

## SCIENTIFIC PROGRAM

### **Wednesday, September 25**

13.00-15.00 **Registration** (Workshop Venue, via Dalmasso 1, Conegliano)

15.00-15.30 **Open Ceremony and Authority Welcome** (Aula Magna)

15.30-16.10 **Plenary lecture** (Aula Magna)

*Biagio Calcavecchia* - Ecor NaturaSì

“Il contributo fondamentale del Tecnologo Alimentare per il successo delle PMI”

**Coffee break** (Enoteca Veneta)

**Parallel session 1: Food quality** (Aula Magna)

Chairpersons: *Fabio Favati, Antonio Tirelli*

16.50 – 17.10 **ALZETTA** Carlo – **UD** - Study of the Existing Relationship Between Polyphenol Oxidase Activity and Total Antioxidant Capacity in Vegetable Matrices

17.10 – 17.30 - **CIRILLI** Marco – **Tuscia** - Gene Pathways and Transcription Factors which Regulate Biosynthesis and Catabolism of Polyphenol Compounds in Apple Natural Mutant Genotypes Characterized by Red-coloured Fruit Pulp

17.30 – 17.50 - **BOTTESINI** Chiara – **PR** - Non Proteolytic Aminoacyl Derivatives (NPADs): Synthesis, Biochemical, Biofunctional Properties

17.50 – 18.10 - **PELLATTIERO** Erika – **PD** - Fatty Acid Profile and Conjugated Linoleic Acid (CLA) Isomers in Beef and Lamb Meat

18.10 – 18.30 - **GLICERINA** Virginia – **BO** - Physico-chemical and Microstructural Properties of Food Dispersions

**Parallel session 2: Ecology, taxonomy and control of food microorganisms** (Aula 1)

Chairpersons: *Mara Lucia Stecchini, Giovanna Suzzi*

16.50 – 17.10 - **PERRONE** Benedetta – **TO** - Transcriptomic Approach for the Identification of Genes Involved in the Dominance Phenomenon of *Saccharomyces cerevisiae* Strains

17.10 – 17.30 - **CALDERA** Lucia – **MI** - Specific Spoilage Organisms (SSOs) in Different Food Matrices

17.30 – 17.50 - **CHESSA** Luigi – **SS** - Effects of a Veterinary Antibiotic and Manure Amendments on the Structure and Function of Soil Microbial Community

17.50 – 18.10 - **DAKAL** Chand Tikam – **MORE** - Life Cycle and Reticulate Evolution in *Zygosaccharomyces rouxii* Complex

18.10 – 18.30 - **HAMAN** Nabil – **MI** - Microbial Growth and Isothermal Calorimetry

19.30 **Welcome Buffet** (Enoteca Veneta)

## **Thursday, September 26**

9.00-9.10 (Aula Magna)

*Emilio Celotti* - Presentazione SIVE (Società Italiana di Viticoltura ed Enologia)

9.10-09.50 **Plenary lecture** (Aula Magna)

*Stefano Bonometti* - Università del Molise

“Soft skills: “saper stare” nei luoghi di lavoro. Tra percezioni, abilità sociali e lavoro di gruppo”

### **Parallel session 3: Food packaging** (Aula Magna)

Chairpersons:  *Davide Barbanti, Marco Dalla Rosa*

9.50 – 10.10 - **BARP** Laura – **UD** - Mineral Oils Analysis: Development of Analytical Methods and Study of Migration from Food Packaging

10.10 – 10.30 - **GUZZOTTI** Valeria – **MI** - Migration of Organic Substances Through Bio-coated Paper and Board for Food Packaging

10.30 – 10.50 - **UBOLDI** Eleonora - **MI** - Effects of Modified Atmosphere Packaging on Red Meats Quality Preservation

10.50 – 11.10 - **ROVERSI** Tommaso - **MI** - Material Engineering for Delivery of Food Functionality

### **Parallel session 4: Microbial technological traits: innovation and development**(Aula 1)

Chairpersons: *Angela Capece, Viviana Corich*

9.50 – 10.10 - **BOU ZEIDAN** Marc – **SS** - Cell Wall Structure and Phenomic Analysis of some *Saccharomyces cerevisiae* Flor Strains

10.10 – 10.30 - **PANI** Giovanna – **SS** - Search for Natural and Natural-like Inhibitors of Trichothecene Biosynthesis by *Fusarium*

10.10 – 10.50 - **GREPPI** Anna – **TO** - Yeasts From Traditional Fermented Foods of Benin, West Africa, to Increase the Mineral Bioavailability

10.50 – 11.10 - **CUTZU** Raffaella – **SS** - Carotenoids Production in *Rhodotorula glutinis* Grown on Crude Glycerol

### **Coffee break** (Enoteca Veneta)

### **Parallel session 5: Functional foods and health** (Aula Magna)

Chairpersons: *Maria Cristina Nicoli, Valentina Taverniti*

11.40 – 12.00 - **ANGIOLILLO** Luisa – **FG** - Foods Enriched with Probiotics and Prebiotics

12.00 – 12.20 - **BOTTA** Cristian – **TO** - Identification and Development of Potential Probiotic Bacteria from Table Olives: Towards a New Functional Food

12.20 – 12.40 - **FLORIO** Paola – **PR** - Natural Polyphenols: an “*in vitro*” Investigation on their Protective Role as Inhibitors of Amyloid Formation by Human Transthyretin

12.40 – 13.00 - **MAZZEO** Teresa – **PR** - Dietary Assessment and Mycotoxin Exposure in a Group of Celiac Subjects

