



GENP 2018 III Edition  
“Green Extraction of Natural Products”

University Aldo Moro Bari-Italy November 12-13, 2018

## ***SCIENTIFIC COMMITTEE***

### ***Giancarlo Cravotto***

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### ***Farid Chemat***

University of Avignon, GREEN, France, PhD

### ***Jochen Strube***

Institute for Separation and Process Technology, Clausthal University of Technology, Germany, PhD

### ***Francisco Barba***

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### ***Ivana Radojčić Redovniković***

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### ***Patrizia Perego***

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***Riccardo Amirante***

Department of Mechanics, Mathematics and Management, Polytecnic of Bari, Italy PhD

## ***Program***

**November 12st**

**9.00 Registration and Welcome**

**10.00 Opening Ceremony and meeting presentation**

***Topic Innovative extraction process design***

10.30 **PL1** (*pending confermation*)

11.00 **PL2** Andrew J. Hunt (University of York-UK) (*pending confermation*)

**11.30 Coffe Break**

12.00 **K1** Khan Muhammad Kamra (*College University Faisalabad, Pakistan*)  
Microwave Processing Impact on the Phytochemicals of Sorghum Seeds as  
Food Ingredient

12.20 **O1** Ferreira DF (University of Santa Maria Brasil) *Simultaneous solvent-free extraction of volatile and non-volatile antioxidant compounds from Rosemary using microwave hydrodiffusion and gravity.*

12.35 **O2** Lazo-Mercado Virgilio (University of Bio-Bio Cile) *Centrifugal freeze concentration as retention method of volatile compounds in apple juice*

12 50 **SC1** M. Fiore *Leanpha srl Innovative Microwave Generators for Process Optimization*

13.00 **SC2** G.Maranaldi *INDENA Antibiofilm effect of plant extracts*

## LUNCH

14.30 **K2** Anne Rossignol-Castera (Oléos-Hallstar, Mauguio, France) *A new biomimetic green solvent coupled to co-intensified oleo-eco-extraction for performant skin actives*

14.50 **K3** Ivana Radojčić Redovniković (Univ Zagabria) *Green solvents for green technologies (T1)*

15.10 **K4** Capriati Vito *Natural Deep Eutectic Solvents: The perfect springboard toward a sustainable future* (University of Bari)

### *Topic Alternative solvents for green extraction*

15.30 **SC3:** Piemontese Luca (University of Bari) *Deep Eutectic Solvents as effective media for the extraction of small molecules from natural sources*

### *Topic Sustainable and clean extraction technologies*

15.40 **O3** Chiara Samori (University of Bologna) *Milking of the microalga *Haematococcus pluvialis* for a non destructive extraction of astaxanthin*

16.00 **O4** Rodrigues Ivo (Polytechnic Institute of Coimbra-Portugal) *Exploring the effects of carbohydrases-assisted pulp extraction from strawberry tree fruit*

## 16.20 Coffe break

### *Topic Valorisation of by products and biorefinery*

17.00 **K5** Silvia Tabasso (University of Turin-Italy) *Enabling technologies and green solvents for lignin extraction and valorization*

**17.20 O5** Visnja Gaurina Srcek (University of Zagreb) *Biological potential of proteins and peptides obtained from hempseed cake*

**17.35 O6** Paloma Almanza Tovanche and Flores-Gallegos Adriana C (Autonomous University of Coahuila -Saltillo Coahuila Mexico) *Pomegranate husk as source of polyphenols and its extraction using ultrasound-microwave extraction*

**17.50 O7** A. S. Fabiano-Tixier (Avignon University, INRA, France) *Green Sono extraction: study of the physical impacts on the leaves of Rosmarinus officinalis*

**18.10 SC4** Gerardo Manuel González (Autonomous University of Coahuila -Saltillo Coahuila Mexico) *Polyphenols extraction from coffee pulp using ultrasound, microwave and green solvents*

## **18.20 1<sup>st</sup> POSTER SESSION**

### **20.00 Social Dinner**

**November 13<sup>st</sup>**

### ***Topic: Industrial and case study applications***

**9.00 PL3** Jochen Strube *Natural Products Extraction of the future – Solutions for Sustainable Manufacturing* (University of Clausthal-Zellerfeld, Germany)

