

HEALTHY NUTRITION AND VALORIZATION OF EXCELLENCE
IN THE CULTIVATION OF HERBS IN ITALY, A
ENVIRONMENTALLY SUSTAINABLE APPROACH AND A
SOURCE OF
ESSENTIAL OILS
THE CONTRIBUTION OF HEMP.
MORE QUALITY, LESS CONTAMINATION.



University of Modena and Reggio Emilia in collaboration with:

University of Bari
University of Basilicata
University of Bologna
University of Eastern Piedmont
Marche Polytechnic University
University of Molise
University of Naples "Federico II"
University of Teramo
University of Turin
University of Udine
National Institute of Health (ISS)
National Research Council (CNR)
Agricultural Research Council (CRA)

Scientific society promoter: **SIROE**
(Italian Society for the Essential Oils Research)



Auditorium Palazzo Italia, 26 July 2015

Program

1^ SLOT: 10,30-13,30

Food and health (introduction and moderation by **Stefania Benvenuti**)

- **ESSENTIAL OILS AS FOOD PRESERVATIVES**
 - o **Antonello Paparella, Annalisa Serio:** *"Essential oils on the plate: just taste or something more?"*
 - o **Filomena Corbo, Brigida Schiavone:** *"Coffee Science: when medicine is served at lunch"*
- **USE OF ESSENTIAL OILS IN ANIMAL BREEDING**
 - o **Viola Calabrò, Alessandra Pollice:** *"How can plants affect gene expression and our health?"*
 - o **Federico Infascelli, Pietro Lombardi:** *"Let's help decreasing methane"*
 - o **Maurizio Scozzoli:** *"Animal Health and Wellness with Essential Oils"*

Wellness and Perspectives in Medicine (introduction and moderation by **Antonio Scafuri**)

- o **Vivian Tullio:** *"Good and bad: microbes, the invisibles around us"*
- o **Francesca Mondello, Maura Di Vito:** *"Wellness and health with a formidable natural antiseptic: Tea Tree Oil"*
- o **Annarita Stringaro:** *"Cancer prevention on our table"*
- o **Hedayat Bouzari:** *"Essentials oils and tumors: risks and benefits"*

2^ SLOT: 14,30-17,30

The rebirth of italian cultivations: more quality and less contamination (introduction and moderation by **Sebastiano Delfine** and **Giovanni Appendino**)

- **HEMP AS FOOD RESOURCE**
 - o **Alberto Capatti, Gabriella Morini:** *"Food hemp through space and time"*
 - o **Francesco Visioli:** *"Hemp seed as a source of essential fatty acids"*
 - o **Stefano Amaducci:** *"Italian hemp excellence"*
 - o **Gianpaolo Grassi:** *"Hemp as a multipurpose resource"*
- **AROMATIC PLANTS AS PROTECTION OF BIODIVERSITY AND OF HIGH QUALITY AGRICULTURAL PRODUCTION**
 - o **Marco Michelozzi:** *"Essential oils in plant chemical defence against herbivores and pathogens"*
 - o **Gianfranco Romanazzi, Erica Feliziani:** *"Use of essential oils and natural substances in the protection of fruits and vegetables in pre and post-harvest"*
 - o **Nicola Sante Iacobellis:** *"Essential oils as seed dressing in agricultural production"*
 - o **Maria Grazia Bellardi:** *"Monarda: plant of a thousand virtues"*
 - o **Patrizia Rubiolo, Franco Chialva:** *"Quality of essential oils"*