2nd Se4All International Workshop

Advanced characterization techniques and data mining strategies applied to food science.

January 24th, 2024, Department of Chemistry, University of Rome La Sapienza

SCIENTIFIC SESSION

9.00h – 9.15h Participant's Registration and welcome

9.15h – 9.30h Welcome and Se4All project presentation
Prof. Federico Marini

9.30h – 9.50h Characterization of functional mushrooms cultivated on selenium-biofortified broccoli by-products. *Dr. Fernando Muñoz, Universidad Nacional del Litoral, Argentina*

9.55h -10.15h XAS and chemometrics: a powerful and synergistic combination for the characterization of functional foods. *Dr. Laura Simonelli, ALBA*

10.20h-10.45h Coffee Break

10.50h-11.15h From plant proteases to growth biostimulants based on industrial waste: a very exciting experience. Dr. Gabriela Guevara *Universidad Nacional del Litoral, Argentina*

11.20h-11.40h LC-HRMS and biotechnological methods applied to the quality of species of agri-food interest. *Dr.* Gianfranco Diretto (ENEA) - Metrofood project

11.45h-12.15h Selenium distribution and speciation in different parts of biofortified wheat by X-ray absorption spectroscopy
Ms. Marcia Viltres Portals, Autonomous University of Barcelona, Spain

INNOVATION SESSION

12.15h-12.35h What is the SAI-INTI (Argentine Interlaboratory System). *Dr. Diego Cazzaniga,* Dpt. of By-product Valorizatio, INTI, Argentina

12.35h-12.50h CHEESE-Make more of it! *Kate Carmody,* BEAL Organic Cheese, Ireland

12.50h-13.10h AI-Powered Solutions for a Sustainable Food System: Bridging the Circular Economy and Food Science
Mr Leonardo Piccinetti, REDINN- Rete Europea dell'Innovazione, Rome, Italy

13.15h – 13.30h Closing by Prof. Federico Marini

13.30h Lunch

15.30h GUIDED TOUR: Metrofood Laboratory (Dpt. of Environmental Biology)

18h Science Café: From Bytes to Bites: Technology and Data in Modern Food Science Se4All speaker: Prof.Federico Marini