

SCIENTIFIC PROGRAMME

Oral Session

Monday – June 8th 2026

11:00 **Welcome and Registration**

Open Ceremony and Welcome Addresses

Inmaculada Otero, Delegate for the Internationalization Strategy, USC
13:00 – 13:30 **Carmen Álvarez**, Director of iMATUS
Fabio Licciardello, President of GSICA - ITA
Letricia Barbosa Pereira, Chair of the Conference

Session: Shelf Life Modelling, Testing & Prediction

Chairs: Luciano Piergiovanni, Fabio Licciardello

KEYNOTE LECTURE

13:30 – 14:00 **KS01 – Predictive Modelling, AI and Mitigation Strategies for Food Safety and Shelf-Life**
Ana Sanches Silva, University of Coimbra, Portugal

14:00 – 14:15 OC01 – Identification of acceptability limits for shelf life studies by integrating sensory and analytical data: the case study of packed almonds.
Marika Valentino, Università degli Studi di Udine, Italy

14:15 – 14:30 OC02 – Translating Microbial Spoilage Profiling into Predictive Shelf-Life Tool: Accelerating Innovation in Meat Products.
Anh Linh Nguyen, Corbion, The Netherlands

14:30 – 14:45 OC03 – Shelf Life Prediction of Fresh Fish Using Printable CO₂ and pH Colorimetric Sensors Integrated with an Image-Based Web Application.
Akshay D. Sonawane, Leibniz Institute for Agricultural Engineering and Bioeconomy, Germany

14:45 – 15:00 OC04 – Effect of gelatine-based emulsion packaging enriched with sunflower or olive oil on the sensory quality and aromatic profile of fresh truffles during storage.
Sara Vega-Diez, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain

15:00 – 15:15 OC05 – Unraveling the Interactions Between Quality, Safety, and Composition to Predict Shelf-Life stability in grape by-products kombuchas.
Íker Pérez Berdor, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain

15:15 – 16:00 Coffee break – Poster Session

19:00 **Welcome cocktail at Colegio de Fonseca**

Tuesday – June 9th 2026

Session: Emerging & Innovative Technologies for Shelf Life Extension

Chairs: Elena Torrieri, Dong Sun Lee

KEYNOTE LECTURE

09:00 – 09:30 **KS02 – Active and intelligent packaging as strategies for food quality and safety**
Miguel Cerqueira, International Iberian Nanotechnology Laboratory (INL), Portugal

09:30 – 09:45	OC06 – Enhanced Antioxidant Functionality in Electrospun PHBV Films Incorporating Resveratrol Solubilized in Deep Eutectic Solvents for Sustainable Food Packaging Applications. <i>Cristina Prieto, Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
09:45 – 10:00	OC07 – Carbon Quantum Dot Washable Coatings for Shelf-Life Extension of <i>Capsicum frutescens L.</i> <i>Nattinee Bumbudsanpharoke, Kasetsart University, Thailand</i>
10:00 – 10:15	OC08 – Novel biodegradable antimicrobial film and its suitability as food contact material against <i>Campylobacter spp.</i> <i>Filomena Silva, University of Zaragoza, Spain</i>
10:15 – 10:30	OC09 – Antimicrobial packaging based on an environmentally friendly ethanol emitter to reduce decay in strawberries. <i>Eva Almenar, Michigan State University, USA</i>
10:30 – 10:45	OC10 – Synergistic Polyphenol-Capped Silver Nanoparticle Coatings for Enhanced Shelf-Life Stability of Date Fruits and Pastries. <i>Khaoula Khwaldia, Institut National de Recherche et d'Analyse Physico-Chimique (INRAP), Tunisia</i>
10:45 – 11:00	OC11 – Plasma-Polymerized Polycaprolactone Coatings with Encapsulated Citronellal for Preserving Cooked Pork Sausage. <i>Maryam Zabihzadeh Khajavi, University of Ghent, The Netherlands</i>
11:00 – 11:15	OC12 – Development and Evaluation of Prickly Pear Extract-Loaded Pectin Films for Extending Poultry Meat Shelf Life. <i>Ana Luisa Fernando, Nova University Lisbon, Portugal</i>

