SUNDAY, JULY 6

17.30-19.30 Welcome Cocktail at Botanical Garden of the Museum of Natural History of the University of Florence

MONDAY, JULY 7

8.00-9.00 Registration of participants

9.00-9.30 Congress opening (Prof.ssa Nadia Mulinacci - Gianni Salvadori - Assessore all'agricoltura della Regione Toscana - Prof. Marco Bellandi - Prorettore al Trasferimento tecnologico e rapporti con il sistema territoriale)

ENGLISH SESSION

9.30-10.10 Plenary Lecture

Prof. Paul Brereton - University of York "Assuring the integrity of the food chain: current and future requirements"

9.30-10.10 Oral Communications

- Ashley Sage - AB-Sciex "What's in your food? LC-MS/MS workflows & tools to identify and screen for known and unknown residues – with ease"
- Tullia Gallina Toschi - University of Bologna "Cold pressed and virgin vegetable oils: regulatory gaps and analytical control"

10.10-10.40 Coffee Break

10.40-11.10 Oral Communications

- Ashley Sage - AB-Sciex "What's in your food? LC-MS/MS workflows & tools to identify and screen for known and unknown residues – with ease"
- Tullia Gallina Toschi - University of Bologna "Cold pressed and virgin vegetable oils: regulatory gaps and analytical control"

SESSION 1

Innovative methodological approaches for food traceability, quality control and safety

Chairman Prof. Vincenzo Brandolini

11.55-12.35 Plenary Lecture

Prof. Claudio Luchinat - CERM, Florence "NMR for individual metabolomic fingerprinting and food profiling: two different worlds?"

12.35-13.05 Oral Communications

- Luisa Mannina - University "La Sapienza" of Rome "NMR and olive oil….a long history"
- Gianni Sagratini - University of Camerino "Analysis of ten underivatized biogenic amines in meat by liquid chromatography-tandem mass spectrometry (HPLC-MS/MS)"

13.05-14.30 Lunch

Chairman Prof.ssa Paola Dugo and Prof. Davide Bertelli

14.30-15.10 Plenary Lecture

Prof. Francesco Gasparrini - University "La Sapienza" of Rome "Ten years of Ultra High Performance Liquid Chromatography: state of art and future directions in food chemistry"

15.10-16.25 Oral Communications

- Lionnel Mounier - Thermo Fisher "Applications of Isotope Ratio Mass Spectrometry (IRMS) to origin and naturalness characterisation of food products"
- Francesco Longobardi - University of Bari "Discrimination of the geographical origin of lentils (Lens culinaris Medicus) by using isotope ratio mass spectrometry (IRMS) and statistical analysis"
- Mauro Paolini - Edmund Mach Foundation S.Michele all'Adige "Discrimination between organic and conventional flour using compound-specific amino acid δ15N analysis"
- Ivana Bonaccorsi - University of Messina "Gas Chromatography-Combustion - Isotope Ratios Mass Spectrometry for food traceability"
- Dario Compagnone - University of Teramo "Toward the design of "ad hoc" gas sensor arrays for food quality control"

16.30-17.30 Coffee Break & Poster Session

Chairman Prof.ssa Luisa Mannina

17.30-18.45 Oral Communications

- Annalisa Masetti - University of Ferrara "Analytical traceability of Reggio Emilia watermelon"
- Stefano Zaza - Shimadzu "Highly sensitive and rapid simultaneous method for 32 mycotoxins in baby food samples by UHPLC-MS/MS using fast polarity switching"
- Mauro Tomassetti - University "La Sapienza" of Rome "Trace analysis of agent orange herbicides, organophosphates and triazinic pesticides in olive and sunflower oils using new organic phase immunosensors (OPIEs)"
- Rosa Di Sanzo - University of Reggio Calabria "Feasibility study on the botanical classification of calabrian honey by an E-tongue"
- Claudia Zoani - ENEA Rome "Innovative approaches in the development of reference materials for the agrofood sector"
TUESDAY, JULY 8

