

NOTIZIE IN BREVE

Method ISO 23942:2020

Extra virgin olive oils and innovation.

Developed by Innovhub SSI the method which detects important compounds for health:

hydroxytyrosol and tyrosol.

Their content is an important quality element referred to the nutritional claim.

The latest results relating to the collaborative study of the method "ISO/TS 23942: 2020 - Determination of the content of hydroxytyrosol and tyrosol in extra virgin olive oils. High performance liquid chromatography in reverse phase".

A new analytical tool, promoted by Innovhub SSI, helps to determine the quality of extra virgin olive oils. Head of the Italian delegation of experts from the GL18 working group "Oils, animal and vegetable fats, seeds and oleaginous fruits" of the UNI Agri-food Technical Commission, participant in the ISO/TC34/SC11 Commission, Pierangela Rovellini (Head at Innovhub SSI of the Liquid Chromatography Laboratory and Editorial Director for the Italian Scientific Journal *La Rivista Italiana delle Sostanze Grasse*); information at the link:

<https://www.innovhub-ssi.it/news/>

Hydroxytyrosol and tyrosol are natural compounds of secoiridoid nature, derived from *Olea Europaea* L.

They are present in the leaves, olives and other anatomical parts of the olive tree under different chemical structures deriving from oleuropein and ligstroside. They are particularly interesting when present in extra virgin olive oil since they have the property "to act as an inhibitor of the oxidative damage of LDL" (as reported in the EU Reg. 432/2012 after an accurate evaluation in the past years by the 'European Food Safety Agency). To date there was a lack of reference standards to evaluate all the natural substances that contain these two aromatic alcohols and until now, among the reference methods of olive oil, there was no standardized, accurate and precise analytical method to determine the total content of these two compounds. There is great interest on the part of the entire agri-food chain to report this claim on bottles, for high quality oils, to highlight the health and nutritional aspects. It is easy to understand the relevance of this issue at the international level, in EU and non-EU countries. The availability of an international standardized method aimed at the health aspects of the product is therefore essential.

The method, developed in Innovhub SSI by the Team of the Liquid Chromatography Laboratory, was presented to the Italian standardization body UNI in 2016 and, after a collaborative test with 10 Italian laboratories, was published as the UNI

11702:2018 standard. Later, it was proposed in ISO and published as technical specification TS 23942: 2020. The delegation of Italian experts from UNI and international experts from other standardization bodies agreed to proceed with its definition as an IS method. In 2021, therefore, a new international collaborative study was launched, which took place between March and May. 20 international laboratories from 6 different countries participated in this experimental study: Italy, China, Germany, France, Turkey, Canada and five different samples of extra virgin olive oil were selected with different levels of content of the aromatic compounds. The results obtained by the laboratories were statistically evaluated by analyzing each sample in duplicate and the data were treated according to the Reference Standards for statistical analysis ISO 5725-1-2-5-6.

Hydroxytyrosol, tyrosol and the sum of their contents showed optimal statistical precision parameters, also in consideration of the large number of laboratories and the second international study confirmed the first Italian study. ISO Resolution 614/21 of ISO/TC34/SC11 agreed that the revalidated method was ready to be submitted to the DIS ballot and confirmed as the IS method.

Innovhub Experimental Stations for Industry S.r.l. (<https://www.innovhub-ssi.it/>), is a National Center for Research, Innovation and Technology Transfer which operates in different industrial fields, from energy to the food sector, and more generally to the advanced manufacturing of the Italian districts, passing through biotechnologies, nanotechnologies and the bioeconomy. It is part of the Enterprise Europe Network, a network that was founded in 2008 by the will of the European Commission, to support the internationalization and innovation of companies and research centers and which makes use of 700 partners distributed in over 60 countries around the world.

An important teamwork is the base in providing the scientific community of new useful analytical methods.

