



30th Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology

16-18
SEPTEMBER
Udine - Italy
2026



Con il Patrocinio di

Comune di Udine

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POSTER SESSION

Università degli Studi di Udine - Polo Scientifico Rizzi
Via delle Scienze, 206 - 33100 Udine



n.	PhD student	Poster title	Tutor/s	Referee 1	Referee 2
1	Sabato AMBROSIO (UNINA)	<i>Freezing-induced proteolytic changes in buffalo milk and curd: Towards analytical markers for Mozzarella di Bufala Campana PDO authentication</i>	Raffaele ROMANO	Tullia GALLINA TOSCHI (UNIBO)	Giampiero SACCHETTI (UNITE)
2	Tanveer ASLAM (UNISS)	<i>Microbial processes to valorise brewer's spent grain by mycoprotein production</i>	Marilena BUDRONI	Marisa MANZANO (UNIUD)	Alessandra BENDINI (UNIBO)
3	Maria AUGELLO (UNIPA)	<i>Valorization of Sicilian carob biodiversity: Compositional characterization and technological development of functional ingredients</i>	Matteo POLLON	Nicoletta Antonella MIELE (UNINA)	Donatella PERESSINI (UNIUD)
4	Francesco Maria BOCCALONE (UNIMOL)	<i>Use of grape pomace for the production of clean label functional beverages</i>	Raffaele COPPOLA	Lucilla IACUMIN (UNIUD)	Severino ZARA (UNISS)
5	Lorenzo CAPOZZI (UNIPR)	<i>Evaluation of the in situ distribution of dietary bioactive metabolites using innovative and traditional approaches</i>	Daniele DEL RIO Letizia BRESCIANI	Enrico VALLI (UNIBO)	Giampiero SACCHETTI (UNITE)
6	Neeliya Amavi Fernando CHAKKRAWARTHIGE (UNICATT)	<i>Processing foods to design structures for optimal functionality and performance</i>	Giorgia SPIGNO Roberta DORDONI	Sofia MELCHIOR (UNIROMAS)	Monica MACALUSO (UNIFI)
7	Jorge CHAVARRIA (UNIPD)	<i>Biosourced and sustainable stabilisation treatments for microbial spoilage control in wine and beer: Linking treatment efficacy with microbial surface and colloidal properties</i>	Matteo MARANGON	Roberto MOSCETTI (UNITUS)	Monica MACALUSO (UNIFI)
8	Morteza DARVISHIKOLOUR (UNICATT)	<i>Innovation in the management of the wine-making processes and by-products</i>	Giorgia SPIGNO Milena LAMBRI Andrea BASSANI	Francesca VENTURI (UNIFI)	Christine MARANGON (UNIPD)
9	Ilenia DOTTORI (UNIPG)	<i>Sustainability and innovation in the olive-oil supply chain: The smart mill for enhancing the extraction process and oil quality</i>	Sonia ESPOSITO Maurizio SERVILI Agnese TATICCHI	Chiara SANMARTIN (UNIFI)	Donatella ALBANESE (UNISA)
10	Ludovica FINOTTI (UCBM)	<i>Effect of technological treatments and matrix structure on starch digestibility, resistant starch formation and glycaemic response in processed foods</i>	Emanuele MARCONI	Marilisa ALONGI (UNIUD)	Ombretta MARCONI (UNIPG)
11	Antonella FONTANEL (UNIUD)	<i>Integrated strategies for the microbiological stabilization of dealcoholized wines</i>	Piergiorgio COMUZZO Lucilla IACUMIN	Alessia LEVANTE (UNIPR)	Rosalba LANCIOTTI (UNIBO)
12	Anita FUDA (UNITO)	<i>From functional genomics to genetic improvement: New strategies for optimizing quality and yield in Solanaceae</i>	Cinzia COMINO	Pasquale CRUPI (UNIPA)	Sonia ESPOSTO (UNIPG)
13	Anna FUSETTI (UNIMI)	<i>Nature inspired compounds as ferroptosis inhibitors by metal coordination and enzymatic inhibition</i>	Gigliola BORGONOVO Andrea KUNOVA	Rosanna TONIOLO (UNIUD)	Angela ZINNAI (UNIFI)
14	Alessia GATTI VERSANO (UNIMOL)	<i>Sustainable valorization of food industry waste production: From by-products to innovative functional foods</i>	Alessandra FRATIANNI	Rossella CAPORIZZI (UNIFG)	Carola CAPPA (UNIMI)
15	Hamzah Tahseen Mohammad HAJAHJAH (UNIBA)	<i>Adaptive management of the decanter centrifuge for controlling olive oil extraction efficiency and energy consumption</i>	Alessandro LEONE	Laura BARP (UNIUD)	Amalia PISCOPO (UNIRC)
16	Faezeh KHAMIRIKAR (UNIPD)	<i>Unlocking the potential of ultrasound-assisted extraction for sustainable recovery of bioactive compounds and control of polyphenol oxidase activity in plant agro-food upcycling</i>	Anna LANTE Dasha MIHAYLOVA	Marco DALLA ROSA (UNIBO)	Lucia DE LUCA (UNINA)
17	Lorenzo LOVATTI (UNIBZ)	<i>Identification of biomarkers for the authentication and determination of technical quality of bread wheat</i>	Matteo Mario SCAMPICCHIO	Alessandra MARTI (UNIMI)	Ombretta MARCONI (UNIPG)