11:15 – 12:10 Coffee break – Poster Session

Session: Emerging & Innovative Technologies for Shelf Life Extension

Chairs: Carol López-de-Dicastillo, Manuel Vázquez

12:10 – 12:20	SOC01 – Development and validation of gas exchange models for microperforated packaging under dynamic pressure conditions. <i>Sara Vega-Diez, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain</i>
12:20 – 12:30	SOC02 – Improving antioxidant activity of chitosan film by incorporating with lemon peel-derived carbon quantum dots. <i>Ubonrat Siripatrawan, Chulalongkorn University, Thailand</i>
12:30 – 12:40	SOC03 – Photoresponsive Chitosan-Riboflavin Films for Light-Activated Antimicrobial Food Packaging. <i>Daniele Maria Martins, University of Milan, Italy</i>
12:40 – 12:50	SOC07 – From forest by-products to active packaging: Phenolic Extracts from Pine and Eucalyptus Barks for Functional, Biodegradable Films. <i>Danilo Escobar-Avello, University of Concepción, Chile</i>

12:50 – 14:30 Lunch – Poster Session

Session: Sustainable Packaging, Materials Innovation and Safety Issues

Chairs: Eva Amemar, Ronan Cariou

14:30 – 15:00	KEYNOTE LECTURE KS03 – New barrier packaging materials and application to plant-based protein foods <i>Fátima Poças, CBQF – Portuguese Catholic University, Portugal</i>
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15:00 – 15:15	OC13 – Revalorization of Post-Consumer PLA using Supercritical Technologies. <i>Carol López de Dicastillo, Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
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- 15:15 – 15:30 OC14 – Impact of Nanoemulsion Properties on the Physical and Functional Performance of By-Product-Based Biopolymeric Active Films.
Angela Borriello, *University of Naples Federico II, Italy*
- 15:30 – 15:45 OC15 – Eugenol-Derived Carbon Dots as Bio-Based Nanofillers in Chitosan-Based Active Coatings for Food Packaging Applications.
Mariamelia Stanzione, *National Research Council of Italy, Italy*
- 15:45 – 16:00 OC16 – Improving Functional and Barrier Performance of Paper through Biodegradable Polymer Coatings.
Emanuela Lo Faro, *University of Modena and Reggio Emilia, Italy*
- 16:00 – 16:15 OC17 – Evaluation of Chitosan-Based Composite Aerogels Infused with Cocoa Pod Husk Powder for Enhanced Ethylene Absorption and Fruit Shelf-Life Extension.
Wirongrong Tongdeesoontorn, *Mae Fah Luang University, Thailand*

16:15 – 17:10 Coffee break – Poster Session

Session: Sustainable Packaging, Materials Innovation and Safety Issues

Chairs: Amparo Chiralt, Miguel Cerqueira

- 17:10 – 17:20 SOC06 – Valorization of crustacean-derived chitin into reinforced, biodegradable bioplastics for food packaging applications.
Susana Guzman Puyol, *IHSM, UMA-CSIC, Spain*
- 17:20 – 17:30 SOC08 – Sustainable and reinforced lacquers from tomato pomace and microcrystalline cellulose for metal food packaging.
Francisco Javier Solano Moreno, *IHSM, UMA-CSIC, Spain*
- 17:30 – 17:40 SOC10 – Design of Sustainable Ultralight TPU-Based Composite materials with Tunable Porosity for Food Packaging Conservation.
Nello Russo, *National Research Council of Italy, Italy*
- 17:40 – 17:50 SOC11 – Development of PBSA Composites with Red Grape Skins Powder.
Yana Madonna, *Università Cattolica del Sacro Cuore, Italy*
- 17:50 – 18:00 SOC12 – Development of Antioxidant-Functionalized Bacterial Cellulose via In-Situ and Ex-Situ Approaches for Active Food Packaging Applications.
Patricia Cazón, *University of Santiago de Compostela, Spain*

20:30 **Social Dinner at Monasterio de San Francisco**

Wednesday – June 10th 2026

Session: Food Quality, Safety & Shelf Life Interactions

Chairs: Khaoula Khwaldia, Fátima Poças

- 09:00 – 09:30 **KEYNOTE LECTURE**
KS04 – "Intelligent Shelf Life": Does It Exist? - Sensors and AI for Real-Time Food Quality and Prediction
Silvia Grassi, *University of Milan, Italy*
- 09:30 – 09:45 OC18 – Protecting rosé wine quality from light exposure using a colorless UV-filter coating on flint bottles.
Jennifer Moriones, *Asociación de la Industria Navarra, Spain*
- 09:45 – 10:00 OC19 – Shelf-life evaluation of innovative bakery product enriched with *Chlorella vulgaris* under accelerated conditions (ASTL).