CONGRESSI

2022 "Canadian Lipids and Proteins Conference"

4-5 February 2022 | Online

You will have the opportunity the opportunity to discuss your research and technological developments in lipids, proteins, and co-products with a worldwide audience at this online event organized

by the Canadian section of the AOCS, February 4-5, 2022.

Connect with researchers from industry, academia and government laboratories as they share sustainable technologies, innovations in nutrition, and insights for production and analysis of lipids and proteins, foods, value added products and bioactive compounds.

Programm:

- *Food Structure and Nutrient*

This session will focus on the use of lipids, proteins, and co-products from new and sustainable sources to provide structure and functionality in food systems. The scope includes general structuring (gelation, emulsification, lipid structuring, etc.), texture modification, nutrient encapsulation and delivery, bioaccessibility and bioavailability, and lipid and protein oxidation.

- *Lipid Interactions with the Food*

Lipid structure, textures, functionality, bioactivity and bioavailability can be modified during food processing as the result of lipid interactions with other food components, metals, proteins, and secondary metabolites. This session will focus on research and innovations related to the interactions of lipids with other food components.

- *Advances in Plant and Marine Lipids*

This session will focus on recent advances in biochemistry, molecular biology and functional genomics in plant and marine lipids.

- *Proteins and Bioresources*

This session will focus on recent advances in sustainable protein production, novel protein processing technologies, alternate proteins, co-product proteins from oilseed industry, and novel applications of protein in health, bioactive peptides, and nutritional products.

- *Biomaterials Processing and Value added Applications*

This session will focus on recent advances in oilseed, algal oil and marine oil processing and value-added applications for lipids and co-products including protein, and polysaccharides. Topics will include fermentation, ingredient and platform chemical development, and bio-based material development for renewable and sustainable polymers.

- *Environmental and Health Benefits of Plant based Oils*

This session will focus on sustainability and health benefits from the use of specific plant-based oils in vegan and plant-forward foods.

- *Emerging Technology*

Environmental, industry and consumer needs are constantly evolving and there is a significant need for new technology and innovations in every

aspect of the food system. There is potential for smart technologies including artificial intelligence, machine learning, 3D printing, and other digital tools to create a safer and a sustainable future food system and to improve the post-pandemic food supply chain. The COVID-19 pandemic is having a tremendous effect on the current food system and accelerates for example the digitalization of diets. This session will highlight new Canadian technologies and market-ready innovations across a vast area improving food safety, healthy diets, screening, nutrition, food design, food production and consumption, reducing food illness, greenhouse gas emissions and substantial food waste.

- *Student ePitch Competition*

This session is dedicated to student research on proteins, lipids, and their various co-products. This includes recent advances relevant to all Canadian Lipids and Proteins Conference session topics including but not limited to nutritive value, sustainable use, value-added applications, health benefits, and emerging technologies. Instead of regular poster, participants will present a 5-minute pitch for their research with a maximum of 5 PowerPoint slides. Prizes will be awarded for the best pitches.

For updates and information to the page:

<https://www.aocs.org/attend-meetings/canadian-lipids-and-proteins-conference#student-epitch-competition>

Biofuels International Conference & Expo 15-16 March 2022 | Brussels

The 13th Biofuels International Conference & Expo will bring together leading producers, suppliers, regulators and other engaged organisations over a two-day period. High-level speakers, experts in their field, will address a range of topical issues relating to the biofuels sector.

Brought to you by Biofuels International, the leading international biofuels magazine, this year's conference will be held in Brussels, Belgium and co-located with the International Biogas Congress & Expo as well as the renowned Biomass Congress & Expo, making this series of bio events our largest gathering yet of bio related companies, giving participants unrivalled coverage.

