

L'approccio foodomico al servizio delle aziende: l'esperienza CIRI

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OPEN
DISTAL

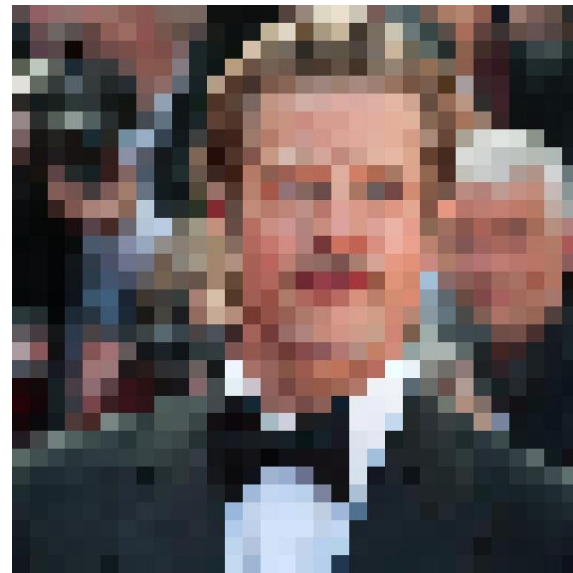
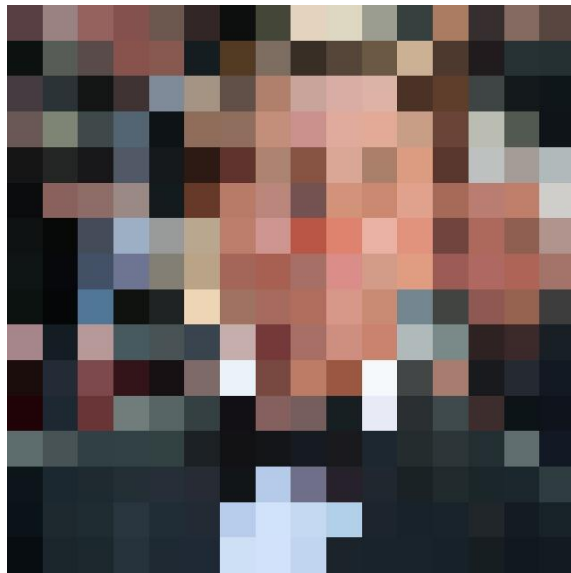
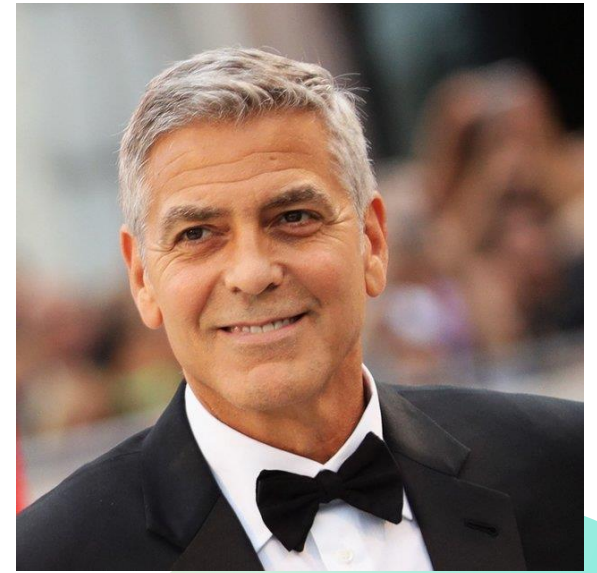
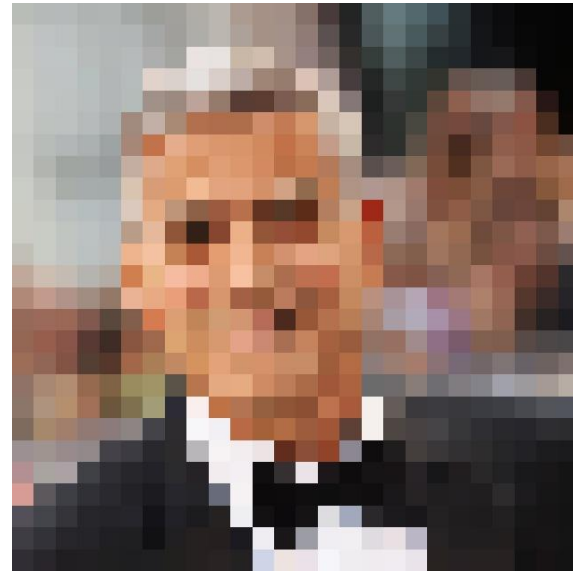
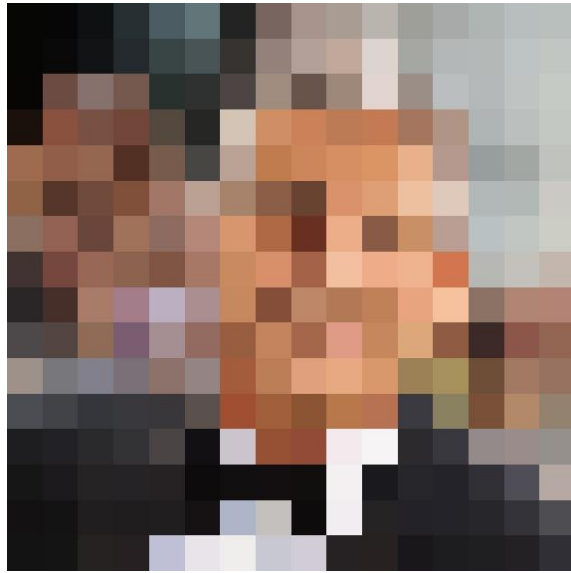
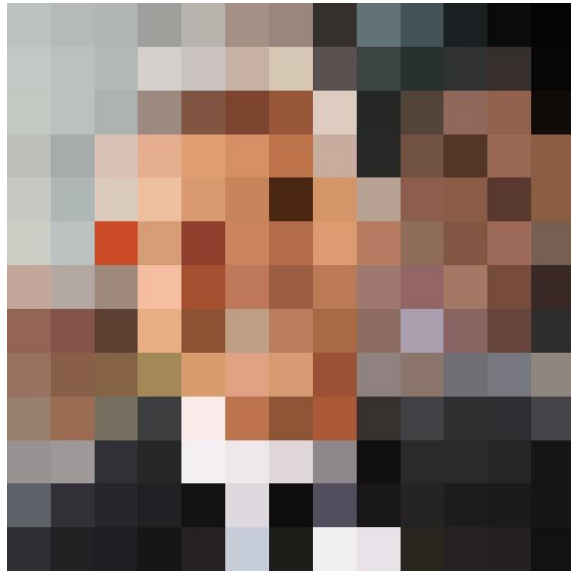


