

.....RECENSIONI DI LIBRI



LA RACCOLTA DELLE OLIVE

DI FRANCO FAMIANI¹, RICCARDO GUCCI²

I Edizione

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La raccolta delle olive è la pratica che incide di più sui costi di produzione: stabilire l'epoca della sua esecuzione e le modalità con cui viene effettuata assume quindi grande rilevanza sia sulla quantità sia sulla qualità del prodotto ottenuto e influenza fortemente la differenza tra ricavi e costi. Vi è oggi una generale tendenza a meccanizzare il più possibile, in modo da ridurre i costi di produzione, il fabbisogno di manodopera ed i rischi legati alla sicurezza durante il lavoro.

In questo libro gli autori esaminano le opzioni legate all'epoca di raccolta rispetto a qualità e quantità di olio e le varie possibilità offerte dalle nuove tecnologie in materia di macchine.

Completano il volume due capitoli dedicati rispettivamente alla scelta delle attrezzature e al cantiere di raccolta, entrambi completi di valutazioni tecniche ed economiche.

Indice: La raccolta - Composizione delle olive e dell'olio - Determinazione dell'epoca di raccolta - Modalità di raccolta - Raccolta agevolata con attrezzi - Raccolta meccanica con macchine vibroscuotitrici del tronco - Raccolta con bacchiatori meccanici - Raccolta meccanica in continuo con macchine scavallatrici - Raccolta meccanica laterale in continuo - Raccolta da terra - Raccolta delle olive da mensa - Effetti del sistema di raccolta e della conservazione delle olive sulla qualità

dell'olio - Prevenzione e sicurezza nella raccolta delle olive - Costo della raccolta - La scelta della modalità di raccolta - Appendice 1 – Classificazione merceologica degli oli di oliva - Appendice 2 – Principali alterazioni chimiche degli oli vergini di oliva - Appendice 3 – Principali difetti sensoriali degli oli vergini di oliva - Appendice 4 – Calcolo dei costi per la raccolta manuale - Appendice 5 – Calcolo dei costi di raccolta meccanica con vibroscuotitore del tronco semovente con telaio intercettatore a ombrello rovescio - Appendice 6 – Calcolo dei costi di raccolta meccanica con vibroscuotitore montato su trattrice con reti a terra per il recupero del prodotto - Appendice 7 – Calcoli dei costi di raccolta meccanica con vibroscuotitore del tronco montato su trattrice con telaio intercettatore e completamento della raccolta con agevolatori - Appendice 8 – Calcolo dei costi di raccolta meccanica con macchina scavallatrice.

¹ **Franco Famiani** è Professore Associato presso il Dipartimento di Scienze Agrarie, Alimentari e Ambientali dell'Università degli Studi di Perugia. Ha svolto un'intensa attività di ricerca su biologia, fisiologia e tecniche di coltivazione dell'olivo. È stato docente del Master Internazionale in Olivicoltura ed Elaiotecnica tenuto dall'Università di Perugia in collaborazione con il Consiglio Oleicolo Internazionale (COI). È stato coordinatore del Gruppo di Lavoro Olivo e Olio della Società di Ortoflorofruticoltura Italiana (SOI). Ha operato come esperto/docente in numerosi paesi nell'ambito di progetti internazionali riguardanti l'olivicoltura. È membro del Consiglio dell'Accademia Nazionale dell'Olivo e dell'Olio.

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Nonostante il cibo rappresenti un cardine esistenziale fondamentale, molte precedenti generazioni di studiosi, accademici e scienziati hanno evitato, quasi con puntiglio, di affrontare sistematicamente ed organicamente le varie problematiche connesse all'alimentazione: ufficialmente perché ritenute non sufficientemente "scientificizzate"; in realtà perché da essi ritenute "formalmente, esteticamente e culturalmente non pienamente rispettabili".