Programm:

Day one: 15th March 2022

9.00am - Welcoming remarks from the Chair:

Angel Alvarez Alberdi, Secretary General, EWABA

9.05am - The role of biofuels as part of the Energy Transition (*Olivier Macé, Biofuels Director, Independent Consultant*)

9.35am - Impact of the EU Renewable Energy Directive (REDII) on biofuels demand: a choice of quality over quantity (*Theo Zisis, Senior Oil Demand Analyst, EMEARC Refining and Oil Products Markets, Wood Mackenzie*)

10.05am - Cellulosic biofuels and contribution of biomass based biofuels to decarbonization of transport (*Dario Giordano, International Development and Licensing, Licensing Green Chemistry Manager, Versalis*)

11.00am - EU Biofuels Outlook 2020-2050: impact of covid-19 and European Green Deal

- Regulatory biofuel demand drivers including RED II, FQD and national blending mandates
- Impact of European Green Deal and Covid-19 on the abovementioned
- Effect of changing base pools and feedstock limits on FAME, HVO, ethanol and biomethane markets
- Detailed quantitative supply and demand outlook for individual countries as well as European aggregate

(*Cornelius Claeys, Analyst, Fuel & Transport, Stratas Advisors*)

11.30am - Case study: the role of renewable diesel in a low carbon future (*Ilkka Räsänen, VP of Public Affairs, Neste*)

12.00am - Technology to produce cellulosic bioethanol from agricultural and forest residues (*Mallikarjun Navalgund, Business Development, Europe - Advanced Biofuels and Chemicals, Praj*)

12.30am - Moving Fuel forward: the advantages of waste biodiesel (*Michael Fiedler-Panajotopoulos, Public Affairs Director, Renewable Energy Group*)

2.00pm - Subject to be announced (*Mark Brantley, President for Europe, Middle East and Africa, Worley*)

2.25pm - Emerging risks for ethanol trade (*Eddie Topfik, Head of Technical Analysis & Senior Markets Analyst, ADM*)

3.00pm - An analysis of European legislation for 2030 - compliance with RED II (*Xavier Noyon, Secretary General, European Biodiesel Board*)

3.50pm - Importance of biofuels to the Green Deal (*Emmanuel Desplechin, Secretary-General, ePure*)

4.15pm - Land Use and Biodiversity Criteria for Biofuel Feedstocks required by Canada's Clean Fuel Standard (*Logan Leduc, Project Officer, Environment and Climate Change Canada*)

4.45pm - Subject to be announced. (*Larissa Perotta, Technology Team Manager - Bio Technology Group, Clean Fuels, Bio, Olefins & Gas Business Line, Process Licensing Business Unit - AXENS*)

Day two: 16th March 2022

9.00am - Welcoming remarks from the Chair (*Ausilio Bauen, Director, e4Tech*)

9.05am - Subject to be confirmed (*Sinead Lynch, Vice President Low Carbon Fuels, Shell*)

9.30am - Advanced Biofuels and their role in the Decarbonisation of Transport in 2030 and beyond (*Luc Pelkmans, Technical Coordinator - IEA Bioenergy*)

10.20am - Prospect for biofuels in the maritime sector (*Ausilio Bauen, Director, e4Tech*)

10.45am - Advanced Biofuels a new business segment in traditional forest industry (*Henrik Brodin, Business Development Manager, Sodra*)

11.40am - Case study: Implementing sustainable aviation fuels on a global scale (*Onofre Andrade, Senior Research Coordinator - Sustainable Aviation Fuels, Boeing Research & Technology*)

12.05am - Sustainable biofuels for shipping are here to stay and grow (*Bart Hellings, Chief Operating Operator, Goodfuels*)

12.30am - The opportunities and challenges of developing a commercial scale aviation biofuel plant (*Sjoerd Raijmakers, Project Lead - Future Fuels, Sky NRG*)

12.55am - Amsterdam: Your home for renewable fuels (*Joey van Elswijk, Commercial Manager, Port of Amsterdam*)

2.20pm - Opening remarks from the Chair

2.30pm - Vision of the end-user: how airlines can participate in the scale-up of largescale aviation biofuels:

- Responding to the challenge of achievable economics & availability
- What does sustainability mean for an airline?
- Exploring the French Road Map
- The SAF Green Deal – how does it work?
- Defining the regulatory framework in France by 2022

