of flavourings and bioactives from vegetable waste

Samanta Corsetti



Erasmus+ KA171 Project

Camerino **10 March 2025**ChIP Chemistry Interdisciplinary Project

	Greetings from:	11:30	Introduction to Ritsumeikan University
10:00	Rector Graziano Leoni		and the College of Gastronomy Management
10:05	Vice Rector and Delegate for Internationalization		Sakiko Edelman Ritsumeikan University
	Emanuele Tondi	12:00	Visit of Chemistry Interdisciplinary Project (CHIP)
10:10	Delegate for Cooperation and mobility programmes		
	with Extra-EU countries Luciano Barboni		
10:15	Delegate for Mobility and International cooperation	15:30	The potential of acorn flour: studies on nutritional
	Erasmus+ programme Renato De Leone		and health properties Laura Acquaticci
10:20	Director of the School of Pharmacy Gianni Sagratini	16:00	The science of coffee flavor: How acidity and
10:30	Delegate for Erasmus and Internationalization		extraction define the final cup
	for the School of Pharmacy Giovanni Caprioli		Agnese Santanatoglia
	•	16:30	Towards zero waste: sustainable innovations starting
10:45	Tipicità Alberto Monachesi		from grape, tea & coffee's by-products
11:00	Università Diffusa: La creazione della rete		Francesca Pompei
	internazionale di saperi gastronomici	17:00	Towards sustainable solutions: the added value

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