchio (UniBZ)
DAY 2 Thursday 11 September 14.00/18.30	P-I-83	I	Marco	Cardillo	STAT-01/A	Piscitelli Alfonso	Università di Napoli	Characterization and evaluation of food products using advanced statistical methods and models	Antonella Verzera (UniME)	Matteo Scampicchio (UniBZ)
DAY 2 Thursday 11 September 14.00/18.30	P-I-84	I	Martina	Gattuso	AGRI-07/A	Pasquale Crupi, Matteo Pollon	Università di Palermo/Università di Torino	Formulation of new confectionery products based on functional compounds deriving from plant by-products	Antonella Verzera (UniME)	Matteo Scampicchio (UniBZ)
DAY 2 Thursday 11 September 14.00/18.30	P-I-85	I	Davide	Fascioli	AGRI-07/A	Pasquale Massimiliano Falcone	Università Politecnica delle Marche	AI and emerging technologies driving innovation in functional and health- promoting biopeptides for enhanced development and efficacy of plant- based foods	Antonella Verzera (UniME)	Matteo Scampicchio (UniBZ)
DAY 2 Thursday 11 September 14.00/18.30	P-II-78	II	Francesca	Trevisiol	AGRI-07/A	Calligaris Sonia, Innocente Nadia, Comuzzi Clara	Università di Udine	Valorization of Polysaccharides and Oligosaccharides from Food Waste (Poster)	Tullia Gallina Toschi (UniBO)	Silvia Grassi (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-II-79	II	Silvia	Gattucci	AGR-08/A	Maurizio Ciani	Università Politecnica delle Marche	Development of new functional foods derived from the honeybees' world	Tullia Gallina Toschi (UniBO)	Silvia Grassi (UniMI)

DAY 2 Thursday 11 September 14.00/18.30	P-II-80	II	Helen Stephanie Ofei	Darko	AGRI-07/A	Paolo Lucci, Deborah Pacetti	Universita Politecnica delle Marche	Alternative Food Sources as Functional Ingredients for Food Applications	Tullia Gallina Toschi (UniBO)	Silvia Grassi (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-86	I	Stefano	Sallustio	AGRI-07/A	Vitaglione Paola	Università di Napoli	Valorization of Food By-products for the Development of Innovative Functional Snacks	Tullia Gallina Toschi (UniBO)	Silvia Grassi (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-87	I	Federica	Zannini	AGR-08/A	Francesca Comitini, Maria Elena Lionetti	Università Politecnica delle Marche	Regenerative recycling of Agro food waste for enhancing the Mediterranean food system's circularity	Tullia Gallina Toschi (UniBO)	Silvia Grassi (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-88	I	Michele	Napolitano	AGRI-07/A	Maria Cristina Messina; Francesca Cuomo	Università del Molise	Evaluation of emerging risks in food system, and development of strategies to guarantee the safety and the quality of traditional and innovative foods.	Maria Schirone (UniTE)	Francesco Esposito (UniNa)
DAY 2 Thursday 11 September 14.00/18.30	P-II-82	II	Melisa	Jaramillo Zapata	AGRI-08/A	Luca Cocolin	Università di Torino	Microbiological food safety: risk mitigation of foodborne pathogens by applying omics approaches within the food system	Maria Schirone (UniTE)	Francesco Esposito (UniNa)
DAY 2 Thursday 11 September 14.00/18.30	P-II-83	II	Ivan	Ciliberti	AGRI-08/A	Aponte Maria	Università di Napoli	BALOs as biocontrol agent in bivalve shellfish depuration	Maria Schirone (UniTE)	Francesco Esposito (UniNa)
DAY 2 Thursday 11 September 14.00/18.30	P-I-89	I	Seyedeh Farnaz	Sadeghian	AGRI-07/A	Moret Sabrina	Università di Udine	Characterization of mineral oil contamination in vegetable oils and fats and study of innovative and sustainable approaches for their mitigation, with a focus on the most toxic aromatic components	Sonia Esposto (UniPG)	Carla Di Mattia (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-90	I	Gianfilippo	Nigro	AGRI-07/A	Giacomo Squeo, Giusy Rita Caponio	Università di Bari/Università di Torino	Design and quality assessment of improved nutritional value food products using by-products and minor crops as ingredients	Sonia Esposto (UniPG)	Carla Di Mattia (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-91	I	Cosimo Damiano	Dellisanti	AGRI/04-A	Alessandro Leone	Università di Bari	Application of vacuum prior to centrifugal separation of oils from olives, avocados, and other agri-food processes	Sonia Esposto (UniPG)	Carla Di Mattia (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-92	I	Aparnadevi	Premkartikkumar Geethalakshmi	AGR-07/A	Giovanna Ferrentino	Libera Università di Bolzano	Supercritical CO ₂ as a Green Technology for the Extraction and Characterization of Bioactives from Alpine Botanicals: Application in Oleolites	Sonia Esposto (UniPG)	Carla Di Mattia (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-93	I	Sofia	Trentanove	AGRI-07/A	Caterina Dinnella	Università di Firenze	Home sensory dietary patterns and the acceptability of school meals: the role of parental and child individual variables	Sonia Esposto (UniPG)	Carla Di Mattia (UniTE)

DAY 2 Thursday 11 September 14.00/18.30	P-I-94	I	Chiara Alessandra Carmen	Rutigliano	AGRI-07/A	Aldo Todaro	Università di Catania	Innovative strategies for oxidation protection in pistachio products	Antonio PIGA (UniSS)	Agnese Taticchi (UniPG)
DAY 2 Thursday 11 September 14.00/18.30	P-II-84	II	Giorgio Innocenzo	Ascrizzi	AGRI-07/A	Laura Piazza	Università di Milano	Mucoadhesive and Mechanical Properties of Prototype Soft-solid Foods Designed for Dysphagia Management	Antonio PIGA (UniSS)	Agnese Taticchi (UniPG)
DAY 2 Thursday 11 September 14.00/18.30	P-II-85	II	Antonella	Manzi	AGRI07-A	Antonio Derossi	Università di Foggia	Optimizing the dehydration of tuna by-products as a strategy to develop innovative nutritious fish powder	Antonio PiGA (UniSS)	Agnese Taticchi (UniPG)
DAY 2 Thursday 11 September 14.00/18.30	P-I-95	I	Rubab	Fatima	AGRI-07/A	Fabio Favati	Università di Verona	Transition from gas to electrical ovens at industrial level: optimization of the cooking profile and product formulation	Antonio PiGA (UniSS)	Agnese Taticchi (UniPG)
DAY 2 Thursday 11 September 14.00/18.30	P-II-86	II	Monica	Di Maria	AGRI-07/A	Diego Planeta, Pasquale Crupi, Pellegrino Conte	Università di Palermo	Enhancement and stability of Sicilian olive oils: accelerated shelf life study	Antonio PiGA (UniSS)	Agnese Taticchi (UniPG)
DAY 2 Thursday 11 September 14.00/18.30	P-I-96	I	Filippo	Bibi	MEDS-08/C	Francesca Scazzina	Università di Parma	Athlete hydration and development of a validated questionnaire for monitoring hydration status in different sports disciplines	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-97	I	Federica	Bergamo	MEDS-08/C	Alice Rosi, Pedro Mena	Università di Parma	Nutritional needs of lung cancer patients: assessment of nutritional status for the development of new personalized nutrition interventions	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-II-87	II	Joana Maria	Santos Rebelo	MEDS-08/C	Pedro Mena	Università di Parma	Study of the association between phenolic metabolotypes and cardiometabolic health in response to chronic intake of (poly)phenols	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-98	I	Federica	Grant	MEDS-08/C	Maria Cristina Messia, Laura Rossi	Università del Molise	Food systems transformation for healthy and sustainable diets	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-I-99	I	Lucia	Ghiretti	MEDS-08/C	Pedro Mena	Università di Parma	Datasets integration for the development of dietary strategies aimed at promoting cardiometabolic health through plant-based diets	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-II-88	II	Maria Sole	Morandini	MEDS-08/C	Pedro Mena	Università di Parma	Predictive models for the effect of foods containing (poly)phenols: a personalized nutritional approach	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)

DAY 2 Thursday 11 September 14.00/18.30	P-I-100	I	Asmita Mukundrao	Acharya	MEDS-08/C	Simone Perna	Università di Milano	Investigating the citrus fruit polyphenols and Their Metabolites on Immunoaging, Neurodegeneration, and Skeletal Muscle	Daniela MARTINI (UniMI)	Donato Angelino (UniTE)