Alessandra Riggio, University of Modena and Reggio Emilia, Italy

10:00 – 10:15 OC20 – Hazelnut Perisperm-Based Edible Coatings for Shelf-Life Extension of Chocolate Pralines.
Virginia Teresa Glicerina, University of Turin, Italy

10:15 – 10:30 OC21 – Botanical Extracts as a Multifunctional Strategy for Shelf Life Extension and Quality Preservation in Lipid-Based Foods.
Giulia Potenziani, University of Turin, Italy

10:30 – 10:45 OC22 – Doped Carbon Dots Derived from Biomass Enable Active Coatings for Cherry Tomato Shelf-Life Extension.
Pornchanok Thanawutthiphong, Kasetsart University, Thailand

10:45 – 11:00 OC23 – Active-Intelligent microcrystalline cellulose-modified alginate film for preserving and monitoring meat quality.
Ubonrat Siripatrawan, Chulalongkorn University, Thailand

11:00 – 11:50 *Coffee break – Poster Session*

Session: Food Quality, Safety & Shelf Life Interactions

Chairs: Mariamelia Stazione, Ana Luisa Fernando

11:50 – 12:00 SOC13 – Microstructural and Physicochemical Stability of a Sustainable Wolffia-Mung Bean Protein Reconstitutable Beverage: Impact of Hydrocolloid Stabilizers and Drum-Drying Processing.
Wantida Homthawornchoo, Mae Fah Luang University, Thailand

12:00 – 12:10 SOC14 – Impact of fermentation with *Lactobacillus plantarum* and *Saccharomyces cerevisiae* on the acceptability of experimental breadsticks enriched with *Ulva lactuca*, and shelf-life study under tropical conditions.
Marco Gammaitoni, University of Modena and Reggio Emilia, Italy

12:10 – 12:20 SOC15 – Evaluating Shelf-Life of Pasta in Innovative Paper-Based Packaging: A Sustainable Approach.
Luca Svolacchia Brusoni & Pamela Iocca, Food Contact Center S.r.l., Italy

12:20 – 12:30 SOC16 – Biodegradable active packaging materials based on PBS and grape stalk for fresh salmon preservation.
Maria Vargas, Technical University of Valencia, Spain

12:30 – 12:40 SOC17 – Efficiency of PHA-starch laminates Containing or not beer bagasse extract or ferulic acid on Refrigerated Pork Meat preservation.
Chelo Gonzalez, Technical University of Valencia, Spain

12:40 – 12:50 SOC18 – Turning proteins into packaging: beeswax-coated egg white protein films for sweet cherries preservation.
Victor Baquero Aznar, Agri-Food Institute of Aragon – CITA- University of Zaragoza, Spain

13:00 – 14:30 *Lunch – Poster Session*

Session: Policy, Consumer Trends & Sustainability in Shelf Life and Packaging Strategies

Chairs: Silvia Grassi, Giovanna Buonocore

14:30 – 15:00 **KEYNOTE LECTURE**
KS05 – Shelf life in fermented foods: looking at lambic beers
José M. L. Vilariño & Carlos J. Ávila, HIJOS DE RIVERA S.A.U., Spain

15:00 – 15:15 OC24 – Nanotechnology for Food Packaging: Promise, Performance or Uncertainty?
Ana Rita Mendes, Portuguese Catholic University, Portugal

- 15:15 – 15:30 OC25 – Development of active food packaging films through the valorization of grape marc.
Maialen Uribarrena, *University of the Basque Country, Spain*
- 15:30 – 15:45 OC26 – Impact of recycled content and ageing on IAS and NIAS in PET bottles.
Marco Fontanarosa, *University of Parma, Italy*
- 15:45 – 16:00 OC27 – Modelling migration of dialkyl ketones (DAKs) from food contact moulded pulp trays with alkyl ketene dimer (AKD) sizing.
Srishti Singh, *Portuguese Catholic University, Portugal*
- 16:00 – 16:15 OC28 – Upcycling of mango leaves as a source of bioactive compounds for thermoplastic polyurethane (TPU)-based food packaging.
Diego Rodríguez, *IHSM, UMA-CSIC, Spain, Spain*