ALMA MATER STUDIORUM
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DIPARTIMENTO DI
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IL VANTAGGIO DELL'ALTA DEFINIZIONE

***La foodomica è
l'approccio scientifico che definisce,
con indicatori molecolari ad alta definizione,
la qualità di
sistemi agricoli, materie prime, alimenti
e lo stato nutrizionale dei consumatori.***

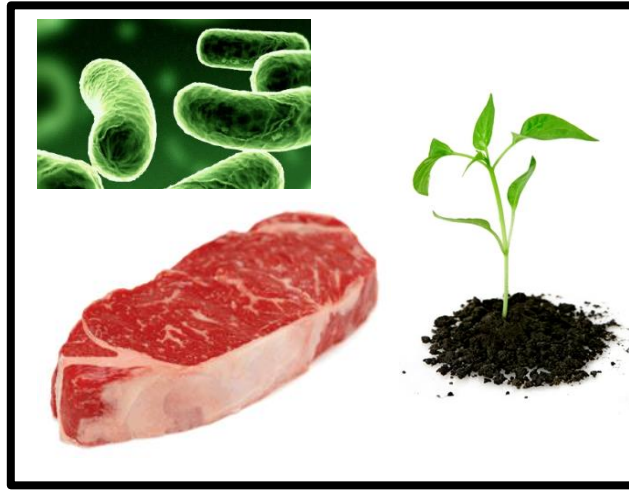
DISTINGUERE PER SCEGLIERE (L'IMPORTANZA DEI DETTAGLI)



