

..... RECENSIONI DI LIBRI



AVVERSITÀ AMBIENTALI E PARASSITARIE DELLA VITE E CAMBIAMENTO CLIMATICO

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I fattori relativi al clima e al suolo stanno acquistando un ruolo sempre più importante e cruciale nell'ambito delle performance produttive della vite e della sua resistenza nei confronti degli stress sia biotici che abiotici. Il cambiamento climatico, ormai conclamato, li sta rendendo ancora più critici di un tempo tanto da aumentare la fragilità dei vigneti odierni.

Nel testo vengono analizzati gli effetti esercitati dai fattori ambientali (clima e suolo agrario) su produttività e qualità delle uve e viene descritta la difesa contro le principali avversità di origine sia animale che crittogamica, con particolare enfasi sulla gestione biologica del vigneto.

In parallelo si evidenziano possibili soluzioni, talvolta semplici e prontamente attuabili altre più complesse ed articolate, da utilizzare al fine di salvaguardare l'efficienza del vigneto e produrre con costanza uve sane e con una composizione ottimale.

INDICE: Clima: come è cambiato in questi ultimi

decenni - Cambiamento climatico e anomalie viticole - Gelo ed eccessi idrici - Stress estivi - Rischio eolico ed inquinanti - La gestione dei rischi atmosferici in agricoltura - Carenze ed eccessi nutrizionali - Avversità di natura edafica - La difesa fitoiatrica nella vite da vino in agricoltura biologica.

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POTATURA DELL'OLIVO. METODO COLP

AUTORE:
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Il Metodo COLP (Conoscenza, Osservazione, Lettura, Potatura) è una forma di allevamento cespugliata piramidale dove ogni parte di pianta dialoga in equilibrio con le altre. Sviluppato in anni di sperimentazione con l'obiettivo di mantenere, miglio-

rare e rendere maggiormente performanti gli scenari olivicoli tradizionali, il metodo fonde varie forme di allevamento e di tecniche, una delle sue caratteristiche è di associare alle tecniche di potatura la legatura di parti della pianta.

INDICE: Conoscenza - Osservazione - Lettura - Suddivisione della pianta in zone - Potatura di produzione - Potatura di riforma - Potatura di allevamento.

L'AUTORE

Leonardo Imbimbo è agronomo. Libero professionista dopo numerose esperienze nel settore dell'assistenza tecnica agronomica, è fra i titolari dello studio associato CEAA che opera in un'ottica di sviluppo rurale sostenibile, in concomitanza con l'applicazione dei dettami previsti dall'agricoltura 4.0 e la tutela ambientale garantita da metodi di coltivazione Biologica e Biodinamica.



MICROBIOMA **One Health: dal suolo al benessere dell'Uomo**

A CURA DI:
SELLITTO VINCENZO MICHELE
AUTORI VARI

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L'obiettivo del volume è quello di introdurre il concetto di microbioma all'interno di un nuovo paradigma in cui il suolo è considerato un organismo vivo in un ecosistema agrario totalmente interconnesso, di cui l'essere umano e gli animali sono parti integranti.

Paradigma che è alla base della visione olistica One Health, approccio ideale per raggiungere la salute globale, secondo il quale in un ambiente sano l'Uomo è sano e le interazioni tra i microbiomi ne sono causa e conseguenza.

Vengono perciò approfondite le dinamiche pianta-suolo-microorganismi partendo dal concetto di Soil Health e analizzando gli scambi fra i microbiomi del suolo con le colture e gli animali e le relative tecnologie applicate ai processi agricoli e ai sistemi alimentari.

Vengono introdotti il microbioma umano e le correlazioni microbiologiche che determinano la genesi di patologie innescate dal disequilibrio del microbioma intestinale, correlazioni che portano a considerare l'Uomo come un "superorganismo", la cui salute dipende dal mantenimento di un'armonia complessa che stiamo solo oggi cominciando a capire.