DAY 2 Thursday 11 September 14.00/18.30	P-II-89	II	Chiara	Bravo Trippetta	MEDS-08/C	Donato Angelino	Università di Teramo	Development of the Nutritional Inflammatory Index: cell culture- and artificial intelligence-based methods to evaluate the Inflammatory Modulation of Foods and Recipes	Simone PERNA (UniMI)	Daniela MARTINI (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-101	I	Elena	Corvaglia	MEDS-08/C	Mauro Serafini	Università di Teramo	Nutritional and functional sustainability for human and planetary health: the study of the dietary habits and metabolic profile of centenarians from Abruzzo	Simone PERNA (UniMI)	Daniela MARTINI (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-102	I	Raffaella	Bravi	MEDS-08/C	Mauro Serafini	Università di Teramo	Sustainable Diets for Health and Equity: Advancing Food Policies in Urban Environments	Simone PERNA (UniMI)	Daniela MARTINI (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-103	I	Bianca	Romanelli	MEDS-08/C	Pedro Mena, Letizia Bresciani	Università di Parma	Study of flavan-3-ols metabolised and non-metabolised at colonic level through the use of several chromatographic techniques	Mauro SERAFINI (UniTE)	Daniela MARTINI (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-104	I	Federica	Volpe	MEDS-08/C	Dall'Asta Margherita, Giuberti Gianluca	Università Cattolica del Sacro Cuore, Piacenza	Nutritional and technological strategies to study and develop cereal-based products for different population targets	Donato Angelino (UniTE)	Daniela MARTINI (UniMI)
DAY 2 Thursday 11 September 14.00/18.30	P-I-105	I	Georgiana	Bosco	AGRI-08/A	Cinzia Lucia Randazzo	Università di Catania	Set up of a probiotic and germinated brown rice (GBR) formulation for health benefits	Francesca Bot (UniPR)	Pasquale Filannino (UniBA)
DAY 2 Thursday 11 September 14.00/18.30	P-I-106	I	Alessandra	De Vivo	AGRI-08/A	Francesca De Filippis	Università di Napoli	Exploiting the microbiome of traditional and sustainable plant-based fermented foods with pro- and post-biotic properties	Francesca Bot (UniPR)	Pasquale Filannino (UniBA)
DAY 2 Thursday 11 September 14.00/18.30	P-I-107	I	Federica Violetta	Conti	AGRI-08/A	Carlo Giuseppe Rizzello	La Sapienza Università di Roma	Study of sourdoughs microbial communities to develop novel biotechnological strategies for the food industry	Francesca Bot (UniPR)	Pasquale Filannino (UniBA)
DAY 2 Thursday 11 September 14.00/18.30	P-I-108	I	Maria Veronica	Faulisi	AGRI-08/A	Cristina Restuccia	Università di Catania	Pomegranate (<i>Punica granatum L.</i>) by-products extracts with high antioxidant and antimicrobial action as food additives in a circular economy and environmental sustainability perspective – "From waste to wealth" objective	Francesca Bot (UniPR)	Pasquale Filannino (UniBA)
DAY 2 Thursday 11 September 14.00/18.30	P-I-109	I	Irene	Gandolfi	AGRI-08/A	Francesca Patrignani	Università di Bologna	Biotechnological valorization of legumes for the development of high-value-added ingredients to be used in plant-based food formulations	Francesca Bot (UniPR)	Pasquale Filannino (UniBA)

DAY 2 Thursday 11 September 14.00/18.30	P-I-110	I	Martina	Calabrese	AGRI-07/A	Romano Raffaele, Aponte Maria	Università di Napoli	Development of Functional Dairy Products made from Buffalo Milk: The role of Probiotics, Prebiotics and Production Technology	Cristina Messia (UniMOL)	Lara Manzocco (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-111	I	Lia	Mansueto	AGRI/07-A	Graziana Difonzo	Università di Bari	Baked goods with a high nutritional profile: from their design using alternative ingredients to the health-related properties	Cristina Messia (UniMOL)	Lara Manzocco (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-112	I	Gaia	Gadaleta-Caldarola	AGRI/07-A	Francesco Caponio	Università di Bari	Study for the formulation of innovative durum wheat bakery products and extension of their shelf-life (poster)	Cristina Messia (UniMOL)	Lara Manzocco (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-113	I	Michela	Tramontini	CHEM-01/A	Paola Calza	Università di Torino	Chemical characterization, photochemical behaviour and environmental fate of agricultural technological products	Cristina Messia (UniMOL)	Lara Manzocco (UniUD)
DAY 2 Thursday 11 September 14.00/18.30	P-I-114	I	Paolo	Rolando	CHIM/06 AGR/15	Tullia Tedeschi, Marcello Alinovi	Università di Parma	Animal-derived proteins in the confectionery industry: Knowledge, Applications, and Alternatives	Cristina Messia (UniMOL)	Lara Manzocco (UniUD)