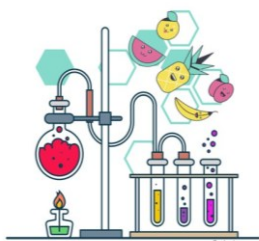


Pavia

September 30th -October 2nd, 2026

5th AUTUMN SCHOOL IN FOOD CHEMISTRY



FOOD CHEMISTRY 5.0: INNOVATIVE RESEARCH AND ANALYTICAL METHODS

Important deadlines

- **Registration: from 1st April 2026**
- **Abstract deadline submission for GRANTS application: 10th July 2026**
- **Preliminary Program: 3rd August 2026**
- **Last call for Abstract submission: 10th September 2026**
- **Closure of registration: 18th September 2026**

The School

The 5th Edition of the *Autumn School in Food Chemistry* will be held in Pavia on September 30th-2nd October 2026

The School is aimed at PhD students, post-DOC fellows or pre-DOC fellows, and recent graduates who work in the Food Chemistry area.

The School will be an opportunity for young people to meet other researchers and to have a theoretic training. They will also have the opportunity to present their own research projects to others in peer to peer mode.

We propose this significant event, with the sponsorship of SCI-Food Chemistry Division and ITACHEMFOOD, focusing on the food science area.

Young food chemists, food technologists, nutritionists, toxicologists, and food engineers also from industry, are warmly invited to participate.

The activities cover lectures, discussion with the invited speakers and time to present the final research of their program for the 3rd year PhD students. For the other participants a time for short presentation and poster session will be organized.

We hope to offer an inter-disciplinary arena of discussion for young scientists dealing with different aspects of foods, food supplements, nutraceuticals, etc.....

Location

The Autumn School will be held in the Historic seat of Aula Foscolo of University of Pavia, Piazza Leonardo da Vinci 12, 27100 Pavia

To be included in the mailing-list of the School and for more details, please send an e-mail to:

Autumn School in Food Chemistry
foodchemschool@unipv.it

Further information

Language

The official language of the Congress will be English.

No translation will be provided.

Credits

The participation to the School will be certified with 4 CFU.

Prerequisites

A diploma (Bachelor or Master) in food, health, pharmacy and biotechnology related sciences or M.D., and basic knowledge in food science.

Application

The School is primarily intended for PhD students, however, motivated post-docs and other researchers are also encouraged to apply.

Fees

The "full optional" course fees are € 460 (430€ SCI or ITACHEMFOOD members) (fees include materials, coffee breaks, lunches, dinner, and accommodation in single room)

The course fees (without accommodation) are € 300 (275€ SCI or ITACHEMFOOD members)

(fees include materials, coffee breaks, lunches, dinner)

No limitation on the number of participants.

GRANTS

The best short oral communication will receive a registration free of charge for the 6th edition

Three course registration fees 2026 will be supported by ITACHEMFOOD and SCI-Food Chemistry Division

**Under the patronage of
Società Chimica Italiana - Chimica degli
Alimenti Division, ITACHEMFOOD, and
Sifnut**

PRELIMINARY PROGRAM

September 30th 2026

14.00 Registration

14.30 Opening Ceremony

14.45 Lesson 1

Prof. Gregorio PERON

“Metabolomics meets biorefinery: an integrated approach to transform agro-industrial byproducts into nutraceuticals and biostimulants”

15.45 Lesson 2

Prof. Raffaella COLOMBO

“Advanced *in vitro* food digestion methodologies”

16.45-18.15

Student Presentations

19:00 Welcome Cocktail

October 1st 2026

9.00 Lesson 3

Prof. Marina RUSSO

“Bioactive compounds from food by-products and pruning residues: an analytical perspective”

10.00 -10:40 Student presentations

10.40 – 11.10 Coffee Break

11.10 Lesson 4

Prof. Matteo BORDIGA

“Rapid Assessment of Food Processing Quality via HS-GC-IMS”

12.10 -13.00 Student presentations

13.00 -14.00 Lunch

14:00 – 14:30 Poster Session

14.30 Lesson 5

Prof. Luca DELLAFIORA

“Computational approaches for food safety: leveraging in silico analysis within the NAMs framework”.

15.30 Lesson 6

Prof. Martina CONTENTE

“Advanced Biocatalytic Strategies for the Preparation of Bioactive Compounds”

16.30-17.00 Coffee Break

17:00 Student presentations

20.00 FoodChem Dinner

October 2nd 2026

9.30 Student presentations

11.00 Lesson 7

Dr. Marzia PELLIZZATO

“An overview on innovative nutraceutical formulations”

12.00 Closing Remarks

(Adele Papetti & Jean Daniel Coisson) –

AWARD CEREMONY

12.30 Light Lunch