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18	Laura MARCHESINI (UNIPR)	<i>Unlocking flavour, aroma and texture in plant-based products through microbial fermentation</i>	Francesca BOT Alessia LEVANTE Michele PEDROTTI	Michela MAIFRENI (UNIUD)	Paola PITTIA (UNITE)
19	Giuseppe MAZZOTTI (UNIMI)	<i>Innovative approaches for the improvement of sparkling wine production</i>	Daniela FRACASSETTI	Cinzia MANNOZZI (UNICAM)	Margherita MODESTI (UNITUS)
20	Camilla MESSURI (UNINA)	<i>Red lentil flour and its by-products for the development of novel bakery products</i>	Annalisa ROMANO Raffaele ROMANO	Silvia GRASSI (UNIMI)	Maria Teresa RODRIGUEZ- ESTRADA (UNIBO)
21	Alessia MORONI (UNICATT)	<i>The role of dairy products in promoting healthy and sustainable diets: New perspectives for integrating nutritional aspects into life cycle assessment</i>	Margherita DALL'ASTA	Andrea VENERANDO (UNIUD)	Nicoletta Antonella MIELE (UNINA)
22	Jiwon PARK (UNIBO)	<i>New frontiers in broiler breast myopathies mitigation strategies</i>	Massimiliano PETRACCI	Nadia INNOCENTE (UNIUD)	Rosanna PALMERI (UNICT)
23	Sara PASSARO (UNINA)	<i>Unlocking the biotechnological potential of non-Saccharomyces yeasts for next-generation breadmaking</i>	Gianluigi MAURIELLO	Roberto MOSCETTI (UNITUS)	Lucilla IACUMIN (UNIUD)
24	Giuseppe PAVARESE (UNINA)	<i>Toward an intelligent bioreactor for precision red winemaking: Integrating rapid phenolic monitoring and AI-assisted decision support</i>	Angelita GAMBUTI	Angela ZINNAI (UNIFI)	Valentina CANUTI (UNIFI)
25	Veronica Pia PELLICANI (UNIBA)	<i>Biotechnological approaches for cereal-based food production with high nutritional value and extended shelf-life</i>	Graziana DIFONZO Giusy Rita CAPONIO	Francesco ESPOSITO (UNINA)	Carla Daniela DI MATTIA (UNITE)
26	Asia PETOZZI (UNIUD)	<i>Impact of extracellular vesicles (EVs) of probiotics strains on human health</i>	Lucilla IACUMIN	Carlo Giuseppe RIZZELLO (UNIROMA1)	Roberta PRETE (UNITE)
27	Alice PETTENATI (UNIPR)	<i>Low-intensity pulsed electric field (PEF) for the metabolic stimulation of lactic acid bacteria: Development of innovative solutions for dairy products</i>	Emma CHIAVARO Marcello ALINOVİ	Silvia GRASSI (UNIMI)	Marilena MARINO (UNIUD)
28	Andrea RANDAZZO (UNITO)	<i>Use of novel proteins in the dairy sector as an innovative strategy for functional and sustainable cheese production</i>	Fabrizio CINCOTTA Luigi LIOTTA	Ksenia MOROZOVA (UNIBZ)	Cinzia MANNOZZI (UNICAM)
29	Emanuela RUSSO (UNINA)	<i>A circular bioeconomy approach to energy and agricultural systems: Valorization of oilseed cakes from second-generation biofuel chains as alternative feed ingredients</i>	Francesco SERRAPICA Felicia MASUCCI	Alessandra MARTI (UNIMI)	Agnese TATICCHI (UNIPG)
30	Ngoc Quynh Anh TRUONG (UNIPR)	<i>Utilisation of innovative technologies for controlled structural modification in pork meat products</i>	Massimiliano RINALDI	Paola PITTIA (UNITE)	Nadia INNOCENTE (UNIUD)
31	Giosuè URSOLEO (UNIPR)	<i>Studying the impact of micro- and nanoplastics in strategic food supply chains</i>	Michele SUMAN	Francesco BOZZO (UNIBA)	Laura BARP (UNIUD)
32	Roberta VALENTINO (UNINA)	<i>Evaluating the impact of a diet high in traditional fermented foods on health and the gut microbiome</i>	Paola VITAGLIONE	Daniela MARTINI (UNIMI)	Andrea VENERANDO (UNIUD)
33	Chiara VIRGILIO (UNITE)	<i>Design and optimization of Hop extracts microcapsules through different encapsulation technologies: impact on techno-functional properties, bioaccessibility and gut microbiota</i>	Paola PITTIA Lilia NERI	Antonio DEROSI (UNIFG)	Roberta DORDONI (UNICATT)
34	Thi Thanh Thanh VU (UNINA)	<i>Mapping traditional fermented food and gut microbiome from non-Westernized countries</i>	Francesca DE FILIPPIS	Marisa MANZANO (UNIUD)	Rosalba LANCIOTTI (UNIBO)
35	Mariam Adenike YINUSA (UNIMOL)	<i>New technological and biotechnological strategies for the quality and valorisation of green and roasted single-origin coffee</i>	Carla SEVERINI	Lorenzo CECCHI (UNIFI)	Luciano CINQUANTA (UNIPA)

