



Alimenti funzionali e nutraceutici per la salute

A cura delle Piattaforme Tematiche di Ateneo su "Alimenti e Nutrizione" e "Salute Umana e Animale"

Camerino, 28 giugno 2016

Palazzo ducale - Sala della Muta

ore 9.30 Saluto della autorità ed inizio dei lavori

PLENARY LECTURES

ore 10.00 - *Nutraceuticals and prevention of cognitive impairment.*

Giovanni Scapagnini, Università degli Studi del Molise

ore 10.30 - *Efficacy and safety of lipid-lowering nutraceuticals and their combination: pharmacological and clinical evidence.*

Arrigo Cicero, presidente Società Italiana di Nutraceutica

ore 11.00 Coffee break

Comunicazioni orali

ore 11.30 - *Dietary aqueous plant extract supplementation of pigs confers higher oxidative stability to meat.* **Daniela Beghelli**

ore 11.50 - *Probiotics and red fruit extracts with bioactive properties for innovative dietary supplements for human health.*

Maria Magdalena Coman

ore 12.10 - *Donkey's milk: a set of nutritional properties.*

Silvia Vincenzetti

ore 12.30 - *Treatment with amino acids mixtures: a new potential anticancer strategy.* **Laura Bonfli**

ore 12.50 - *Lentils: a healthy food and a possible source of nutraceuticals with cholesterol-lowering and prebiotic actions.*

Giovanni Caprioli

ore 13.10 - *Gli alimenti funzionali nella dieta dei nostri amici cani e gatti.* **Claudio Cristalli**

ore 13.30 Sessione Poster e light lunch

PLENARY LECTURE

ore 15.00 - *Nutraceuticals: market, role and perspectives in the Healthcare.* **Marco Fiorani**, presidente FederSalus

Comunicazioni orali

ore 15.30 - *Microbiota modulation counteracts Alzheimer's disease progression influencing neuronal proteolysis and gut hormones plasma levels.* **Anna Maria Eleuteri**

ore 15.50 - *Answering the question: Is extra virgin olive oil price a measure of its quality?* **Dennis Fiorini**

ore 16.10 - *Wild celery (*Smyrniolus olusatrum* L.): a neglected vegetable to be valorized.* **Filippo Maggi**

ore 16.30 - *Technologies and raw materials to make ideal meal replacement for weight management.* **Mauro Giulietti**

ore 16.50 Coffee break

ore 17.20 - *Rosmarinus Officinalis extract as natural food additive to prolong the shelf life of functional foods.* **Veronica Sirocchi**

ore 17.40 - *Milk as recovery drink after exercise: a case study.*

Giorgia Vici

ore 18.00 - *Biological indicators of soil health in organic viticultures: a case study in the Verdicchio terroir of Matelica (Italy).*

Antonietta La Terza

ore 18.20 Chiusura dei lavori

Segreteria Organizzativa:

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Comitato Scientifico:

Amici Augusto, Matteo Cerquetella, Roberto Ciccocioppo, Valeria Polzonetti, Gianni Sagratini, Sauro Vittori, Rosita Gabbianelli, Francesco Amenta, Guido Favia

Comitato Organizzatore:

Roberto Ballini, Giovanni Caprioli, Matteo Cerquetella, Andrea Marchegiani, Gianni Sagratini.

Scadenza iscrizioni 20 giugno
per info segreteria organizzativa

In collaborazione con:

Ufficio Stampa e Comunicazione e Industrial Liaison Office di UNICAM.

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Sessione Poster

1. Natural additive (aqueous extract) in rabbit diet: effects on performance and oxidative and innate immunological status. **Daniela Beghelli**
2. Importance of Dietary Fiber in the Glycemic Control. **Luca Belli**
3. Effect of aggregation properties of zein dispersions on film preparation. **Marco Cespi**
4. SLAB51 probiotic formulation reduces oxidation in an AD mouse model by activating SIRT1 pathway. **Valentina Cecarini**
5. Antiproliferative, antimotility and pro-apoptotic effects of mangiferin. **Massimiliano Cuccioloni**
6. Neuroprotection of electrolyzed reduced water: in vitro study on PC12 cell line. **Donatella Fedeli**
7. Fecal microbiota differences in Non-Hodgkin Lymphoma (NHL) affected dogs: preliminary results. **Alessandra Gavazza**
8. Effect of the Fruit Ripening Stage on the Antioxidant Capacity and Total Phenolics Content of Walnuts and Almonds. **Federica Giusti**
9. Color and health: identification and antioxidant activity of polyphenols in legumes and their correlation with seed color. **Federica Giusti**
10. The berry-like fruits from *Hypericum androsaemum* L. as a rich source of bioactive compounds. **Romilde Iannarelli**
11. Evaluation of anise essential oil effects on LPS-induced inflammation in human normal tracheal and bronchial cells (HBEpC/HTEpC). **Romilde Iannarelli**
12. Developing research into quality traits of farmed fish: rainbow trout (*Oncorhynchus mykiss*) as functional food. **Marina Meligrana**
13. ω -6 and ω -3 from food and/or supplements, what about their beneficial effects in runners? **Valeria Polzonetti**
14. Functional Nutritional Education. **Giorgia Vici**

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