Conference

THE QUALITY OF COFFEE: A NEVER ENDING RESEARCH

November 30 - December 1, 2017
University of Camerino

Conference room “Franco Ugo Rollo”
School of Biosciences and Veterinary Medicine
AGENDA: NOVEMBER 30th

2.00 pm  WELCOME BY LOCAL AUTHORITIES

2.30 pm  PLENARY LECTURE
The Sensomics approach: useful tool to understand the influence of processing parameters in coffee manufacturing on changes in the key aroma compounds of coffee beverages
Peter Schieberle, Department of Chemistry, Technical University of Munich, Germany.

3.10 pm  ORAL COMMUNICATION
Sensory properties of a cup of coffee: possibilities and limitations of flavoromic approach for routine controls.
Erica Liberto, University of Torino, Italy.

3.30 pm  Multi-element analysis of philippine civet and non-civet coffee using total reflection X-ray fluorescence for chemometric discrimination.
Emelda A. Ongo, University of Santo Tomas, Philippines.

3.50 pm  PLENARY LECTURE
A Scientist’s Perspective of the Coffee Brewing Chart: When Science Meets Craft.
Chahan Yeretzian, School of Life Sciences and Facility Management, Zurich University of Applied Sciences (ZHAW), Switzerland.

4.30 pm  ORAL COMMUNICATION
The non-monotonic behaviour of aromatic profile in the granulometric distribution of espresso coffee.
Fabrizio Sarghini, University of Naples “Federico II”, Italy.

4.50 pm  Sensory analysis of single origin coffee and creation of a sensory characteristics predictive model of blend by them produced.
Matteo Bonfini, CIAS INNOVATION, Italy.
5.10 pm Coffee break and poster session

5.30 pm **PLENARY LECTURE**
*Coffee chemistry and human health: a holistic balance.*
Marino Petracco, Health & Safety Product Specialist at Illycaffè S.p.A., Trieste, Italy

6.10 pm **ORAL COMMUNICATION**
*Chemical composition and health properties of Arabica and Robusta coffees powder extract.*
Monica Rosa Loizzo, University of Calabria, Italy.

6.30 pm Effect of roasting degree on triacylglycerols and tocopherols composition from *coffee arabica* and *robusta*.
Paolo Lucci, University of Udine, Italy.

6.50 pm **Liquid-EI (LEI) atmospheric pressure mechanism for the introduction of liquid streams into an unmodified electron ionization source of a mass spectrometer.**
Giorgio Famiglini, University of Urbino, Italy.

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**AGENDA: DECEMBER 1st**

9.00 am **PLENARY LECTURE**
*New trends in the analysis of coffee volatile fraction.*
Carlo Bicchi, University of Torino, Italy.

9.40 am **KEYNOTE LECTURE**
*Brazilian coffee industry panorama: present and future challenges.*
Luciana Florêncio de Almeida, Escola Superior de Propaganda e Marketing, Brazil.
10.10 am  ORAL COMMUNICATION
Chemical characterization and functional activity of Ethanol spent coffee ground extract.
Deborah Pacetti, Polytechnic University of Marche, Italy.

10.30 am  Exploration of social media communication trends and Marketing opportunities on health benefits of coffee.
Antonella Samoggia, University of Bologna, Italy.

10.50 am  Re-use of ground coffee waste to produce DIY materials.
Carlo Santulli, University of Camerino, Italy.

11.10 am  Coffee break and poster session

11.30 am  PLENARY LECTURE
Coffee chlorogenic acids: the charm of complexity.
Luciano Navarini, Head of Research & Scientific Coordination, Illycaffè S.p.A., Trieste, Italy.

12.10 am  ORAL COMMUNICATION
Oxidative coupling of chlorogenic acid with amino acids and proteins: Toward natural product-based food coloring.
Alessandra Napolitano University of Naples “Federico II”, Italy.

12.30 am  A superior all-natural antioxidant material from spent coffee grounds for application in active packaging and food supplementation.
Lucia Panzella, University of Naples “Federico II”, Italy.

12.50 am  Effects of espresso machine variables on espresso coffee composition.
Gulzhan Khamitova, University of Camerino, Italy.

1.10 pm  Summing up and buffet lunch
New method for lignans quantification in espresso coffee.
Simone Angeloni, Giovanni Caprioli, Manuela Cortese, Gulzhan Khamitova, Luciano Navariní, Massimo Ricciutelli, Gianni Sagratini, Sauro Vittori.

Untargeted aroma fingerprint vs targeted metabolite profiling in the definition of the coffee’s shelf-life related to packaging.
Davide Bressanello, Erica Liberto, Chiara Cordero, Barbara Sgorbini, Patrizia Rubiolo, Gloria Pellegrino, Manuela R. Ruosi, Carlo Bicchi.

Comparison of chlorogenic acids content in eight coffee brewing methods.
Daluiso Selvaggia, Angeloni Giulia, Guerrini Lorenzo, Masella Piernicola, Bellumori Maria, Parenti Alessandro, Mulinacci Nadia, Innocenti Marzia.

Coffee arabica complies chemo-preventive activity against DMHinduced Colorectal Cancer in Experimental Rat Model.
Wajana L Labisso, Shewatatek Gedamu, Getinet Yimer.

Spent coffee waste: a renewable activated carbon mine.
Egle Rosson, Roberta Bertani, Paolo Sgarbossa, Mirto Mozzon, Sara Carturan, Loretta Storaro, Elisa Moretti, Girolamo Casella, Pellegrino Conte, Ana Ribeiro, Elisabete Clara Bastos do Amaral Alegria, Armando J.L. Pombeiro.
INTERNATIONAL HUB FOR COFFEE RESEARCH AND INNOVATION

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