Alimenti funzionali e nutraceutici per la salute

A cura delle Piattaforme Tematiche di Ateneo su “Alimenti e Nutrizione” e “Salute Umana e Animale”

Camerino, 28 giugno 2016

Palazzo ducale - Sala della Muta

ore 9.30 Saluto della autorità ed inizio dei lavori

PLENARY LECTURES

ore 10.00 - Nutraceuticals and prevention of cognitive impairment. Giovanni Scapagnini, Università degli Studi del Molise

ore 10.30 - Efficacy and safety of lipid-lowering nutraceuticals and their combination: pharmacological and clinical evidence. Arrigo Cicero, presidente Società Italiana di Nutraceutica

oren 11.00 Coffee break

ore 11.30 - Dietary aqueous plant extract supplementation of pigs confers higher oxidative stability to meat. Daniela Beghelli

ore 11.50 - Probiotics and red fruit extracts with bioactive properties for innovative dietary supplements for human health. Maria Magdalena Coman

ore 12.10 - Donkey’s milk: a set of nutritional properties. Silvia Vincenzetti

ore 12.30 - Treatment with amino acids mixtures: a new potential anticancer strategy. Laura Bonfili

ore 12.50 - Lentils: a healthy food and a possible source of nutraceuticals with cholesterol-lowering and prebiotic actions. Giovanni Caprioli

ore 13.10 - Gli alimenti funzionali nella dieta dei nostri amici cani e gatti. Claudio Cristalli

ore 13.30 Sessione Poster e light lunch

PLENARY LECTURE

ore 15.00 - Nutraceuticals: market, role and perspectives in the Healthcare. Marco Fiorani, presidente FederSalus

ore 15.30 - Microbiota modulation counteracts Alzheimer’s disease progression influencing neuronal proteolysis and gut hormones plasma levels. Anna Maria Eleuteri

ore 15.50 - Answering the question: Is extra virgin olive oil price a measure of its quality? Dennis Fiorini

ore 16.10 - Wild celery (Smyrnium olusatrum L.): a neglected vegetable to be valorized. Filippo Maggi

ore 16.30 - Technologies and raw materials to make ideal meal replacement for weight management. Mauro Giuliani

ore 16.50 Coffee break

ore 17.20 - Rosmarinus Officinalis extract as natural food additive to prolong the shelf life of functional foods. Veronica Sirocchi

ore 17.40 - Milk as recovery drink after exercise: a case study. Giorgia Vici

ore 18.00 - Biological indicators of soil health in organic viticultures: a case study in the Verdicchio terroir of Matelica (Italy). Antonietta La Terza

ore 18.20 Chiusura dei lavori

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Sessione Poster

1. Natural additive (aqueous extract) in rabbit diet: effects on performance and oxidative and innate immunological status. **Daniela Beghelli**
2. Importance of Dietary Fiber in the Glycemic Control. **Luca Belli**
3. Effect of aggregation properties of zein dispersions on film preparation. **Marco Cespi**
4. SLAB51 probiotic formulation reduces oxidation in an AD mouse model by activating SIRT1 pathway. **Valentina Cecarini**
5. Antiproliferative, antimotility and pro-apoptotic effects of mangiferin. **Massimiliano Cuccioloni**
6. Neuroprotection of electrolyzed reduced water: in vitro study on PC12 cell line. **Donatella Fedeli**
8. Effect of the Fruit Ripening Stage on the Antioxidant Capacity and Total Phenolics Content of Walnuts and Almonds. **Federica Giusti**
9. Color and health: identification and antioxidant activity of polyphenols in legumes and their correlation with seed color. **Federica Giusti**
10. The berry-like fruits from Hypericum androsaemum L. as a rich source of bioactive compounds. **Romilde Iannarelli**
11. Evaluation of anise essential oil effects on LPS-induced inflammation in human normal tracheal and bronchial cells (HBEpC/HTEpC). **Romilde Iannarelli**
12. Developing research into quality traits of farmed fish: rainbow trout (Oncorhynchus mykiss) as functional food. **Marina Meligrana**
13. ω-6 and ω-3 from food and/or supplements, what about their beneficial effects in runners? **Valeria Polzonetti**
14. Functional Nutritional Education. **Giorgia Vici**