(*Sandra Leymonerie-Combet, Head of AFKL New Energies, Air France*)

3.00pm - Making jet fuels a reality (*Babette Pettersen, VP Europe, LanzaTech*)

3.30pm - Producing ethanol & butanol from H2O, sunlight & CO2:

- Photocatalytic process using atomic quantum clusters (developed by NANOGAP) and sunlight to produce green H2 (without the needs of electricity, just sunlight and the photoreactor)
- Bioelectrochemical or fermentation process (studying both possibilities) using CO2 and with enhanced bacteria modified by CRISPR-Cas tool.

(*Ignacio Herraes, Commercial Representative, Nanogap*)

4.00pm - End of conference

To join us as a sponsor, exhibitor or potential speaker please contact:

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claire@woodcotemedia.com/
 For more information or updates:
https://biofuels-news.com/conference/biofuels/biofuels_index_2022.php

Australian Industrial Hemp Conference
Welcome to the third Biennial
22-25 March 2022 | Launceston, Tasmania

The topics discussed:

Workshop 1

Carbon Farming in Australia (led by Louise Kiely)

Workshop 2

Hemp Agronomy (led by Hemp Farming Systems)

Workshop 3

Setting Up Co-Operatives (led by Gail Stubber)

Workshop 4

Hemp Building UTS/ARC Project (led by Klara Marosszeky)

Workshop 5

Hemp 101 + Hemp Gin Making & Tasting (led by Andi Lucas)

Wednesday 23rd March

Session 1: Emerging Industries & Future Trends

Session 2: Hemp Varieties for Australia

Session 3: Leaf, Flower & Seed Production

Session 4: Animal Feed & Forage

Thursday 24th March

Session 1: Regenerative Agriculture & International Perspectives

Session 2: Crop Agronomy & Harvest

Session 3: Hemp Hurd & Composites

Session 4: Development of Hemp Fibre Market

Friday 25th March

Time Activity - Post-event field trips

More details of workshop start-times, durations and cost coming soon to the page:

<https://australianindustrialhempconference.com/>

10th European Algae Industry Summit
27-28 April 2022 | Reykjavik, Iceland

Following the success of its 9 previous editions and to mark our 10th year anniversary, ACI is pleased to be hosting next edition of European Algae Industry Summit on the 27th & 28th April 2022 in Reykjavik, Iceland.

The conference will once again bring together key players within the algae industry including leaders from food, feed, nutraceuticals, pharmaceuticals and cosmetics across the globe to gain a deeper

understanding of recent industry developments and economically viable applications and benefit from excellent live networking opportunities. This edition will focus on improving production methods, both from an efficiency and a sustainable perspective, with case studies from key players of each segment bringing forward their experience.

The conference will also take an in-depth look into the most recently developed technologies, the potential of algae as a biomaterials, as well as the way to get algae to the next level, on a standards, awareness and marketing levels.

The various conference topics will be discussed through case studies sessions and interactive panel discussions, to ensure a positive exchange with all industry actors involved.

Key topics

- 10 Years Later: Throwback to the Development & Growth of the European Industry
- The Best Production Solution & its Financing for your Project
- Enhancing the Sustainability of Algae Production
- Navigating the Latest Technology for Algae Production
- Algae as a Biomaterial
- Food & Nutraceuticals: Practical Approaches to Using Algae
- The Benefits of Microalgae for Cosmetics
- Considering Regulations whilst Developing Products
- The Role of Algae in Sustainable Aquaculture
- Getting Algae Products to the Next Level

Who will attend:

- Algae producers & cultivation plant owners and operators
- Algae end market users in nutrition, cosmetics, pigments, animal feed, bioplastics, agriculture and many more
- Leading algae/biomass research institutes, technology providers for cultivation, harvesting, dewatering, drying, oil extraction and processing
- Plant engineers and constructors, green energy & biotech investors
- Green energy/Biotechnology investors: venture capitalists, private equity firms etc. looking to invest in new & emerging markets
- Regulators & governments: organisations looking into the regulation of algae based products
- NGOs
- Academic