Per ulteriori informazioni:
<https://shop.chiriottieditori.it/prodotto/metafisica-filosofia-e-scienza-del-cibo/>

..... Novità in OCL

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OCL - *Oilseeds and fats, Crops and Lipids* is a peer-reviewed full Open-Access scientific journal devoted to fats, lipids and oil- and protein-crops. On the summary of its 2022 issue (vol. 29, in progress):

- **TOPICAL ISSUE: MINOR OILS FROM ATYPICAL PLANT SOURCES / HUILES MINEURES DE SOURCES VÉGÉTALES ATYPIQUES** (articles published in 2022, topical issue in progress)

A comparison of natural and induced diversity in plant oils

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- **TOPICAL ISSUE: SOYBEAN/SOJA** (articles published in 2022, topical issue in progress)

Improvement of thermo-resistance and quality of soybean oil by blending with cold-pressed oils using simplex lattice mixture design

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- **TOPICAL ISSUE: ORGANIC FOODS IN THE OIL & PROTEIN CROP SUPPLY CHAIN / LE «BIO» DANS LA FILIÈRE OLÉOPROTÉAGINEUSE**

(articles published in 2022, topical issue in progress)

Oil content, fatty acid and phytosterol compositions of chia seeds cultivated under organic conditions in France

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Oilseed and protein crops grown in French organic farms: an overview of cultivation practices for sunflower and soybean

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- **TOPICAL ISSUE: OIL PALM AND PALM OIL / PALMIER À HUILE ET HUILE DE PALME** (articles published in 2022, topical issue in progress)

Oil palm (*Elaeis guineensis* Jacq.) genetic differences in mineral nutrition: potassium and magnesium effects on morphological characteristics of four oil palm progenies in Nigeria (West Africa)

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Oil palm (*Elaeis guineensis* Jacq.) genetic differences in mineral nutrition: environmental effects on leaflet mineral concentrations of four oil palm progenies

Olivier Sènanckpon Dassou, Jean Ollivier, Wouter Vanhove, Hervé Aholoukpè, Reinout Impens, Xavier Bonneau, Albert Flori, Tristan Durand-Gasselín, Brice Augustin Sinsin, Adolphe Adjano-houn and Patrick Van Damme
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(articles published in 2022, topical issue in progress)

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Study of phenolic composition of olive fruits: validation of a simple and fast HPLC-UV method

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Effect of co-extraction of pomegranate seed oil with green tea leaves on the extraction yield and quality of extracted oil

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Physical fruit traits, proximate composition, fatty acid and elemental profiling of almond [*Prunus dulcis* Mill. DA Webb] kernels from ten genotypes grown in southern Morocco

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Effects of nitrogen rates on yield, yield components, and other related attributes of different rapeseed (*Brassica napus* L.) varieties

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..... CONGRESSI

Fuels of the Future 2023

23-24 January 2023 | Berlin, Germany

The 20th International Conference on Renewable Mobility "Fuels of the Future" will take place again from 23rd to 24th January 2023. The motto of the conference is: "Fuels of the Future 2023 - Navigator for sustainable Mobility!" As usual, the event will be bilingual (German-English).

Fuels of the future 2023 welcomes national and international participants including representatives from the raw material collecting and processing industry, the biofuel, mineral oil and automotive industry, the chemical industry, the transport and logistics sector, certification systems as well as from politics, science and research.

The aim of the International Conference is to provide participants with an up-to-date status report on the many different legislative initiatives and to discuss corresponding recommendations for action, to present current market developments and project examples of renewable mobility, and to provide a broad platform for the exchange of experience.

On the International Conference on Renewable Mobility offers the outstanding opportunity to introduce your company or organization to an international audience of experts and/or to present it via sponsoring. You will find details on this in the Exhibition & Participation offer "market place of the future".

For informations:

<https://www.fuels-of-the-future.com/en>

International Rendering Symposium, International Production & Processing Expo (IPPE)

24-26 January 2023 | Georgia World Congress Center, Atlanta, Georgia, USA

The International Production & Processing Expo (IPPE) continues to evolve and grow to meet the needs of its attendees and exhibitors.

For 2023, we look forward to being with you again in-person at the Georgia World Congress Center in Atlanta. Mark your calendar to join us Jan. 24-26, 2023.

IPPE focuses on Innovation: bringing together buyers and sellers of the latest technology of products and services to make your business successful; Education: learning from the experts in free- and fee-based world-class programs on topics that cross industry interests; Global Reach: attracting thousands of International visitors from more than 120 countries and Networking: meeting new and rekindling old relationships with leaders across the industries.

