SCIENZE E TECNOLOGIE ALIMENTARI - 28 ciclo

Busta 1

1. Assessment of the genetic diversity of wild hops (Humulus lupulus L.) in Europe using chemical and molecular analyses
2. Lignans as food constituents with estrogen and antiestrogen activity
3. A design of experiments approach to studying deoxynivalenol and deoxynivalenol-3-glucoside evolution throughout industrial production of wholegrain crackers exploiting LC-MS/MS techniques
4. Growth potential of Salmonella spp. and Listeria monocytogenes in nine types of ready-to-eat vegetables stored at variable temperature conditions during shelf-life
5. Preliminary characterization of wild lactic acid bacteria and their abilities to produce flavour compounds in ripened model cheese system
6. Milk decreases urinary excretion but not plasma pharmacokinetics of cocoa flavan-3-ol metabolites in humans
7. Structure-based design of D-amido aldehyde containing gluten peptide analogues as modulators of HLA-DQ2 and transglutaminase 2
8. Purification and Characterization of a Novel Angiotensin I-Converting Enzyme Inhibitory Peptide Derived from an Enzymatic Hydrolysate of Duck Skin Byproducts
9. Fortification of pasta with split pea and faba bean flours: Pasta processing and quality evaluation
10. Hydrolysis of pectin by Aspergillus niger polygalacturonase in a membrane bioreactor

Busta 2

1) Capillary zone electrophoresis method for determination of bitter (α- and β-) acids in hop (Humulus lupulus L.) cone extracts
2) An in vitro investigation of endocrine disrupting effects of trichotheccenes deoxynivalenol (DON), T-2 and HT-2 toxins
3) Fate of Fusarium mycotoxins in the cereal product supply chain: the deoxynivalenol (DON) case within industrial bread-making technology
4) Behavior and Enterotoxin Production by Coagulase Negative Staphylococcus in Cooked Ham, Reconstituted Skimmed Milk, and Confectionery Cream
5) Maturing dynamics of surface microflora in Fontina PDO cheese studied by culture-dependent and – independent methods
6) Quercetin potentiates insulin secretion and protects INS-1 pancreatic β-cells against oxidative damage via the ERK1/2 pathway
7) Efficient use of the Dmaβ protecting group: applications for the solid-phase synthesis of N-linked glycopeptides
8) Proteomic analysis of processing by-products from canned and fresh tuna: Identification of potentially functional food proteins
9) Textural characterisation of lasagna made from organic whole wheat
10) Direct Enzymatic Production of Oligosaccharide Mixtures from Sugar Beet Pulp: Experimental Evaluation and Mathematical Modeling

Busta 3

1) Sensitive electrochemical detection method for α-acids, β-acids and xanthohumol in hops (Humulus lupulus L.)
2) Identification of Xenoestrogens in Food Additives by an Integrated in Silico and in Vitro Approach
3) Development and validation of an LC-MS/MS method for the simultaneous determination of deoxynivalenol, zearalenone, T-2-toxin and some masked metabolites in different cereals and cereal-derived food
4) Evaluation of a challenge testing protocol to assess the stability of ready-to-eat cooked meat products against growth of Listeria monocytogenes
5) Inventory of non starter lactic acid bacteria from ripened Parmigiano Reggiano cheese as assessed by a culture dependent multiphasic approach
6) Chronic Ingestion of Flavan-3-ols and Isoflavones Improves Insulin Sensitivity and Lipoprotein Status and Attenuates Estimated 10-Year CVD Risk in Medicated Postmenopausal Women With Type 2 Diabetes
7) A One-Pot Total Synthesis of Crambin
8) Toward milk speciation through the monitoring of casein proteotypic peptides
9) DEVELOPMENT AND QUALITY EVALUATION OF HIGH-PROTEIN AND HIGH-DIETARY-FIBER PASTA USING LUPIN FLOUR
10) Extraction and characterization of pectin from stored peach pomace