**9.30 PL4** Chemat Farid University of Avignon France

**10.00 K6** Cravotto Giancarlo University of Turin Italy *Toward a transdisciplinary model in green extraction*

**10.20 O8** Lukas Uhlenbrock (Clausthal University of Technology) *Quality by Design focused process development and water based extraction techniques for the isolation of valuable components from naturally variable raw material.*

**10.35 O9** Lea Vernes (Avignon University- France) *Bioactive compounds extraction from Arthrospira platensis through sonoporation induced by ultrasounds.*

10.50 **SC5:** Alice ANGOY (IFTS, Foulayronnes, France) *Green extraction of natural products using microwaves and centrifugal force thanks to a semi-industrial pilote.*

### **11.00 Coffe break**

11.30 **O10** Ramli, S.S. Siti Suhara (University Putra Malaysia) *Optimisation of the Oil Extracted from Sardinella lemuru Waste with Supercritical Fluid Extraction (SCCO2) using Response Surface Methodology (RSM)*

11.45 **O11** Meneguzzo Francesco *Enhanced extraction from malt and hops in an innovative beer-brewing technology based on hydrodynamic cavitation processes*  
Institute of Biometeorology, National Research Council, Sesto Fiorentino, Firenze, Italy

12.00 **O12:** Arrigucci Fredrik (ARCAROMA, Lund Sweden) *oliveCEPT® - A commercially available product for improving olive oil extraction yield and quality*

12.20 **SC6.** Maria Grazia Roselli (Sergio Fontana srl) *Innovative Mixture With Antioxidant Action, With Positive Effect On The Intestinal Microbiota*

12.30 **SC7:** Faraone Basilicata (University of Basilicata-Italy) *Green extractions of bioactives from Vitis vinifera L. (cv. Aglianico) leaves: phenolic profile, antioxidant and anti-cholinesterase activity of extracts.*

12.40 **SC8:** Giorgio Grillo (University of Turin) *Mass transfer kinetic design of multi-stage ultrasound-assisted extraction of tea leaves*

***Topic New tools for green extraction education and operator training (in progress)***

**LUNCH**

## Special Session “COMPETITIVE- Claims for Olive oil to improve its market Value- Ager Project

14.00 **O1** Sacchi. R (University Federico II Naples Italy)

14.15 **O2** De Gennaro B (University of Bari Italy)

14.30 **O3** Mulinacci N. –Cecchi (University of Florence) *New analytical approaches to determine the EVOO quality: a study on the volatiles and phenolic fraction of Italian oils from 2017*

14.45 **O4** Guerrini Lorenzo (University of Florence Italy) *Studies on extra-virgin olive oil degradation during shelf-life.*

15.00 **O5** Arnoldi A (University of Milan Italy) *COMPETITIVE: Bioactivity and absorption of extra virgin olive oil polyphenols*

15.15 **O6** Cravotto C (University of Turin)

15.30 **O7** Di Staso Elia (Polytecnic of Bari)

15.45 **O8** Picariello G. (CNR Avellino Italy)

16.00 **O9** Pichierri Marco- Guido G. (University of Bologna-University of Salento) *Communicating the health value of olive oil: An analysis of consumers' emotional and attitudinal responses to label health claims*

### 15.00-16.00 2<sup>th</sup> POSTER SESSION

Awards Ceremony

### 16.30 FINAL REMARKS AND CLOSING



**BARI –ITALY**  
**November 2018, Monday 12 - from 10 am to 7 pm - Tuesday 13 - from 8.30**  
**am to 4 pm**

This form can be completed **using a typewriter or capital letters** and sent to the Congress Organizer with the copy of payment.

