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INNOVATIONS IN FOOD LOSS AND WASTE MANAGEMENT



CONFERENCE PROGRAMME

Ancona, 23-25 January 2024

Aula Magna

*Department of Agricultural Food and
Environmental Sciences, Università
Politecnica delle Marche*

Via Breccie Bianche, 10 – 60131 Ancona

<https://maps.app.goo.gl/NygL9Rbq2RRBVYci8>

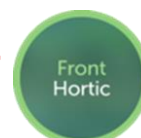
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Dear Participants

thanks for joining and taking your valuable contribution the #PostharvestAncona2024 congress, in which we will have the final meeting of PRIMA project "Innovative Sustainable technologies TO extend the shelf-life of Perishable MEDiterranean fresh fruit, vegetables and aromatic plants and to reduce WASTE (StopMedWaste, <https://stopmedwaste.net/>)" and Meeting of COST CA22134 Action "Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop, https://www.cost.eu/actions/CA22134/?fbclid=IwAR0cYjMCgVSWRByj4UenputYwc8Qa5NgDwqpomkpXAOiKaNA3GItoB7ZTbM#tabs+Name:Description))".

We are delighted to host you in Ancona for this important opportunity for networking and knowledge sharing. Speakers from over 30 Countries will present the latest innovations in terms of technologies, strategies, and approaches for reducing food loss and waste, that is a worldwide priority. We are confident that this conference will be a valuable experience for all participants. We wish you a pleasant stay in Ancona and a fruitful time.

The Convener

Gianfranco Romanazzi

The Organising Committee

Marwa Moumni

Lucia Landi

Annamaria Lucrezia D'Ortenzio

Simone Piancatelli

Sarah M. Makau

Mehdiye Tunc

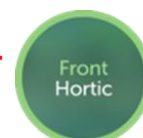
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23 January 2024

- 08:30-09:15** REGISTRATION AND SETTING UP OF STOPMEDWASTE POSTERS
- 09:15-09:30** *WELCOME ADDRESS*
- 09:30-09:45** **Gianfranco Romanazzi, Marwa Moumni** - *Marche Polytechnic University, Ancona, Italy*. Presentation of the PRIMA StopMedWaste project
- 09:45-10:10** **Gianfranco Romanazzi, Marwa Moumni, Lucia Landi, Lucrezia D'Ortenzio, Sarah Makau, Samuel Alvarez Garcia, Deborah Pacetti** - *Marche Polytechnic University, Ancona, Italy*. Chitosan, essential oils and ozone as tools to control decay causing fungi and control postharvest decay of fruits
- 10:10-10:35** **Annamaria Mincuzzi, Antonio Ippolito** - *University of Bari, Bari, Italy*. Integrated alternative control means against postharvest diseases of pomegranates and citrus fruit
- 10:35-10:55** **Mohamed Bechir Allagui, Mouna Ben Amara** - *National Institute for Agronomic Research of Tunisia (INRAT), Tunisia*. Essential oils and GRAS salts for preventing postharvest fruit rot and reducing the need for chemical fungicides
- 10:55-11:20** *Coffee break and poster session*
- 11:20-11:45** **Davide Spadaro, Giulia Remolif** - *University of Torino, Torino, Italy*. Effectiveness of antagonistic yeasts and essential oils in the control of postharvest diseases of fruit
- 11:45-12:10** **Pervin Kinay** - *UE, Turkey* and **Mahmut Kilic** - *ICACHEM, Turkey*. Effect of postharvest UV-C applications on postharvest decays on strawberry fruits
- 12:10-12:35** **María Bernardita Pérez-Gago, Verónica Taberner, Lluís Palou** - *IVIA, Spain* and **Clara Montesinos** - *DECCO, Spain*. Antifungal edible coatings to reduce decay and maintain postharvest quality of citrus, plums, and pomegranates
- 12:35-13:00** *General discussion*
- 13:00-13:15** *Feedback from International Advisory Board members*
- 13:15-14:30** *Light lunch and poster session*
- 14:30-15:30** THE EXPERIENCE OF OTHER PRIMA AGROFOOD PROJECTS
Fernando Perez Rodriguez - BioFreshCloud
Laura Gasco - ADVAGROMED
Priscilla Farina, Barbara Conti - FedKito
Federico La Spada, Olga Cacciola - OrangeBioPack
- 15:30-16:00** *Coffee break and poster session*
- 16:00-18:00** VISIT OF THE CITY OF ANCONA
- 19:30** SOCIAL DINNER (*Ristorante L'Ascensore, Piazza IV Novembre*)



[StopMedWaste | Facebook](#)



[StopMedWaste \(@StopMedWaste1\) / Twitter](#)



[@stopmedwaste •](#)



[StopMedWaste --YouTube](#)



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www.stopmedwaste.net



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24 January 2024

08:30-09:00

REGISTRATION AND SETTING UP OF FOODWASTOP POSTERS

09:00-09:15

WELCOME ADDRESS

09.15-10:45

Presentations of WG1 - Prevention of food loss and food waste (Moderators: **George Karaoglanidis** and **Fernando Perez-Rodriguez**)

Barbara Blanco-Ulate, *University of California, Davis, California, USA.*

Improving shelf-life while ensuring fruit quality using gene editing

David Gramaje, *Instituto de Ciencias de la Vid y del Vino (ICVV), Spain.*

Fungal trunk diseases: a global threat to grapevine health

Florence Fontaine, *University of Reims Champagne-Ardenne, RIBP USC INRAE, France.* Strategies studied for an ecofriendly management of grapevine trunk diseases

Erzsebet Karaffa, *Hungarian Chamber of Professionals and Doctors of Plant Protection, Hungary.* Endophytic *Trichoderma* strains increase pre-harvest quantity and quality of grapes

Piotr Kulawik, *Department of Animal Products Processing, University of Agriculture in Krakow ul. Balicka, Poland.* The use of multilayer chitosan/furcellaran mini/nanoemulsions with oregano essential oil for preservation of perishable food products

Annamaria Mincuzzi, *Department of Soil, Plant, and Food Sciences, University of Bari Aldo Moro, Bari, Italy.* Antifungal activity of Apulian macroalgal extracts

10:45-11:15

Coffee break and poster session

11:15-13:00

Presentations of WG1 - Prevention of food loss and food waste (Moderators: **George Karaoglanidis** and **Fernando Perez-Rodriguez**)

Paolo Guarnaccia, Fabio Gresta, *Department of Agriculture, Food and Environment, University of Catania, Italy.* How can agroecology contribute to the reduction of food waste and loss?

