



Università
degli Studi di
Messina

DIPARTIMENTO DI SCIENZE BIOMEDICHE,
ODONTOIATRICHE E DELLE IMMAGINI
MORFOLOGICHE E FUNZIONALI



Società Chimica Italiana
Gruppo Interdivisionale
Chimica degli Alimenti



CHIMALI 2023

MARSALA



XIII

CONGRESSO NAZIONALE DI CHIMICA DEGLI ALIMENTI

www.chimali2023.it

29 – 31 maggio 2023

Hotel Resort Villa Favorita,
Marsala (TP)

PROGRAMMA

IN COLLABORAZIONE CON:



CON IL CONTRIBUTO DI:





CON IL PATROCINIO DI:



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ORDINE
DEI DOTTORI AGRONOMI
E DEI DOTTORI FORESTALI
DELLA PROVINCIA DI MESSINA



Ministero della Giustizia



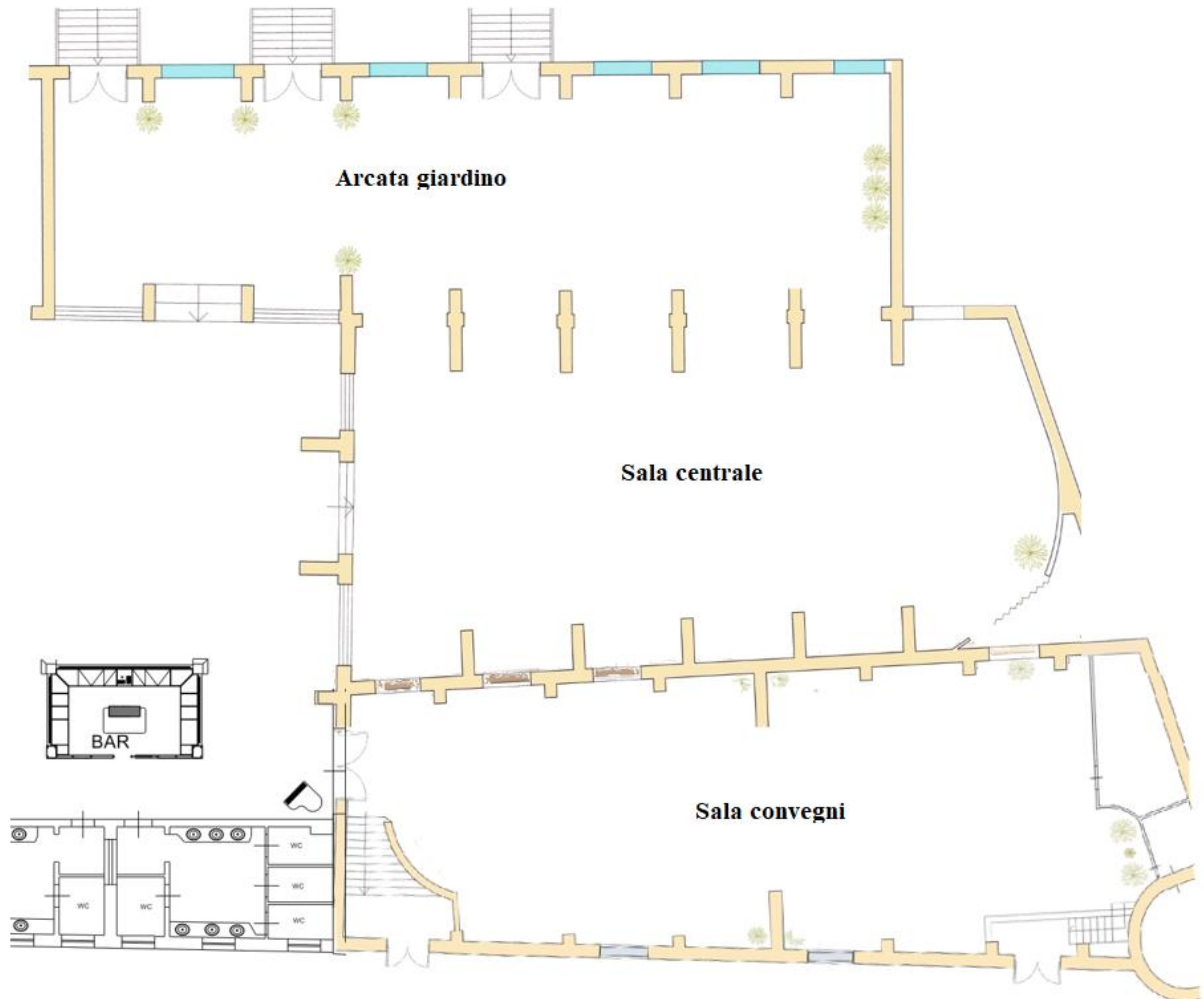
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AREA CONGRESSUALE – PLANIMETRIE



XIII CONGRESSO NAZIONALE DI CHIMICA DEGLI ALIMENTI MARSALA,

29 – 31 maggio 2023

PROGRAMMA

Domenica 28 Maggio (Complesso Monumentale di San Pietro, Marsala)

19.00 *EVENTO DI BENVENUTO presso lo storico COMPLESSO MONUMENTALE DI SAN PIETRO, sito nel centro della città di Marsala.*

Saluti istituzionali di:

Professore Emerito Giacomo Dugo

Assessore Avv. Ignazio Massimo Bilardello

Dr. Nicola Catania Deputato all'Assemblea Regionale Siciliana e Sindaco della città di Partanna

On.le Raoul Russo Senatore della Repubblica Italiana

Degustazione di prodotti tipici.