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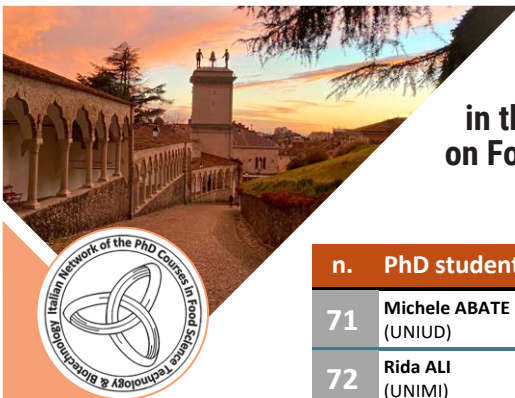
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71	Michele ABATE (UNIUD)	<i>Agri-food Waste, recyclable, renewable sources-based Analytical tools for food loss REduction (AWARE)</i>	Nicolò DOSSI	Chiara NADAI (UNIPD)	Francesco BOZZO (UNIBA)
72	Rida ALI (UNIMI)	<i>Fungicide effects on hoverflies: Implications for pollination and food sustainability</i>	Daniela LUPI	Nicoletta Antonella MIELE (UNINA)	Francesco BOZZO (UNIBA)
73	Chiara BALBO (UNIPR)	<i>Milk component separation: Advanced insights into the technological potential and implications of gravity separation in Parmigiano Reggiano PDO</i>	Andrea SUMMER Giorgia STOCO	Paolo D'INCECCO (UNIMI)	Marco DALLA ROSA (UNIBO)
74	Nataliya BASCHINSKI (UNITO)	<i>Coffee bean microbiome as a suitable source for new microbial starter cultures</i>	Luca Simone COCOLIN	Lucilla IACUMIN (UNIUD)	Chiara NADAI (UNIPD)
75	Elnaz BAVEL (UNIBZ)	<i>Enhancing antioxidant activity in breadcrumbs through controlled Maillard reaction</i>	Matteo Mario SCAMPICCHIO	Ombretta MARCONI (UNIPG)	Nicolò DOSSI (UNIUD)
76	Filippo BIBI (UNIPR)	<i>Multidimensional hydration and metabolic responses: From evidence synthesis and knowledge assessment to sweat prediction, field metabolic assessment and dietary thermogenesis</i>	Francesca SCAZZINA	Amalia PISCOPO (UNIRC)	Daniela MARTINI (UNIMI)
77	Asja BROVEDANI (UNIUD)	<i>Development of novel photodynamic materials to reduce microbial contamination</i>	Clara COMUZZI Marilena MARINO Marisa MANZANO	Carola CAPPÀ (UNIMI)	Sonia ESPOSTO (UNIPG)
78	Ana Catarina CABRAL VALE DA CUNHA (UNITO)	<i>Understanding pigment formation and color stabilization during maceration in varietal Nebbiolo wines</i>	Simone GIACOSA	Piergiorgio COMUZZO (UNIUD)	Christine MARANGON (UNIPD)
79	Elisa CANAZZA (UNIPD)	<i>Development of sustainable functional meringues through upcycling of fifth-range surplus beetroot and aquafaba</i>	Anna LANTE	Antonio DEROSI (UNIFG)	Luciano CINQUANTA (UNIPA)
80	Simona CARBONE (UNIBA)	<i>Combination of microorganisms and legume flours as bio preservatives in the baking industry</i>	Erica PONTONIO	Roberta PRETE (UNITE)	Marisa MANZANO (UNIUD)
81	Matteo CARLETTA (UNITE)	<i>Beef nutritional valorization through vitamin B12 characterization and consumer-oriented claim strategies</i>	Maria MARTUSCELLI Emilio CHIODO	Lucia DE LUCA (UNINA)	Antonio DEROSI (UNIFG)
82	Manuel CHINELLO (UNIPD)	<i>Development of kombucha-fermented grape-based beverages distinct from wine: Preliminary evaluation of fermentation performance and functional properties</i>	Alessio GIACOMINI	Michela MAIFRENI (UNIUD)	Severino ZARA (UNISS)
83	Nadia CIOTOLA (UNINA)	<i>Assessment of Alternaria mycotoxins bioaccessibility and bioavailability through an optimized analytical workflow</i>	Pasquale FERRANTI	Laura BARP (UNIUD)	Severino ZARA (UNISS)
84	Francesca COLICIGNO (UNISA)	<i>Sustainability aspects in the reformulation of products for the confectionery industry: A case study on gummy candies</i>	Donatella ALBANESE Francesco MARRA	Paola PITTIA (UNITE)	Lorenzo CECCHI (UNIFI)
85	Elena CORVAGLIA (UNITE)	<i>Nutritional and functional sustainability for human and planetary health: Dietary habits of centenarians from Abruzzo and the health-promoting properties of traditional foods and recipes</i>	Mauro SERAFINI	Christine MARANGON (UNIPD)	Maria Teresa RODRIGUEZ-ESTRADA (UNIBO)
86	Elisabetta CUTECHIA (UNIBA)	<i>Biotechnological innovations for the reduction of microbiological risk in the dairy supply chain</i>	Giuseppe CELANO	Roberta PRETE (UNITE)	Fernanda GALGANO (UNIBAS)
87	Mariacristina D'ASCOLI (UNINA)	<i>Beyond yield: Enzyme-assisted and enzyme-surfactant strategies for selective protein and C-phycoerythrin extraction from Limnospira platensis</i>	Prospero DI PIERRO	Monica ANESE (UNIUD)	Amalia PISCOPO (UNIRC)
88	Alessandra DE VIVO (UNINA)	<i>Fermenting the future: Optimizing lactic acid bacteria fermentation to develop new plant-based products</i>	Francesca DE FILIPPIS Vincenzo VALENTINO	Chiara SANMARTIN (UNIFI)	Marilena MARINO (UNIUD)