**Parallel session 6: Food analysis** (Aula 1)

Chairpersons: *Lanfranco Conte, Antonio Piga*

11.40 – 12.00 - **FERRARI** Carlotta – **MORE** - Development of Chemometric Algorithms for Fast and Non-destructive Characterization of Complex Food Matrices by Hyperspectral Imaging

12.0 – 12.20 - **CONDURSO** Concetta – **ME** - Chiral Volatile Compounds for the Determination of Honey Authenticity

12.20 – 12.40 - **D'AGOSTINO** Maria Francesca – **RC** - Optimization of a Solid-Phase Microextraction Gas Chromatography-Mass Spectrometry (SPME GC-MS) Method for the Analysis of Blackberry (*Rubus ulmifolius*) Volatiles

12.40 – 13.00 - **DE MARCHI** Fabiola – **PD** - An Innovative Approach to Grape Metabolomics by Suspect Screening Analysis

13.00 **Lunch** (Enoteca Veneta)

14.40-15.20 **Plenary lecture** (Aula Magna)

*Luca Bauckneht* - ADP Dealer Services

“Getting a job: some hints and tips”

15.20-15.40 (Aula Magna)

*Paola Pittia* – University of Teramo

“The ISEKI\_Food strategy to promote the employability & entrepreneurship of the PhD students in Food Science and Technology”

**Parallel session 7: Food processing** (Aula Magna)

Chairpersons: *Andrea Curioni, Vincenzo Gerbi*

15.40 – 16.00 - **CIMINI** Alessio – **Tuscia** - Novel Lager Beer Clarification and Stabilisation Process Using Ceramic Tubular Microfiltration Membranes

16.00 – 16.20 - **COSMAI** Lucrezia – **BA** - Influence of processing and storage on the quality of ready-made vegetable sauces

16.20 – 16.40 - **DE FRANCESCO** Giovanni – **PG** - Brewing Processes Optimization for High Quality Low-Alcohol Beer Production

16.40 – 17.00 - **PANOZZO** Agnese – **UD** - Biomolecule engineering by unconventional technological strategies

**Parallel session 8: Food analysis** (Aula 1)

Chairpersons: *Veronica Sberveglieri, Angela Silva*

15.40 – 16.00 - **GRASSI** Silvia – **MI** - Microbial Food Fermentations: Innovative Approach Using NIR and MIR spectroscopy

16.00 – 16.20 - **GUERRA** Elena – **BO** - Evaluation of Bioactive Compounds in Milk and Dairy Products by Chromatographic and Spectroscopy Techniques

16.20 – 16.40 - **MAURMAYR** Alice – **PD** - Application of Liquid Chromatography in Animal Science: Detection and Quantification of Bovine Milk Protein Genetic Variants, Effect of Crossbreeding and Herd Management on Genetic Variance and Milk Quality

16.40 – 17.00 - **PORTARENA** Silvia – **Tuscia** - Environmental, Phenological and Genotypic Effects on Carbon and Oxygen Isotopic Fingerprinting of Extra-virgin Olive Oil

**Coffee break** (Enoteca Veneta)

17.10-19.00 **Poster and Mini-Poster Viewing**

17.30-19.00 **Coordinator Meeting** (Aula 2)

21.00 **Social Dinner** (Enoteca Veneta)

**Friday, September 27**

9.30-10.10 **Plenary lecture** (Aula Magna)

*Renzo Mioni* - Istituto Zooprofilattico Sperimentale delle Venezie, Legnaro (PD)

“Il controllo microbiologico nella sicurezza alimentare: stato dell’arte e prospettive future”

**Coffee break** (Enoteca Veneta)

**Parallel session 9: Food quality** (Aula Magna)

Chairpersons: *Marco Esti, Marco Poiana*

10.40 – 11.00 - **MOTTA** Silvia – **MI** - Study of the influence of different anti-oxidant molecules and of oxygen content on the oxidative aging of wines

11.00 – 11.20 - **GABRIELLI** Mario – **MI** - Chemical markers for the evaluation of sensory and antioxidant properties of wines.

11.20 – 11.40 - **PASSAGHE** Paolo – **UD** - The Colloidal Stability of Craft Beers: an Assessment of Aspects Related to Technology, Composition and Analysis

11.40 – 12.00 - **LE GROTTAGLIE** Laura – **NA** - Accelerated Aging of Wine Using Oak Chips: a Study on the Kinetics of Formation of Oak-derived C-glucosidic Ellagitannins in Wine Model Solutions

***Parallel session 10: Food processing*** (Aula 1)

Chairpersons: *Franco Tubaro, Milena Lambri*

10.40 – 11.00 - **ZAUPA** Maria – **PR** - Evaluation of the Effect of Cooking on Antioxidant Capacity in Pigmented Rice by Microscopic Analysis

11.00 – 11.20 - **DE PAULA** Rosanna – **Molise** - Processing Effects on Physicochemical Properties of Beta-glucan in Barley Pastas

11.20 – 11.40 - **DE SANCTIS** Federica – **Tusciana** - Metabolic and Structural Effects of Dehydration and Ozone Postharvest Treatments on Wine Grape

11.40 – 12.00 - **DELLA CAMPA** Marcello – **MI** - Process Innovations and Costs Evaluation Using Conventional or Alternative Energy Supply for Food Production in a Short Supply Chain Context

12.00-12.30 **Concluding remarks** (Aula Magna)

12.30-13.00 **PhD Student Participation Certificate and Credit Acquisition**

13.00 **Goodbye Buffet** (Enoteca Veneta)

**Afternoon**

Tour: wineries, landscapes and places in the “Conegliano and Valdobbiadene” area.