The International Production and Processing Expo will welcome a global audience of meat, poultry, and animal food professionals, while once again showcasing the newest solutions, technologies, research, processes, services, and products that the global animal food and protein industries have to offer.

It pre-sents information on industry topics such as environmental management, nutrition, physiology, pathology, processing and products, and avian diseases.

For updates and more details please visit:
<https://www.ippexpo.org/>

15th International Conference & Expo on Chromatography Techniques

January 30-31, 2023 | Barcelona, Spain

Advanced Chromatography 2023 organizing committee invites analytical expertise, researchers, professors, scientific communities, delegates, students, business professionals and executives to attend the "15th International Conference & Expo on Chromatography Techniques" which is to be held during January 30-31, 2023

In the light of this theme, the conference series aims to provide a forum for international researchers from various areas of analytical chemistry, pharmacy, pharmacology, bioinformatics and other life science groups by providing a platform for critical analysis of new data, and to share latest cutting-edge research findings and results about all aspects regarding advances in HPLC and Chromatography techniques.

The conference provides a platform to detail the research works of analytical expertise from various scientific backgrounds and the same can be perceived by young researchers and students. The conference mainly aims to promulgate knowledge on chromatography and unveil the advances in HPLC techniques.

Both Life Science and Chemical Sciences need analytical techniques in course of research work and therefore Advanced Chromatography 2022 would be a perfect venue to share and develop knowledge on key analytical tools.

Target Audience:

- Analytical experts in chromatography
- Research Heads from Pharmacy and Chemical Industries
- Industrial expertise working with various novel solid & liquid columns
- Marketing teams of Industries with novel products to show case at the conference
- Directors and Professors from Universities and Institutions
- Post-doctoral & PhD student working on analytical & Bio-analytical method development
- Theoretical scientists working on deriving analytical hypotheses
- Relevant Graduate and Post graduate students

Sessions/Tracks:

- Major Chromatographic Techniques
- Advances in Chromatography-HPLC Instrumentations
- Chromatography & Mass Spectrometry
- Chromatography in Pharmacy & Pharmaceutical
- Chromatography in Food Science Technology
- Biochemical Applications of Chromatography-HPLC
- HPLC Fingerprinting in Bioinformatics & Computational Biology
- Analytical & Bio-analytical Applications of Chromatography
- Chromatography-HPLC in Bio-Medical Research
- Hyphenated Chromatography Methods
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- Chip Based Chromatography Separations
- Market Growth of Chromatography- HPLC

For more details please visit:

<https://chromatography.pharmaceuticalconferences.com/>

OLIO OFFICINA FESTIVAL - 12^a Edizione Palazzo delle Stelline

02-04 Marzo 2023 | Milano

È un appuntamento divenuto ormai una tappa fondamentale per gli appassionati oleofili, siano essi operatori professionisti o pubblico amatoriale. A Milano, nel centro propulsore dell'Italia, cresce l'attesa per i tre giorni dell'evento in marzo. Sono aperte le adesioni, per le aziende che vorranno presenziare e condividere il progetto, come pure per i cultori del prodotto, ormai di gran lunga apprezzato da tutte le cucine e culture del mondo.

La situazione attuale in cui si muovono i mercati mondiali è determinata dagli effetti di questi ultimi tre anni: la pandemia prima, l'invasione russa in Ucraina dopo. Questi temi, sempre attuali, sempre presenti, li avevamo affrontati già nel corso dell'undicesima edizione di Olio Officina Festival, tenutasi a marzo. Cosa ci aspetta per il futuro? Quali pensate siano le dinamiche che muoveranno noi e tutti i settori commerciali con cui ci rapportiamo quotidianamente?

C'è bisogno di cambiare prospettiva e guardare a qualsiasi forma di diversità in un altro modo. Non sappiamo ancora quale sia quello migliore, o se vogliamo il più corretto: è difficile delinearlo tante sono le singole situazioni che danno forma alla nostra società. Però, per cominciare, serve parlare e poi agire, e nessuna realtà, aziendale o meno, può essere esclusa da questo necessario processo.