INDICE: La genesi di un suolo - La vita nel suolo - Microbiota del suolo e One Health - Il microbioma per il sequestro del Carbonio - Interazioni nella rizosfera - Questioni di Quorum - Le basi genetiche dell'interazione pianta-microbioma - Ciclo rizofagico: processo fondamentale per un'agricoltura sostenibile - Miglioramento del microbioma simbiote delle leguminose - I benefici delle micorrizze e del Wood Wide Web - Dal microbioma all'olobionte per un'agricoltura sostenibile - Microbiomi e biotecnologie: realtà e sfide future - Microbioma e Agricoltura, trend e prospettive - Microbiomi e prodotti fermentati: qualità, sicurezza e salute - Il microbiota umano: ruolo e funzioni - Il microbiota umano e la patologia metabolica - Microbioma di suolo, piante e Uomo: il ruolo del sistema redox - Interazioni tra il microbioma del suolo e quello dell'Uomo - Teoria e tecniche di bioinformatica: l'analisi del microbioma.

Vincenzo Michele Sellitto

Agronomo, Accademico dei Georgofili, ha conseguito un dottorato di ricerca in Chimica e Biochimica Applicata presso l'Università del Molise. Esperto di tecniche di agricoltura sostenibile e uso di microrganismi in agricoltura, è professore associato presso la Faculty of Agriculture (Timisoara). Collabora con Centri di Ricerca e Università in Italia e all'estero anche per la sua attività di Marketing Manager e Project Leader nel settore delle Biotecnologie in agricoltura.

4th International Symposium on Microbial Lipids

11 - 14 February 2024 | Graz, Austria

The International Symposium on Microbial Lipids started is an international conference in Vienna in 2010. It brings together 80–100 international scientists, including PhD students and postdocs, for scientific exchange in the field of microbial lipids. The conference covers key topics ranging from fundamental research on microbial lipids and their modification to exciting biotechnological applications. Topics include microbial lipid biosynthesis, membrane-associated processes, lipidomics, and enzymatic lipid modification.

While the supply of fats and oils for food and feed applications is covered well from plant sources, microbial lipid production is of high interest if very specific lipid structures such as poly-unsaturated fatty acids or low-availability terpenoids are required. Moreover, the application of oleaginous yeasts or the production of algal lipids pave new ways in upcycling agricultural side streams and even propose to lower the CO2 load in our environment.

The session ‘Biomembranes and Membrane-associated processes’ will focus on processes in and at biomembranes, with a special focus on the roles of membrane proteins and enzymes. Particular attention will be given to groundbreaking new approaches that enable control over cellular functions by modulating microbial lipid compositions, help unravel the essence of life by engineering minimal cells from lipid-based membrane compartments, and allow the analysis of lipid metabolism by cutting-edge lipidomics and functional proteomics.

Microbial lipids impacting higher eukaryotic cells are of high interest. Although microbial lipid membranes have been in the focus of experimental and theoretical biophysics for decades, many molecular details of membrane transport, membrane signaling, and membrane-based biocatalysis remain poorly understood. This session will highlight recent breakthroughs that provide unprecedented molecular level insights into these key physiological processes.

Enzymatic lipid modification has been a highly dynamic field in the last years. While lipases have already found broad application, enzyme discovery and enzyme engineering led to the development of highly efficient biocatalysts for the modification of fatty acids and other biobased hydrophobic molecules, which is expected to lead to various new processes. In particular, enzymatic lipid modifica-

tion holds great potential for the utilization of lipids as renewable resources.

The aim is to establish the International Symposium on Microbial Lipids as a regular platform for the global networking of scientists in the field of microbial lipids.

More information and program:

https://veranstaltungen.gdch.de/microsite/index.cfm?l=11544&sp_id=1

Black Sea Grain – 2024

27 - 28 February 2024 | Prague

Premiere event for the global leaders of grain & oilseed industry since 2004

Black Sea Grain offers 2 days of exclusive agri market analytics and insights from the top industry experts, effective networking and meetings with players across the value chain, top managers, decision-makers and opinion leaders.

The conference will bring together producers and crushers of grains & oilseeds, commodity traders, agri-food, logistics and finance sectors, government authorities and industry associations, to establish effective interaction in commodity supply chains that start in Ukraine and develop globally.

