

*SCIENTIFIC WORKSHOP*

*Italy - Argentina*

**PROJECT**

**“Development of functional pistachio based-fermented beverage”**



**Joint Bilateral Agreement**  
**CNR/National Scientific and Technical Research Council (Argentina)**  
**Two-year program 2021/2022**

***October 25th 2023, 3pm***

***ISA-CNR, Aula Bottazzi***

***or online at: <https://edu.meet.garr.it/workshop-isa-cnr-25-10-2023>***

**PROGRAMME**

**OPENING**

**15,00- 15,10 Michelangelo Pascale,**

Director of the Institute of Food Science, ISA-CNR, Avellino

**15,10-15,30 Anna Reale**

Senior researcher, ISA-CNR, Responsible for the project– Italian Unit

**Presentations of the project “PISTACHIA”, Joint Bilateral Agreement CNR/CONICET**

**“A first insight into the role of lactic acid bacteria on the development of pistachio beverage”**

**15,30-15,50 Cecilia Puppo**

Professor, CIDCA-UNLP-CONICET, 47, La Plata, Argentina

Responsible of the project – Argentinian Unit

**“Why Pistachio nuts? Insight of its physicochemical and nutritional properties”**

**15,50-16,10 Silvina Drago**

Professor, Inst. de Tecnología de Alimentos, CONICET, Univ. Nacional del Litoral, Santa Fe, Argentina

**“Effects of lactic acid fermentation on mineral bioaccessibility from novel pistachio-based beverages”**

**16,10-16,30 Luigia Di Stasio**

Researcher, ISA-CNR

**“Bioactive peptides released by lactic acid bacteria in fermented pistachio-based beverages”**

**16,30-17,00 CONCLUSIONS**

**Scientific Committee**

Anna Reale, Cecilia Puppo, Tiziana Di Renzo, Silvina Drago, Gianfranco Mamone

**Organising Committee**

Michelangelo Pascale, Anna Reale, Tiziana Di Renzo, Luigi Cipriano