Lunedì 29 Maggio

08.30 Registrazione Partecipanti (sala patio)

09.00 Apertura Congresso (sala centrale)

09.30 Prolusione

IL RUOLO DEL CHIMICO DEGLI ALIMENTI NELLA CERTIFICAZIONE DELLA FILIERA AGROALIMENTARE

Giacomo Dugo

I SESSIONE (sala centrale)

Sessione Parallela: **Food composition and quality**

Moderatori:

10.00 C01

THE MOST REPRESENTATIVE TYPICAL DISH OF CATANZARO AS NEW MEDITERRANEAN DIET CASE STUDY

Stefano Alcaro Francesco Bianco

10.15 C02

NOVEL INSIGHTS ON CHEESE DEFECTS IN PECORINO ROMANO PDO CHEESE: A CASE STUDY

Giacomo L. Petretto, Giovanni Patta, Giacomo Zara, Paolo Urgeghe, Severino Zara, Francesco Fancello

10.30 C03

EVALUATION OF FOLATES IN CALABRIAN CITRUS FRUITS BY ORBITRAP MASS SPECTROMETRY

Lucia Bartella, Ines Rosita Talarico, Fabio Mazzotti, Ilaria Santoro, Melissa Cacciatore, Leonardo Di Donna

10.45 C04

GREEN COFFEE, BIOACTIVE COMPOUNDS' ANALYSIS OF EXPERIMENTAL CULTIVATION IN SICILY: A NEW FRONTIER IN THE SICILIAN FOOD SECTOR

Vita Di Stefano, Carla Buzzanca, Fortunato Ruvutuso, Giovanni Gugliuzza, Dario Scuderi, Eristanna Palazzolo, Vittorio Farina

I SESSIONE (sala convegni)

Sessione Parallela: **Natural compounds and Nutraceuticals**

Moderatori:

10.00 C05

NEUROPROTECTIVE AND ANTIOXIDANT EFFECTS OF UROLITHINS: QUANTUM MECHANICS (QM) AND MOLECULAR MECHANICS (MM) APPLICATIONS

Emanuela Marchese, Isabella Romeo, Giosuè Costa, Stefano Alcaro

- 10.15 C06**
EXPLOITING NEW SE-GLYCOCONJUGATES AS ANTIOXIDANT SUPPLEMENTS IN OXIDATIVE STRESS RELATED DISEASES
Giovanna Cimmino, Mauro De Nisco, Silvana Pedatella, Severina Pacifico
- 10.30 C07**
ULVA LACTUCA L. OF ORBETELLO LAGOON: MULTIVARIATE OPTIMIZATION OF THE EXTRACTION OF ULVAN POLYSACCHARIDES
Beatrice Zonfrillo, Maria Bellumori, Marzia Innocenti, Serena Orlandini, Sandra Furlanetto, Gianni Zoccatelli, Nadia Mulinacci
- 10.45 C08**
PHENOLIC EXTRACT FROM HAZELNUT SKIN: CHEMICAL COMPOSITION AND PROTECTIVE ROLE AGAINST ADVANCED GLYCATION END-PRODUCTS (AGES)-DAMAGE IN THP-1-DERIVED MACROPHAGES
Ludovica Spagnuolo, Laura Dugo, Laura De Gara

11.00 Pausa caffè

II SESSIONE (sala centrale)

Sessione Parallela: **Food composition and quality**

Moderatori:

- 11.30 C09**
QUALITY AND NUTRITIONAL PROFILE DETERMINATION OF THE HEMP ENRICHED FUNCTIONAL PASTA
Sonia Bonacci, Vita Di Stefano, Fabiola Sciacca, Carla Buzzanca, Nino Virzì, Antonio Procopio, Maria Grazia Melilli
- 11.45 C10**
AGEING AND PRODUCTION DISCRIMINATION OF PDO GRANA PADANO CHEESE WITH AN NMR-BASED METABOLOMIC APPROACH
Valentina Maestrello, Pavel Solovyev, Pietro Franceschi, Angelo Stroppa, Federica Camin, Luana Bontempo
- 12.00 C11**
UNDERSTANDING THE CHEMISTRY OF THE SICILIAN AMARENA WINE DURING BOTTLE AGING
Ambrogina Albergamo, Vincenzo Lo Turco, Angela Giorgia Potortì, Giuseppa Di Bella
- 12.15 C12**
DIRECT INJECTION MASS SPECTROMETRY FOR FOOD VOLATILOMICS: EMERGING GREEN APPROACHES FOR THE RAPID AND ONLINE SCREENING OF MICROBIAL RESOURCES
Iuliia Khomenko, Vittorio Capozzi, Antonia Corvino, Franco Biasioli
- 12.30 C13**
FOOD CHEMISTRY AS A USEFUL TOOL FOR BOTANICAL TAXONOMY: COFFEE DITERPENES AS MOLECULAR MARKERS
Elena Guercia, Paola Crisafulli, Silvia Colombari, Luciano Navarini

12.45 C14
CHARACTERIZATION OF COLOR, PHENOLIC PROFILE, AND ANTIOXIDANT ACTIVITY OF ITALIAN PIGMENTED RICE VARIETIES AFTER DIFFERENT TECHNOLOGICAL TREATMENTS

Corinne Bani, Francesca Colombo, Carola Cappa, Francesca Mercogliano, Patrizia Restani, Chiara Di Lorenzo

