

Sunday, June 3
Opening

15.00-18.00	Registration
18.00-18.50	<u>Opening Lecture</u> Prof. Giovanni Dugo – <i>University of Messina</i> "Comprehensive two-dimensional chromatography in lipid analysis: an overview"
18.50-19.40	<u>Plenary</u> Prof. Daniele Piomelli – <i>University of California, Irvine USA</i> "A role for oleoylethanolamide (OEA) in the regulation of fat-induced satiety"
20.30	Welcome Cocktail Party

Monday, June 4
Food Quality and Functional Foods

9.00-9.40	<u>Plenary</u> Prof. Rosangela Marchelli - <i>University of Parma</i> "Foods and Health Claims"
9.40-10.40	<u>Oral Communications</u> - Antonio Serna - <i>AB SCIEX</i> "The detection of allergens in food matrices by LC-MS/MS" - Gianni Galaverna – <i>University of Parma</i> "Masked mycotoxins in durum wheat: occurrence, significance and metabolic fate" - Alessandra Amoroso – <i>University of Pavia</i> "The influence of in vitro simulated digestion process on α -dicarbonyl compound cytotoxicity" - Giorgia Sarais – <i>University of Cagliari</i> "Lipidomic approach to the analysis of goat and cow yogurts"
10.40-11.10	Coffee Break
11.10-13.00	<u>Oral Communications</u> - Stefania Corti – <i>Velp Scientifica</i> "Application of the Oxitest® method to evaluate the Oxidation stability of vegetable oils at different working temperatures under accelerated conditions" - Eleonora Mazzucco – <i>University of Piemonte Orientale</i> "Authentication and traceability study on truffles from Piedmont" - Laura Siracusa – <i>CNR Catania</i> "Flavonol content and agronomical traits as a tool for the characterization of "Cipolla di Giarratana", a traditional onion landrace cultivated in Sicily" - Paola Tedeschi – <i>University of Ferrara</i> "Genotype and chemotype profile analysis of Tropea red onion (<i>Allium cepa</i>)" - Claudio Corradini – <i>University of Parma</i> "Study and characterization of innovative active food packaging materials" - Graziano Montanaro – <i>Perkin Elmer Europe</i> "Ambient mass spectrometry of food without sampling preparation using high resolution, exact mass TOF detector" - Dora Mascherpa – <i>IRCCS Pavia</i> "Alpha-dicarbonyl compounds reactivity in presence of digestive enzymes and biological activities of reaction products"
13.00-14.00	Lunch
14.30-15.00	<u>Invited Communication</u> Gen Com. Dr. Cosimo Piccinno - <i>Carabinieri Headquarters for Healthcare NAS</i> "Food safety. Setting the real nature of the problem"
15.00-16.30	<u>Oral Communications</u> - Andrea Marchetti and Pinnavaia – <i>University of Modena and Reggio Emilia</i> "Project Presentation: New Analytical Methodologies for Geographical and Varietal Traceability of Oenological Products " - Matteo Perini – <i>IASMA Edmund Mach Foundation S. Michele all'Adige</i> " $\delta^{18}\text{O}$ of wine ethanol for fraud detection" - Lucia Bertacchini – <i>University of Modena and Reggio Emilia</i> "Characterization of Lambrusco wines by means of Sr isotope ratio as provenance marker" - Giulia Papotti – <i>University of Modena and Reggio Emilia</i> "NMR applications on oenological products" - Maria Tiziana Lisanti – <i>University of Naples "Federico II"</i> "Effect of fining by conventional animal proteins and a vegetal nonallergenic protein on volatile composition and sensory characteristics of red wine" - Laura Le Grottaglie – <i>University of Naples "Federico II"</i> "Effect of post-fermentation extended maceration on phenolic compounds extraction of "Aglianico di Taurasi" wine"
16.30.17.00	Coffee Break

