

FOODINNOVA 2017

Tuesday, 31st January 2017

09.00-13.00	Pre-conference Events		
	AULA MAGNA	AULA A	AULA ANFITEATRO
	Research in a dish. New recipes for a safe and sustainable agri-food industry The workshop will present the agri-food research projects co-funded by Region Emilia – Romagna within the POR-FESR 2014-2020. New recipes for a safe and sustainable agri-food industry	Core Organic Plus projects on organic fruits. Strategies to improve quality of organic products in an European perspective	Gastronomy: Tradition and Innovation
		Workshop on scientific publishing by Elsevier, Tips on how to improve your chances of your paper being accepted; Tools to effectively promote your research and yourself	Practical demonstration and explanation of typical regional foods

Tuesday, 31st January 2017

09.00-14.00	Registration
14.00-14.30	Welcome Coffee - Put up posters for poster session 1
14.30-15.00	Welcome to Foodinnova2017 in Cesena and Opening (Authorities: Major of Cesena, Representative of UNIBO, SerInAr, Km4Fi)

PLENARY SESSION 1

15.00-15.30	[PL01] FoodInnova conference and the paradigm of the innovation in traditional food production Marco Dalla Rosa - Alma Mater Studiorum - Università di Bologna, Italy
15.30-16.00	[PL02] Taking advantage of phase changes for innovative food processing: selected examples from low to high temperatures and pressures Oliver Schlüter - Leibniz-Institut für Agrartechnik Potsdam-Bornim e.V., Germany
16.00-16.30	[PL03] The interface between food engineering and gastronomy Jose Miguel Aguilera Radic - Universidad de Santiago de Chile, Chile
16.30-17.00	[PL04] Bioeconomy and circular economy: challenges and opportunities Fabio Fava - Alma Mater Studiorum - Università di Bologna, Italy
17.00-17.30	[PL05] Last advances in the trilogy: food, health and foodomics Alejandro Cifuentes Gallego - Consejo Superior de Investigaciones Científicas, Spain

Wednesday, 1st February 2017

PLENARY SESSION 2

8.30-9.00	[PL06] Food waste recovery and innovation Charis Galanakis - <i>Technical University of Crete, Greece</i>		
9.00-9.30	[PL07] Comprehensive utilization of mandarin orange canning waste water: process and applications Ye Xingqian - <i>Zhejiang University, China</i>		
9.30-10.00	[PL08] Electrotechnologies - tailored application concepts for food processing Henry Jäger - <i>Universität für Bodenkultur Wien, Austria</i>		
10.00-10.30	COFFEE BREAK – POSTER SESSION 1		
	Oral presentations from submitted abstracts		
10.30-12.30	Topic 1-Innovative & Emerging Food Processing (AULA MAGNA)	Topic 2-Food Waste Sustainability and Losses Reductions (AULA A)	Topic 4-Innovation in Food Safety, microbiology and regulation (AULA ANFITEATRO)
10.30-10.50	[O1.01] Sandra Guerrero <i>Buenos Aires University, Argentina</i> ULTRAVIOLET LIGHT ASSISTED BY MILD HEAT TREATMENT FOR MICROBIAL INACTIVATION IN CARROT-ORANGE JUICE BLEND (A172)	[O2.01] Mauro Moresi <i>Università degli Studi della Toscana, Italy</i> EFFECT OF BREWERY SIZE ON BEER CARBON FOOTPRINT (A216)	[O4.01] Pilar Truchado <i>CEBAS-CSIC, Spain</i> LEVELS OF SUGGESTED PROCESS HYGIENE CRITERIA (E. coli) ON FRESH PRODUCE AFFECTED BY THE QUANTIFICATION TECHNIQUE (A322)
10.50-11.10	[O1.02] Lucia Vannini <i>Università di Bologna, Italy</i> SURFACE DECONTAMINATION OF FUJI APPLES: COMPARISON BETWEEN PLASMA TREATMENTS, WASHING WITH PLASMA ACTIVATED WATER, ELECTROLYZED WATER OR HYPOCHLORITE (A546)	[O2.02] Chathudina J. LiyanageSabaragamuwa <i>University of Sri Lanka, Sri Lanka</i> VALORIZATION OF LOCAL CHEESE WHEY BY PRODUCING A LACTIC ACID FERMENTED, PROBIOTIC, CARBONATED AND FRUIT JUICE-ADDED WHEY BEVERAGE (A526)	[O4.02] Ebru Deniz <i>Ankara University, Turkey</i> A STUDY ON DETECTION OF HORSE OR DONKEY MEAT ADULTERATION IN RAW BEEF MIXTURES BY FOURIER TRANSFORM INFRARED (FTIR) SPECTROSCOPY (A464)

