



XXIII WORKSHOP ON THE  
DEVELOPMENTS IN THE ITALIAN PhD RESEARCH  
ON FOOD SCIENCE, TECHNOLOGY AND BIOTECHNOLOGY

ORISTANO 19th · 20th · 21st SEPT 2018

## SCIENTIFIC PROGRAM

**Wednesday, 19<sup>th</sup> September 2018**

11:00 – 15:00 Registration

15:00 – 15:30 **Open Ceremony and Authority Welcome (Auditorium San Domenico)**

15:30 – 16:00 **Plenary lecture (Auditorium San Domenico)**

**Paolo Giudici - Department of Life Sciences, University of Modena and Reggio-Emilia, “The importance of the fiction in the enhancement of food products: the case study of balsamic vinegar”.**

**Parallel session 1: Wine technology (Auditorium San Domenico)**

**Chairpersons:** Vincenzo Gerbi, Francesca Venturi

16:00 – 16:20 **Antonio Castro Marin - Chemical and technological approaches for the reduction of sulfur dioxide in wines**

16:20 – 16:40 **Donato Colangelo - New approaches to must clarifying and wine fining for getting colloidal stability**

16:40 – 17:00 **Fabrizio Rossetti - Technological innovation applied to the winemaking technology: the suitable stopper for different types of wines**

**Parallel session 2: Lactic acid bacteria as biocontrol agents (Room 1P, Chiostro del Carmine)**

**Chairpersons:** Giacomo Zara, Ilaria Mannazzu

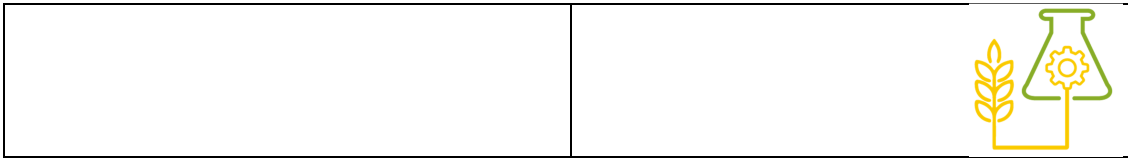
16:00 – 16:20 **Jihen Missaoui - In vitro antibacterial, antifungal and antioxidant functional properties of a lactic acid bacteria isolated from the Tunisian Food “zgougou” (black seeds of Pinus halepensis)**

16:20 – 16:40 **Mattia Quattrini - Selection and application of LAB strains as potential bio-control agents against spoilage fungi in cereal products**

17:00 – 17:20 **Coffee break**

**Parallel session 3: Food shelf life (Auditorium San Domenico)**

**Chairpersons:** Silvana Cavella, Biagio Fallico



17:20 – 17:40 **Manuela Caracciolo** - *Shelf-life of bakery products made with mono-cultivar extra virgin olive oil from Calabria (south Italy): lipidic matrix oxidation*

17:40 – 18:00 **Swathi Sirisha Nallan Chakravartula** - *Optimizing quality losses and shelf-life in bakery products by edible coatings*

18:00 – 18:20 **Anita Nari** - *Evaluation of extra virgin olive oil storage conditions in order to maintain chemical and nutraceutical properties*

#### **Parallel session 4: Food and nutrition (Room 1P, Chiostrò del Carmine)**

**Chairpersons:** Ernestina Casiraghi, Andrea Curioni

17:20 – 17:40 **Erika Meroni** - *Metabolic effects of dietary approaches: ketone bodies & ketogenic diet*

17:40 – 18:00 **Blerina Shkempi** - *Role of formulation and processing on the digestibility and glycaemic index of pasta*

18:00 – 18:20 **Michele Tassotti** - *Bioavailability and beneficial properties of bioactive compounds present in espresso coffee and confectionery-derived coffee*

18:20 – 19:00 **Poster and Mini Poster Viewing (Corridor P and S, Chiostrò del Carmine)**

19:00 **Welcome Cocktail**

### **Thursday, 20<sup>th</sup> September 2018**

9:00 – 9:30 **Plenary lecture (Auditorium San Domenico)**

**Francesco Casula, General Manager at Cooperativa 3A (Assegnatari Associati Arborea), “Emerging markets for Italian dairy products”**