Il comparto dell'olio ha bisogno di nuove voci che lo sappiano raccontare, di nuove idee che lo possano muovere e far evolvere ulteriormente. La ristorazione occupa un ruolo cruciale in questo processo, se non fondamentale. Le testimonianze e i racconti di Cristiana Mela, del Frantoio di Sant'Agata d'Oneglia, di Francesca Salvagno, del Frantoio Salvagno, e dello chef Giuseppe Capano attorno a questo importante tema.

Infomazioni e aggiornamenti alla pagina:
<https://www.olioofficina.it/>

Palm & Lauric Oils Price Outlook Conference & Exhibition (POC2023)

6-8 March 2023 | Kuala Lumpur, Malaysia

Palm and Lauric Oils Price Outlook Conference & Exhibition is the most anticipated annual gathering of key decision-makers and thought leaders in the global edible oils industry, where participants deliberate on the industry's most pressing issues and opportunities surrounding the supply and demand of major edible oils.

For more details and updates please visit:

<https://www.ofimagazine.com/events/palm-lauric-oils-price-outlook-conference-exhibition-poc2023>

FOIC 2023, Fats & Oil International. Conference and Exhibition

16-18 March 2023 | Grand Hyatt Hotel, Mumbai, India

With the FOIC 2023, International Conference & Exhibition taking place from 16-18 March, 2023 at the Grand Hyatt Hotel, Mumbai, India will be the place again for the edible oil world coming together and we look forward to welcoming the world-wide edible oil community again at FOIC-2023.

The FOIC 2023, the International Conference is organised by Oil Technologist's Association of India-Western Zone (OTAI-WZ). OTAI- Western Zone was established in a year 1960 under the leadership of Late Prof. J.G. Kane. The OTAI-WZ is a largest among all zones and has played a very active role in fulfilling the objectives of the association since inception. The zone has organised several refresher courses and 40 seminars on National & International scale from year 1968. The main theme of FOIC-2023 Conference is "Meeting the challenges of energy efficiency in process innovations and automation".

Therefore, during this schedule conference FOIC-2023 will be packed with following well defined & structural modules.

- Energy Efficiency in Process-Innovations in the field of Process Energy Conservation
- Process Automation-Precise Process Control, Data logging & analysis. * Analytical Instrumentation

The FOIC-2023 Conference & Exhibition is an ideal platform to share & gain the latest technology to the global fats & oil community. The high-level conference attracts eminent presenters and an international audience from all over the world. Kindly mark your calendar for 16th, 17th & 18th of March, 2023.

I look forward to welcoming you to FOIC-2023.

GSFST 2023

2nd Global Summit on Food Science and Technology

23-25 March 2023 | Rome Italy

Dear Colleagues,

It is a great pleasure to announce that The Scientist will host the 2nd Global Summit on Food Science and Technology (GSFST2023) will be held in Rome, Italy during March 23-25, 2023.

GSFST2023 aims to bring together the renowned researchers, scientists and scholars to exchange ideas, to present sophisticated research works and

to discuss hot topics in the field and share their experiences on all aspects of Food Science and Technology.

The GSFST2023 will be a 3 days event that means to gather the key players of the Food Science and Technology community and related sectors. This event is launched with the aims to become an established event, attracting global participants, intent on sharing, exchanging and exploring new avenues of Food Science and Technology-related scientific and commercial developments.

A wide-ranging scientific program consisting of plenary lectures, keynote lectures, Invited lectures, parallel sessions, as well as poster sessions for young scientists covering all topics in Food Science and Technology will be scheduled. This conference provides a wonderful opportunity for you to enhance your knowledge about the newest interdisciplinary approaches in Food Science and Technology.

Moreover, the conference offers a valuable platform to create new contacts in the field of Food Science and Technology, by providing valuable networking time for you to meet great personnel in the field.

We look forward to seeing you at GSFST2023 in Rome, Italy.

For more details please visit:

<https://www.thescientistt.com/2023/food-science-summit>

2023 AOCS Annual Meeting & Expo

April 30-May 3, 2023 | Colorado Convention Center, Denver, Colorado, USA

Get ready for the premier international science and business forum on fats, oils, surfactants, proteins and related materials!