17.00-18.30	<p style="text-align: center;"><u>Tavola Rotonda</u> <i>Dai Campi alla Tavola: Prodotti Alimentari Sicuri per i Consumatori</i> Modera Rosangela Marchelli EFSA</p> <ul style="list-style-type: none"> - Silvio Borrello - <i>Direttore Generale - Direzione Generale della Sicurezza degli Alimenti e della Nutrizione, Ministero della Salute</i> - Rosa Draisci - <i>Dirigente di ricerca - Istituto Superiore Sanità</i> - Luca Veglia – <i>Dirigente Ufficio PREF 1 - Ispettorato centrale della tutela della qualità e repressione frodi dei prodotti agro-alimentari</i> - Giacomo Dugo - <i>Direttore del Dipartimento Scienze degli Alimenti e dell'Ambiente Università di Messina</i> - Gianni Cavinato - <i>Presidente Associazione Consumatori Utenti (ACU)</i> - Cosimo Piccinno - <i>Generale Comandante dei NAS</i> 	<u>Poster Session</u>
18.30	Meeting of Interdivisional Group of Food Chemistry	
Tuesday, June 5 Innovative Analytical Techniques in Food Analysis		
9.00-9.40	<u>Plenary</u> Prof. Luigi Mondello - <i>University of Messina</i> "Advanced Liquid Chromatography Techniques for the analysis of Proteins of food concern "	
9.40-10.40	<u>Oral Communications</u> - Marcus Mreyen – <i>Shimadzu Italia</i> "Fast screening of food contaminants by LCMS analysis" - Ivana Bonaccorsi – <i>University of Messina</i> "Enantioselective multidimensional GC (MDGC) and carbon isotope ratio MS (GC-C-IRMS) for the authenticity assessment of Citrus essential oils and other food flavors" - Chiara Cordero – <i>University of Torino</i> "Chemical Blueprint of food: is GCxGC mature in this respect?" - Antonella Cavazza – <i>University of Parma</i> "Evaluation of thermal treatment markers in flours and related products by capillary electrophoresis coupled to tandem mass spectrometry"	
10.40-11.10	Coffee Break	
11.10-11.40	<u>Invited Communication</u> Prof. Luisa Mannina – <i>University "La Sapienza" of Roma</i> "NMR-metabolomics in food analysis"	
11.40-13.10	<u>Oral Communications</u> - Igor Fochi – <i>Thermo Fischer Scientifica</i> "ORBITRAP technology: quantitative and untarget analysis" - Maria Mottini – <i>EuroClone SpA</i> "Diagnostic methods to detect allergen residues in food" - Antonio Randazzo – <i>University "Federico II" of Naples</i> "NMR spectrometers as "Magnetic Tongues": prediction of sensory descriptors in food" - Naim Malaj – <i>University of Calabria</i> "Direct plant tissue analysis by leaf spray mass spectrometry" - Andrea Salvo – <i>University of Messina</i> "Discrimination and characterization of the metabolic profile of the "IGP Pachino" tomato by high-resolution proton NMR" - Giuliana Bianco – <i>University of Basilicata</i> "The glucosinolate profile of Capers by high resolution FTICR MS"	
13.10-14.10	Lunch	
14.30-15.10	<u>Plenary</u> Prof. Francesco Gasparrini - <i>University "La Sapienza" of Rome</i> "A holistic overview of modern ultra performance chromatography: fundamentals, current revolution and applications"	
15.10-16.10	<u>Oral Communications</u> - Maria Anna Euterpio – <i>University of Salerno</i> "Solid-phase extraction of phenolic compounds from food matrices by molecularly imprinted polymers" - Giuseppa Di Bella – <i>University of Messina</i> "Analysis of plasticizers in coffee capsules by BY SPE-GC-MS" - Anna Lisa Piccinelli – <i>University of Salerno</i> "Double dispersive liquid-liquid microextraction for the analysis of ionizable compounds in complex matrices: case study of ochratoxin A in cereals" - Vilma Hysenaj – <i>University of Genova</i> "A rapid method to assess authenticity of "100% pure" pomegranate juices by UV-Visible spectroscopy and multivariate analysis"	
16.10-16.40	Coffee Break	

