



76° CONVEGNO SISVET

PROGRAMMA DETTAGLIATO

ORAL SOCIETÀ - AIVI

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Sala Levante (Giulia Centre)

16.30 - 16.40

Apertura dei lavori

- **Prof. Aniello Anastasio, Presidente AIVI**

Moderano:

- **Prof.ssa Tiziana Civera**
- **Prof. Sergio Ghidini**

16.40 - 17.10

LECTIO MAGISTRALIS

Application of Computer Vision System for meat safety assurance in chicken abattoirs: VetInspector

- **Dr.ssa M. Sandberg**

17.10 - 17.20

- *Parigi M., Fiorentini L., **Prandini L.**, Milandri C., Rosetti M., Tosi G., Perulli S., Formenti L., Tomasello F., Savini F., Indio V., De Cesare A., Serraino A., Giacometti F.*

Rabbit slaughter hygiene: evaluation of process hygiene criteria for the supposed food category carcasses of rabbit

17.20 - 17.30

- **Ferri G., Giantomassi G., Tognetti D., Olivastri A., Vergara A.**

Hepatitis E virus detection in liver and muscle tissues sampled from home slaughtered domestic pigs in Central Italy

17.30 - 17.40

- **Pattono D., Muratore G., Catania A.M., Ala U., Dalmaso A., Rossetto P., Bottero M.T.**

Evaluation of bacterial translocation in ordinary and emergency slaughter

17.40 - 17.50

- **Tirloni E., Bernardi C., Fusi V., Stella S.**

Growth potential of *Listeria monocytogenes* in steak tartare: application of predictive microbiology

17.50 - 18.00

- **Egidio M., Proroga Y.T.R. Scotti L., Mancusi A., Di Paolo M., Ambrosio R.L., Balestrieri A., Marrone R.**

In vitro antibacterial activity of silver nanoparticles against most common pathogenic and spoilage food bacteria

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8.30 - 8.40

Apertura dei lavori

Moderano:

- **Prof.ssa Silvia Bonardi**
- **Prof. Andrea Armani**

8.40 - 8.50

- **Savini F., Indio V., Mekonnen Y.T., Tomasello F., Giacometti F., Bardasi L., Taddei R., De Cesare A., Serraino A.**

Impact of curing on microbial parameters and *Listeria monocytogenes* growth in fish fillets

8.50 - 9.00

- **Del Sambro L., Bianco A., Capozzi L., Caldarola G., Normanno G., Miccolupo A., Giannico A., Ridolfi D., Toce M., Parisi A.**

Development of a DNA Barcoding and Metabarcoding method for a rapid Identification of species in seafood products

9.00 - 9.10

- **Giusti A., Malloggi C., Lonzi V., Forzano R., Meneghetti B., Solimeo A., Tinacci L., Armani A.**

Implementation of a DNA metabarcoding workflow for seafood authentication

9.10 - 9.20

- **Mosconi G., Malandra R., Chiesa L.M., Panseri S.**

Determination of persistent organic pollutants in fish tissues by accelerated solvent extraction technique (EXTREVA ASE™) and GC-MS/MS to support food safety

9.20 - 9.30

- **Ambrosio R.L., M. Esposito., C. Ceniti., V. Vuoso., Marika Di Paolo., A. Danese., G. Palmieri., A. Anastasio., E. Cocca..**

Innovative approach to welfare monitoring of the European eel (*Anguilla anguilla*) as a tool to ensure food safety

9.30 - 9.40

- **Nobile M., Pessina D., Panseri S., Chiesa L.M.**

Use of essential oil vapors in modified atmosphere packaging for shelf-life management of fresh fish

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9.40 - 9.50

- **Indio V.**, Oliveri C., Lucchi A., Barron Gonzales U., Achemchem F., Valero A., Pasquali F., Savini F., Manfreda G., De Cesare A.

Bacteria population dynamics in artisanal fermented soft cheeses as predictors of the presence of foodborne pathogens

9.50 - 10.00

- **Bardasi L.**, Massella E., Sampieri M., Carfora V., **Conter M.**, Lamperti L., Marra F., Rega M., Bacci C., Bonardi Silvia

Preliminary results on detection of Extended-Spectrum Beta-Lactamase (ESBL)-producing Escherichia coli from red foxes, corvids, and waterfowl in the Emilia-Romagna region, Northern Italy

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14.30 - 14.40

Apertura dei lavori

Moderano:

- **Prof.ssa Elisabetta Bonerba**
- **Prof. Giancarlo Bozzo**

14.40 - 14.50

- **Spanu C.**, Salza S., Piras G., Melillo R., Molotzu M., Giagnoni L., Doneddu L., Tondello A., Cecchinato A., Stevanato P., Squartini A., Tedde T., Mudadu A.G.

An update on the prevalence of Listeria spp. and L. monocytogenes in sheep's milk cheesemaking facilities

14.50 - 15.00

- **Giugliano R.**, Musolino N., Ciccotelli V., Savio V., Vivaldi B., Ercolini C., Bianchi D.M., Decastelli L.

Soy, Rice And Oat Drinks: Investigating Chemical And Biological Safety In Plant-Based Milk Alternatives

15.00 - 15.10

- **Danesi L.**, Panseri S., Tirloni E., Mosconi G., Villa R.

Application and impact of infrared radiation technology on milk safety and quality traits

15.10 - 15.20

- **Fabrile M.P.**, Ghidini S., Caligiani A., Scali F., Varrà M.O., Alborali G.L., Ianieri A., **Zanardi E.**

An exploratory study on the use of antibiotics in the pig chain as an issue for Public Health and food authenticity

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15.20 - 15.30

▪ **Varrà M.O.**, Zanardi E., Iacumin P., Rossi M., Lanza G.T., Ianieri A., Ghidini S.
Combining light stable isotope ratios and lanthanide profiles for traceability and fraud prevention in the squid industry

15.30 - 15.40

▪ Srikanthithasan K., **Castrica M.**, Balzaretto C. M., Gariglio M., Fiorilla E., Bongiorno V., Schiavone A., Forte C., Miraglia D.
Effect of bakery by-products inclusion in broiler diet on microbiological quality and physicochemical characteristics of meat

15.40 - 15.50

▪ **Pinarelli Fazione J.**, Marzoli F., Pezzuto A., Bertola M., Antonelli P., Dolzan B., Barco L., Belluco S.
Persistence of Salmonella spp. in farmed insects species, a systematic review of experimental studies

15.50 - 16.00

▪ **Marzoli F.**, Tata A., Pinarelli Fazione J., Zacometti C., Bertola M., Cento G., Dolzan B., Antonelli P., Piro R., Belluco S.
Acheta domesticus as a sustainable and safe food source: stability of powder during one-year storage and risk of Salmonella presence

16.00 - 16.10

Chiusura dei lavori
▪ **Prof. Aniello Anastasio**
▪ **Prof. Pierluigi Aldo Di Ciccio**

■ SEGRETERIA ORGANIZZATIVA



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