Stela Todorova, *University of Agriculture, Bulgaria.* Short food supply chains as drivers of sustainability in rural areas

Presentations of WG2 - Agrofood loss and waste management (Moderators: **Slaven Zjalic** and **Lluís Palou**)

Lluís Palou, *Centre de Tecnologia Postcollita (CTP), Institut Valencià d'Investigacions Agràries (IVIA), València, Spain.* Antifungal edible coatings for postharvest disease control and quality maintenance of fresh fruits

Alessandra Di Francesco, *Department of Agriculture, Food, Environmental and Animal Sciences, Udine University, Italy.* Efficacy of wild *Aureobasidium pullulans* VOCs and application methods vs strawberry fungal pathogens

Giulia Remolif, *Dipartimento di Scienze Agrarie, Forestali e Alimentari (DISAFA), Università di Torino, Largo Paolo Braccini 2, Grugliasco, Italy.* Efficacy of antagonistic yeasts to control brown rot of nectarines and effect on the fruit microbiome



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Selda Daler, *Department of Horticulture, Faculty of Agriculture, Yozgat Bozok University, Turkey*. The potential of smoke solutions from vineyard pruning wastes to mitigate heavy metal toxicity in grapevine saplings

Kata Ludman-Mihaly, *FruitVeB Hungarian Interprofessional Organization for Fruit and Vegetable, Hungary*. Cold storage may elongate the fresh consumption period of sour cherry (*Prunus cerasus* L.)

13:00-14:15

Light lunch and poster session

14.15-15:45

Presentations of WG3 - QUANTIFICATION OF FOOD LOSS AND FOOD WASTE (Moderators: **Natalia Falágan** and **Lise Korsten**)

Rosa Rolle, *FAO*. FAOs work to address food loss and waste

Natalia Falagán, *Plant Science Laboratory, Cranfield University, Cranfield, United Kingdom*. Drivers of food loss and waste and the importance of quantification

Lise Korsten, *University of Pretoria*. Produce waste and losses in the informal sector in South Africa

Andrea Segré, *University of Bologna*. Waste watcher international observatory

Viktoriya Voytsekhovska, *Lviv Polytechnic National University, Ukraine*. Modelling the scenarios of development for Ukraine in the context of EU circular economy using fuzzy set theory

Miguel Elias, *MED-Mediterranean Institute for Agriculture, Environment and Development, Portugal*. Food waste quantification in Portuguese meat plants

15:45-16:15

Coffee break and poster session

16:15-17:45

Presentations of WG4 - VALORISATION OF AGROFOOD WASTE AND A CIRCULAR BIO-ECONOMY (Moderators: **Jessica Girardi** and **Marwa Mounni**)

Sarah Milliken, *University of Greenwich, United Kingdom*. The valorisation of agri-food waste for a circular bioeconomy: highlighting policy incoherence through nexus thinking

Ivo Safarik, *Department of Nanobiotechnology, Biology Centre, ISBB, CAS, Na Sadkach, Ceske Budejovice, Czech Republic*. Magnetically responsive waste biomaterials for environmental technology applications

Arben Mehmeti, *University of Prishtina, Faculty of Agriculture and Veterinary, Bill Clinton, Republic of Kosovo*. Application of insect frass for the development of sustainable agriculture production in Kosovo

Magdalena Joka Yildiz, *Bialystok University of Technology, Poland*. Biowaste-based pellets as a promising feedstock for biochar production

Ioannis Trougakos, *Department of Cell Biology and Biophysics, Faculty of Biology, National and Kapodistrian University of Athens, Greece*. Natural products in the fight against ageing and age-related diseases

Semanur Yildiz, *Sustainable Food Processing Laboratory (SuProLab), Sakarya University, Sakarya, Turkey*. Optimization of ultrasound-assisted extraction of cold-pressed pistachio meal proteins

19:30

SOCIAL DINNER (Ristorante Il Giardino)



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25 January 2024

09:00-10:15

Presentations of WG4 - VALORISATION OF AGROFOOD WASTE AND A CIRCULAR BIO-ECONOMY (Moderators: *Jessica Girardi* and *Marwa Mounni*)

Luis C. Duarte, *Institution LNEG-UBB, Portugal*. The pros and cons of upgrading fruits & vegetables wastes in the biorefinery framework

Eduardo Espinosa, *University of Cordoba, Spain*. Sustainable packaging solutions based on the circular valorization of agro-industrial by-products

Tulay Inan, *Sabancı University Nanotechnology Research and application Center (SUNUM), Turkey*. Preparations of multifunctional composites for electromagnetic interference (EMI) shielding applications using tomatoes wastes

Rajeev Bhat, *ERA-Chair in VALORTECH, Estonian University of Life Sciences, Tartu, Estonia*. Realisation of sustainable food systems by valorisation of agri-food wastes and by-products in support of circular bioeconomy concepts

Laszlo Abranko, *MATE - Hungarian University of Agriculture and Life Sciences, Hungary*. Assessment of beneficial impacts of plant bioactives on macronutrient digestion by digestion simulation

10:15-10:45

Coffee break and poster session

10:45-13:00

Presentations of WG5 - CROSS-CUTTING STRATEGIES AND SMART SYSTEMS FOR FOOD MANAGEMENT (Moderators: *Sandro Frati* and *Zeynep Zerrin Turgay*)

Zeynep Zerrin Turgay, *MIGROS*. Prevention of food waste in retail industry

Dov Prusky, *Department of Postharvest Science, Agricultural Research Organization, The Volcani Institute, Rishon LeZion, Israel*. Induced resistance in fruit and vegetables: the physiological effect

