

Sustainable Production and Consumption of Meat, Poultry and Seafood

PhD School

23rd-27th October 2023

Alma Mater Studiorum-Università di Bologna

**Emilia Romagna Food Science Advanced
Doctoral Training Programme**



PROGRAMME

Day 1 –23rd October

	Topic	Speaker
9.00-10.00	Challenges and Perspective of production and consumption of muscle foods	Massimiliano Petracci <i>University of Bologna, Italy</i>
10.00-11.00	Sustainability of meat and seafood: a global need, a consumer's desire	Roberto Rainò <i>SGMarketing, Italy</i>
Coffee Break		
11.00-12.00	The valorization of local fishing productions - the case of the fishermen of Cattolica	Nicola Tontini <i>Casa del Pescatore Soc. Coop., Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	Green strategies for the preservation of seafood products	Clemencia Chaves Lopez <i>University of Teramo, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Green strategies for the preservation of seafood products	Clemencia Chaves Lopez <i>University of Teramo, Italy</i>
17.00-18.00		

PROGRAMME

Day 2 –24th October

	Topic	Speaker
9.00-10.00	Sustainable production and consumption of meat and meat products	Giuseppe Comi <i>University of Udine, Italy</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Sustainable production and consumption of meat and meat products	Lucilla Iacumin <i>University of Udine, Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	Can aquaculture fill our bellies while being sustainable?	Elisa Benini <i>University of Bologna, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Can aquaculture fill our bellies while being sustainable?	Elisa Benini <i>University of Bologna, Italy</i>
17.00-18.00		

PROGRAMME

Day 3 –25th October

	Topic	Speaker
9.00-10.00	Sustainable poultry production: how to meet a growing product demand while preserving the environment	Marco Zampiga <i>University of Bologna, Italy</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Sustainable poultry production: how to meet a growing product demand while preserving the environment	Marco Zampiga <i>University of Bologna, Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	MARR's ESG approach and the Sustainable Seafood Supply Chain	Domiziana Calisi and Filippo Tamburini <i>MARR, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Impacts of emerging myopathies on sustainability of poultry meat production and mitigation strategies	Angela Trocino <i>University of Padova, Italy</i>
17.00-18.00		

PROGRAMME

Day 4 – 26th October

	Topic	Speaker
9.00-10.00	Meat production in relation to energy and water consumption - carbon and water footprint	Katarzyna Tkacz <i>(University of Warmia e Mazury, Poland)</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Innovations in meat products in the aspect of sustainability	Monika Modzelewska-Kapituła <i>(University of Warmia e Mazury, Poland)</i>
12.00-13.00		
Lunch		
14.00-15.00	Alternatives for conventional meat production	Monika Modzelewska-Kapituła <i>(University of Warmia e Mazury, Poland)</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Insights on optimization of seafood and poultry products with data analysis and machine learning	Carlo Mengucci <i>University of Bologna, Italy</i>
17.00-18.00		
Social Dinner		

PROGRAMME

Day 5–27th October

	Topic	Speaker
9.00-10.00	Hybrid meat products: opportunity and technical approach	Jose Luis Dominguez Castroviejo <i>Ctic Cita, Spain</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Use of fat by-products from the edible oil refining in animal feeding: effects on lipid composition, lipid oxidation and quality of muscle foods	Francesc Guardiola <i>University of Barcelona, Spain</i>
12.00-13.00		
Lunch		
14.00-15.00	Valorization strategies for porcine liver, with special focus on Zn-protoporphyrin as coloring ingredient	Ricard Bou <i>IRTA, Spain</i>
15.00-16.00		
Coffee Break		
16.00-17.00	How sustainability can lead the production of RTE seafood: a real small-size company example	Matteo Gumiero <i>FriulTrota, Italy</i>
17.00-18.00		