



FIRST CIRCULARITY CONFERENCE

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

26-29 September 2021

On-line



POSTER PRESENTATION PROGRAM^(*)

Date	Room	Poster title
Sep 27	1	<ul style="list-style-type: none"> – Use of compostable plastic biomaterials for modified atmosphere packaging of minimally processed onions from Apulia Region – <i>Maria L. Amodio</i>, Italy (118) – Natural pectin-based edible composite coatings with antifungal properties to control postharvest decay and reduce losses of 'Valencia' oranges – <i>María V. Alvarez</i>, Spain (080)
	2	<ul style="list-style-type: none"> – Cellulose acetate based antimicrobial film as active packaging for pomegranate arils – <i>Bernardo Pace</i>, Italy (057) – Use of active packaging filled with anion salicylate to preserve the shelf-life of seedless table grape – <i>Bernardo Pace</i>, Italy (058)
	3	<ul style="list-style-type: none"> – Antioxidant biobased blisters derived from agrifood byproducts – <i>Joana Lopes</i>, Portugal (089) – Influence of an innovative, biodegradable multilayer active packaging on "pesto" sauce characteristics during storage – <i>Lorenzo Siroli</i>, Italy (097)
	4	<ul style="list-style-type: none"> – Biodegradable nanocomposite multifunctional packaging film for fruits - <i>Kalpani Y. Perera</i>, Ireland (100) – Compostable packaging: sustainability, suitability and safety are a challenge to win: from bioplastics to paper from a shelf life/food waste perspective - <i>Andrea Vittadello</i>, Italy (063)
	5	<ul style="list-style-type: none"> – The barrier properties of Polycarbonate/Cerium oxide composites designed for easy foods inspection of plastic devices – <i>Claudio Larosa</i>, Italy (120) – Evaluation of water barrier properties of film from different film composing materials by comparing their sorption behavior and water transmission rate - <i>Sevqin Diblan</i>, Turkey (066)
	6	<ul style="list-style-type: none"> – Effect of the extrusion process conditions on the generation of "Non-intentionally added substances" in polyethylene films - <i>Arianna Pietrosanto</i>, 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 – <i>Alfina Grasso</i>, Italy (122)
Sep 28	1	<ul style="list-style-type: none"> – Cold plasma treatment for coated and packed strawberries – <i>Oluwafemi J. Caleb</i>, South Africa (061) – Research trends in food packaging: a bibliometric comparative analysis utilizing text mining - <i>Melekşen Akin</i>, Turkey (085)
	2	<ul style="list-style-type: none"> – Development of novel materials for active food packaging based on starch and biochar-zinc oxide composites – <i>Zélia Alves</i>, Portugal (094) – What's the role of active packaging in the future of food sustainability? A systematic review - <i>Joel Alves</i>, Portugal (124)
	3	<ul style="list-style-type: none"> – Fabrication and simulation of a colorimetric pH-sensitive TVBN indicator for use in food packaging - <i>Amal Al Obaidi</i>, Turkey (129) – Zein-based food packaging with bioactive organic compounds – <i>Maqda Janalíková</i>, Czech Republic (077)
	4	<ul style="list-style-type: none"> – Effect of edible lipid-based coatings on the shelf life and quality of horticultural products and their consumer acceptance – <i>Martin Geyer</i>, Germany (110)

^(*)Minor changes can be still possible: please visit the event website the look at the most updated version



FIRST CIRCUL-A-BILITY CONFERENCE

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

26-29 September 2021

On-line



		– Lignin/PLA based sustainable composites for food packaging applications - <u>Esakkiammal S. Esakkimuthu</u> , Slovenia (082)
	5	– Development of bacterial nanocellulose-poly(3-hydroxybutyrate-co-3-hydroxyvalerate) composite for food packaging - <u>Francisco A.G. Soares Silva</u> , 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 - <u>Edlira Shahinasi</u> , Albania (078)
	2	– Diffusional Behaviors of Some Antimicrobial Agents from Active Multilayer Films and Their Antimicrobial Abilities – <u>Sevqin Diblan</u> , Turkey (065) – The potential of bionanocomposites as sustainable food packaging – <u>Paula Ferreira</u> , Portugal (093)
	3	– Improvement of surface and barrier properties of PLA films by gelatin-based coatings - <u>Frédéric Debeaufort</u> , France (051) – Toward sustainable PHBV-chitosan biobased multilayer films with improved properties - <u>Frédéric Debeaufort</u> , France (067)
	4	– Nano and micro fibrous edible materials for food packaging applications – <u>Zane Zelca</u> , 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 - <u>Salvador Ruiz-de-Maya</u> , Spain (127) – How neuroscience-based research methodologies can deliver new insights to marketers - <u>Hedda M. Šola</u> , Croatia (131)