Gonzalo Mejia, *Universidad de La Sabana, Colombia*. Food loss and waste in central markets in Colombia perspectives from a comparative study

Elena Battini Sonmez, *Istanbul Bilgi University, Turkey*. Smart solutions for waste prevention with case study on fruit and vegetable

Presentation of WG6 - NETWORKING AND DISSEMINATION, COMMUNICATION AND TRANSFER OF KNOWLEDGE (Moderators: *Kata Ludman-Mihály* and *Luca Falasconi*)

Magdalena Bielenia-Grajewska, *Institute of English, University of Gdansk, Poland*. Communicative side of food loss and waste management

Achraf Ammar, *Johannes-Gutenberg-University of Mainz, Germany*. MEDIET4ALL Approach to support food waste prevention

Bekir Ayyildiz, *Yozgat Bozok University, Turkey*. Scientific studies on food waste in Turkey

13:00-14:30

Light lunch and poster session

14.30-15:15

WG meetings in separate rooms

15:15-16:30

General plenary discussion

16:30-17:00

Coffee break and poster removal

17:00-18:00

COST Management Committee Meeting (hybrid)



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POSTERS STOPMEDWASTE

P01. ROMANAZZI G.¹, TZORTZAKIS N.², IPPOLITO A.³, ALLAGUI M.B.⁴, SPADARO D.⁵, KINAY TEKSUR P.⁶, PÉREZGAGO M.⁷, KILIC M.⁸, MONTESINOS C.⁹, XYLIA P.², MINCUZZI A.³, GARELLO M.⁵, REMOLIF G.⁵, PALOU L.⁷, D'ORTENZIO A.L.¹, LANDI L.¹, MOUMNI M.¹. *¹Marche Polytechnic University, Ancona, Italy; ²Cyprus University of Technology, Limassol, Cyprus; ³Università di Bari, Bari, Italy; ⁴Institut National de la Recherche Agronomique de Tunisie, Tunis, Tunisia; ⁵Università di Torino, Torino, Italy; ⁶University of Ege, Izmir, Turkey; ⁷Centre de Tecnologia Postcollita, Institut Valencià d'Investigacions Agràries, Valencia, Spain; ⁸Icachem Agro Ilac San, Adana, Turkey; ⁹Decco Iberia, Valencia, Spain.* **Innovative sustainable technologies to extend the shelf life of perishable mediterranean fresh fruit, vegetables, and aromatic plants and to reduce waste: the experience of Prima Stopmedwaste project**

P02. ROMANAZZI G. AND MOUMNI M. *Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Via Brecce Bianche, 60131 Ancona, Italy.* **Chitosan and other edible coatings to extend shelf life, manage postharvest decay, and reduce loss and waste of fresh fruits and vegetables**

P03. FANESI B.¹, D'ORTENZIO A.L.¹, KUHALS KAYA A.¹, NARTEA A.¹, FIORINI D.², MOUMNI M.¹, LANDI L. ¹, LUCCI P.¹, ROMANAZZI G.¹, PACETTI D.¹ *¹Department of Agricultural, Food and Environmental Sciences, Università Politecnica delle Marche, 60131, Ancona, Italy; ²School of Science and Technology, Chemistry Division, Università di Camerino, 62032, Camerino, Italy.* **Identification of volatile organic compounds as markers to detect *Monilinia fructicola* infection in fresh peaches**

P04. MOLINA-HERNANDEZ¹ J. B., LANDI² L., DE FLAVIIS¹ R., LAIKA¹ J., ROMANAZZI² G., CHAVES-LOPEZ¹ C. *¹Faculty of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Via R. Balzarini 1, 64100 Teramo, Italy; ²Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Via Brecce Bianche 10, 60131 Ancona, Italy.* **Understanding the mechanisms of action of atmospheric cold plasma towards the mitigation of the stress induced in molds: the case of *Aspergillus chevalieri***

P05. VISCHETTI C., FELIZIANI E., LANDI L., DE BERNARDI A., MARINI E., ROMANAZZI G. *Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Via Brecce Bianche, 60131 Ancona, Italy.* **Effectiveness of four synthetic fungicides in the control of post-harvest gray mold of strawberry and analyses of residues on fruit**

P06. RAJESTARY R., LANDI L., ROMANAZZI G. *Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Italy.* **Effects of commercial natural compounds on postharvest decay of strawberry fruit**

P07. LANDI L. ¹, PERALTA-RUIZ Y. ^{2,3}, CHAVES-LÓPEZ C.², ROMANAZZI G.¹ *¹Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Italy; ²Faculty of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Teramo, Italy; ³Facultad de Ingeniería, Programa de Ingeniería Agroindustrial, Universidad del Atlántico, Puerto Colombia, Colombia.* **Chitosan coating enriched with *Ruta graveolens* L. essential oil reduces postharvest anthracnose of papaya (*Carica papaya* L.) and modulates defense-related gene expression**

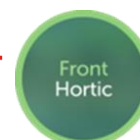
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P08. ÁLVAREZ-GARCÍA S.^{1,2}, MOUMNI M.¹, ROMANAZZI G.¹ ¹*Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Ancona, Italy,* ²*Plant Physiology Area, Engineering and Agricultural Sciences Department, Universidad de León, León, Spain.* **Antifungal activity of volatile organic compounds from essential oils against the postharvest pathogens *Botrytis cinerea*, *Monilinia fructicola*, *Monilinia fructigena*, and *Monilinia laxa***

P09. MAKAU S.M.¹, MOUMNI M.¹, LANDI L.¹, PIROZZI D.², SANNINO F.³, ROMANAZZI G.¹ ¹*Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Ancona, Italy;* ²*Laboratory of Biochemical Engineering, Department of Chemical Engineering, Materials and Industrial Production (DICMaPI), University of Naples “Federico II”, Piazzale Tecchio, Naples, Italy;* ³*Department of Agricultural Sciences, University of Naples “Federico II”, Italy.* **In vitro evaluation of Chitosan hydrochloride and COS (Chito-Oligosaccharides)-OGA (Oligo-Galacturonides) on phytopathogenic fungi and *Escherichia coli***

