



European Plant Science Organisation

3rd Workshop of the *Nutritional Security Working Group*

Future-proofed crops to address the nutritional security goal in Europe

27 May 2022 (10 am- 6 pm) - 28 May 2022 (10 am-1 pm), Lecce, Italy



Plant-based foods have received remarkable attention during recent decades in nutrition research, due to the biological activities recognized for many classes of phytochemicals and the relevance that food nutritional security topics are finding in European countries. The availability and accessibility to nutritionally-rich food sources are hallmarks for human health and wellbeing. That is why many efforts are being directed towards both traditional and new crops.

In this context, the EPSO 'Nutritional Security' Working Group aims to discuss and contribute to defining new paths and solutions for resilient and sustainable production systems using innovative solutions in the food and nutrition area.

The workshop will be carried out as a hybrid event, with physical presence of a limited number of participants as well as live streaming (up to 500 participants, through the Gotowebinar platform).

To participate in Lecce, please email Marina Korn Korn@igzev.de until 29.4.2022.

To participate online, please register at the following the link until 20.5.2022:

<https://attendeegotowebinar.com/register/7690122185825291280>

The meeting intends to increase collaborations between the working group members both bi-and multi-lateral. In addition, it will provide information to finalise the EPSO statement on Nutritional Security, including recommendations on R&I as science advice to policy to the European Commission as well as national authorities.

PROGRAMME

3rd Workshop of the Nutritional Security Working Group Future-proofed crops to address the nutritional security goal in Europe

Lecce, Italy
27-28 May 2022

Friday 27 May

09:00-10:00	REGISTRATION
10:00-13:00	Improving the nutritional value of major and minor (neglected) crops <i>Moderator: Katia Petroni, University of Milan, Italy</i>
10:00-10:20	<i>Roberto Papa, Università Politecnica delle Marche, Italy</i> The INCREASE project: Intelligent Collections of Food-Legume Genetic Resources for European Agrofood Systems
10:20-10:40	<i>Alan H. Schulman, LUKE Natural Resources Institute Finland & University of Helsinki, Finland</i> Improving the nutritional quality of faba bean as a European protein crop
10:40-11:00	<i>Paola Pontieri, CNR-IBBR, Italy</i> Agrobiotechnology of sorghum and its potential as a "functional and nutraceutical food"
11:00-11:20	<i>Giacomo Mele, CNR-ISAFOM, Italy</i> Morphological traits of quinoa (<i>Chenopodium quinoa</i>) grains as indicators of nutritional quality
11:20-11:40	<i>Coffee break</i>
11:40-12:00	<i>Francesca Sparvoli, CNR-IBBA, Italy</i> Tailoring more nutrient and healthy beans (<i>Phaseolus vulgaris</i>)
12:00-12:20	<i>Massimiliano Morelli, CNR-IPSP, Italy</i> New trends in discovery of plant virus epidemics: a major concern for "minor" crops
12:20-12:40	<i>Theresa B. Fitzpatrick, University of Geneva, Switzerland</i> Efforts to improve the B vitamin content of rice
12:40-13:00	<i>Angelo Santino CNR-ISPA, Italy</i> Biofortification strategies to increase the nutritional value of tomato
13:00-14:30	<i>Lunch</i>
14:30-15:30	Recovery and stabilization of primary/secondary

	<p style="text-align: center;">metabolites from food matrices & side-products</p> <p style="text-align: center;"><i>Moderator: Marina Korn, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i></p>
14:30-14:50	<p><i>Angela Cardinali, CNR-ISPA, Italy</i></p> <p>Development of benign, efficient and environmentally friendly biorefinery to recover high-value bioactives for industrial applications: PHENOLEXA</p>
14:50-15:10	<p><i>Giovanna Giovinazzo, CNR-ISPA, Italy</i></p> <p>Grape pomace polyphenols attenuate inflammatory response in intestinal epithelial cells: potential health promoting properties in inflammatory bowel disease</p>
15:10-15:30	<p><i>Gabriella Pocsfalvi, CNR-IBBR, Italy</i></p> <p>Biotechnological potential and security of plant-derived nanovesicles</p>
15:30-15:50	<i>Coffee break</i>
15:50-18:00	<p style="text-align: center;">Environmentally friendly and valuable alternatives to traditional food sources</p> <p style="text-align: center;"><i>Moderator: Monika Schreiner, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i></p>
15:50-16:10	<p><i>Monika Schreiner, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i></p> <p>Alternative food sources for a nutritious and sustainable diet</p>
16:10-16:30	<p><i>Maria Fitzner, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i></p> <p>Exploiting the potential of halophytes for enhancing biodiversity and improving future diets</p>
16:30-16:50	<p><i>Anna Fricke, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i></p> <p>Seaweeds as marine veggies- new approaches for edible macroalgae</p>
16:50-17:10	<p><i>Antonella Leone, CNR-ISPA, Italy</i></p> <p>Novel foods from jellyfish: a possible new food system in EU</p>
17:10-18:00	<p style="text-align: center;">Round table: future scenarios related to food and nutritional security in the context of recent crises</p> <p style="text-align: center;"><i>Moderators: Monika Schreiner and Angelo Santino</i></p>
20:00-22:00	<i>WORKING GROUP DINNER</i>

Saturday 28 May

10:00-12:30	Assessing the nutritional value and safety along food chains <i>Moderator: Angelo Santino, CNR-ISPA, Italy</i>
10:00-10:20	<i>Susanne Baldermann, University of Bayreuth, Leibniz Institute of Vegetable and Ornamental Crops, Germany</i> Challenges in developing a carotenoid-rich intervention meal for investigating healthy aging
10:20-10:40	<i>Katia Petroni, University of Milan, Italy</i> The potential of anthocyanin-enriched diets in combating chronic diseases
10:40-11:00	<i>Barbara Laddomada, CNR-ISPA, Italy</i> Development of new wheat-derived foods of the Mediterranean diet with improved nutritional and health value - Contents and aims of a PRIMA2020 funded project
<i>11:00-11:30</i>	<i>Coffee break</i>
11:30-11:50	<i>Araceli Diaz Perales, Universidad Politécnica de Madrid (UPM), Spain</i> How to assess allergenicity in food. New technologies from farm to fork
11:50-12:10	<i>Aurelia Scarano CNR-ISPA, Italy</i> Assessing the nutritional benefits of plant polyphenols
12:10- 12:30	<i>Silvio Zaina, University of Guanajuato, Mexico and CNR-ISPA, Italy</i> Nutrition & epigenetics: opportunities and challenges
12:30-13:00	Concluding remarks and closing