

RECENSIONI DI LIBRI

PRONTUARIO DEGLI ALIMENTI PER IL SUINO 115 SCHEDE PER VALUTARE LE MATERIE PRIME

A CURA DI:
DANIELE CEVOLANI



V Edizione - 2025
€ 39,90 - Edagricole di New Business Media srl
ISBN: 978-88-506-5685-1
Pagine 654
<https://www.tecnichenuove.com/libri/prontuario-degli-alimenti-per-il-suino>

libri.edagricole@newbusinessmedia.it
www.edagricole.it

Come le precedenti, questa quinta edizione si prefigge di aiutare allevatori e tecnici a formulare un'alimentazione oculata in funzione del benessere animale, della qualità delle carni e dei parametri qualitativi richiesti dall'industria dei salumi e dal mercato delle carni, con particolare attenzione alle strategie per la riduzione degli antibiotici e al sostegno naturale della salute animale.

Il "Dizionario" degli alimenti" conta 115 schede di valutazione di materie prime prese in esame per descrivere pregi e difetti, qualità e caratteristiche, valori nutrizionali e prerogative dietetiche.

Oltre alle materie prime classiche sono state aggiunte schede di valutazione di alimenti del futuro (proteine animali processate, alghe e prodotti derivati, farine d'insetti ecc.) ed additivi e coadiuvanti di recente immissione sul mercato.

INDICE:
Introduzione - Acidificanti - Acqua di bevanda -

Additivi e coadiuvanti tecnologici - Aminoacidi - Aromatizzanti: esaltatori di aroma e gusto - Enzimi - Esempi pratici di formulazione - Fabbisogni nutrizionali - Fabbisogni nutritivi di alcuni ibridi commerciali - Granulometria dei mangimi per suini - Micotossine - Minerali - Oli essenziali ed estratti di erbe - Piani di razionamento - Probiotici e lieviti - Vitamine - Materie prime ad alto tenore in amido e/o zuccheri - Materie prime ad alto tenore in fibra - Materie prime ad alto tenore in lipidi - Materie prime ad alto tenore proteico - Materie prime liquide - Tabella riassuntiva dosaggi materie prime - Alimentazione e gestione delle scrofe iperprolifiche - Alimentazione del suino durante il periodo estivo - Alimentazione del suino biologico - Alimentazione e benessere del suino - Alimentazione ed impatto ambientale - Disciplinare alimentare del suino italiano destinato alle produzioni "DOP e IGP" - Strategie nutrizionali per la riduzione degli antibiotici - Principali patologie alimentari o ambientali del suino - Software per l'alimentazione e la gestione dell'allevamento - Sostanze indesiderabili.

AUTORE:
Daniele Cevolani, Agronomo e Nutrizionista, autore di libri e pubblicazioni sull'alimentazione degli animali da reddito.

CON LA COLLABORAZIONE DI:
Marianna Altieri | Monica Battini | Valentino Bontempo | Roberto Bombardieri | Alessandro Galli | Silvana Mattielloe | Matteo Rizzi | Michelangela Taina.

MALATTIE DELLE API E SALUTE DEGLI ALVEARI

A CURA DI:
ALBERTO CONTESSI, GIOVANNI FORMATO



II Edizione - 2026
€ 39,90 - Edagricole di New Business Media srl
ISBN: 978-88-506-5680-6
Pagine 468
<https://www.tecnichenuove.com/libri/malattie-delle-api-e-salute-degli-alveari>

e-mail: libri.edagricole@newbusinessmedia.it
www.edagricole.it

Il cambiamento climatico, la diffusione di patogeni, parassiti e predatori esotici, l'utilizzo scorretto di pesticidi, le pratiche agricole intensive e in generale un ambiente sempre più ostile hanno creato per le api una situazione di costante emergenza che deve essere affrontata mediante corrette pratiche gestionali e veterinarie. Saper gestire una situazione come quella descritta presuppone competenze, acquisibili con una costante azione di formazione ed aggiornamento degli addetti ai lavori.

In questo libro vengono affrontati in modo chiaro ed esauriente i principali aspetti della biologia e della patologia delle api, come individui e soprattutto come alveare.

Oltre alla tradizionale suddivisione delle patologie tra malattie parassitarie, batteriche, virali e fungine, senza trascurare i predatori, si è cercato di esporre la materia in base a criteri di rilevanza, sfruttando le novità della ricerca in fatto di eziologia e di tecniche diagnostiche.

Un'aggiornata appendice normativa fornisce le necessarie informazioni su tutte le norme che, a vario titolo, interessano il settore.

Gli autori si rivolgono alle migliaia di apicoltori operanti in Italia, ma anche ai tanti veterinari, sia operanti nel privato sia nei Servizi veterinari pubblici, che stanno assumendo un ruolo sempre più importante in apicoltura, oltre al personale tecnico degli Enti coinvolti e agli studenti che si avvicinano a questa materia.