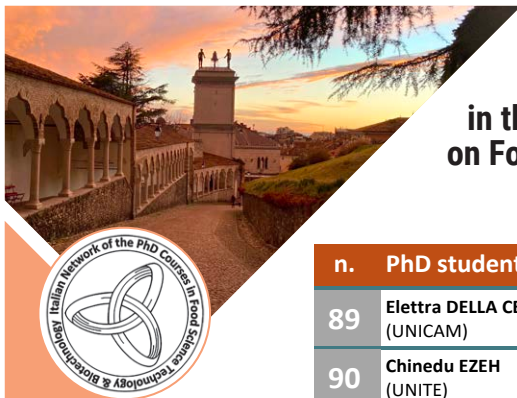
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89	Elettra DELLA CECA (UNICAM)	<i>Blue and circular economy: Valorisation of blue crab waste for astaxanthin recovery</i>	Sauro VITTORI	Monica ANESE (UNIUD)	Donatella ALBANESE (UNISA)
90	Chinedu EZEH (UNITE)	<i>Gelling properties and drying behaviour of gelatin-based candy production</i>	Marco FAIETA Paola PITTIA	Sonia CALLIGARIS (UNIUD)	Rossella CAPORIZZI (UNIFG)
91	Davide FALOTICO (UNIBA)	<i>Effect of alcalase hydrolysis on techno-functional and sensory properties of dry-fractionated pea protein</i>	Francesco CAPONIO Davide DE ANGELIS	Nadia INNOCENTE (UNIUD)	Fernanda GALGANO (UNIBAS)
92	Martina FILIPPINI (UNIBO)	<i>Microbial biodiversity as a sustainable strategy for innovative plant-based fermented products</i>	Giulia TABANELLI Federica BARBIERI	Chiara NADAI (UNIPD)	Alessia LEVANTE (UNIPR)
93	Gaia GDALETA-CALDAROLA (UNIBA)	<i>Valorisation of nut processing waste as value-added ingredients for bakery product development</i>	Francesco CAPONIO Graziana DIFONZO	Roberta DORDONI (UNICATT)	Enrico VALLI (UNIBO)
94	Irene GANDOLFI (UNIBO)	<i>Fermented plant-based cheese from fava bean (Vicia faba): Microbiological, technological, and functional characterization</i>	Francesca PATRIGNANI	Donatella PERESSINI (UNIUD)	Carlo Giuseppe RIZZELLO (UNIROMA1)
95	Lucia GHIRETTI (UNIPR)	<i>Integration of multi-omics datasets for the development of dietary strategies aimed at promoting cardiometabolic health through plant-based diets</i>	Pedro MENA	Daniela MARTINI (UNIMI)	Francesco ESPOSITO (UNINA)
96	Marcello GIGLIOTTI (UNIPR)	<i>Fava bean (Vicia faba L.) proteins: Allergen identification, extraction methods, and technological modulation of biological and techno-functional properties</i>	Eleonora CARINI Claudia FOLLI	Fabrizio CINCOTTA (UNIME)	Sofia MELCHIOR (UNIROMA5)
97	Giulia GULA (UNIPR)	<i>Multi-omics characterization of chemical and sensory changes in skim milk powder during shelf life</i>	Augusta CALIGIANI	Paolo D'INCECCO (UNIMI)	Marilisa ALONGI (UNIUD)
98	Ruiqi HU (UNIBO)	<i>Chitosan as a potential alternative to sulfur dioxide in rosé wine: Anti-browning and oxidation control</i>	Fabio CHINNICI	Valentina CANUTI (UNIFI)	Margherita MODESTI (UNITUS)
99	Shazina JABEEN (UNITO)	<i>Exploring the colonization capacity of acetic acid bacterial symbionts in grapevine hemipteran insects</i>	Daniele DAFFONCHIO	Michela MAIFRENI (UNIUD)	Giampiero SACCHETTI (UNITE)
100	Akash Kalyanrao JADHAV (UNIPG)	<i>Development and optimization of malt extracts for beer production</i>	Ombretta MARCONI	Francesca VENTURI (UNIFI)	Margherita MODESTI (UNITUS)
101	Lia MANSUETO (UNIBA)	<i>Enhancing nutritional quality of savory snacks through vegetable by-product valorization</i>	Graziana DIFONZO	Annalisa ROMANO (UNINA)	Sofia MELCHIOR (UNIROMA5)
102	Marco MANTA (UNITO)	<i>Insect biodiversity in vineyards under organic and integrated management: A multi-year analysis</i>	Elena GONELLA	Angela ZINNAI (UNIFI)	Piergiorgio COMUZZO (UNIUD)
103	Noemi MARTINENGO (UNIPR)	<i>Phenotypic and genome guided selection of lactic acid bacteria for the improvement of fermented plant-based matrices</i>	Monica GATTI Annalisa RICCI Elena BANCALARI	Marilena MARINO (UNIUD)	Rosalba LANCIOTTI (UNIBO)
104	Gianfilippo NIGRO (UNIBA, UNITO)	<i>Effect of drying method on functional and physicochemical properties of Sea Fennel flour and evaluation of its suitability for lasagna sheets</i>	Giacomo SQUEO Giusy Rita CAPONIO	Cinzia MANNOZZI (UNICAM)	Silvia GRASSI (UNIMI)
105	Cecilia Akotowaa OFFEI (UNITO, UNIFI)	<i>Technological strategies to enhance the shelf life of PDO Tuscan Bread in a compostable bag-in-bag system</i>	Angela ZINNAI	Lucia DE LUCA (UNINA)	Pasquale CRUPI (UNIPA)
106	Sofia PANZANI (UNIFI)	<i>Exploring sensory complexity of Piper nigrum L.: Development of a workflow for multimodal sensory evaluation</i>	Francesca VENTURI Chiara SANMARTIN	Carola CAPPÀ (UNIMI)	Tullia GALLINA TOSCHI (UNIBO)
107	Giacomo PEDRON (UPO)	<i>Impact of geographical origin and industrial processing on the lipid quality of pistachio (Pistacia vera L.) paste through a multidisciplinary approach</i>	Matteo BORDIGA	Rossella CAPORIZZI (UNIFG)	Rosanna TONIOLO (UNIUD)

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108	Ilenia PELLICANO (UNITUS)	Bio-acidification and deacidification strategies related to vinification protocols in response to climate change: Impact on wine quality assessed using a multi-analytical approach	Andrea BELLINCONTRO Francesca LUZIATELLI	Piergiorgio COMUZZO (UNIUD)	Ksenia MOROZOVA (UNIBZ)
109	Roberta PRATOLINO (UNIUD)	Designing next-generation hybrid foods by structuring biopolymers from food waste	Sonia CALLIGARIS Nadia INNOCENTE Sofia MELCHIOR	Carla Daniela DI MATTIA (UNITE)	Agnese TATICCHI (UNIPG)
110	Davide RITORTO (UNIRC)	Valorization of bioactive compounds from Citrus by-products for food applications	Marco POIANA Alessandra DE BRUNO	Sonia CALLIGARIS (UNIUD)	Rosanna PALMERI (UNICT)
111	Paolo ROLANDO (UNIPR)	Dairy proteins in the confectionery industry: Knowledge, applications and alternatives	Tullia TEDESCHI Marcello ALINOVI	Nicolò DOSSI (UNIUD)	Luciano CINQUANTA (UNIPA)
112	Seyedeh Farnaz SADEGHIAN (UNIUD)	Characterization of mineral oil contamination in vegetable oils and fats and study of innovative and sustainable approaches for their mitigation, with a focus on the most toxic aromatic components	Sabrina MORET Laura BARP	Sonia ESPOSTO (UNIPG)	Alessandra BENDINI (UNIBO)
113	Viola TERMINE (UNIMI)	Beyond probiotics: Unravelling the secret weapons of VSL#3 as a postbiotic	Diego MORA	Carlo Giuseppe RIZZELLO (UNIROMA1)	Marilisa ALONGI (UNIUD)
114	Sofia TRENTANOVE (UNIFI)	A new gamified tool to explore food preference patterns in children with varied levels of food neophobia	Caterina DINNELLA Erminio MONTELEONE	Alessandra BENDINI (UNIBO)	Fabrizio CINCOTTA (UNIME)
115	Fabiola ZANETTE (UNIUD)	A novel electrochemical approach for CO ₂ detection as a respiration indicator in fruit and vegetable	Rosanna TONIOLO	Maria Teresa RODRIGUEZ-ESTRADA (UNIBO)	Annalisa ROMANO (UNINA)
116	Federica ZANNINI (UNIVPM)	A multidisciplinary analytical approach for screening fungal growth on agro-food residues: Combining NIR spectroscopy, compositional analysis, and mycelial growth tracking	Francesca COMITINI	Fabrizio CINCOTTA (UNIME)	Alessia LEVANTE (UNIPR)
117	Lin ZHANG (UNIPD)	Impact of wine stabilization approaches and storage conditions on the shelf-life and volatile composition of Prosecco wine	Simone VINCENZI Christine MARANGON	Sonia CALLIGARIS (UNIUD)	Chiara SANMARTIN (UNIFI)

