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Italiadomani
PIANO NAZIONALE
DI RIPRESA E RESILIENZA



Università
di Camerino



UNIVERSITÀ DEGLI STUDI
DI MILANO



UNIVERSITÀ
DI PARMA

PRIN: Progetti di Ricerca di Rilevante Interesse Nazionale
Bando 2022 PNRR - Prot. P2022N57PN

FINAL MEETING

AcorN: a forgotten resource to be rediscOVERed and valorizEd in the production of good and heaLThY foods (NOVELTY)

Camerino 25 febbraio 2026 ore 9

ChIP (Chemistry Interdisciplinary Project) - Sala Riunioni - via Madonna delle Carceri

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|-------|--|-------|--|
| 09:00 | Start of work | 10:30 | <i>Acorn flour in food applications: a technological perspective II</i>
Andrea Bresciani RU3-UNIMI |
| 09:00 | <i>Program presentation, Greetings</i>
Giovanni Caprioli RU1- UNICAM | 10:45 | <i>Identification and quantification of high molecular weight (poly)phenols by LC-MSn analysis in acorn flour and acorn-based products</i>
Letizia Bresciani RU2-UNIPR |
| 09:15 | <i>Chemical characterization of acorn flour and products</i>
Laura Acquaticci RU1-UNICAM | 11:00 | <i>In vitro digestion and fermentation of acorn-based products</i>
Carmen Carrieri RU2-UNIPR |
| 09:30 | <i>Sal su Drosophila</i>
Daniela Beghelli RU1-UNICAM | 11:15 | <i>Evaluation of starch digestibility in acorn-based products</i>
Federica Volpe UNICATT |
| 09:45 | <i>Technological characterization of Acorn flour and products</i>
Elena Vittadini RU1-UNICAM | 11:30 | Discussions and future planning |
| 10:00 | <i>Effects of acorn-based products on gut microbiota in a Drosophila melanogaster Parkinson's disease model</i>
Antonietta La Terza RU1-UNICAM | 13:00 | Lunch |
| 10:15 | <i>Acorn flour in food applications: a technological perspective I</i>
Alessandra Marti RU3-UNIMI | | |

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