L1.10-11.30	[O1.03] Ludmila Bogacz-Radomska <i>Wroclaw University of Economics, Poland</i> INNOVATIVE FOOD APPLICATIONS OF ALGAE (A237)	[O2.03] Milena Lambri <i>Università Cattolica del Sacro Cuore, Italy</i> PRODUCTION OF VINEGAR FROM PINEAPPLE WASTE: PROCESS OPTIMIZATION AND CHARACTERIZATION OF PRODUCTS THROUGH A METABOLOMIC APPROACH (A398)	[O4.03] Diana I. Serrazanetti <i>Università di Bologna, Italy</i> SET UP OF BIOTECHNOLOGICAL STRATEGIES FOR THE PRODUCTION OF FRESH CHEESES HAVING DIFFERENT FUNCTIONALITIES (A325)
L1.30-11.50	[O1.04] Artur Wiktor <i>Warsaw University of Life Sciences, Poland</i> THE UTILIZATION OF ACOUSTIC AND MECHANICAL PROPERTIES TO EVALUATE EFFECTIVENESS OF PULSED ELECTRIC FIELD TREATMENT (A258)	[O2.04] Giovanna Ferrentino <i>Libera Università di Bolzano, Italy</i> RECOVERY OF ANTIOXIDANTS FROM APPLE BY-PRODUCTS WITH SUPERCRITICAL CARBON DIOXIDE EXTRACTION (A284)	[O4.04] Gary Leeke <i>Cranfield University, United Kingdom</i> REDUCTION OF MICROBIAL GROWTH IN LIQUID PRODUCTS USING ELEVATED PRESSURE SONICATION (A220)
L1.50-12.10	[O1.05] Pedro J. Fito <i>Universitat Politècnica de Valencia, Spain</i> DEVELOPMENT OF A NON-DESTRUCTIVE DETECTION SYSTEM OF DEEP PECTORAL MYOPATHY (DPM) IN POULTRY BY DIELECTRIC SPECTROSCOPY (A269)	[O2.05] Gianpiero Pataro <i>Università degli Studi di Salerno, Italy</i> EFFECT OF PEF AND STEAM BLANCHING TREATMENTS ON THE EXTRACTION YIELD OF CAROTENOIDS FROM TOMATO WASTES (A354)	[O4.05] Evangelina G. Alejandro <i>Universidad Nacional de Entre Ríos, Argentina</i> EFFECT OF CHITOSAN COATING ON FUNGAL SPECIES IN PADDY RICE AND BYPRODUCTS (A114)
L2.10-12.30	[O1.06] Benedict Purschke <i>University of Natural Resources and Life Sciences (BOKU), Austria</i> EFFECT OF EXTRACTION PROCEDURE ON COMPOSITION AND FUNCTIONAL PROPERTIES OF MIGRATORY LOCUST (LOCUSTA MIGRATORIA) PROTEINS (A280)	[O2.06] Alessio Ilari <i>Università Politecnica delle Marche, Italy</i> SUSTAINABILITY OF I AND IV GAMMA SALAD PRODUCTS, IMPACTS AND MITIGATION STRATEGIES BY MEANS OF LCA: FOCUS ON NURSERY STEP (A558)	[O4.06] Chiara Montanari <i>Università di Bologna, Italy</i> EFFECT OF THYMOL, CARVACROL AND THERMAL TREATMENTS ON VIABILITY, INJURY AND STRESS RESPONSE OF LISTERIA MONOCYTOGENES (A438)
L2.30-14.15	LUNCH – POSTER SESSION 1		
PLENARY SESSION 3			
L4.15-14.30	[PL09] Achieving optimum performance of Coloring Foods in Food & Beverage Applications Marcus Volkert - <i>GNT Europa GmbH, Germany</i>		