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36	Reyhane Sorayani BAFQI (UNITO)	<i>Olive by-product (OBP) bioconversion through black soldier fly (Hermetia illucens) larvae: Sustainable feedstocks for aquaculture</i>	Laura GASCO	Pasquale CRUPI (UNIPA)	Donatella ALBANESE (UNISA)
37	Luigi BAZZANA (UNIMI)	<i>Exploitation of plant-microbe dynamic interactions for rhizoremediation of hydrocarbon polluted soil</i>	Eleonora ROLLI	Marisa MANZANO (UNIUD)	Roberta DORDONI (UNICATT)
38	Emma BERTOLE (UNIMI)	<i>Novel structural and functional features of food lectins</i>	Stefania IAMETTI	Nicolò DOSSI (UNIUD)	Sonia ESPOSTO (UNIPG)
39	Arolla BHAVANI (UNIUD)	<i>Sustainable catalytic transformation of triglycerides and ethanol into high-value bio-based alcohols</i>	Walter BARATTA	Annalisa ROMANO (UNINA)	Rosanna PALMERI (UNICT)
40	Lorenzo BROCCOLINI (UNITE)	<i>Use of ancient grains from Abruzzo for the formulation of bread with sensory properties of potential interest to the consumer</i>	Giampiero SACCHETTI	Donatella PERESSINI (UNIUD)	Maria Teresa RODRIGUEZ ESTRADA (UNIBO)
41	Sebastiano Maria CALDARELLA (UNICT)	<i>Introduction of non-thermal technology into the nuts supply chain: Use of pulsed light to improve chemical-physical and sensory quality of almonds and pistachios</i>	Elena ARENA Cristina RESTUCCIA Alfio SPINA	Annalisa ROMANO (UNINA)	Enrico VALLI (UNIBO)
42	Federica CALDERONI (UNIBA)	<i>Economic evaluation of innovations in the agri-food sector: Baked goods obtained from food by-products</i>	Francesco BOZZO Alessandro PETRONTINO	Nicoletta Antonella MIELE (UNINA)	Rosanna PALMERI (UNICT)
43	Matilde CAPELLI (UNIFI)	<i>Integrated study of the redox state of wines: Emerging methodological approaches and production process management</i>	Valentina CANUTI	Chiara SANMARTIN (UNIFI)	Christine MARANGON (UNIPD)
44	Carmen CARRIERI (UNIPR)	<i>Characterisation of circulating bioactive compounds and gut microbiota-host interactions in lung cancer patients using LC-MS metabolomics</i>	Pedro MENA Letizia BRESCIANI	Enrico VALLI (UNIBO)	Agnese TATICCHI (UNIPG)
45	Audrey CAVALIERI (UNIPR)	<i>A mixed-methods approach to improve consumers' acceptance of alternative food sources</i>	Giovanni SOGARI	Alessandra BENDINI (UNIBO)	Carla Daniela DI MATTIA (UNITE)
46	Muneeba Naseer CHAUDHARY (UNISS)	<i>From waste to resource: Valorisation of grape pomace within a circular bioeconomy framework</i>	Costantino FADDA Alessandra DEL CARO	Angela ZINNAI (UNIFI)	Ksenia MOROZOVA (UNIBZ)
47	Giovanni D'AMBROSIO (UNITE)	<i>Nitrite substitution in the meat industry</i>	Antonello PAPARELLA	Severino ZARA (UNISS)	Lucilla IACUMIN (UNIUD)
48	Silvia D'AMORE (UNINA)	<i>Integrated sustainability assessment of emerging protein sources: Technological properties and socio-economic and environmental implications</i>	Nicoletta Antonella MIELE Sharon PULEO	Sonia CALLIGARIS (UNIUD)	Roberta DORDONI (UNICATT)
49	Anna DI MARCO (UNIMI)	<i>Intensified biocatalytic processes for the preparation of halogenated tryptamine derivatives via flow biocatalysis</i>	Martina Letizia CONTENTE	Laura BARP (UNIUD)	Luciano CINQUANTA (UNIPA)
50	Rosanna DONNARUMMA (UNINA)	<i>Development of new functional foods based on virgin and extra virgin olive oils</i>	Raffaele SACCHI	Antonio PIGA (UNISS)	Alessandra MARTI (UNIMI)
51	Nadiya DUNAYEVSKA (UNINA)	<i>Study of the impact of fermented foods typical of non-Westernized countries on the gut microbiome</i>	Francesca DE FILIPPIS Vincenzo VALENTINO	Andrea VENERANDO (UNIUD)	Carlo Giuseppe RIZZELLO (UNIROMA1)
52	Marco GELLERA (UNIMI)	<i>From bioactives to diets: How food components and dietary patterns influence intestinal permeability and associated marker</i>	Patrizia RISO Cristian DEL BO'	Monica ANESE (UNIUD)	Francesco ESPOSITO (UNINA)
53	Chiara GHELFI (UNIFI)	<i>Effects of obesity and exposure to a low-fat diet on fat taste sensitivity: A longitudinal study in adult women</i>	Sara SPINELLI Erminio MONTELEONE Caterina DINNELLA	Cinzia MANNOZZI (UNICAM)	Tullia GALLINA TOSCHI (UNIBO)

