





# STAAA PhD OPEN DAY

Dipartimenti di Eccellenza 2018-2022 DISTAL The Nexus Approach for Sustainability in Agriculture, Food, Energy & Water

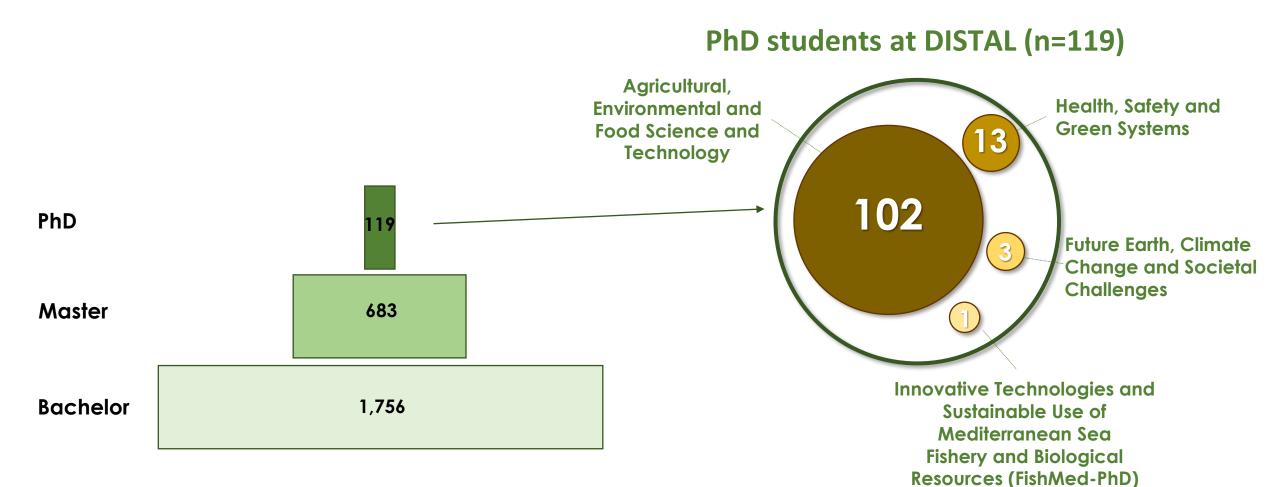
June 1st, 2022

# Presentation of the PhD programme in Agricultural, Environmental and Food Science and Technology (STAAA)

**Massimiliano Petracci** 



#### DISTAL – Students Enrolled in DISTAL Courses (A.Y. 2021/22)





#### STAAA was founded in 2010 from the merging of 9 doctoral courses

Herbaceous Crops, Agricultural Genetics and Agroterritorial Systems

International Cooperation and Sustainable Development Policies

Microbial Ecology and Plant Pathology

Agricultural and Food Economics and Policy

Agricultural Entomology

Agricultural Engineering

Food Science and Biotechnology

Animal Science

Tree and Ornamental Crops and Landscape Forest Agrosystems

PhD Course in Agricultural, **Environmental and Food** Science and Technology (STAAA) organized in 9 research topics

Coordinators: Claudio Ciavatta (2010-2012), Giovanni Dinelli (2012-2018) and Massimiliano Petracci (2018-)



# **STAAA PhD Academic Board**

- Agricultural Economics and Rural Appraisal
  Maurizio CANAVARI, Matteo VITTUARI
- Agronomy and Field Crops
  Giovanni DINELLI, Cesare ACCINELLI
- Arboriculture and Fruitculture
  Francesco SPINELLI
- Vegetable and Ornamental Crops
  Giorgio PROSDOCIMI GIANQUINTO
- Forest Management and Silviculture
  Federico MAGNANI
- Agricultural Genetics
  Silvio SALVI
- Agricultural Hydraulics and Watershed Protection
  Attilio TOSCANO
- Agricultural Machinery and Mechanization
  Luigi RAGNI
- Rural Buildings and Agro-forest Land Planning
  Daniele TORREGGIANI
- General and Applied Entomology
  Giovanni BURGIO

