

Scientific Programme

WEDNESDAY, 10th 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
Chair: Sonia Calligaris (UNIUD), Giorgia spigno (UNICATT)

PARALLEL SESSION 1
Processing-Structure-Function
Relationships in Food Design

15:15 Application of innovative technologies for the functionalisation of alternative proteins and the associated functional and rheological characterisation, **Federico Drudi**, UNIBO

15:30 Impact of process factors and agri-food by-products on the oxidative and physico-chemical stability of oleogels, **Giulia Salvatori**, UNIBO

15:45 Development of Plant-Based Cheese Analogues: The Role of Ingredients and Processes, **Irene Fenga**, UNIPR

AULA TESI
Chair: Fabio Licciardello (UNIMORE), Eleonora Carini (UNIPR)

PARALLEL SESSION 2
Smart Packaging and Green Technologies
for Food Preservation

Intelligent sensors and laser spectroscopy for improving quality and prolonging the shelf life of food without chemical additives, **Nicola Mercanti**, UNIFI

Biodegradable Innovative Packaging: A Sustainable Solutions for Food Shelf Life Extension, **Corinne Giacchino**, UNIRC

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, **Chiara Rossetti**, UNICATT

AULA 13
Chair: Clara Comuzzi (UNIUD), Prospero Di Piero (UNINA)

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, **Chiara Angelucci**, UNIBO

Nature-inspired compounds: synthesis and interaction with molecular targets for the application in plant protection, **Francesca Sacchi**, UNIMI

Biomimetic synthesis of phytoalexins as environmentally friendly antimicrobials, **Denise Dozio**, UNIMI

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

16:45 Application of innovative processing technologies on Plant Materials: Unraveling structure - Process interactions, **Neamtallah Assaf**, UNIPR

17:00 Exploring the physical, structural and technological properties of ball-milled starches from different origins from granules to porous gels, **Reindorf Boateng**, UNITE

Free and microencapsulated olive pomace extracts to improve the phenolic content and shelf-life of fresh pasta, **Mariana Miccolis**, UNIBA

Microbial Biopolymers for Potential Applications in Food Packaging, **Marianna Ciccone**, UNIBO

From agri-food waste to high-value compounds via green technology approaches, **Agostina Colacicco**, UNIMI

Dietary Exposure to Chemicals and Implications for Consumers Health, **Giovanni Tommaso Lanza**, UNIPR

17:15-17:45 POSTER SESSION

Aula Magna
Chair: Simone Giacosa (UNITO), Fabio Chinnici (UNIBO)

PARALLEL SESSION 4A
Advanced Approaches in Wine Science

17:45 Optimizing Negroamaro Wine Quality: The Effect of Withering Techniques and Defoliation the Apulian Landscape, **Ilaria Prezioso**, UNISALENTO

18:00 Assessment of quercetin precipitation risk in Italian red wines, **Alessandra Luciano**, UNINA

18:15 Wild yeasts as source for designing specific "synthetic microbiota" to be used for wine fermentations, **Ernesto Petrucciello**, UNINA

Aula Tesi
Chair: Giovanna Ferrentino (UNIBZ), Giacomo Squeo (UNIBA)

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, **Sofia Zantedeschi**, UNIBO

Development of functional ingredients using byproducts from agro-industrial process, **Benedetta Fanesi**, UNIVPM

Technological treatments to obtain high-quality vegetable products, **Iolanda Cilea**, UNIRC

Aula 13
Chair: Sandra Fratianni (UNIMOL), Michele Paradiso (UNISALENTO)

PARALLEL SESSION 6A
Emerging Analytical Tools for Food Quality
and Safety

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

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

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

18:30-19:00 POSTER SESSION

19:00 WELCOME COCKTAIL



UNIVERSITÀ DEGLI STUDI DI TERAMO
Campus Aurelio Saliceti, Polo Spaventa
Via R. Balzarini, 1, 64100
TERAMO (TE)



