



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)**

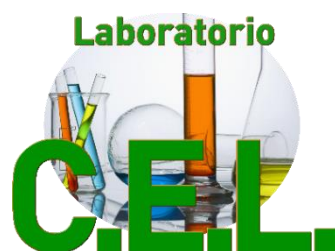
PROGRAMMA

IN COLLABORAZIONE CON:



CON IL CONTRIBUTO DI:







Mannirà
Bio



CON IL PATROCINIO DI:



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



Ministero della Giustizia



consorzio
universitario
mediterraneo
orientale

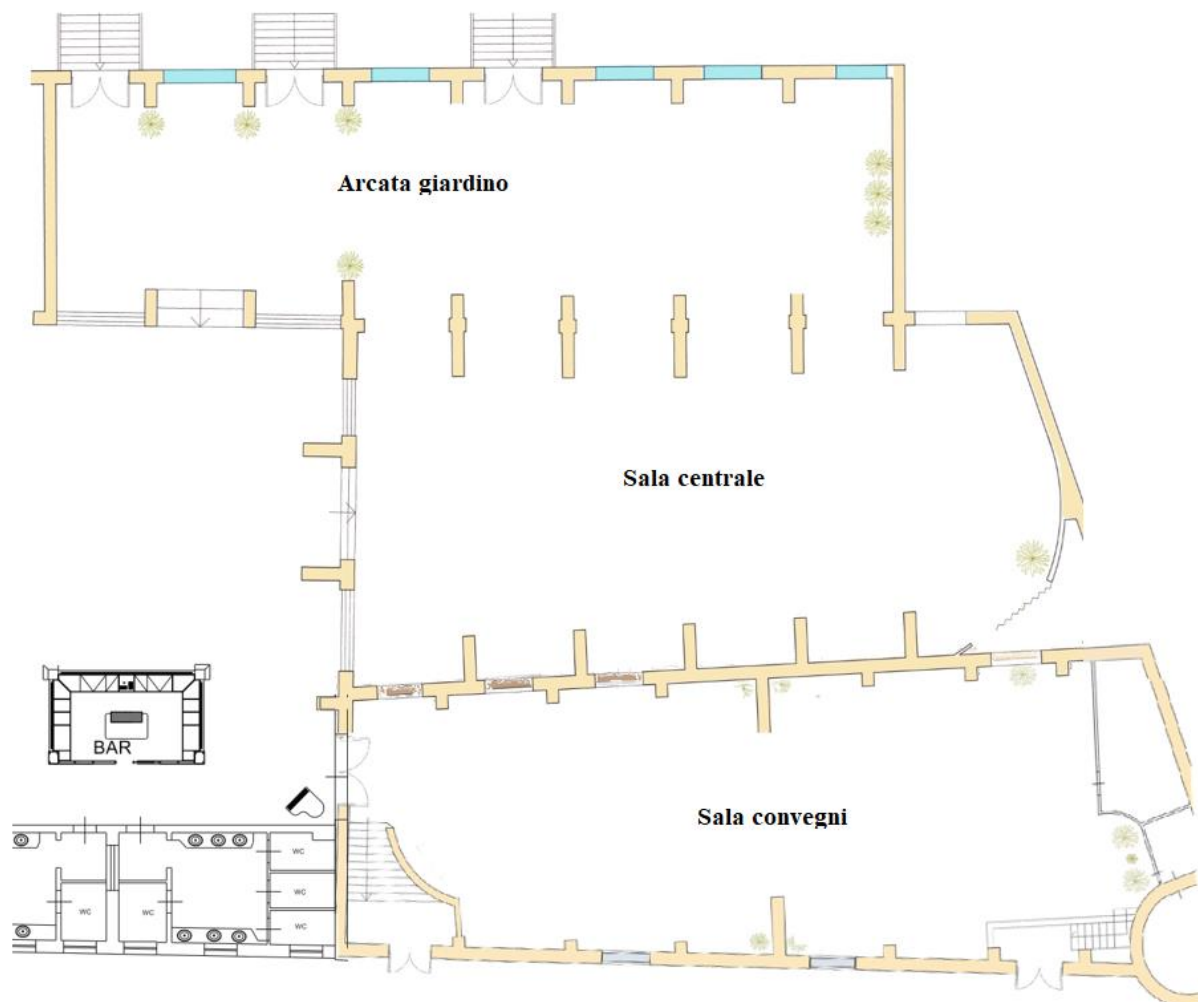


ORDINE DEI
CHIMICI E FISICI
DELLA PROVINCIA
DI MESSINA



ORDINE INTERP.LE
DEI CHIMICI E FISICI
DELLA SICILIA

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:

Prof. Emerito Giacomo Dugo

Ass. Avv. Ignazio Massimo Bilardello

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

On. Raoul Russo, Senatore della Repubblica Italiana

Dr. Vincenzo Nicolì, Presidente Ordine Interprovinciale dei Chimici e dei Fisici della Sicilia

On. Avv. Girolamo Turano, Assessore dell'Istruzione e della Formazione Professionale

Degustazione di prodotti tipici.