LO SPETTRO COME STRUMENTO DI IDENTIFICAZIONE



LA PROCEDURA DI LAVORO PER LA FOODOMICA



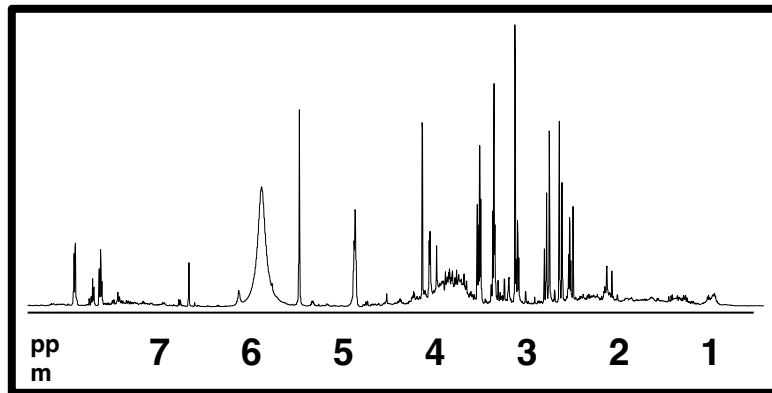
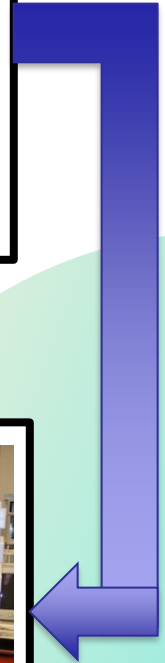
Biological or Tissue Samples



