

**October 28, 2026 – Artificerie Almagià, Via dell'Almagià 2, Ravenna**

**13.00-14.15**

Registration

**14.15-14.30**

Opening

**14.30-15.45**

**Thematic workshop - Sustainable Technologies for Novel and Functional Food**

KN 1

Marco Falciani -

*Plant based chemistry*

DeDietrich

Matilde Mazzotti,

*Microalgae make it better for the Earth: environmental and human benefits*

Federica Abbondanzi -

Micoperi Blue Growth

Macè Fruit

*To be defined*

Stefano Concari -

*Process innovation for sustainable agro-food industrial production*

Tropical Fruit Machinery

**15.45-16.15**

Coffee Break

**16.15-18.00**

**Session 1 - Bioactive/antioxidant compounds**

O1

Vincenzo Disca

*Subcritical water for obtaining bioactive extracts from cocoa by-products with potential antidiabetic effect - Green Chemistry - Chimica Sostenibile Award*

O2

Angelica Spano

*Design of Experiments (DoE) for the Green Extraction of Phenolic Avenanthramides from Avena sativa L.: Phytochemical Profiling, Antioxidant and Cytoprotective Activity*

O3

Roberta Di Lecce

*Valorisation of red apple pomace as a sustainable source of antioxidant compounds through green extraction and Response Surface Methodology*

O4

Filippo Marchetti

*From botanical waste to bioactive ingredients: a multitarget biorefinery approach via sustainable extractions and upcycling technologies*

O5

Salah Chaji

*Sustainable cavitation-based methods for the extraction of functional proteins from hemp flour*

O6

Vito Verardo

*Use of different non-thermal technologies as valuable approach to improve the extraction of antidiabetic phenolic compounds from mango leaves*

O7

Rodica Dinica

*Evaluation of the chemical composition and biological activities of Rumex lord*

O8

Anna Karastergiou

*Research of Phenolic Markers in Grape Pomace via CPC Fractionation and In Vitro Study of Antioxidant and Anti-Inflammatory Activities*

**18.00-18.30**

PL 1

Laura Pezzolesi

*Algal biodiscovery and bio-factories: driving the future of sustainable biotechnology*

**18.45-21.00**

**Welcome party at Darsenale Bizantina Brewpub –  
Viale Giovanna Bosi Maramotti, Ravenna**

| October 29, 2026 – Artificerie Almagià, Via dell'Almagià 2, Ravenna |                                   |                                                                                                                                                  |
|---------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| 8.00-9.00                                                           | Registration                      |                                                                                                                                                  |
| 9.00-9.15                                                           | Opening                           |                                                                                                                                                  |
| 9.15-9.45                                                           |                                   |                                                                                                                                                  |
| PL 2                                                                | Young Hae Choi                    | <i>Natural Products as the source of green media</i>                                                                                             |
| 9.45-11.00                                                          | Session 2 – Green Solvents        |                                                                                                                                                  |
| KN 2                                                                | Christian Silvio Pomelli          | <i>Spent coffee polyphenol extraction using deep eutectic solvents</i>                                                                           |
| O9                                                                  | Emanuela Calcio Gaudino           | <i>Unlocking Potato Peel Value: Sustainable Recovery of Bioactives Using Subcritical Water and NaDES for Allelopathic Applications</i>           |
| O10                                                                 | Souleymane Keita                  | <i>A sustainable strategy for asiaticoside and madecassoside recovery: Subcritical Water Extraction and Green CPC purification</i>               |
| O11                                                                 | Séréna Moulinier                  | <i>Supercritical CO<sub>2</sub> eco-extraction of poorly soluble molecules from propolis extraction residues</i>                                 |
| O12                                                                 | Vanessa Spadavecchia              | <i>Correlating chemico-physical features of thymol-based deep eutectic solvents with astaxanthin extraction performances</i>                     |
| 11.00-11.30                                                         | Coffee break and Poster session 1 |                                                                                                                                                  |
| 11.30-13.00                                                         | Session 2 – Green Solvents        |                                                                                                                                                  |
| KN 3                                                                | Antonio J. Meléndez-Martínez      | <i>Algal carotenoids: green extraction and effect of cooking conditions</i>                                                                      |
| O13                                                                 | Aziadé Chemat                     | <i>Edible and drinkable solvents, an ancient and novel way to extract bioactive compounds</i>                                                    |
| O14                                                                 | Elettra Della Ceca                | <i>From Waste to Value: Eco-Friendly Astaxanthin Extraction from Blue Crab Shell with Switchable Deep Eutectic Solvents</i>                      |
| O15                                                                 | Daniela Imperio                   | <i>Development and optimization of an eco-sustainable process for the extraction of lignin from hazelnut shells using deep eutectic solvents</i> |
| O16                                                                 | Isabella W. Cordova               | <i>Biobased Systems for Efficient Artemisinin Extraction via Accelerated Solvent Extraction</i>                                                  |
| O17                                                                 | Noè Collot                        | <i>Enzymatic Extraction and Demethylation of Pectin from Sugar Beet Pulp: A Green Extraction Approach</i>                                        |
| O18                                                                 | Giorgio Grillo                    | <i>Life Cycle Assessment of an Integrated Prickly Pear Biorefinery: From Fruit Processing to Betalain-Rich Peel Valorisation</i>                 |
| 13.00-14.30                                                         | Lunch and Poster session 2        |                                                                                                                                                  |
| 14.30-15.00                                                         |                                   |                                                                                                                                                  |
| PL 3                                                                | Francisco Javier Pena Pereira     | <i>Assessing Sample Preparation with Metrics: Insights, Shortcomings, and Future Pathways</i>                                                    |