13.00 C15
ARTEMIDE PIGMENTED RICE: IMPACT OF COOKING ON CHEMICAL COMPOSITION, NUTRITIONAL PROFILE AND BIOACCESSIBILITY OF PHENOLIC COMPOUNDS

Antonio Colasanto, Marco Arlorio, Fabiano Travaglia, Matteo Bordiga, Vincenzo Disca, Yassine Jaouhari, Jean Daniel Coïsson, Ivana Rabbone, Monica Locatelli

II SESSIONE (sala convegni)

Sessione Parallela: **Natural compounds and Nutraceuticals**

Moderatori:

11.30 C16
CHEMICAL CHARACTERIZATION AND BIOLOGICAL ACTIVITIES OF *RHUS CORIARIA* L. EXTRACT: ANTIOXIDANT, ANTIGLYCATION AND DPP4 INHIBITORY EFFECTS

Laura Dugo, Elisa Pannucci, Ludovica Spagnuolo, Luca Santi

11.45 C17
A NEW MILLIFLUIDIC-BASED GASTROINTESTINAL PLATFORM TO INVESTIGATE ANTIGLYCATIVE AGENTS

Raffaella Colombo, Ilaria Frosi, Adele Papetti

12.00 C18
POLYPHENOLS IN LIVESTOCK NUTRITION: THE CASE OF RENEWABLE FAGACEAE LEAVES

Marialuisa Formato, Alessandro Vastolo, Simona Piccolella, Serena Calabrò, Monica Isabella Cutrignelli, Christian Zidorn, Severina Pacifico

12.15 C19
THERMAL DEGRADATION KINETICS OF RED CABBAGE (*BRASSICA OLERACEA* L. VAR *CAPITATA* F. *RUBRA*) ANTHOCYANINS

Laura De Marchi, Laura Salemi, Maria Bellumori, Federica Mainente, Ilaria Fierri, Roberto Chingola, Gianni Zoccatelli

12.30 C20
THE POTENTIAL OF COMMON DUCKWEED (*LEMNA MINOR* L.) AS A MEAT EXTENDER DURING STORAGE OF PACKAGED BEEF BURGERS

Gabriele Rocchetti, Annalisa Rebecchi, Leilei Zhang, Michele Dallolio, Daniele Del Buono, Giorgio Freschi, Luigi Lucini

12.45 C21
FLOW-BIOCATALYSIS FOR NATURAL FOOD BIOACTIVE AND NUTRACEUTICALS

Martina Letizia Contente, Lucia Tamborini, Sabrina Dallavalle, Francesco Molinari, Andrea Pinto

13.00 C22
ANTIOXIDANT AND ANTIGLYCATION EFFECTS OF MATCHA GREEN TEA EXTRACTS

Elisa Pannucci, Luca Santi, Laura Dugo

13.30 Colazione di lavoro

III SESSIONE (sala centrale)

Sessione Parallela: **Food traceability**

Moderatori:

15.00 PL1
FRESHNESS OF FOOD PRODUCTS OF ANIMAL ORIGIN: EFFECTIVE METABOLOMICS APPROACHES FOR MILK & EGG

Michele Suman

15.30 C23
THE CHALLENGES OF CLIMATE CHANGE ON THE CONSISTENCY OF THE COCOA FLAVOUR QUALITY

Eloisa Bagnulo, Giulia Strocchi, Cristian Bortolini, Chiara Cordero, Erica Liberto

15.45 C24
QUALITY AND AUTHENTICITY OF VACCINIUM CORYMBOSUM L.: A COMBINED CHEMICAL AND MOLECULAR APPROACH

Manuel Martoccia, Valeria Fochi, Fabiano Travaglia, Monica Locatelli, Matteo Bordiga, Jean Daniel Coïsson, Marco Arlorio

16.00 C25
PRELIMINARY CHARACTERIZATION OF SICILIAN BLACK PIG MEAT ACCORDING TO THE GEOGRAPHICAL AREA OF BREEDING

Federica Litrenta, Luigi Liotta, Alessandro Lazzaro, Vincenzo Chiofalo, Antonino Iuculano, Giuseppa Di Bella

III SESSIONE (sala convegni)

Sessione Parallela: **Natural compounds and Nutraceuticals**

Moderatori:

15.30 C26
N-TRANS-CAFFEOYLTYRAMINE AND CANNABISIN A: A (NUTRI)COSMECEUTICAL INNOVATION FROM HEMP SEED MEAL

Marialuisa Formato, Simona Piccolella, Severina Pacifico

15.45 C27
ENHANCEMENT OF OLIVE TREE CV. CAIAZZANA PRUNING/DEFOLIATION RESIDUES FOR INNOVATIVE FOOD FORMULATIONS

Hamid Mushtaq, Simona Piccolella, Marialuisa Formato, Severina Pacifico

16.00 C28
WASTE BY-PRODUCTS FROM OLEA EUROPAEA AS A POTENTIAL APPLICATION IN INFLAMMATORY BOWEL SYNDROME

Laura Beatrice Mattioli, Filomena Corbo, Maria Lisa Clodoveo, Roberta Budriesi

16.15 Pausa caffè

16.15 – 16.45 Sessione Poster (arcata giardino)

IV SESSIONE (sala centrale)

Sessione Parallela: **Food traceability**

Moderatori:

