



## 6<sup>th</sup> INTERNATIONAL CONFERENCE ON FOODOMICS ICF2020

FoodOmics 2020: from Knowledge to Industry, from Industry to Knowledge  
www.foodomics.org

### FINAL PROGRAM

Wednesday, 14 <sup>th</sup> October 2020	
Registration desk opens at 12:30	
14:00	Opening ceremony
14:20 - 14.50	<p style="text-align: center;"><b>Opening lecture</b></p> <p style="text-align: center;"><b>Ten years on the Foodomics' road...and counting</b> Alejandro Cifuentes - Foodomics Lab, CIAL, CSIC (ES)</p>
14:50	<p style="text-align: center;"><b>ICF2020 SESSION 1: FoodOmics for food safety</b></p> <p style="text-align: center;">Discussants: <b>Pasquale Ferranti</b> (University of Naples Federico II, IT) <b>Rosalba Lanciotti</b> (University of Bologna, IT)</p>
15:00 – 15:45	<p style="text-align: center;">Keynote Lecture 1: <b>From hidden allergens to novel allergens, how is proteomics informing us?</b></p> <p><b>Chiara Nitride</b> - Department of Agricultural Sciences, University of Naples Federico II (IT) &amp; School of Biological Sciences, University of Manchester (UK)</p>
15:45 – 16:10	<p><i>From beans to brew: NMR-based metabolomics approach to assess traceability of coffee producers within the geographical areas of Columbia and Nicaragua</i></p> <p><b>Gaia Meoni</b> - Giotto Biotech (IT)</p>
16:10 – 16:35	<p><i>The geographical origin and authenticity of Taggiasca extra-virgin olive oil: a metabolomics approach</i></p> <p><b>Luigi Lucini</b> - Department for Sustainable Food Process, Università Cattolica del Sacro Cuore (IT)</p>
	Coffee Break
17:00 – 17:25	<p><i>Allergenicity assessment of edible insects and their protein hydrolysates</i></p> <p><b>Tullia Tedeschi</b> - Department of Food and Drug, University of Parma (IT)</p>
17:25 – 17:50	<p><i>Detection of fish fraud using real-time REIMS analysis</i></p> <p><b>Irene Fui Shien Chong</b> - School of Biological Sciences, Queen's University Belfast (UK)</p>
17:50 – 18:15	<p><i><sup>1</sup>H NMR chemometrics models for authenticity of Czech wines</i></p> <p><b>Anna Mascellani</b> - Department of Food Science, University of Prague (CZ)</p>
18:15 – 20:00	Poster Exhibition
20:00	Special Welcome Buffet

#### International Conference on FoodOmics

ICF2020 – Cesena | 14–16 October 2020  
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Contact Person: Simona Vita

Thursday, 15<sup>th</sup> October 2020

09:00	<b>ICF2020 SESSION 2: FoodOmics for the formulation of new food</b> Discussants: <b>Guy Vergères</b> (Agroscope, CH) <b>Francesco Capozzi</b> (University of Bologna, IT)
09:10 – 09:55	<b>Keynote Lecture 2:</b> <b>Food enginomics: Coupling <i>in vitro</i> digestion models and proteomics to engineer bioaccessibility in different target populations</b> <b>Uri Lesmes</b> - Department of Biotechnology and Food Engineering, Israel Institute of Technology (Technion) (IL)
9:55 – 10:20	<i>Assessing the geometrical features of protein-protein interactions in gluten</i> <b>Davide Emide</b> - Department of Food, Environmental and Nutritional Sciences, University of Milan (IT)
10:20 – 10:45	<i><sup>1</sup>H TD-NMR Relaxometry: a set of powerful tools for the study of food products</i> <b>Rémi Kogon</b> - Department of Physics and Astronomy, University of Bologna (IT)
10:45 – 11:10	<i>Authenticity and quality control of food by automated <sup>1</sup>H-NMR spectroscopy combined with multivariate statistics</i> <b>Claudia Napoli</b> - Bruker Italia (IT)
	<b>Coffee Break and Poster Exhibition</b>
11:40 – 12:05	<i>Effects of bioprotective cultures on the safety and shelf life of fresh filled pasta as detected by culture dependent and metagenomic methods</i> <b>Giulia Tabanelli</b> - Department of Agricultural and Food Sciences, University of Bologna (IT)
12:05 – 12:30	<i>Nuclear magnetic resonance-based metabolomic comparison of breast milk and organic and traditional formula milk brands for infants and toddlers</i> <b>Leonardo Tenori</b> - Consorzio Interuniversitario Risonanze Magnetiche di Metallo Proteine (CIRMMP) (IT)
12:30 – 12:55	<i>Exploring the use of gas chromatography for the analysis of C. sativa natural products</i> <b>Allegra Leghissa</b> - Shimadzu France (FR)
	<b>LUNCH and Poster Exhibition</b>
13:55	<b>ICF2020 SESSION 3: FoodOmics for understanding the impact of environmental exposure</b> Discussants: <b>Didier Dupont</b> (INRAE, FR) <b>Alessandra Bordoni</b> (University of Bologna, IT)
14:05 – 14:50	<b>Keynote Lecture 3:</b> <b>The food exposome: a new dimension to understand the role of diet in human health and diseases</b> <b>Augustin Scalbert</b> - International Agency for Research on Cancer (IARC) (FR)
14:50 – 15:15	<i>Linking the genomes of lactic acid bacteria to the metabolic response of humans having ingested fermented foods</i> <b>Guy Vergères</b> - Agroscope (CH)

