

# Research and Innovation for Food Quality and Health

## June 19-20, 2014

### Mediterranean Diet Foundation, Ostuni (BR)

---

**June 19, 2014**

**17.00 Welcome**

**Prof. G. Crepaldi**

**President, Mediterranean Diet Foundation**

**17.30-19.30 Workshop "QUAFETY: a EU-funded Project on Quality & Safety of Fresh Produce"**

**Coordinator: Prof. G. Colelli**

- Introduction (Giancarlo Colelli, University of Foggia, Italy)
- pathogen/substrate interaction title tba (Agnà Hadijluka, Agricultural University of Athens, Greece)
- biomarkers for quality prediction title tba (Antonio Ferrante, University of Milan, Italy)
- fate of bioactive compounds during processing and shelf life title tba (Ana Amaro, Catholic University of Porto, Portugal);
- disseminating quality & safety of fresh produce title tba (Rossella gigli, Fresh Plaza BV, The Netherlands);
- pathogen early detection methods title tba (Giuseppe Spano, University of Foggia, Italy)
- consumers' attitude title tba (Antonio Stasi, Distretto Agroalimentare Regionale, Italy)

**20.30 Typical Pugliese Dinner**

**June 20, 2014**

**9.00 -11.30**

Introduction: S. Maggi, Director, CNR Aging Program

Workshop on CNR-PI: EWHETA Project (Eat Well for a HEalthy Third Age)

Coordinator: Dr. R. Volpe

Discussants: Prof. R. Besdine, Prof. T. Wetle

- An example of innovative research approach, Gianluca Sotis
- The background: Mediterranean Diet to prevent chronic degenerative diseases, Roberto Volpe
- The theoretical method: eat healthy with taste, Stefano Predieri
- The practical method: a degustation test to recognize the healthy properties of the extra-virgin olive oils, Massimiliano Magli
- The industrial method: produce food in Mediterranean way, Tanzariello Ivan (to be confirmed)

2)Two short films (10 minutes each) on Mediterranean diet prepared by the high school students of Classic lyceum “Calamo” of Ostuni. A. Faggiano, R. Volpe, A. Grassi

**11.30-13.00**

Future activities of the Mediterranean Diet Foundation

*13.30 Lunch*