



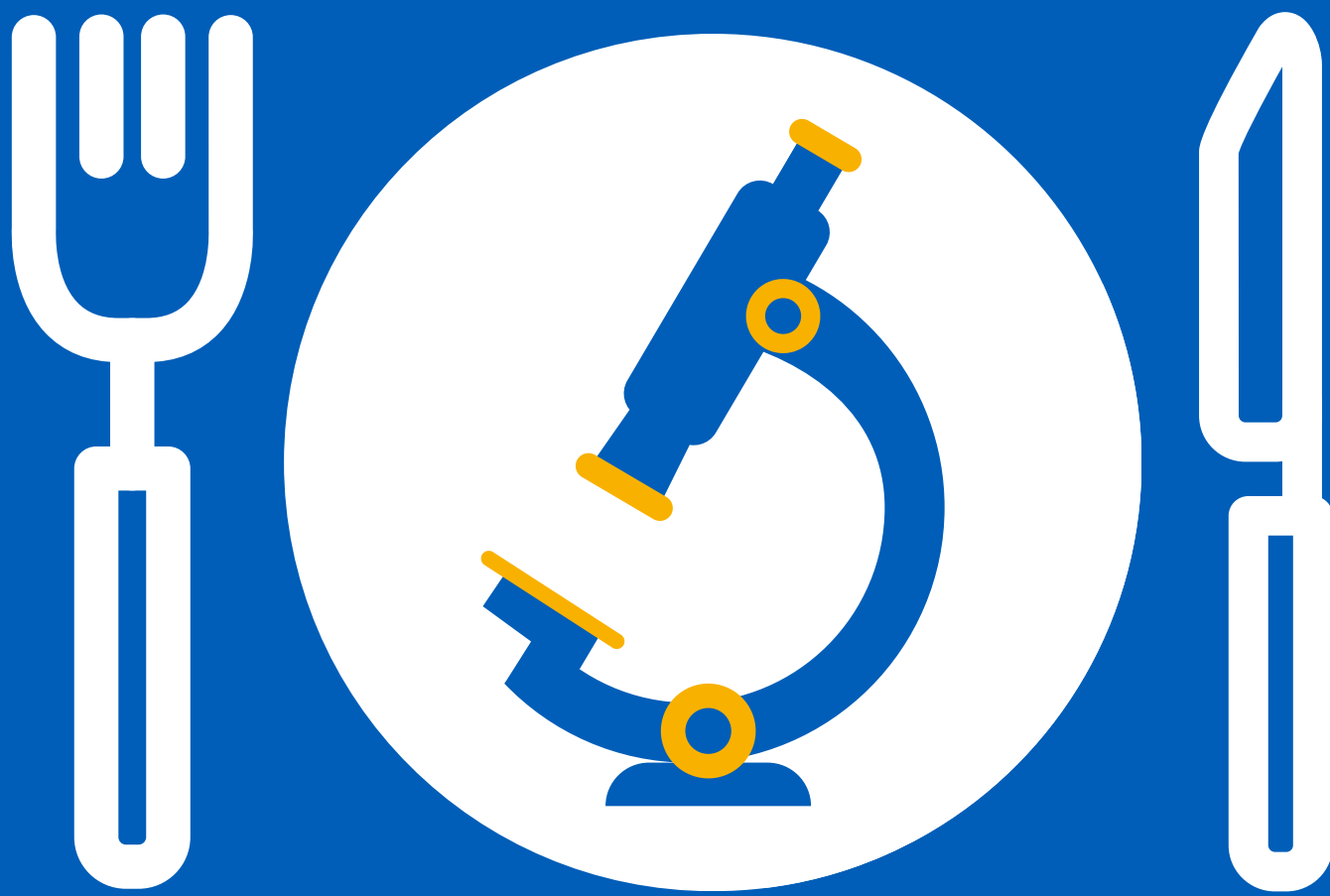
UNIVERSITÀ
DI PARMA



RETE ALTA TECNOLOGIA
EMILIA-ROMAGNA
HIGH TECHNOLOGY NETWORK



TECNOPOLO PARMA



TASTE OUR SCIENCE

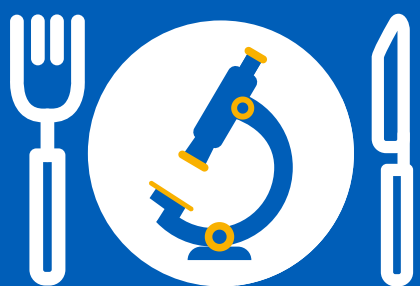
AUG 31 • SEP 3

WE WILL SHOW OUR MAIN COURSES AT



FIND US AT HALL 2 BOOTH J049





TASTE OUR SCIENCE



**MEET THE EXPERTS AT OUR BOOTH
CLICK ON THE PICTURES TO LEARN MORE**

AUGUST 31ST, MORNING:



Mariolina Gulli
Environmental
Biotechnologies



Daniel Milanese
Food Design
Food Packaging



Mirko Morini
Energy
Efficiency

AUGUST 31ST, AFTERNOON:



Giovanni Sogari
Consumer
Behavior



Andrea Volpi
Traceability &
Smart Packaging

SEPTEMBER 1ST, MORNING:



Deborah Beghè
Food Management
Internships Programs



Antonella Cavazza
Active Packaging
Analytical Controls



Roberto Montanari
Logistics &
Supply Chain

SEPTEMBER 1ST, AFTERNOON:



Benedetta Bottari
Milk Science &
Dairy Products

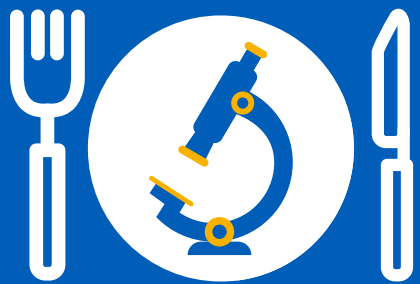


Claudio Cipolat-Gotet
Efficiency in
Cheese Production



Samanta Raboni
Quality Control &
Adulterants Detection

FOR FURTHER INFORMATION: TECNOPOLOPR@UNIPR.IT



TASTE OUR SCIENCE



**MEET THE EXPERTS AT OUR BOOTH
CLICK ON THE PICTURES TO LEARN MORE**

SEPTEMBER 2ND, MORNING:



Valentina Bernini
Beverages from
Agrifood By-Products



Benedetta Chiancone
Crops and Plant
Science



Tullia Tedeschi
Ingredients from
Agrifood By-Products

SEPTEMBER 2ND, AFTERNOON:



Fabio Bozzoli
Thermal Food
Processing



Massimiliano Rinaldi
Food Technologies

SEPTEMBER 3RD, MORNING:



Antonella Cavazza
Active Packaging
Analytical Controls



Samanta Raboni
Quality Control &
Adulterants Detection

SEPTEMBER 3RD, AFTERNOON:

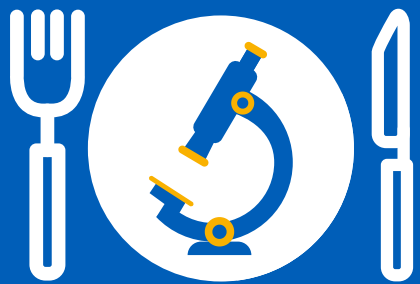


Benedetta Chiancone
Plant By-Product
Enhancement



Mariolina Gulli
Environmental
Biotechnologies

FOR FURTHER INFORMATION: TECNOPOLOPR@UNIPR.IT



TASTE OUR SCIENCE



OUR SPEAKERS AT CIBUS EVENTS

SEP 1 | HALL 7 | ITALIAN CRAFT BREWERIES AREA

11,00 **ALL FOR ONE, ONE FOR ALL**

RESEARCH IN THE HOPS, BARLEY AND BEER SECTORS



Tommaso Ganino
Crops and Plant
Science



Margherita Rodolfi
Crops and Plant
Science



Annalisa Ricci
Food Microbiology

SEP 2 | HALL 7 | ITALIAN CRAFT BREWERIES AREA

11,00 **FROM MOLECULES TO THE EXPERIENCE OF SENSES**



Daniele Del Rio
Human Nutrition



Chiara Dall'Asta
Food Chemistry



Giorgio Maria Zinno
Gastronomy

SEP 3 | BARILLA PLENARY HALL

10,00 **FOOD SUSTAINABILITY AT THE UNIVERSITY OF PARMA:
RESEARCH, TEACHING AND ENTREPRENEURSHIP
TRAINING ACTIVITIES FOR THE FOOD SYSTEM**