P10. ROMANAZZI G.¹, YANN ORÇONNEAU Y.², MOUMNI M.¹, YANN DAVILLERD Y.², MARCHAND P.A.² ¹*Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Ancona, Italy;* ²*Institut Technique de l’Agriculture et de l’Alimentation Biologiques (ITAB), Paris, France.* **Basic substances, a sustainable tool to complement and eventually replace synthetic pesticides in the management of pre and postharvest diseases: reviewed instructions for users**

P11. TOFFOLATTI S. L.¹, DAVILLERD Y.², D’ISITA I.³, FACCHINELLI C.⁴, GERMINARA G. S.³, IPPOLITO A.⁵, KHAMIS Y.⁶, KOWALSKA J.⁷, MADDALENA G.¹, MARCHAND P.², MARCIANÒ D.¹, MIHÁLY K.⁸, MINCUZZI A.⁴, MORI N.⁴, PIANCATELLI S.⁹, SÁNDOR E.⁸, AND ROMANAZZI G.⁹ ¹*DiSAA, Università degli Studi di Milano, Italy.* ²*ITAB, France.* ³*DAFNE, University of Foggia, Italy.* ⁴*Department of Biotechnology, University of Verona, Italy.* ⁵*Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro, Bari, Italy.* ⁶*Agricultural Research Center, Plant Pathology Research Institute, Egypt.* ⁷*Department of Organic Agriculture and Environmental Protection, Institute of Plant Protection–National Research Institute, Poland.* ⁸*Faculty of Agricultural and Food Science and Environmental Management, Institute of Food Science, University of Debrecen, Hungary.* ⁹*Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Italy.* **Are basic substances a key to sustainable pest and disease management in agriculture? An open field perspective**

P12. DE MICCOLIS ANGELINI R.M.^{1†}, LANDI L.^{2†}, RAGUSEO C., POLLASTRO S.¹, FARETRA F.¹, ROMANAZZI G.² ¹*Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro, Piazza Umberto I - 70121 Bari, Italy;* ²*Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Via Breccie Bianche, 60131 Ancona, Italy.* **Tracking of diversity and evolution in the brown rot fungi *Monilinia fructicola*, *Monilinia fructigena*, and *Monilinia laxa***

P13. MINCUZZI A.¹, PICCIOTTI U.^{1,2}, SANZANI S.M.¹, GARGANESE F.¹, PALOU L.³, ADDANTE R.¹, MARCO RAGNI M.¹ AND IPPOLITO A.¹ ¹*Department of Soil, Plant, and Food Sciences, University of Bari Bari Aldo Moro, Italy;* ²*Department of Marine Science and Applied Biology, University of Alicante, Spain;* ³*Pathology Laboratory, Postharvest Technology Center (CTP), Spain.* **Postharvest diseases of pomegranate: alternative control means and a spiderweb effect**

P14. MINCUZZI A.¹, SANZANI S.M.¹, PALOU L.², RAGNI M.¹, IPPOLITO A.¹ ¹*Department of Soil, Plant, and Food Sciences, University of Bari Bari Aldo Moro, Italy;* ²*Pathology Laboratory,*

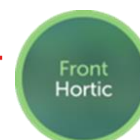
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Postharvest Technology Center (CTP), Valencian Institute of Agrarian Research (IVIA), Spain.
Postharvest rot of pomegranate fruit in southern Italy: characterization of the main pathogens
P15. ALOI F.^{1,2}, RIOLO M.^{1,3,4}, SANZANI S.M.⁵, MINCUZZI A.⁵, IPPOLITO A.⁵, SICILIANO I.⁶, PANE A.¹, GULLINO M.L.⁶, CACCIOLA S.O.¹ ¹Department of Agriculture, Food and Environment, University of Catania, 95123 Catania, Italy; ²Department of Agricultural, Food and Forest Sciences, University of Palermo, Italy; ³Council for Agricultural Research and Agricultural Economy Analysis, Research Centre for Olive, CREA- OFA, Italy; ⁴Department of Agricultural Science, Mediterranean University of Reggio Calabria, Italy; ⁵Department of Soil, Plant, and Food Sciences, University of Bari Aldo Moro, Bari, Italy; ⁶Agroinnova Centre of Competence for the Innovation in the Agro-Environmental Sector, University of Turin, Italy. **Characterization of *Alternaria* species associated with heart rot of pomegranate fruit**

P16. ALLAGUI M.B.¹, MOUMNI M.², ROMANAZZI G.² ¹Laboratory of Plant Protection, National Institute for Agronomic Research of Tunisia (INRAT), Tunisia; ²Department of Agricultural, Food and Environmental Sciences, Marche Polytechnic University, Italy. **Antifungal activity of thirty essential oils to control pathogenic fungi of postharvest decay**

P17. REMOLIF G.^{1,2}, GARELLO M.^{1,2}, SPADARO D.^{1,2} ¹Dipartimento di Scienze Agrarie, Forestali e Alimentari (DISAFA), Università di Torino, Italy; ²AGROINNOVA, Centro interdipartimentale per l'innovazione in campo agro-ambientale, Italy. **Screening and evaluation of antagonistic yeasts to control postharvest rots of strawberries**

P18. REMOLIF G.^{1,2}, SCHIAVON G.^{1,2}, GARELLO M.^{1,2}, BUONSENSO F.^{1,2}, SPADARO D.^{1,2} ¹Dipartimento di Scienze Agrarie, Forestali e Alimentari (DISAFA), Università di Torino, Italy; ²AGROINNOVA, Centro interdipartimentale per l'innovazione in campo agro-ambientale, Italy. **Efficacy of essential oil vapours in reducing postharvest rots of nectarines and effect on the fruit microbiome**

