



SETTIMANA DELLA CUCINA ITALIANA NEL MONDO

20 - 26 NOVEMBRE 2017

SEMINAR: "Food sensory analysis - A Novel Approach to Food Products"

PALAZZO ITALIA

Kneza Milosa 56, Belgrade on Monday, 20 november 2017 (16.00 h)

This seminar is addressing experts as well as individuals interested in learning about the deep connection between sensibility, pleasure and nutrition. Researches from Bio-Agroalimentary Sciences Department of the Italian National Research Center **CNR** will be at your disposal, sharing information and answering questions about:

- Origins of the Italian regional *cuisines*
- Sensorial analysis aimed at understanding the quality of single elements and different personal tastes
- Sensorial alimentary education focused on learning good taste and healthy choices
- Distinguishing original from fake: *Made in Italy* vs. *Italian-sounding junk food*.

After the debate participants will be free to turn into protagonists of simple **tests of sensorial analysis** by tasting typical *made in Italy* products.

SPEAKERS:

- **Paolo Battinelli:** Scientific attaché of the Embassy of Italy (moderator)
- **Stefano Predieri:** Senior Researcher at CNR, Bio-Agroalimentary Sciences Department, Scientific Council Member of NutrHEFF (CNR Network on functional food), Scientific Council Member of Italian Taste Project (with more than 20 Italian Universities), food quality expert (especially fruit and vegetables). "The taste of Italy: local products and sensory analysis"
- **Massimiliano Magli:** Researcher at CNR - "Mediterranean diet and Extravirgin Olive oil's virtues", Panel Leader, expert taster for Extra Virgin Olive Oil and honey.
- **Edoardo Gatti:** "The art of Parmigiano-Reggiano and the excellence of Emilia-Romagna traditional food" — Biologist and Sensory Project Manager, expert on vegetal ecophysiology, quality of agri-food products, correlation between lab chemical-physical analysis and sensor analysis.



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DIPARTIMENTO DI SCIENZE BIO AGROALIMENTARI

