11th Workshop on
MANAGEMENT OF INNOVATION
IN THE AGRICULTURAL & FOOD
SYSTEMS OF THE
MEDITERRANEAN REGION
(Gestione dell’Innovazione nei Sistemi
Agroalimentari della Regione Mediterranea)
Giovedi 1 Giugno 2017
Dipartimento di Scienze Agrarie, degli Alimenti
e dell’Ambiente (SAFE)
Via Napoli 25 Foggia – Aula Magna “Di Stefano”

Programma

10.00-10.15  Saluti, Prof. Maurizio Ricci, Magnifico Rettore; Prof. Agostino Sevi, Direttore Dipartimento SAFE, Università di Foggia
10.15-10.30  Introduzione, Prof. Giancarlo Colelli, Università di Foggia
10.30-10.50  “Postharvest handling of white and green asparagus in order to minimize the quality deterioration”, Prof. Anastasios S. Siomos, Aristotele University of Thessaloniki (Greece)
10.50-11.10  “Animal welfare and health of mammary gland”, Prof. Agostino Sevi, Università di Foggia
11.10-11.40  Coffee Break
11.40-12.00  “Real time LAMP (Loop Mediated Isothermal Amplification), an innovative diagnostic method for plant pathogens: the case study of Xylella fastidiosa”, Dr. Yassim Thaer, CIHEAM - Istituto Agronomico Mediterraneo, Bari
12.00-12.20  “Quality and drying behaviour of organic fruit product”, Prof. Riccardo Massantini, Università della Tuscia, Viterbo
12.20-12.40  “Not just antioxidants: the technological functionality of phenolic compounds in emulsified and gelled systems”, Dr. Carla Di Mattia, Università degli Studi di Teramo
12.40-13.00  “Current research activity in the Lab of Equipments for Food Industry at University of Basilicata”, Dr. Francesco Genovese, Università degli Studi della Basilicata, Potenza

From 14.30 to 18.30 Presentation of Doctoral Thesis (parallel sessions):

Session I
Francisca A. Ansah, “Effect of minimal processing steps and operation modes on quality of leafy vegetables”
Tiziana Caradonna, “Emerging protozoan parasites and food safety: investigation in ‘ready to eat’ packaged salads by microscopy and molecular tools”
Eyad Dama, “Ozone and electrolyzed water application to preserve quality of citrus fruit and effect of ozone on gene expression related to plant defense mechanisms”
Sara Ricci, “Study of biotic and abiotic stresses in Solanaceae by metabolic and proteomic approaches”

Session II
Domenico Azzollini, “The use of edible insects in conventional and innovative foods: applications in extruded and 3D printed snacks”
Anna Lisa de Finis, “Strategies for improving the nutritional quality of milk and dairy products from different species reared in the Mediterranean area”
Loretta Landriscina, “Study of chemical, biochemical and technological characteristics of Gluten Friendly TM grains of cereals and derived products”