

Bari, 24-26 settembre 2014

## SCIENTIFIC PROGRAM

### Wednesday, September 24

13.00-15.00 **Registration**

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

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

Prof. *Francesco BRUNO* - Università del Molise

“Il ruolo della scienza nel diritto alimentare”

### **Coffee break**

**Parallel session 1: Microbial ecology and taxonomy** (Aula Magna)

Chairpersons: Prof. *Giovanna SUZZI* - Prof. *Eugenio PARENTE*

16.50 – 17.10 – **PONTONIO** Erica - **BA** – The eco-physiology of sourdough microbiota

17.10 – 17.30 – **DE FILIPPIS** Francesca - **NA** - Study of the microbiome involved in the production of different dairy products by using a culture-independent high-throughput sequencing approach

17.30 – 17.50 – **MANINI** Federica - **MI** - Study of the nutritional changes and evolution of microbiota during sourdough like fermentation of wheat bran

17.50 – 18.10 – **VENDRAMINI** Chiara - **PD** - Dominance ability in mixed culture fermentation and in vineyard environment of autochthonous *Saccharomyces*

**Parallel session 2: Food processing** (Aula 11)

Chairpersons: Prof. *Matteo Alessandro DEL NOBILE* - Prof. *Mauro MORESI*

16.50 – 17.10 – **UYSAL UNALAM** Ilke - **MI** - Potential use of graphene for the generation of bionanocomposite materials for food packaging applications

17.10 – 17.30 – **SEGAT** Annalisa - **UD** - Studies of chemical and structural modifications and functional properties on milk proteins treated with ozone

17.30 – 17.50 – **GIACOSA** Simone - **TO** - Improving the quality of wines by knowing the grape mechanical properties and phenolic content changes during withering and maceration processes

17.50 – 18.10 – **MUDALAL** Samer - **BO** - Farming and processing factors for improving technological, sensory and nutritional properties of poultry meat

19.30 **Welcome Buffet**

### Thursday, September 25

9.00-9.40 **Plenary lecture** (Aula Magna)

Prof. *Paola PITTIA* – Università di Teramo

“Technological functionality of sugars in food: not only sweeteners....”

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**Parallel session 3: Functional foods and health** (Aula Magna)

Chairpersons: Prof. Maria Cristina NICOLI - Prof. Patrizia ROMANO

9.40 – 10.00 – **BELLESIA** Andrea - **MORE** - Anti-diabetic and anti-cancer effects of pomegranate ellagitannins and related colonic metabolites

10.00 – 10.20 – **BERGAMASCHI** Valentina - **MI** - Perceptive, psychological and behavioral determinants of fruit and vegetable consumption in childhood: strategies to prevent obesity

10.20 – 10.40 – **COSTANTINI** Lara - **Tuscìa** - Formulation of functional foods using chia seeds, rich in omega-3 fatty acids, as ingredient

10.40 – 11.00 – **PEDAPATI SRI** Harsha - **MI** - Recovery of phytochemical rich-fractions from grape pomace for new applications in the food system

**Parallel session 4: Food processing and packaging** (Aula 11)

Chairpersons: Prof. Vincenzo GERBI - Prof. Luciano PIERGIOVANNI

9.40 – 10.00 – **CARBONE** Katia - **Tuscìa** - Qualitative characterization, polyphenolic profiling and chemometric analysis of wine white grapes subjected to different ozone postharvest treatments

10.00 – 10.20 – **AYYAD** Ziad - **BO** - Influence of filtration or clarification and different storage conditions on the quality of virgin olive oil

10.20 – 10.40 – **ZAPPINO** Matteo - **Tuscìa** - Chitosan based nanocomposites for winemaking enzyme immobilization

10.40 – 11.00 – **ROSSI** Serena - **PG** - Evaluation of technological parameters during bottle conditioning in craft beer production

**Coffee break**

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

Chairpersons: Prof. Maria Ambrogina PAGANI - Prof. Antonio PIGA

11.30 – 11.50 - **MARCHIANI** Roberta - **TO** - Application of winery and distillery by-products for innovative functional foods production