P19. DI MILLO B.^{1,2}, MARTÍNEZ-BLAY V.¹, PÉREZ-GAGO M.B.¹, ARGENTE-SANCHIS M.¹, GRIMAL A.¹, BARALDI E.², PALOU L.¹ ¹Institut Valencià d'Investigacions Agràries (IVIA), Montcada, València, Spain. ² Dipartimento di Scienze e Tecnologie Agro-Alimentari, Università de Bologna, Italy. **Antifungal hydroxypropyl methylcellulose (HPMC)-lipid composite edible coatings and modified atmosphere packaging (MAP) to reduce postharvest decay and improve storability of 'Mollar de Elche' pomegranates**

P20. ALVAREZ M.V.^{1,2}, PALOU L.², TABERNER V.², FERNÁNDEZ-CATALÁN A.², ARGENTE-SANCHIS M.², PITTA E.^{2,3}, PÉREZ-GAGO M.B.² ¹Grupo de Investigación en Ingeniería en Alimentos, Departamento de Ingeniería Química y en Alimentos, Facultad de Ingeniería, Universidad Nacional de Mar del Plata, CONICET, Mar del Plata 7600, Argentina; ² Institut Valencià d'Investigacions Agràries (IVIA), 46113 València, Spain; ³ School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, 54124 Thessaloniki, Greece. **Natural pectin-based edible composite coatings with antifungal properties to control green mold and reduce losses of 'Valencia' oranges**

P21. ASGARIAN Z.S.^{1,2}, PALOU L.², LIMA DE SOUZA R.F.², QUINTANILLA P.G.^{2,3}, TABERNER V.², KARIMI R.^{1,4}, PÉREZ-GAGO M.B.² ¹Grapevine Production and Genetic Improvement Department, Iranian Grape and Raisin Institute, Malayer University, Iran, ² Institut Valencià d'Investigacions Agràries (IVIA), Spain, ³ Vicerrectorat d'Investigació, Universitat Politècnica de València (UPV), Spain, ⁴ Department of Landscape Engineering, Faculty of Agriculture, Malayer University, Iran. **Hydroxypropyl methylcellulose and gum arabic composite edible coatings amended with geraniol to control postharvest brown rot and maintain quality of cold-stored plums**

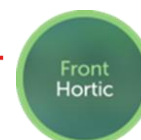
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POSTERS FOODWASTOP

WG1. PREVENTION OF FOOD LOSS AND FOOD WASTE

P22. KARAOGLANIDIS G., TESTEMPASIS S. *Aristotle University of Thessaloniki, Faculty of Agriculture, Forestry and Natural Environment, Laboratory of Plant Pathology, Greece.* **Fungicide resistance in postharvest pathogens and its management as a tool to prevent food losses**

P23. SAR T., FERREIRA J.A., TAHERZADEH M. J. *Swedish Centre for Resource Recovery, University of Borås, 50190 Borås, Sweden.* **A study on the use of olive oil mill wastewater to produce protein rich fungal biomass**

P24. MINCUZZI A.¹, PICCIOTTI U.^{1,2}, SANZANI S. M.¹, GARGANESE F.¹, PALOU L.³, ADDANTE R.¹, RAGNI M.¹, IPPOLITO A.¹ ¹*Department of Soil, Plant, and Food Sciences, University of Bari Aldo Moro, Bari, Italy;* ²*Department of Marine Science and Applied Biology, University of Alicante, San Vicente del Raspeig, Alicante, Spain;* ³*Postharvest Technology Center (CTP), Valencian Institute of Agrarian Research (IVIA), Montcada, Valencia, Spain.* **Spiderweb effect on pomegranate postharvest diseases**

P25. EJUPI F.^{1,2}, GECAJ R.¹ ¹*University of Pristina, Faculty of Agriculture and Veterinary, Pristina, Kosovo;* ²*UBT Higher Education Institution, Pristina, Kosovo.* **Identification of food waste in supermarkets in several regions of Kosovo**

P26. KLEIN M., APPRICH S. *University of Applied Sciences Vienna. Austria.* **Influence of food waste through packaging design**

P27. ROTONDO P. R.¹, ACETO D.², DISTANTE S.¹, LAERA S.¹, AMBRICO M.², DILECCE G.², DONGIOVANNI C.³, DI CAROLO M.³, AMBRICO P. F.², FARETRA F.¹, DE MICCOLIS ANGELINI R. M.¹ ¹*Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro, Bari, Italy;* ²*Institute for Plasma Science and Technology, National Research Council, Bari, Italy;* ³*Centre of Research, Experimentation and Training in Agriculture (CRSFA) Basile Caramia, Italy.* **Decontaminant effects of plasma activated fog (PAF) against postharvest fungal pathogens and pesticide residues on table grape**

P28. ČUJIĆ NIKOLIĆ N., JANKOVIC T., ŠAVIKIN K., MILUTINOVIC M. *Institute for Medicinal Plants Research Dr Josif Pancic, Serbia.* **Sustainable road from chokeberry fruit waste to microencapsulated powders for nutraceutical, pharmaceutical or food application**

P29. DESOPO M.¹, TERLIZZI N.¹, INCERTI O.¹, SCHLOSSEROVA N.^{1,2}, MOSTACCI A.¹, CONVERTINI L.¹, FERRANTE P.¹, PICCA R.A.³, SPORTELLI M.C.³, DIFONZO G.¹, GENTILE L.³, PALAZZO G.³, CAPONIO F.¹, IPPOLITO A.¹, CIOFFI N.³, SANZANI S.M.¹ ¹*Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro, 70126 Bari, Italy;* ²*Department of Chemistry and Biochemistry, Mendel University in Brno, 613 00 Brno, Czech Republic;* ³*Department of Chemistry, University of Bari Aldo Moro, 70126 Bari, Italy.* **Active packaging to reduce losses and wastes of fresh fruits and vegetables**

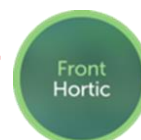
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WG2. AGROFOOD LOSS AND WASTE MANAGEMENT

P30. ZJALIC S., LONCAR J., KOS T. *Department of ecology, agronomy and aquaculture, University of Zadar, Croatia. Occurrence of conidia of mycotoxigenic fungi in an experimental corn field in the Slavonia region*