16.40-17.00	<p style="text-align: center;"><u>Seminar</u></p> <p style="text-align: center;">- Francisco A. Tomás Barberán – Editor <i>Journal of Agricultural and Food Chemistry</i> “The Journal of Agricultural and Food Chemistry Trends and Perspectives”</p>
17.00-18.30	<p style="text-align: center;"><u>Oral Communications</u></p> <p>- Anna Rizzolo– <i>CRA Milano</i> “Electronic nose to detect peach quality changes during cold storage in relation to fruit optical properties measured by time-resolved reflectance spectroscopy”</p> <p>- Giulia Volpe – <i>University “Tor Vergata” of Rome</i> “Palytoxin in seafood: development of an electrochemical screen-printed electrode coupled with an haemolytic assay for the measurement of LDH activity”</p> <p>- Dario Compagnone – <i>University of Teramo</i> “DNA-based biosensor for detection of contaminants in food”</p> <p>- Mauro Tomassetti – <i>University “La Sapienza” of Rome</i> “Isothermal breakdown and kinetic study using biosensor for peanut oil heated to 180°C and triglycerides contained using thermal analysis”</p> <p>- Giovanni Cabassi– <i>CRA-FLC</i> “The role of the light scattering phenomenon in FT-NIR quantitative calibrations of milk fat and protein contents”</p> <p>- Matteo Stocchero– <i>S-IN Soluzioni Informatiche</i> “Metabolomic approach and projection methods in food science”</p>
<p>Wednesday, June 6</p> <p>Nutraceuticals and Functional Foods: Chemistry, Technology and Biological Activities</p>	
9.00-9.40	<p style="text-align: center;"><u>Plenary</u></p> <p>Prof. Bruno Trimarco -<i>University of Napoli “Federico II”</i> “Effectiveness and Quality of Nutraceuticals”</p>
9.40-10.40	<p style="text-align: center;"><u>Oral Communications</u></p> <p>- Marco Arlorio – <i>University of Piemonte Orientale</i> “Functional bioactive compounds from hazelnut (<i>C. avellana</i> L.) seeds and skins: new perspectives for the nutraceutical products formulation”</p> <p>- Giancarlo Aldini – <i>University of Milano</i> “Carnosine and related histidine dipeptides as breakers of the damaging axis ages-ales/rage”</p> <p>- Carlo Tuberoso – <i>University of Cagliari</i> “Antioxidant activity of Mediterranean food: the case of Cannonau wine, myrtle berries liqueur and strawberry-tree honey”</p> <p>- Sergio Valente – <i>University “La Sapienza” of Rome</i> “Effects of novel SIRT activators in wound healing”</p>
10.40-11.10	Coffee Break
11.10-11.40	<p style="text-align: center;"><u>Invited Communication</u></p> <p>Prof. Pier Giorgio Righetti – <i>Polytechnic of Milano</i> “The proteome Argonauts: conquering the “golden fleece” of non-alcoholic beverages via combinatorial peptide ligands”</p>
11.40-13.10	<p style="text-align: center;"><u>Oral Communications</u></p> <p>- M. Spraul – <i>Bruker BioSpin</i> “NMR screening in the quality control of food materials and nutraceuticals”</p> <p>- Lucia Panzella– <i>University “Federico II” of Napoli</i> “Synthesis and evaluation of the antioxidant properties of 5-lipoylhydroxytyrosol and polysulfides thereof”</p> <p>- Marzia Innocenti – <i>University of Firenze</i> “Unripened grapes from the “green harvesting” of table and wine cultivars: an evaluation of the procyanidins content in this waste over three years”</p> <p>- Gian Carlo Tenore – <i>University of Napoli “Federico II”</i> “Nutraceutical potential of polyphenolic fractions from Annurca apple (<i>M. pumila</i> Miller cv Annurca)”</p> <p>- Stefano Dall’Acqua – <i>University of Padova</i> “Extraction, LC-ESI-MS characterization and HPLC-DAD-Fluorescence quantification of procyanidins and phenolic derivatives in cranberry extracts”</p> <p>- Carlo Franchini – <i>University of Bari</i> “Activity of natural hydroxytyrosol versus a synthetic sample and its chiral analogues: hypothesis on mechanism of action”</p>
13.10-14.10	Lunch
<p>Young Researcher Award</p>	
14.30-15.00	<p style="text-align: center;"><u>Invited Communication</u></p> <p>- Giovanni Appendino – <i>University of Piemonte Orientale</i> “Plant-based alcohol beverages: the science behind the lore”</p>
15.00-16.30	<p style="text-align: center;"><u>Flash Communications</u></p> <p>- Cosima Calvano – <i>University of Bari</i> “Novel packaging films based on chitosan nanoparticles loading vitamin E for food shelf life improvement”</p>

