

WAGENINGEN MEETS SAN MICHELE
Thursday 13th October

**VISIT FROM PHD STUDENTS FROM AGROTECHNOLOGY AND FOOD
SCIENCE DEPARTMENT, UNIVERSITY OF WAGENINGEN,**

9:50 – 12:20 – PRC Room 6302, 3rd floor - “**3 + 3 = 7**”

Greetings from the Director of Research and Innovation Centre, Annapaola Rizzoli

*3 PhD students for each Institution will present their PhD project and (in case) first results of their work. A short introduction by **prof. Fogliano** is warmly welcome! FEM researchers are invited.*

- 10.00-10.10 Presentation of the Food Quality and Design Group
prof. Vincenzo Fogliano – FQD
- 10.10-10.30 The role of intact cell walls on carbohydrate metabolism
Ana Rovalino Cordova – FQD
- 10.30-10.50 Tailoring the design of antioxidant dietary fibres to optimize health benefits of polyphenols
Jonna Koper – FQD
- 10.50-11.10 Authenticity determination in the spices chain
Isabelle Silvis – FQD
- 11.10-11.20 Short break
- 11.20-11.40 Levering the gut:liver:brain axis with probiotics to improve human health (ProGLiB axis)
Andrea Mancini – FEM
- 11.40-12.00 Characterization of the candidate Rvi18 (V25):a new gene for apple resistance to *Venturia inaequalis*
Veronica Parisi – FEM
- 12.00-12.20 Implementing volatile compounds analysis by Proton-Transfer-Reaction Mass Spectrometry (PTR-MS) in industrial quality control for dairy raw materials
Michele Pedrotti – FEM

12:30 – 13:15 – PRC Rooms 6202 and 6203 “**6 by 6: the speed dating of food science**”

6 Wageningen students have 6’ each to explain their research to a selected public (from both FQD and FEM), all sitting around a table (6 tables). After 6’ each speaker shifts to the next table. Public is FQD + FEM students and tutors, or others, about 30 people.

Enzyme kinetics and microbial community of standardized munkoyo beverage in Zambia

Sydney Phiri

Developing untargeted physical/chemical methods for characterization and authentication of oils

Jing Yan

Effects of processing on nutritional and sensorial quality of edible insect products in the traditional insect value chain in Zimbabwe: Case study of *Eulepida* species and *Henicus whellani*

Faith Manditsera

Substantiation and provenancing of sustainable chocolate by intrinsic characteristics measured by novel analytical techniques

Valentina Acierno

The relationship between plant cell wall and bioaccessibility and bioavailability of nutrients

Mostafa Zahir

Macroscopic food structure heterogeneities: Bolus properties, oral processing behaviour, sensory perception and liking of composite foods

Arianne van Eck

13:15 – 14:40 - **Canteen**

Joint lunch