Chemistry and Food: exploring hazelnuts aroma complexity by Multidimensional Analytical approaches

Prof. Chiara Emilia Cordero
Dipartimento di Scienza e Tecnologia del Farmaco, Università degli Studi di Torino, Via P. Giuria 9, I-10125 Turin, Italy

Food constituents, with their peculiar quali-quantitative distribution, delineate a characteristic chemical fingerprint which encrypts comprehensive information on nutritional properties, sensory attributes, quality, authenticity and safety. Food metabolomics and sensomics, approach this intriguing matter by combining multidimensional analysis with advanced data processing strategies validating the functional relationships between sample chemical dimensions and its qualities.

High quality hazelnuts (Corylus avellana L.) are here presented as challenging test bench for multidimensional investigations while trajectories from Academic research to industry applications will be discussed as virtuous interaction to achieve a modern concept of food quality.

Conférence présentée le
LUNDI 28 JANVIER 2019 à 17h30
Université de Genève – Bâtiment Sciences II
Auditoire A. Pictet A100
30, quai Ernest-Ansermet, Genève

La conférence est publique