

## **DISSEMINAZIONE DEI RISULTATI DEL PROGETTO FAVORDENONDE**

Nei mesi di giugno 2015 e 2016, il Progetto FAVORDENONDE è stato presentato a due eventi divulgativi presso il CREA di Monsampolo del Tronto:

- [http://sito.entecra.it/portale/public/documenti/cra-ora\\_giornata\\_divulgativa\\_per\\_il\\_bio\\_23062015.pdf](http://sito.entecra.it/portale/public/documenti/cra-ora_giornata_divulgativa_per_il_bio_23062015.pdf)
- <http://www.sinab.it/bionovita/giornata-di-studio-su-orticoltura-biologica-e-risorse-genetiche>.

Attività del Progetto FAVORDENONDE presentate a due eventi nazionali, nel 2016:

- “Ricerca in agricoltura biologica e biodinamica: un panorama”, Roma, 20-21 Gennaio 2016, disponibile su: [http://sito.entecra.it/portale/cra\\_avviso.php?id=16444&tipo=convegno&lingua=IT](http://sito.entecra.it/portale/cra_avviso.php?id=16444&tipo=convegno&lingua=IT)
- Fiera Internazionale dei prodotti biologici e naturali “SANA”, Bologna, 8-12 settembre 2016. Il Progetto FAVORDENONDE è stato presentato il 12 settembre 2016, disponibile su: <http://www.crea.gov.it/wp-content/uploads/2016/09/Brochure-SANA.pdf>.

Inoltre, è stata riportata una pubblicazione disponibile sul sito web del CORE Organic: Report on CORE Organic News, Effects of processing on phytochemicals in fruit and vegetables, revised 2 February 2016 - <http://coreorganicplus.org/currently/nyhed/artikel/effects-of-processing-on-phytochemicals-in-fruits-and-vegetables/>

### **Divulgazione dei risultati, qualità di prugne, pomodori e peperoni biologici:**

#### **Presentazioni e poster orali:**

- April 2016: oral presentation in Avignon, France, at the 2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing: E. Vangdal et al., Effects of the drying technique on the retention of phytochemicals in conventional and organic plums (*Prunus domestica* L.). <http://orgprints.org/30810/>
- April 2016: poster presentation in Avignon, France, at the 2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing: M. Fibiani et al., Fate of the main quality, nutraceutical and taste active compounds in conventional and organic tomatoes (*Solanum lycopersicum* L.) subjected to different drying techniques. <http://orgprints.org/30811/>
- April 2016: poster presentation in Avignon, France, at the 2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing: V. Picchi et al., Effects of the processing technique on the retention of bioactive compounds and volatiles in organic and conventional strawberry jams. <http://orgprints.org/30813>

### **Divulgazione dei risultati, qualità dei succhi di mela biologici:**

#### **Presentazioni e poster orali:**

- March, 2016: oral presentation in Polli, Estonia, at the Horticultural Forum 2016: “The quality of apple juice depending on production method, apple storage conditions and pressing method” Presentation available at: [http://epkk.ee/wp-content/uploads/2016/03/Aiandusfoorum-Ounamahla-kvaliteet-Ulvi-Moor\\_2016.pdf](http://epkk.ee/wp-content/uploads/2016/03/Aiandusfoorum-Ounamahla-kvaliteet-Ulvi-Moor_2016.pdf)
- April 2016: oral presentation in Avignon, France, at the 2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing: “Health-beneficial and health-threatening compounds in organic apple juice depending on processing technology”. <http://orgprints.org/30809/>
- September 2016: Eggers N., Kidmose U., Moor U. and Lo Scalzo R. Effect of pressing methods on the sensory quality of organic apple juice. Abstract and poster for the Eurosense conference in Dijon, France, 11 - 14 September 2016. Poster nr. 141. [https://elsevier.conference-services.net/programme.asp?conferenceID=3933&action=prog\\_list&session=39076](https://elsevier.conference-services.net/programme.asp?conferenceID=3933&action=prog_list&session=39076)
- October 2016: poster presentation in Chania, Crete, at the III International Symposium on Horticulture in Europe - SHE2016: “The effect of organic and conventional fruit production method on mineral composition and sensory properties of cloudy apple juice”. [http://she2016.org/posters\\_list.html](http://she2016.org/posters_list.html).

### **Publicazioni:**

- Heinmaa, L., Moor, U., Põldma, P., Raudsepp, P., Kidmose, U., Lo Scalzo, R. Content of health-beneficial compounds and sensory properties of organic apple juice as affected by processing technology" in corso di stampa. *LWT - Food Science and Technology*. <http://dx.doi.org/10.1016/j.lwt.2016.11.044>
- Vangdal, E., Picchi, V., Fibiani, M., Lo Scalzo, R. Effects of the drying technique on the retention of phytochemicals in conventional and organic plums (*Prunus domestica* L.). in corso di stampa. *LWT - Food Science and Technology*. <http://dx.doi.org/10.1016/j.lwt.2017.01.075>

### **Divulgazione dei risultati attraverso la compilazione di tesi di laurea:**

- Lund, Søren E. Spanner (2016). Sensory evaluation of drying methods on bell pepper (*Capsicum annuum* L.) considering cultivar and agricultural methods. 15 ECTS Master Thesis
- Melotti, Edoardo (2016). Studies on the constituents of sweet pepper (Senise pepper pgi) subjected to different drying techniques. Master Thesis, University of Milano, Faculty of Sciences and Technologies. Tutor Prof. G. Speranza.
- Corno, Fabio (2015). Indagini sui costituenti di pomodori sottoposti ad essiccamento. [Investigation on the constituents of tomatoes subjected to drying.] Master Thesis, University of Milano, Faculty of Science and Technologies. Tutor Prof. G. Speranza.
- Vignati, Marta (2016), Master Thesis (ongoing). Secondary metabolites and antioxidant capacity in raw and dried organic sweet bell pepper. University of Milano, Faculty of Science and Technologies. Tutor Prof. G. Speranza, Co-tutor Dr. Roberto Lo Scalzo.

Una serie di foto riguardanti il Progetto FavorDenonDe sono caricate su Instagram:  
<https://imgrab.com/tags/favordenonde/>

Milano, 12 Giugno 2017

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