Mark in your calendary

For information and updates:

<https://www.wplgroup.com/aci/event/european-algae-industry-summit/>

2022 AOCS Annual Meeting & Expo

1-4 May 2022 | Hyatt Regency Atlanta in Atlanta, Georgia, USA, and online

The AOCS Annual Meeting & Expo is the largest global science and business forum on fats, oils, proteins, surfactants, and related materials. The meeting brings together a community of scientists, technicians, nutritionists, researchers and other industry professionals who are advancing science together. Learn how you can get involved.

Offering comprehensive, cutting-edge programming, the 2022 AOCS Annual Meeting & Expo is designed to foster inclusiveness, allowing attendees to either attend in-person or entirely online. Plan to join us.

Explore what is new and next for the processing, foods, personal and home care, and sustainable materials industries through:

- Technical oral and poster presentations
- Hot Topic Symposia and featured sessions
- 2022 AOCS Award Presentation Series
- Industry Updates by meeting sponsors and exhibitors
- Oral presentations by finalists of the Student ePoster Pitch Competition

Connect with peers, colleagues, new business contacts and exhibitors at these special sessions and events:

- Midweek Mixers hosted by AOCS Divisions, Sections and Common Interest Groups
- Lunches and Dinners hosted by AOCS Divisions, Sections
- Nightly receptions, including the President's Welcome Reception
- Robust Expo highlighting the latest industry tools and resources from global companies

Discuss your research and innovations with a diverse audience of peers alongside leading industry experts from around the globe. Partecipe in-person at the Hyatt Regency Atlanta in Atlanta, Georgia, USA, or online, May 1-4, 2022.

Interest areas:

- Analytical
- Biotechnology
- Edible Applications Technology
- Health and Nutrition
- Industrial Oil Products
- Lipid Oxidation and Quality
- Phospholipid
- Processing
- Protein and Co-Products
- Surfactants and Detergents

For updates and updates

<https://annualmeeting.aocs.org/about/save-the-date-for-am22>

Save the date!

CONGRESSO SISSG 2022

“Oli e Grassi alimentari: innovazione e sostenibilità nella produzione e nel controllo”

15-17 Giugno 2022 | Perugia

Nel 2022 la SISSG organizzerà il Congresso:

“Oli e Grassi alimentari: innovazione e sostenibilità nella produzione e nel controllo”

Si svolgerà a Perugia dal 15 al 17 giugno 2022, ospitato dal Dipartimento di Scienze Agrarie, Alimentari ed Ambientali dell' Università degli Studi di Perugia.

Gli argomenti trattati saranno i seguenti:

- Oli d'Oliva
- Oli di semi di pressione
- Grassi concreti
- Tecniche analitiche

Comitato scientifico:

Paolo Bondioli, Igor Calderari, Anna Cane, Elena Carabelli, Valentina Cardone, Gianpaolo Carelli, Lanfranco Conte, Dora De Santis, Sonia Esposto, Tullio Forcella, Emanuele Forte, Domenico Grieco, Giovanni Lercker, Alissa Mattei, Giovanni Morchio, Mario Renna, Maurizio Servili, Paola Tampieri, Agnese Taticchi.

Comitato organizzatore:

Maurizio Servili, Sonia Esposto, Agnese Taticchi, Gianluca Veneziani, Alissa Mattei, Chiara Olivi, Paolo Bondioli, Beatrice Sordini

Nel corso del Congresso, verranno insigniti della Medaglia Stefano Fachini i proff. Konrad Grob e Giovanni Lercker.