This year Black Sea Grain will collaborate with the 8th Prague Karlsbourse to encourage closer cooperation of Ukrainian and European operators, explore new ways of doing grain business and responding to the ongoing market change all together.

Key issues:

- Global agricultural market trends. 2024 crop forecasts
- Supply chain transformation. Competition between origins
- Black Sea & Danube grain and oilseeds market – trade flows, S&D forecast, price trends
- Logistics & cargo insurance. War risk management. Aiming at efficient, safe and sustainable multimodal logistics for the European and Ukrainian markets
- Ukraine/EU integration. Regional cooperation – turning challenges into opportunities
- Agri-food. New economic, production and consumer trends
- Global weather alarm. How to ensure sustainable crop production and quality? Agri inputs sector
- Asia & Africa: current and forthcoming demand expectations.

See more on:

<https://ukragroconsult.com/en/conference/black-sea-grain-2024/about>

Olio Officina Festival 2024

29 February - 2 March | Milano, Italy

Olio Officina Festival is a cultural project aiming to affirm a solid culture of oil, as well as vinegar and

any other condiment, as well as the valorization of a healthy and correct diet intended as a preventive medicine and source of well-being.

The event is addressed both to experts and general public and offers workshops, round tables, dialogues, interviews, cooking courses, tasting sessions, short tasting courses for beginners, art exhibitions, video screenings, shows, performances, book presentations.

The language of the event is Italian.

More information: <https://www.olioofficina.it/olio-officina-festival/format.htm>

POC 2024

4 - 6 March 2024 | Kuala Lumpur, Malaysia
Bursa Malaysia Derivatives presents the 35th Palm & Lauric Oils Price Outlook Conference & Exhibition (POC2024).

For over 30 years, this world-renowned event is the most anticipated annual congregation of key decision makers and thought leaders in the global edible oils industry. The event provides valuable networking opportunities among its participants and a forum to deliberate on topics surrounding the supply and demand of major edible oils, the industry's most pressing issues, market trends and trade possibilities.

The POC2024 on-line networking system is a very useful tool for delegates attending the Conference. This new feature allows all confirmed delegates, speakers and guests to contact each other, organise meetings and network before, during and after the event using this easy to use, private messaging system.

Discover more on <https://www.pocmalaysia.com/>

European Algae Industry Summit

17 - 18 April 2024 | London, UK

The Summit's 12th edition will bring together business executives, academics, policy makers, and stakeholders from the European algal industry. The summit will provide attendees a forum to exchange information, discuss recent developments, and examine possibilities as well as challenges connected to algae production, cultivation, and applications.

The summit will include interactive sessions, talks by experts in the field, networking opportunities, and exhibitions of cutting-edge algae-related goods and technologies. Participants will gain valuable insights to the current situation of the algae industry, new trends, and collaborative efforts aimed at advancing the sector in terms of its viability as an industry and environmental.

Key topics

- Current Market Overview of the European Algae Industry
- Policy and Regulations Shaping the Algae Industry

- Cultivating a Sustainable Future
- Exploring Fermentation
- Revolutionizing Aquaculture Through Algal Based Solutions
- Expanding Customer Demand for Algae Products and Solutions
- Algae Strain Identification, Selection and Genetic Modification
- The Application of Algae Throughout the Food and cosmetic industry

Who Will Attend?

- Algae Producers and Cultivators
- Marketing for Algae Based Products
- Scientific Officers
- Market Consultants
- Policy Makers
- Representatives From the EU
- Technology and Equipment Developers / Suppliers
- Representatives from the food and cosmetic industry
- Green Technology and Biotechnology Investors
- Algae Product Distributors
- Feed and Aquaculture Professionals

For more information visit:

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

IEEE 2024 International Workshop on Measurements and Applications in Veterinary and Animal Sciences

22 - 24 April | Turin, Italy

The aims of the IEEE International Workshop on Measurements and Applications in Veterinary and Animal Sciences (MeAVeAS) are to comprehensively explore the various aspects of interactions among the realms of instrumentation and measurement, bio-engineering, material science, chemical and biological measurements, and the field of veterinary medicine and animal and food science.