16.45 C29
METABOLOMIC PROFILING OF MEDICINAL AND AROMATIC PLANTS THROUGH AMBIENT MASS SPECTROMETRY COMBINED WITH CHEMOMETRICS: A POWERFUL TOOL AGAINST FRAUDULENT ACTIVITIES

Francesca Rigano, Domenica Mangraviti, Paola Dugo, Luigi Mondello

17.00 C30
HOW TO GUARANTEE THE NATURAL ORIGIN OF NUTRACEUTICAL AND PHARMACEUTICAL PRODUCTS? THE POTENTIAL OF THE STABLE ISOTOPE RATIOS ANALYSIS

Matteo Perini, Silvia Pianezze

17.15 C31
SWATH-MS BASED PROTEOMICS AND CHEMOMETRICS TOOLS TO ASSESS CHICKEN MEAT AUTHENTICITY WITHIN DIVERGENT PRODUCTION SYSTEMS: ORGANIC VERSUS ANTIBIOTIC-FREE

Laura Alessandroni, Gianni Sagratini, Renzo Galli, Mohammed Gagaoua

IV SESSIONE (sala convegni)

Sessione Parallela: **Food waste**

Moderatori:

16.45 C32
MOLECULAR CHANGES OF BLACK SOLDIER FLY LIPIDS WITH DIET, KILLING METHOD AND MICROBIAL FERMENTATION

Veronica Lolli, Andrea Fuso, Anna Valentina Luparelli, Francesca Bonzanini, Jasmine Hadj Saadoun, Camilla Lazzi, Stefano Sforza, Augusta Caligiani

17.00 C33

THE FIRST 18 MONTHS OF THE H2020 “ECOEFISHENT” PROJECT: SUSTAINABILITY AND EFFICIENCY IN THE FISH PROCESSING SIDE-STREAMS

Federica Turrini, Federica Grasso, Valentina Orlandi, Giulia De Negri Atanasio, Elena Grasselli, Raffaella Boggia

17.15 C34

DEVELOPMENT OF A FERMENTATION PROCESS FOR THE PRODUCTION OF LACTIC ACID FROM OPUNTIA FICUS INDICA BY-PRODUCTS

Laura De Maria, Teresa Gervasi, Giovanna Lo Vecchio, Eleonora Di Salvo, Vincenzo Nava, Rossana Rando, Nicola Cicero

17.30-18.30 Tavola rotonda (sala centrale)

ISTITUZIONI, ENTI DI CONTROLLO E SCIENZA A SOSTEGNO DELLE FILIERE AGRO-ALIMENTARI

Intervengono:

- Prof. Giacomo Dugo** Emerito di Chimica degli alimenti, Università degli Studi di Messina
(Moderatore)
- Dr. Dario Cartabellotta** Dirigente Generale del Dipartimento di Agricoltura della Regione Siciliana
- Dr. Fabio Ditta** Vicepresidente di Bono&Ditta SpA
- Dr. Vincenzo Ferrantelli** Direttore Dipartimento Alimenti IZS Sicilia
- Prof. Franco Roperto** Ordinario di Patologia Generale Veterinaria e Presidente del Consiglio di Amministrazione dell’Istituto Zooprofilattico Sperimentale del Mezzogiorno
- Dr. Alessandro Spadaro** Presidente di K2 Innovazione Srl e Vice Presidente del Comitato PMI Sicindustria
- On.le Avv. Annalisa Tardino** Deputata al Parlamento Europeo, Componente della Commissione per l’ambiente, la sanità pubblica e la sicurezza alimentare
- Arch. Vito Zichittella** Vicepresidente del Consiglio di Amministrazione e Legale Rappresentante della torrefazione Zicaffè SpA

20.00 APERICENA BORDO PISCINA

Martedì 30 Maggio

V SESSIONE (sala centrale)

Sessione Parallela: **Natural compounds and Nutraceuticals**

Moderatori:

09.00 PL2

TRENDS IN THE NOVEL FOOD AREA

Rosangela Marchelli

9.30 C35

SECOIRIDOIDS FROM EXTRA VIRGIN OLIVE OIL EXTRACTS: CHEMICAL CHARACTERIZATION AND ANTI-INFLAMMATORY ACTIVITY IN OBESE CHILDREN

Filomena Corbo, Stefania De Santis, Laura Piacente, Anna Mestice, Pasquale Crupi, Paola Pontrelli, Antonio Moschetta, Maria Felicia Faienza, Maria Lisa Clodoveo

9.45 C36

CANNABIS SATIVA L. INFLORESCENCES AS POTENTIAL FUNCTIONAL FOOD: A PHYTOCHEMICAL CHARACTERIZATION

Cinzia Ingallina, Mattia Spano, Giacomo Di Matteo, Silvia Cammarrone, Francesca Ghirga, Bruno Botta, Enio Campiglia, Anatoly P. Sobolev, Luisa Mannina

10.00 C37

OPTIMIZATION OF URSOLIC ACID EXTRACTION IN OIL FROM ANNURCA APPLE TO OBTAIN OLEOLYTES WITH POTENTIAL NEUROPROTECTIVE APPLICATION

Maria Maisto, Paola Cuomo, Vincenzo Piccolo, Elisabetta Schiano, Fortuna Iannuzzo, Rosanna Capparelli, Gian Carlo Tenore

10.15 C38

SPECIALIZED METABOLITES FROM THE ENDEMIC SPECIES LAVANDULA AUSTROAPENNINA: A PROMISING BIORESOURCE TO BE EXPLOITED

Claudia Gravina, Simona Piccolella, Adriano Stinca, Severina Pacifico, Assunta Esposito

