

DANIELE DEL RIO

Presidente Scuola di Studi Superiori su Alimenti e Nutrizione
Università di Parma



**UNIVERSITÀ
DI PARMA**



12.11.2018

UN ANNO DOPO!

**LA RICERCA E LA DIDATTICA
IN ALIMENTI E NUTRIZIONE:
L'INVESTIMENTO DELL'UNIVERSITÀ DI PARMA**

The Food Project

The project will **strengthen and coordinate** existing excellent skills in the field of research, teaching and the public engagement in the food area by:

- Promoting interaction with companies, research centers and educational institutions, locally and nationally.
- Acting as a propulsive element in the dynamics of regional scientific, technological and socio-economic development.
- Positioning the University of Parma as a top-level research and teaching hub at European level in the area of food science.

Who's involved in the Food Project?

The Food Project involves **all the professors of the University who are active in the field of food studies.**

Biologists, Microbiologists, Chemists, Nutritionists, Medical Doctors, Technologists, Engineers, Agronomists, Veterinarians, Economists, Jurists, Humanists, representing the whole set of high-level skills already expressed in the food area.



What are we doing?

Graduate students

Food and Drug Department

Departemrent
of Economics and
managemFOOD SAFETY
AND RISK MANAGEMENT
(FOOD SAFETY AND
RISK)ent

FOOD
SCIENCE
AND
TECHNO
LOGY

GASTRO
NOMIC
SCIENCE

FOOD
SCIENCE
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INNOVAT
ION AND
AUTHEN
TICITY

FOOD
SCIENCE
AND
TECHNO
LOGY

FOOD
SAFETY
AND
FOOD
RISK
MANAGE
MENT

Nutritio
n
science

FOOD
SYSTEM:
MANAGE
MENT,
SUSTAIN
ABILITY
AND
TECHNO
LOGIES

FOOD
QUALITY
SYSTEMS
AND
GASTRO
NOMY
MANAGE
MENT

DEPARTMENT OF
MEDICINE AND
SURGERY

DEPARTMENT OF
ENGINEERING AND
ARCHITECTURE

Innovative and Sustainable
Food production of Animal
origin

Engineering for food industry
equipments

Post-graduate students and PROFESSIONALS!



SCHOOL OF ADVANCED STUDIES ON FOOD AND NUTRITION



preventomics

STRENGTH
2FOOD

 **SIMBA**
SUSTAINABLE INNOVATION OF MICROBIOME
APPLICATIONS IN THE FOOD SYSTEM



 **MED4Youth**

 **VIVALDI**



FOODPHYT


InDIRECT

 **POSITIVE**



Knowledge transfer?

 **SCHOOL OF
ADVANCED
STUDIES ON
FOOD AND
NUTRITION**

3S
A
N



Which fields?

Food Safety and Quality
Nutrition
Law & Policy
Economy
Food Processing





UNIVERSITÀ DI PARMA

Food Project Area _ 2019







Post-graduate summer school

Risk-benefit in food safety and nutrition

11/13 June 2019 150 students (400 apps)

Chair: Prof. Pietro Cozzini





Next year: ONE HEALTH!



NNEdPro Global Centre for
Nutrition and Health

*Advancing and implementing nutrition knowledge to
improve health, wellbeing and society*



SCUOLA DI STUDI
SUPERIORI IN
ALIMENTI E NUTRIZIONE



UNIVERSITY OF
CAMBRIDGE

Institute of Continuing Education

Summer School in Applied Human Nutrition

5 – 9th July 2019 30 students

Chair: Prof. Shumone Ray

Co-chair: Prof. Daniele Del Rio





Officially repeated in 2020!



Yakult

Academy on Nutrition Communication

Comunicazione scientifica in rete: opportunità e criticità nelle dinamiche social

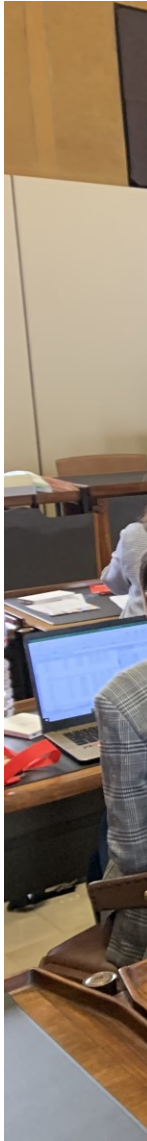


SCUOLA DI STUDI
SUPERIORI IN
ALIMENTI E NUTRIZIONE



10-11 Ottobre 2019

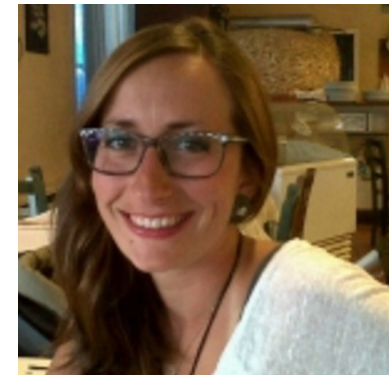
Sala del Consiglio, GastroHub,
Piazzale della Pace 1, Parma