SESSION 2

Botanicals and Nutraceutical Products
Chairman Prof.ssa Maria Daglia

9.00-9.40  Plenary Lecture
Prof. Patrizia Restani - University of Milan "An overview on the main results obtained in the framework of the EU Project PlantLIBRA (plant food supplement: levels of intake, benefit and risk assessment)"

9.40-10.40  Oral Communications
Margherita Amenta - CRA ACM Acireale "Limone dell'Etna": qualitative and nutraceutical aspects"
Clizia Guccione - University of Florence "Development and optimization of an analytical method for the quality control of citrus peel"
Jean Daniel Coisson - University of Piemonte Orientale "Progressive pearling of barley kernel and application to production of functional bread"
Chiara Di Lorenzo - University of Milan "Quality control of plant food supplements containing Citrus aurantium L.: a new HPLC method to measure active amines"

10.40-11.50  Coffee Break & Poster Session
Chairman Prof.ssa Maria Stella Simonetti

11.50-12.30  Plenary Lecture
Prof. Chlodwig Franz - University of Vienna "Identity and quality assurance of herbal materials for plant food supplements"

12.30-13.00  Oral Communications
Lina Cossignani - University of Perugia "Olea europaea L. leaves as a source of functional compound"
Maria Bellumori - University of Florence "Protective action of rosemary extracts obtained by green innovative techniques on neuropathic pain"

13.00-14.30  Lunch

14.30-15.10  Plenary Lecture
Prof. Vincenzo Fogliano - Wageningen, University of Naples "Federico II" "Innovative strategies for healthy foods design"

15.10-15.30  Invited Communication
Dr. Marinella Trovato - SISTE "Botanicals regulation in Europe: ingredients and claims"

15.30-16.30  Oral Communications
Carmen Lammi - University of Milan "Investigation of the hypocholesterolemic mechanism of action of soy and lupin peptides"
Luisa Mattoli - Aboca "Tools for Evaluation of Molecular complexes: Metabolomic Fingerprint and Quantitative Determinations"
Mario Tredici - University of Florence "Microalgae: can they contribute to a more sustainable future"

16.30-17.00  Coffee Break

17.00-18.30  ROUND TABLE "Botanicals, nutraceuticals and health claims: future perspectives and contribution of the scientific community"
Nadia Mulinacci, University of Florence
Marinella Trovato, SISTE
Anna Rita Bilia, Presidente SIF
Marchelli Rosangela, membro del Panel NDA dell'EFSA
Federsalus
Antonella Riva, Indena
Andrea Zanardi, Responsabile Ricerca Nutra & Cosmetici, Rottapharm
Giorgio Rusconi, studio legale Morini-Rusconi, Milan

18.30-19.30  Assemblea del Gruppo Interdivisionale di Chimica degli Alimenti della Società Chimica Italiana

20.30  Aperitif at "Caffetteria delle Oblate", Firenze
SESSION 1

Innovative methodological approaches for food traceability, quality control and safety
Chairman Prof. Alberto Angioni

8.45-9.45
Oral Communications

Matteo Perini - Edmund Mach Foundation S.Michele all’Adige “Using stable isotope ratio analysis to verify the authenticity of “Passito” wine”

Sonia Carabetta - University of Reggio Calabria “Development of HPAEC-PAD method for carbohydrates analysis to characterize monofloral honey in comparison with HPLC-Rf”

Peter Tranchida - University of Messina “Comprehensive 2D gas chromatography combined with triple quadrupole mass spectrometry: a powerful tool for food analysis”

Luca Campone - University of Salerno “A fully automated method for simultaneous determination of aflatoxins and ochratoxin A using pressurized liquid extraction and on-line solid phase extraction clean up, followed by ultra high liquid chromatography tandem mass spectrometry in dried fruit”

SESSION 3

Bioactive metabolites in foods: effects of extraction and processing
Chairman Prof. Luca Rastrelli

9.45-10.45
Oral Communications

Erica Liberto - University of Turin “Effect of storage time on the aroma of Italian high quality Oryza sativa L. cultivars: chemical indices of aging”

Stefano Brizzolara - Scuola Superiore Sant'Anna, Pisa “Changes in the metabolic profile of fruits in response to abiotic stress during post-harvest storage”