Scientific Programme

THURSDAY, 11th SEPTEMBER 2025

DAY 2

KEYNOTE LECTURE

09:00

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

Aula Magna

Chair: **Simone Giacosa (UNITO)**, **Fabio Chinnici (UNIBO)**

PARALLEL SESSION 4B

Advanced Approaches in Wine Science

09:45 Yeast Derivatives for Precision Oenology: Emerging and Sustainable Application for Wine Production (WinnY), **Alessio Altomare**, UNIMI

10:00 Study of combined stress factors on shelf-life of rosé wines: interaction of oxygen, light and temperature on color and aroma evolution, **Leonardo Vanzo**, UNIVR

10:15 Oenological characterization of ancient Sicilian cultivars and grape heterogeneity assessment using technological parameters and phenolic markers, **Clara Vitaggio**, UNIPA

Aula Tesi

Chair: **Giovanna Ferrentino (UNIBZ)**, **Giacomo Squeo (UNIBA)**

PARALLEL SESSION 5B

Functional Ingredients from By-Products

A "green path" strategy for complete recovery of buckwheat processing byproducts, **Anna Ramona Speranza**, UNIMI

Integrated strategies to overcome lignocellulosic recalcitrance for the recovery, fractionation and characterization of functional fibers, **Pio Viscusi**, UNIPR

Sustainable valorisation of high value added compounds from secondary raw materials of the milling industry, **Claudio Cinquanta**, UNIMOL

Aula 13

Chair: **Sandra Fratianni (UNIMOL)**, **Michele Paradiso (UNISALENTO)**

PARALLEL SESSION 6B

Emerging Analytical Tools for Food Quality and Safety

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

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

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

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

Aula Magna

Chair: **Donato Angelino (UNITE)**, **Luca Coccolin (UNITO)**

PARALLEL SESSION 7

Food, Microbiota and Health

11:15 Ultra-Processed foods: from the nutritional characteristics to the impact on human health, **Beatrice Pellegrini**, UNIMI

11:30 In Vitro Evaluation of Probiotic, Enzymatic, and Botanical Supplements on Gut Microbiota and Digestion, **Robin Duncan**, UNIMI

11:45 Genomic characterization of Lactic Acid Bacteria strains for the development of a novel psychobiotic product, **Chiara Maria Calvanese**, UNINA

12:00 Study of the Effects of Plant-Derived MicroRNAs on the Human Gut Microbiota, **Hatice Hazal Okur**, UNIBZ

12:15 Influence of food matrix on metabolic fate of polyphenols: role of phenol-nutrient interactions, **Manuela Flavia Chiacchio**, UNINA

12:30 Methodologies to guide consumers towards a healthy and sustainable Mediterranean Diet, **Perla Degli Innocenti**, UNIPR

Aula Tesi

Chair: **Amalia R.M. Piscopo (UNIRC)**, **Massimiliano Rinaldi (UNIPR)**

PARALLEL SESSION 8

Processing and Reformulation Strategies for Product Innovation

Technological and Nutritional Properties of Pigmented Whole Wheat Foods: The Role of Innovative Technologies, **Ilenia Gaeta**, UNIMOL

Bioactive-Rich Mushrooms for Food Reformulation (BIOMUSH-FOOD), **Giulia Bearzi**, UNIMI

Application of Liquid Nitrogen for Pistachio Skin Removal, **Fabiola Pesce**, UNICT

Effect of durum wheat meal in low-moisture texturized vegetable proteins and its application in filled pasta, **Vittoria Latrofa**, UNIBA

Plant-based analogues: a sensory-based and consumer-led approach to enhance product acceptance and innovation, **Marta Appiani**, UNIMI

Valorization of dairy production in inland areas: product and process innovation, **Caroline Vitone**, UNIMOL

Aula 13

Chair: **Diego Mora (UNIMI)**, **Teresa Zotta (UNIBAS)**

PARALLEL SESSION 9

Food Microbiology and biotechnology (1)

Innovative Approaches in the Development of Novel Organic Food Products by Applying Careful Processing, **Yasmin Muhammed**, UNIBA

Microbial Collections as Biorepositories for Sourdough Microbiomes: Microbiological Assessment, Metagenomic Analysis, and Nutritional Profiling, **Roberta Coronas**, UNISS

