

Production and Consumption of Processed Vegetable Foods

PhD School

26th - 30th June 2023

Alma Mater Studiorum - Università di Bologna

**Emilia Romagna Food Science Advanced
Doctoral Training Programme**

PROGRAMME

Day 1 – 26th June

University Residential Centre (Ce.U.B.) of Bertinoro

	Topic	Speaker
09.00 – 11.00	Aspects of smart fruits and vegetable processing	Oliver Schluter <i>Leibniz Institute for Agricultural Engineering and Bioeconomy</i>
11.00 – 13.00	Aspects of smart fruits and vegetable processing	Oliver Schluter <i>Leibniz Institute for Agricultural Engineering and Bioeconomy</i>
13.00 – 14.00	Lunch break	
14.00 – 16.00	Risk assessment of vegetable food: background and tools	Antonio Bevilacqua <i>DAFNE, University of Foggia</i>
16.00 – 18.00	Risk assessment of vegetable food: background and tools	Antonio Bevilacqua <i>DAFNE, University of Foggia</i>

PROGRAMME

Day 2 – 27th June

University Residential Centre (Ce.U.B.) of Bertinoro

	Topic	Speaker
09.00 – 11.00	Circular bioeconomy concepts	Oliver Schluter <i>Leibniz Institute for Agricultural Engineering and Bioeconomy</i>
11.00 – 13.00	Circular bioeconomy concepts	Oliver Schluter <i>Leibniz Institute for Agricultural Engineering and Bioeconomy</i>
13.00 – 14.00	Lunch break	
14.00 – 16.00	Ingredients for plant-based food applications	Artur Wiktor <i>Warsaw University of Life Sciences</i>
16.00 – 18.00	Non-thermal solutions in dried snack production	Artur Wiktor <i>Warsaw University of Life Sciences</i>

PROGRAMME

Day 3 – 28th June

University Residential Centre (Ce.U.B.) of Bertinoro

	Topic	Speaker
09.00 – 11.00	PEF use in processed vegetables including French fries, potato and vegetable chips as well as dried, canned and frozen products	Stefan Toepfl <i>ELEA</i>
11.00 – 13.00	PEF use in processed vegetables including French fries, potato and vegetable chips as well as dried, canned and frozen products	Stefan Toepfl <i>ELEA</i>
13.00 – 14.00	Lunch break	
14.00 – 16.00	Use of vegetable oils to replace animal fat in meat products (also known as organogels)	Shai Barbut <i>University of Guelph</i>
16.00 – 18.00	The palm oil dilemma in the food industry: strategies for its replacement	Maria Rodriguez Estrada <i>University of Bologna</i>

PROGRAMME

Day 4 – 29th June

University Residential Centre (Ce.U.B.) of Bertinoro

	Topic	Speaker
09.00 – 11.00	The basis of colour imaging and spectroscopy techniques for the non-destructive characterization and evaluation of fresh products	Fernando Mendoza <i>University of Chile</i>
11.00 – 13.00	Applications of Vis/NIR spectroscopy and hyperspectral imaging for predicting end-use quality of fruits and vegetables	Fernando Mendoza <i>University of Chile</i>
13.00 – 14.00	Lunch break	
14.00 – 16.00	Legume material technology in a non wheat bread world	Giovanni Gallerani MACE'
16.00 – 18.00	Marketing and consumer behaviour of processed vegetables food products (theory)	Daniele Asioli <i>University of Reading</i>

PROGRAMME

Day 5 - 30th June

University Residential Centre (Ce.U.B.) of Bertinoro

	Topic	Speaker
09.00 – 11.00	Packaging and vegetable fresh products: supply chain dynamics and integrated strategic approaches from the production to the consumption	Claudio Dall'Agata <i>BESTAK</i>
11.00 – 13.00	Packaging and vegetable fresh products: supply chain dynamics and integrated strategic approaches from the production to the consumption	Claudio Dall'Agata <i>BESTAK</i>
13.00 – 14.00	Lunch break	
14.00 – 16.00	Marketing and consumer behaviour of processed vegetables food products (practical)	Daniele Asioli <i>University of Reading</i>
16.00 – 18.00	Freeze-dried fruits and vegetables to set the bridge between global malnutrition and food waste	Marcio Barradas <i>3D Essence Food</i>