Save the date for the 2023 AOCS Annual Meeting & Expo! Mark your calendar for April 30 - May 3, 2023, and join us in Denver, Colorado, USA to:

Connect with thousands of researchers, industry professionals, and government representatives and grow your network.

Discover the latest research and best practices from around the globe.

Share your ideas and research with fellow attendees to gain new perspectives and discuss innovations.

Check back soon for information on hotel, travel, and registration. You can also sign up to receive email updates.

<https://annualmeeting.aocs.org/>

OLEOCHEMICAL TECHNICAL APPROACH COURSE

9-10 May 2023 | Louvain-la-Neuve, Belgium

A general introduction to vegetable oil and animal fats derivatives.

Broader your corporate scope and vision of Oleochemicals.

Dedicated to technical sales, purchasers, business and product managers, formulators, regulatory and applications managers, team managers.

For information:

info@triact.be

<https://www.triact.be/courses/1>

FENAGRA 2023

International Feed & Food Agroindustry Fair

10-11 May 2023 | Dom Pedro Expo - Campinas - SP

FENAGRA – International Agroindustry Fair is the junction of 6 major events in the same place and time.

Inside the Expo Dom Pedro Pavilion (Campinas – SP) we will have the Animal Recycling, Expo Pet Food, Expo Aqua Feed, Expo Animal Feed and Expo Oils & Fats segments.

In this way we have the main business fair in the Animal Nutrition and Human Nutrition sector together.

If your company is a manufacturer of machinery, equipment, inputs or raw materials, in the Feed and Food industry. You cannot fail to participate in the main fair in the sector.

6 thousand visitors from the Pet Food, Animal Nutrition, Refrigerators and Grease Shops, Human Nutrition, Vegetable Oils and Fats, Biodiesel, Grains and Derivatives Industry. You need to participate.

See commercial conditions that we have prepared for your company to expose all its products and services to a qualified audience at Fenagra 2023.

For updates please visit:

<https://www.fenagra.com.br/>

RPFODDS'23

3rd International Conference on Raw Materials to Processed Foods

18-19 May 2023 | Istanbul

Dear Colleagues and Friends,

It is a great privilege for us to invite you to the 3rd International Conference on Raw Material to Processed Foods which will be held on 18-19 May

2023 in Istanbul, Turkey builds hugely successful preceding the past conferences.

One of the aims of this multi-track event is to bring together leading academic scientists, researchers, and scholars to present and discuss the most recent innovations and trends as well as to exchange and share their experiences and research results on all aspects of Food Science, Processing and Technology.

The Food and Agriculture industries effectuate the largest vital and economic sectors in the world. Therefore, the titles of Food Science, Processing, and Technology continue to evolve by gaining importance daily as within this food processing is already a crucial field since ancient times paving the way for humankind to lead a sedentary life and is also essential for supporting the civilization. Creating novel technologies and innovations in food science requires comprehensive knowledge about majors like biology, chemistry, physics, and engineering sciences forming a multidisciplinary field. Thus the International Conference on Raw Material to Processed Foods welcomes your ideas and research of all related disciplines including Food Science and Technology, Fisheries Science, Nutrition Science, Animal Science, Veterinary Science, Horticulture, Agricultural and Food Biotechnology. Your valuable scientific contributions are welcomed as oral or poster presentations on the following main themes:

- Trends in new food products and technology development
- Quality and safety of raw and processed foods
- Nutrients and nutritional assessment of raw and processed foods
- Instrumental and sensory analysis strategies in raw and processed foods
- Process design and practices applied from raw material to processed foods
- Medicinal and aromatic plants: raw material to essential oils
- Meat and seafood processing technology, quality, and safety
- Postharvest applications and technologies for raw materials

This unique event will be an academically valuable Conference, with a scientific committee comprised of researchers from different universities and institutions all over the world serving as an opportunity to promote international novel research. Furthermore, participants will have the chance to meet relevant researchers and even to make new collaborations for future studies.

You are cordially invited to submit an abstract to the "3rd International Conference on Raw Material

to Processed Foods". We look forward to meeting you for the conference in Istanbul, the heart of Turkey.

