

## Final program

### Day 1 24.02.2021

Hour	Presenter	Title
09:15	<b>Monica Casale</b>	<b>Welcome from SISNIR, InnoRenew CoE and organizing committee</b>
09:25	<b>Tine Šukljan</b>	<b>Explanation how to use ZOOM</b>
09:30	<b>Jose Manuel Amigo</b>	<b>Keynote 1: To what Extent can We detect Microplastics with NIR Imaging</b>
10:00		Discussion
10:10		Break



#### Agro-food oral session 1, chair Silvia Grassi

10:20	<b>Alessandro Giraudo</b>	NIR and Visible Spectroscopies coupled with chemometrics for the evaluation of edible seed oils quality evolution during storage under different illumination conditions
10:30	<b>Marilena Paolini</b>	Durum Wheat quality prediction for breeding purposes with NIRS
10:40	<b>Francesca Di Donato</b>	Sequential data fusion techniques for the authentication of the P.G.I. Senise ("Crusco") pepper bell
10:50		<b>Discussion</b>
11:00		<b>Sponsors session #1 BUCHI</b>
11:10		Break



#### Agro-food oral session 2, chair Silvia Grassi

11:20	<b>Lorenzo Strani</b>	Assessment of frying oil quality by FT-NIR spectroscopy
11:30	<b>Stefania Costa</b>	Selection of intact garlic cloves for in-field sowing based on NIR spectroscopy attribution of grade of infection
11:40	<b>Andrea Casson</b>	Near infrared spectroscopy as a green technology for more sustainable analyses on intact olive and olive oil
11:50		<b>Discussion</b>
12:00		<b>Sponsors session #2 Thermo Fisher Scientific</b>



#### Agro-food poster session, chair Silvia Grassi

12:10	<b>Marco Bragolusi</b>	A data fusion model of NIR and RAMAN techniques for the geographical screening of Italian extra virgin olive oil
12:12	<b>Ilaria Lanza</b>	NIR spectroscopy application for assessment of the PDO Asiago cheese variety
12:14	<b>Eleonora Loffredi</b>	Development of a Diffuse Reflectance FT-NIR Spectroscopy Method for the Shell Egg Quality Assessment
12:16	<b>Valentina Giovenzana</b>	Packaging influence in optical analysis of minimally processed and ready to eat <i>Valerianella locusta</i> L. by visible/near infrared (vis/NIR) spectroscopy to monitor shelf life
12:18	<b>Cristina Alamprese</b>	Prediction of Olive Chemical Characteristics by FT-NIR Spectroscopy
LUNCH UNTIL 14:00		



#### Functional NIR oral session, chair Federico Marini

14:00	<b>Nežka Sajinčič</b>	Brain Imaging with Functional Near-Infrared Spectroscopy in Educational Research
14:10	<b>Abimbola Y. Ikoyi</b>	Impact of Sample Volume and Wavelength Region on Near Infrared Reflectance Spectroscopy (NIRS) Prediction of Inorganic Nutrient Components in Equine Faeces
14:20		<b>Discussion</b>
14:30		<b>sponsors session #3 BRUKER</b>

14:40 Break



**Imaging oral session, chair Cristina Malegori**

14:50	<b>Rosalba Calvini</b>	NIR-Hyperspectral Imaging for the quantification of rind percentage in grated Parmigiano Reggiano cheese
15:00	<b>Jakub Sandak</b>	Characterization of heritage objects with NIR hyperspectral imaging
15:10	<b>Giorgia Sciotto</b>	Clustering-based automated data-reduction for the processing of hyper-spectral data on paintings
15:20		<b>Discussion</b>
15:30	<b>Mohamad Ahmad</b>	Recovering biological fluids signature from near-infrared hyperspectral images
15:40	<b>Vicky Caponigro</b>	Identification of dried bacteria related to dairy industry using NIR Spectral Imaging at different spatial scales
15:50		<b>Discussion</b>
16:00		Break



**Forestry-wood oral session, chair Jakub Sandak**

16:10	<b>Manuela Mancini</b>	Use of infrared spectroscopy for a sampling study of waste wood samples in a panel board industry
16:20	<b>Veerapandian Ponnuchamy</b>	Stability of cellulose in water cluster – insight from density functional theory and infrared spectroscopy
16:30	<b>Oihana Gordobil</b>	Study of lignin-water molecular interactions using NIR spectroscopy: the effect of the drying process of the hardwood kraft lignin
16:40	<b>Jakub Sandak</b>	Off-line timber sorting with portable NIR spectrometer – feasibility study for glulam production
16:50		<b>Discussion</b>
17:00		<b>Closing of the day 1</b>


**Day 2 25.02.2021**

Hour	Presenter	Title
09:15	<b>Monica Casale</b>	<b>Welcome from SISNIR, and organizing committee</b>
09:25	<b>Tine Šukljan</b>	<b>Explanation how to use ZOOM</b>
09:30	<b>Ingunn Burud</b>	<b>Keynote 2: NIR spectral imaging as a tool in basic and applied research, from astronomy to wood science</b>
10:00		<b>Discussion</b>
10:10	<b>Lola Perez Marin</b>	<b>Presentation of the COST Action CA 19145</b>
10.20		Break


**Portable instruments, PAT & Industry oral session, chair Alessandro Ulrici**

10:30	<b>Alessio Tugnolo</b>	Stand-alone LED sensors for future field monitoring of grape ( <i>Vitis vinifera</i> L.) ripeness
10:40	<b>Morandise Rubini</b>	Applicability of a Handheld NIR spectrometer to determine the quality of maritime pine resin ( <i>Pinus pinaster</i> ) in situ forest
10:50	<b>Paolo Berzaghi</b>	Performances of handheld NIR instruments on wet and dry forages
11:00		<b>Discussion</b>
11:10	<b>Silvia Grassi</b>	A PAT approach for common wheat with IIoT NIR devices
11:20	<b>Monica Casale</b>	NIR spectroscopy for Engine Oil characterisation
11:30		<b>Discussion</b>
11:40		<b>Sponsors session #4 VIAVI</b>
11:50		Break


**Chemometrics, aquaphotomics and pharma oral session, chair Monica Casale**

12:00	<b>Nicola Cavallini</b>	Exploring common and distinct information among three different kinds of NIR instruments by means of chemometrics
12:10	<b>Federico Marini</b>	Preprocessing revisited
12:20	<b>Tiziana Cattaneo</b>	NIRS and Aquaphotomics for the Evaluation of the Efficiency of Solar Dehydration Processes
12:30	<b>Ilaria Lanza</b>	Bee pollen pyrrolizidine alkaloids detection by NIR spectroscopy
12:40		<b>Discussion</b>
12:50		<b>Sponsors session #5 Hellma</b>


**Portable instruments, PAT & Industry poster session, chair Alessandro Ulrici**

13:00	<b>Valentina Giovenzana</b>	Experimentation of an optical prototype for monitoring the ripening of table tomatoes ( <i>Solanum lycopersicum</i> L., Marinda F1) and oil olives ( <i>Olea europaea</i> L.)
13:02	<b>Paolo Berzaghi</b>	Forage calibration transfer between near infrared laboratory and handheld instruments
13:04	<b>Daniela Summa</b>	NIR spectroscopy-based determination of carotenoids content in ice-cream supplemented with carrot lyophilized extract
13:06	<b>Silvia Grassi</b>	SUPERCHILL! Study of ice crystal formation in beef
13:08		Best oral and best poster voting
		LUNCH UNTIL 14:30
14:30		<b>SISNIR assembly</b>
16:30		<b>Closing of the conference</b>