

# “PhD-Day”

## First Session February 12th, 2025

### Pavilion "Plesso Aule delle Scienze" – Classroom “Centrale”

PhD CYCLE	PhD STUDENT	TITLE OF PRESENTATION	TIME	PARTECIPATION
38th	Monica Saverio	<i>Screening of lactic acid bacteria capable of fermenting protein extracts, derived from plant waste, and microbial analyses on such extracts.</i>	14:10 - 14:23	Online
38th	Del Vecchio Lorenzo	<i>Study and characterization of novel ingredients recovered from plant material for application in novel foods, by advanced chromatographic technique and high-resolution mass spectrometry</i>	14:23 - 14:36	Online
38th	Nazeer Samreen	<i>Evaluation of biochar on vegeto-productive performances of several plant species</i>	14:36 - 14:49	Online
39th	Callegaro Silvia	<i>Woman nutrition: eating habits, nutritional status and main sex-related risk factors in the physiological phases of female life</i>	14:49 - 15:02	In presence
39th	Gallina Arianna	<i>Exploring the adherence to seasonal dietary choices and their role on phenolic metabolic phenotype</i>	15:02 - 15:15	In presence
39th	Morandini Maria Sole	<i>Predictive models for the effect of foods containing (poly)phenols: a personalized nutritional approach</i>	15:15 - 15:28	In presence
38th	Berzaghi Marta	<i>Development of new approaches for the evaluation of the metabolism of bioactive compounds of nutritional interest</i>	15:28 - 15:41	In presence
38th	Callegaro Damiano	<i>Development and application of educational and empowering models aimed at promoting healthy and sustainable diets in university students</i>	15:41 - 15:54	In presence
<b>BREAK</b>				

38th	Degli Innocenti Perla	<i>Methodologies to guide consumers towards a healthy and sustainable Mediterranean Diet</i>	16:20 - 16:33	In presence
38th	Dellapina Claudia	<i>Reduction of allergenicity of Arginine Kinase from edible insect (<i>Hermetia illucens</i>) by lactic acid bacteria</i>	16:33 - 16:46	In presence
38th	Fenga Irene	<i>Design and development of meat and dairy analogues using proteins extracted from plant by-products</i>	16:46 - 16:59	In presence
38th	Galaverni Martina	<i>Digital solutions for measuring the quality of agricultural production in open fields</i>	16:59 - 17:12	In presence
38th	Michelini Costanza	<i>Development of databases and analytical methods for the study of bioactive compounds of nutritional interest and food-microbiome-host interaction</i>	17:12 - 17:25	In presence
38th	Perugino Florinda	<i>In silico approaches for the analysis of flavor and aroma compounds, bioactives and toxicants in foods: a possible model to recompose the analysis of relevant chemical compounds</i>	17:25 - 17:38	In presence
38th	Rollo Eleonora	<i>Identification of natural toxins and related emerging risks in innovative ingredients for the bakery sector</i>	17:38 - 17:51	In presence
38th	Manfreda Chiara	<i>Application of genomics and metagenomics for the characterization of antimicrobial resistance of foodborne pathogens</i>	17:51 - 18:04	In presence

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## Second Session February 13th, 2025

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PhD CYCLE	PhD STUDENT	TITLE OF PRESENTATION	TIME	PARTECIPATION
38th	Assaf Neamtallah	<i>Pulsed Electric Field effect on colour, texture and microstructure of plant materials: Unraveling peeling mechanism</i>	9:10 - 9:23	Online
39th	Biggi Chiara	<i>Nudging targeted population groups towards more sustainable food choices</i>	9:23 - 9:36	In presence
39th	Della Monica Emanuele	<i>Microbial ecosystems of food as a model for studying bacterial interactions</i>	9:36 - 9:49	In presence
39th	Duggan Francesca	<i>Developing hybrid protein beverages using plant and dairy protein-based ingredients</i>	9:49 - 10:02	In presence
39th	Esposito Laura	<i>Production of protein hydrolysates from agri-food biomass for sustainable improvement of soil and system health food</i>	10:02 - 10:15	In presence
39th	Gjoni Hilva	<i>Untargeted mass spectrometry and advanced bioinformatics methodologies to investigate chemodiversity and the biological role of natural compounds</i>	10:15 - 10:28	In presence
39th	Muñoz González Alejandra	<i>Molecular study of gluten digestion: Implications for celiac disease</i>	10:28 - 10:41	In presence
39th	Negro Cristiano	<i>Mapping the complexity of the diet: circulating metabolites of plant bioactives and food-microbiome-host interactions</i>	10:41 - 10:54	In presence
<b>BREAK</b>				

39th	Nicolotti Caterina	<i>Beneficial effects of fermented foods: from raw material fermentation to microbiota and post-digestion bioactive compounds</i>	11:20 - 11:33	In presence
39th	Picicci Irene	<i>Multi-omics approaches for the characterization of toxigenic fungi, in a climate change scenario</i>	11:33 - 11:46	In presence
39th	Rebelo Joana	<i>Study of the association between phenolic metabolites and cardiometabolic health in response to chronic intake of (poly)phenols</i>	11:46 - 11:59	In presence
39th	Rovelli Davide	<i>Phytochemical and genetic mapping of the leaves of the coffee plant for identification of molecules of nutraceutical interest</i>	11:59 - 12:12	In presence
38th	Agosti Anna	<i>Evaluation of biochar on the vegetative-productive performance of different plant species</i>	12:12 - 12:25	In presence
38th	Lanza Giovanni	<i>Exposure risk assessment from dietary intake of environmental contaminants through probabilistic modelling</i>	12:25 - 12:38	In presence
38th	Viscusi Pio	<i>Enzyme assisted extraction and modification of lignocellulosic biomasses for the production of functional oligosaccharides and other nutraceutical compounds</i>	12:38 - 12:51	In presence
38th	Zeraik Laila	<i>Investigation of in vivo endogenous and/or exogenous production of phenolic metabolites using (un)targeted metabolomics</i>	12:51 - 13:04	In presence