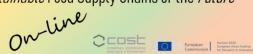


FIRST CIRCUL-A-BILITY CONFERENCE

Re-Thinking Packaging for *Circular* and *Sustainable* Food Supply Chains of the *Future*

26-29 September 2021



POSTER PRESENTATION PROGRAM(*)

Date	Room	Poster title
Sep 27	1	 Use of compostable plastic biomaterials for modified atmosphere packaging of minimally processed onions from Apulia Region – <u>Maria L. Amodio</u>, Italy (118) Natural pectin-based edible composite coatings with antifungal properties to control postharvest decay and reduce losses of 'Valencia' oranges – <u>María V. Alvarez</u>, Spain (080)
	2	 Cellulose acetate based antimicrobial film as active packaging for pomegranate arils – <u>Bernardo Pace</u>, Italy (057) Use of active packaging filled with anion salicylate to preserve the shelf-life of seedless table grape – <u>Bernardo Pace</u>, Italy (058)
	3	 Antioxidant biobased blisters derived from agrifood byproducts – <u>Joana Lopes</u>, Portugal (089) Influence of an innovative, biodegradable multilayer active packaging on "pesto" sauce characteristics during storage – <u>Lorenzo Siroli</u>, Italy (097)
	4	 Biodegradable nanocomposite multifunctional packaging film for fruits - <u>Kalpani Y.</u> <u>Perera</u>, Ireland (100) Compostable packaging: sustainability, suitability and safety are a challenge to win: from bioplastics to paper from a shelf life/food waste perspective - <u>Andrea Vittadello</u>, Italy (063)
	5	 The barrier properties of Polycarbonate/Cerium oxide composites designed for easy foods inspection of plastic devices – <u>Claudio Larosa</u>, Italy (120) Evaluation of water barrier properties of film from different film composing materials by comparing their sorption behavior and water transmission rate - <u>Sevgin Diblan</u>, Turkey (066)
	6	 Effect of the extrusion process conditions on the generation of "Non-intentionally added substances" in polyethylene films - <u>Arianna Pietrosanto</u>, Italy (095) Study on the chemical transfer of Silver Nanoparticles (Ag-NPs) and Zinc Oxide (ZnO-NPs) from packaging of seafood products and characterization of NPs with Single Particle ICP-MS - <u>Alfina Grasso</u>, Italy (122)
Sep 28	1	 Cold plasma treatment for coated and packed strawberries – <u>Oluwafemi J. Caleb</u>, South Africa (061) Research trends in food packaging: a bibliometric comparative analysis utilizing text mining - <u>Melekşen Akin</u>, Turkey (085)
	2	 Development of novel materials for active food packaging based on starch and biochar-zinc oxide composites – <u>Zélia Alves</u>, Portugal (094) What's the role of active packaging in the future of food sustainability? A systematic review - <u>Joel Alves</u>, Portugal (124)
	3	 Fabrication and simulation of a colorimetric pH-sensitive TVBN indicator for use in food packaging - <u>Amal Al Obaidi</u>, Turkey (129) Zein-based food packaging with bioactive organic compounds – <u>Magda Janalíková</u>, Czech Republic (077)
	4	 Effect of edible lipid-based coatings on the shelf life and quality of horticultural products and their consumer acceptance – <u>Martin Geyer</u>, Germany (110)



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		Livery (B) A beautiful and a state of the first facilities and a state of the state
		- Lignin/PLA based sustainable composites for food packaging applications -
		Esakkiammal S. Esakkimuthu, Slovenia (082)
	5	– Development of bacterial nanocellulose-poly(3-hydroxybutyrate-co-3-
		hydroxyvalerate) composite for food packaging - <i>Francisco A.G. Soares Silva</i> , Portugal
		(081)
		– Potato chips brownish residues as additives for developing antioxidant and UV-
		protective starch-based films - <u>Idalina Gonçalves</u> , Portugal (091)
Sep 29	1	- Smart Packaging: challenges and opportunities in agro-industry subsectors. a
		systematic review - <u>Carlos M. Fernandez</u> , Portugal (132)
		– Albanian legislation and challenges related to food packaging waste management -
		Edlira Shahinasi, Albania (078)
	2	– Diffusional Behaviors of Some Antimicrobial Agents from Active Multilayer Films and
		Their Antimicrobial Abilities – <u>Sevgin Diblan</u> , Turkey (065)
		– The potential of bionanocomposites as sustainable food packaging – <u>Paula Ferreira</u> ,
		Portugal (093)
	3	- Improvement of surface and barier properties of PLA films by gelatin-based coatings -
		<u>Frédéric Debeaufort</u> , France (051)
		– Toward sustainable PHBV-chitosan biobased multilayer films with improved
		properties - <i>Frédéric Debeaufort</i> , France (067)
	4	– Nano and micro fibrous edible materials for food packaging applications – Zane Zelca,
		Latvia (123)
		- The effects of artichoke outer petal leaves lignocellulosic extract on potato starch-
		based biodegradable film properties – <u>Hulya Cakmak</u> , Turkey (069)
	5	– Terms and sentiments in Twitter messages related to sustainable food packaging -
		Salvador Ruiz-de-Maya, Spain (127)
		– How neuroscience-based research methodologies can deliver new insights to
		marketers - <u>Hedda M. Šola</u> , Croatia (131)