



CHIMALI

CAGLIARI
2016

XI CONGRESSO ITALIANO DI CHIMICA DEGLI ALIMENTI

XI CONGRESSO ITALIANO DI CHIMICA DEGLI ALIMENTI

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

Carlo G. I. Tuberoso

Comitato d'Onore

Piero Damiani

Giovanni Dugo

Vincenzo Luigi Garau

Rosangela Marchelli

Aldo Martelli

Marinella Melis

Filippo M. Pirisi

Luciana G. Favretto

Antonio Dini

Comitato Scientifico

Alberto Angioni (Presidente)

Marco Arlorio

Anna Arnoldi

Ivana Lidia Bonaccorsi

Vincenzo Brandolini

Jean Daniel Coisson

Lanfranco Conte

Maria Daglia

Arnaldo Dossena

Giacomo Dugo

Paola Dugo

Ignazio Floris

Sabrina Moret

Nadia Mulinacci

Ettore Novellino

Paolo Rapisarda

Luca Rastrelli

Patrizia Restani

Alberto Ritieni

Mariateresa Russo

Maria Stella Simonetti

Sauro Vittori

PATROCINATO DA



MAIN SPONSORS



PICCIN



ThermoFisher
SCIENTIFIC

OTHER SPONSORS