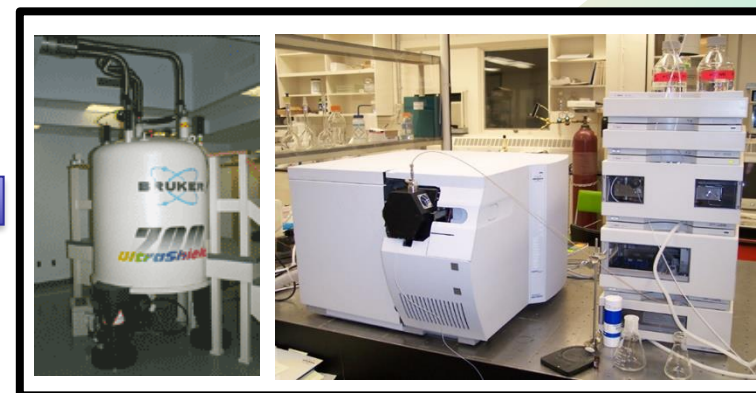
Extraction



Biofluids or Extracts



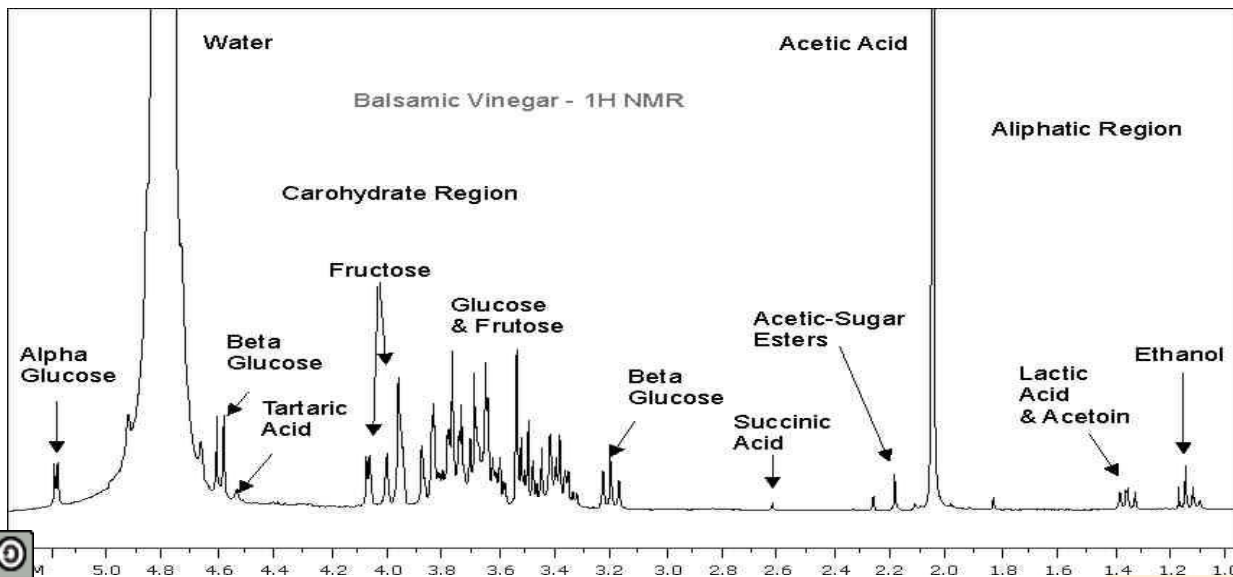
