FoodOmics 2024

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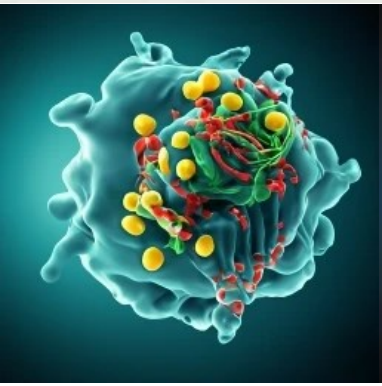
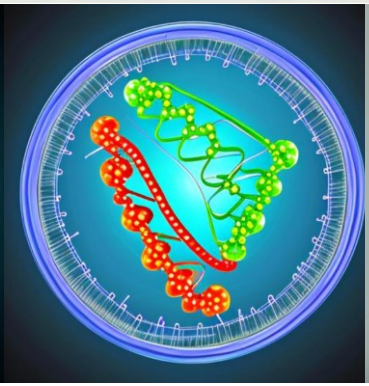

2009-2024, fifteen years on from.
Where are we now, what's next.

14-16 February, Cesena (Italy)

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ABSTRACT BOOK

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ISBN 9788854971325 (only valid for the PDF electronic version)

DOI 10.6092/unibo/amsacta/7541

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How to optimize the endowment of bioactive compounds in Nostrana di Brisighella monovarietal extra virgin olive oils.

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Olive oil, a cornerstone of the Mediterranean diet, has always been known for its excellent sensory, nutritional and health properties. Indeed, also based on a steady increase in demand for more sustainable food products and following ongoing climate changes, the olive oil supply chain is committed to a renewal of elements to improve its resilience and competitiveness in an increasingly globalized market. For these reasons, also the olive oil sector of Emilia-Romagna region (Italy) could gain even higher trust and appreciation by consumers proposing an extra virgin olive oil (EVOO) obtained through sustainable agricultural practices enhancing bioactive compounds. Thus, starting from a previous investigation [1], this research work focuses on different agronomic variables to optimize the endowment of the monovarietal Nostrana di Brisighella EVOO in its content in bioactive components (phenolic and positive volatile compounds) and sensory attributes (fruity, bitter, pungent and other positive notes), well-known to be associated with such of molecules. The agronomic variables considered (olives were obtained through integrated pest management or organic farming and harvested at four increasing maturity indices) influenced the compositional and sensory characteristics of the EVOOs produced with significant impact on the phenolic content related to the healthy properties (“olive oil polyphenols” health claim).

This research work is developed within the project funded under the PSR 2014-2020 program – Type of Operation 16.2 “INnovazione e PROmozione della filiera dell’OLIO extra vergine

di oliva emiliano-romagnolo (INPRO-OLIO)”and within the project funded under the National Recovery and Resilience Plan (NRRP) - NextGenerationEU “ON Foods - Research and innovation network on food and nutrition Sustainability, Safety and Security - Working ON Foods”.

[1] Rotondi, a., Bendini, a., Cerretani, L., Mari, M., Lercker, G., Gallina Toschi, T. (2004). Effect of Olive Ripening Degree on the Oxidative Stability and Organoleptic Properties of Cv. Nostrana Di Brisighella Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 52, 3649-3654.