10,45 **INNOVATION OR DEGROWTH?
WHICH PATH TO TAKE FOR FOOD SUSTAINABILITY?**



Pier Luigi Marchini
Business Administration
Business Planning



Guido Cristini
Marketing&Retail
Management



Erasmo Neviani
Food Project
Coordinator

FOR FURTHER INFORMATION: TECNOPOLOPR@UNIPR.IT



AUG 31
SEP 3



*We work on environmental biotechnologies
for sustainable crop production*

MARIOLINA GULLÌ

Associate Professor

Department of Chemistry, Life Sciences and
Environmental Sustainability | Siteia.Parma

[SIMBA project](#)

[Learn more](#)

[Book a meeting with Mariolina](#)

[**↩ Back to "Meet the experts at our booth"**](#)



AUG31



We work on the design fabrication of food packaging based on circular biodegradable polymer composites

DANIEL MILANESE

Full Professor

Department of Engineering and Architecture

Cipack

[Learn more](#)

[Book a meeting with Daniel](#)

↩ Back to "Meet the experts at our booth"



AUG31



We work for flexibility and efficiency in frozen food production processes

MIRKO MORINI

Associate Professor

Department of Engineering and Architecture

Siteia.Parma | [Coach Project](#)

[Learn more](#)

[Book a meeting with Mirko](#)

↩ Back to "Meet the experts at our booth"



AUG31

“

We work on consumer behavior towards food choices. We collaborate with stakeholders on short-supply chains.

GIOVANNI SOGARI

Assistant Professor
Department of Food and Drug

[Food improviders](#)

[Learn more](#)

[Book a meeting with Giovanni](#)

↩ Back to "Meet the experts at our booth"



AUG31



We work on traceability and smart packaging for food products.

ANDREA VOLPI
Associate Professor
Department of Engineering and Architecture
Cipack
[Learn more](#)

[Book a meeting with Andrea](#)

[**↩ Back to "Meet the experts at our booth"**](#)



UNIVERSITÀ
DI PARMA



SEP 1

“

Looking for food companies interested in activating internships programs for the [Master Degree in Food Management](#)

DEBORAH BEGHÈ

Researcher and Member of Placement Committee
Department of Economics and Management

[Learn more](#)

[Book a meeting with Deborah](#)

↩ **Back to "Meet the experts at our booth"**



UNIVERSITÀ
DI PARMA



SEP 1-3

“

*We work on food packaging,
development of innovative materials,
active systems, and analytical controls.*

ANTONELLA CAVAZZA

Researcher

Department of Chemistry, Life Sciences and
Environmental Sustainability | Cipack
Head of Postgraduate courses on Packaging

[Learn more](#)

[Book a meeting with Antonella](#)

[**↩ Back to "Meet the experts at our booth"**](#)



SEP 1



*We work on inventory management,
logistics and supply/cold chain*

ROBERTO MONTANARI

Full Professor

Department of Engineering and Architecture

Head of Cipack research center

[Learn more](#)

[**Book a meeting with Roberto**](#)

[**↩ Back to "Meet the experts at our booth"**](#)



SEP 1



We work on food microbiology, we brought together academics and dairy industry with an up-to-date knowledge in Milk Science and Dairy Products.

BENEDETTA BOTTARI

Associate Professor

Department of Food and Drug. Cipack and Siteia.Parma | [InnoDairyEdu project](#)

[Learn more](#)

[Book a meeting with Benedetta](#)

↩ Back to "Meet the experts at our booth"



SEP 1



We work on characterization of factors affecting the efficiency of cheese production, providing innovative tools for the monitoring of these processes

CLAUDIO CIPOLAT-GOTET

Researcher

Department of Veterinary Science | [Useful Project](#)

[Learn more](#)

[Book a meeting with Claudio](#)

[↩ Back to "Meet the experts at our booth"](#)



UNIVERSITÀ
DI PARMA



SEP 2-3

“

We set up biochemical methods for quality control and adulterants detection in food matrices.

SAMANTA RABONI

Technical Assistant

Siteia.Parma: Interdepartmental Centre for Food Safety, Technologies and Innovation for Agrifood

[Learn more](#)

[Book a meeting with Samanta](#)

[**↩ Back to "Meet the experts at our booth"**](#)



UNIVERSITÀ
DI PARMA



SEP 2

“

We work on food fermentation to develop novel fermented beverages and to valorize waste and by-products.

