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SCAN ME



VALORISATION OF THISTLE-CURDLED CHEESES IN MEDITERRANEAN MARGINAL AREAS

VEGGIEMEDCHEESES FINAL MEETING & B2B EVENT



28 – 29 March 2023



Hall of General State Archives of Epirus – D. Filosofo and Glykidon – Caste of Ioannina (GR)



Dr. Akis Psomas
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AGENDA



28 March 2023

10.30

Opening of the VEGGIE-MED-CHEESES FINAL MEETING

Welcome to attendants by the Project Coordinator and greetings from Local Institutions

10.30 - 10.45

Project Overview - Coordinator Prof. Lucia Aquilanti (UNIVPM, Italy)

10.45 - 11.15

WP2 Characterization of spontaneously grown thistle populations

-Prof. Simona Casavecchia (UNIVPM, Italy)
"Morphological and molecular differences in six Italian populations of *Onopordum tauricum* Willd."

-Dr. Rania Kouki (ISA-CM, Tunisia)
"Morpho-biochemical traits and molecular diversity of wild populations of *Onopordum nervosum* ssp. *platylepis* Murb. from different regions of Tunisia"

11.15 - 11.45

WP3 Sustainable cultivation of thistles

-Dr. Roberto Orsini & Dr. Stefano Zenobi (UNIVPM, Italy)
"Effect of planting Density in Two Thistle Species Used for Vegetable Rennet Production in Marginal Mediterranean Areas"

-Dr. Rania Kouki (ISA-CM, Tunisia)
"Morphological characterization, phenolic compounds and antioxidant capacities of cultivated *Onopordum nervosum* ssp. *platylepis* Murb. originating from different regions of Tunisia"

11.45 - 12.00

WP4 Characterization of thistle aqueous crude extracts (CEs)

-Dr. Cindy Bande & Dr. Estefanía Bueno Gavilá (UCAM, Spain)

"Clotting and proteolytic activity of freeze-dried plant extracts obtained from wild thistles *Cynara humilis* L., *Cynara cardunculus* L., and *Onopordum platylepis* Murb. evaluation of bioactivity"

12.00 - 13.15

WP5 Cheese-making trials and characterization of thistle-curdled and control cheeses

-Dr. Cindy Bande & Dr. Eva Salazar Serna (UCAM, Spain)
"Physicochemical, biochemical and sensory characterization of Murcia al Vino (PDO) and Torta del Casar (PDO) cheeses"

-Dr. Giorgia Rampanti (UNIVPM, Italy)
"The microbiota of *Onopordum tauricum* Willd. extracts and Caciofiore cheese curdled with this new alternative thistle rennet"

-Dr. Akis Psomas (ELGO-DIMITRA, Greece)
"Physicochemical and microbiological characterization of Feta (type) cheese produced with commercial vegetable rennet (Dairen, Italy) and rennet from *Cynara humilis*"

-Dr. Mena Ritota (CREA-AN, Italy)
"Assessment of nutritionally valuable compounds and their estimated dietary intake"

-Dr. Antonio Raffo (CREA-AN, Italy)
"Assessment of cheese sensory quality by instrumental methods and quantitative descriptive analysis"

13.15 - 13.30

WP6 Evaluation of consumer needs, preferences, and acceptance towards thistle-curdled and control cheeses

- Prof. Raffaele Zanolì & Prof. Simona Naspetti (UNIVPM, Italy)
"Results of consumer acceptance testing & WTP"

13.50 - 14.45

Lunch break - Hall of General State Archives of Epirus - D. Filosofo and Glykidon - Caste of Ioannina

14.45 - 16.30

B2B event with stakeholders for presentation of Project prototypes with stands and posters



29 March 2023

9.30 - 12.30

Visit at local dairies and sightseeing in Ioannina