Metrology applied to medical and biological disciplines is an ancient and multidisciplinary science of which there is evidence already from ancient Egypt, when a measure called "cubit", which included the distance between the hand and elbow of individuals, was used to classify morphologically the people, referring to them the reference measure represented by the "cubit" of the pharaoh.

Metrology studies measurements of magnitude in order to have official references (units of measurement) to refer to, to identify measurement systems, means and methods for following measurements of various kinds.

The Workshop provides a platform for researchers, veterinarians, and animal scientists to engage in the exchange of ideas and information, establish connections and collaborations, and stay updated

on innovations in the fields of veterinary medicine and animal science.

MeAVeAS is dedicated to bringing together professionals working on the development of instrumentation and measurement methods, not only for veterinary medicine but also for ecology and for food and animal science. Our focus extends to various aspects, including cutting-edge technologies for monitoring the health of animals, metrology-assisted production in the food industry, sensors and associated signal conditioning techniques tailored for veterinary medicine and animal science, as well as calibration methods for electronic test and measurement applications in these fields. A Call for papers and a Call for Special sessions are foreseen. Special Sessions have the primary objective of establishing mini-workshops dedicated to specific topics. Within these sessions, researchers with shared interests can collectively expand their knowledge, engage in fruitful discussions, exchange ideas, and foster collaborative endeavors.

Discover more on the web site:
<https://www.meaveas.org/home>

4th Oils & Fats Exhibition And Conference Bangladesh - 2024

25 - 27 April 2024 | Dhaka, Bangladesh

Oils & Fats Exhibition and Conference Bangladesh offer a supreme platform to showcase your innovative Oils & Fats solutions to South Asia's audience of industry professionals. Connect with key decision-makers, build valuable partnerships, and gain unparalleled visibility in the rapidly growing Oils & Fats market in Bangladesh. Don't miss the opportunity to develop your brand, expand your network, and stay at the lead of the Oils & Fats industry. Oils & Fats Expo Bangladesh is concurrent with the "12th International Grain Tech Bangladesh" exhibition.

More information and program updates:
<https://www.oilfatbd.com/>

2024 AOCs Annual Meeting & Expo

28 April - 1 May 2024 | Montréal, Québec, Canada

Beyond Chemistry: Solving Complex Problems Together

The AOCs Annual Meeting & Expo brings together thousands of chemists, engineers, technologists, and researchers focused on the science and technology of fats, oils, proteins, surfactants, and related materials.

The 2024 theme, Beyond Chemistry: Solving Complex Problems Together, embraces the work of a diverse range of specialists who address global problems — and improve the lives of people around the world.

Co-located with the 2024 Sustainable Protein Forum and featuring additional short courses, this

year's annual meeting will bring together our largest ever community of inspired minds.

The annual meeting technical program features 80+ sessions across 10 interest areas for specialists in fats, oils, proteins, surfactants, and related materials. This comprehensive two and a half day program offers hundreds of presentations and posters from chemists, engineers, technologists, nutritionists, and researchers from around the world — including unique multidisciplinary sessions that bring together multiple interest areas to find solutions to shared problems.

2024 Annual Meeting Session Topics:

- Analytical
- Biotechnology
- Industrial Oil Products
- Lipid Oxidation and Quality
- Phospholipid
- Processing
- Protein and Co-Products
- Surfactants and Detergents

This year's student competitions will take place in-person in Montreal. All students who submit an accepted abstract to one of the competitions and attend the annual meeting will be eligible. Presenters must be a student at the time of the abstract's submission.

AOCs is looking for unique perspectives and expertise to support our technical services and education programs. Committees and expert panels will be open for participation in order to show how they work.

Short courses:

- *Edible Fats and Oils Refining* | 27-28 April

Delve into the intricacies of edible oil refinement in this 2-day short course. This course emphasizes practical applications and optimization, enabling participants to make informed decisions in their plant operations and refine edible oils effectively.

