

WINTER SCHOOL “INNOVATION IN TRADITIONAL FOODS AND BEVERAGES”



18-22 November 2024

Duration: 1 week (32 hours)

Location: [University Residential Centre \(Ce.U.B.\)](#), Via Aldruda Frangipane, 6, 47032 Bertinoro (FC), Italy

Organized by:

Department of Agricultural and Food Sciences (DISTAL), University of Bologna

University Residential Centre (Ce.U.B.)

Funded by [FOODER](#)



The Emilia-Romagna Alliance for Education and Innovation in Food Systems

Course Aim

This winter school offers master's and doctoral students the opportunity to participate in educational sessions delivered by industry leaders and prominent scientists focused on innovation in traditional foods and beverages. The training program aims to provide in-depth knowledge on current issues in the quality and production of international traditional foods and beverages, with a focus on the main alternatives on the market.

Scientific and Organizing Committee

Roberta Partisani (Ce.U.B.)

Francesca Patrignani (University of Bologna)

Massimiliano Petracci (University of Bologna)

Pietro Rocculi (University of Bologna)

Urszula Tylewicz (University of Bologna)

Lecturers

Giovanni Gallerani (MACE', Italy)

Janna Derks Cropotova (NTNO University, Norway)

Carlo Rizzello (Università La Sapienza, Italy)

Patricia Burns (Sacco Italia, Italy)

Jasmine Hadj Saadoun (University of Parma, Italy)

Francesco Martelli (University of Parma, Italy)

Luo Wei (Southwest University, China)

Angélica María Madrigal García (University of Antioquia, Colombia)

Sveva Cesari (ELEA, Germany)

Contacts

Urszula Tylewicz

E-mail: urszula.tylewicz@unibo.it; Tel: +39 0547 338120

Roberta Partisani

E-mail: rpartisani@ceub.it; Tel: +39 0543 446555

Admission Requirements

The enrollment to the Winter School is open to master (2nd cycle) and doctoral students in the food science disciplines.

Registration

The registration fee is of 250€ (VAT included) and it includes:

- Access to sessions;
- Participant materials;
- All meals and coffee breaks as per program;
- Social dinner (November 21);
- Double Room Accommodation for 4 nights (from November 18 to November 22)^{F.L.T.}_{SEP} to be shared with another participant. Please indicate your roommate in the field note. Otherwise the organization will arrange the combination.

Please note: if the accommodation is not required, inform rpartisani@ceub.it

Please register and pay by November 11th by clicking on "[BOOK ON LINE](#)".

SCIENTIFIC PROGRAMME (PROVISIONAL)

Time	Monday Nov. 18th	Tuesday Nov. 19th	Wednesday Nov. 20th	Thursday Nov. 21st	Friday Nov. 22nd
9:00- 13:00		<p>Prof. Janna Derks Crobotova</p> <p>NTNO University Norway</p> <p><i>Innovative solutions for a sustainable valorisation of fish rest raw materials and product development</i></p>	<p>Dr. Patricia Burns</p> <p>Sacco SRL Italy</p> <p><i>Tradition meets Innovation: the role of biotechnology in evolving food and beverage</i></p>	<p>Prof. Luo Wei</p> <p>Southwest University China</p> <p><i>Innovation in tea production and processing in China</i></p>	<p>Dr. Sveva Cesari,</p> <p>ELEA Technology Germany</p> <p><i>Application of pulsed electric field (PEF) technology in wine and extra virgin olive oil production: technological innovation and impact on production efficiency and quality</i></p>
	Buffet	Lunch	Lunch	Lunch	Lunch
14:00- 18:00	<p>Dr. Giovanni Gallerani</p> <p>MACE' Italy</p> <p><i>Legume food faces: an equivalent to established cereal world?</i></p>	<p>Prof. Carlo Rizzello,</p> <p>Roma Sapienza University Italy</p> <p><i>Sourdough fermentation and novel microbial biotechnologies to exploit the potential of non-wheat ingredients (legumes, pseudo-cereals, by-products) and to develop zero-waste strategies for the agri-food sector</i></p>	<p>Dr. Jasmine Hadj Saadoun, Dr. Francesco Martelli</p> <p>University of Parma</p> <p><i>Lactic acid fermentation to valorize agrifood by-product and exploit algae as functional food</i></p>	<p>Prof. Angélica María Madrigal García</p> <p>Universidad de Antioquia, Colombia</p> <p><i>Advancements in coffee processing of quality and efficiency: physicochemical and sensory aspects</i></p>	