Data Analysis



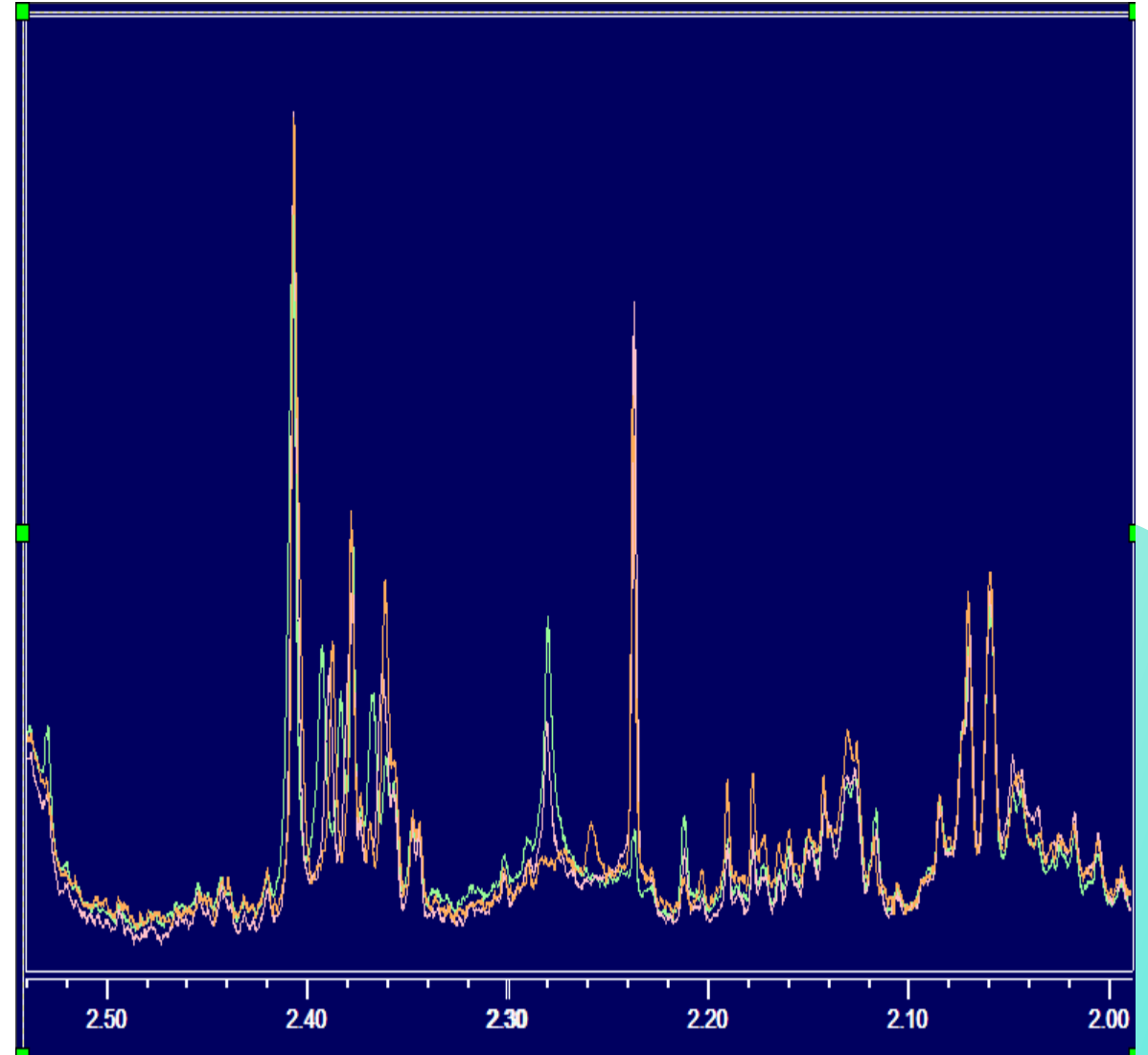
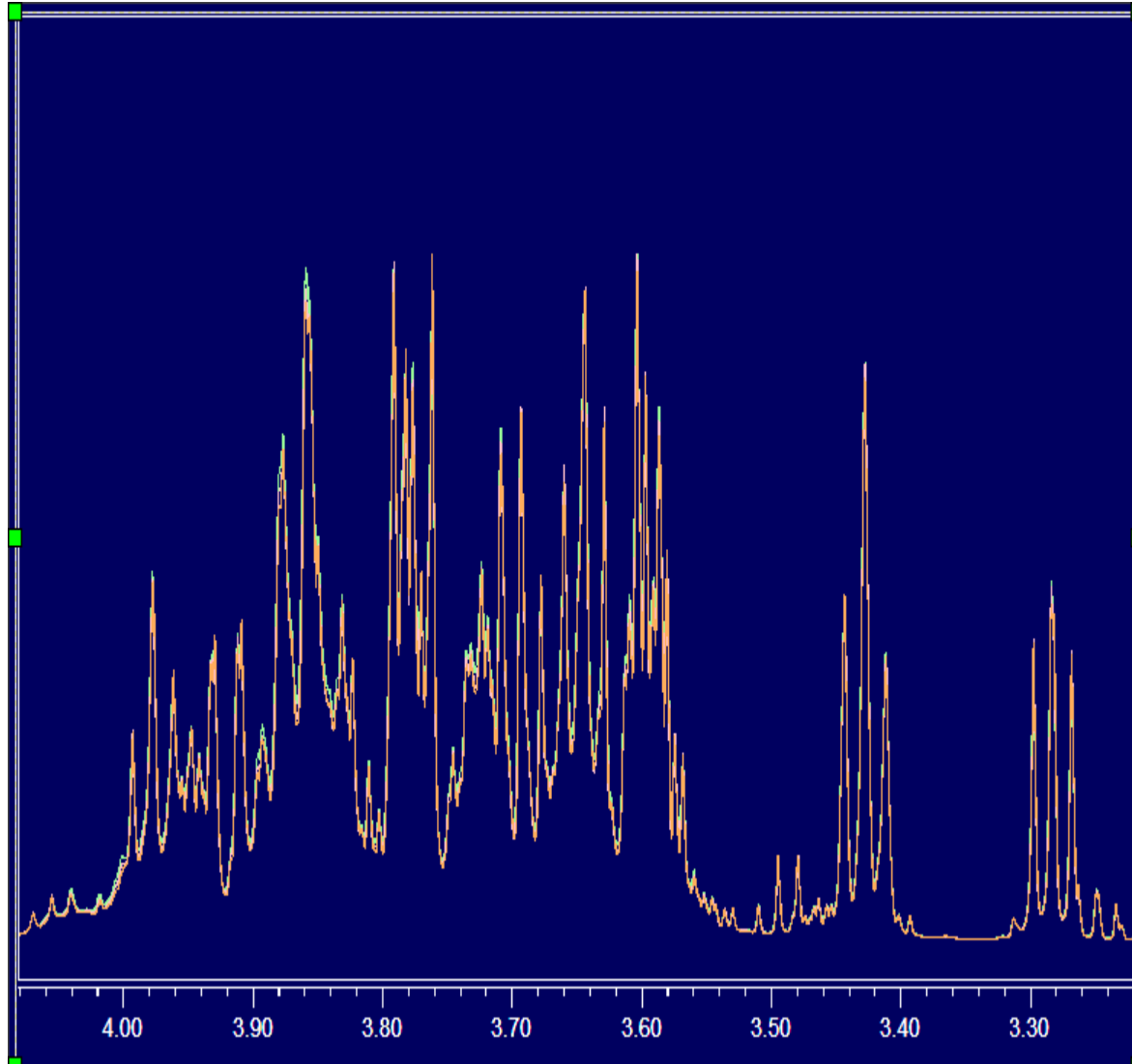
Chemical Analysis