16:15 – 17:05 *Coffee break – Poster Session*

Session: Policy, Consumer Trends & Sustainability in Shelf Life and Packaging Strategies

Chairs: José M L Vilariño, Ana Sanches Silva

- 17:05 – 17:20 OC29 – Oligoesters migrating from food varnishes and coatings – Organic synthesis, in vitro testing and exposure assessment.
Ronan Cariou, *Oniris, INRAE, LABERCA, France*
- 17:20 – 17:30 SOC19 – In vitro gastrointestinal fate and bioaccessibility of oligoesters migrated from food Packaging.
Patricia Vázquez Loureiro, *University of Santiago de Compostela, Spain*
- 17:30 – 17:40 SOC20– Enhancing Shelf Life and Marketability of 'Kim Ju' Guava Using Argon-Based Active Modified Atmosphere Packaging.
Thamarath Pranamornkith, *Mae Fah Luang University, Thailand*
- 17:40 – 17:50 SOC22 – Paper-Laminated Biodegradable Film Packaging for Customized Single-Dose Solid Medicines in Elderly Care.
Saurawee Yathaninyakorn, *Kasetsart University, Thailand*

17:50– 18h00 **Concluding Remarks**
GSICA & Organizing Committee

19:00 **Cultural Visit Old town** (*optional, not included in the registration fee*)

Thursday – June 11th 2026

Post-Conference Visits

08:00 – 15:00 *The visit is sponsored by: Promoción Produtos Pesqueiros. Servizo de Mercados. Dirección Xeral de Pesca, Acuicultura e Innovación Tecnolóxica. Consellería do Mar, Xunta de Galicia.*

SCIENTIFIC PROGRAMME

Poster Session

PO01	Developing a shelf life predicting model for roasted coffee packed in a bioplastic capsule. Maria Cristina Nicoli , <i>Università degli Studi di Udine, Italy</i>
PO02	Image-Based Modelling using Machine Learning for acceptability limits prediction of frozen pizza in shelf-life studies. Giulia Varutti , <i>Università degli Studi di Udine, Italy</i>
PO03	Moisture Change Model for Active Package of Dry Dosage Form during Secondary Shelf Life Period. Dong Sun Lee , <i>Kyungnam University, South Korea</i>
PO04	Development of a testing procedure for a Secondary Shelf Life (SSL) assessment: the case study of fruit puree. Maria Cristina Nicoli , <i>Università degli Studi di Udine, Italy</i>
PO05	Technological Valorization of Lignin in Biodegradable Polymeric Matrices Using Electrohydrodynamic Techniques for Food Packaging Applications. Cristina Prieto , <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
PO06	Nanocellulose Films Incorporated with Buffered Vinegars as Antimicrobials for Shelf-Life Extension of Plant-Based Meat Analogues. Ana Rita Mendes , <i>Portuguese Catholic University, Portugal</i>
PO07	Effects of High Hydrostatic Pressure Processing (HPP) on color preservation and metmyoglobin content in tuna intended for raw consumption. Marika Valentino , <i>Università degli Studi di Udine, Italy</i>
PO08	Chitosan-White Tea Active Coatings to Extend Sardine Shelf-Life under Refrigerated and Frozen Storage. Manuel Vázquez Vázquez , <i>University of Santiago de Compostela, Spain</i>
PO09	Application of an olive by-product in hamburgers to increase their shelf life and nutritional value. Paz Otero , <i>University of Vigo, Spain</i>
PO10	Extract rich in phenolic compounds obtained from olive pulp by Supercritical Fluid Extraction for food fortification and shelf-life improvement. Antía Torres , <i>University of Vigo, Spain</i>
PO11	Project CardAPIum: Exploring Cardoon (<i>Cynara cardunculus</i> L.) by-products to obtain cutting-edge Active Packaging for food applications. Ana Sanches Silva , <i>University of Coimbra, Portugal</i>
PO12	Functional Edible Films Based on Sodium Caseinate Incorporating <i>Lactobacillus casei</i> : Toward Bioactive Food Packaging. Giovanna Buonocore , <i>National Research Council of Italy, Italy</i>
PO13	Functionality, Safety, and Challenges of Bioactive Extracts for Active Packaging. Ana Sanches Silva , <i>University of Coimbra, Portugal</i>
PO14	Smart Monitoring of Fresh-Cut Melon Quality: Integration of a Multi-Component pH-Sensitive Film for Shelf-Life Prediction. Wirongrong Tongdeesoontorn , <i>Mae Fah Luang University, Thailand</i>
PO15	From Citrus Waste to Active Packaging: Whey Protein Films as a Circular Economy. Ana Rita Mateus , <i>University of Coimbra, Portugal</i>
PO16	Reducing Postharvest Mechanical Damage in Apples During Transport: A Statistical Evaluation of Packaging Configurations Under Simulated Transportation Vibration. Eva Almenar , <i>Michigan State University, USA</i>
PO17	Biodegradation behaviour of PLA–starch blends in a simulated Pelagic marine environment.