- *Lipid Oxidation in Foods* | 28 April

This comprehensive course delves into the challenges posed by lipid oxidation in food systems and technologies that can help control these detrimental reactions to decrease food waste and increase food safety.

For more information visit:

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

14th ICIS World Surfactants Conference

9 - 10 May 2024 | Jersey City, NJ

Bringing together industry professionals from all corners of the surfactants value chain for an informative and valuable two days, the ICIS World Surfactants Conference is now in its fourteenth year. With the demand for surfactants continuing to grow, it is more important than ever for industry professionals to stay informed about developments in the field. This year's conference will once again provide a trusted and valuable platform for

sharing knowledge, connecting peers, and helping leaders stay up to date on the latest trends and innovations in the surfactants industry. The conference is aimed at those looking to gain critical insight into the surfactants industry and the pain points stakeholders are having. With the addition of speakers from across the value chain industry groups:

- Consumer Brands and End Users
- Chemical Producers
- Distributors and Traders
- Converters and Processors
- Industry associations

Learn. With an insightful agenda planned, you will hear from those at the forefront of the industry who are making decisions that will impact the wider market.

Exclusive insight into the following topics:

- Supply and Demand Dynamics
- Sustainability
- Surfactant Innovations
- Regulation and Policies

Networking. We understand that the surfactants industry is complex and involves a range of professionals from different parts of the value chain. That's why we focus on bringing together a diverse community across the industry, to ensure that our conference provides a valuable and meaningful experience for all in attendance.

By gathering a diverse group of experts and providing ample opportunities for connection and collaboration, we strive to create a dynamic and productive environment that supports the success of everyone who attends.

Collaborate. Foster collaboration with industrial peers and work towards achieving sustainability targets and overcoming market challenges, through new insight gained at the conference and the networking opportunities available to those in attendance.

5th MS-Wine Day

22 - 24 May 2024 | Asti, Italy

Thanks to its application versatility and its innovative potential, mass spectrometry offers advanced tools for the compositional characterization of oenological matrices and the traceability of wine products: it allows the accurate evaluation of quality with the analysis of aromatic volatile compounds, polyphenols and antioxidant compounds present in wines and grapes, proves to be fundamental for the identification of contaminants, such as pesticides and mycotoxins, and represents an indispensable tool for the monitoring and optimization of production techniques, the study of vine diseases and the monitoring of aging and fermentation processes.

The Mass Spectrometry Division of the Italian Chemical Society has established the series of

"MS-Wine Day" conferences every two years with the aim of creating a stable scientific reference point of synergy between Public Bodies, Private Bodies and Companies operating in the analytical sector -oenological.

These events have the aim to connect experts, researchers and professionals, promoting discussions focused on the potential and benefits of mass spectrometry in the wine industry. During the event the applications of mass spectrometry will be explored in the fermented beverage sector in general, thus broadening the horizon of discussion and research.

Main topics

- Wine and Fermented Beverages quality
- Traceability and Counterfeit in Fermented Beverages
- Metabolomic and Proteomic Profiles in Wine, Beer, and Spirits
- Cutting-Edge MS Techniques Applied to Enology
- Monitoring Oenological Processes and Fermentation
- Identification of Contaminants and Faults in Alcoholic Beverages

More information and program on the web site:

<https://www.spettrometriadi massa.it/Congressi/5M SWineDay/index.html>

Oleofuels 2024

12 - 13 June 2024 | Milan, Italy

Following the success of Oleofuels 2023 which brought 300+ senior level industry professionals to Seville, Spain in June, ACI organize the 15th edition of the event for professionals and experts in the field of oleofuels, providing a unique platform for networking and knowledge exchange.

In this two-day conference, industry leaders, manufacturers, researchers, policymakers, and market experts will come together to discuss the latest advancements, challenges, and innovations in the field of oleofuels. The event will feature informative presentations, interactive panel discussions, and engaging networking sessions.

The conference offers a valuable opportunity to gain insights into the current market trends, learn about the most recent technological developments, and explore potential collaborations within the industry. It will provide participants with an in-depth understanding of the global oleofuels market, its future prospects, and the regulatory framework shaping the industry.