- Plant Pathology
  Elena BARALDI, Claudio RATTI
- Agricultural Chemistry

#### Claudio CIAVATTA

Pedology

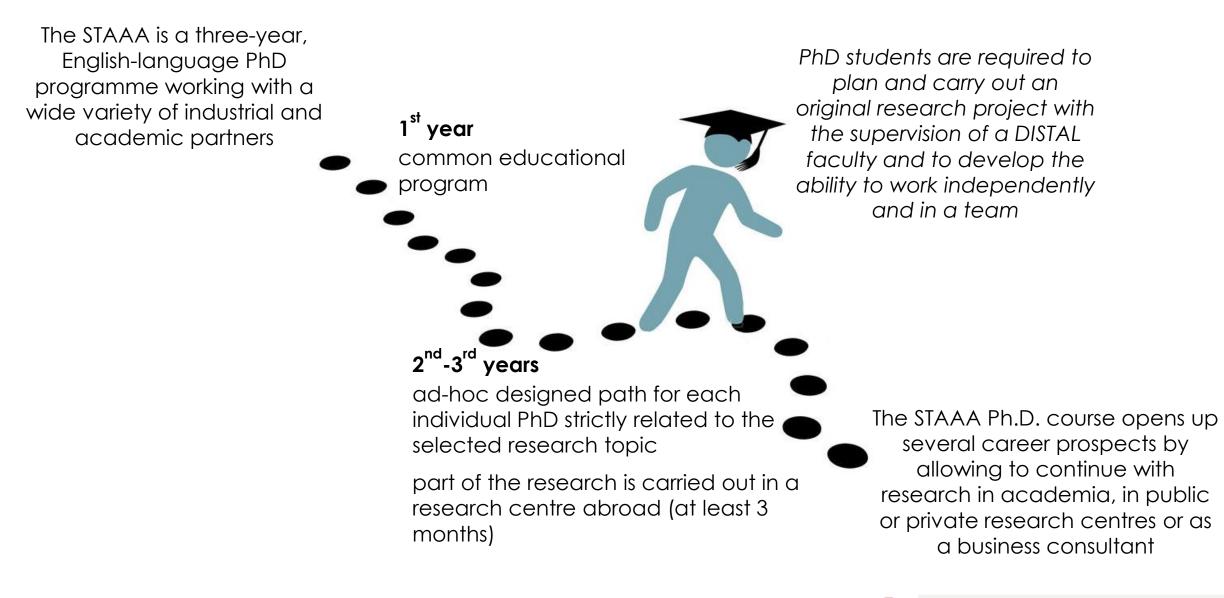
#### Gloria FALSONE

- Food Science and Technology
  Giuseppina Paola PARPINELLO, Santina ROMANI
- Agricultural Microbiology
  Diana DI GIOIA, Lucia VANNINI
- Livestock Systems, Animal Breeding and Genetics
  Stefania DALL'OLIO
- Animal Science

#### Paolo TREVISI

- Aquaculture, Poultry and Rabbit Science
  Massimiliano PETRACCI
- General and Inorganic Chemistry
  Francesco CAPOZZI