10.30 C39

EFFECT OF THE ADDITION OF JUJUBE (ZIZIPHUS JUJUBA MILL.) ON THE PRODUCTION OF VITAMINS AND PHENOLIC COMPOUNDS DURING KOMBUCHA FERMENTATION

Chiara La Torre, Alessia Fazio

10.45 C40

ARTICHOKE WASTE VALORIZATION IN READY-TO-USE (POLY)PHENOL FOOD SUPPLEMENTS

Simona Piccolella, Severina Pacifico

V SESSIONE (sala convegni)
Sessione Parallela: **Innovative analytical techniques**
Moderatori:

- 9.30 C41**
REDUCED TIME AND ECO-FRIENDLY CHROMATOGRAPHIC ANALYSES FOR FAST QUALITY CONTROL OF OXYGEN HETEROCYCLIC COMPOUNDS IN FOODS
Marina Russo, Maria Rita Testa Camillo, Giovanna Cafeo, Paola Dugo, Luigi Mondello
- 9.45 C42**
COMPUTATIONAL METHODS IN FOOD CHEMISTRY
Giosuè Costa
- 10.00 C43**
VOLATILOME FINGERPRINTING FOR THE ASSESSMENT OF OLIVE OIL QUALITY AND AUTHENTICITY BY INNOVATIVE MULTI-CUMULATIVE TRAPPING EXTRACTION METHODOLOGY
Natasha D. Spadafora, Steven Mascrez, Laura McGregor, Alberto Cavazzini, Luisa Pasti, Giorgia Purcaro
- 10.15 C44**
USE OF AN HPLC-MS/MS METHOD COUPLED WITH LINEAR RETENTION INDEX SYSTEM TO CHARACTERIZE THE OXYGEN HETEROCYCLIC FRACTION IN CITRUS FLAVORED DRINKS
Giovanna Cafeo, Tania Maria Grazia Salerno, Marina Russo, Paola Dugo, Luigi Mondello
- 10.30 C45**
INTEGRATING VOLATILOME, PRIMARY AND SPECIALIZED METABOLOME BY DATA FUSION TECHNIQUES: A COMPREHENSIVE EVALUATION OF HAZELNUTS QUALITY
Simone Squara, Andrea Caratti, Angelica Fina, Carlo Bicchi, Chiara Cordero
- 10.45 C46**
INNOVATIVE GC-IMS ANALYSIS RECORDS THE DIGITAL FINGERPRINTS OF VOLATILES TO GAIN COMPLEMENTARY INSIGHT IN FLAVOUR COMPOSITIONS AS KEY ASPECT IN FOOD QUALITY AND AUTHENTICITY ASSESSMENTS
Cesare Rossini, Hansruedi Gygax, Thomas Wortelmann

11.00 Pausa caffè
11.00 – 11.30 Sessione Poster (arcata giardino)

VI SESSIONE (sala centrale)
Sessione Parallela: **Food waste**
Moderatori:

- 11.30 C47**
VALORIZATION OF APPLE POMACE AS A MULTIFUNCTIONAL INGREDIENT FOR THE DEVELOPMENT OF FUNCTIONAL FOODS
Lina Cossignani, Federica Ianni, Francesca Blasi
- 11.45 C48**
GRAPE PRODUCTS AND BY-PRODUCTS: COMPARATIVE ANALYSIS OF PHENOLIC PROFILE AND IN VITRO BIOLOGICAL ACTIVITIES
Chiara Di Lorenzo, Corinne Bani, Enrico Sangiovanni, Francesca Mercogliano, Mario Dell'Agli, Patrizia Restani
- 12.00 C49**
CHARACTERIZATION AND VALORIZATION OF PHENOLIC RICH EXTRACTS FROM MALUS DOMESTICA CV MELA ABBONDANZA ROSSA
Cinzia Mannozi, Diletta Piatti, Doaa Abouelenein, Laura Alessandroni, Gianni Sagratini, Sauro Vittori
- 12.15 C50**
VALORIZATION OF LOMBARD CEREAL WASTES: EVALUATION OF CORN COB, RICE HUSK, AND WHEAT PROCESSING BY-PRODUCTS AS SOURCES OF POLYPHENOLS WITH ANTIGLYCATIVE CAPACITY
Ilaria Frosi, Anna Balduzzi, Raffaella Colombo, Chiara Milanese, Adele Papetti
- 12.30 C51**
ANTHOCYANIN NANOENCAPSULATION THROUGH WASTE VALORISATION: WHEY PROTEIN/HIGH METHOXY APPLE PECTIN COMPLEX COACERVATION
Ilaria Fierri, Laura De Marchi, Giacomo Rossin, Federica Mainente, Anna Perbellini, Maria Bellumori, Ines Mancini, Gianni Zoccatelli
- 12.45 C52**
'TULARE' WALNUT SUPPLY CHAIN WASTE: A NEW CULTIVAR AS POTENTIAL BIORESOURCE IN THE NUTRACEUTICAL SECTOR
Elvira Ferrara, Severina Pacifico, Simona Piccolella, Assunta Esposito, Milena Petriccione
- 13.00 C53**
BIOCHEMICAL AND NUTRITIONAL CHARACTERIZATION OF RED AND PURPLE POTATOES PEEL
Debora Dessì, Giacomo Fais, Giorgia Sarais

VI SESSIONE (sala convegni)
Sessione Parallela: **Food safety and contamination**
Moderatori:

