

SISSG

EDIBLE FATS AND OILS INNOVATION

and SUSTAINABILITY

IN PRODUCTION AND CONTROL

 **SISSG**
 SOCIETÀ ITALIANA PER LO STUDIO DELLE SOSTANZE GRASSE
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UNDER THE PATRONAGE OF



June 15 - 17 2022

PERUGIA Complesso monumentale di San Pietro Borgo XX Giugno n°74
 Dipartimento di Scienze Agrarie Alimentari ed Ambientali (DSA3), Università di Perugia

SISSG

EDIBLE FATS AND OILS INNOVATION

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PROGRAM

LEGEND OF TOPICS:

Seed oil

Olive oil

Volatile compounds in olive oils

Technology

Analytic

“Stefano Fachini Medal” Award

Poster session

SISSSG EDIBLE FATS AND OILS INNOVATION and SUSTAINABILITY IN PRODUCTION AND CONTROL

June 15 - 17 2022

PERUGIA, Complesso monumentale di San Pietro

Borgo XX Giugno n°74. Dipartimento di Scienze

Agrarie Alimentari ed Ambientali (DSA3)

Università di Perugia

Wednesday 15

13:30 > 14:30 Registration

14:30 > 15:00 Congress Presentation and welcome addresses

15:00 > 15:40 Valuable Oily seeds/ cold pressed seeds oils market and risk of the contaminants during supply chain

15:40 > 16:10 Coffee Break

16:10 > 16:30 Pressure extracted seed oils: a normative perspective. State of the art

16:30 > 16:50 A multi-methodological approach for the hemp seed oils characterization *

16:50 > 17:10 Avocado oil production by milling technology and oil separation by means of a decanter

17:10 > 17:30 Biochemical composition and antioxidant properties of Algerian date seeds oil (Phoenix dactylifera L)

17:30 > 17:50 Characterization of a “middle age” oil from Occitan Valleys: the “oil of ground hog” (Prunus brigantina Vill)

17:50 > 18:10 Durum wheat: a sustainability germ

18:10 > 19:00 SISSG General Assembly

Thursday 16

9:00 > 10:00 Fachini AWARD Giovanni Lercker
The evolution of researches on frauds on edible oils and fats, lipids and other foods

10:00 > 11:00 Fachini AWARD Konrad Grob
My journey through capillary GC

11:00 > 11:30 Coffee Break

11:30 > 11:50 Alexandrescu L. - et al.
Latest developments in EU marketing standards for olive oil

11:50 > 12:10 Camin F. - et al.
NMR spectroscopy in extra virgin olive oil authentication

12:10 > 12:30 Di Giovacchino L.
The modern oil mill: extractive efficiency, oil quality, diversification and environmental sustainability

12:30 > 14:10 Lunch

14:10 > 14:30 Aprea E. - et al.
Sensory and instrumental dynamic methods to investigate perceived quality Italian extra Virgin Olive Oils

14:30 > 14:50 Keceli TM.
Organic and new processing technologies and quality control analysis of extra virgin olive oil with multivariate approach

14:50 > 15:10 Spano M. - et al.
An 1H NMR Chemometric model for the classification of Italian extra virgin olive oils

Poster session

Bendini A. - et al.
Flavoured olive oils by co-milling of olives, black pepper and orange fruits or pomace: compositional characterization, sensory properties and sustainability aspects

Benincasa C. - et al.
Characterization of new lipophilic phenolic compounds in olive oil and in byproducts

De Santis A. - et al.
Health claim dealing with polyphenols in extra virgin olive oils: a study on its reliability in time

Sordini B. - et al.
New food ingredients obtained from the olive blackwater

Fiorenza M. - et al.
The definition of analytical markers of the geographical origin of virgin olive oils based on the evaluation of minor constituents with particular reference to volatile compounds

15:10 > 15:30 Clodoveo ML. - et al.
Med Index: a food product labelling system to promote adherence to the Mediterranean diet encouraging producers to make healthier and more sustainable food products: the case study of extra virgin olive oil

15:30 > 15:50 Casadei E. - et al.
An harmonized multi analyse SPME GC-FID or GC-MS method for measuring volatile compounds in virgin olive oil: some evidence from the validation process

15:50 > 16:10 Giomo A. - et al.
Flavourspec® Machine Learning the new frontiers in instrumental support for the sensory analysis of virgin olive oils

16:10 > 16:40 Coffee Break

16:40 > 17:00 Serani A.
Correlation between volatile compounds and the organoleptic characteristics of extra virgin olive oils

17:00 > 17:20 Giomo A. - et al.
Study of a predictive model of the shelf life of extra virgin olive oil in bottles through the evaluation of the odorous molecules of the headspace

17:20 > 17:40 Cecchi L. - et al.
Analysis of volatile compounds: a potent multi faced tool for EVOO quality evaluation

17:40 > 18:00 Selvaggini R. - et al.
Geographical characterization of extra virgin olive oils through the analysis of head space volatile compounds (HS-SPME-GC-MS)

18:00 > 18:30 Discussion

Dinner

Fiorini D. - et al.
Functional oils through enrichment of olive oils and refined seed oils treated with waste water

Mercatante D. - et al.
Valorization of olive mill waste waters through the production of phenol-enriched extracts: utilization for the formulation of low-nitrite meat products

Panni F. - et al.
HS-GC-IMS and SPME-GC-FID: screening and targeted methods to classify virgin olive oils, in support to the panel test, by exploiting the volatile fraction

Pellerino M. - et al.
Development of rapid and non-destructive methods for determining the chemical composition and label compliance of extra virgin olive oil

Friday 17

9:00 > 9:20 Bernardini M. Bernardini A.
Contaminants mitigation (3-MCPD and GE) in edible oils

9:20 > 9:40 Schulz C.
Basics of efficient and environmentally friendly vacuum systems

9:40 > 10:00 Veneziani G. - et al.
Vacuum technology applied to mechanical extraction of virgin olive oils

10:00 > 10:20 Ciuffarin F. - et al.
The impact of polyphenol content and gelator type on structure of extra virgin olive oil based oleogels

10:20 > 10:40 Tessitori A. et al.
Innovation in vegetable oils filtration

10:40 > 11:10 Coffee Break

11:10 > 11:30 Gallina Toschi T. - et al.
Comparison of three different methodologies for the quantification of hydroxytyrosol and tyrosol in olive oils, in relation to the health claim

11:30 > 11:50 Menegoz-Ursol L. - Moret S.
Solvent saving sample preparation for high sensitivity determination of MOSH and MOAH in vegetable oils

11:50 > 12:10 Carretta A. - Ventre C.
Automation in olive oils analysis

12:10 > 12:30 Peroni D. - et al.
Improvements of MOSH/MOAH analysis and speciation and identification of contaminants

12:30 > 13:00 Conclusions and farewell

Valli E. - et al.
Olive mill pomace valorization: sustainable methods to extract phenolic compounds

Naviglio D. - et al.
Analysis of triglycerides, cholesterol, wax esters and steryl esters in foods by means of Restek 65 TG-HT Capillary Column and analysis of fatty acids as phenethyl esters by means of HPLC

Stefanucci A. - et al.
Phenolic analysis and in vitro biological activity of pomace and grape seeds oil derived from Vitis vinifera L. cv Montepulcano d'Abruzzo