Conference Chairs

Prof. Dr. Serkan SELLI, Prof. Dr. Hasim KELEBEK

For more details please visit:

<https://www.rpfoods.net/about>

12th CESIO World Surfactant Congress

5-7 June 2023 | Rome, Italy

CESIO is the European association representing producers of surfactants and intermediates. Every 4 years, the association organizes the CESIO World Surfactant Congress and provides a unique opportunity for partners and contacts across the surfactants value chain to meet. 39 years after the first congress, the 12th World surfactant congress will be held in Rome from 5th to 7th June 2023. The theme for this edition will be: "Surfactants–High Performance Solutions for a Better World". This event represents the perfect opportunity to learn about the latest developments in key areas such as Business & Market Trends, Safety & Regulatory affairs and Technical & Applications. Participants can take part in sessions covering scientific, technical and economic aspects of surfactants and their industrial and consumer applications.

Surfactants – High Performance Solutions for a Better World

Global warming, Environmental Legislation, COVID-19 the last years have clearly shown that "business as usual" will not be a viable option for the upcoming decades. To an extent global societies will need to adapt to minimise irreversible collateral damage. This will involve governments, regulators, citizens and industry and its supply chains. Some commentators think that new economies with new business models may be required for a better world – a threat to some, an opportunity for others.

With this background, what is the specific mission of surfactants and their producers? Surfactants play a significant role as part of high-performance solutions that are required to meet the global challenges. For example, surfactants add value by helping to keep the components within a complex product formulation compatible. They also provide performance features in their own right (e. g. cleaning, wetting, foaming, emulsification, etc).

Surfactants are thus one crucial component for consumer products that enable them to do what they are supposed to do, e. g. related to cosmetics, household applications, professional and industrial uses (e.g. I&I or agrochemicals and many others. With current trends surfactant producers

are required to reduce the global warming potential of chemical processes and products. As a result, research and investment in several fields will be required for surfactants, including lower CO₂, bio-based raw materials and circularity. The challenge will be to identify surfactants with lower Life Cycle Assessments (LCA) that can be produced at current mainstream surfactant scales, perform well (e. g. clean as well as current products), and be cost effective. On the retail consumer side, digitalization should help to speed up activities as in the COVID-19 era consumers buy more and more products online than off-the-shelf. COVID-19 has also resulted in a huge demand for products and surfactants for hygiene and sanitation.

An important role of our industry organization, CESIO, is to provide surfactant related knowledge and ensure that any industry regulations developed are based on facts, good science and recognised testing protocols. As regulations and raw material chains develop, there will be both restrictions and new opportunities opening up. This will affect surfactants as well as biocides, solvents, polymers and other ingredients. The surfactants industry has a tremendous breadth and depth of expertise in bringing ingredients together in advanced formulations and is therefore well positioned to help downstream adapt to supplier changes and identify new business opportunities.

The conference has three clusters with the following topics:

Technical & Applications

- Environmental sustainability and circularity in surfactants
- Detergency, cleaning and sanitation
- Innovation in Household, Personal Care and I&I
- From structure to properties to applications
- Impact of digital, regulation and consumer behaviour
- Selected applications: household, I&I, personal care, agrochemicals, industrial use of surfactants including oil & gas, plastic additives, emulsion polymerization, etc.

Safety & Regulatory Affairs

- Sustainability Policies in USA, Europe and Japan
- REACH and CLP under the EU Chemicals Strategy
- How can the efficiency of sustainability be assessed?
- Relationship between biocides and surfactants

Business & Market Trends

- Legal and technical input into business models for sustainable products
- Global trends: Hygiene & sanitation beyond COVID-19
- Digitalisation and consumer behaviour

- Dinosaur meets Unicorn – what long-established companies can learn from start-ups

Learn more:

<https://cesio-congress.eu/>

International Conference on Algal Biomass, Biofuels and Bioproducts (AlgalBBB 2023)

11-14 June 2023 | Waikoloa Beach, Hawaii, USA

The International Conference on Algal Biomass, Biofuels and Bioproducts (AlgalBBB) will take place in-person, 11-14 June 2023, at the Waikoloa Beach Marriott Resort, Waikoloa Beach, Hawaii, USA. We are excited to be able to provide this much-awaited opportunity for the algae research community to meet in-person and discuss the very latest research and technologies and to interact with leaders in the field.