TRATTAMENTI TERMICI E NON TERMICI PER LA STABILIZZAZIONE MICROBIOLOGICA NELL'INDUSTRIA ALIMENTARE

18-22 Novembre 2019

Chair: Prof. Eleonora Carini





PhD in Food Science

Our numbers:

***Innovative PhD for the 3 Italian ministerial parameters
(international, intersectorial, interdisciplinary);***

On average 8 fully paid fellowships/year;

Coordinator: Prof. Chiara Dall'Asta



JUICE PROCESSING SUMMER SCHOOL

Parma, 29/6/2020 – 02/07/2020



1) RAW MATERIALS PROCESSING

Raw materials processing

- Clear & cloudy juice extraction
- Clear juice clarification

Citrus extraction

- Orange extraction

Raw materials extraction

- Puree extraction

Parma University
Campus Classrooms**2) THERMAL JUICE STABILISATION**

Effects on microorganisms, enzymes and nutritional compounds.

- D, z and F_0 parameters
- Ea and k parameters
- Inactivation kinetics

Technologies action mechanism

- Conventional thermal
- Ohmic heating

Parma University
Campus Classrooms**3) NON-THERMAL JUICE STABILISATION**

Technologies action mechanism & equipment description

- HPP
- PEF

Effects on microorganisms, enzymes and nutritional compounds.

- Mathematical models for inactivation kinetics

Parma University
Campus Classrooms**4) FILLING AND PACKAGING: Technologies and materials**

Filling technologies

- Aseptic
- Ultra clean
- Hot fill

Packaging materials: features, sustainability and influence on shelf-life

- Glass
- Cartons
- Cans
- Pouches
- Plastic

Parma University
Campus Classrooms

SESSION	SUB SECTION	CONTENT DESCRIPTION	LOCATION
HANDS-ON ACTIVITIES: PILOT-SCALE LINES	Thermal processing	<ul style="list-style-type: none"> – Conventional thermal – Ohmic heating 	CFT/JBT CFT/JBT
	Non-Thermal processing	<ul style="list-style-type: none"> – HPP – PEF 	HPP Italia (CFT/JBT) Elea (CFT/JBT)
	Raw materials extraction		CFT/JBT
	Filling and Packaging		CFT/JBT
HANDS-ON ACTIVITIES: LABORATORY	Basic chemical testing	<ul style="list-style-type: none"> – Brix – pH value – Colour 	UNIPR Chemistry Lab
	Basic microbiological testing	<ul style="list-style-type: none"> – Yeasts and Molds (HRM) – ACB (alicyclobacillus) 	UNIPR Microbiology Lab
RECREATIONAL/ NETWORKING ACTIVITIES	Welcome cocktail		Mon June 29th at Portici del Grano – Parma city center
	Goodbye dinner		Thu, July 2nd at Abbazia di Valsarena – Parma, Local Restaurant
POST-COURSE ACTIVITY	Recruiting day Companies-students	<ul style="list-style-type: none"> – Networking activities organized as an Open-day, in which students and companies will have the opportunity to dialogue and get to know each other. 	Parma University Campus



UNIVERSITÀ
DI PARMA

 Regione Emilia-Romagna



PARMA, 28 JUNE - 5 JULY 2020

International Summer School on
FOOD SUSTAINABILITY



CAPITALE
ITALIANA
DELLA
CULTURA



SCHOOL OF ADVANCED
STUDIES ON
FOOD AND NUTRITION



food

MASTERS
FoodCity
DESIGN



Educa

United Nations



PARMA!
City of
Gastronomy



Mittuniversitetet
MID SWEDEN UNIVERSITY



Universidad
de Alicante



UNIVERSITY OF BERGEN





3rd International Conference on
**FOOD BIOACTIVES &
HEALTH**



Parma | Italy

16th-19th
June 2020



www.fbhc2020.com





**WE ARE
READY**

THANKS!

(to a lot of people!)