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n.	PhD student	Poster title	Tutor/s	Referee 1	Referee 2
54	Carlo GRATTACAGIO (UNIVPM)	<i>Exploiting novel bioactive yeast strains: From isolation and characterization to functional dairy products development and sustainable valorization of by-products</i>	Francesca COMITINI Rosita GABBIANELLI	Roberta PRETE (UNITE)	Marilena MARINO (UNIUD)
55	Jiaxin HUAN (UNIPD)	<i>Effects of membrane-based dealcoholization on aroma composition, colloidal and oxidative stability of wine</i>	Simone VINCENZI	Piergiorgio COMUZZO (UNIUD)	Margherita MODESTI (UNITUS)
56	Annalaura IODICE (UNINA)	<i>From sensory perception to personalized nutrition: Designing acceptable food for vulnerable subjects</i>	Rossella DI MONACO	Rossella CAPORIZZI (UNIFG)	Carola CAPPA (UNIMI)
57	Mamtha Shafika ISMAIL (UNIFG)	<i>Sustainable bio-based packaging for thermally controlled food chains</i>	Antonio DEROSI Rossella CAPORIZZI	Silvia GRASSI (UNIMI)	Maria Cristina NICOLI (UNIUD)
58	Riccardo MARCONI (UNICAM)	<i>Development of a zero-waste strategy for tea by-products through emerging technologies and functional food applications</i>	Gianni SAGRATINI Cinzia MANNOZZI	Sofia MELCHIOR (UNIROMA5)	Amalia PISCOPO (UNIRC)
59	Mariapaola MAZZARELLI (UNIBA, UNITO)	<i>Application of biotechnologies to improve the nutritional quality of food products, reuse agri-food industry by-products and design of novel healthy, safe and sustainable foods</i>	Maria CALASSO	Maria Cristina NICOLI (UNIUD)	Chiara NADAI (UNIPD)
60	Marco MENEGON (UNIMI)	<i>Structure formation in extrusion-based 3D food printing: Toward anisotropic architectures from plant-protein bioinks</i>	Laura PIAZZA	Marco DALLA ROSA (UNIBO)	Antonio DEROSI (UNIFG)
61	Monica MOLICA GRAZIANO (UNITUS)	<i>Chemical characterization of tobacco and its products with particular reference to the aromatic component</i>	Vittorio VINCIGUERRA	Walter BARATTA (UNIUD)	Fabrizio CINCOTTA (UNIME)
62	Ruben PALUMBO (UNINA)	<i>Sustainable packaging for bakery products: Design, development, and shelf-life study</i>	Elena TORRIERI	Lorenzo CECCHI (UNIFI)	Fabrizio CINCOTTA (UNIME)
63	Federico RAMETTA (UNIBA)	<i>Biotechnological approaches for the valorisation of agri-food processing by-products</i>	Erica PONTONIO	Marisa MANZANO (UNIUD)	Chiara NADAI (UNIPD)
64	Miriam SARTOR (UNIUD)	<i>Integrated enzymatic and encapsulation strategies for bioactive peptide delivery in functional dairy products</i>	Nadia INNOCENTE Marilena MARINO Sonia CALLIGARIS	Paolo D'INCECCO (UNIMI)	Antonio DEROSI (UNIFG)
65	Milica STEFANOVIC (UNIBO)	<i>Campylobacter spp. in antibiotic-free broiler carcasses: what is the impact of climate?</i>	Gerardo MANFREDA Frederique PASQUALI Cecilia CRIPPA	Alessia LEVANTE (UNIPR)	Luciano CINQUANTA (UNIPA)
66	Schon SYLVESTER (UNIBZ)	<i>Rapid non-invasive analytical approaches for protecting wine integrity</i>	Emanuele BOSELLI Giovanna FERRENTINO	Francesca VENTURI (UNIFI)	Rosanna TONIOLO (UNIUD)
67	Marinella TANO (UNITE)	<i>Mass spectrometry and AI-driven computational approaches for characterization and prediction of antibiotic contamination in bivalve mussels</i>	Michele DEL CARLO Giampiero SCORTICCHINI	Rosanna TONIOLO (UNIUD)	Francesca VENTURI (UNIFI)
68	Anna TOMASELLA (UNIUD)	<i>Valorisation of oil industry by-products: Characterisation, functionality and possible application of corn and high oleic sunflower lecithins</i>	Sonia CALLIGARIS Paola TAMPRIERI	Lucia DE LUCA (UNINA)	Paola PITTIA (UNITE)
69	Giulia VARUTTI (UNIUD)	<i>Application of Artificial Intelligence for the prediction of primary shelf life of packed shelf-stable foods</i>	Maria Cristina NICOLI Sylvio BARBON JUNIOR Marika VALENTINO	Monica MACALUSO (UNIFI)	Pasquale CRUPI (UNIPA)
70	Shanique Natasha WALKER (UNIPD)	<i>Processing optimization of genomics selected Saccharomyces cerevisiae strains to obtain high levels of vitamins in yeast derivatives</i>	Simone VINCENZI	Carlo Giuseppe RIZZELLO (UNIROMA1)	Andrea GIANOTTI (UNIBO)

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Università degli Studi di Udine - Polo Scientifico Rizzi
Via delle Scienze, 206 - 33100 Udine



