180 YEARS OF EXCELLENCE IN AGRICULTURAL SCIENCES IN PISA: THE STATE OF RESEARCH TODAY

29 October 2021 09:00-13:00



Opening session: Prof. **Marcello MELE**Director of the Department of Agriculture, Food and Environment;
University of Pisa

Chair Person: **Manuela GIOVANNETTI**Professor Emeritus of Agricultural Microbiology; University of Pisa

Prof. **Iduna ARDUINI** - From the past: the historical herbarium of DAFE

- (9.30) **Daniel ALPIZAR** Drivers of food systems that affect inequalities and food security and nutrition in transforming food systems in Sub-Saharan Africa
- (9.45) **Clarissa CLEMENTE** Health-promoting compounds from Camelina sativa (L.) Crantz, a promising oilseed crop for the Mediterranean region
- (10.00) **Ermes LO PICCOLO** New perspectives about fruits with high health-related qualities: a possible era of nutrafruit production
- (10.15) **Giacomo PALAI -** The effect of environmental factors and horticultural practices on secondary metabolism in olive fruits and grapes
- (10.30) **Martina PUCCINELLI -** New processes and products for greenhouse horticulture

(10.45-11.00) Break

- (11.00) **Gabriele USAI** Genomics and breeding of the fig tree, an ancient crop with promising perspectives
- (11.15) **Fatma HAMOUDA** Agrohydrological sensor- and model-based tools for sustainable irrigation management of fruit tree orchards
- (11.30) **Michel PIRCHIO** Strategies and innovative machines for conservative management in organic horticulture
- (11.45) **Priscilla FARINA -** The PRIMA project Fedkito: from insects and plants a green solution to protect fresh fruits and vegetables

- (12.00) **Valeria ZENI** Precision agriculture to improve the monitoring and management of tomato pests
- (12.15) **Lorenzo COTROZZI -** Hyperspectral detection and monitoring of plant diseases and stress: principles, case studies, and perspectives
- (12.30) **Athos PEDRELLI** Occurrence and genetic variability of grapevine Pinot Gris virus (GPGV) in Chianti Classico vineyards

(12.45-14.30) Lunch

- (14.30) **Michelangelo BECAGLI** The use of wood distillate in vegetable and fruit production: effects on soil/plant system
- (14.45) **Costanza CECCANTI, Giulia LAURIA** A fil rouge between photosynthesis and nutraceutical properties
- (15.00) **Marco SANTIN** A journey into eco-friendly approaches towards super-fruits and vegetables: from sustainable production to the best light regime to waste recycling
- (15.15) **Alessandro BIANCHI** Non destructive sensors for grape and olive processing
- (15.30) **Michela PALLA** Health-promoting phytochemicals as affected by beneficial root symbionts and bacteria in fruits and vegetables
- (15.45) **Giulia FOGGI** By-products and waste from the plant supply chain as a source of bioactive compounds in animal nutrition
- (16.00) **Ilaria MARCHIONI** Nutraceutical properties and conservation of novel functional foods: edible flowers and microgreens

Closing session