Key topics:

- Oleofuel Global Outlook, Trends & Drivers
- Exploring Growing Mandates and Legislations in Europe: What Impact Will This Have on the European Market?
- Overcoming Feedstock Challenges: Sourcing & Supply

- Moving Towards a More Cohesive Future
- Supply Chain Management
- Case Studies: FAME vs HVO
- Optimising New Technologies
- Decarbonising the Transport Sector: Road
- Decarbonising the Transport Sector: Aviation
- Decarbonising the Transport Sector: Maritime

For more information and update visit:

<https://www.wplgroup.com/aci/event/oleofuels/>

5th International Symposium on Lipid Oxidation and Antioxidants

08 - 10 July 2024 | Bologna, Italy

Euro Fed Lipid organise the upcoming 5th ISLOA, which will take place in the fascinating city of Bologna.

Lipid oxidation is a critical area of research with far-reaching implications in various fields, including food science, nutrition, pharmaceuticals, and health. The role of antioxidants in mitigating lipid oxidation is equally significant.

The congress aims to bring together experts, scholars, researchers, and professionals from around the world to exchange knowledge, share their latest findings, and foster collaboration in this important domain.

The meeting will cover, among others, the following topics:

1. Innovative methods for lipid oxidation and antioxidant evaluation (e.g. fluorescent probes, mass spectrometry, lipidomics, NMR);
2. Elucidation of lipid oxidation and antioxidant mechanisms (e.g. free radical chemistry, multi-phasic systems);
3. Lipid oxidation and antioxidant effects in real systems (e.g. bulk oil, emulsions, oleogels, food, recycled oils);
4. Protein oxidation in lipid-containing model systems and food: oxidative interactions and antioxidant effects;
5. Nutritional and physiological effects of oxidized lipids and antioxidants.

For more information and update visit:

<https://veranstaltungen.gdch.de/microsite/index.cfm?l=11650&modus=>

8th MS Food Day

16 - 18 October 2024 | Brindisi, Italy

High quality, healthy and safe food, with good nutritional and sensory characteristics, are necessary for a satisfactory quality of life.

For this reason, authentication and traceability of foodstuffs, characterization of food components, quality control, identification and quantification of

additives, allergens, chemical and microbiological contaminants, preservation of food components during storage and processing, packaging technology, determination of nutritional and sensory properties, are essential for citizens and consumers with widespread consequences on health, and on agriculture, industry and economy.

In all these aspects mass spectrometry plays a key role. The impressive evolution of its applications, methods, instrumentation and technology yielded highly sensitive, specific, fast, robust and validated methods that are fundamental tools in food science and technology.

The 8th MS Food DAY is a biannual conference focused on all topics related to the use, methods and applications of mass spectrometry in food.

It represents an excellent occasion for presenting the state-of-the-art of mass spectrometry in food chemistry & technology, along with the latest innovations and novelty in instrumentation and applications.

As already testified by the successful previous editions, this will also create the optimum opportunity to meet the needs and opportunities of academic institutions, research and control institutions, private enterprises and food companies.

The conference will include plenary lectures, oral and poster communications.

Topics include:

Innovations in food science applications of MS

- Food Authenticity & Traceability
- Food Safety
- Food Quality
- Food and Health
- Functional Food & Nutraceutical
- FoodOmics
- Sensomics
- Oils and fats
- Artificial intelligence
- Machine learning in MS
- MS on Food Big Data Handling
- Food Packaging
- Process monitoring

Methodological and instrumental developments

- High resolution Mass Spectrometry
- High-throughput techniques
- Ambient Mass Spectrometry
- Isotope Ratio Mass Spectrometry
- Stable isotopes
- Direct Injection/Infusion Mass Spectrometry
- Ion sources and mass analysers

For more details visit:

<https://www.spettrometriadimassa.it/Congressi/8MS-FoodDay/>

Olio Officina Festival

2024

CONDIMENTI PER IL PALATO & LA MENTE
TREDICESIMA EDIZIONE

Olio Musicale

STAY
TUNED!



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