IMPRONTE MOLECOLARI AL SERVIZIO DELLA TRACCIABILITÀ

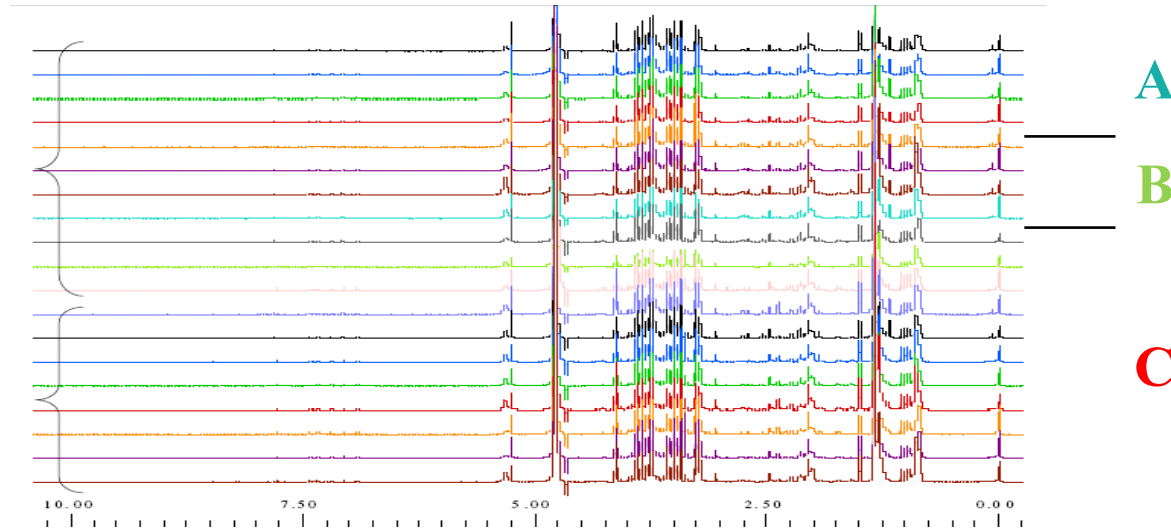
Lo spettro di risonanza magnetica nucleare come codice a barre univoco e non falsificabile



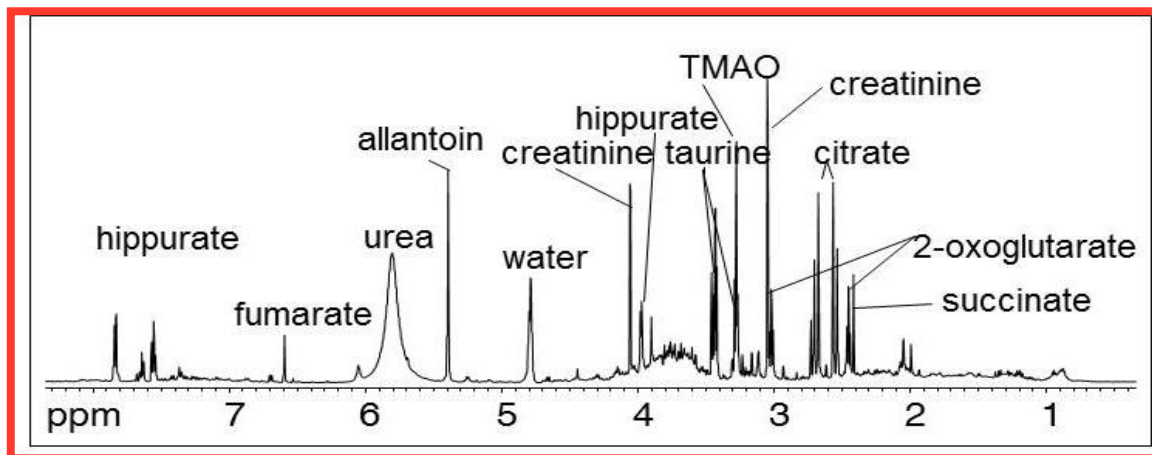
ANALISI COMPARATIVA (A CACCIA DI DIFFERENZE)