14.30-15.00	[PL10] 3D printing - A hype or a new era for food fabrication? Maarten Schutyser - Wageningen University, Netherlands		
15.00-15.30	[PL11] Innovation in hygienic design Gerhard Schleining - Universität für Bodenkultur Wien, Austria		
15.30-16.00	[PL12] "Multicore" microencapsulation of bioactive-rich extract from berry pomace for high health benefits of functional food ingredients John Shi - University of Guelph, Canada		
16.00-16.30	COFFEE BREAK – POSTER SESSION 1		
16.30-17.10	Topic 1-Innovative & Emerging Food Processing (AULA MAGNA)	Topic 2-Food Waste Sustainability and Losses Reductions (AULA A)	Topic 3-Food-omics approach on Digestion and Nutrition (AULA ANFITEATRO)
16.30-16.50	[O1.07] Franco Bray <i>Bray Consulting, Italy</i> INNOVATION: ICE CREAM TECHNOLOGY (A286)	[O2.07] Francesco Donsi <i>Università degli Studi di Salerno, Italy</i> TOTAL-USE CONCEPT OF AGRI-FOOD WASTES: AN EXAMPLE OF APPLICATION TO THE RESIDUES OF TOMATO PROCESSING (A374)	[O3.01] Flaminia Cesare Marincola <i>Università degli Studi di Cagliari, Italy</i> IMPACT OF EARLY POSTNATAL NUTRITION ON THE NMR URINARY METABOLIC PROFILE OF INFANT (A170)
16.50-17.10	[O1.08] Veronica Lolli <i>Università degli Studi di Parma, Italy</i> IN VITRO SIMULATED GASTROINTESTINAL DIGESTION OF CYCLOPROPANE FATTY ACIDS: A STUDY COMBINING 1H NMR AND GC-MS APPROACHES (A612)	[O2.08] Federica Tinello <i>Università di Padova, Italy</i> VALORIZATION OF GINGER AND TURMERIC PEELS (A394)	[O3.02] Barbara Prandi <i>Università degli Studi di Parma, Italy</i> IDENTIFICATION OF WHEAT VARIETIES WITH A LOW IMPACT ON CELIAC- DISEASE GENETICALLY PREDISPOSED SUBJECT (A218)
17.10-17.30	put down poster session 1/put up poster session 2		
17.30-21.00	Visit to Cesena		
Thursday, 2nd February 2017			
PLENARY SESSION 4			
18.30-9.00	[PL13] Emerging and common safety issues associated to fresh produce enhancement of flexible food packaging materials Ana Allende Pietro - Consejo Superior de Investigaciones Científicas, Spain		
9.00-9.30	[PL14] Water – Challenges in foods Yrjö H. Roos - University College Cork, Ireland		