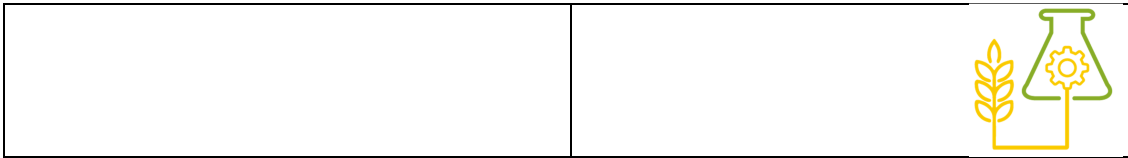
#### **Parallel session 5: Extracts from foods and by-products (Auditorium San Domenico)**

**Chairpersons:** Marco Poiana, Carla Di Mattia

9:40 – 10:00 **Fabio Alfieri** - *Protein extracts from legumes as natural ingredients to improve food quality and security: proteomic characterization and digestibility assay*

10:00 – 10:20 **Graziana Difonzo** - *Extracts from vegetable waste and by-products: chemical characterization, bioactive properties and use in foods*

10:20 – 10:40 **Elisa Rocchi** - *Functionality-driven fractionation of materials collected during the mainstream plant processing into finished unrefined ingredients*



**Parallel session 6: Characterization and biotechnological application of dairy microorganisms (Room 1P, Chiostro del Carmine)**

**Chairpersons:** *Angela Capece, Severino Zara*

9:40 – 10:00 **Gaia Bertani** - *Evolutionary study over space and time of lactic acid bacteria used as starter in cheeses manufacturing*

10:00 – 10:20 **Leacady Saliba** - *Microbiological and physicochemical characterization of Lebanese Baladi goat milk and probiotic evaluation of *Lactobacillus* isolates*

10:20 – 10:40 **Fabrizia Tittarelli** - *Dairy *Kluyveromyces marxianus*: new insights into its metabolic and genotypic traits*

**10:40 – 11:00 Coffee break**

**Parallel session 7: Food processing (Auditorium San Domenico)**

**Chairpersons:** *Monica Anese, Massimiliano Rinaldi*

11:00 – 11:20 **Wei Luo** - *Application of non-thermal technologies for minimally processed fruits and vegetables quality increase and product innovation*

11:20 – 11:40 **Flavio Raponi** - *Optimization of the organic fruit and vegetable drying process by using non-destructive techniques*

**Parallel session 8: Food and proteins (Room 1P, Chiostro del Carmine)**

**Chairpersons:** *Alessandra Del Caro, Francesco Caponio*

11:00 – 11:20 **Luigia Di Stasio** - *Intolerances and food allergies: assessment of the stability of allergenic proteins to gastrointestinal digestion*

11:20 – 11:40 **Maria Cinzia Rutigliano** - *New insights of supramolecular structures in processed food*

**12:00 – 14:00 Lunch**

14:00 – 14:30 **Plenary lecture (Auditorium San Domenico)**

**Paolo Vadalà, Logistics Director of Conad del Tirreno, “Montopoli in Val d’Arno (Pisa): automation overlooks the GDO”**

**Parallel session 9: Food quality (Auditorium San Domenico)**

**Chairpersons:** *Antonella Verzera, Matteo Scampicchio*

14:40 – 15:00 **Paola Littardi** - *Effect of formulation (with focus on gluten free products) on rheological and structural properties of pasta and bread*



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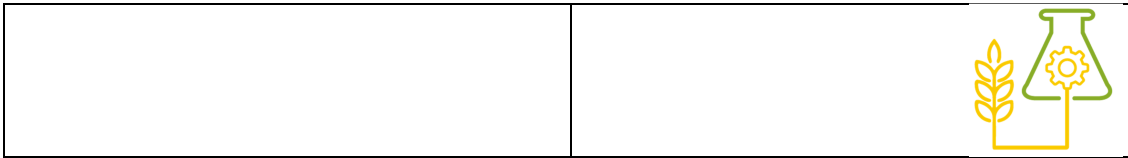


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15:00 – 15:20 **Maria Alessandra Paissoni** - *The taste of color: do grape anthocyanins contribute to wine in-mouth perception?*

15:20 – 15:40 **Rachele Rocchi** - *Evaluation of volatile and non-volatile compounds of saffron as markers of quality and authenticity*

**Parallel session 10: Lactic acid bacteria as biocatalysts for dairy and non-dairy products (Room 1P, Chiostro del Carmine)**