INDICE:

Biologia ed organizzazione sociale delle api - La gestione delle api allevate: buone pratiche e misure di biosicurezza - I predatori - Malattie parassitarie di maggior rilevanza - Malattie di natura batterica di maggior rilevanza - Malattie di natura fungina di maggior rilevanza - Malattie di natura virale di maggior rilevanza - Malattie di minor importanza - Intossicazioni ed avvelenamenti delle api - Piante tossiche per le api - Sindrome dello spopolamento degli alveari - Normativa sanitaria di riferimento.

AUTORI:

Alberto Contessi è un biologo, specializzato in fitopatologia ed esperto in apidologia. Ha diretto per dieci anni il Servizio Fitosanitario della Regione Emilia-Romagna, e per sei anni è stato Presidente dell'Osservatorio Nazionale Miele. È coordinatore del Tavolo tecnico dell'Intesa nazionale apicoltura/agricoltura e Direttore Responsabile del "Notiziario dell'Apicoltore". È autore del volume *Le Api. Biologia, allevamento, prodotti*. Si occupa di apicoltura da oltre quarant'anni.

Giovanni Formato è docente di Apidologia nel corso di Medicina Veterinaria dell'Università di Roma Tor Vergata. Specializzato in Ispezione degli Alimenti di Origine Animale, esperto in apidologia e patologie delle api, lavora presso l'Istituto Zooprofilattico Sperimentale del Lazio e della Toscana, dove ha diretto il Laboratorio di Apicoltura, il Centro di Riferimento FAO su salute delle api, sicurezza dei prodotti dell'alveare e antibiotico-resistenza e il Centro di Collaborazione WOAH sulle buone pratiche apistiche e la biosicurezza. Coordina numerosi progetti nazionali e internazionali. Collabora con APIMONDIS e l'Associazione di Apicoltori Europea (EBA).

..... CONGRESSI

Advanced Technologies in Oilseed Processing, Edible Oil Refining and Oil Modification. 34th Practical Short Course.

1-2 June | Ghent, Belgium

This 1.5-day short course will bring together industry experts from around the world offering practical information on oilseed and oil processing and quality issues and how to integrate these in downstream products. The program is directed at plant engineers, chemists, technicians, managers, and superintendents. This is a unique opportunity for new plant personnel and for those who are experienced to meet experts in the field to discuss current problems and learn how to enhance their operations. The course material will also serve as a useful reference for processors, product formulators, chemists and technicians as well as business managers familiar with oils & fats processing, and the production of finished products.

Target Group:

Decision makers such as technicians, equipment manufacturers, product formulators, plant engineers, processors, chemists and sales and marketing specialists.

EARLY BIRD - By May 7, 2026

See more information:

<https://smartshortcourses.com/34thoilsandfats/>

4th Lipid Droplets Oleosomes Conference

2-4 June | Montpellier, France

During this event lipid droplets and oleosomes, their parts and potential applications as functional assemblies from plants to health and disease including nutritional and cosmetics innovations will be discussed.

The event will take place in Campus La Gaillarde located in the School of Agronomy Campus, close to the City Center, in the heart of the MedVallée and very nearby Montpellier University of Science and organized in tight connections with CIRAD and University.

Info: <https://4thldocongress.seminaire.inrae.fr/>

2026 IGC Grains Conference

Charting the future drivers of global grains trade

9-10 June | London, UK

The 2026 IGC Grains Conference will cover a wide range of crucial topics, including the impact of a low market price environment on future supply and demand, risk management, and innovation in logistics. The organisers aim to look ahead to the opportunities and challenges facing the agribusiness sector as it makes strategic decisions, with a special focus on Southeast Asia.

The Conference is an in-person event and will be held on Tuesday 9 and Wednesday 10 June 2026 at the IET, London: Savoy Place, 2 Savoy Place, London WC2R 0BL.

The 4th High-Level Dialogue between producing and importing countries will focus on efforts in the Middle East and Africa to strengthen food system resilience, with particular emphasis on the role of trade.

As part of a series of related industry events under the banner "London Grains Week", the 2026 IGC Grains Conference is a truly global platform for dialogue between policymakers and operators across the entire value chain.

Take part in two full days devoted to discussions on the challenges, risks, and opportunities in global trade in grains, oilseeds, pulses, and related sectors.

You will have a unique opportunity to access global operators in the grains sector and take advantage of multiple networking opportunities, including a cocktail reception on the evening of 9 June.

More information:

<https://www.igc.int/en/conference/confhome.aspx>

12th International Deep-Frying Symposium

18-19 June | Hamburg, Germany

Over the years, the International Symposia on Deep-Frying have established a unique platform for dialogue between food producers, foodservice and restaurant operators, research scientists, official and commercial laboratories, regulators, suppliers, and consumers. The goal has always been to foster scientific exchange and translate research findings into practical applications.

Deep-frying remains one of the most popular and efficient methods of food preparation worldwide.

Over recent decades, extensive research has improved our understanding of fat degradation mechanisms, oil absorption, and heat and mass transfer during deep-frying. This knowledge has enabled the development of strategies to enhance product quality, extend the usable life of frying oils, and improve the overall efficiency and sustainability of frying processes. Since a significant portion of the frying medium is absorbed by the food, understanding oil degradation and its potential impact on human health remains a key topic.

