



AUTUMN SCHOOL IN FOOD CHEMISTRY

1st edition Italian School in Food Chemistry for PhD student

Pavia, October 17th-18th 2022

Aula Magna University of Pavia

Piazza Leonardo da Vinci 12



Green Chemistry in Food Science?

FINAL PROGRAM

h 20:00 SOCIAL DINNER

Tuesday - October 18th 2022

	Chairs: Prof. Patrizia Restani – Prof. Raffaella Boggia
h 9: 00	Prof. Carmen Lammi, University of Milan Plant food derived protein hydrolysates: new perspective in their production, analysis and biological characterization
h 10:00	PhD student 3rd year presentation Dr. Jianqiang Li, University of Milan Screening and identification of new food derived peptides with multi-target cholesterol-lowering activity Dr. Marialuisa Formato, University of Campania Polyphenols in livestock nutrition: the case of renewable <i>Fagaceae</i> leaves
h 10:40	COFFEE BREAK
	Chairs: Prof. Nadia Mulinacci – Prof. Carmen Lammi
h 11:00	Flash Communication Dr. Luisa Calcinai, University of Parma Assessment of chemical modifications on the reduction of the allergenic potential of legume and new plant-based proteins Dr. Lorenza Marinaccio, University of Chieti-Pescara Antioxidant and antinociceptive profile of opioid peptides derived from rubisco in spinach Dr. Chiara La Torre, University of Calabria Phenolic content and antioxidant capacity of fermented animal milks Dr. Manuella Lesly Kouamo Nguemang, University of Camerino Grape leaves: Chemical characterization of bioactive compounds and antioxidant activities Dr. Anna Magri, University of Campania Impact of active layer-by-layer edible coating on bioactive compounds in ready-to-eat 'Annurca' apple fruit during cold storage Dr. Giovanna Cafeo, University of Messina Determination of oxygen heterocyclic compounds in food matrices by HPLC-MS/MS combined with linear retention index system Dr. Fabrizio Masciulli, University La Sapienza Rome

	<p>NMR chemical characterization of <i>Acheta Domesticus</i> flour</p> <p>Dr. Claudia Gravina, University of Campania A systematic analysis of polar extract of <i>Lavandula austroapennina</i> N.G. Passal., Tundis & Upton an endemic species of Southern Italy</p> <p>Dr. Corinne Bani, University of Milan Influence of different technological treatments on phenolic profile and antioxidant activity of pigmented rice (<i>Oryza sativa</i> L.)</p> <p>Dr. Ilaria Frosi, University of Pavia Evaluation of anti-glycative activity of rice husk (<i>Oryza sativa</i> L.) extract obtained by optimized microwave-assisted extraction</p> <p>Dr. Marika Fiorentino, University of Campania <i>Cichorium intybus</i> L.: a precious plant resource for the Cilento, Vallo di Diano e Alburni National Park (PNCVDA)</p> <p>Dr. Ilaria Fierri, University of Verona Whey protein-pectin nanoparticles as a sustainable strategy to vehiculate anthocyanins</p> <p>Dr. Giovanna Cimmino, University of Campania Organic selenocompound as potential innovation in the nutraceutical sector for applications on inflammatory diseases</p> <p>Dr. Enrico Romano, University La Sapienza Rome Targeted HPLC-DAD and untargeted NMR characterisation of <i>Gentiana Lutea</i> L.</p>
h 12:45	LUNCH
	Chairs: Prof. Jean Daniel Coisson – Prof. Adele Papetti
h 14:00	<p>Flash Communication</p> <p>Dr. Hamid Mushtaq, University of Campania Chemical Profiling of Wasted Leaves from <i>Olea europaea</i> L. cv. Caiazzana</p> <p>Dr. Alessandro Annunziato, University of Bari Extra virgin olive oil polyphenols: focus on anti-inflammatory activities</p> <p>Dr. Martina Bartolomei, University of Milan Integrated and sustainable strategy for the investigation and valorization of extra virgin olive oil extracts</p> <p>Dr. Cinzia Cafarella, University of Messina Direct analysis in real time for the preservation of high-quality italian extra virgin olive oils</p> <p>Dr. Agnese Santanatoglia, University of Camerino</p>