### **STAAA PhD Course: Learning programme**



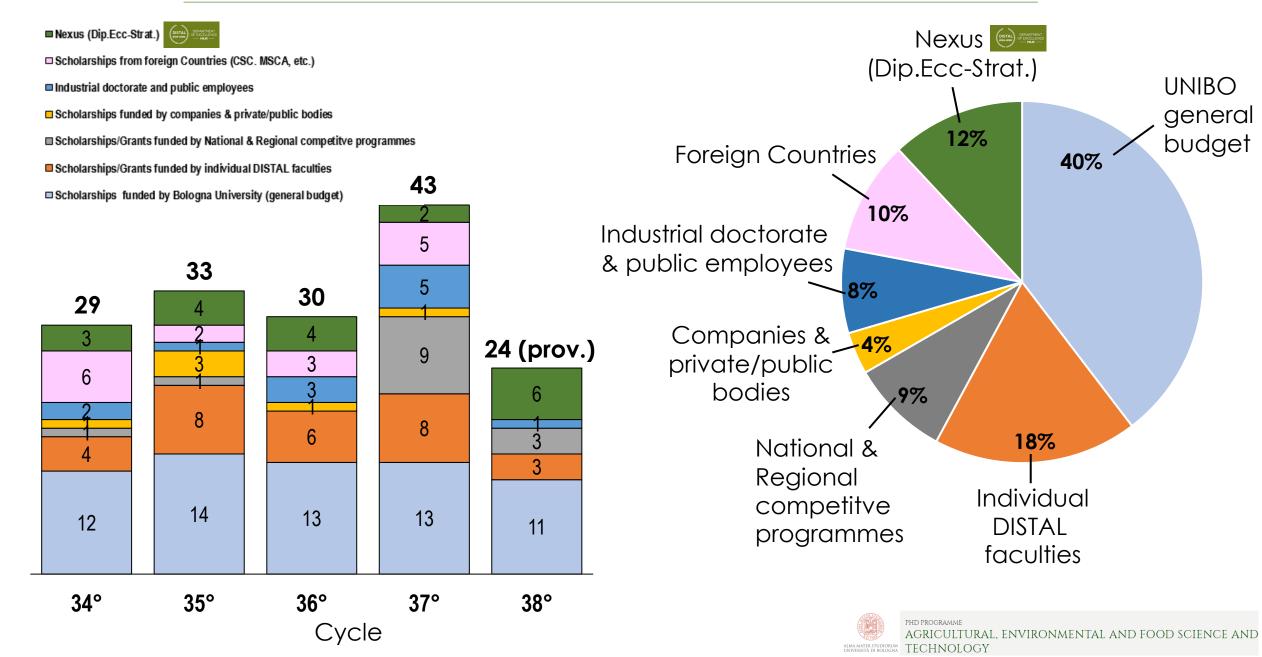
HD PROGRAMME AGRICULTURAL, ENVIRONMENTAL AND FOOD SCIENCE AND TECHNOLOGY

#### New research topic thanks to «Dipartimenti di Eccellenza 2018-2022» programme



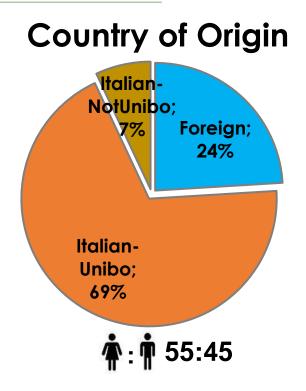


## PhD positions activated thanks to the DE 2018-2022 programme



## PhD students currently enrolled in STAAA PhD Course

Research topic	XXXVII cycle	XXXVI cycle	XXXV cycle	TOT.
#1 Agronomy, Herbaceous Crops, Flowers and Vegetables Systems, Agricultural Genetics and Agricultural Chemistry	9	4	10	24
#2 International Cooperation and Sustainable Development Policies	6		2	8
#3 Microbial Ecology and Plant Pathology	3	3	1	7
#4 Agricultural and Food Economics and Policy	6	4		10
#5 Agricultural Entomology	1		1	2
#6 Agricultural Engineering	2	1	2	5
#7 Food Science and Biotechnology	4	4	3	11
#8 Animal Science	4	4	3	11
#9 Tree Production Systems, Fruit, Forest and Ornamental Trees and Grape	1	2	4	6
#10 Water-Food-Energy-Sustainable Agriculture Nexus	5	6	6	17
TOT.	41	28	33	102



Nationality of foreign PhD students: Austria, Brazil, Chile, China, Cuba, Ethiopia, France, India, Iran, Nigeria, Pakistan, Portugal, Syria, Spain, Tunisia and USA

# Spring session (Bologna, March 25<sup>th</sup>, 2022)

**Federico Correa** | Feeding the gut microbiome and immune maturation to manage weaned piglets

**Lorenzo Negri** | Functional biodiversity of soft wheat: an adaptation tool for low environmental impact cereal crop production models

Tamara Ricchi | Evaluation of different tools for agricultural water assessment at different spatial scales

## Summer session (Bologna, July 1<sup>st</sup>, 2022)

 Alessandro Benelli | Hyperspectral imaging and other optical techniques for in-field/inlab) physico-chemical attributes estimation agri-food vegetal products
 Gianmarco Bortolotti | Evaluation of a 2D multileader training system for improving sustainability and precision orchard management applications in Italian apple orchards
 Dario Mercatante | Valorization of by-products from olive oil industry and their utilization for innovative food formulation



# Visiting professors invited thanks to the DE 2018-2022 programme

Jaap Van Milgen (INRA, Physiologie, Environnement et Génétique pour l'Animal et les Systèmes d'Elevage, France) | Precision livestock feeding, principle and practice (Bologna, March 28-29, 2022)

Antonio Patti (School of Chemistry at Monash University, Australia) | Green Chemistry and Agriculture and Green Chemistry & Addressing the UN Sustainable Development Goals (Bologna, April 20-21, 2022)

Henrik Siegumfeldt (Department of Food Science, Food Microbiology and Fermentation, University of Copenhagen, Denmark) | Beer production: Current technologies and novel sustainable solutions (Cesena, May 13, 2022)

**Uri Lesmes,** (Faculty of Biotechnology and Food Engineering, Technion, Israel Institute of Technology, Israel) | **From understanding digestion to consumer-oriented optimization of food formulations: Food enginomics applied to sustainable use of natural resources and fabrication of healthier foods** (Cesena, tbd)



	Call#1	Call#2
Positions	Scholarships funded by Bologna University (general budget), Nexus, individual DISTAL faculties Industrial doctorate and public employees	Scholarships funded by PNRR and companies & private/public bodies
<b>Applications:</b> opening deadline	May 2 <sup>nd</sup> June 9 <sup>th</sup>	June 20 <sup>th</sup> August 10 <sup>th</sup>
<b>Selection procedure</b> (title evaluation and oral interview)	From June 13 <sup>th</sup> to July 20 <sup>th</sup>	From August 22 <sup>th</sup> to September 20 <sup>th</sup>



# Presentations of activities of PhD students working on «Nexus» research topic

# 3<sup>rd</sup> YEAR

**Federica Barbieri** | Sustainable approaches for improving quality and safety of fresh or fermented products: use of bioactive compounds and bioprotective cultures

Margherita Del Prete | Agro-food system fairness and environmental sustainability from a consumer perspective

# 2<sup>nd</sup> YEAR

**Eleonora Cappelletti** | Bio-formulates as a promising control strategy against different Fusarium pathogens with intent to reduce food mycotoxins contamination

Beatrice Cellini | Biotechnological valorisation of residues and by-products from agro-food industries

**Mara Petruzzelli** | Short Food Supply Chains and Sustainable diets: combining Life Cycle Costing (LCC) and financial regulatory instruments to support the urban food policy agenda

# 1<sup>st</sup> YEAR

Francesco Chioggia | Nature based solutions for polluted water treatment and reuse in agricultural irrigation

**Celeste Lazzarini** | Production and analytical characterization of new and traditional foods: focus on sustainability

**Marta Reggio** | Metabolic profiles of microorganisms of agro-industrial interest for a sustainable farm-tofork approach and exploitation of biodiversity

