

Combining analytical methods to assess food products of animal origin

Mara Antonia Gagliano

Dept. of Agricultural and Food Sciences  
PhD Program: Agricultural, Environmental and Food Sciences and Technologies Cycle XXXVIII  
Supervisor: Prof. Enrico Valli;  
co-supervisors: Prof. Francesca Soglia & Prof. Francesca Patrignani



Background

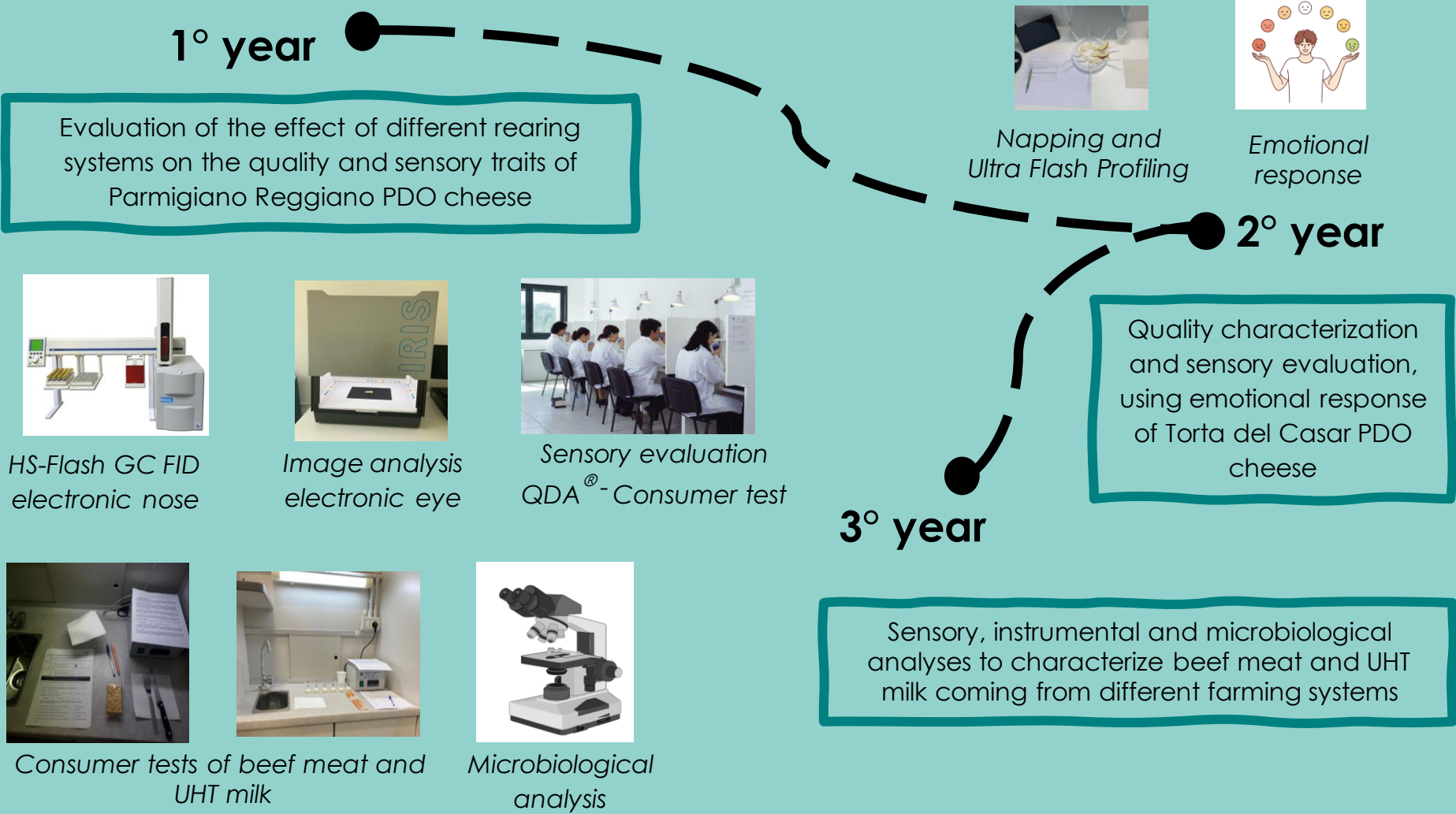
Human sense perception can be combined with “**artificial senses**” based instruments, which have been applied for e.g. quality control, freshness monitoring, shelf-life study and authenticity **evaluation of food products**

The **electronic / chromatographic noses** → sensors / detectors to investigate volatile profiles  
The **computer vision systems (CVS)** → analyzes visual properties of food

Project Goals

The PhD project aims to **explore** the **effect of farming system** on the quality of foods of animal origin, adopting a **multidisciplinary approach** relying on the use of **sensory, microbiological, and instrumental data** for providing a comprehensive quality assessment of the selected products

Experimental Approach



Expected Outcomes

This multidisciplinary approach could be useful for food sector, with the aim of developing safe, authentic and high-value foods that meet specific consumers' preferences