



Cibo e nutraceutici: direzione salute

3° Convegno a cura delle Piattaforme Tematiche di Ateneo su "Alimenti e Nutrizione" e "Salute Umana e Animale"

Camerino 10 luglio 2018

Auditorium Benedetto XIII - via Le Mosse - Colle Paradiso

9.00 Registrazione dei partecipanti

9.20 Saluto della autorità ed inizio dei lavori

PLENARY LECTURES

09.40 *Nutraceuticals between fiction and reality.* **Francesco Di Pierro**,
Scientific & Research Director, Velleja Research

Comunicazioni orali

10.10 *Nutrition, gut and inflamm-aging.* **Paolo Orlandoni**

10.25 *Obesity related end-organ damage: protective effects of tart cherries supplementation.* **Daniele Tomassoni**

10.40 *Nutritional treatment in lymphedema.* **Giacomo Pagliaro**

10.55 *Coffee break*

11.30 *Recovery of bioactive products from industrial hemp (Cannabis sativa L.) waste: CBD-rich essential oils and eco-friendly biopesticides.* **Filippo Maggi**

11.45 *Put the pot in the soup. "cannabis diet" in metabolic disorders.*
Massimo Nabissi

12.00 *p62/Sequestome1-engineered Lactobacilli as biotherapeutic agents in AD.* **Laura Bonfli**

12.15 *Insulin modulation through Nutraceutical Supplementation to control neuroendocrine and cognitive conditions in the adult patient.* **Alberto Garoli**

12.30 *Effects of thermal and physical treatments on donkey milk nutritional properties.* **Silvia Vincenzetti**

12.45 *Effects of different nutritional strategies in post exercise recovery.*
Giorgia Vici

13.00 *Seafarer's knowledge and awareness of the risk represented by food handling.* **Iolanda Grappasonni**

13.15 *Sessione poster e light lunch*

PLENARY LECTURE

15.00 *Cereal fermentation in a nutritional perspective.*

Marzia Innocenti, Professore associato di Chimica degli Alimenti, Università di Firenze

Comunicazioni orali

15.30 *Chemical compositional peculiarities and functional properties of monovarietal extra virgin olive oils from Marche Region.*

Dennis Fiorini

15.45 *Characterization of table olives from "Piantone di Mogliano" cultivar: proteomic studies and antioxidant properties evaluation.*

Ambra Ariani

16.00 *EU project GRAFOOD: Active GRAPhene based FOOD packaging systems for a modern society.* **Stefania Silvi**

16.15 *Food packaging: antimicrobial activity of Novel Composite Plastics.*
Stefania Scuri

16.30 *Coffee break*

17.00 *Nutritional aspects of rice starch composition: the effect of cooking methods.* **Diego Perinelli**

17.15 *Preservation of cheese quality: evaluation of food packaging efficiency through the monitoring of free fatty acids and hexanal by HS-SPME-GC-MS.* **Franks Kamgang Nzekoue**

17.30 *Development of a new extraction method for the quantification of lignans in espresso and roasted and ground coffee by HPLC-MS/MS triple quadrupole.* **Simone Angeloni**

17.45 *Particle size distribution influences on Espresso Coffee extraction.*
Gulzhan Khamitova

18.00 *Chiusura dei lavori*

Segreteria Organizzativa:

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Comitato Scientifico:

Amenta Francesco, Amici Augusto, Cerquetella Matteo, Ciccocioppo Roberto, Favia Guido, Gabbianelli Rosita, Polzonetti Valeria, Sagrati Gianni, Vittori Sauro.

Verrà assegnato un 1 CFU agli studenti delle Scuole di Scienze del Farmaco e dei Prodotti della Salute, di Scienze e Tecnologie (LM-54, L-32/34) e di Bioscienze e Medicina Veterinaria (L-38, L13/L-2, L13, LM-6, LM-42) - UNICAM.

Comitato Organizzatore:

Caprioli Giovanni, Cerquetella Matteo, Marchegiani Andrea, Sagrati Gianni.

In collaborazione con:

Area Comunicazione Ufficio Stampa e Marketing di UNICAM.



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Sessione Poster

- 1. Oral administration of probiotics and immunomodulation with Bacillus Calmette-Guérin as a novel therapeutic strategy in Alzheimer's disease.**
Laura Bonfli, Valentina Cekarini, Sara Berardi, Silvia Scarpona, Livio Galosi, Massimiliano Cuccioloni, Mauro Angeletti, Giacomo Rossi and Anna Maria Eleuteri
- 2. Improved intestinal permeability and increased fecal butyrate content in an animal model of Parkinson's disease treated with an electrolyzed-reducing water.**
Laura Bordoni, Donatella Fedeli, Dennis Fiorini, Rosita Gabbianelli, Cinzia Nasuti
- 3. Antioxidant and antiproliferative activities of different varieties of cauliflower (*Brassica oleracea var. botrytis*) after cooking processes.**
Massimo Bramucci, Gretta Veronica Badillo Pazmay, Luana Quassinti, Cristina Marchini, Nazzareno Acciarri, Emidio Sabatini, Cristina Andreani, Caterina Bartolacci, Antonino Miano, Augusto Amici, Giulio Lupidi
- 4. A new extraction method to quantify polyphenols in green coffee using HPLC-MS/MS triple quadrupole.**
Serena Galdenzi, Simone Angeloni, Giovanni Caprioli, Luciano Navarini, Gianni Sagratini, Sauro Vittori
- 5. Fecal microbiota differences in canine lymphoma treated with chemotherapy and probiotics.**
Alessandra Gavazza, Giacomo Rossi, George Lubas, Matteo Cerquetella, Jan Suchodolski
- 6. Sensory and microbiological assessment of foods stored in packaging from different European countries.**
Xiaohui Huang, Gianni Sagratini, Stefania Silvi
- 7. A proteomic study on the effect of polyphenolic extract from extra-virgin olive oil on a yeast model of aging.**
Stefania Pucciarelli, Valeria Polzonetti, Dennis Fiorini, Daniela Micozzi, Yusufu Rozimaimaiti, Silvia Vincenzetti
- 8. Impact of spermidine consumption on aging: metabolic, morphological and cognitive aspects.**
Benedetta Moreschini, Daniele Tomassoni, Valeria Polzonetti, Silvia Vincenzetti, Augusto Amici, Cinzia Nasuti, Luca Tiano, Patrick Orlando, Ilenia Martinelli, **Stefania Pucciarelli**
- 9. In vitro study of potential prebiotic properties of extra virgin olive oils from Marche region.**
Chiara Salvesi, Maria Magdalena Coman, Dennis Fiorini, Stefania Silvi
- 10. Possible protective mechanism of choline alphoscerate in brain of spontaneously hypertensive rats as model of cerebrovascular disease.**
Seyed Khosrow Tayebati, Ilenia Martinelli, Michele Moruzzi, Enea Traini, Francesco Amenta, Daniele Tomassoni
- 11. Gliosis related to metabolic syndrome: evidences in obese zucker rat brain.**
Daniele Tomassoni, Ilenia Martinelli, Michele Moruzzi, Maria Vittoria Micioni di Bonaventura, Francesco Amenta, Seyed Khosrow Tayebati
- 12. Functional foods as healthy choice: are consumers aware?**
Giorgia Vici, Laura Malandrino, Leonardo Cesanelli, Luca Belli, Valeria Polzonetti

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