Elena Guercia - University of Trieste "Biomolecules as recognition elements for bioactive diterpenes in coffee: spectroscopic studies of interaction between diterpenes and binding molecules"

Lorenzo Cecchi - PromoFirenze, Special Agency of the Chamber of Commerce of Florence "Preliminary studies on phenolic behavior in lyophilized olives"

10.45-11.15
Coffee Break

11.15-12.15
Poster Session

12.15-13.00
Oral Communications

Chairman Prof. Gianni Galaverna

Roberto Ciccoritti - CRA-QCE, Rome "Innovative technological systems to naturally enhance bioactive compounds in "minor" cereal products"

Teresa Rosato - CRA FTR, Rome "Destructive and non-destructive assessment of qualitative and nutraceutical traits of a new early ripening Prunus armeniaca L. cultivar: a relationship to establish the optimal harvesting time"

Gian Carlo Tenore - University of Naples "Federico II" “Canned bluefin tuna: a Mediterranean nutraceutical source with potential cardioprotection”

13.00-14.30
Lunch

SESSION 4

Health foods: chemical composition, technological aspects and biological properties
Chairman Prof. Paolo Rapisarda

14.30-15.10
Plenary Lecture

Prof. Andrea Poli - Nutrition Foundation of Italy, University of Milan “Fatty Acids and cardiovascular system: work in progress”

15.10-15.40
Oral Communications

Adele Papetti - University of Pavia “Nutraecids in Lentinus edodes inhibiting virulence-related properties of oral pathogenic bacteria”

Luigi Maione - University of Naples "Federico II" “Flavor ability is impaired in Kallmann Syndrome”

15.40-16.20
Plenary Lecture

Chairman Prof. Claudio Corradini

Prof. Giovanni Appendino - University of Piemonte Orientale "The medicalization of senses: bioactive dietary natural products as modulators of chemosensory-, taste-, and olfactory receptors”

16.20-16.50
Oral Communications

Lisa Giovannelli - University of Florence “Olive oil phenols down-regulate the expression of senescence/ neurodegeneration-associated microRNAs in the aging mouse brain”

Pierluigi Plastina - University of Calabria “Anti-inflammatory properties of Chinotto (Citrus myrtifolia Raf.) essential oil”

16.50-18.00
Coffee Break & Poster Session

18.00
Poster Awards & Fellowships Award Ceremony (supported by Parmalat S.p.A.)

20.30
Social Dinner at "Villa Machiavelli" S. Andrea in Percussina, San Casciano, Firenze
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| 9:00-10:15   | Oral Communications                                                   | Valeria Curti - University of Pavia *In vivo effect of regular and decaffeinated coffee on the expression level of miR-181a-5p: a possible mechanism of action of coffee anti-inflammatory properties*  
Giacomo Pepe - University of Salerno *Bioaccessibility and anti-inflammatory properties of Citrus Aurantii juice flavonoids*  
Martina Cirlini - University of Parma *Chemical characterization and quality evaluation of gluten-free breads supplemented with chestnut flour*  
Matteo Micucci - University of Bologna *Castanea sativa Mill. wood extract: a natural approach to biliary tract motility disorders*  
Vincenzo Longo - CNR Pisa *Functional and nutraceutical properties of fermented foods: the case of cereals* |
| 10:15-10:45  | Coffee Break                                                          |                                                                            |
| 10:45-11:25  | Plenary Lecture                                                       | Prof. Giancarlo Cravotto - University of Turin *Enabling technologies for green extraction and agro-food waste valorization* |
| 11:25-12:10  | Oral Communications                                                   | Carlo I.G. Tuberoso - University of Cagliari *Antioxidant activity and metabolic profiling of juices obtained from saffron (Crocus sativus L.) by-products*  
Camilla Giuliani - University of Florence *Microbiota modulation by olive oil and pomegranate by-products evaluated in vitro simulation technology M-SHIME*  
Annalisa Romani - University of Florence *Nutraceutical standardized extracts and energy from plant tissues and agro-industrial by-products* |
| 12:15        | Closing Ceremony                                                      |                                                                            |
|              | Light Lunch                                                           |                                                                            |