n.	PhD student	Poster title	Tutor/s	Referee 1	Referee 2
118	Asmita Mukundrao ACHARYA (UNIMI)	<i>Investigating the citrus fruits' aglycone polyphenols and their metabolites on immunoaging, neurodegeneration, and skeletal muscle functions</i>	Simone PERNA Patrizia RISO	Lucia DE LUCA (UNINA)	Andrea VENERANDO (UNIUD)
119	Alexandra-Mihaela AILOAIEI (UNIBA)	<i>Valorization of marginal areas through the development of cereal-based food products enriched with acorn flour</i>	Antonella PASQUALONE Giuseppe NATRELLA	Marco DALLA ROSA (UNIBO)	Donatella PERESSINI (UNIUD)
120	Maurizio ASFALTO (UNITO, UNITE)	<i>Innovations to enhance extraction process of Extracellular Vesicles from carrots: Technological and scalability aspects</i>	Paola PITTIA	Sofia MELCHIOR (UNIROMA5)	Maria Teresa RODRIGUEZ ESTRADA (UNIBO)
121	Erica BENSMAIL (UNIBO)	<i>Ingredients and foods containing alternative protein sources: Evaluation of sensory quality and acceptability</i>	Tullia GALLINA TOSCHI	Sonia ESPOSTO (UNIPG)	Ksenia MOROZOVA (UNIBZ)
122	Federica BERGAMO (UNIPR)	<i>Nutritional needs of lung cancer patients: Assessment of nutritional status for the development of new personalised nutrition interventions</i>	Alice ROSI Pedro Miguel MENA PARRENO	Antonio PIGA (UNISS)	Francesco ESPOSITO (UNINA)
123	Georgiana BOSCO (UNICT)	<i>Set up of a probiotic and germinated brown rice (GBR) formulation for health benefits</i>	Cinzia Lucia RANDAZZO	Andrea VENERANDO (UNIUD)	Rosalba LANCIOTTI (UNIBO)
124	Martina CALABRESE (UNINA)	<i>Development of value-added functional buffalo dairy products through green approaches</i>	Raffaele ROMANO Maria APONTE	Nadia INNOCENTE (UNIUD)	Paolo D'INCECCO (UNIMI)
125	Gabriele CAPRIGLIA (UNIMI)	<i>Integrating rhizosphere microbiome engineering and root metabolites to enhance soil hydrocarbon bioremediation</i>	Sara BORIN Francesca MAPELLI	Rosalba LANCIOTTI (UNIBO)	Michela MAIFRENI (UNIUD)
126	Marco CARDILLO (UNINA)	<i>Statistical frameworks for linking product characteristics and consumer preferences over time</i>	Alfonso PISCITELLI	Pasquale CRUPI (UNIPA)	Alessandra BENDINI (UNIBO)
127	Mariasimona CAVALIERE (UNIBA)	<i>Addressing bacteria with tannins chemistry: an innovative food inspired organic lauryl gallate-based coating to increase probiotics resistance</i>	Maria DE ANGELIS	Nadia INNOCENTE (UNIUD)	Annalisa ROMANO (UNINA)
128	Salvatore CHIARENZA (UNICT)	<i>Recovery of dietary fiber from Sicilian lemon by-products</i>	Elena ARENA	Lara MANZOCCO (UNIUD)	Agnese TATICCHI (UNIPG)
129	Giovanni CIANO (UNITUS)	<i>Drying process setup and kinetics modelling of sliced PGI "Patata dell'Alto Viterbese" potatoes</i>	Roberto MOSCETTI	Alessandra MARTI (UNIMI)	Fernanda GALGANO (UNIBAS)
130	Federica Violetta CONTI (UNIROMA1)	<i>Study of sourdoughs microbial communities to develop novel biotechnological strategies for the food industry</i>	Carlo Giuseppe RIZZELLO	Marisa MANZANO (UNIUD)	Roberta PRETE (UNITE)
131	Francesco Matteo CURATOLO (UNICATT)	<i>Dietary habits, mediterranean diet adherence, and gut microbiota across seasons: Results from the 4SEASOMed cohort</i>	Margherita DALL'ASTA	Daniela MARTINI (UNIMI)	Enrico VALLI (UNIBO)
132	Cosimo Damiano DELLISANTI (UNIBA)	<i>Application of vacuum prior to centrifugal separation of oils from olives, avocados, and other agri-food processes</i>	Alessandro LEONE	Donatella ALBANESE (UNISA)	Ombretta MARCONI (UNIPG)
133	Gianfranco DI LORENZO (UNISA)	<i>Transport phenomena in the extrusion and texturization of food proteins from alternative sources</i>	Francesco MARRA Donatella ALBANESE	Lara MANZOCCO (UNIUD)	Silvia GRASSI (UNIMI)
134	Michele Arcangelo DICORATO (UNIPG, UNITO)	<i>Valorization of brewing by-products as an alternative protein source</i>	Ombretta MARCONI Giovanni DE FRANCESCO	Angela ZINNAI (UNIFI)	Ksenia MOROZOVA (UNIBZ)
135	Ann Maria DON (UNIBZ)	<i>Effect of soil and soilless culture on the physiochemical and sensory quality of strawberry</i>	Matteo Mario SCAMPICCHIO	Francesco BOZZO (UNIBA)	Ombretta MARCONI (UNIPG)
136	Gabriele FIOSCHI (UNISalento)	<i>Wine lipidomics: Modulation of the must lipid profile and effects on wine characteristics</i>	Vito Michele PARADISO	Chiara SANMARTIN (UNIFI)	Christine MARANGON (UNIPD)

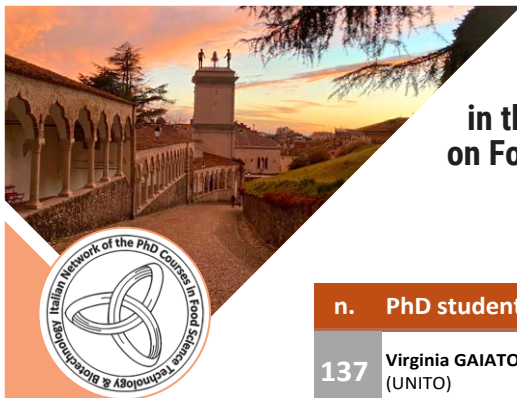
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Università degli Studi di Udine - Polo Scientifico Rizzi
Via delle Scienze, 206 - 33100 Udine