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15:15 – 15:40	<i>Modelling nutrients kinetics and bioaccessibility: the FOODBALL study</i> <b>Carlo Mengucci</b> - Department of Agricultural and Food Sciences, University of Bologna (IT)
15:40 – 16:05	<i>Signatures of diet and disease in human stool <sup>1</sup>H NMR metabolic profile</i> <b>Jaroslav Havlik</b> - Department of Food Science, University of Prague (CZ)
16:05 – 16:30	<i>Colonic in vitro model assessment of the impact on host microbiota of breads enriched with polyphenol rich olive fiber</i> <b>Lorenzo Nissen</b> - Department of Agricultural and Food Sciences, University of Bologna (IT)
	<b>Coffee Break and Poster Exhibition</b>
17:00 – 17:25	<i>Red beetroot's metabolomics: biomarkers for plant development, production year, juice processing and its human intake.</i> <b>Fabio Sciubba</b> - Department of Chemistry, Sapienza University of Rome (IT)
17:25 – 17:50	<i>Cannabis sativa L. inflorescences chemical profiling through a multi-methodological approach</i> <b>Mattia Spano</b> - Department of Chemistry and Technology of Drugs, Sapienza University of Rome (IT)
17:50 – 18:50	<b>Poster session: Q&amp;A</b> Discussant: <b>Oliver Schlüter</b> (Leibniz Institute for Agricultural Engineering and Bioeconomy, DE)
20:30	<b>Gala Dinner</b>
<b>Friday, 16<sup>th</sup> October 2020</b>	
09:00	<b>ICF2020 SESSION 4: FoodOmics for animal nutrition</b> Discussants: <b>Jaap van Milgen</b> (INRAE, FR) <b>Massimiliano Petracci</b> (University of Bologna, IT)
09:10 – 09:55	<b>Keynote Lecture 4:</b> <b>Elucidation of the animal microbiome using multi-omics</b> <b>Jana Seifert</b> - Institute of Animal Science, University of Hohenheim (DE)
9:55 – 10:20	<i>Moringa leaves and goji berries in hens nutrition: evaluations on the carotenoid composition of eggs and impact on animal health</i> <b>Domenico Montesano</b> - Department of Pharmaceutical Sciences, University of Perugia (IT)
10:20 – 10:45	<i>How multiple farming conditions correlate with the composition of the raw cow's milk lactic microbiome and its functionality for cheese making</i> <b>Olga Nikoloudaki</b> - Faculty of Science and Technology, Free University of Bolzano (IT)
10:45 – 11:10	<i>Jellyfish: beyond the itch, exploiting widely available biomasses</i> <b>Federica Angilè</b> - Department of Biological and Environmental Sciences and Technologies, University of Salento (IT)
	<b>Coffee Break</b>
11:30 – 11:55	<i>Impact of a pitanga leaf extract to prevent lipid oxidation processes during shelf life of packaged pork burgers: an untargeted metabolomic approach</i> <b>Gabriele Rocchetti</b> - Department for Sustainable Food Process, Università Cattolica del Sacro Cuore (IT)
11:55 – 12:20	<i>On the purposes of fish inspection</i> <b>Sibilla Renata Dolci</b> - Department of Health, Animal Science and Food Safety, University of Milan (IT)

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<b>12:20 – 12:45</b>	<i>Probiotic potential of Lactobacillus crispatus BC4, carried by Squacquerone cheese, evaluated through Simulator of the Human Intestinal Microbial Ecosystem (SHIME)</i> <b>Lorenzo Siroli</b> - Department of Agricultural and Food Sciences, University of Bologna (IT)
	<b>Concluding Ceremony and awarding of prizes</b>

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