



The EPSO ‘Nutritional Security’ WG 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

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.

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.

The workshop will be carried out as a hybrid event. To participate online, please register at <https://attendee.gotowebinar.com/register/7690122185825291280>

Workshop sessions

- **Session 1: Improving the nutritional value of major and minor (neglected) crops**
- **Session 2: Recovery and stabilization of primary/secondary metabolites from food matrices & side-products**
- **Session 3: Environmentally friendly and valuable alternatives to traditional food sources**
- **Session 4: Assessing the nutritional value and safety along food chains**

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3rd Workshop Nutritional Security Working Group



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

**27-28 May 2022
Lecce, Italy
Chiostro del Rettorato
Piazza Tancredi, 7
University of Salento**



PROGRAMME
3rd Workshop
Nutritional Security WG

Friday, 27 May

09:00-10:00	REGISTRATION
10:00-12:40	SESSION 1: Improving the nutritional value of major and minor (neglected) crops Moderator: <i>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 & 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, Italy</i> Agrobiotechnology of sorghum and its potential as a “functional and nutraceutical food”
11:00-11:20	<i>Giacomo Mele, CNR, Italy</i> Morphological traits of quinoa (<i>Chenopodium quinoa</i>) grains as indicators of nutritional quality
11:20-11:40	Coffee break
11:40-12:00	<i>Francesca Sparvoli, CNR, Italy</i> Tailoring more nutrient and healthy beans (<i>Phaseolus vulgaris</i>)
12:00-12:20	<i>Massimiliano Morelli, CNR, Italy</i> New trends in discovery of plant virus epidemics: a major concern for "minor" crops
12:20-12:40	<i>Angelo Santino, CNR, Italy</i> Biofortification strategies to increase the nutritional value of tomato
12:40-14:00	Lunch

14:00-15:00	SESSION 2: Recovery and stabilization of primary/secondary metabolites from food matrices & side-products Moderator: <i>Marina Korn, IGZ, Germany</i>
14:00-14:20	<i>Angela Cardinali, CNR, Italy</i> Development of benign, efficient and environmentally friendly biorefinery to recover high-value bioactives for industrial applications: PHENOLEXA
14:20-14:40	<i>Giovanna Giovinazzo, CNR, Italy</i> Grape pomace polyphenols attenuate inflammatory response in intestinal epithelial cells: potential health promoting properties in inflammatory bowel disease
14:40-15:00	<i>Gabriella Pocsfalvi, CNR, Italy</i> Biotechnological potential and security of plant-derived nanovesicles
15:00-15:30	Coffee break
15:30-16:50	SESSION 3: Environmentally friendly and valuable alternatives to traditional food sources Moderator: <i>Monika Schreiner, IGZ, Germany</i>
15:30-15:50	<i>Monika Schreiner, IGZ, Germany</i> Alternative food sources for a nutritious and sustainable diet
15:50-16:10	<i>Maria Fitzner, IGZ, Germany</i> Exploiting the potential of halophytes for enhancing biodiversity and improving future diets
16:10-16:30	<i>Anna Fricke, IGZ, Germany</i> Seaweeds as marine veggies- new approaches for edible macroalgae
16:30-16:50	<i>Antonella Leone, CNR, Italy</i> Novel foods from jellyfish: a possible new food system in EU
17:00-18:00	Round table: future scenarios related to food and nutritional security in the context of recent crises Moderator: <i>Alan H. Schulman</i>
17:00-17:07	<i>Karin Metzloff, EPSO:</i> Plant science / nutritional security contributions to implementing the Farm to Fork strategy and to the Biodiversity partnership
17:07-17:20	<i>Daniela Lueth, European Commission DG RTD:</i> The Food Systems Partnership
17:20-17:27	<i>Monika Schreiner, Julia Vogt & Tilman Brück, IGZ:</i> Alternative Food Sources in a Changing World / Challenges & Opportunities for Action
17:27-17:35	<i>Angelo Santino, Chiara Tonelli, Monika Schreiner:</i> Sustainable strategies to achieve the Nutritional security goals: inputs from the EPSO NS WG
17:35-18:00	OPEN DISCUSSION

WG SOCIAL EVENTS

19:15-20:30	Guided tour of Lecce
20:30-22:30	WG dinner at the restaurant: VICO DEL GUSTO Vico dei Fieschi, Lecce

Saturday, 28 May

10:00-12:30	SESSION 4: Assessing the nutritional value and safety along food chains Moderator: <i>Angelo Santino, CNR, Italy</i>
10:00-10:20	<i>Susanne Baldermann, IGZ, 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, 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
11:00-11:30	Coffee break
11:30-11:50	<i>Araceli Diaz Perales, Universidad Politécnica de Madrid, Spain</i> How to assess allergenicity in food. New technologies from farm to fork
11:50-12:10	<i>Aurelia Scarano, CNR, Italy</i> Assessing the nutritional benefits of plant polyphenols
12:10- 12:30	<i>Silvio Zaina, CNR, Italy & University of Guanajuato, Mexico</i> Nutrition & epigenetics: opportunities and challenges
12:30-13:00	Conclusion remarks and closing