



31° Salone internazionale del biologico e del naturale
31st International exhibition of organic and natural products

THE EVENTS OF THE SANA ACADEMY 2019

This year there are 3 planned meetings on the topics of intolerances and food allergies; the interactions between foods, botanical ingredients and pharmaceutical products; the development of new products to benefit human health using by-products and waste from the food agriculture sector.

The **International Exhibition of Natural and Organic Products** (BolognaFiere, from 6-9 September) will once again host the seminars of the SANA Academy following on from the success of the 2018 edition that recorded an increase of 27% in the number of participants.

At the three meetings of the **SANA Academy**, university lecturers and researchers will discuss the most relevant topics with operators from the sector: one such theme is that of **food allergies and intolerances** that can have either a pharmacological or metabolic origin. Another theme of this cycle is the use of **dietary supplements** containing ingredients of vegetable origin – the so-called botanicals – and their possible interactions with **foodstuffs and pharmaceutical products**. Finally, there will be a glance into the future, with an overview of the more recent research into the use of by-products from the **food agriculture sector** for the development of **new products to benefit human health**, products that are safe, environmentally friendly and sustainable.

The seminars of the **SANA Academy** will be free and hosted in the **Sala Bolero** at the Service Centre of the Exhibition Centre, the first meeting **“Adverse reactions to foods: allergies and food intolerances”** will take place on Saturday 7 September at 10am. Patrizia Restani, professor of Food Chemistry at the University of Milan will explain the differences between food allergies and food intolerances. The prevalence of **food allergies among the general population is currently around 1-2%, but in children the rate can reach 7-8%**. There are various forms of food intolerances, the most common have a pharmacological or metabolic origin. A particular pathology, today classified as an autoimmune condition is **Celiac disease**.

Following on in the afternoon of **Saturday 7 September** at 2.30pm is the session **“Interactions between foods, botanical ingredients and pharmaceutical products”** moderated by **Chiara Di Lorenzo**, researcher into Food Chemistry at the Pharmacological and Bio-molecular Science Department of the University of Milan. This session which will tackle the extremely pertinent, and often undervalued, topic of the widespread use of dietary supplements containing ingredients of vegetable origin. The seminar will also take an in-depth look at the data revealed by the European project PlantLIBRA (Plant Food Supplements: Levels of Intake, Benefit and Risk Assessment).

Sunday 8 September at 10am is the final event of the SANA Academy **“The development of new products to benefit human health made from by-products and waste from the food agriculture sector: chemical and biological features and a technological approach”**. Teresa Mencherini, Francesca Sansone and Tiziana Esposito, researchers from the Pharmacy Department of the University of Salerno, will illustrate the research carried out into the use and the recovery of waste and by-products from the food agriculture



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industry to develop nutraceutical, cosmetic and pharmaceutical products, or to create edible film for food packaging.

The food agriculture industry each year generates huge volumes of waste deriving from the phases of harvesting, processing and production of foods, such as fruits and vegetables. For many years this was considered waste, and therefore undervalued and neglected. **In recent years, however, scientific research has shown great interest in the recovery of functional and nutritional components from this waste**, taking advantage of them as a resource of bioactive molecules with beneficial effects on human health. The seminar will focus on research conducted by the University of Salerno into waste/by-products of the food agriculture industry in the Campania region.

The full programme of speeches at the SANA Academy is available at the link:
www.sana.it/iniziativa/sana-academy/9531.html

For further information

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