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RESEARCH, SUSTAINABILITY AND INNOVATION IN NEW FOODS

CNRxEXPO Together with:



CoNISMa
Consorzio Nazionale
Interuniversitario
per le Scienze del Mare



EABA
EUROPEAN ALGAE BIOMASS ASSOCIATION



MINABA TECH
Srl
Spin off Università degli
Studi di Foggia



21 October 2015

Open Plaza - EXPO Center
from 1 pm to 4 pm



Coordinators: Graziella Chini Zittelli (ISE) & Antonella Leone (ISPA)
Organizing Secretary: Francesco Gai (ISPA,Torino) & Marco Taurino (ISPA,Lecce)

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.

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

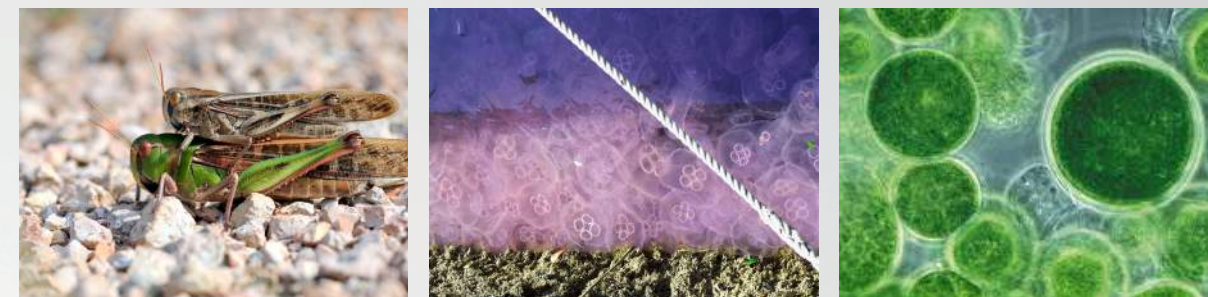
Vitor Verdelho Vieira, A4F - Algae for Future - Chief Development Officer, Lisbon, Portugal, and President of European Algae Biomass Association(EABA)

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



Are jellyfish the seafood of the future?

Lucas Brotz, UBC Fisheries Centre, University of British Columbia, Vancouver, 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