



## GIORNATA DEL DOTTORATO 2022

### *Tematica: Scienze e Biotecnologie degli Alimenti*

Venerdì 29 Aprile 2022

Aula Magna, Villa Almerici, Cesena

**9:00 Presentazione della giornata** - **Santina Romani** (Referente Tematica «Scienze e Biotecnologie degli Alimenti») e **Massimiliano Petracci** (Coordinatore del Dottorato)

**9:30 Opening lecture** - “Modulation of in vivo oxidative stress through dietary means: recent advances” **Mario Estévez García** (University of Extremadura, Spain)

#### **10:00 Attività dei dottorandi del III anno (XXXV Ciclo)**

- **Barbieri Federica:** *Isolation and characterisation of autochthonous lactic acid bacteria for improved bio-protective cultures and functional starters*

- **Crippa Cecilia:** *Genomic characterization of Klebsiella spp. isolates collected from artisanal food productions*

#### **10:45 Attività dei dottorandi del II anno (XXXVI Ciclo)**

- **Cellini Beatrice:** *Biotechnological valorization of residues and by-products from agro-food industries*

- **Fabio D’Elia:** *Study and development of innovative seafood products through the application of emerging process technologies*

- **Galaz Cristian:** *Factors affecting wine stability: innovative approaches for sustainable enology*

- **Grigoletto Ilaria:** *Sustainability of technology, quality control and consumption of olive oil*

- **Lan Qiuyu:** *Metabolomics to investigate the effects of treatments on food and of food consumption on health*

#### **12:00 Presentazione dei progetti dei dottorandi del I anno (XXXVII Ciclo)**

**Federico Baris; Gebremedhin Gebremariam Gebremical; Cesare Ravagli; Guanghao Wang; Celeste Lazzarini**

#### **13:00 Conclusioni**

**14:30-17:00 Lezione** «Publication of scientific research papers: Divulcation, Merit, Ethics and Quality” **Mario Estévez García** (University of Extremadura, Spain)