



CHIMALI

CAGLIARI
2016

XI CONGRESSO ITALIANO DI CHIMICA DEGLI ALIMENTI

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PROGRAMMA

CAGLIARI / SARDEGNA

4-7 OTTOBRE

2016

HOTEL REGINA MARGHERITA

4 OTTOBRE 18:00 Apertura segreteria e registrazione partecipanti

19:30 *Cocktail di Benvenuto*
Libarium, bastione Santa Croce, Quartiere Castello

5 OTTOBRE 8.30 Registrazione

SESSIONE 1

LA NUOVA PROSPETTIVA DELLA CATENA ALIMENTARE : SOSTENIBILITA' E QUALITA'

PL 9.00 The role of the Food Chemist in the control and valorisation of food products
Giacomo Dugo

9.40 Niche monovarietal extra virgin olive oils (EVOOs) and EVOOs from the supermarket: what's the difference?
Dennis Fiorini

10:00 Quality and Safety in Commercial Baby Foods
Antonella Calabretti

10:20 Determination of squalene in organic extra virgin olive oils (EVOOs) by UPLC/PDA using a single-step SPE sample preparation
Andrea Salvo

10:40 Optimization of a new circular agriculture model for the olive-oil sector applicable to food, cosmetic and nutraceutical fields
Annalisa Romani

11.00 *Coffee break*

SESSIONE 2

CONTAMINANTI ALIMENTARI E RESIDUI DI FITOFARMACI: NUOVE PROSPETTIVE NELLA CHIMICA DEGLI ALIMENTI. SESSIONE ORGANIZZATA IN COLLABORAZIONE CON LA DIVISIONE DI CHIMICA DEGLI ALIMENTI - EUCHEMS

PL 11:30 New chromatographic and MS-based approaches for contaminants determination in foods
Jana Hajslova

12:10 The influence of the irrigation methods for rice on bioaccumulation phenomena of elements causing health concern
Antonino Spanu

12:30 4'-O-methylpyridoxine and ginkgolides as biological markers of *Ginkgo biloba* poisoning
Chiara Di Lorenzo

12:50 Molecular insight into zearalenone-14-glucoside xenoestrogenicity using an hybrid in silico/ in vitro approach
Gianni Galaverna

13:15 *Lunch*

SESSIONE 3

GENUINITÀ DEI PRODOTTI ALIMENTARI E TRACCIABILITÀ: APPLICAZIONI NMR E MS - SESSIONE SPECIALE ORGANIZZATA IN COLLABORAZIONE CON IL GRUPPO INTER-DIVISIONALE DI SPETTROSCOPIA MAGNETICA NUCLEARE E CON LA DIVISIONE DI SPETTROMETRIA DI MASSA - SCI

- PL** 14:30 Magnetic resonance: from molecular structure to food molecular origin
Luisa Mannina
- PL** 15:00 Fingerprinting methods and multicomponent quantitative analysis: the advantages of the use of NMR spectroscopy
Vito Gallo
- 15:30 FoodScreener approach: a proof-of-principle for food analysis
Lea Heintz (Bruker)
- 15:50 Discrimination of geographical origin of lentils (*Lens culinaris Medik.*) by using H-NMR fingerprints
Francesco Longobardi
- 16:10 Stable isotope ratio analysis of different European berries
Matteo Perini
- PL** 16:30 LC/ESI-MS analysis of proteolytic peptides as molecular markers of food authenticity: strengths and pitfalls
Stefano Sforza
- 17:00 Detection and quantitation of various allergens by LC-MS/MS
Marco Biglietto (Sciex)
- 17:20 Benefits of the Agilent 8900 ICP-QQQ with MS/MS operation for routine food analysis
Andrea Carcano (Agilent Technologies Italia)
- 17:40 Traceability of food ingredients by gas chromatography-combustion-isotope ratio mass spectrometry (GC-C-IRMS)
Ivana Lidia Bonaccorsi
- 18:00 Characterization and authentication of ancient *Triticum* varieties: a lipidomic approach
Laura Righetti
- 18:20 Development of analytical method for determination of free amino acids in honey using by solid-phase extraction clean-up coupled to ultra-high-pressure liquid chromatography-tandem mass spectrometry
Sonia Carabetta
- 18:40 GC-MS determination of cyclopropane fatty acid: a new powerful tool for Parmigiano Reggiano authentication
Augusta Caligiani
- 19:00 Characterization of the metabolite profile of licorice from different geographical origin by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry (LC x LC-MS/MS)
Lidia Montero
- 19:20 Chiusura giornata
- 20:30 *Cena sociale, Convento San Giuseppe*