Amparo Chiralt, *Technical University of Valencia, Spain*

PO18 Safety assessment of chitin as a sustainable food packaging material using an integrated in vitro genotoxicity and mutagenicity approach.

Antía Lestido Cardama, *University of Sevilla, Spain*

PO19 Tentative identification of non-volatile migrants from two biodegradable food packaging materials: polybutylene succinate (PBS) and poly(butylene succinate-co-adipate) (PBSA).

Antía Lestido Cardama, *University of Sevilla, Spain*

PO20 Zein–pectin nanoparticles as carriers for carvacrol in active PVA biocomposite films.

Maria Oliviero, *National Research Council of Italy, Italy*

PO21 Toward Sustainable Food Ingredient Development: Zein–Pectin-Based Delivery Systems for Citrus By-Product Extract.

Sandra Mariño Cortegoso, *University of Santiago de Compostela, Spain*

PO22 Investigation of potential migrants in polylactic acid (PLA) drinking straws.

Carlos Vivanco, *University of Santiago de Compostela, Spain*

PO23 Pectin-based aerogels loaded with natural bioactive compounds for sustainable packaging.

Isabel Rial, *University of Santiago de Compostela, Spain*

PO24 Starch aerogels reprocessing: A circular and sustainable strategy for advanced food shelf-life applications.

Isabel Rial, *University of Santiago de Compostela, Spain*

PO25 Cellulose-Based Compostable Films (NatureFlex™) as Sustainable Packaging for Organic Strawberries (*Fragaria ananassa*): Effects on Quality Preservation during Refrigerated Storage.

Ruben Palumbo, *University of Naples Federico II, Italy*

PO26 Methodologies for the contamination of LDPE films with benzophenone for diffusion studies.

Luca Puddu, *University of Santiago de Compostela, Spain*

PO27 Overview on membranes for permeability assays after in vitro gastrointestinal digestion of biobased packaging chemicals.

Alba Rodríguez Senra, *University of Santiago de Compostela, Spain*

PO28 Antibacterial extracts from tiger nut milk processing waste to develop biodegradable active films.

Eugenia Martín, *Technical University of Valencia, Spain*

PO29 Evaluation of Triacetin as an Eco-Friendly Plasticizer for Polylactic Acid (PLA) Films: A Comparative Study on Functional Properties.

Fabio Licciardello, *University of Modena and Reggio Emilia, Italy*

PO30 Effects of chemical crosslinking and cold plasma surface treatment on the properties of carboxymethyl cellulose-based films for food packaging applications.

Enrico Maurizzi, *University of Modena and Reggio Emilia, Italy*

PO31 Bio-based shellac coatings to improve barrier properties of kraft paper for compostable food packaging envision its use in insect-based foods.

Vasco Martins, *International Iberian Nanotechnology Laboratory (INL), Portugal*

PO32 High-barrier cellulose-based coatings produced by ultrasonic spray coating for insect flour preservation.

Ana Gabriela Azevedo, *International Iberian Nanotechnology Laboratory (INL), Portugal*

PO33 Bioaccessibility and in vitro digestion in food contact materials: a tool for risk assessment.

Lara Pazos Soto, *University of Santiago de Compostela, Spain*

PO34 Meat preservation using PLA/PVA laminates containing almond shell extracts obtained by subcritical water extraction.