- 11.30 C54**
DETERMINATION OF CHIRAL PESTICIDES IN HEMP SEEDS BY USING ON-LINE SFE-ENANTIOSELECTIVE SFC-QQQ/MS
Maria Rita Testa Camillo, Marina Russo, Paola Dugo, Luigi Mondello
- 11.45 C55**
PESTICIDE RESIDUE LEVELS IN SEVERAL FOOD SAMPLES COMING FROM THE FERMO AREA, MARCHE REGION
Annamaria Iannetta, Giovanni Angelozzi, Francesca Mazza, Lucia Coppola, Sabrina Tait, Enrica Fabbri, Lorella Ciferri, Cinzia La Rocca, Monia Perugini
- 12.00 C56**
THE FIGHT AGAINST WINE'S BIOGENIC AMINES BEGINS IN THE VINEYARD
Andrea Salvo, Cinzia Ingallina, Fabrizio Masciulli, Enrico Romano, Donatella Ambroselli, Federica Proietti, Giovanna Loredana La Torre, Archimede Rotondo
- 12.15 C57**
ORGANIC AND INORGANIC CONTAMINANTS IN MOROCCAN MONOFLORAL HONEYS
Vincenzo Nava, Angela Giorgia Potortì, Benedetta Sgrò, Vincenzo Lo Turco, Giuseppa Di Bella
- 12.30 C58**
BIOACCUMULATION OF DEHT IN MYTILUS GALLOPROVINCIALIS AND POTENTIAL IMPLICATIONS IN THE NUTRITIONAL VALUE
Miriam Porretti, Ambrogina Albergamo, Federica Litrenta, Caterina Faggio; Giuseppa Di Bella
- 12.45 C59**
MIGRATION OF MINERAL OIL HYDROCARBONS FROM RECYCLED PAPERBOARD UNDER ACCELERATED CONDITIONS
Laura Barp, Chiara Conchione, Michele Suman, Francesca Lambertini, Sabrina Moret
- 13.00 C60**
GREEN AND INNOVATIVE AGROCHEMICAL FORMULATIONS BASED ON LIPOSOMAL TECHNOLOGY
Francesco Corrias, Ines Castangia, Salvatore Marceddu, Arturo Cocco, Roberto Mannu, Maria Manconi, Ignazio Floris, Alberto Angioni

13.30 Colazione di lavoro

VII SESSIONE (sala centrale)
Sessione Parallela: **Innovative analytical techniques**
Moderatori:

- 15.00 PL3**
CONTROLLI ANTIFRODE E QUALITÀ AGROALIMENTARE: ICQRF-MASAF
Stefania Carpino
- 15.30 C61**
OPTIMIZATION OF GREEN EXTRACTION CONDITIONS TO RECOVER POLYPHENOLS FROM SALICORNIA EUROPEA L.
Francesco Limongelli, Marilena Muraglia, Roberta Tardugno, Pasquale Crupi, Sabrina Fiorentino, Maria Lisa Clodoveo, Filomena Corbo
- 15.45 C62**
TOWARDS THE STANDARDIZATION OF A METHOD FOR THE DETERMINATION OF SELECTED VOLATILE COMPOUNDS IN VIRGIN OLIVE OILS
Tullia Gallina Toschi, Diego Luis García-González, Enrico Casadei, Ramón Aparicio-Ruiz, Maurizio Servili, Florence Lacoste, Stefania Vichi, Enrico Valli, Clemente Ortiz Romero, Roberto Selvaggini, Julien Escobessa, Beatriz Quintanilla-Casas, Alba Tres, Pierre-Alain Golay, Paolo Lucci, Erica Moret, Anastasios Koidis, Paul Brereton, Lanfranco Conte, Alessandra Bendini
- 16.00 C63**
DEVELOPMENT OF A PRESSURIZED LIQUID EXTRACTION METHOD FOR GLUCOSINOLATES RECOVERY FROM BY-PRODUCTS OF CAMELINA SATIVA (L.) CRANTZ SEED
Stefania Pagliari, Ciro Cannavacciuolo, Chiara Maria Giustra, Matilde Forcella, Paola Fusi, Massimo Labra, Luca Campone
- 16.15 C64**
QUANTITATIVE DETERMINATION OF THE LIPIDIC HYDROPEROXIDES IN VIRGIN OLIVE OILS BY USING A GREEN, EASY-TO-USE, AND SENSITIVE SPECTROPHOTOMETRIC METHOD
Francesco Longobardi, Vito Michele Paradiso

VII SESSIONE (sala convegni)
Sessione Parallela: **Food composition and quality**
Moderatori:

- 15.30 C65**
THE WINE IS “NAKED”: FLINT GLASS BOTTLES CAUSE WINE AROMA IDENTITY DEGRADATION
Silvia Carlin, Fulvio Mattivi, Victoria Durantini, Stefano Dalledonne, Panagiotis Arapitsas

15.45 C66

SAMPLE PREPARATION STRATEGIES FOLLOWED BY GC×GC BASED TECHNIQUES FOR FATTY ACIDS AND MINOR LIPID COMPONENTS INVESTIGATION IN FOOD-RELATED SAMPLES

Marco Beccaria, Angelica Fina, Chiara Cordero, Marco Piparo, Pierre Giusti, Pierre-Hugues Stefanuto, Luisa Pasti, Alberto Cavazzini, Jean-François Focant, Giorgia Purcaro