Per informazioni e aggiornamenti:

<https://www.sissg.it/congresso-di-perugia-2022/>

20th International Sunflower Conference

20-23 June 2022 | Novi Sad, Serbia

On the behalf of the International Sunflower Association (ISA), we would like to invite you to the 20th International Sunflower Conference (ISC2020) to be held on 20-23 June, 2022 in Novi Sad, Serbia. This conference is organized by the Institute of Field and Vegetable Crops Novi Sad (IFVCNS), Serbia in collaboration with ISA. ISC2020 continues the long tradition of conferences on sunflower and provides the opportunity for sunflower people from all over the world to meet once again.

The conference sessions will be designed to attract common interests and create synergy among different disciplines in the sunflower research. They will include presentations and posters on cutting edge sunflower research and cover latest findings in plant breeding, crop protection, climatic stress, seed quality and many other topics. We encourage participants to exchange information

and ideas in order to meet potential collaborators and maximize the conference networking potential. We are looking forward to welcoming sunflower experts from all over the world for an exciting and diverse scientific program.

Registration is still open:

<https://isc2020.com/participation-fees/>

The conference website remains active and all conference information will continue to be published to the page:

<https://isc2020.com/program/program-overview/>

Scientific Conference EFSA 2022

One - Health, Environmental, Society Conference 21-24 Giugno 2022 | Bruxelles (online)

Food systems lie at the intersection of the many critical challenges facing us today: from fighting climate change, to halting *biodiversity* loss to reducing waste.

Meeting such challenges requires urgent action, as set out in the objectives for a sustainable future at the heart of the UN Development Goals and the European Commission's Green Deal. EFSA is committed to supporting these objectives in cooperation with other EU agencies, Member States and international partners.

How will *risk assessment* science evolve over the next years to respond to these challenges? There is growing evidence that human, animal, and environmental health are inextricably linked, which means that risk assessment science cannot limit itself to food/feed safety. It needs to take a broader perspective, to pivot towards a "one health-one environment" approach.

That is why the scientific programme of the ONE - Health, Environment, Society - Conference 2022, taking place in Brussels and online from 21-24 June 2022, will be shaped in partnership with the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), the European Environment Agency (EEA), the European Medicines Agency (EMA), and the European Commission's Joint Research Centre.

EU Member States, EFSA's international partners and scientists will also be invited to co-develop the scientific programme.

By bringing together scientists with diverse backgrounds and expertise, the conference will be an important opportunity to share knowledge and contribute to a crucial debate, addressing key topics on the EU political agenda.

In line with the guiding principles of sustainability, the conference will be held in a hybrid format which will allow remote participation, thus ensuring broad outreach while reducing travel emissions.

Key themes and objectives

- Examining food and feed safety from a broader perspective of sustainability.
- Exploring possible developments in risk assessment science.
- Reflecting on future strategic goals and directions for regulatory science.
- Contributing to new policy targets such as the EU Green Deal and its implementing strategies.

More details about the programme, registration and the call for abstracts will follow.

Keep an eye on the conference website. Further information on the joint scientific programme can be found on our partners' websites.

For updates:

<https://www.efsa.europa.eu/en/news/one-health-environment-society-conference-2022>

2nd World Congress on Oleo Science WCOS 2022

August 27 - September 1, 2022 | Kushiro, Japan

In the summer of 2022, the Japan Oil Chemists' Society, JOCS, will hold the 2nd World Congress on Oleo Science, WCOS 2022, in the eastern Hokkaido city of Kushiro to commemorate its 70th anniversary. Oleo science has played an important role in making life clean, healthy, and beautiful, and its future is bright with innovation.

WCOS 2022 will offer following three sessions:

- *Science on Lipids, Oils, Fats, and their related industrial technologies*
- *Oleo Materials & Nano-Technologies*
- *Surfactant, Detergent, and Interface Science*

The congress will also include the JOCS-AOCS Joint Meeting, ISF Plenary Lecture, and Kaufmann Memorial Lecture. Let's share our cutting-edge research with each other.

We have established a fund to bring select speakers from overseas. In addition, excellent oral and poster presentations will be awarded the prize, and their papers will be published in our journal, Journal of Oleo Science. We are looking forward to welcoming you to Kushiro, the coolest city in Japan, in the summer of 2022.