Amparo Chiralt, *Technical University of Valencia, Spain*

PO35	Water-based bioactive coatings applied to compostable PLA packaging to extend blueberry shelf life. Catalina Obando , <i>Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain</i>
PO36	Use of almond skin by-products to develop biodegradable active bilayers based on starch and Polihydroxibutirate. Chelo Gonzalez , <i>Technical University of Valencia, Spain</i>
PO37	Next-Generation Biopolymer Coatings for Sustainable Paper-Based Food Packaging. Donghyun Jang , <i>Yonsei University, Republic of Korea</i>
PO38	Chemical safety of biodegradable food contact materials: Screening of volatile compounds using P&T-GC-MS. Carlos Vivanco , <i>University of Santiago de Compostela, Spain</i>
PO39	Valorization of low-starch potato peel to develop biodegradable laminates. Eugenia Martin , <i>Technical University of Valencia, Spain</i>
PO40	Safety Assessment of Recyclable Coffee Packaging: Screening Non-/Intentionally Added Substances and Quantifying Primary Aromatic Amines in Multilayer Polyolefin-Based Materials. Vittorio Bassi , <i>University of Milan, Italy</i>
PO41	Effects of cold adaptation on <i>Listeria monocytogenes</i> growth in challenge tests of ready-to-eat (RTE) meat products. Anh Linh Nguyen , <i>Corbion, The Netherlands</i>
PO42	Reducing Natamycin Dependence in Cheese Through Whey Protein-Based Coatings Incorporated with Cardoon Leaf Extract. Ana Sanches Silva , <i>University of Coimbra, Portugal</i>
PO43	Valorisation of Lime By-Products in Gluten-Free Vegan Pancakes: Functional, Sensory, and Bioaccessibility Assessment. Sandra Mariño Cortegoso , <i>University of Santiago de Compostela, Spain</i>
PO44	Postharvest quality of peaches under an ionizing atmosphere Jairo Alonso Torres García , <i>University of Santiago de Compostela, Spain</i>
PO45	Impact of Germination on Volatile Compounds in White and Verdina Beans from Galicia Clícia María de Jesus Benevides , <i>University of State of Bahia, Brasil</i>
PO46	Germination and thermal processing as strategies for modulating the nutritional and technology profile of creole corn flour. Clícia María de Jesus Benevides , <i>University of State of Bahia, Brasil</i>
PO47	Volatile fingerprint of feijoa (<i>Acca sellowiana</i>) cultivated in Galicia. Rania Rochdi , <i>University of Santiago de Compostela, Spain</i>
PO48	Differentiation of Brazilian Hop (<i>Humulus lupulus L.</i>) based on α/β -bitter acids: Effect cultivars and geographic origins. Rania Rochdi , <i>University of Santiago de Compostela, Spain</i>
PO49	Stability of Red Beet (<i>Beta vulgaris</i>) Juice as a Natural Colorant in Flavored Yogurt Under Different Storage Conditions Deniz Elitez , <i>SÜTAŞ SÜT ÜRÜNLERİ A.Ş., Turkey</i>
PO50	Active films based on PBS and rice straw and citrus pruning waste extracts obtained by supercritical water extraction. María Vargas , <i>Technical University of Valencia, Spain</i>
PO51	Winery Residues as a Source of Bioactive Compounds for Smart Packaging: Development and Validation of a Fish Freshness Indicator. Andrea Pulvirenti , <i>University of Modena and Reggio Emilia, Italy</i>

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- PO52 Development of a Sustainable Pomegranate-Based pH-Indicator for Real-Time Fish Freshness Monitoring: A Green Approach Integrated with AI.
Andrea Pulvirenti, *University of Modena and Reggio Emilia, Italy*
- PO53 Performance evaluation of novel bio-based films for active packaging of refrigerated fish fillets.
Enrico Maurizzi, *University of Modena and Reggio Emilia, Italy*
- PO54 Enhancing Shelf Life and Marketability of 'Kim Ju' Guava Using Argon-Based Active Modified Atmosphere Packaging.
Thamarath Pranamornkith, *Mae Fah Luang University, Thailand*
- PO55 Oxidative shelf-life stability of *Hermetia illucens* oil for food applications: a preliminary literature review.
Ruben Palumo, *University of Naples, Italy*
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