



7th INTERNATIONAL CONFERENCE ON FOODOMICS - ICF2024
2009-2024, fifteen years on from: where are we now, what's next

Cesena (Italy), 14-16 February 2024
www.foodomics.org

PROGRAM

Wednesday, 14 th February 2024	
Registration desk opens at 12:30	
14:00	OPENING CEREMONY
SESSION 1	What is wrong and right with ultra-processed foods (UPFs) <i>Discussants: Didier Dupont and Francesco Capozzi</i>
14:30 – 15:15	Keynote Lecture 1 Ruud G. M. van der Sman Wageningen Food & Biobased Research Wageningen University and Research, Wageningen, The Netherlands <i>“Soft matter approach to food reformulation issues”</i>
15:15 – 15:40	Marie Yammine (<i>University of Lille, France</i>) Untargeted characterization of short peptides in complex food matrices
15:40 – 16:05	Alberto Barbiroli (<i>University of Milan, Italy</i>) Combining the reactivity of gold nanoparticles and proteomics approaches to address protein-protein interactions in food proteins
16:05 – 16:30	Federica Pasini (<i>University of Bologna, Italy</i>) The wholewheat pasta: expectation vs. reality
	Coffee Break
17:00 – 17:25	Mattia Spano (<i>Sapienza University of Rome, Italy</i>) Malting process on legume seeds: an NMR study to observe the effects on nutritional properties
17:25 – 17:50	Domingo Pastran (<i>Shimadzu Italia S.r.l., Italy</i>) Shimadzu's ready-to-use method for metabolomics. Differentiation of tomato varieties
17:50 – 18:10	Anastasiia Nagmutdinova (<i>University of Bologna, Italy</i>) Application of FFC NMR in Food Science: Overview and Examples
18:10 – 18:30	Uri Lesmes (<i>Technion – Israel Institute of Technology, Israel</i>) To process or not to process? The good, the bad and the ugly sides of processing complex carbohydrates for different consumers
18:30– 20:00	Poster Exhibition
20:00	Special Welcome Buffet in the Theatre

Thursday, 15th February 2024

SESSION 2	Food and health. Are we working from the right perspective? <i>Discussants: Stefania Iametti and Martin Kussmann</i>
09:00 – 09:45	Keynote Lecture 2 Elliot Berry Braun School of Public Health, Hebrew University-Hadassah Faculty of Medicine, Jerusalem, Israel “Pandemics, Plenty and Poverty – the fight against malnutrition and Food Insecurity”
09:45 – 10:10	Larisa Andreeva (<i>Mitocholine LTD, UK</i>) New frontiers in metabolic health: Mitochondrial health based nutritional ingredient for cognitive and muscle health
10:10 – 10:35	Bekzod Khakimov (<i>University of Copenhagen, Denmark</i>) Associations between sheep meat intake frequency and blood plasma levels of metabolites and lipoproteins in healthy Uzbek adults
10:35 – 11:00	Matteo Bolner (<i>University of Bologna, Italy</i>) Metabolomics for the sustainability of a meat value chain: application to the Italian heavy pig production system
	Coffee Break and Poster Exhibition
11:30 – 11:55	Massimiliano Tucci (<i>University of Milan, Italy</i>) From EAT-IT to MED_EAT-IT: a step towards sustainable personalized diets for the Italian food context
11:55 – 12:20	Francesco Paolo Fanizzi (<i>University of Salento, Italy</i>) Cultivar-dependent responses to different farming methods: a 1H NMR-based metabolomics study in table grapes (cv. Vittoria and cv. Timpson)
12:20 – 12:45	Anna Mascellani Bergo (<i>Czech University of Life Sciences, Czech Republic</i>) Exploring wine characterization: variety and sensory properties
	LUNCH and Poster Exhibition
SESSION 3	Are alternative sources of nutrients a reliable alternative? <i>Discussants: Alessandra Bordoni and Massimiliano Petracci</i>
14:00 – 14:45	Keynote Lecture 3 Francesco Visioli Department of Molecular Medicine University of Padova, Padova, Italy “Nutrient sources and sustainability: beyond the hype”
14:45 – 15:10	Martin Kussmann (<i>Competence Center for Nutrition – Kern, Germany</i>) Natural bioactives for a more sustainable food and health care system
15:10 – 15:35	Alberto Valdes (<i>Institute of Food Science Research, Spain</i>) Omics technologies to investigate the in vivo neuroprotective capacity of natural extracts
15:35 – 16:00	Giorgia Antonelli (<i>University of Bologna, Italy</i>) Microalgae Spirulina: a sustainable source of bioactive compounds with anti-inflammatory properties
16:00 – 16:25	Daniele Del Rio Department of Molecular Medicine University of Parma, Parma, Italy “The ONFOODS project”

	Coffee Break and Poster Exhibition
16:55 – 17:20	Andrea Fuso (<i>University of Parma, Italy</i>) From agro-industrial by-products to dietary fibre-rich food ingredients: a “reactOmics” approach for their detailed chemical characterization
17:20 – 17:45	Maria del Carmen Razola-Diaz (<i>University of Granada, Spain</i>) Outcomes of lactic acid fermentation on the phenolic content and in vitro bioactivity of mango seed
17:45 – 18:10	Manuela Liberi, Giuseppe F. Labella (<i>Bruker Italia, Italy</i>) Benchmark NMR and Trapped Ion Mobility combined with LC-HRMS in food authenticity studies
18:10 – 19:10	Poster Session: Q&A
20:30	GALA DINNER

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Friday, 16th February 2024

SESSION 4	Nutrient bioaccessibility and bioavailability. Do we need a new nutrition label? <i>Discussants: Pasquale Ferranti and Elena Babini</i>
09:00 – 09:45	Keynote Lecture 4 John Van Camp Department of Food Technology, Safety and Health Ghent University, Gent, Belgium “Design of advanced cell culture models to study bioavailability and bioactivity of food derived components”
09:45 – 10:10	Didier Dupont (<i>INRAE Institute Agro, France</i>) The structure of the food matrix at different length scales drives the mechanism of digestion and the nutrient bioaccessibility and bioavailability
10:10 – 10:35	Gabriele Rocchetti (<i>Università Cattolica del Sacro Cuore, Italy</i>) The distinctive effect of different insect powders as meat extenders in beef burgers subjected to cooking and in vitro gastrointestinal digestion
10:35 – 11:00	Laura Siracusa (<i>University of Catania, Italy</i>) “Baby” fruits from pomegranate and prickly pear, underrated byproducts rich in gut bowel health-promoting compounds
	Coffee Break
11:30 – 11:55	Giovanni D'Auria (<i>University of Naples Federico II, Italy</i>) Evaluation of the effect of fractionation on seed-derived ingredients using a proteomic approach: a focus on antinutrients
11:55 – 12:20	Alessandra Tata (<i>Istituto Zooprofilattico Sperimentale delle Venezie, Italy</i>) A snapshot of the metabolic cross-talk between the resident microbiota in ripening cheese inoculated with undesirable microorganisms
12:20 – 12:45	Lorenzo Nissen (<i>University of Bologna, Italy</i>) In vitro modulation of MetS colon microbiota by innovative and sustainable formulations of bakery products.
	CONCLUDING CEREMONY AND AWARDING OF PRIZES



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