16.00 C67

A MULTIMETHODOLOGICAL APPROACH FOR THE CHEMICAL CHARACTERIZATION OF EDIBLE INSECTS: THE CASE STUDY OF ACHETA DOMESTICUS

Mattia Spano, Giacomo Di Matteo, Alba Lasalvia, Carlotta Fila Totaro, Stefania Garzoli, Maria Elisa Crestoni, Luisa Mannina

16.15 C68

COMPREHENSIVE METABOLOMIC INVESTIGATION OF FAUSTRIME FRUIT BY LC-MS AND GC-MS DATA FUSION COUPLED WITH MULTIVARIATE DATA ANALYSIS

Ciro Cannavacciuolo, Stefania Pagliari, Chiara Maria Giustra, Sonia Carabetta, Mariateresa Russo, Paola Branduardi, Massimo Labra, Luca Campone

16.30 Pausa caffè

16.30 – 17.00 Sessione Poster (arcata giardino)

17.00 RIUNIONE GICA

18.00 RIUNIONE ITACHEMFOOD

20.00 CENA SOCIALE presso Villa Favorita

Mercoledì 31 Maggio

VIII SESSIONE (sala centrale)

Sessione Parallela: **Innovative analytical techniques**

Moderatori:

- 9.00 C69**
ANALYSIS OF PESTICIDES IN CORN-BASED SAMPLES BY COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY
Francesco Cacciola, Katia Arena, Paola Dugo, Luigi Mondello
- 9.15 C70**
APPLICATION OF DIRECT ANALYSIS IN REAL-TIME MASS SPECTROMETRY (DART-MS) AND MULTIVARIATE APPROACH FOR THE RAPID AND AUTOMATIC EVALUATION OF EDIBLE OILS
Domenica Mangraviti, Francesca Rigano, Cinzia Cafarella, Paola Dugo, Luigi Mondello
- 9.30 C71**
DEVELOPMENT OF AUTHENTICATION MODELS BASED ON ¹H-NMR SPECTROSCOPY COUPLED WITH CHEMOMETRICS FOR CHOCOLATE PRODUCTS
Eleonora Truzzi, Davide Bertelli
- 9.45 C72**
LABEL-FREE QUANTIFICATION OF THE KUNITZ INHIBITOR OF TRYPSIN KTI3 IN SOY PRODUCTS BY LIQUID CHROMATOGRAPHY – TANDEM MASS SPECTROMETRY
Barbara Prandi, Chiara Vacca, Stefano Sforza, Tullia Tedeschi
- 10.00 C73**
QUALI-QUANTITATIVE SCREENING OF BIOACTIVE COMPOUNDS FROM HEALTH FOOD THROUGH COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY
Katia Arena, Francesco Cacciola, Paola Dugo, Luigi Mondello
- 10.15 C74**
INVESTIGATING HAZELNUT ROASTING WITH A MULTI-ANALYTICAL TECHNIQUE APPROACH
Maria Mazzucotelli, Iulia Khomenko, Brian Farneti, Emanuela Betta, Elena Gabetti, Luca Falchero, Andrea Cavallero, Eugenio Aprea, Franco Biasioli
- 10.30 C75**
FOOD METABOLOMICS BY GCXGC-TOF MS AND TANDEM IONIZATION: UNDERSTANDING THE IMPACT OF CLIMATE EVENTS ON EDIBLE CROPS QUALITY
Angelica Fina, Nemanja Koljančić, Simone Squara, Donatella Ferrara, Carlo Bicchi, Ivan Špánik, Chiara Cordero

- 10.45 C76**
COMPUTER VISION TO ANALYZE CHEMICAL SIGNATURES: A NOVEL WORKFLOW FOR RATIONALIZING RAW DATA EXPLORATION IN GC×GC
Andrea Caratti, Simone Squara, Angelica Fina, Stephen E. Reichenbach, Qingping Tao, Carlo Bicchi, Giorgio Borreani, Francesco Ferrero, Chiara Cordero

VIII SESSIONE (sala convegni)
Sessione Parallela: **Food waste**
Moderatori:

- 9.00 C77**
GREEN EXTRACTION OF HYDROLYZED COLLAGEN PEPTIDES (HCPS) OBTAINED FROM TUNA YELLOWFIN SIDE-STREAMS AFTER INDUSTRIAL DEHYDRATION PROCESS
Valentina Orlandi, Federica Grasso, Lorenzo Dondero, Elena Grasselli, Federica Turrini, Raffaella Boggia
- 9.15 C78**
INTEGRATED STRATEGIES AGAINST FOOD WASTE: BYPRODUCTS EXPLOITATION FOR SHELF-LIFE EXTENSION AND PACKAGING DEVELOPMENT
Antonella Cavazza, Maria Grimaldi, Edmondo Messinese, Daniel Milanese, Olimpia Pitirollo, Corrado Sciancalepore, Claudio Corradini
- 9.30 C79**
COMPOSITION OF DISCARDED SICILIAN FRUITS OF OPUNTIA FICUS INDICA L.: PHENOLIC CONTENT, MINERAL PROFILE AND ANTIOXIDANT ACTIVITY IN PEEL, SEEDS AND WHOLE FRUIT
Maria Bellumori, Marzia Innocenti, Luisa Andrenelli, Fabrizio Melani, Lorenzo Cecchi, Gaetano Pandino, Giovanni Mauromicale, Stefano La Malfa, Nadia Mulinacci
- 9.45 C80**
INTEGRATED AND SUSTAINABLE STRATEGY FOR THE INVESTIGATION AND VALORIZATION OF EXTRA VIRGIN OLIVE OIL EXTRACTS AND BY-PRODUCTS
Martina Bartolomei, Carlotta Bollati, Jianqiang Li, Carmen Lammi
- 10.00 C81**
VALORISATION OF RESIDUAL ORANGE PEELS FROM PDO CULTIVARS OF THE RIBERA AREA, SICILY (ITALY): EXTRACTION, CHARACTERIZATION AND BIOACTIVITY ASSESSMENT OF ESSENTIAL OILS AND SECONDARY METABOLITES
Gregorio Peron, Sara Marcheluzzo, Giulia Bernabé, Gokhan Zengin, Kouadio Ibrahime Sinan, Michela Paccagnella, Ignazio Castagliuolo, Mirella Zancato, Stefano Dall'Acqua

