RESEARCH, SUSTAINABILITY AND INNOVATION IN NEW FOODS

21 October 2015
Open Plaza - EXPO Center
from 1 pm to 4 pm
AGENDA

Welcome and opening address  
Luigi Nicolais, CNR President - Francesco Loreto, DISBA/CNR Director

Microalgae, jellyfish and insects: food of the future

Presentation of CNR research  
Chair: Giuseppe Torzillo (ISE- Firenze)

Microalgae, jellyfish and insects as ingredients in new food era: Role and expertise of the CNR Institutes  
Graziella Chini Zittelli, Antonella Leone (ISPA-Lecce), and Francesco Gai (ISPA-Torino)

Microalgae: food and feed applications  
Vitor Verdelho Vieira, A4F - Algae for Future - Chief Development Officer, Lisbon, Portugal, and President of European Algae Biomass Association(EABA)

Edible insects: Future prospects for food and feed security  
Paul Vantomme, FAO Rome

The dark and the bright side of jellyfish blooms: adapting to a more gelatinous future of the Mediterranean Sea  
Stefano Piraino, University of Salento (Lecce) and CoNISMa Coordinator MED-JELLYRISK (ENPI-CBC MED) project

Climate changes and over-exploitation of resources together with social changes, resulting from the increase and different distribution of human populations, have resulted in limited terrestrial and ocean food resources. In this framework, the research and validation of new healthy and safe food resources is an innovative way to address the future of human nutrition. New food sources, at low environmental impact, such as that coming from traditional foods in third Countries could be the new foods or food ingredients also in Western Countries, by applying new production methodologies. The National Research Council (CNR) presents microalgae, jellyfish and insects as case studies of environment friendly, accessible and healthy new foods.

Are jellyfish the seafood of the future?  
Lucas Brotz, UBC Fisheries Centre, University of British Columbia, Vancou-ver, Canada

Discussion with the audience

Novel Foods: EU regulation, safety and nutritional value

Chair: Antonio Logrieco, Director Institute of Science of Food Production (ISPA-Bari)

Microalgae, jellyfish and insects as “Novel Food”: critical points of the current European legislation  
Silvio Mangini, Archimede Ricerche SRL, Genoa, Italy

EFSA’s role on Novel Foods  
Wolfgang Gelbmann, European Food Safety Authority . EFSA, EU

Nutritional value and food safety of New Foods  
Maria Gabriella Giuffrida, CNR-ISPA, Torino, Italy

The wisdom of flavour and New Foods  
Gabriella Morini, University of Gastronomic Sciences, Pollenzo (CN), Italy

Economy and market of microalgae, insects and jellyfish as food: present situation and perspectives  
Elena Pagliarino, CNR-IRCrES, Turin, Italy

Discussion with the audience

Food Exhibition

Chair: Antonio Logrieco, Director Institute of Science of Food Production (ISPA-Bari)

The Mediterranean cuisine meets innovation - culinary trials with New Foods  
Gennaro Esposito (chef) Torre del Saracino, Vico Equense, Naples, Italy

Moderator: Massimiliano Mizzau Perczel, CNR

Event Closure: Francesco Loreto, DISBA/CNR Director