

Functional Food Design and Development

Microbiological and Technological Approaches

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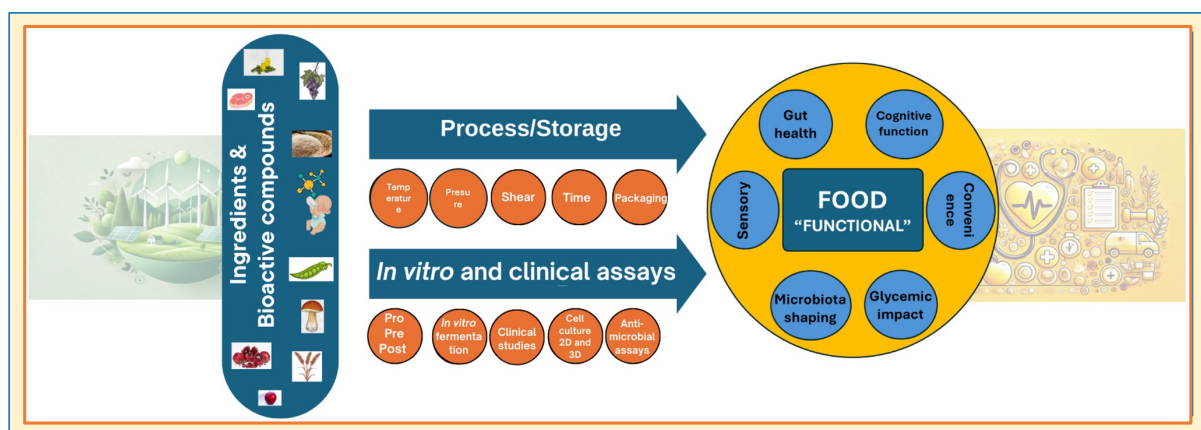
School of Biosciences and Veterinary Medicine



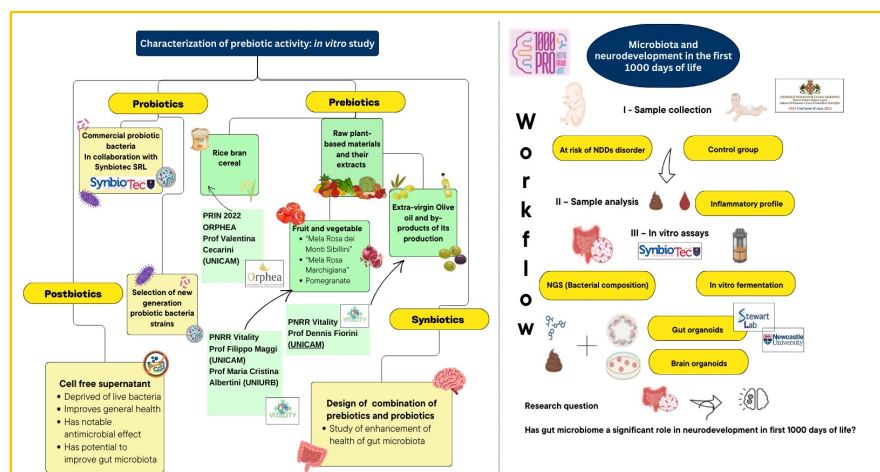
Research Day UNICAM
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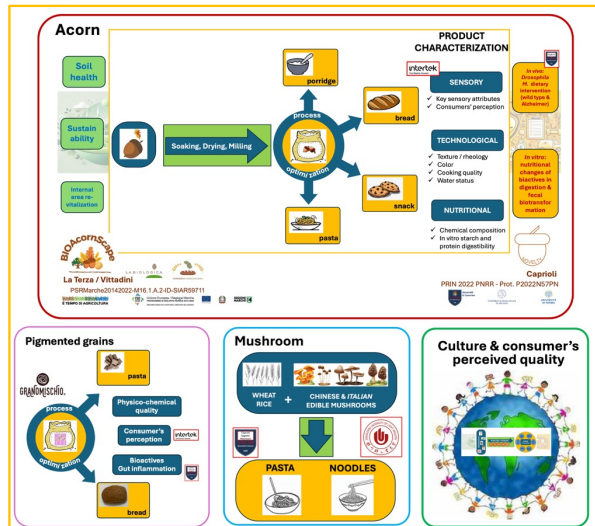
Our research focuses on the rational design and development of foods to meet the needs of specific consumers, using a food systems approach. Food is designed not only for its sensory, technological microbiological and nutritional properties, but also to promote the well-being and health of consumers and of the environment. Food production process, product quality and efficacy are investigated using a multi-dimensional and multi-analytical approach, including *in vitro* and *in vivo* models.



FOOD AND MICROBIOTA



FOOD SCIENCE AND TECHNOLOGY



International and national collaborations

- Cluj Napoca University, RO
- Cork University, IR
- Dunarea de Jos, University of Galati, RO
- Ghent University, BE
- Newcastle University, UK
- University College of Dublin, IR
- Wageningen University & Research, NL
- The Ohio State University, USA
- University of Massachusetts, USA
- Zhengzhou University of Light Industry, China
- Ospedale Policlinico San Martino, Genova
- University of Bologna
- University of Brescia
- University of Florence
- University of Milano
- University of Parma
- University of Piacenza
- University of Udine
- University of Urbino

Source of Funding

- **PNRR VITALITY** - Innovation, digitalisation and sustainability for the diffused economy in Central Italy - ECS00000041 - Cup J13C22000430001
- **ERA-NET Cofund SUSFOOD2** - Unlocking the potential of microalgae for the valorisation of brewery waste products into omega-3 rich animal feed and fertilisers" (ALGAEBREW)
- **PRIN 2022 PNRR** - Prot. P2022N57PN - Acorn: a forgotten resource to be rediscovered and valorized in the production of good and healthy foods. (NOVELTY)
- **PRIN 2022**: Progetti di Ricerca di Rilevante Interesse Nazionale - Combined effect of gamma-oryzanol and probiotics in counteracting the hallmarks of pathological aging. (ORPHEA)
- **PSR Marche20142022-M16.1.A.2-ID-SIAR59711** - Ghiande: una risorsa del paesaggio e della tradizione alimentare marchigiana da riscoprire e valorizzare - B.A.S. - BioAcomScape
- **Research contract**: PROBAFLOR -Synbiotec srl

Relation with companies

- **HiFood**, Pilastro di Langhirano, (PR)
- **Intertek**, Matelica (MC)
- **Grano Mischio**, Foggia
- **La Biologica Srl**, Fano (PU)
- **La Forneria Marchigiana**, Morrovalle (MC)
- **Martino Rossi SpA**, Malagnino (CR)
- **Synbiotec Srl**, Camerino (MC)
- **Società Produttori Sementi**, San Severino Marche (MC)