10.15 C82
DEVELOPMENT OF SUSTAINABLE FOOD INGREDIENTS FROM AVOCADO WASTE AND BY-PRODUCTS. DRYING TECHNOLOGIES AND SENSORY CHARACTERISTICS

Maria Merlino, Fabrizio Cincotta, Anthea Miller, Martina Buda, Antonella Verzera, Concetta Condurso

10.30 C83
SURVEY ON THE PRESENCE OF ACRYLAMIDE IN STREET FOOD MARKETED AND PRODUCED IN ITALY AND APPLICATION OF POSSIBLE MITIGATION MEASURES

Francesco Giuseppe Galluzzo

11.00 Pausa caffè

11.00 – 11.30 Sessione Poster (arcata giardino)

IX SESSIONE (sala centrale)

Sessione parallela: **Natural compounds and Nutraceuticals**

Moderatori:

11.30 C84
CALENDULA ARVENSIS FLORETS: EFFECT OF FREEZE-DRYING ON THE ENCAPSULATION OF ITS SPECIALIZED METABOLITES AND ORAL BIOACCESSIBILITY

Marika Fiorentino, Simona Piccolella, Assunta Esposito, Severina Pacifico

11.45 C85
NMR AND HPLC CHARACTERIZATION OF GENTIANA LUTEA L. AERIAL PARTS: FLOWERS AS INGREDIENT FOR FUNCTIONAL FOODS WITH ANTI-MICOTOXINS ACTIVITY

Giacomo Di Matteo, Mattia Spano, Massimo Frangiamone, Alessandra Cimbalo, Lara Manyes, Luisa Mannina

12.00 C86
COMBINATION OF POMEGRANATE EXTRACT, B VITAMINS, AND VITAMIN C AGAINST PROLONGED FATIGUE: A MONOCENTRIC, RANDOMIZED, DOUBLE-BLIND, PLACEBO-CONTROLLED CLINICAL TRIAL

Lorenza Francesca De Lellis, Hammad Ullah, Daniele Giuseppe Buccato, Alessandra Baldi, Gaetano Piccinocchi, Roberto Piccinocchi, Alessandro Di Minno, Maria Daglia

12.15 C87
INVESTIGATION OF THE HYPOCHOLESTEROLEMIC ACTIVITY OF AN INNOVATIVE PLANT DERIVED EXTRACT

Lorenza d'Adduzio, Davide Marangon, Umberto Musazzi, Carlotta Bollati, Martina Bartolomei, Davide Lecca, Carmen Lammi

12.30 C88
COLD PRESSED SEED OILS AS A NEW SOURCE OF NUTRACEUTICALS – A COMPREHENSIVE CHEMICAL CHARACTERIZATION

Cinzia Cafarella, Francesca Rigano, Emanuela Trovato, Paola Dugo, Luigi Mondello

IX SESSIONE (sala convegni)
Sessione Parallela: **Food waste and Food Composition**
Moderatori:

11.30 C89
SONCHUS ASPER (L.) HILL: REVALORIZATION OF WILD EDIBLE PLANT OF TRADITIONAL USE
Valentina Santoro, Valentina Parisi, Luigi Milella, Carla Caddeo, Antonio Nestico', Anna Lisa Piccinelli, Luca Rastrelli, Nunziatina De Tommasi

11.45 C90
FROM AGRO-FOOD WASTE TO ZERO-IMPACT SOURCE: THE POMEGRANATE AS A MODEL SYSTEM
Francesco Cairone, Chiara Salvitti, Irene Arpante, Caterina Frascchetti, Antonello Filippi, Stefania Cesa

12.00 C91
EVALUATION OF THE PISTACHIO'S AROMA COMPOUNDS BY HIGH-CAPACITY CONCENTRATION TOOLS COUPLED WITH MULTI-DIMENSIONAL GAS CHROMATOGRAPHY
Andrea Schincaglia, Giorgia Purcaro, Nicola Marchetti, Alberto Cavazzini, Marco Beccaria

12.15 C92
INNOVATIVE ACTIVE LAYER-BY-LAYER EDIBLE COATING FORMULATION TO PRESERVE THE QUALITATIVE AND BIOCHEMICAL TRAITS OF 'DELLA RECCA' SWEET CHERRIES
Anna Magri, Rosaria Cozzolino, Livia Malorni, Gianluca Picariello, Francesco Siano, Milena Petriccione

12.45 Premiazioni

13.30 Colazione di lavoro

15.00 Chiusura attività congressuali

17.00 *Visita facoltativa alle CANTINE STORICHE DELLA FLORIO e degustazione di vini Marsala e fast food siciliano con spettacolo musicale.*