



### Project partners

The VIPACFood project is carried out by a consortium of eight research groups located in Tunisia, Italy, Portugal and Spain which work in strict cooperation to pursue the project objectives.

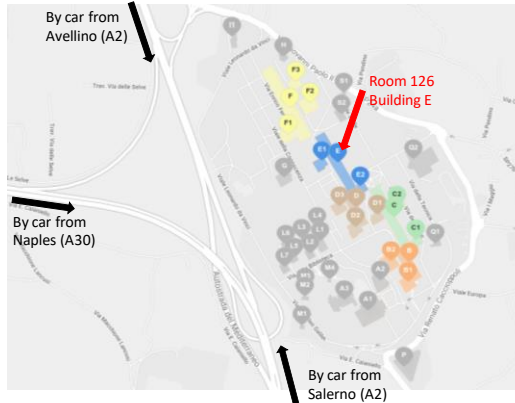
- Institut National de Recherche et d'Analyse Physicochimique (INRAP), Tunisia (Coordinator)
- ProDAI Scarl, Italy
- University of Catania-Di3A UniCT, Italy
- National Research Council (CNR) – Institute of Polymers, Composites and Biomaterials (IPCB), Italy
- Pharmacy Faculty of the University of Coimbra (UC), Portugal
- National Institute of Health Dr Ricardo Jorge, I.P. (INSA), Portugal
- Pharmacy Faculty of the University of Santiago de Compostela (USC), Spain
- The Tunisian Interprofessional Organization for Vegetables (Groupement interprofessionnel de legumes, GIL), Tunisia.

### Venue

Building E, 2nd floor, room 126  
University of Salerno  
Via Giovanni Paolo II, 132 84084 Fisciano (SA)

### How to reach us

Busitalia buses 7, 17, 27 from Salerno or by car.



### Workshop

## Novel technologies to prolong the shelf life of fresh produce

*University of Salerno,  
Room 126 – Department of  
Industrial Engineering  
September 20, 2019*

### How to participate

The participation to the workshop is free of charge, upon registration, which can be. Please register by sending an e-mail to: [info@prodalricerche.it](mailto:info@prodalricerche.it).

### Organizing secretariat

ProDAI Scarl, c/o University of Salerno  
e-mail: [info@prodalricerche.it](mailto:info@prodalricerche.it)  
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## Workshop


# Novel technologies to prolong the shelf life of fresh produce


### Aim of the workshop


The workshop aims at presenting the main results and findings of the VIPACFood project “Valorization of Industrial fruits by Products and algae biomass waste: Development of Active Coatings to extend Food shelf life and reduce food losses”.

VIPACFood is a project funded by EU in the framework of ARIMNet2, call 2016, which is addressed to increase the environmental sustainability of the agro-food processing industries of the Mediterranean Basin and develop actions with high social and economic benefits.

During the project, the following actions are carried out:

 Development and testing of post-harvest treatment technologies, which are safe and cost-effective, to reduce waste, improve food safety and shelf life of food products;

 Study of novel solutions for the reduction of the amount of food packaging;

 Valorization of the by-products of fruit processing and wastes of algal biomass through the extraction of active and functional components with high added value;

 Creation of innovative products with high stability and marketability.



9,30-  
9,40

Welcome  
*Giovanna Ferrari, ProdAI and UNISA – Italy*



9,40-  
10,00

VIPACFood Project presentation in the framework of ERA-NET ARIMNet2 call 2016  
*Khaoula Khwaldia, INRAP – Tunisia*



10,00-  
10,15

Active edible coatings for food preservation  
*Francesco Donsi, ProdAI and UNISA – Italy*



10,15-  
10,30

Novel technologies for food surface decontamination  
*Gianpiero Pataro, ProdAI and UNISA – Italy*



10,30-  
10,45

Characterization of extracts from industrial by-products  
*Raquel Sendón García and Letricia Barbosa Pereira, USC – Spain*



10,45-  
11,00

Migration studies of active films incorporated with industrial fruits' by-products  
*Ana Sanches Silva, INSA – Portugal*



11,05-  
11,45

*Coffee break and Visit at ProdAI Lab*



11,50-  
12,05

Selection of industrial fruits's by products based on their antioxidant capacity  
*Fernando Ramos, UC – Portugal*



12,05-  
12,20

Valorization of tomato by-products  
*Cristina Restuccia, UNICT – Italy*



12,20-  
12,35

Sustainability in food packaging  
*Paola Scarfato, UNISA – Italy*



12,35-  
12,50

New active packaging films: the VIPACFood approach  
*Giovanna Buonocore, ICPB – Italy*



12,50-  
13,30

Round table with stakeholders moderated by Prof. Giovanna Ferrari.  
Discussion of interactions between the research and industry to raise the level of competitiveness of the Italian agro-food sector worldwide.