VALENTINA BERNINI

Associate Professor

Department of Food and Drug | Siteia.Parma

[Learn more](#)

[Book a meeting with Valentina](#)

[↩ Back to "Meet the experts at our booth"](#)



SEP 2-3



We work on characterization and valorization of plant biodiversity, with a particular look at plant by-product enhancement

BENEDETTA CHIANCONE

Associate Professor
Department of Food and Drug

[Learn more](#)

[Book a meeting with Benedetta](#)

↩ Back to "Meet the experts at our booth"



SEP 2



We work on the recovery and valorization of valuable food ingredients from agrifood by-products.

TULLIA TEDESCHI

Assistant Professor
Department of Food and Drug
Siteia.Parma | [Prolific Project](#)

[Learn more](#)

[Book a meeting with Tullia](#)

↩ Back to "Meet the experts at our booth"



SEP 2



We work on thermal food processing with a focus on process design, thermophysical properties, and energy saving.

FABIO BOZZOLI
Associate Professor
Department of Engineering and Architecture
Siteia.Parma
[Learn more](#)

[Book a meeting with Fabio](#)

[**↩ Back to "Meet the experts at our booth"**](#)



SEP 2



We work on food technology, our main expertises are food product and process design as well as physical and structural characterization of food products.

MASSIMILIANO RINALDI

Associate Professor
Department of Food and Drug
Cipack and Siteia.Parma

[Learn more](#)

[Book a meeting with Massimiliano](#)

[**↩ Back to "Meet the experts at our booth"**](#)



SEP 1-2



We study hop biodiversity, and in general, plant agrobiodiversity and its valorization

TOMMASO GANINO

Associate Professor in Arboriculture
Department of Food and Drug

[Learn more](#)

[Book a meeting with Tommaso](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



UNIVERSITÀ
DI PARMA



SEP 1-2

“

We study hop characterization, and in general, the genetic and chemical characterization of woody plants

MARGHERITA RODOLFI

Postdoctoral Researcher in Arboriculture
Department of Food and Drug

[Learn more](#)

[Book a meeting with Margherita](#)

[**← Back to "Our speakers at Cibus events"**](#)



SEP 2-3



We work on food fermentation to develop novel fermented beverages and to valorize waste and by-products

ANNALISA RICCI

Postdoctoral Researcher in Food Microbiology
Department of Food and Drug

[Learn more](#)

[Book a meeting with Annalisa](#)

[**← Back to "Our speakers at Cibus events"**](#)



SEP 2



We study the effects of food on human health and coordinate post-graduate and professional education in all the fields of food science

DANIELE DEL RIO

Head of the School of Advanced Studies
on Food and Nutrition

[Learn more](#)

[Book a meeting with Daniele](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



UNIVERSITÀ
DI PARMA



SEP 2-3

“

I am interested in natural compounds, responsible of both positive and negative effects in food. Being an active part of the Interuniversity Master Course in Food Safety and Food Risk

CHIARA DALL'ASTA

Associate Professor in Food Chemistry
Chair of the Doctoral Board in Food Science

[Learn more](#)

[Book a meeting with Chiara](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



SEP 2



We work on food education and coordinate post-graduate and professional education in food, sustainability and design

GIORGIO M. ZINNO

Tutor of Master Food City Design,
School of Advanced Studies
on Food and Nutrition

[Learn more](#)

[Book a meeting with Giorgio](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



SEP 3



I work and make research on accounting and corporate governance, with specific target on business planning for start-up and for innovative and sustainable companies

PIER LUIGI MARCHINI

Associate Professor in Business Administration
Department of Economics and Management

[Learn more](#)

[Book a meeting with Pier Luigi](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



SEP 3



We work on Sustainable Agrifood Supply Chains, with specific reference to the creation of value by innovative and sustainable companies and distributors

GUIDO CRISTINI

Full Professor of Marketing

Founder of [Retail Lab](#)

Department of Economics and Management

[Learn more](#)

[Book a meeting with Guido](#)

[← Back to "Our speakers at Cibus events"](#)



SEP 2-3



We have to look forward to producing new and healthy food in the future, and we have to do it through life-cycle sustainable processes which can contribute to solve the problems and the challenges of the near and far future.