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|--------------------|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>15.00-16.30</b> | <b>Session 3 - Green technologies</b>                                                          |                                                                                                                                                                                            |
| O19                | Giorgio Capaldi                                                                                | <i>Sustainable Impact for Extraction (SIX Score): A New Impact-based Green Metric</i>                                                                                                      |
| O20                | Gianpiero Pataro                                                                               | <i>Process Intensification and Techno-Economic Assessment of PEF-Assisted Microalgae Biorefineries</i>                                                                                     |
| O21                | Asma Munir                                                                                     | <i>Rice Husk Lignin as a tunable Platform for Biomass Valorization and Circular Materials</i>                                                                                              |
| O22                | Jeroen Geuens                                                                                  | <i>Selective extraction and fractionation of glycerides and fatty acid methyl esters from glyceride mixtures and lipid-containing feedstocks</i>                                           |
| O23                | Aksele Don                                                                                     | <i>Valorization of chicory by-products: green extraction of biomolecules of interest</i>                                                                                                   |
| O24                | Delphine Pradal                                                                                | <i>Ultrasound-Assisted Extraction of vegetable by-products: from batch to recycling mode</i>                                                                                               |
| O25                | Gianni Zoccatelli                                                                              | <i>Valorization of Coffee Silverskin: Ultrasound-Assisted Extraction and Design of Experiments Optimization of Bioactive Compounds</i>                                                     |
| <b>16.30-17.00</b> | <b>Coffee break and Poster session 3</b>                                                       |                                                                                                                                                                                            |
| <b>17.00-18.20</b> | <b>Session 3 - Green technologies</b>                                                          |                                                                                                                                                                                            |
| KN 4               | Federica Ianni                                                                                 | <i>Valorization of polyphenols from coriander exhausted seeds and fluids after NADES-assisted essential oil extraction</i>                                                                 |
| O26                | Raphaëlle Savoie                                                                               | <i>Pressurized liquid extraction of anthraquinones from madder roots: a promising way to intense red colors</i>                                                                            |
| O27                | Louis Leclercq                                                                                 | <i>Development of a solvent-free eco-extraction process combining centrifugation and microwave treatment: comparative assessment of pressure and microwave-induced tomato cell rupture</i> |
| O28                | Federico Drudi                                                                                 | <i>Pulsed electric fields and ultrasound as a tool to extract valuable compounds from mushrooms: an isoenergetic comparison</i>                                                            |
| O29                | Busra Oktar                                                                                    | <i>Extraction of C-Phycocyanin from <i>Limnospira platensis</i> using Pulsed electric fields: focus on refrigerated storage and pulse width</i>                                            |
| O30                | Francesca Carrà                                                                                | <i>Ultrasound-Assisted Extraction of polyphenols from apple leaves: from batch to recirculating flow processing</i>                                                                        |
| <b>18.30-20.30</b> | <b>Guided tour at Domus dei Tappeti di Pietra –<br/>Via Gian Battista Barbiani 16, Ravenna</b> |                                                                                                                                                                                            |
| <b>20.30-24.00</b> | <b>Social dinner at Mercato Coperto –<br/>P.za Andrea Costa 6, Ravenna</b>                     |                                                                                                                                                                                            |