For informations and updates:

<https://jocs.jp/en/international-conference/>

Palmex Malaysia 2022

20-21 September 2022 | Kuala Lumpur, Malaysia

PALMEX Malaysia 2022, a specialized Palm Oil event in Asia that brings together an international congregation of both upstream and downstream palm oil companies and also its supporting industries to showcase the latest developments in the palm oil industry.

Currently ranked as the world's 2nd largest palm oil producer, this event will be supported by the local Malaysian Palm Oil Community ensuring major players in the industry would be represented at this event.

Top 3 objectives of exhibiting

- *Opportunities to meet new & existing clients*
- *Launching & demonstration on new products & service*
- *Gaining new contracts & obtaining new leads and more*

Who should Exhibit?

- Air Compressors
- Agriculture Equipment
- Argo Chemical
 - Fertilizer
 - Pesticide
 - Insecticide
- Boilers
- Biomass Processing Technologies
- Contract Manufacturing & Turnkey Projects
- Certification
- Design & Consultancy Services
- Electrical & Electronics Industries
- Manufacturing Waste and Water Management & Recycling
- Material Handling
- Material Testing & Inspection
- Metal Components & Products
- Oil & Fats Producers & Processors
- Laboratory Equipment
- Palm Oil Processing Plants
- Palm Oil Processing Equipment
- Palm Oil Refineries
- Processing & Packaging Machinery Suppliers
- Storage Companies Tools, Dies & Moulds
- Transportation & Heavy Equipment

For information email us at:
info@nrg-expo.com

16th International Rapeseed Congress

September 24 - 27, 2023 | Sydney, Australia

The GCIRC Executive board and General Assembly approved the proposition to organize the next 16th International Rapeseed Congress, in 2023, in Sydney.

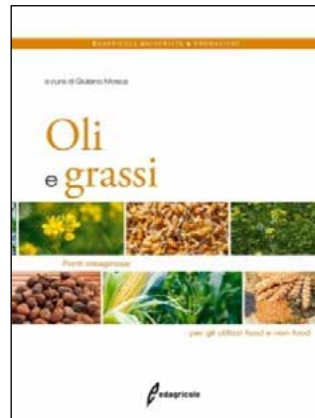
CMS Australasia is the Organiser who will managing the 16th International Rapeseed Congress 2023.

Save the date!

All information and updates to the page:

<https://www.irc2023sydney.com/>

.....RECENSIONI DI LIBRI



Titolo: OLI E GRASSI

Fonti oleaginose per gli utilizzi food e non food

Curatore: Giuliano Mosca

Editore: Edagricole di New Business Media Srl

Edizione: I Edizione, Febbraio 2019

Lingua: Italiano

Pagine: 336, formato 19,5 × 26 cm

ISBN: 978-88-506-5564-9

€ 45,00

A differenza della maggioranza dei testi attualmente sul mercato in materia di oli vegetali e grassi animali, tutti molto specialistici, il volume si occupa di tracciare un quadro di riferimento generale che abbracci tutto il settore nelle origini e destinazioni di prodotto, food e non food, secondo una logica di filiera. Pur senza pretese di assoluta completezza, vengono prese in considerazione una serie di fonti vegetali erbacee e arboree fino alle micro-alghe, accanto a quelle di origine animale, pesci ed insetti compresi, non esclusi i grassi inutilizzati di carcasse grasse (industria del rendering).

Per la parte vegetale, verranno descritte piante fornitrici di oli alimentari, oli industriali (bioenergia, lubrificazione, detergenza, fitorimedio) accanto a piante i cui oli essenziali vengono destinati anche al personal care (cosmesi, farmacoepa) nella loro classica parte agronomica, nell'evoluzione varieta-

le delle varie specie, quale risultato dell'attività di un breeding convenzionale e biotecnologico, nella produzione e qualità dell'olio e suo uso finale. Per la sua specificità, è stato consapevolmente escluso l'olivo.