**Chairpersons:** Nicoletta Mangia, Maria De Angelis

14:40 – 15:00 **Giulia Della Scala** - *Streptococcus thermophilus urease activity: physiological role and technological relevance in dairy and non-dairy applications*

15:00 – 15:20 **Francesca Rita Dinardo** - *Lactic acid bacteria strain succeed in traditional sourdoughs over one year*

15:20 – 15:40 **Annalisa Ricci** - *Lactic acid fermentation: a traditional process for new applications*

**15:40 – 16:00 Coffee break**

**Parallel session 11: Innovation in food ingredients and processing (Auditorium San Domenico)**

**Chairpersons:** Fernanda Galgano, Bruno Zanoni

16:00 – 16:20 **Cinzia Mannozi** - *Development of innovative technologies for fruit products processing*

16:20 – 16:40 **Maria Eletta Moriano** - *Impact of ingredients and processing technologies on structural and nutritional properties of reduced-fat foods*

16:40 – 17:00 **Stella Plazzotta** - *Technological strategies for resource-efficient and eco-innovative food process*

**Parallel session 12: Selection of bacteria for functional foods (Room 1P, Chiostro del Carmine)**

**Chairpersons:** Marilena Budroni, Claudia Picozzi

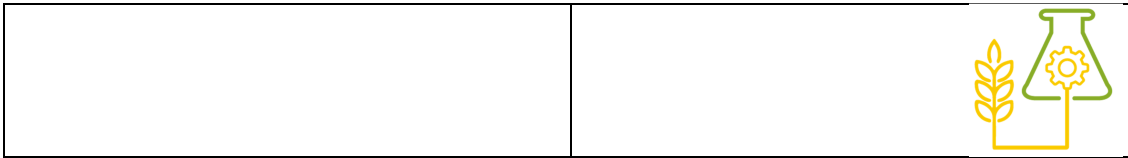
16:00 – 16:20 **Marco Zuccolo** - *Development of SDHI-strobilurin hybrids as novel fungicides for crop protection*

16:20 – 16:40 **Angelo Colagiorgi** - *Food-related Staphylococcus aureus biofilms: characterization and control*

**17:00 – 18:00 Poster and Mini Poster Viewing (Corridor P and S Chiostro del Carmine)**

**17:30 – 18:30 Coordinators meeting (Meeting Room, Chiostro del Carmine)**

**19:30 Bus Transfer for Gala Dinner (ARST Bus Station)**



20:00 **Gala Dinner at Chiesa di San Giovanni dei Fiori**

22:30 **What for? Participation announcement**

## **Friday, 21<sup>st</sup> September 2018**

9:00 – 9:20 **Plenary lecture (Auditorium San Domenico)**

**Stefano Zanni, R&D and Quality Manager - Alimenta Srl, “Sheep infant formula production - Process and main critical issues”**

9:20 – 10:40 **What for? Contest (Auditorium San Domenico) – Event sponsored by FEDERALIMENTARE**

**Chairpersons:** Marco Dalla Rosa (Alma Mater Studiorum, UNIVERSITY OF BOLOGNA), M. Cristina Di Domizio (FEDERALIMENTARE, Roma), Massimiliano Boccardelli (FEDERALIMENTARE, Roma)

10:40 – 11:10 **Coffee break**

11:10 – 12:10 **Round Table**

**Debate: “Industrial PhD students: do they give a real help to the R&D needs of food companies?” I dottorati industriali: possono dare un reale aiuto alle esigenze di R&D delle imprese alimentari?”**

**Special guests:** Emanuele Marconi (UNIVERSITY OF MOLISE), Giuseppe Ruggiu (President of CONFINDUSTRIA CENTRO-NORD SARDEGNA), Marco Rau (CONFARTIGIANATO SARDEGNA), Michele Pisante (Counselor of CLUSTER-AGRIFOOD CLAN), Michele Orlandi (Marketing Director of CONAD DEL TIRRENO)

**Moderator:** Simonetta Selloni (Deputy Editor, LA NUOVA SARDEGNA)

12:10 – 12:40 **What for? Awards Ceremony**

12:40 – 13:00 **Concluding Remarks:** Mauro Moresi, Secretary of the National Network of the Italian PhD courses in Food Science, Technology and Biotechnology.

**PhD Student Attendance Certificate and Credit Acquisition**

13:00 – 14: **Lunch**



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