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137	Virginia GAIATO (UNITO)	<i>Innovative oenological practices to adapt the winemaking and wine preservation process to the different grape composition resulting from climate change</i>	Luca ROLLE	Carola CAPPA (UNIMI)	Andrea GIANOTTI (UNIBO)
138	Jimena GARZA GONZALEZ (UNITE)	<i>Innovative aguamiel beverage fermented by Lactiplantibacillus plantarum: Bioactive metabolites and gut microbiota modulation</i>	Dario COMPAGNONE Roberta PRETE Aldo CORSETTI	Marilena MARINO (UNIUD)	Alessia LEVANTE (UNIPR)
139	Martina GATTUSO (UNITO)	<i>Development of bakery products enriched with grape pomace and carob flours: Sensory evaluation and antioxidant activity</i>	Pasquale CRUPI	Donatella PERESSINI (UNIUD)	Fernanda GALGANO (UNIBAS)
140	Mario GUIDA (UNIBO)	<i>Characterization of flavoured vegetable oils enriched with an essential oil obtained from hemp inflorescences</i>	Enrico VALLI	Monica MACALUSO (UNIFI)	Rosanna TONIOLO (UNIUD)
141	Lorenzo Emiliano IMBO' (UNINA)	<i>Development and design of antimicrobial peptides as advanced post-harvest food storage applications</i>	Annarita FALANGA	Walter BARATTA (UNIUD)	Roberto MOSCETTI (UNITUS)
142	Michele ISOTTI (UNIMI)	<i>Physiological significance of riboflavin overproduction lactic acid bacteria: A role in oxidative stress tolerance</i>	Pasquale RUSSO Diego MORA	Michela MAIFRENI (UNIUD)	Severino ZARA (UNISS)
143	Giorgio LUPI (UNIPR)	<i>Development of advanced analytical methodologies for the characterization of new fiber-based food ingredients</i>	Augusta CALIGIANI Melanie CHARRON Franco ROSSO	Francesco BOZZO (UNIBA)	Carla Daniela DI MATTIA (UNITE)
144	Yana MADONNA (UNICATT)	<i>Development of PBSA composites with red grape skin powder and evaluation of hamburgers shelf-life</i>	Giorgia SPIGNO Andrea BASSANI	Walter BARATTA (UNIUD)	Rossella CAPORIZZI (UNIFG)
145	Arjun MOHANAKUMAR (UNIPR)	<i>Pulsed electric field-assisted valorisation of avocado seed by-products: Bioactive recovery and preliminary molecular characterization</i>	Tommaso GANINO Massimiliano RINALDI	Monica MACALUSO (UNIFI)	Marilisa ALONGI (UNIUD)
146	Michele NAPOLITANO (UNIMOL)	<i>Chemical characterization and screening of quinolizidine alkaloids in lupin flours</i>	Maria Cristina MESSIA	Nicolò DOSSI (UNIUD)	Lorenzo CECCHI (UNIFI)
147	Emiliano NARDIN (UNIUD)	<i>Development of an artificial vision system for the segmentation of anatomical features in oak stave images</i>	Franco BATTISTUTTA Piergiorgio COMUZZO	Margherita MODESTI (UNITUS)	Valentina CANUTI (UNIFI)
148	Mubshra NASEER (UNITO)	<i>Study of the antimicrobial activity of natural extracts obtained from olive trees on food-borne and spoilage microbes</i>	Severino ZARA	Alessia LEVANTE (UNIPR)	Carlo Giuseppe RIZZELLO (UNIROMA1)
149	Martina NIRONI (UNIPR)	<i>A green approach to the synthesis and extraction of bioactive compounds from vitro-derived hop plants</i>	Benedetta CHIANCONE Martina CIRLINI Valentina BERNINI	Monica ANESE (UNIUD)	Donatella ALBANESE (UNISA)
150	Santhoshkumar PARAMASIVAM (UNIFG)	<i>Mitigating the volumetric sweep penalty in planetary liquid food mixers via chaotic 4-DOF toolpath optimization: A computational framework</i>	Antonio DEROSI Rossella CAPORIZZI	Giampiero SACCHETTI (UNITE)	Alessandra MARTI (UNIMI)
151	Chiara PISANA (UNICT)	<i>Evaluation of whey protein-based active packaging for the control of Listeria monocytogenes in Sicilian Canestrato Fresco cheese</i>	Cinzia CAGGIA	Lucilla IACUMIN (UNIUD)	Roberta PRETE (UNITE)
152	Aparnadevi PREMKARTIKKUMAR GEETHALAKSHMI (UNIBZ)	<i>Co-extraction of bioactives from Rosa canina flowers for oleolite production using supercritical CO₂: Focus on oxidative stability enhancement</i>	Giovanna FERRENTINO	Cinzia MANNOZZI (UNICAM)	Rosanna PALMERI (UNICT)
153	Matteo PROFETI (UNIPR)	<i>Optimization of lignocellulosic substrates for black soldier fly rearing and assessment of lipase activity under different extraction conditions</i>	Augusta CALIGIANI Veronica LOLLI	Roberta DORDONI (UNICATT)	Sonia CALLIGARIS (UNIUD)
154	Riccardo RIGGI (UNITUS)	<i>Vinification and process strategies for producing low and reduced-alcohol wines</i>	Andrea BELLINCONTRO Margherita MODESTI	Monica ANESE (UNIUD)	Valentina CANUTI (UNIFI)

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Università degli Studi di Udine - Polo Scientifico Rizzi
Via delle Scienze, 206 - 33100 Udine



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155	Bianca ROMANELLI (UNIPR)	<i>Study of flavan-3-ols metabolized and non-metabolized at colonic level through the use of several chromatographic techniques</i>	Pedro Miguel MENA PARRENO Letizia BRESCIANI	Marilisa ALONGI (UNIUD)	Tullia GALLINA TOSCHI (UNIBO)
156	Alberto SAITTA (UNIUD)	<i>Aerogel active pads for sustainable food packaging applications</i>	Lara MANZOCCO Stella PLAZZOTTA	Paola PITTIA (UNITE)	Amalia PISCOPO (UNIRC)
157	Stefano SALLUSTIO (UNINA)	<i>Unlocking bioactive compounds from food-industry by-products for developing functional ingredients</i>	Paola VITAGLIONE	Laura BARP (UNIUD)	Daniela MARTINI (UNIMI)
158	Roberto SENATORE (UNITO)	<i>Strategies for reducing emissions and enhancing sustainability in livestock systems</i>	Paolo CORNALE Davide BIAGINI	Roberto MOSCETTI (UNITUS)	Antonio PIGA (UNISS)
159	Claudia SICLARI (UNIPR)	<i>High-Pressure Processing and green media for fresh hop preservation: Circular approach in the brewing supply chain</i>	Tommaso GANINO Massimiliano RINALDI	Lara MANZOCCO (UNIUD)	Agnese TATICCHI (UNIPG)
160	Rui SONG (UNIBO)	<i>Application of non-thermal assisted processing for food stabilization and functionalization</i>	Pietro ROCCULI Junior Bernardo MOLINA HERNANDEZ	Maria Cristina NICOLI (UNIUD)	Roberto MOSCETTI (UNITUS)
161	Martina TARDITI (UNITO)	<i>Effects of climate change combined with biostimulant application on grapevine physiology and grape quality</i>	Claudio LOVISOLO Alessandra FERRANDINO	Piergiorgio COMUZZO (UNIUD)	Valentina CANUTI (UNIFI)
162	Michela TRAMONTINI (UNITO)	<i>Integrated analytical approaches for investigating the composition and environmental behaviour of plant-derived biostimulants</i>	Paola CALZA	Nicolò DOSSI (UNIUD)	Giampiero SACCHETTI (UNITE)
163	Federica VOLPE (UNICATT)	<i>Nutritional and technological strategies to study and develop cereal-based products for different population targets</i>	Margherita DALL'ASTA Gianluca GIUBERTI	Nicoletta Antonella MIELE (UNINA)	Lara MANZOCCO (UNIUD)

POSTER
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