



UNIVERSITÀ DI PISA



UNIVERSITÀ DI PISA



Accademia dei Georgofili  
Sez. Centro Ovest

# **“FRONTIERS IN FOOD SCIENCE FOR FEEDING THE WORLD”**

***Pre-conference workshop of the ‘Food  
technology 2015 conference’ - August 10-12,  
2015 London***

**15<sup>th</sup> June 2015**

**Department Food Agriculture  
Environment - DAFE  
via del Borghetto 80 Pisa**



**Agilent Technologies**

***Free attendance for Unipi students***

# **PROGRAM**

**8:30 - Registration and posting posters**

**9:00 - Welcome by prof. Rossano Massai and prof. Gianpaolo Andrich,  
Department of Agriculture, Food and Environment DAFE**

## **Track 1 - FOOD PROCESSING AND STORAGE TECHNOLOGIES Chair prof. Angela Zinnai**

- 9:10 Study on the preservation effect of squid freshness by slurry Ice. Dr Deng S.
- 9:30 Chitosan coating efficiently delays post-harvest ripening of tomato fruits.  
Dr Castagna A.
- 9:50 Performance simulation of industrial vegetable oil refining. Prof Nicolella C.
- 10:10 Non destructive in vineyard grape selection by a fluorescence sensor for  
differential wine making. Dr Tuccio L.
- 10:30 Vacuum impregnation for the production of strawberry based semi-finished  
products. Prof Favati F.
- 10:50 Discussion

**11:00 - Coffee break**

## **Track 2 - FOOD SAFETY AND TRACEABILITY Chair dr. Francesca Venturi**

- 11:20 Risk and Food Law. Dr Bodiguel L., Del Cont C., Di Lauro A., Friant Perrot M.,  
Garde A., Parent G.
- 11:40 A method for labeling the allergen compounds in the counter products in  
supermarkets distribution: a critical review. Dr Gatti M. and Andrich L.
- 12:00 Reference Materials in support to Food Traceability. Dr Zoani C.
- 12:20 Beneficial fungi to improve food security: from the genome to the field on the  
highway of sustainability. Dr Sarrocco S.
- 12:40 Metal contaminants in food and his characterizations with the use of the last  
evolution in atomic spectroscopy techniques. Dr. Scardina P.
- 13:00 Discussion

**13:15 – 14:30 Lunch**

**14:30 – 15:30 Poster Session (Vote for the best poster)**

## **Track 3 - FOOD ECONOMY AND SUSTAINABILITY Chair prof. Gianluca Brunori**

- 15:30 Natural wines: a technological goal for new market trend.  
Dr. Cinelli Colombini S.
- 15:50 Added value creation in cured ham local and global value chains.  
Dr Belletti G.
- 16:10 The Barilla Sustainability Project: Good for you, good for the planet. Dr. Belli A
- 16:30 The sustainability performance of local and global wheat-to-bread chains  
across Italy and the UK. Dr Smith J.
- 16:50 Discussion

**17:00 - Poster Award**

# How to reach DAFE:



**By car :** from the A12 the output is Pisa Center; from Firenze (SGC FI - PI) the output is Pisa East (Via Fagiana ), then follow the signs to the city center. The main entrance of the Department is in the Via Borghetto 80, another entrance is in Via Matteotti, in whose vicinity there are numerous parking lots.

**By train:** from Pisa Central Station you can reach the Department by bus or on foot .

**By bus:** 13line stops at the main entrance of DAFE , Lam Blu line stops in front of the rear entrance.

**By airplane:** Galileo Galilei airport is connected with the city bus (Lam Rossa) to the central station.



UNIVERSITÀ DI PISA



UNIVERSITÀ DI PISA



Accademia dei Georgofili  
Sez. Centro Ovest

## **LOCAL ORGANIZING COMMITTEE MEMBERS**

***Zinnai Angela, Venturi Francesca , Brunori  
Gianluca, Andrich Gianpaolo, Quartacci Mike  
Frank, Zappa Giovanna, Mariano Elide, Loreti  
Filiberto***

## **CONTACT US**

**DAFE - via del Borghetto 80 - Pisa**

**[www.agr.unipi.it](http://www.agr.unipi.it)**

**+39 050 2216631**

**[angela.zinnai@unipi.it](mailto:angela.zinnai@unipi.it)**

**[francesca.venturi@unipi.it](mailto:francesca.venturi@unipi.it)**



**Agilent Technologies**