11.50 – 12.10 - **MENNELLA** Ilario - **NA** - Cephalic phase response to a palatable or unpalatable food

12.10 – 12.30 – **FOSCHIA** Martina - **UD** - Study and development of new functional foods containing cereals

12.30 – 12.50 – **ZAMBELLI** Paolo - **MI** - Development of new biocatalytic processes for fructooligosaccharides production

**Parallel session 6: Control of undesired microorganisms in food** (Aula 11)

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Chairpersons: *Prof. Danilo ERCOLINI - Prof. Alessio GIACOMINI*

11.30 – 11.50 - **BOVO** Federica - **BO** - Definition of food safety criteria for bacteria food-borne pathogens in ready to eat products

11.50 – 12.10 - **FASOLI** Giuseppe - **TE** - Microbiological and hygienic aspects of Pecorino di Farindola cheese with particular emphasis on yeasts

12.10 – 12.30 – **GOZZI** Giorgia - **BO** - Response mechanisms of two *Listeria monocytogenes* strains to low temperature gas plasma

13.00 **Lunch**

14.50-15.30 **Plenary lecture** (Aula Magna)

*Prof. Luca COCOLIN* - Università di Torino

“Exploitation of microbial diversity for the development of functional foods”

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

Chairpersons: *Prof. Ilario LOSITO – Prof. Marco POIANA*

15.30 – 15.50 - **BONO** Veronica - **MI** - Characterization of fibrous fractions from wine industry by-products and their use in baked goods

15.50 – 16.10 - **PAOLELLA** Sara - **PR** - Characterization of bioactive peptides in dry-cured ham

16.10 – 16.30 - **PUNZI** Rossana - **BA** - Influence of viticultural practices and winemaking technologies on phenolic composition of Negroamaro red wines

16.30 – 16.50 – **DELLAFIORA** Luca - **PR** - Integration of in vitro and in silico approaches to identify xenoestrogens of food safety significance: the case study of zearalenone and metabolites

**Parallel session 8: Microbial technological traits: innovation and development** (Aula 11)

Chairpersons: *Prof. Francesca CLEMENTI - Prof. Erasmo NEVIANI*

15.30 – 15.50 – **DECIMO** Marilù - **MI** - Bacterial enzymatic activities as potential markers for assessing the technological properties of (un)processed milk

15.50 – 16.10 – **MOUANNES** Emilio - **SS** - Probiotic feature of autochthonous lactobacilli

16.10 – 16.30 – **MUNTEANU** Claudia Maria - **MORE** - Pectin based materials for pod and edible film with antimicrobial activity

16.30 – 16.50 – **CAFARO** Caterina - **Basilicata** - Genetic and physiological mechanisms of the stress response in *Oenococcus oeni* by transcriptomic and proteomic

**Coffee break**

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

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

21.00 **Social Dinner**

### **Friday, September 26**

9.30-10.10 **Plenary lecture** (Aula Magna)  
Dott. Valerio GRAMAGLIA – Ferrero SPA  
“Research development trends in food industry”

### **Coffee break**

**Session 9: Food quality** (Aula Magna)  
Chairpersons: Prof. Marco DALLA ROSA - Prof. Antonello PAPARELLA

10.40 – 11.00 – **PACIULLI** Maria - **PR** - Impact of thermal and non thermal process on the physico-chemical parameters of vegetables

11.00 – 11.20 – **DE GIANNI** Antonio - **FG** - Effect of the micro-oxygenation and the addition of oak chips on the colour and stability of red wines derived from native cultivars

11.20 – 11.40 – **VASILE** Simone Giuseppe - **MORE** - Ampelographic, molecular, and metabolic characterization of grapevine varieties study of secondary metabolites

11.40 – 12.00 – **ZIVOLI** Rosanna - **BA** - Fate of aflatoxins during processing of tree nuts and strategies for reduction of mycotoxins in food and beverage

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

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

13.00 **Goodbye Buffet**

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I moderatori delle sessioni sono stati selezionati tra coloro che hanno inviato la scheda di iscrizione entro il termine previsto.