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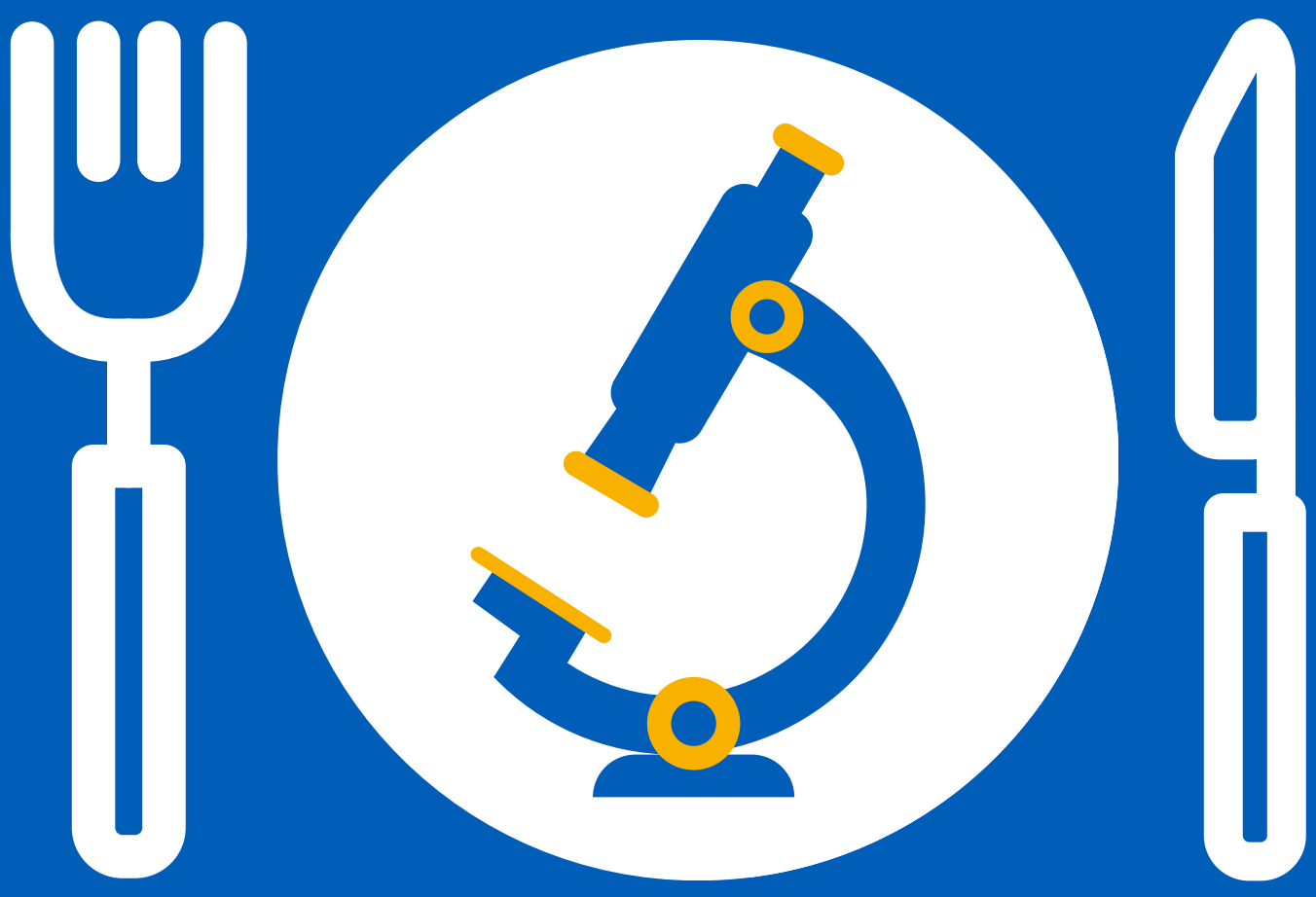
RETE ALTA TECNOLOGIA EMILIA-ROMAGNA
HIGH TECHNOLOGY NETWORK
TECNOPOLO PARMA



TASTE OUR SCIENCE

AUG 31 • SEP 3

WE WILL SHOW OUR MAIN COURSES AT

CIBUS
20TH INTERNATIONAL FOOD EXHIBITION
PARMA
31AUGUST/3SEPTEMBER2021

FIND US AT HALL 2 BOOTH J056

POR FESR EMILIA-ROMAGNA 2014/2020 · FSC Fondo per lo Sviluppo e la Coesione · UNIONE EUROPEA · Regione Emilia-Romagna · ART-ER

