

# **Sustainable Production and Consumption of Meat, Poultry and Seafood**

## **PhD School**

**23rd-27th October 2023**

**Alma Mater Studiorum-Università di Bologna**

**Emilia Romagna Food Science Advanced  
Doctoral Training Programme**



# PROGRAMME

## Day 1 –23rd October

	Topic	Speaker
9.00-10.00	Challenges and Perspective of production and consumption of muscle foods	<b>Massimiliano Petracci</b> <i>University of Bologna, Italy</i>
10.00-11.00	Sustainability of meat and seafood: a global need, a consumer's desire	<b>Roberto Rainò</b> <i>SGMarketing, Italy</i>
Coffee Break		
11.00-12.00	The valorization of local fishing productions - the case of the fishermen of Cattolica	<b>Nicola Tontini</b> <i>Casa del Pescatore Soc. Coop., Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	Green strategies for the preservation of seafood products	<b>Clemencia Chaves Lopez</b> <i>University of Teramo, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Green strategies for the preservation of seafood products	<b>Clemencia Chaves Lopez</b> <i>University of Teramo, Italy</i>
17.00-18.00		

# PROGRAMME

## Day 2 –24th October

	Topic	Speaker
9.00-10.00	Sustainable production and consumption of meat and meat products	<b>Giuseppe Comi</b> <i>University of Udine, Italy</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Sustainable production and consumption of meat and meat products	<b>Lucilla Iacumin</b> <i>University of Udine, Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	Can aquaculture fill our bellies while being sustainable?	<b>Elisa Benini</b> <i>University of Bologna, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Can aquaculture fill our bellies while being sustainable?	<b>Elisa Benini</b> <i>University of Bologna, Italy</i>
17.00-18.00		

# PROGRAMME

## Day 3 –25th October

	Topic	Speaker
9.00-10.00	Sustainable poultry production: how to meet a growing product demand while preserving the environment	<b>Marco Zampiga</b> <i>University of Bologna, Italy</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Sustainable poultry production: how to meet a growing product demand while preserving the environment	<b>Marco Zampiga</b> <i>University of Bologna, Italy</i>
12.00-13.00		
Lunch		
14.00-15.00	MARR's ESG approach and the Sustainable Seafood Supply Chain	<b>Domiziana Calisi and Filippo Tamburini</b> <i>MARR, Italy</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Impacts of emerging myopathies on sustainability of poultry meat production and mitigation strategies	<b>Angela Trocino</b> <i>University of Padova, Italy</i>
17.00-18.00		

# PROGRAMME

## Day 4 – 26th October

	Topic	Speaker
9.00-10.00	Meat production in relation to energy and water consumption - carbon and water footprint	<b>Katarzyna Tkacz</b> <i>(University of Warmia e Mazury, Poland)</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Innovations in meat products in the aspect of sustainability	<b>Monika Modzelewska-Kapituła</b> <i>(University of Warmia e Mazury, Poland)</i>
12.00-13.00		
Lunch		
14.00-15.00	Alternatives for conventional meat production	<b>Monika Modzelewska-Kapituła</b> <i>(University of Warmia e Mazury, Poland)</i>
15.00-16.00		
Coffee Break		
16.00-17.00	Insights on optimization of seafood and poultry products with data analysis and machine learning	<b>Carlo Mengucci</b> <i>University of Bologna, Italy</i>
17.00-18.00		
Social Dinner		

# PROGRAMME

## Day 5–27th October

	Topic	Speaker
9.00-10.00	Hybrid meat products: opportunity and technical approach	<b>Jose Luis Dominguez Castroviejo</b> <i>Ctic Cita, Spain</i>
10.00-11.00		
Coffee Break		
11.00-12.00	Use of fat by-products from the edible oil refining in animal feeding: effects on lipid composition, lipid oxidation and quality of muscle foods	<b>Francesc Guardiola</b> <i>University of Barcelona, Spain</i>
12.00-13.00		
Lunch		
14.00-15.00	Valorization strategies for porcine liver, with special focus on Zn-protoporphyrin as coloring ingredient	<b>Ricard Bou</b> <i>IRTA, Spain</i>
15.00-16.00		
Coffee Break		
16.00-17.00	How sustainability can lead the production of RTE seafood: a real small-size company example	<b>Matteo Gumiero</b> <i>FriulTrota, Italy</i>
17.00-18.00		