



BESTMEDGRAPE

BESTMEDGRAPE **INTERNATIONAL** **CONFERENCE**

AGENDA

27 of September 2022

Great Hall (Aula Magna) of the
Faculty of Engineering
University of Cagliari, Italy



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BESTMEDGRAPE international conference

Tuesday 27th September 2022

Great Hall (Aula Magna) of the Faculty of Engineering (Via Marengo 2, Cagliari)

09:00 – 09:30 Welcoming coffee break

09:30 – 10:00 Greetings from the authorities

Alessandra Carucci, Vice Rector for International Affairs, University of Cagliari

Representative of the Managing Authority of ENI CBC MED Program, Autonomous Region of Sardinia

Gianluigi Bacchetta, BESTMEDGRAPE coordinator, University of Cagliari

10:00 – 13:00 Scientific presentations

Session 1

Characterization of grape and other Mediterranean cultivars

*Chaired by **Sabah Saifan**, Jordan Society for Scientific Research, Entrepreneurship and Creativity, Jordan*

10:00 - 10:30 Emilio Laguna, Centro Investigacion Experimental Forestal, Spain

American and hybrid vine rootstocks, as new invasive species for the Mediterranean area

10:30 - 10:45 Andrea Lallai, University of Cagliari, Italy

Biological study of grape cultivars in Sardinia by a comparative seed morpho-colorimetric and eco-physiological approach

10:45 - 11:00 Marco Sarigu, University of Cagliari, Italy

Archaeobotany of grape: case study of Sardinia



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Session 2

Extraction and characterization of polyphenols from grape pomace and food by-products or waste

*Chaired by **Carlo Tuberoso**, University of Cagliari, Italy*

11:00 - 11:30 Daniel Granato, University of Limerick, Ireland

Purple grape guice and by-products as healthy food ingredients

11:30 - 11:45 Valentina Masala, University of Cagliari, Italy

Variability of bioactive compounds from pomace extracts

11:45 - 12:00 Hiba Rajha, Richard Maroun and Nicolas Louka, University of Saint Joseph, Lebanon

Extraction of polyphenols using innovative technologies and their incorporation in food and cosmetic products

Session 3

Development and characterization of phytonanoformulations from grape pomace and food by-products or waste

*Chaired by **Richard Maroun**, University of Saint Joseph, Lebanon*

12:00 - 12:30 Milen Georgiev, Institute of Microbiology Bulgarian Academy of Sciences, Bulgaria

Exploitation and valorization of natural resources: importance of the phytochemicals for the human health



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**12:30 - 12:45 Francisco Javier Leyva Jimenez and Rodrigo Oliver-Simancas,
University of Castilla-La Mancha, Spain**

Innovative ingredients from winery-industry wastes for development of high-added value products

12:45 - 13:00 Rita Abi Rached, University of Saint Joseph, Lebanon

Nasal spray based on grape pomace extract loaded phospholipid vesicles

13:00 – 14:30 Lunch

14:30 – 17:30 Scientific presentations

Session 4

In vitro and in vivo bioactivity of phytonanoformulations from grape pomace and food by-products or waste

*Chaired by **Micaela Morelli**, University of Cagliari, Italy*

14:30 - 15:00 Pathik Parekh, University of Cagliari, Italy

Characterization of Nasco grape pomace-loaded nutriosomes and their neuroprotective effects in a preclinical model of Parkinson's disease

15:00 - 15:15 Marcello Serra, University of Cagliari, Italy

Nasco grape pomace-loaded nutriosomes exerts anti-inflammatory effects in a preclinical model of Parkinson's disease

15:15 - 15:30 Rana Talal Adel Abuhuwaij, Al-Ahliyya Amman University, Jordan

Promising anticancer activity against the triple-negative breast cancer of silver nanoparticles bio-fabricated from Jordanian grape



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Session 5

Technology transfer and entrepreneurship based on grape and other Mediterranean by-products

*Chaired by **Maria Chiara Di Guardo**, University of Cagliari, Italy*

15:30 - 16:00 Italian entrepreneurs from BESTMEDGRAPE project present their project ideas

16:00 - 16:15 **Massimo Barbaro**, University of Cagliari, Italy

The ACUADORI project a technological platform for sustainable water management for quality wine production

16:15 - 16:30 **Mohamed Ben Cheikh**, UTICA - Union Tunisienne de l'Industrie, du Commerce et de l'Artisanat, Tunisia

The OENOMED ENI CBC-MED project: Qualification and promotion of wine-growing sectors Mediterranean protected areas

16:30 - 17:30 Round Table animated by **Maria Chiara Di Guardo**, University of Cagliari, Italy and **Ramy Boujawdeh**, Berytech, Lebanon

17:30 – 18:00 Concluding Remarks

The background of the page features a close-up, artistic photograph of several interlocking mechanical gears. The gears are metallic and show signs of wear, with their teeth meshing together. The lighting is dramatic, highlighting the textures and curves of the gears against a dark, blurred background. This image serves as a visual metaphor for the complex, interconnected nature of the research and innovation described in the text.

Grape as a traditional crop in the Mediterranean Basin has a strong innovation potential, which has not been effectively exploited yet. People working in the grape cultivation sector are generally focused on improving the quality of grape and wine, but usually don't consider how to make the most out of grape by-product and waste. Based on the R&D experience of the partners in the fields of grape valorisation, by-product and waste exploitation and development of nanotechnological antioxidant/anti-inflammatory/anti-neurodegenerative formulations, BESTMEDGRAPE aimed at supporting the creation of new startups/ SMEs by transferring scientific/technological knowledge on local grape cultivars and the exploitation of wine by-products as a source of bioactive compounds that can be transformed into innovative commercial health products. Hence, the project did not only valorise a Mediterranean product – grape and by the product grape pomace - but also the expansion of the grape value chain and circular economy through the development of nanotechnological products, thus boosting the local economy, reducing environmental pollution and increasing employment opportunities.

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