[genp2018@uniba.it](mailto:genp2018@uniba.it)

A. PARTICIPANT INFORMATION		
Title: <input type="checkbox"/> Prof. <input type="checkbox"/> Dr. <input type="checkbox"/> Mr. <input type="checkbox"/> Mrs. <input type="checkbox"/> Ms.	Degree: <input type="checkbox"/> Ph.D. <input type="checkbox"/> M.D. <input type="checkbox"/> D.O.	*Gender: <input type="checkbox"/> Male <input type="checkbox"/> Female
*Last/Family Name:		*First/Given Name:
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B. ACCOMPANYING PERSON(S)		
Title: <input type="checkbox"/> Prof. <input type="checkbox"/> Dr. <input type="checkbox"/> Mr. <input type="checkbox"/> Mrs. <input type="checkbox"/> Ms.	Last/Family Name:	First/Given Name:
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The registration fee covers access to all plenary and workshop sessions, the lunches and coffee breaks specified in the conference program and conference materials.

## REGISTRATION

### REGISTRATION FEE

		AMOUNT DUE
Industry	300,00€ + VAT 22%	= 366,00€
Academy*	200,00€ + VAT 22%	= 244,00€
Students** (PhD - Ms)	82,00€ + VAT 22%	= 100,04€
Aggregate	80,00€ + VAT 22%	= 97,60€

\* Academy rate applies to those with a full time position in a non-commercial institute

\*\* Student rate applies to those registered for a higher degree. Student registrations must be accompanied by a signed letter from your head of department attesting to student status.

### PLEASE CHECK


Please note: According to Italian legislation 22% VAT will be added to the registration fee.

<b>Social Events: Please, pay ATTENTION: Book the social dinner that will be held on 12 November 2018. You will taste 6 typical dishes of the Apulian cuisine, from appetizers to desserts, tasting white, red and dessert wines. The cost, not included in the registration, is 37 euros per person. Only 120 seats are available. If you want to reserve a ticket, please, send an email to <a href="mailto:genp2018@uniba.it">genp2018@uniba.it</a> with the subject "RESERVATIONS FOR THE SOCIAL DINNER" and include the cost of the dinner into the BANK TRANSFER with REASON FOR PAYMENT: CONFERENCE REGISTRATION GENP 2018+ SOCIAL DINNER</b>							Yes	No
Social Dinner	12 November 2018						Attendance	
	Allergens?	DAIRY	FISH	SHELLFISH	GLUTEN	NUTS	EGG	
	please check							

<b>D. PAYMENT INFORMATION</b>
<b>Only Payments made by bank transfer will be accepted. All bank transfer fees are to be paid by registrants.</b>
by (international) bank transfer: MED & FOOD C.Q.S. SRL S.DA PROV. CASAMASSIMA, KM. 3,000 70010 VALENZANO BA Banco di Napoli Filiale: 00620 - BARI VIA A. GIMMA <b>IBAN</b> IT77 I010 1004 0151 0000 0066 808 <b>SWIFT CODE:</b> IBSPITNA 948 <b>BIC CODE:</b> IBSP IT NA 948  REASON FOR PAYMENT: CONFERENCE REGISTRATION GENP 2018
THE INVOICE WITH THE REFERENCE TO THE BANK TRANSFER NUMBER WILL BE SENT AFTER THE PAYMENT VERIFICATION.

A copy of the bank transfer statement with the applicant's name, address and payment details must be sent by fax or e-mail to the Secretariat.

\* Three-digit CDW-code is found on the back text to the signature (on American Express the four-digit CDW-code is found on the front)

**Payment Conditions:**

- Advanced payment for the Congress must be received in order to confirm your registration. Once your payment has been accepted, a letter of confirmation will be sent to you via e-mail.

**Cancellation Policy:**

Cancellation of registration

Notification of cancellation must be made in writing and sent to the conference secretariat. This can be done via e-mail to [genp2018@uniba.it](mailto:genp2018@uniba.it)

Cancellation of registration will be accepted until 20 October 2018 (midnight CET), up until which date the total amount will be refunded except for a cancellation fee of SEK 750 (+ VAT).

We regret that no refunds or reductions of fees can be done for cancellations made after 20 October 2018, nor for no-shows for any reason.

Change of name

Should you be unable to attend, you will be given the opportunity to send a colleague in your place for an administrative fee of 35 euros (+ VAT).

Please contact the conference secretariat as soon as possible with regard to cancellations. [genp2018@uniba.it](mailto:genp2018@uniba.it)