P31. MATIN A.¹, ZJALIĆ S.², STANKOVIĆ D.¹, JURISIĆ V.¹, GRUBOR M.¹, MATIN B.³, KRIČKA T.¹
¹University of Zagreb Faculty of Agriculture, Croatia; ²University of Zadar Department of Ecology, Agronomy and Aquaculture, Croatia; ³University of Zagreb, Faculty of Forestry and Wood Technology, Croatia. Waste management after processing and storage of peanuts in a circular bioeconomy

P32. STOJANOVSKI S.¹, RAUNIK V.² *¹Hydrobiological Institute Ohrid, N. Macedonia; ²Head of the waste management and regional landfills department at Municipality of Ohrid, N. Macedonia. Present state and future of management of organic waste in lake Ohrid region (N. Macedonia) - importance for the protection of the lake*

P33. BEN AMARA M., ALLAGUI M.B. *National Institute of Agronomic Research of Tunisia (INRAT), Carthage University, Tunisia. Analysis of the quality of apples and oranges treated with sodium metabisulphite during cold storage*

P34. ALLAGUI M.B., BEN AMARA M. *National Institute of Agronomic Research of Tunisia (INRAT), Carthage University, Tunisia. Efficacy of *Pythium oligandrum* and sodium metabisulphite in controlling postharvest fungal diseases of oranges, tomatoes and nectarines*

P35. ŠPETÍK M., EICHMEIER A. *Mendel University in Brno - Mendel University in Brno, Czech Republic. Lignans extract from waste knotwood of Norway spruce as a potential treatment against grapevine trunk diseases*

P36. INCERTI O., CELANO G., DE MICCOLIS ANGELINI R.M., POLLASTRO S., GERIN D., ROTONDO P.R., BILEN C., AGNUSDEI A., ABI SAAD C., FERRANTE P., CONVERTINI L., NIGRO F., IPPOLITO A., FARETRA F., DE ANGELIS M., SANZANI S.M. *Department of Soil, Plant, and Food Sciences, University of Bari Aldo Moro, 70126 Bari, Italy. ONFOODS: New and re-emerging risks in the food system and sustainable mitigation strategies*

P37. ROMANAZZI G.¹, LANDI L.¹, MOUMNI M.¹, D'ORTENZIO A.L.¹, MAKAU S.M.¹, TUNC M.¹, TIAN S.², LI B.² *¹Marche Polytechnic University, Ancona, Italy; ²Institute of Botany, the Chinese Academy of Sciences, China. Biosynthesis regulation of metabolic markers and correlation with quality safety during fruit decay (BioQuaSa)*

WG4. VALORISATION OF AGROFOOD WASTE AND A CIRCULAR BIO-ECONOMY

P38. TATJANA TRTIĆ-PETROVIĆ T., JELENA JOVANOVIĆ J., LAZAREVIĆ D. *Laboratory of Physics, Vinča Institute of Nuclear Sciences, National Institute of the Republic of Serbia, University of Belgrade, Belgrade, Serbia. Valorization of agro-food waste through the extraction of ellagic acid*

P39. MASI A.¹, A. ANTONACCI A.¹, SOBOLEV A.², MOCCIA M.¹, PASCUCCI B.¹, F. PETRONELLA1, SCOGNAMIGLIO V.¹, CAPITELLI F.¹, CAPELLI D.¹, CAMPI G.¹, MONTANARI R.¹, BARTOLUCCI C.¹, SIBILLANO T.¹, GIANNINI C.¹, REA G.¹. *¹Institute of Crystallography, CNR, Italy; ²Institute for*

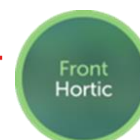
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Biological Systems, CNR, Italy. **Green technologies supporting the development of nutraceuticals and agrochemicals from agrifood by-products**

P40. GASCO L., BELLEZZA ODDON S., BIASATO I. *University of Torino, Largo Paolo Braccini, 2, 10095 Grugliasco (TO), Italy.* **Food Waste, insects and alternative proteins: a sustainable trio for a full circular economy**

P41. ASSUNÇÃO R.¹, QUINTEIRO P.² ¹*Egas Moniz Center for Interdisciplinary Research (CiiEM); Egas Moniz School of Health & Science, Caparica, Almada, Portugal;* ²*Centre for Environmental and Marine Studies (CESAM), Department of Environment and Planning, University of Aveiro, Campus Universitario de Santiago, Aveiro, Portugal.* **The health and sustainability impact assessment in the context of a new bioindustry: the One Health concept in InsectERA**

P42. GRAMAJE D., LEAL C., BUJANDA R., FACORRO R., RUBIO L., CASTILLO A., LORES M., DÍAZ-LOSADA E., PÉREZ-ÁLVAREZ E., GARDE-CERDÀ T. *Instituto de Ciencias de la Vid y del Vino (ICVV), Spain.* **GREENVITISV: natural bioactive extracts from agrifood byproducts as circular green solutions for a zero waste approach in the agricultural sector**

P43. DINU L.D.¹, COJOCARU G.², VAMANU E.¹, ANTOCE A.O.² ¹*Faculty of Biotechnologies, Bucharest, Romania;* ²*Faculty of Horticulture, Bucharest, Romania.* **An improved method to extract polyphenols from viticulture waste**

P44. ENE N., STEFANIU A., VAMANU E. *University of Agriculture and Veterinary Medicine, Romania.* **Production of biodegradable polymers polyhydroxyalkanoates from renewable carbon sources using *Pseudomonas putida* strain for potential biomedical applications**

P45. STEFANIU A., PIRVU L.C., ENE N. *National Institute for Chemical-Pharmaceutical Research and Development-ICCF, Bucharest, Romania.* **Computational screening of valuable chemicals from food waste to assess their health benefits**

P46. VETTRAINO A.N., VINCIGUERRA V., GARZOLI S., ANTONELLI C., ALICANDRI E., CIAFFI M. *Department for the Innovation in Biological, Agrofood and Forestal Systems, Tuscia University, Italy.* **In vitro evidences of the globe artichoke extracts efficacy against *Alternaria alternata***