Technological advances—including improved frying equipment, more effective filtration systems, and the development of new frying media—have further contributed to better oil stability and product quality. At the same time, sustainability considerations are increasingly shaping the entire frying process, from oil selection to waste management.

While concerns about trans-fatty acids have diminished due to regulatory and consumer-driven changes, other heat-induced contaminants remain under scrutiny, including acrylamide, 3-MCPD and glycidyl esters, as well as emerging topics such as chloroparaffins, MOSH, and MOAH.

A crucial aspect of assessing frying oil and fried food quality is sensory analysis. Previous symposia have emphasized that sensory quality is one of the most important criteria for evaluating frying oils and products. Therefore, one objective of this symposium is to familiarize participants with sensory evaluation approaches, complemented by practical insights into their application.

The technical program of the 12th International Symposium on Deep-Frying will cover all relevant aspects of the frying process, including analytical and sensory methods, safety and quality evaluation, and innovative approaches to improve oil and product performance. The symposium is intended for professionals involved in fried food production, research, quality control, regulation, and related fields, as well as all those with a general interest in deep-frying.

The aim of the symposium is to provide participants with up-to-date knowledge and to discuss current and future challenges in deep-fat frying. Over two days, the symposium will offer a comprehensive overview and a solid scientific basis for the

production of high-quality, safe, and sustainable fried foods.

More information:

<https://veranstaltungen.gdch.de/microsite/index.cfm?l=11921&modus=>

FATS-O-MICS: Workshop on Food Lipids and Lipidomics for Health, Nutrition, and Sustainability

02-03 July | Averio, Portugal

The event aims at bringing novel insights and addressing emerging challenges in the exciting field of food lipids and lipidomics, with a vision for healthier diets and a more sustainable future.

This meeting brings together a diverse community of scientists, young researchers, stakeholders, and industry experts.

Key topics:

- The importance of lipids and lipidomics in human health and sustainable diets,
- The development of alternative food sources,
- The integration of food analysis with traceability systems, and
- The analytical challenges associated with the characterization and quantification of lipids in complex food matrices.

Workshop sessions:

- Session 1: Analytical Challenges in the Diversity of Food Lipids
- Session 2: Food Lipids and Lipidomics: From Molecules to Nutrition and Health Insights
- Session 3: Lipids and lipidomic in Food Quality, Safety & Traceability
- Session 4: Alternative and new sources of lipids, sustainability and future directions

These challenges are both technical and strategic, requiring interdisciplinary approaches that combine analytical chemistry, food science, nutrition, biotechnology, and data science.

More information and updates:

<https://veranstaltungen.gdch.de/microsite/index.cfm?l=11918&modus=>

27th International Symposium on Plant Lipids

5-10 July | Malaga, Spain

This meeting will offer an opportunity to share recent advances in the field of plant lipid biology, as their roles in development, stress responses, signalling, and biotechnological applications.

The scientific program will feature a series of highly engaging and diverse talks, reflecting the dynamic and rapidly evolving nature of lipid research.

Beyond the scientific content, the meeting will provide a unique setting to exchange ideas, foster collaborations, and strengthen the connections within our international community.

The welcoming atmosphere, together with the outstanding location and facilities in Málaga, will create the ideal environment for meaningful scientific dialogue and interaction.

The scientific program of the congress will be structured around sessions showcasing the latest advances across the diverse areas that make up the field of plant lipids.

The program also includes keynote talks highlighting the most impactful recent discoveries, as well as the most remarkable contributions from young researchers.

- Fatty acid and glycerolipid synthesis
- Extraplasmidial lipids: Plant sphingolipids and sterols
- Triacylglycerol metabolism and lipid droplets
- Plastidial and algal lipids
- Lipid trafficking and membrane contact sites
- Surface lipids
- Lipid signaling
- Emerging methods and lipidomics
- Plant lipids and stress response
- Plant Lipid Biotechnology

Stay tuned for upcoming updates:

<https://ispl2026malaga.com/ISPL2026>

National Seminar on Palm Oil Milling, Refining, Environment and Quality (POMREQ 2026)

11-12th August | Sarawak, Malaysia

The Seminar is an established national seminar series supporting the continuous development of the Malaysian palm oil industry. The seminar will showcase recent advancements in milling technologies, including the practical applications of AI in palm oil mills to enhance operational efficiency and product quality. Sessions will also address progress in refining technologies, renewable energy utilisation, biomass valorisation and sustainability practices. POMREQ 2026 brings together industry leaders and technology innovators to shape a smarter, more competitive and sustainable future for the palm oil processing sector.

Objectives:

- To share updates on technological improvements that enhance productivity and efficiency in palm oil milling and refining;
- To highlight recent research and innovations that improve product quality and environmental performance;
- To discuss key issues and challenges affecting the palm oil industry;
- To provide a platform for knowledge exchange, networking and collaborations among industry stakeholders.

Visit:

<https://mpob.gov.my/2026/03/national-seminar-on-palm-oil-milling-refining-environment-and-quality/>