**October 30, 2026 – Artificerie Almagià, Via dell'Almagià 2, Ravenna**

**9.00-9.30**

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|------|---------------------|-------------------------------------------------------------------------------|
| PL 4 | Alessandro Colletti | <i>New advances in the bioactivity assessment of natural product extracts</i> |
|------|---------------------|-------------------------------------------------------------------------------|

**9.30-11.00**

**Session 4 – Innovative applications**

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|------|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| KN 5 | Lucia Panzella          | <i>Phenolic polymers from agri-food by-products: a sustainable source of chemical multifunctionality</i>                                                    |
| O31  | Luisa Boffa             | <i>Subcritical water extraction of coffee production waste: a green route to multifunctional bioactives for crop protection</i>                             |
| O32  | Morad Chadni            | <i>Development of Eco-Recovery Processes and Integrated Valorisation of Mediterranean Agricultural By-Products for Active Packaging Applications</i>        |
| O33  | Emilie Isidore          | <i>Co-Extraction of Polyphenols and Polysaccharides from Plant By-Products for Anticorrosion Applications</i>                                               |
| O34  | Emma Bonnot             | <i>Corchorus olitorius L.: A source of green cosmetic ingredients?</i>                                                                                      |
| O35  | Simona Cioffi           | <i>Bio-Based Microencapsulation of Biocontrol Agents Using Marine Polymers and Biogenic Calcium Phosphate</i>                                               |
| O36  | Margherita D'Alessandro | <i>Microbial fermentation and high-pressure homogenisation for the sustainable valorisation of brewer's spent grains into peptide-rich food ingredients</i> |

**11.00-11.30**

**Coffee break and Poster session 4**

**11.30-13.00**

**Session 4 – Innovative applications**

|     |                                |                                                                                                                                                      |
|-----|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| O37 | Clelia Aimone                  | <i>Advanced Bio-Polymeric Matrices Loaded with Natural Extracts: Evaluation of Antioxidant Properties and Future Perspectives in Smart Packaging</i> |
| O38 | Maria Laura Alfieri            | <i>Valorization of pomegranate by-products for biomedical and food packaging applications</i>                                                        |
| O39 | Diana Vanessa Santisteban Soto | <i>Olive Pomace Phenolics: Green Extraction and Application as Natural Antioxidants in Spray-Dried Flaxseed Oil</i>                                  |
| O40 | Lynn Rhayem                    | <i>Valorization of Endive Outer Leaves: Conventional and Ultrasound Assisted Extraction of Polyphenols for Functional Foods</i>                      |
| O41 | Lorenzo Frisone                | <i>Sustainable extraction and characterisation of Perilla frutescens L. and Lythrum salicaria L. for cosmetic applications.</i>                      |
| O42 | Silvia Tabasso                 | <i>Green extraction of hazelnut skins polyphenols for sustainable crop and livestock production</i>                                                  |