INDICE:

- *Il mercato degli oli e dei grassi rinnovabili. Un esame di sintesi e di prospettiva.*
- *Specie erbacee a prevalente semina autunnale.*
- *Specie erbacee a prevalente semina primaverile.*
- *Oleaginose erbacee "minori".*
- *Risultati e prospettive nel miglioramento genetico delle colture da olio.*
- *Specie arboree.*
- *I grassi animali: fonti ed utilizzi.*
- *Il contributo degli insetti alla futura produzione di lipidi.*
- *Nutrizione umana.*
- *La produzione su larga scala di olio da microalghe: caratteristiche e potenzialità.*
- *Usi non food delle sostanze grasse.*
- *Oleaginose in campo farmaceutico e cosmetico.*



Titolo: Tecnologie di lavorazione delle Olive in frantoio – Rese di estrazione e qualità dell'olio

Autore: Luciano Di Giovacchino

Editore: Edagricole-New Business Media

Edizione: 2021

Pagine: 472

ISBN: 9788850656011

€ 40,85

La nuova edizione del libro "Tecnologie di lavorazione delle olive in frantoio", pubblicata da Edagricole, fa seguito e amplia quella del 2010, pubblica

ta da Tecniche Nuove. Nel libro vengono descritte tutte le operazioni tecnologiche che si effettuano nell'oleificio, dallo stoccaggio delle olive alla estrazione dell'olio, dall'imbottigliamento alla utilizzazione dei sottoprodotti, e le apparecchiature che consentono di realizzarle. In particolare è stata seguita l'evoluzione che, dagli anni '50 del secolo scorso, hanno subito gli impianti e le macchine operanti nei frantoi oleari dotati dei vari sistemi di estrazione meccanica dell'olio, da quelli discontinui della pressione e del percolamento a quelli di più recente impiego che adottano la centrifugazione continua della pasta di olive, a due e a tre fasi. Le trasformazioni dell'oleificio, verificatesi nel corso del tempo e favorite dal progresso tecnologico e dalle indicazioni della ricerca, e il loro impatto sul prodotto olio, trovano testimonianza nelle numerose tabelle e nei grafici che riportano i risultati ottenuti dai ricercatori nello studio delle specifiche tematiche.

Il libro, di circa 460 pagine, è composto da 13 capitoli, il primo dei quali è dedicato alla storia dell'olivo e dell'olio, mentre il secondo è dedicato alla produzione mondiale di olive e di olio d'oliva, in particolare a quella dei paesi del bacino del Mediterraneo, con considerazioni riguardanti la qualità merceologica del prodotto e la sua composizione chimica, sia quella trigliceridica sia quella dei componenti minori. I successivi nove capitoli sono dedicati alle operazioni tecnologiche effettuate in oleificio, mentre gli ultimi due capitoli trattano, rispettivamente, il problema della conservazione dell'olio, in attesa del suo confezionamento, e l'utilizzazione dei sottoprodotti, sanse e acqua di vegetazione, da impiegare razionalmente e in modo eco-sostenibile, quale esempio, in agricoltura, di quell'economia circolare di cui il mondo ha attualmente bisogno.

Il testo, completato da oltre 200 figure, tra foto e grafici, da oltre 160 tabelle e da oltre 500 riferimenti bibliografici, rappresenta un lavoro utile per gli operatori del settore olivicolo-oleario, per gli studenti di Agraria delle Scuole Superiori, per gli studenti delle Facoltà di Agraria e dei Corsi di Laurea in Tecnologie Alimentari delle Università, per i ricercatori che possono trovare nell'ampia e specifica bibliografia una base di riferimento per la loro attività e, infine, per tutti coloro che, direttamente o indirettamente o per cultura personale, sono interessati all'olio vergine di oliva e avvertono la necessità di essere informati su un tema e su un prodotto che rappresenta un elemento essenziale della loro alimentazione.