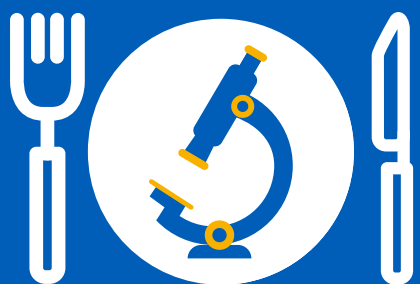
ERASMO NEVIANI

Full Professor of Agricultural Microbiology
Coordinator of Food Project

[Learn more](#)

[Book a meeting with Erasmo](#)

[**↩ Back to "Our speakers at Cibus events"**](#)



TASTE OUR SCIENCE



FOOD PROJECT

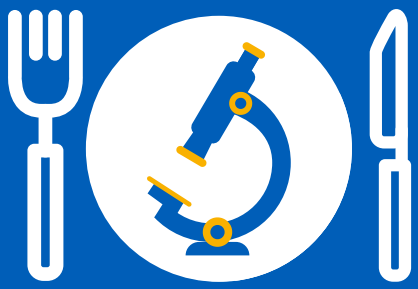
Food Project is a project promoted by the University of Parma to establish and strengthen the already existing competences of excellence in the field of research and teaching in the food sector, to promote their interaction within the University, with enterprises, research centers and educational partners on the local, national and international territory, and aiming to make the University of Parma a recognized European hub in the field of higher education and research in the food sector.

Learn more:

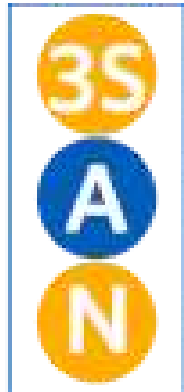
www.foodproject.unipr.it



**FOR FURTHER INFORMATION:
TECNOPOLOPR@UNIPR.IT**



TASTE OUR SCIENCE



SCHOOL OF ADVANCED STUDIES ON FOOD AND NUTRITION

The School offers highly qualified educational paths, aimed at developing professional profiles with educational, technical and scientific expertise in the food sector, as:

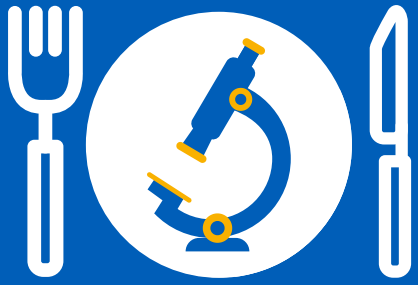
- *human nutrition*
- *food safety*
- *product and process innovation*
- *food risk communication*
- *food, health and environment interactions*
- *healthy lifestyles education*
- *use of sustainable technologies*
- *socio-economic management of production and commercial processes*
- *socio-economic impact and regulatory framework*

Learn more:

www.advancedstudies.unipr.it



FOR FURTHER INFORMATION:
TECNOPOLOPR@UNIPR.IT



TASTE OUR SCIENCE



At Parma Technopole you can find industrial research laboratories equipped with modern facilities.

Contact us to find solutions in the following fields:

- *food safety & food technologies*
- *packaging*
- *industrial automation, IOT, digitalization*
- *energy and environment*
- *lifesciences*
- *translational medicine*

*Services to foster joint projects
between university and companies:*

- *analysis of the innovation need*
- *support in the design of the Research&Development project*
- *guidance on contracts, IPR and financial incentives*
- *access to the Emilia-Romagna High Technology Network*
- *hosting events and networking*

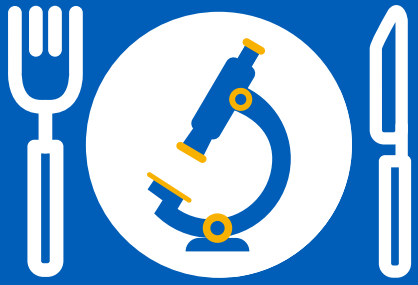
Learn more:

www.tecnopolo.parma.it

www.tecnopoli.emilia-romagna.it



FOR FURTHER INFORMATION:
TECNOPOLOPR@UNIPR.IT



TASTE OUR SCIENCE



SMILE Digital Innovation Hub is a non-profit association founded by Unione Parmense degli Industriali and the University of Parma.

The goal of SMILE-DIH is to create an effective technology transfer between universities and industry, to support companies who want to change their business models through the digitization of business processes and implementation of innovative and lean methodologies, supported by intelligent technologies.