	<ul style="list-style-type: none"> - Laura Mercolini – <i>University of Bologna</i> "Quali-quantitative evaluation of chemopreventive coumarins in Citrus fruits by HPLC-UV/F/MS: comparison of original analytical methods" - Chiara Di Lorenzo – <i>University of Milano</i> "Catechin stability in commercial teas during their shelf-life" - Andrea Garcia – <i>CORPOICA, Colombia</i> "Effect of Colombian potato on lipid oxidation in plasma and broiler breast meat" - Martina Cirlini – <i>University of Parma</i> "Characterization of the aromatic profile of Italian Malvasia wines by HS-SPME/GC-MS approach" - Federica Messina – <i>University of Perugia</i> "Composition, antioxidant and antigenotoxic activities of <i>Dendrobium speciosum</i> extracts" - Alessandra Durazzo – <i>INRAN Rome</i> "Antioxidant properties and lignans content of legume and sweet chestnut flours" - Federico Tasca – <i>Stanford University</i> "Third Generation Lactose Biosensor Based on Cellobiose Dehydrogenase and Aryl Diazonium Modified Single Wall Carbon Nanotubes Electrode" - Rosa Anna Milella – <i>CRA Bari</i> "Antithrombotic activity of twelve table grape varieties. Relationship with polyphenolic profile" - Claudia Chiesi – <i>University of Perugia</i> "Intercalation of long chain fatty acids with different unsaturation degree into layered double hydroxides"
16.30-17.00	Coffee Break
17.00-18.45	<p style="text-align: center;"><u>Tavola Rotonda</u> <i>Alimenti dietetici, integratori alimentari ed health claims: quali i prossimi scenari regolatori?</i> Modera Ettore Novellino - <i>University of Naples "Federico II"</i></p> <ul style="list-style-type: none"> - Bruno Scarpa - <i>Ufficio IV- ex DGSAN, Ministero della Salute</i> - Germano Scarpa - <i>Presidente FederSalus (Biofarma S.p.A)</i> - Renato Minasi - <i>Presidente Onorario FederSalus (Dialfarm S.r.l.)</i> - Paolo Ranalli - <i>Direttore del Dipartimento Trasformazione e Valorizzazione dei Prodotti Agroindustriali, CRA Milano</i> - Marco Fiorani - <i>Angelini Pharmaceutical Division</i> - Cinzia Pranzoni - <i>Medestea Biotech S.p.A.</i> - Giuseppe Tassone – <i>Università di Messina</i> - Gianni Cavinato - <i>Presidente Associazione Consumatori Utenti (ACU)</i> - Marco De Angelis - <i>University of L'Aquila</i>
20.30	Cena Sociale
Thursday, June 7 Nutraceuticals and Functional Foods: Chemistry, Technology and Biological Activities	
9.00-9.40	<p style="text-align: center;"><u>Plenary</u></p> <p>Prof. Claudio Franceschi – <i>University of Bologna</i> "Nutrition, Aging and Longevity: an Opportunity and a Challenge"</p>
9.40-11.15	<p style="text-align: center;"><u>Oral Communications</u></p> <ul style="list-style-type: none"> - Maria Magdalena Coman – <i>University of Camerino</i> "Functional foods as carriers for SYN BIO®, a probiotic bacteria combination" - Davide Ferrari – <i>IRCCS Pavia</i> "Environmental friendly lycopene purification from tomato peel waste: enzymatic assisted aqueous extraction" - Sauro Vittori – <i>University of Camerino</i> "Soyasaponins I and bg in raw and cooked legumes: determination by SPE-HPLC-MS and its bioaccessibility by an in vitro digestion model" - Anna Arnoldi – <i>University of Milano</i> "The genus <i>Lupinus</i> is an efficient sources of functional ingredients with low environmental impact" - Daniele Giuffrida – <i>University of Messina</i> "Carotenoids composition in some tropical fruits" - Francesca Blasi – <i>University of Perugia</i> "Oxidative stability of unconjugated and conjugated linoleic acid"
11.15-11.40	Coffee Break
11.40-12.30	<p style="text-align: center;"><u>Closing Lecture</u></p> <p>Prof. Francisco A. Tomás Barberán – <i>CSIC, CEBAS Institute Murcia, Spain.</i> "Interaction of food polyphenols with gut microbiota: new prospects for nutritionists and food technologists"</p>
12.30	<p style="text-align: center;"><u>Closing</u></p> <p>Prof. Ettore Novellino - <i>University of Naples "Federico II"</i> "La chimica degli alimenti e la nutraceutica: nuovi scenari di interazione"</p>