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

AUGUST 31ST, MORNING:

Mariolina Gullì
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

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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 Gullì
Environmental Biotechnologies

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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

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"**

*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"**

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"**

*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"**

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"**

*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"**

*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"**

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"**

*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"**

*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"**

*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"**

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"**

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

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BENEDETTA CHIANCONE

Associate Professor

Department of Food and Drug

Learn more

Book a meeting with Benedetta

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

*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"**

*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"**

*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"**

*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"

*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"

*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"

*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"**

*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"

*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"**

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"**

*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"

*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"**

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UNIVERSITÀ DI PARMA 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

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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

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TECNOPOLO PARMA

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

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31 AUGUST/3 SEPTEMBER 2021

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smile DIGITAL INNOVATION HUB

*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

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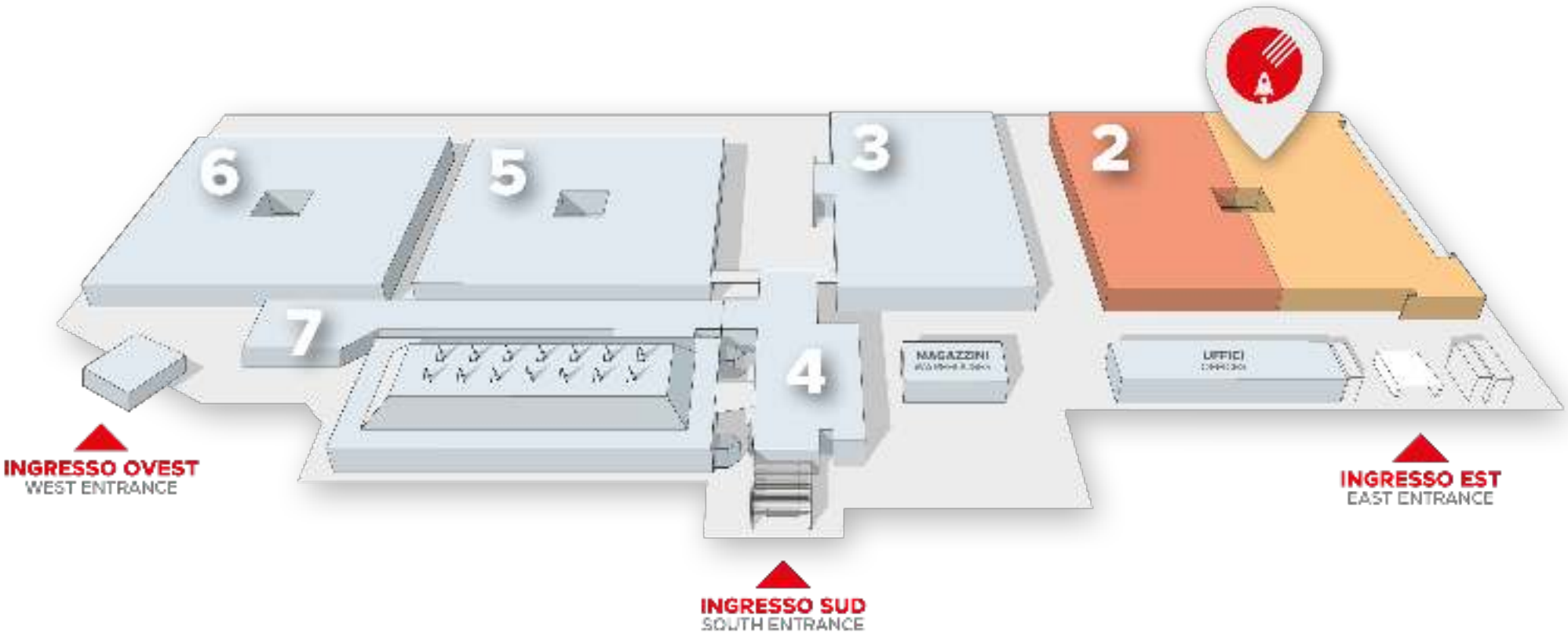

FOOD INNOVATION
START UP

WE ARE CLOSE TO THE FOOD INNOVATION START UP AREA

CIBUS
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PARMA
31 AUGUST/3 SEPTEMBER 2021

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HIGH TECHNOLOGY NETWORK

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WE LOOK FORWARD TO MEETING YOU AT:

CIBUS
20TH INTERNATIONAL FOOD EXHIBITION

PARMA
31 AUGUST / 3 SEPTEMBER 2021

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