Services:

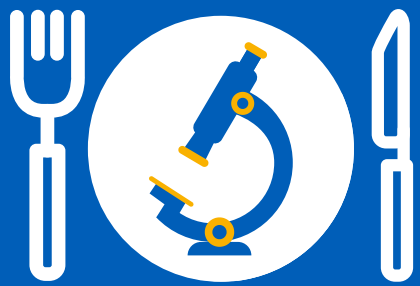
- *Ecosystem building, scouting, brokerage, networking*
- *Collaborative Research*
- *Access to Funding and Investor Readiness Services*
- *Concept validation and prototyping*
- *Digital Maturity Assessment*
- *Incubator/accelerator support*
- *Market intelligence*
- *Education and skills development*

Learn more:

www.smile-dih.eu



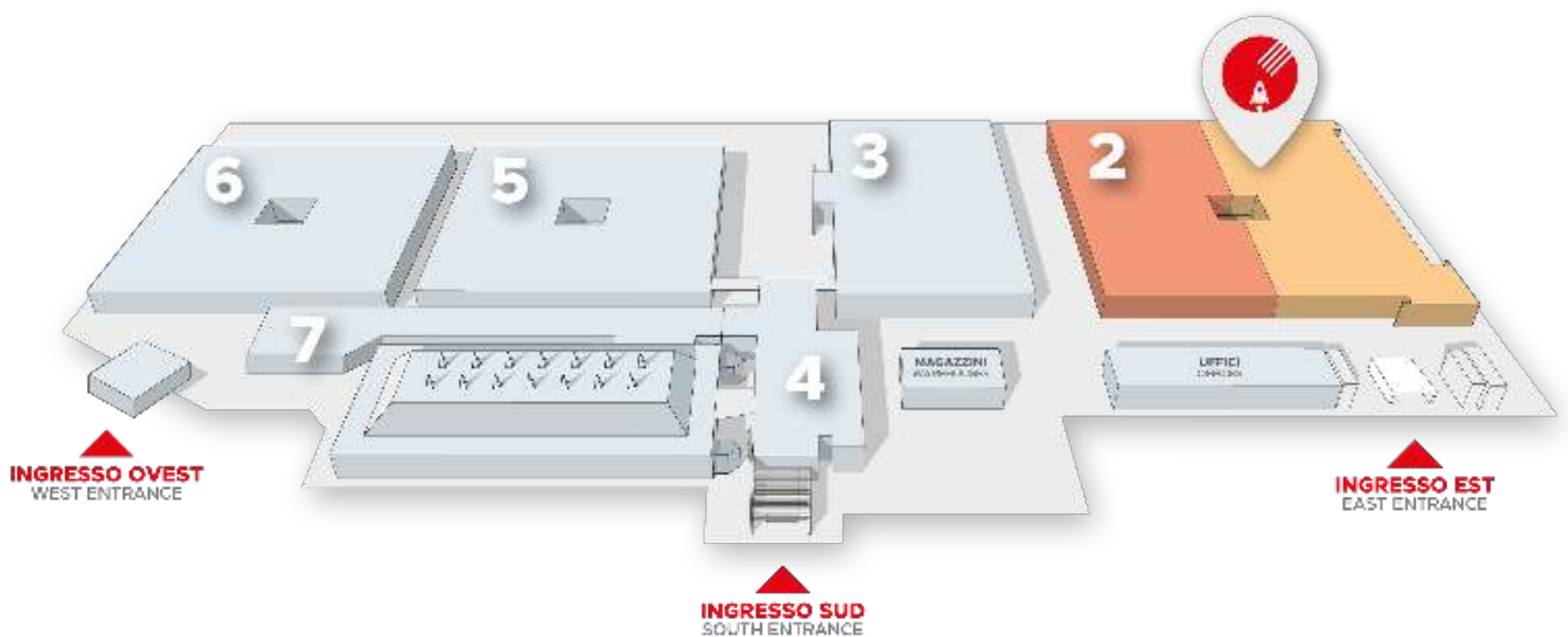
**FOR FURTHER INFORMATION:
TECNOPOLOPR@UNIPR.IT**



TASTE OUR SCIENCE



FIND US AT HALL 2 (DAIRY) BOOTH J049



FOOD INNOVATION START UP

WE ARE CLOSE TO THE FOOD INNOVATION START UP AREA



FOR FURTHER INFORMATION:
TECNOPOLOPR@UNIPR.IT



UNIVERSITÀ
DI PARMA



**WE LOOK FORWARD
TO MEETING YOU AT:**



**FIND US AT
HALL 2
BOOTH J049**

TECNOPOLOPR@UNIPR.IT