**13.00-13.30**

**Farid Chemat Award, Best poster Awards and Closing**

## Posters

| P#  | Author                       | Title                                                                                                                                                                                                                                                        |
|-----|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| P1  | Claudia Pasqualini           | <i>Novel hydrophobic to hydrophilic switchable natural deep eutectic solvents for the extraction of bioactive molecules from sea waste</i>                                                                                                                   |
| P2  | Aziedé Chemat                | <i>Opuntia ficus-indica L. cladodes gel as a solvent medium for natural formulations</i>                                                                                                                                                                     |
| P3  | Antonio J. Melendez-Martinez | <i>Effect of Green Biosolvents on Ultrasound-Assisted Extraction of Carotenoids from the Seaweed sea spaghetti (Himanthalia elongata): Optimization Using Response Surface Methodology and Environmental Assessment</i>                                      |
| P4  | Chiara Zalambani             | <i>Upcycling Potato Peel Waste into High Value Bioactives: Sustainable Recovery and Modulation of Stress Responses in Human Keratinocytes</i>                                                                                                                |
| P5  | Danica Božović               | <i>Valorization of Poppy Seed Cake by NADES Extraction of Polyphenols and Antioxidant Compounds</i>                                                                                                                                                          |
| P6  | Danica Božović               | <i>Sustainable Recovery of Bioactive Compounds from Poppy Seed Cake by Optimized NADES extraction</i>                                                                                                                                                        |
| P7  | Sanja Vojvodić               | <i>Screening the impact of five extraction parameters on the recovery of phenolic compounds in goldenrod (Solidago virgaurea) NADES extracts;</i>                                                                                                            |
| P8  | Sanja Vojvodić               | <i>Multi-response optimization of natural deep eutectic solvent (NADES) extraction of polyphenols from goldenrod (Solidago virgaurea)</i>                                                                                                                    |
| P9  | Maura Ferri                  | <i>Sustainable extraction of proteins and peptides from legumes: the CIPROMED approach</i>                                                                                                                                                                   |
| P10 | Valentina Antonioni          | <i>From Agro-Industrial By-Product to Natural Antioxidant: The Potential of Cashew Nut Shell Liquid (CNSL) for Lipid Oxidation Control</i>                                                                                                                   |
| P11 | Simona Ortelli               | <i>Essential Oil Encapsulation in Silica Nanocarriers: A Sustainable Approach for Antimicrobial Applications</i>                                                                                                                                             |
| P12 | Dong Jin Suh                 | <i>Integrated Recovery of Biocrude, Bioactive Extracts, and Solid Fuel from Wet Spent Coffee Grounds via Liquefied Dimethyl Ether Extraction</i>                                                                                                             |
| P13 | Stefano Fava                 | <i>Polyhydroxybutyrate-based materials: characterisation and potential applications in agriculture</i>                                                                                                                                                       |
| P14 | Vanessa Spadavecchia         | <i>Development of a screening method to search for NaDES components into biomass based on chemical interactions</i>                                                                                                                                          |
| P15 | Marysol Ferretti             | <i>A one-pot green extraction process for valorizing hazelnut shells and perisperm into high- value bioactive fractions</i>                                                                                                                                  |
| P16 | Mattia Cecchetti             | <i>Natural deep eutectic solvent-mediated ultrasound-assisted extraction outperforms enzymatic and hydroethanolic extraction strategies for phenolic recovery from Italian brewer's spent grain: a Design of Experiments and Bayesian optimisation study</i> |
| P17 | Eloïse Gangnant              | <i>Production of bioactive natural extracts through the valorization of fruit-processing by-products</i>                                                                                                                                                     |
| P18 | Vincenzo Disca               | <i>Subcritical Water Extraction for the Recovery of Polyphenols from Red Vine Leaves</i>                                                                                                                                                                     |