P47. PASCUCCI F., BARTOLONI S. *Università Politecnica delle Marche, Italy.* **How to design customer-centric circular business model to tackle food waste?**

P48. GROß-WEEGE J.G., LEGLER A., ESATBEYOGLU T. *Institute of Food Science and Human Nutrition, Leibniz University Hannover, Germany.* **Apple pomace as a new substrate for the preparation of water kefir after enzymatic degradation**

P49. CHRISTAKI S.¹, KYRIAKOUDI A.¹, STRATAKOS A.², MOURTZINOS I.¹ ¹*Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, Greece;* ²*College of Health, Science and Society, School of Applied Sciences, University of the West of England, Coldharbour Ln, UK.* **Recovery of bioactive compounds from peach peels employing green extraction processes and their encapsulation in chitosan-based nanoparticles**

P50. DANIELA R. *CNR-IOM, France.* **Utilizing agricultural waste-derived bioactive compounds for innovative drug delivery systems: towards a sustainable circular economy**

P51. ZABULIONE A., INGA STASIULAITIENE I., ALVIJA A. *Kaunas University of Technology, Lithuania.* **Exploring causes and potential solutions for food waste among young consumers**

P52. HASALLIU R. *Agricultural University of Tirana, Albania.* **Waste management in food industry using microorganisms**

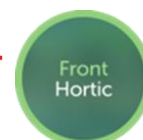
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WG6. NETWORKING AND DISSEMINATION, COMMUNICATION AND TRANSFER OF KNOWLEDGE

P53. SIMONOVIC V. *University of Belgrade, Faculty of Mechanical engineering, Department of Agriculture Engineering, Serbia. Design of site-specific postharvest draft force measurement system and tractor platform for crop scouting*

P54. ZACHARIS T. *Greek Scientists Society, Greece. Sustainable solutions: revolutionizing food systems through innovative communication strategies*

POSITION OF EVENTS

23-25 January

Aula Magna di Agraria, Department of Agricultural Food and Environmental Sciences, Università Politecnica delle Marche, Ancona <https://maps.app.goo.gl/Nygl9Rbq2RRBVYci8>

23 January

Social dinner: Ristorante L'Ascensore, Piazza IV Novembre (on the left on the seaside)

<https://maps.app.goo.gl/9GZRQ2N7zVXchx7n9>

You can walk along Viale della Vittoria to reach Piazza IV Novembre (around 20 min from most Hotels), or take the bus 1/4

24 January

Social dinner: Ristorante Il Giardino, Via Fabio Filzi, 2

<https://maps.app.goo.gl/UVv8frPafvNZHZYq5>

You can walk along Viale della Vittoria (around 15 min from most Hotels), or take the bus 1/4

PRACTICAL INFORMATION

From the Ancona Airport Raffaello Sanzio (*Aeroporto di Ancona Raffaello Sanzio*) to downtown, there is bus AEROBUS RAFFAELLO <https://www.conerobus.it/servizi-tpl/aerobus-raffaello/>



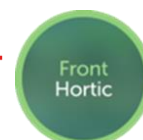
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Meeting location: University *Polo Montedago* (Via Breccie Bianche n. 10 - Department of Agricultural, Food and Environmental Sciences - *Agraria*) where the conference will take place, it is located a few kilometers from downtown and can be reached by public transport or by taxi (or by car, if available).

If you move from the downtown to the University:

- bus number **46** from piazza Cavour to “Tavernelle”

- bus number **1/4** from Piazza Cavour, Piazza Roma, or train station, direction “Tavernelle”

Once reached the stop of “Tavernelle” with both 46 or 1/4, walk for 5 minutes to the Faculty of Agriculture (*Agraria*)

-take taxi

If you move from the port to University:

-take bus number: **1/4** at piazza Kennedy

-take taxi

If you move from train station to University:

-take bus number **1/4** in front of railway station

-take taxi

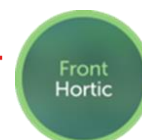
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1/4 Bus Stops

- 1- Tavernelle (Capolinea)
- 2- 1^ Tavernelle
- 3- 2^ Tavernelle
- 4- 3^ Tavernelle
- 5- 4^ Tavernelle
- 6- 1^ Torresi
- 7- 2^ Torresi
- 8- 3^ Torresi
- 9- Piazza U. Bassi Centro
- 10- G.Bruno (Enel)
- 11- Stazione F.S. Centrale
- 12- Via Marconi – Piazzale Italia
- 13- Via Marconi – Parcheggio Archi
- 14- 3^ Marconi
- 15- 4^ Marconi
- 16- XXIX Settembre
- 17- Piazza Kennedy - Porto
- 18- Piazza Roma
- 19- Piazza Cavour
- 20- Piazza XXIV Maggio
- 21- Viale Della Vittoria, 21
- 22- Piazza Diaz
- 23- Viale Delle Vittoria, 47
- 24- Piazza IV Novembre – Passetto (Capolinea)