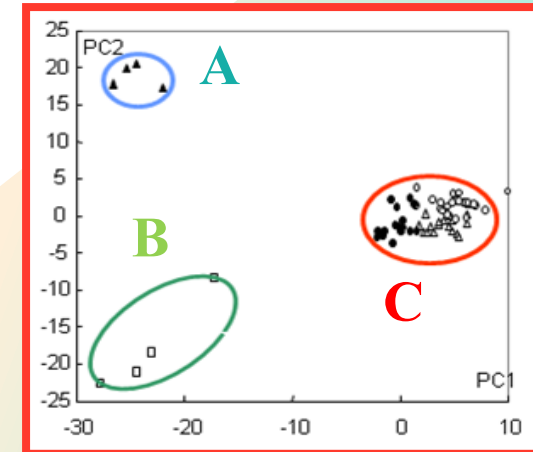
DUE METODI PER AFFRONTARE LA RICERCA DI DIFFERENZE



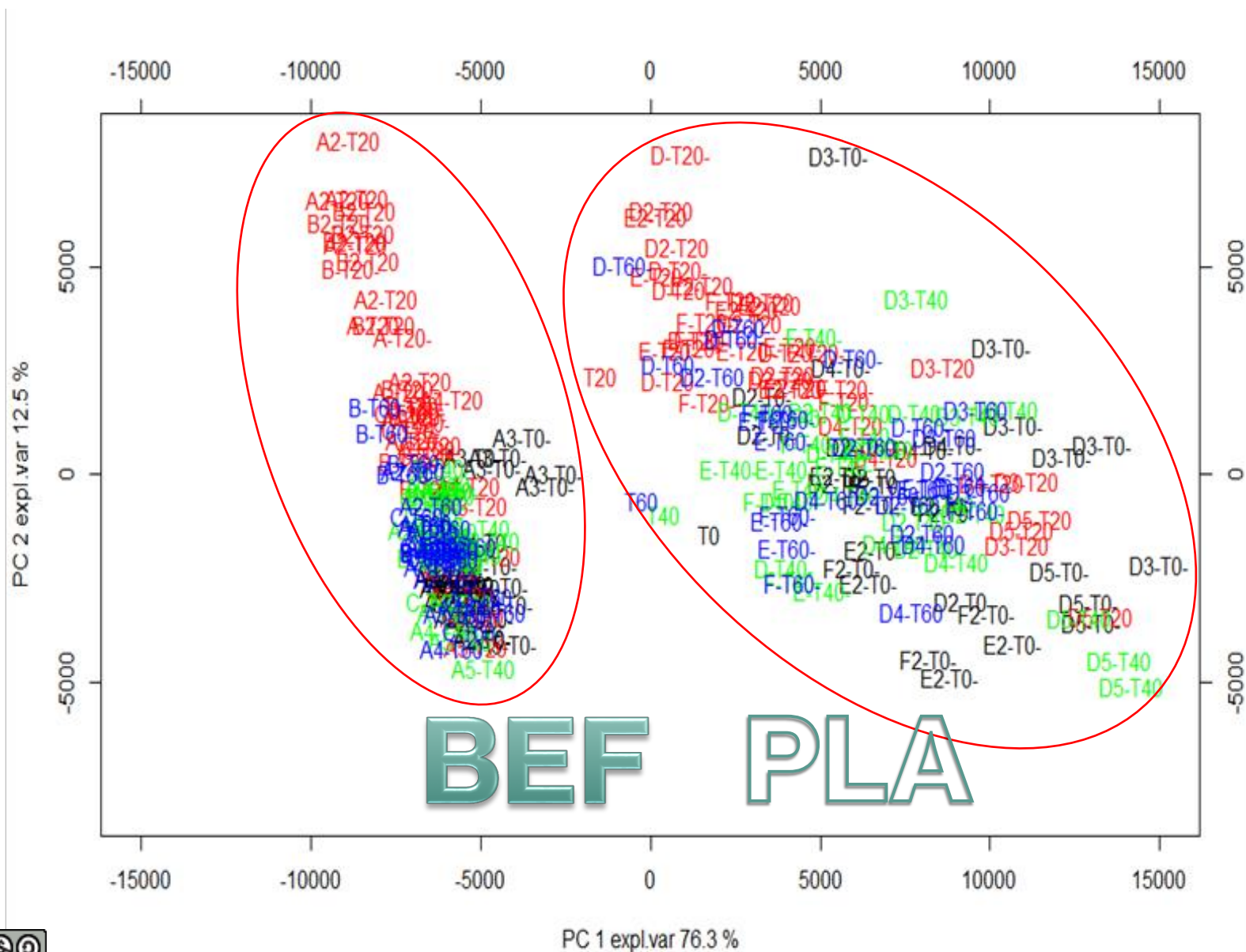
Metodi Analitici (analisi mirata)



