



con il patrocinio di:



con la collaborazione di:



# ALIMENTI E NUTRACEUTICI: SALUTE E PREVENZIONE ATTRAVERSO IL CIBO

5° Convegno a cura delle Piattaforme Tematiche di Ateneo su "Alimenti e Nutrizione" e "Salute Umana e Animale"

evento on-line **13 luglio 2021**

<https://unicam.webex.com/meet/eventi>

9.00 Saluto della autorità ed inizio dei lavori

#### PLENARY LECTURE

09:15 *Food waste and by-products as valuable sources of bioactive compounds*  
**Lina Cossignani**, Università di Perugia

#### Comunicazioni orali

09:45 *Vitamins in human, cow, and donkey milk: a comparison of nutritional properties.*

**Silvia Vincenzetti**

10:00 *Polyphenol microbial metabolites modulate proteolysis in neuronal cells reducing amyloid-beta (1-42) levels.*

**Valentina Cekarini**

10:15 *A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity.*

**Ahmed M Mustafa**

10:30 *Anti-inflammatory properties of hemp extracts in human bronchial cells.*

**Oliviero Marinelli**

10:45 *Hemp extract safety for dermatological application.*

**Cristina Aguzzi**

11:00 *Organic and antibiotic-free chicken meat: a proteomic approach.*

**Laura Alessandroni**

11:15 *Coffee break*

11:30 *Benefici e uso degli Aminoacidi essenziali.*

**Emanuele Giordano**

11:45 *Antioxidant effects of 'Mela Rosa dei Monti Sibillini' on Drosophila melanogaster longevity.*

**Daniela Beghelli**

12:00 *Assessment of cholesterol-lowering bioactive compounds in Italian-standard Espresso coffee.*

**Franks Kamgang Nzekoue**

12:15 *Capsaicin as new adjuvant in anti-cancer immunotherapy.*

**Maria Beatrice Morelli**

12:30 *Gut microbiota modulation counteracts neuroinflammation and reduces the deposition of amyloid and tau in Alzheimer's disease.*

**Laura Bonfili**

12:45 *Managing of the daily calcium dietary intake as a tool to contribute to a healthy lifestyle.*

**Giorgia Vici**

13:00 *Evening Primrose Oil effects in human Pancreatic Ductal Adenocarcinoma cell lines.*

**Laura Zeppa**

13:15 *Dietary metabolites and CVD biomarkers: what about trimethylamine and its oxidative product?*

**Laura Bordoni**

13:30 *Pausa pranzo*

14:30 *Exploiting the nutraceutical activities of the forage plant Onobrychis viciifolia (sainfoin) for the control of intestinal parasites in sheep doing without drugs.*

**Sara Marchegiani**

14:45 *The effect of chickpea flour addition levels and flour structures on quality and in vitro starch digestibility of corn-rice-based gluten free pasta.*

**Xinying Suo**

15:00 *Ideabril packaging capability in the preservation of raw and cooked ham: a comparative study.*

**Laura Acquaticci**

15:15 *Can probiotics counteract the detrimental effects of sleep deprivation?*

**Yadong Zheng**

15:30 *Water- and fat-soluble vitamins in milk after different thermal treatments and steam injection.*

**Giuseppe Santini**

15:45 *Inhibitory activity of Chlorogenic Acid and Coffee Silverskin extracts against Klebsiella pneumoniae carbapenemases.*

**Sonia I Ciancia**

16:00 *Characterization of milk proteins based nano-carriers: interactions with polyphenolic molecules of nutraceutical interest.*

**Sofia Renzi**

16:15 *In vitro assessment of prebiotic effect of coffee and its by-products on human intestinal microbiota.*

**Chiara Salvesi**

16:30 *Coffee break*

16:45 *Characterization of Panax ginseng root extracts: development of a new analytical method for the quantification of ginsenosides and biological studies.*

**Simone Angeloni**

17:00 *Quality of wholemeal pasta made with pigmented and ancient wheats.*

**Francesca Pompei**

17:15 *Short and medium chain free fatty acids in wine: extraction optimization and analysis.*

**Lucia Lenti**

17:30 *Cannabidiol extracted from Cannabis sativa induces cell cycle arrest, mitophagy and cell differentiation in chronic myeloid leukemia cells.*

**Federica Maggi**

17:45 *Sea fennel (Crithmum maritimum L.): a culinary herb with nutraceutical potential. Extraction, purification and chemical characterization of polar extracts.*

**Diletta Piatti**

18:00 *Consumer targeted food packages to promote pulse consumption.*

**Dalia Camilletti**

18:15 *Strategic change of gut microbiota composition ameliorates lipid metabolism in Alzheimer's disease.*

**Chunmei Gong**

18:30 *Protective effects of R (+)-Thioctic Acid treatment on the heart of spontaneously hypertensive rats.*

**Proshanta Roy**

18:45 *Green extraction of hemp (Cannabis sativa L.) using microwave method for recovery of three valuable fractions (essential oil, phenolic compounds, and cannabinoids): a central composite design optimization study.*

**Jacopo Torresi**

19:00 **Chiusura dei lavori**

**Verrà assegnato un 1 CFU agli studenti delle Scuole di Scienze del Farmaco e dei Prodotti della Salute, di Scienze e Tecnologie (L-27) e di Bioscienze e Medicina Veterinaria (L-13/L-2, L-13, L-32, L-38, LM-6, LM-42) - UNICAM.**

Comitato organizzatore e scientifico: Caprioli Giovanni, Cerquetella Matteo, Marchegiani Andrea, Sagratini Gianni  
In collaborazione con: Area Comunicazione Ufficio Stampa e Marketing di UNICAM