

## Ph.D. Day 2025

### **Research topic: Food Science and Biotechnology**

**30<sup>th</sup> May 2025**

*Aula Magna, Villa Almerici, Cesena*

#### **9:30 Welcome and introduction to the event**

**Lucia Vannini** (Reference person for the research topic «Food Science and Biotechnology»)  
**Massimiliano Petracci** (Director of Organisational Unit - UOS - Cesena of the Department of Agricultural and Food Sciences)

#### **9:45 Presentations by the 3<sup>rd</sup> year Ph.D. students (38<sup>th</sup> Cycle)**

- **Chiara Angelucci** - *Use of non-thermal treatments to improve the quality, safety, and shelf-life of fresh sausages*
- **Federico Drudi** - *Application of innovative technologies for the functionalisation of alternative proteins and the associated functional and rheological characterisation*
- **Fatemeh Shanbeh Zadeh** - *Improvement of quality and nutritional value of foods using natural compounds and mild biotechnologies*
- **Sofia Zantedeschi** - *Fostering sustainability in the olive oil supply chain: valorization of typical virgin olive oils, olive mill by-products and waste*
- **Mara Antonia Gagliano** - *Combining instrumental and sensory methods to assess food products of animal origin*

#### **11:00 Presentations by the 2<sup>nd</sup> year Ph.D. students (39<sup>th</sup> Cycle)**

- **Davide Addazio** - *Risk assessment dell'effetto degli xenobiotici sul microbiota intestinale umano*
- **Emilia Luigia Antenucci** - *Poultry meat downgrading: insight on the underpinning factors to improve the sustainability of the production*
- **Valentina Antonioni** - *Antiossidanti naturali tailor made: valutazione comparativa di antiossidanti nell'elaborazione di alimenti, mangimi e pet food e determinazione delle condizioni d'uso ottimali*
- **Giulio Giannini** - *Development and optimization of new processing and packaging technologies for fresh-cut fruit*
- **Sona Hajiyeva** - *Determination of new types of food coloring and application in food products with a biotechnological basis*
- **Busra Oktar** - *Emerging processing and packaging technologies for sustainable production of innovative foods*
- **Claudia Troisi** - *Approcci innovativi per la messa a punto e la valutazione delle performance di nuove miscele di frittura attraverso analisi chimico-fisiche e sensoriali*

#### **12:20 Final remarks and closure of the event**