9.30-10.00	[PL15] Design of innovative polymeric materials for sustainable food packaging Nadia Lotti - <i>Alma Mater Studiorum - Università di Bologna, Italy</i>		
10.00-10.30	[PL16] Why harmonize food regulations and if harmonized, how to make it work in practice? Huub Lelieveld - <i>Global Harmonization Initiative, European Federation of Food Science and Technology, Netherlands</i>		
10.30-11.00	COFFEE BREAK – POSTER SESSION 2		
	Oral presentations from submitted abstracts		
11.00-12.40	Topic 1-Innovative & Emerging Food Processing (AULA MAGNA)	Topic 7-Advanced Food Engineering (AULA A)	Topic 5-Materials Science and Packaging Technology (AULA ANFITEATRO)
11.00-11.20	[O1.09] Felix Schottroff <i>University of Natural Resources and Life Sciences (BOKU), Austria</i> CLEANROOMS IN FOOD PROCESSING – A PROMISING CONCEPT FOR THE FOOD FACTORY OF THE FUTURE? (A306)	[O7.01] Chin-Kun Wang <i>Chung Shan Medical University, Taiwan (Republic of China)</i> SET UP A GLOBAL INCIDENT ALERT NETWORK FOR UNAUTHORIZED FOOD ADDITIVES (A616)	[O5.01] Valentina Siracusa <i>Università degli Studi di Catania, Italy</i> A LIFE CYCLE ASSESSMENT APPLICATION OF POLYLACTIC ACID TRAYS PRODUCTION FOR FRESH-FOOD PACKAGING (A316)
11.20-11.40	[O1.10] Francesca Patrignani <i>Università di Bologna, Italy</i> EFFECT OF (ULTRA)-HIGH PRESSURE HOMOGENIZATION AND NATURAL ANTIMICROBIAL BASED NANOEMULSIONS ON KIWI JUICE SAFETY AND SHELF-LIFE (A330)	[O7.02] Virginia Glicerina <i>Università di Bologna, Italy</i> INFLUENCE OF TWO DIFFERENT COCOA BASED COATINGS ON QUALITY CHARACTERISTICS OF FRESH-CUT FRUITS DURING STORAGE (A556)	[O5.02] Hugo Mújica-Paz <i>Tecnologico de Monterrey, Mexico</i> EXTERNAL FACTORS AND NANOPARTICLES EFFECT ON WATER VAPOR PERMEABILITY OF PECTIN-BASED FILMS (A492)
11.40-12.00	[O1.11] Anna Jofré <i>IRTA, Spain</i> INNOVATION FOR THE ELDERLY: APPLE WITH WATERMELON TEXTURE (A292)	[O7.03] Wilson Castro <i>Private University of North, Peru</i> MODELING OF TEXTURAL PROPERTIES DURING RIPENING PROCESS OF SWISS-TYPE CHEESE USING SPECTRAL PROFILES (A334)	[O5.03] Elisabeta Elena Popa <i>University of Agronomic Sciences and Veterinary Medicine from Bucharest, Romania</i> ECOTOXICITY ASSESSMENT OF SOME BIODEGRADABLE POLYMERIC MATERIAS SUITABLE FOR FOOD PACKAGING (A490)

12.00-12.20	[O1.12] Lorenzo Siroli <i>Università di Bologna, Italy</i> POTENTIAL OF HIGH PRESSURE HOMOGENIZATION FOR MICROENCAPSULATION OF PROBIOTIC LACTIC BACTERIA FOR THE PRODUCTION OF FUNCTIONAL FERMENTED MILKS (A356)	[O7.04] Amit Verma <i>The University of Manchester, United Kingdom</i> MODELLING AND ANALYSIS OF CONFECTIONERY WAFER BAKING STRESS- TIME PROFILES (A510)	[O5.04] ELISA ROCCHI <i>Università degli Studi di Milano, Italy</i> RHEOLOGY AND MICROSTRUCTURE OF BLUEBERRY PUREES: INFLUENCE OF THE PROCESS DESIGN (A246)
12.20-12.40	[O1.13] Pia Meinschmidt <i>University of Natural Resources and Life Sciences (BOKU), Austria</i> PRODUCTION AND CHARACTERIZATION OF BIODEGRADABLE STARCH-BASED AEROGELS FOR FOOD APPLICATION (A428)	[O7.05] Silvia Tappi <i>Università di Bologna, Italy</i> STRUCTURAL AND PHYSICAL CHARACTERIZATION OF CREAMED HONEY (A372)	[O5.05] Fernando A. Mendoza <i>Michigan State University, US</i> PREDICTING MINERAL CONTENT, TEXTURE AND COOKING TIME IN PROCESSED DRY BEANS (Phaseolus vulgaris L.) USING VISIBLE/NEAR- INFRARED SPECTROSCOPY AND HYPERSPECTRAL IMAGING TECHNIQUES (A432)
12.40-14.15	LUNCH – POSTER SESSION 2 (CONTD)		
PLENARY SESSION 5 - IN PARALLEL TO GHI MEETING			
14.15-14.30	[PL17] Combined rheological methods for food characterization: from humidity and tribology to rheo-optics Sandra Lanteri - <i>Anton Paar</i>		
14.30-15.00	[PL18] Biopolymer based antimicrobial materials for food packaging Amparo Chiralt Boix - <i>Universidad Politécnica de Valencia</i>		
15.00-15.30	[PL19] Coating technology for shelf life extension and sustainability enhancement of flexible food packaging materials Luciano Piergiovanni - <i>Università degli Studi di Milano</i>		
15.30-16.00	COFFEE BREAK – POSTER SESSION 2(CONTD)		
16.00-16.40	Topic 1-Innovative & Emerging Food Processing (AULA Magna)	Topic 6-Update on Water in Food (AULA A)	Topic 7-Advanced Food Engineering (AULA ANFITEATRO)