6 OTTOBRE

SESSIONE 4

GESTIONE E VALORIZZAZIONE DEGLI SCARTI DELL'INDUSTRIA ALIMENTARE

PL

- 9:00** Biorefinery. A modern approach to the enhancement of agricultural and food residues
Efisio Scano
- 9:30** Supercritical Fluid extraction of bioactive compounds from onion waste: experimental optimization via response surface methodology
Luca Campone
- 9:50** Chemical profile and antioxidant activity of distillation wastewaters from essential oil production
Rita Celano
- 10:10** Limonoids in citrus industry by-products, characterization and isolation by means of high pressure liquid chromatography
Marina Russo
- 10:30** Myrtus 2.0: from waste to resource. Bioactivity of myrtle by-products
Giorgia Sarais

SESSIONE 5

CARATTERISTICHE CHIMICHE DEI PRODOTTI NUTRACEUTICI, NOVEL FOODS E ALIMENTI FUNZIONALI

PL

- 10:50** Novel Foods and Traditional Foods from third countries: current and new European Regulations
Rosangela Marchelli
- 11:30** *Coffee Break*
- 12:00** Development of a functional nutrients-enriched probiotic fermented goat milk product
Margherita Addis
- 12:20** Selection of new antyglycative agents of food origin
Adele Papetti
- 12:40** Maqui (*Aristotelia chilensis* (Molina) Stuntz): in vivo antioxidant activity and antidepressive-like effect of a chemically characterized Maqui berry extracts
Arianna Di Lorenzo
- 13:00** Lentils as tool for a novel nutraceutical approach
Gianni Sagratini
- 13:20** *Lunch*
- 14:30** Microencapsulation of an anthocyanin-rich extract from black rice to produce a functional ingredient for bakery products
Valentina Azzurra Papillo
- 14:50** Study of *Urtica dioica* as new functional food
Vincenzo Brandolini
- 15:10** Chlorophyll: from preclinical research to clinical perspectives
Matteo Micucci

- 15:30 Insects, a valuable source of "functional ingredients"
Elena Dreassi
- 15:50 A multidisciplinary investigation on the bioavailability and activity of peptides from lupin protein
Carmen Lammi
- 16:10 Study on carotenoid fraction from goji berry (*Lycium barbarum L.*)
Domenico Montesano

SESSIONE 6

CARATTERISTICHE CHIMICHE DEGLI ALIMENTI

- PL** 16:30 Direct method for the analysis of MCPD in seed oil
Alberto Ritieni
- 17:00 Lactose- and galactose-free foods: application to PDO Pecorino Romano cheese of a new and validated GC-FID method for the determination of saccharides causing intolerances in dairy products
Illenia Idda
- 17:20 Comprehensive two-dimensional gas chromatography coupled with ToF-MS, a very useful tool for analysis of wines
Silvia Carlin
- 17:40 Comprehensive liquid chromatography-triple quadruple mass spectrometry for determination of wine bioactives and pesticides
Francesco Cacciola
- 18:00 GC-MS metabolomics of goat milk with different polymorphism at the alphaS1-casein genotype locus
Kodjo Eloho
- 18:20 Effect of fermentation on the bioactive metabolites of cereals from Tuscan and Sub-Saharan Africa traditions
Marzia Innocenti
- 18:40 Molecular and clinical approaches to evaluate the suitability of oat varieties for gluten-free diet
Francesca Colombo
- 19:00 Sensometric for the chemical odor code characterization of different coffee aroma notes
Erica Liberto
- 19:20 Chiusura giornata
- 20:00 *Aperitivo Mediterraneo, degustazione guidata di prodotti tipici*
Hotel Regina Margherita

7 OTTOBRE

- 9.00 Production and characterization of microencapsulated flaxseed oil
Martina Vakarelova
- 9.20 Producing of stable food-grade microencapsulated astaxanthin by vibrating nozzle technology
Francesca Zanoni
- 9.40 From apple to cider: biochemical characterization and biological activity of an autochthonous cultivar grown in Aosta Valley
Sabina Valentini

SESSIONE 7

DIVULGAZIONE PROGETTI UE: UNO SGUARDO SUL FUTURO

- 10:00 Adverse effects to food supplements containing botanical ingredients: a review from the European project PLantLIBRA
Patrizia Restani
- 10:30 Progetto FINGERIMBALL Fingerprinting of honeys by DNA Barcoding, sensoromic tools and floral Markers by using Solid-Phase Microextraction and Gas Chromatography–Mass Spectrometry
Maria Teresa Russo
- 11:00 *Coffee Break*
- 11:30 INTELLItrace (WP18) - Food Integrity Project: an overview on untargeted analytical methods in food quality and food safety
Marco Arlorio
- 12:00 Direct and indirect biorefinery technologies for conversion of organic side-streams into marketable products: the Indirect project
Arnaldo Dossena
- 13:00 Chiusura del convegno

Comitato Organizzatore Locale

Alberto Angioni (Presidente)

Piero Addis

Pierluigi Caboni

Fabrizio Dedola

Francesco Lai

Giacomo Luigi Petretto

Giorgio A. M. Pintore

Giorgia Sarais

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