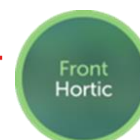
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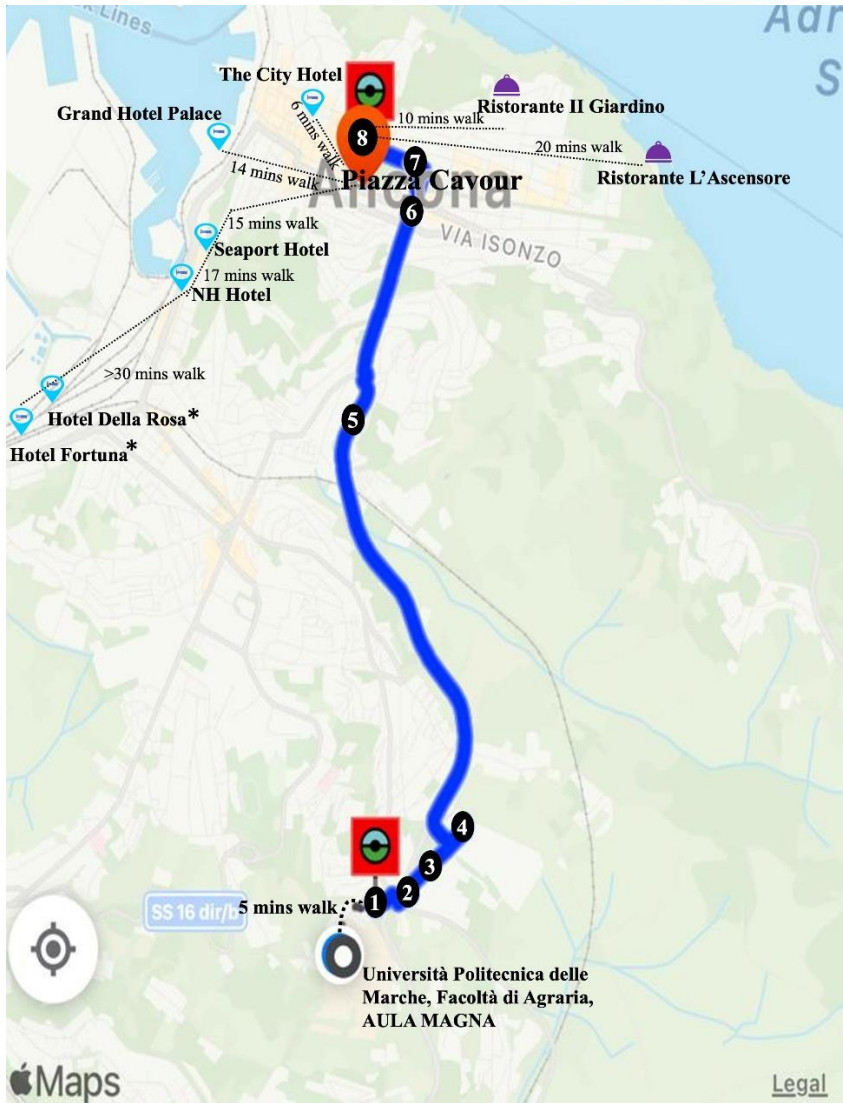


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46 Bus Stops

- 1- Parcheggio Via Ranieri
- 2- Tavernelle
- 3- Via San Giacomo Della Marca
- 4- Parcheggio Cimitero
- 5- Via Bocconi (Semaforo)
- 6- Via Giannelli
- 7- Via Frediani
- 8- Piazza Cavour

*Hotel Della Rosa and Hotel Fortuna are located near to Train Station. Highly recommended to take the bus 1/4 from Piazza Cavour.

*See the map 1/4

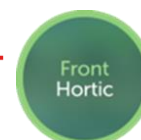
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TO SEE IN ANCONA

Cattedrale di San Ciriaco (Cathedral of San Ciriaco, optimal to see at sunset)

<https://www.google.it/maps/place/Cattedrale+di+San+Ciriaco/@43.6093225,13.5077037,15z/data=!4m6!3m5!1s0x132d7fb00e11869b:0x1247f0959a6537d4!8m2!3d43.6252393!4d13.5101703!16s%2Fm%2F0h66wkm?entry=ttu>

Mole Vanvitelliana

<https://www.google.it/maps/place/Mole+Vanvitelliana/@43.6143875,13.5010719,17z/data=!4m1!1m7!3m6!1s0x132d7fa261c936bf:0x7850900304af8c98!2sMole+Vanvitelliana!8m2!3d43.6143875!4d13.5036468!16s%2Fm%2F0ll1mym!3m5!1s0x132d7fa261c936bf:0x7850900304af8c98!8m2!3d43.6143875!4d13.5036468!16s%2Fm%2F0ll1mym?entry=ttu>

Passetto

<https://www.google.it/maps/place/Passetto/@43.614387,13.4933471,15z/data=!4m10!1m2!2m1!1spassetto!3m6!1s0x132d7fdb5d27f1fd:0x28f831e24d52f4c9!8m2!3d43.6169002!4d13.5337454!15sCghwYXNzZXR0b1oKIghwYXNzZXR0b5IBBGxpZG-aASNDaFpEU1VoTk1HOW5TMFZKUTBGblNVUndjV1ZmU2xsbkVBRReABAA!16s%2Fg%2F121vxbrw?entry=ttu>

TO SEE AROUND ANCONA

Santa Casa di Loreto (Sanctuary of the Holy House of Loreto, 30 min)

<https://www.google.it/maps/place/Sanctuary+of+the+Holy+House+of+Loreto/@43.4410478,13.60774,17z/data=!3m1!4b1!4m6!3m5!1s0x133279dc8195f243:0x747da27aa79af76b!8m2!3d43.4410478!4d13.6103149!16zL20vMDY5X2xn?entry=ttu>

Grotte di Frasassi (Frasassi Caves, 1 hour)

https://www.google.it/maps/place/Frasassi+Caves/@43.4029678,12.9741236,17z/data=!3m1!4b1!4m6!3m5!1s0x132db70c13e8f7f5:0xba2ee4b692c14246!8m2!3d43.4029678!4d12.9766985!16s%2Fm%2F06_v7hp?entry=ttu

Portonovo (beach, 30 min, best for summer)

https://www.google.it/maps/place/60129+Portonovo+Province+of+Ancona/@43.5627446,13.5930662,17z/data=!3m1!4b1!4m6!3m5!1s0x13327e4be56442ad:0xb29ca525e4546b6b!8m2!3d43.5611908!4d13.599937!16s%2Fg%2F11dyjq_xg?entry=ttu

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<https://stopmedwaste.net/wp-content/uploads/2024/01/Innovations-in-Food-Loss-and-Waste-Management-Ancona-23-25-January-2024-I-Circular-1.pdf>

In case you want to **join the meeting**, you can register at the link <https://univpm.pagoatenei.cineca.it/frontoffice/modellopagamento?id=1346&lang=it> (for English speakers, please click on top right corner to change the language) and send receipt to COSTFoodWaStop@gmail.com

If you want to **follow the meeting online**, you can register at the link <https://us06web.zoom.us/meeting/register/tZwoc-2pqDIoGdw4qSJFCFQb8BSyJCVPQvkH>

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