16.00-16.20	[O1.14] Patricio Román Santagapita <i>Universidad de Buenos Aires / CONICET, Argentina</i> ENCAPSULATION OF BETALAINS AND POLYPHENOLS EXTRACTED FROM LEAVES AND STEMS OF BEETROOT: A STRUCTURAL STUDY (A336)	[O6.01] Suwalee Fongin <i>Hiroshima University, Japan</i> EFFECT OF MALTODEXTRIN ON THE WATER SORPTION AND GLASS TRANSITION OF FREEZE-DRIED MANGO PULP AND ITS APPLICATION TO OTHER DRY FRUITS (A240)	[O7.06] Reynaldo-Justino Silva Paz <i>Universidad Peruana Union, Peru</i> APPLICATION OF THE METHOD TASTING FOR DESCRIBING AND EVALUATING THE ACCEPTANCE OF DIFFERENT DRINKS OF PASSION FRUIT POWDER (A488)
16.20-16.40	[O1.15] Joanna Harasym <i>University of Valladolid, Spain</i> BREADforALL (MSCA IF) – PRINCIPLES OF APPROACH (A444)	[O6.02] Roenfi Saire Guerra Lima <i>National Altiplano Puno Peru, Peru</i> STUDY OF RELATIONSHIP BETWEEN WATER, MICROSTRUCTURE AND SPECTRAL PROPERTIES OF SEVEN QUINOA AND TWO CAÑIHUA VARIETIES (A418)	[O7.07] Adrian Gonzalez Munoz <i>University of Santiago, Chile</i> EFFECT OF pH AND ULTRAFILTRATION PROCESS USING CERAMIC MEMEBRANES ON PHYSICOCHEMICAL PROPERTIES OF QUINOA PROTEIN EMULSIONS (A514)
16.40-18.30	ROUND TABLE INDUSTRY - ACADEMIA INTERACTION		
20.30-24.00	FOODINNOVA 2017 SOCIAL DINNER @ TEATRO VERDI		
Friday, 3rd February 2017			
PLENARY SESSION 6			
9.00-9.30	[PL20] Supercritical impregnation process: an alternative for the development of active and functional packaging materials María José Galotto López - Universidad de Santiago de Chile		
9.30-10.00	[PL21] Food engineering: A proposal for reconceptualising the discipline Keshavan Niranjana - <i>University of Reading</i>		
10.00-10.20	[PL22] Food engineering in South America Jorge Gerard - <i>Universidad Nacional de Entre Ríos</i>		
10.20-10.50	COFFEE BREAK – POSTER SESSION 2 (CONTD)		
	Oral presentations from submitted abstracts		
10.50-12.30	Topic 1-Innovative & Emerging Food Processing (AULA MAGNA)	Topic 7-Advanced Food Engineering (AULA A)	Topic 4-Innovation in Food Safety, microbiology and regulation (AULA ANFITEATRO)