Lactic acid bacteria as a tool to reduce the allergenicity of Arginine Kinase and Tropomyosin from the edible insect *Hermetia illucens*, **Claudia Dellapina**, UNIPR

Genomic and functional characterization of a novel BSH-positive *Lactocaseibacillus rhamnosus* probiotic candidate with potential hypocholesterolemic effect, **Gianluigi Agolino**, UNICT

Selection of lactic acid bacteria to improve the technological, nutritional and functional value of products and by-products in the agri-food chain, **Saverio Monica**, UNIPR

Exploitation of the functional potential of autochthonous microorganisms from fermented foods, **Anna Rossi**, UNIUD

12:45-14:00 LUNCH AND POSTER SESSION

Scientific Programme

THURSDAY, 11th 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	Aula Tesi	Aula 13
Chair: Roberto Moschetti (UNITUS), Cristina Alamprese (UNIMI)	Chair: Cristina Restuccia (UNICT), Giampiero Sacchetti (UNITE)	Chair: Fabio Minervini (UNIBA), Annalisa Serio (UNITE)
PARALLEL SESSION 10 Smart and Sustainable Food Processing	PARALLEL SESSION 11 Genomics and Microbiomes for Food Systems and Environment	PARALLEL SESSION 12 Food Microbiology and biotechnology (2)
15:00 Innovative Technologies and Processes for Sustainable Frozen Foods, Bilge Ece Ozel , UNITE	Development of a comprehensive cheese metagenome catalogue reveals potential markers of origin and quality, Raffaele Magliulo , UNINA	Innovative bioprocesses and extraction techniques of high value molecules and products from agricultural biomasses, Luca Fontechiari , UNIPR
15:15 Integrating automation in food processing operations, Eleonora Di Palma , UNIFG	Closing the loop in agriculture: effects of a fermented tomato-based biostimulant on tomato growth and fruit quality, Anna Agosti , UNIPR	Effect of GABA production on biomass yield and stress robustness of <i>Levilactobacillus brevis</i> , Emanuela Lavanga , UNIBAS
15:30 Integrating food reformulation strategies and emerging technologies to promote healthy diet, Grazia Marinaro , UNIFG	Effect Of Biochar and Wood Distillate Application on Vegeto-Productive Performances of Strawberry Plants (cv. Charlotte), Under Controlled Conditions, Samreen Nazeer , UNIPR	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 Application of IoT and Machine Learning Technologies for Monitoring Hop Cone Ripening, Martina Galaverni , UNIPR	Genomic and physiological insights into bacterial heavy metal resistance for environment decontamination, Alice Melzi , UNIMI	Quorum Sensing Inhibition as a Strategy for Control of Proteolytic Activity by <i>Pseudomonas gessardii</i> , Mohammed Salman , UNINA
16:45 Innovative approaches for shelf-life extension: chemical, physical and microbiological strategies, Giulio Scappaticci , UNIP/BARILLA	Microbiome Mapping in Meat Food Chain from Farm to Fork, Asim Ur Rahman , UNINA	Optimization of Fermentation Parameters for Biomass Production of <i>Streptococcus thermophilus</i> BT01 with Low or High Urease Activity, Ylenia Zanchetta , UNIMI
17:00 Applications of MOX Sensors for Volatile Organic Compound Detection in Agri-Food sector, Elisabetta Poeta , UNIMORE		

17:00-18.30 POSTER SESSION

20:30-23:30 WORKSHOP GALA DINNER


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





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



Scientific Programme

FRIDAY, 12 th SEPTEMBER 2025		DAY 3
09:15	OPENING SESSION	
AULA MAGNA		
09:15	KEYNOTE LECTURE <i>Title in progress, Maarten Van Der Kamp</i> (EITFood, BE)	
09:45	KEYNOTE LECTURE <i>From Research to Market: First Steps to Build a Startup</i> Dr. Danilo Mazzara (SkillforEquity, IT)	
10:15	Interactive session: My PhD skills: which, what for, and in my future I will..	
10:45-11.15	COFFEE BREAK	
11:15	Round Table: Research and PhD programs for the food systems transition	
12:15	AWARDS SESSION: What For (CLAN), SISS, Anton Paar, Barilla	
13:00	CLOSING SESSION	