# GENP2026

Green Extraction of Natural Products  
Ravenna, October 28-30, 2026

|     |                             |                                                                                                                                                                           |
|-----|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| P19 | María José Aznar-Ramos      | <i>Influence of lactic acid bacteria fermentation on the polar profile, antioxidant capacity, and antidiabetic potential of guava leaves extracts</i>                     |
| P20 | María José Aznar-Ramos      | <i>Pulsed electric field as valuable pretreatment to improve the extraction of antidiabetic phenolic compounds from guava leaves</i>                                      |
| P21 | Francesca Carrà             | <i>Circular valorization of bioactive compounds from kiwi pomace using conventional and microwave-assisted extraction</i>                                                 |
| P22 | Siria Cicconi               | <i>Bioactive phenolic compounds from lignocellulosic waste as renewable inhibitors of soil urease</i>                                                                     |
| P23 | Renata Tonon                | <i>Effect of process conditions and ultrasound application on the extraction of antioxidant compounds from olive pomace</i>                                               |
| P24 | Carlotta Valle              | <i>Retrieval and enrichment of antioxidants from vinasses</i>                                                                                                             |
| P25 | Silvia Gianfagna            | <i>Valorization of Almond Skin By-Products: Impact of Stabilization Techniques on Bioactive Compound Recovery</i>                                                         |
| P26 | Ana María Gómez Caravaca    | <i>Combination of ultrasound technology and submerged fermentation for improving the phenolic content, antioxidant and antidiabetic activity of mango leaves extracts</i> |
| P27 | Ana María Gómez Caravaca    | <i>Pulsed electric field pretreatment of cherimoya leaves: Optimization for enhanced phenolic content, antioxidant capacity, and antidiabetic potential</i>               |
| P28 | Bianca Furdui               | <i>Integrated Chemical and Electrochemical Evaluation of Antioxidant Activity in Perilla spp. Extracts</i>                                                                |
| P29 | Lourdes Maria Corrêa Cabral | <i>Ultrasound-assisted recovery of polyphenols from blackberry pomace using an ethanol-based green solvent</i>                                                            |
| P30 | Lourdes Maria Corrêa Cabral | <i>Influence of Temperature and Solvent Type on Microwave Assisted Extraction of Phenolic Compounds from Syrah Grape Pomace</i>                                           |
| P31 | Federica Pasini             | <i>From Seaweed to Food: Sensory Perception and Volatile Fingerprinting of Ulva lactuca Enriched Bakery and Pasta Products</i>                                            |
| P32 | Isabella W. Cordova         | <i>Sustainable Process Development of Hydrotrope-Based Extraction of Artemisinin from Artemisia annua</i>                                                                 |
| P33 | Theo Meret                  | <i>One-pot extraction of bioactive compounds and coacervate formation for by-product valorization</i>                                                                     |
| P34 | Theo Meret                  | <i>Sustainable coacervate systems for integrated extraction and encapsulation processes</i>                                                                               |
| P35 | Julia Hernandez             | <i>Food-Grade Extraction and Purification of Oak C-Glucosidic Ellagitannins for Sensory Applications</i>                                                                  |
| P36 | Hajar Louhab                | <i>Optimization Of Bioactive Molecule Extraction From Spent Coffee Grounds Using Instant Controlled Pressure Drop (DIC) Combined With Microwave-Assisted Extraction</i>   |
| P37 | Mariam Sabri                | <i>Green Extraction of Euphorbia officinarum: Comparative Study of Maceration and Ultrasound-Assisted Techniques and Their Antimicrobial Potential</i>                    |

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|-----|------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| P38 | Susanna Guernelli      | <i>Extraction of Saponins from Quinoa Seed Coats Using Natural Deep Eutectic Solvents (NADES) and Conventional Extraction Solvents: A Comparative Study</i>                        |
| P39 | Federica Grasso        | <i>Development of Marine-Based Microencapsulated Dietary Supplements from Aquaculture and Tuna Processing Side Streams</i>                                                         |
| P40 | Aseel Swaidan          | <i>Scalable Cascade Strategy for Upcycling of Sardine Canning Byproducts into Bioactive Peptides and Functional Gelatin</i>                                                        |
| P41 | Aseel Swaidan          | <i>Pilot Upscaling of Enzymatic Protein Hydrolysate Production from Yellowfin Tuna Side Streams within the EcoeFISHent Project: Key Challenges and Process Bottlenecks</i>         |
| P42 | Ana Beatriz Capistrano | <i>Effect of Solvent and Temperature on the Extraction of Anthocyanins and Phenolic Compounds from Red Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>rubra</i>)</i> |
| P43 | Anastasia Giannakoula  | <i>Evaluation of Olive Mill Wastewater as an Organic Fertilizer: Impacts on Strawberry Physiology and Fruit Quality</i>                                                            |
| P44 | Filomena Corbo         | <i>Organic solvent free Anle 138b and Vitamin C Solid Lipid Nanoparticles for Parkinson disease</i>                                                                                |