L0.50-11.10	<p>[O1.16] Aurora Valdez-Fragoso <i>Tecnologico de Monterrey, Mexico</i> CRUNCHY BLUEBERRIES FROM OSMOTIC DEHYDRATION AND VACUUM AIR DRYING (A501)</p>	<p>[O7.08] Veronica Sberveglieri <i>CNR-INO SENSOR LAB, Italy</i> APPLICATION OF NANOWIRE GAS SENSOR DEVICE (S3) FOR THE QUALITY CONTROL PROCESS OF PARMIGIANO REGGIANO (A552)</p>	<p>[O4.07] Ehab Romeih <i>University of Limerick, Ireland</i> RECENT ADVANCES ON MICROBIAL TRANSGLUTAMINASE AND DAIRY PRODUCTS (A154)</p>
L1.10-11.30	<p>[O1.17] Giuseppina Paola Parpinello <i>Università di Bologna, Italy</i> ENOLOGY MEETS BREWING: IGA CRAFT BEER AS A NEW PRODUCT TO LINK INNOVATION AND CONSUMERS PREFERENCE (A528)</p>	<p>[O7.09] Darman Djoulde Roger <i>National Agrarian University La Molina, Peru</i> INFLUENCE OF MODERN BIOTECHNOLOGY ON RURAL AFRICAN ARTISANAL FOOD PROCESSING (A180)</p>	<p>[O4.08] Luca Fontanesi <i>Università di Bologna, Italy</i> FOOD METAGENOMICS AGAINST FRAUDS: APPLICATIONS OF NEXT GENERATION SEMICONDUCTOR BASED SEQUENCING ON MEAT AND DAIRY PRODUCTS AND HONEY (A502)</p>
L1.30-11.50	<p>[O1.18] Laura Calabuig-Jiménez <i>Universitat Politècnica de Valencia, Spain</i> EFFECT OF HOT AIR DRYING ON THE PROBIOTIC SURVIVAL AND IN VITRO DIGESTION OF L. SALIVARIUS SPP SALIVARIUS ENCAPSULATED WITH HIGH PRESSURES HOMOGENIZATION AND INCORPORATED INTO A FOOD MATRIX (A532)</p>	<p>[O7.10] Nathalie Persson Andrianasitera <i>International Foundation for Science- IFS, Sweden</i> IFS STRENGTHENING THE CAPACITIES OF EARLY CAREER SCIENTISTS IN DEVELOPING COUNTRIES TO CONDUCT RELEVANT AND HIGH QUALITY RESEARCH IN THE FIELD OF BIOLOGICAL AND WATER RESOURCES (A474)</p>	<p>[O4.09] Ifeoluwa Adekoya <i>Ghent University, Belgium</i> FUNGAL CONTAMINATION OF FERMENTED FOODS PRODUCED IN SOUTH AFRICA AND FERMENTED FOODS EXPORTED FROM NIGERIA TO SOUTH AFRICA (A562)</p>
L1.50-12.10	<p>[O1.19] Manuela Rollini <i>Università degli Studi di Milano, Italy</i> INNOVATIVE USE OF ZYMOMONAS MOBILIS IN BREAD-MAKING (A560)</p>	<p>[O7.11] Abel Guarda <i>Universidad de Santiago de Chile, Chile</i> KINETIC RELEASE, THERMAL AND STRUCTURAL CHARACTERIZATION OF NANOCOMPOSITES IMPREGNATED WITH THYMOL BY SUPERCRITICAL IMPREGNATION (A564)</p>	<p>[O4.10] Onur Sevindik <i>Cukurova University, Turkey</i> COMPARATIVE EVALUATION OF VOLATILES IN MAGLIOCO CANINO AND DIMRIT GRAPE SEED OILS (A366)</p>

12.10-12.30	<p>[O1.20] Donghong Liu <i>Zhejiang University, Chin</i></p> <p>RESEARCH ON APPLICATIONS OF POWER ULTRASOUND IN ORIENTED MODIFICATION AND DEGRADATION (A198)</p>	<p>[O7.12] Sonia Calligaris <i>Università di Udine, Italy</i></p> <p>STRUCTURING OILS FOR THE DESIGN OF LOW SATURATED FAT FOODS (A370)</p>	<p>[O4.11] Delphin Kulimushi Ahadi <i>UNIVERSITE DU CEPROMADE/UNIC BUKAVU DRC, Democratic Republic of the Congo (Kinshasa)</i></p> <p>ANALYSIS OF THE CONSTRAINTS OF THE DETERMINANTS OF THE AGRICULTURAL VALUE CHAIN: ISSUES; CHALLENGES AND PERSPECTIVES FOR LOCAL AND INCLUSIVE DEVELOPMENT (A484)</p>
12.30-13.00	<p>Conclusion and Closing Ceremony, Dr. Simona Caselli, Minister for Agriculture, Hunting and Fishing at Regione Emilia-Romagna</p>		
14.30-17.00	<p>Technical Visit(s) to Campus of Food Science Laboratories and local food company</p>		