



Preliminary program

Day 1 24.02.2021

Hour	Presenter	Title
09:15	Monica Casale	Welcome from SISNIR, InnoRenew CoE and organizing committee
09:25	Tine Šukljan	Explanation how to use ZOOM (Q&A in chat)
09:30	Jose Manuel Amigo	Keynote 1: To what Extent can We detect Microplastics with NIR Imaging
10:00		Discussion
10:10		Break

Agro-food oral session 1, chair Silvia Grassi

10:20	Alessandro Giraudo	NIR and Visible Spectroscopies coupled with chemometrics for the evaluation of edible seed oils quality evolution during storage under different illumination conditions
10:30	Marilena Paolini	Durum Wheat quality prediction for breeding purposes with NIRS
10:40	Francesca Di Donato	Sequential data fusion techniques for the authentication of the P.G.I. Senise ("Crusco") pepper bell
10:50		Discussion
11:00		Sponsors session #1 BUCHI
11:10		Break

Agro-food oral session 2, chair Silvia Grassi

11:20	Lorenzo Strani	Assessment of frying oil quality by FT-NIR spectroscopy	
11:30	Stefania Costa	Selection of intact garlic cloves for in-field sowing based on NIR spectroscopy attribution of grade of infection	
11:40	Andrea Casson	Near infrared spectroscopy as a green technology for more sustainable analyses on intact olive and olive oil	
11:50		Discussion	
12:00		Sponsors session #2 Thermo Fisher Scientific	

Agro-food poster session, chair Silvia Grassi

12:10	Marco Bragolusi	A data fusion model of NIR and RAMAN techniques for the geographical screening of Italian extra virgin olive oil	
12:12	Ilaria Lanza	NIR spectroscopy application for assessment of the PDO Asiago cheese variety	
12:14	Erika Bešter	Quality assessment of Slovenian virgin olive oils with FT-NIR	
12:16	Eleonora Loffredi		
12:18	Valentina Giovenzana	Packaging influence in optical analysis of minimally processed and ready to eat <i>Valerianella locusta</i> L. by visible/near infrared (vis/NIR) spectroscopy to monitor shelf life	
12:20	Cristina Alamprese	Prediction of Olive Chemical Characteristics by FT-NIR Spectroscopy	
		LUNCH UNTIL 14:00	

Functional NIR oral session, chair Federico Marini

14:00	Nežka Sajinčič	Brain Imaging with Functional Near-Infrared Spectroscopy in Educational Research
14.10	Abimbola Y.	Impact of Sample Volume and Wavelength Region on Near Infrared Reflectance
14:10	Ikoyi	Spectroscopy (NIRS) Prediction of Inorganic Nutrient Components in Equine Faeces
14:20		Discussion





14:30	sponsors session #3 BRUKER
14:40	Break

Imaging oral session, chair Cristina Malegori

14:50	Rosalba Calvini	NIR-Hyperspectral Imaging for the quantification of rind percentage in grated Parmigiano Reggiano cheese	
15:00	Jakub Sandak	Characterization of heritage objects with NIR hyperspectral imaging	
15:10	Giorgia Sciutto	Clustering-based automated data-reduction for the processing of hyper-spectral data on paintings	
15:20		Discussion	
15:30	Mohamad Ahmad	Recovering biological fluids signature from near-infrared hyperspectral images	
15:40	Vicky Caponigro	Identification of dried bacteria related to dairy industry using NIR Spectral Imaging at different spatial scales	
15:50		Discussion	
16:00		Break	

Forestry-wood oral session, chair Jakub Sandak

16:10	Manuela	Use of infrared spectroscopy for a sampling study of waste wood samples in a panel board
	Mancini	industry
16:20	Veerapandian	Stability of cellulose in water cluster – insight from density functional theory and infrared
	Ponnuchamy	spectroscopy
16:30	Oihana Gordobil	Study of lignin-water molecular interactions using NIR spectroscopy: the effect of the
		drying process of the hardwood kraft lignin
16:40	Jakub Sandak	Off-line timber sorting with portable NIR spectrometer – feasibility study for glulam
10.40	Jakub Salluak	production
16:50		Discussion
17:00		Closing of the day 1





Day 2 2	5.0	2.2	0	2	1
---------	-----	-----	---	---	---

Hour	Presenter	Title
09:15	Monica Casale	Welcome from SISNIR, and organizing committee
09:25	Tine Šukljan	Explanation how to use ZOOM (Q&A in chat)
09:30	Ingunn Burud	Keynote 2: NIR spectral imaging as a tool in basic and applied research, from astronomy to wood science
10:00		Discussion
10:10	Lola Perez Marin	Presentation of the COST Action CA 19145
10.20		Break

Portable instruments, PAT & Industry oral session, chair Alessandro Ulrici

10:30	Alessio Tugnolo	Stand-alone LED sensors for future field monitoring of grape (Vitis vinifera L.) ripeness
10:40	Morandise Rubini	Applicability of a Handheld NIR spectrometer to determine the quality of maritime pine resin (<i>Pinus pinaster</i>) in situ forest
10:50	Paolo Berzaghi	Performances of handheld NIR instruments on wet and dry forages
11:00		Discussion
11:10	Silvia Grassi	A PAT approach for common wheat with IIoT NIR devices
11:20	Monica Casale	NIR spectroscopy for Engine Oil characterisation
11:30		Discussion
11:40		Sponsors session #4 VIAVI
11:50		Break

Chemometrics, aquaphotomics and pharma oral session, chair Monica Casale

12:00	Nicola Cavallini	Exploring common and distinct information among three different kinds of NIR instruments by
12.00	reicola Cavallilli	means of chemometrics
12.10	Federico	
12:10	Marini	Preprocessing revisited
12:20	Tiziana	
	Cattaneo	NIRS and Aquaphotomics for the Evaluation of the Efficiency of Solar Dehydration Processes
12:30	Ilaria Lanza	Bee pollen pyrrolizidine alkaloids detection by NIR spectroscopy
12:40		Discussion
12:50		Sponsors session #5 Hellma

Portable instruments, PAT & Industry poster session, chair Alessandro Ulrici

13:00	Valentina Giovenzana	Experimentation of an optical prototype for monitoring the ripening of table tomatoes (<i>Solanum lycopersicum</i> L., Marinda F1) and oil olives (<i>Olea europaea</i> L.)
13:02	Paolo Berzaghi	Forage calibration transfer between near infrared laboratory and handheld instruments
13:04	Daniela Summa	NIR spectroscopy-based determination of carotenoids content in ice-cream supplemented with carrot lyophilized extract
13:06	Silvia Grassi	SUPERCHILL! Study of ice crystal formation in beef
13:08		Best oral and best poster voting
		LUNCH UNTIL 14:30
14:30		SISNIR assembly
16:30		Closing of the conference