Lunedì 29 Maggio

08.30 Registrazione Partecipanti (sala patio)

09.00 Apertura Congresso (sala centrale)

A cura di: *Proff. Alberto Angioni, Giuseppa Di Bella, Gianni Galaverna*

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***

Moderatore: Prof. Gianni Galaverna

10.00 C01

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

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

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

Moderatore: *Prof.ssa Maria Daglia*

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: *Prof.ssa Filomena Corbo, Prof. Pierluigi Plastina*

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 Alberghamo, 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 Coisson, Ivana Rabbone, Monica Locatelli

II SESSIONE (sala convegni)

Sessione Parallela: Natural compounds and Nutraceuticals

Moderatori: Prof. Davide Bertelli, Prof.ssa Anna Lisa Piccinelli

- 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***
Moderatore: Prof. Luca Rastrelli

- 15.00 PL01**
FRESHNESS OF FOOD PRODUCTS OF ANIMAL ORIGIN: EFFECTIVE METABOLOMICS APPROACHES FOR MILK & EGG
Michele Suman
- 15.30 C23**
THE MOST REPRESENTATIVE TYPICAL DISH OF CATANZARO AS NEW MEDITERRANEAN DIET CASE STUDY
Stefano Alcaro, Francesco Bianco
- 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 Coisson, 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***

Moderatore: Prof. Antonello Santini

15.30 C26

**N-TRANS-CAFFELOYLTYRAMINE 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***

Moderatore: Prof.ssa Augusta Caligiani

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
Moderatore: *Prof.ssa Roberta Budriesi*

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 “ECOEFFICIENT” 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, Rita De Pasquale, 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 (Moderatore)	Emerito di Chimica degli alimenti, Università degli Studi di Messina
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
Dr. Luigi Liberatore	Direttore Territoriale Dogane DT VII - Sicilia
Dr. Pierluigi Reale	Azienda Agricola Cielo Terra Mare
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. 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

21.00 APERICENA BORDO PISCINA

Martedì 30 Maggio

V SESSIONE (sala centrale)

Sessione Parallela: **Natural compounds and Nutraceuticals**

Moderatori: Prof. Marco Arlorio, Prof.ssa Chiara Cordero

09.00 PL02

TRENDS IN THE NOVEL FOOD AREA

Rosangela Marchelli

09.30 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

09.45 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: Prof.ssa Paola Dugo, Prof. Daniele Giuffrida

09.30 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

09.45 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: Prof. Nicola Cicero, Prof.ssa Marzia Innocenti

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: Prof. Alberto Angioni, Prof.ssa Raffaella Boggia

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: *Prof. Francesco Cacciola, Prof.ssa Chiara Di Lorenzo*

15.00 PL03

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: Prof. Giuseppe Avellone, Prof.ssa Mariateresa Russo

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 (sala convegni)

18.00 RIUNIONE ITACHEMFOOD (sala convegni)

21.00 CENA SOCIALE presso Villa Favorita

Mercoledì 31 Maggio

VIII SESSIONE (sala centrale)

Sessione Parallela: **Innovative analytical techniques**

Moderatori: Prof. Jean Daniel Coisson, Prof.ssa Marina Russo

09.00 C69

ANALYSIS OF PESTICIDES IN CORN-BASED SAMPLES BY COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY

Francesco Cacciola, Katia Arena, Paola Dugo, Luigi Mondello

09.15 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

09.30 C71

DEVELOPMENT OF AUTHENTICATION MODELS BASED ON ¹H-NMR SPECTROSCOPY COUPLED WITH CHEMOMETRICS FOR CHOCOLATE PRODUCTS

Eleonora Truzzi, Davide Bertelli

09.45 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: Prof.ssa Adele Papetti, Prof. Gianni Zoccatelli

09.00 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

09.15 C78

INTEGRATED STRATEGIES AGAINST FOOD WASTE: BYPRODUCTS EXPLOITATION FOR SHELF-LIFE EXTENSION AND PACKAGING DEVELOPMENT

Antonella Cavazza, Maria Grimaldi, Edmondo Messinese, Daniel Milanese, Olimpia Pitirillo, Corrado Sciancalepore, Claudio Corradini

09.30 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

09.45 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: Prof.ssa Vita Di Stefano, Prof. Gianni Sagratini

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

Moderatore: Prof.ssa Nadia Mulinacci

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.