Metodi Chemiometrici (analisi di pattern)



INDICATORE MOLECOLARE DI OMOGENEITÀ E STABILITÀ DEI LOTTI



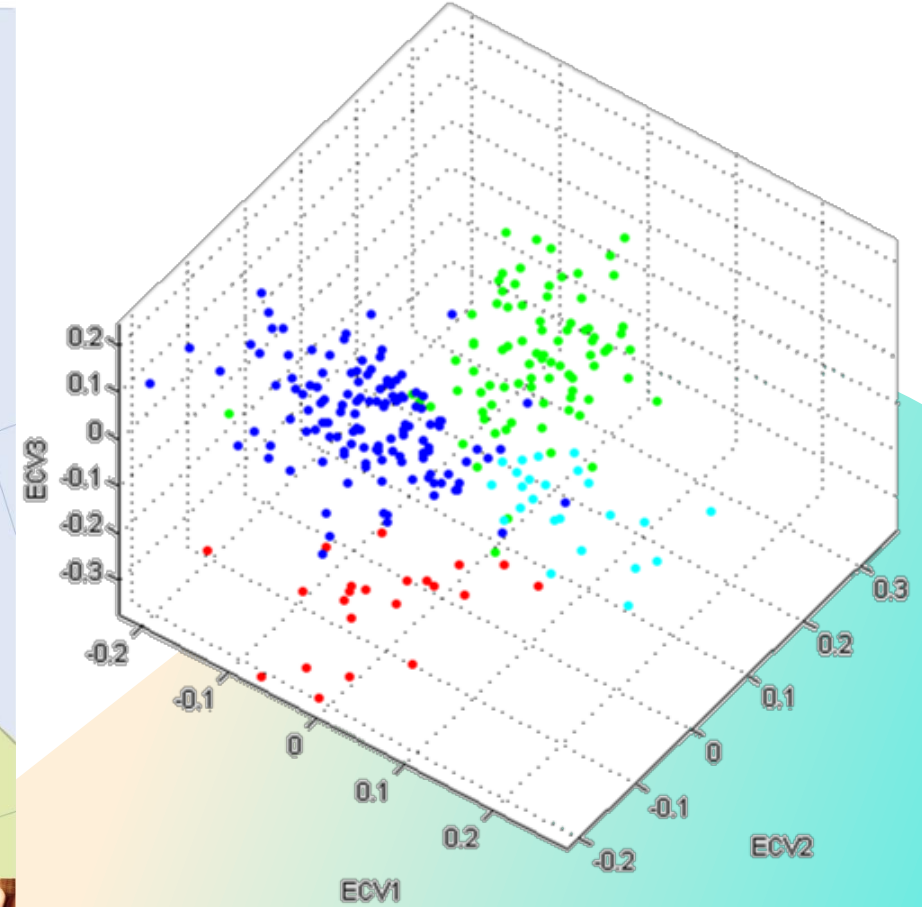
Placebo Food
T0 (batch A-C)
T20 (batch A-C)
T40 (batch A-C)
T60 (batch A-C)

Bioactive Enriched Food
T0 (batch D-F)
T20 (batch D-F)
T40 (batch D-F)
T60 (batch D-F)

LA MAPPA DELLA QUALITÀ PROTETTA

I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo

The PDO and PGI products of Emilia-Romagna: born here, enjoyed worldwide



VIA EMILIA
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