Cibo e nutraceutici: direzione salute

3° Convegno a cura delle Piattaforme Tematiche di Ateneo su “Alimenti e Nutrizione” e “Salute Umana e Animale”

Camerino 10 luglio 2018
Auditorium Benedetto XIII - via Le Mosse - Colle Paradiso

9.00 Registrazione dei partecipanti
9.20 Saluto della autorità ed inizio dei lavori

PLENARY LECTURES
09.40 Nutraceuticals between fiction and reality. Francesco Di Pierro, Scientific & Research Director, Velleja Research

Comunicazioni orali
10.10 Nutrition, gut and inflamm-aging. Paolo Orlandoni
10.25 Obesity related end-organ damage: protective effects of tart cherries supplementation. Daniele Tomassoni
10.40 Nutritional treatment in lymphedema. Giacomo Pagliaro
10.55 Coffee break
11.45 Put the pot in the soup. "cannabis diet" in metabolic disorders. Massimo Nabissi
12.00 p62/Sequestome1-engineered Lactobacilli as biotherapeutic agents in AD. Laura Bonfili
12.15 Insulin modulation through Nutraceutical Supplementation to control neuroendocrine and cognitive conditions in the adult patient. Alberto Garoli
12.30 Effects of thermal and physical treatments on donkey milk nutritional properties. Silvia Vincengetti
12.45 Effects of different nutritional strategies in post exercise recovery. Giorgia Vici
13.00 Seafarer's knowledge and awareness of the risk represented by food handling. Iolanda Grappasonni
13.15 Sessione poster e light lunch

PLENARY LECTURE
15.00 Cereal fermentation in a nutritional perspective. Marzia Innocenti, Professore associato di Chimica degli Alimenti, Università di Firenze

Comunicazioni orali
15.30 Chemical compositional peculiarities and functional properties of monovarietal extra virgin olive oils from Marche Region. Dennis Fiorini
15.45 Characterization of table olives from “Piantone di Mogliano” cultivar: proteomic studies and antioxidant properties evaluation. Ambra Ariani
16.00 EU project GRAFOOD: Active GRaphene based FOOD packaging systems for a modern society. Stefania Silvi
16.15 Food packaging: antimicrobial activity of Novel Composite Plastics. Stefania Scuri
16.30 Coffee break
17.00 Nutritional aspects of rice starch composition: the effect of cooking methods. Diego Perinelli
17.15 Preservation of cheese quality: evaluation of food packaging efficiency through the monitoring of free fatty acids and hexanal by HS-SPME-GC-MS. Franks Kamgang Nzoukoue
17.30 Development of a new extraction method for the quantification of lignans in espresso and roasted and ground coffee by HPLC-MS/MS triple quadrupole. Simone Angeloni
17.45 Particle size distribution influences on Espresso Coffee extraction. Gulzhan Khamitova
18.00 Chiusura dei lavori

Segreteria Organizzativa:
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Comitato Scientifico:
Amenta Francesco, Amici Augusto, Cerquetella Matteo, Ciccocioppo Roberto, Favia Guido, Gabbianelli Rosita, Polzonetti Valeria, Sagratini Gianni, Vittori Sauro.

Comitato Organizzatore:
Caprioli Giovanni, Cerquetella Matteo, Marchegiani Andrea, Sagratini Gianni.

In collaborazione con:
Area Comunicazione Ufficio Stampa e Marketing di UNICAM.
1. Oral administration of probiotics and immunomodulation with Bacillus Calmette-Guérin as a novel therapeutic strategy in Alzheimer’s disease.
Laura Bonfili, Valentina Cecarini, Sara Berardi, Silvia Scarpona, Livio Galosi, Massimiliano Cuccioloni, Mauro Angeletti, Giacomo Rossi and Anna Maria Eleuteri

2. Improved intestinal permeability and increased fecal butyrate content in an animal model of Parkinson’s disease treated with an electrolyzed-reducing water.
Laura Bordoni, Donatella Fedeli, Dennis Fiorini, Rosita Gabbianelli, Cinzia Nasuti

3. Antioxidant and antiproliferative activities of different varieties of cauliflower (Brassica oleracea var. botrytis) after cooking processes.
Massimo Bramucci, Greta Veronica Badillo Pazmay, Luana Quassinti, Cristina Marchini, Nazzareno Acciarri, Emidio Sabatini, Cristina Andreani, Caterina Bartolacci, Antonino Miano, Augusto Amici, Giulio Lupidi

4. A new extraction method to quantify polyphenols in green coffee using HPLC-MS/MS triple quadrupole.
Serena Galdenzi, Simone Angeloni, Giovanni Caprioli, Luciano Navarini, Gianni Sagratini, Sauro Vittori

5. Fecal microbiota differences in canine lymphoma treated with chemotherapy and probiotics.
Alessandra Gavazza, Giacomo Rossi, George Lubas, Matteo Cerquetella, Jan Suchodolski

6. Sensory and microbiological assessment of foods stored in packaging from different European countries.
Xiaohui Huang, Gianni Sagratini, Stefania Silvi

7. A proteomic study on the effect of polyphenolic extract from extra-virgin olive oil on a yeast model of aging.
Stefania Pucciarelli, Valeria Polzonetti, Dennis Fiorini, Daniela Micozzi, Yusufu Rozimaimaiti, Silvia Vincenzetti

8. Impact of spermidine consumption on aging: metabolic, morphological and cognitive aspects.
Benedetta Moreschini, Daniele Tomassoni, Valeria Polzonetti, Silvia Vincenzetti, Augusto Amici, Cinzia Nasuti, Luca Tiano, Patrick Orlando, Ilenia Martinelli, Stefania Pucciarelli

Chiara Salvesi, Maria Magdalena Coman, Dennis Fiorini, Stefania Silvi

10. Possible protective mechanism of choline alphoscerate in brain of spontaneously hypertensive rats as model of cerebrovascular disease.
Seyed Khosrow Tayebati, Ilenia Martinelli, Michele Moruzzi, Enea Traini, Francesco Amenta, Daniele Tomassoni

Daniele Tomassoni, Ilenia Martinelli, Michele Moruzzi, Maria Vittoria Micioni di Bonaventura, Francesco Amenta, Seyed Khosrow Tayebati

12. Functional foods as healthy choice: are consumers aware?
Giorgia Vici, Laura Malandrino, Leonardo Cesanelli, Luca Belli, Valeria Polzonetti