AlgalBBB places a major emphasis on the latest unpublished technical and scientific results, along with discussion and direct interactions with broad spectrum scientists and engineers, funding sponsors, and leaders in the field from all over the world.

The conference presents the work of the algae research community through a balanced set of oral presentations and posters selected from the best submissions to the conference. Our list of keynote and invited speakers includes funding agency sponsors, key industry players, and top scientists and engineers from the international community.

The conference will cover all areas of emerging technologies in all areas of algal research, including microalgae, macroalgae, and cyanobacteria: biology, biotechnology, biomass production, cultivation, harvesting, extraction, biorefinery, feedstock conversion into fuels, high value products, econometrics, and sustainability analyses.

In 2023, we look forward to hearing about the new emphasis on seaweed-based systems, engineering advances, molecular characterization technologies (e.g., genomics, proteomics, metabolomics), strain engineering technologies for biofuels and high value products and pharmaceuticals, biomaterials, photobioreactor design and control systems, and new technologies in characterization and analysis, among others.

Themes in algae research including microalgae, macroalgae and cyanobacteria:

- Algal Biotechnology - Molecular Engineering
- Algal Biology - Biodiversity and Bioprospecting of Algae for Biofuels and Bioproducts
- Algal Biotechnology - Metabolic Regulation of Algae for Biofuels and Bioproducts

- Algal Cultivation - Phototrophic Systems in Open Ponds
- Algal Cultivation - Phototrophic Systems in Photobioreactors
- Algal Cultivation - Heterotrophic Systems, including utilization of waste waters for algal production
- Bioreactor Design, Engineering and Control
- Algal Harvesting and Extraction Systems
- Engineering of Biorefinery Systems, Technologies, and End-to-end Integration
- New Technologies in Support of Algal Research - Areas of Separation, Refining, Detection, Characterization and Analysis
- Engineering Technologies for Algal Biofuels - Thermal Catalytic and Non-Catalytic, and Enzymatic systems
- Bioproducts from Algae Including High-Value Products and Co-products
- Life Cycle, Technoeconomic, and Sustainability Modeling and Analysis of Algal Production and Fuel Cycle Systems
- Nutrient Recycling and Management
- Algal Biology – Improving photosynthetic growth and biomass productivity

To AlgalBBB 2023 we will provide a high-quality, peer-reviewed programme in which to showcase your research.

For more details please visit:
<https://www.elsevier.com/events/conferences/international-conference-on-algal-biomass-biofuels-and-bioproducts>



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Determinazione degli amminoacidi

L'analisi della composizione in amminoacidi è una tecnica ampiamente utilizzata in vari settori industriali al fine di valutare la composizione chimica e la presenza di eventuali adulterazioni del campione sottoposto a controllo. Il Laboratorio effettua l'analisi degli amminoacidi su un'ampia tipologia di campioni: alimenti, mangimi, sostanze proteiche vegetali, bevande, prodotti caseari, prodotti per la detergenza (relativamente al contenuto in enzimi). Gli amminoacidi analizzati includono sia i 20 standard che quelli fisiologici (fino a 40 composti diversi), presenti nel campione in forma libera o dopo idrolisi delle proteine. L'analisi è effettuata mediante un analizzatore automatico che impiega la cromatografia a scambio cationico e la derivatizzazione post-colonna con ninidrina per la separazione e la quantificazione. Il Laboratorio svolge un servizio di analisi e di ricerca applicata conto terzi, oltre a fornire consulenza alle industrie che lo richiedono.

Elenco delle analisi effettuate

- ✓ Determinazione degli amminoacidi (amminoacidi standard) liberi e totali dopo idrolisi
- ✓ Determinazione degli amminoacidi (amminoacidi fisiologici) liberi e totali dopo idrolisi
 - ✓ Determinazione degli amminoacidi solforati (metionina e cist(e)ina)
 - ✓ Determinazione del triptofano